

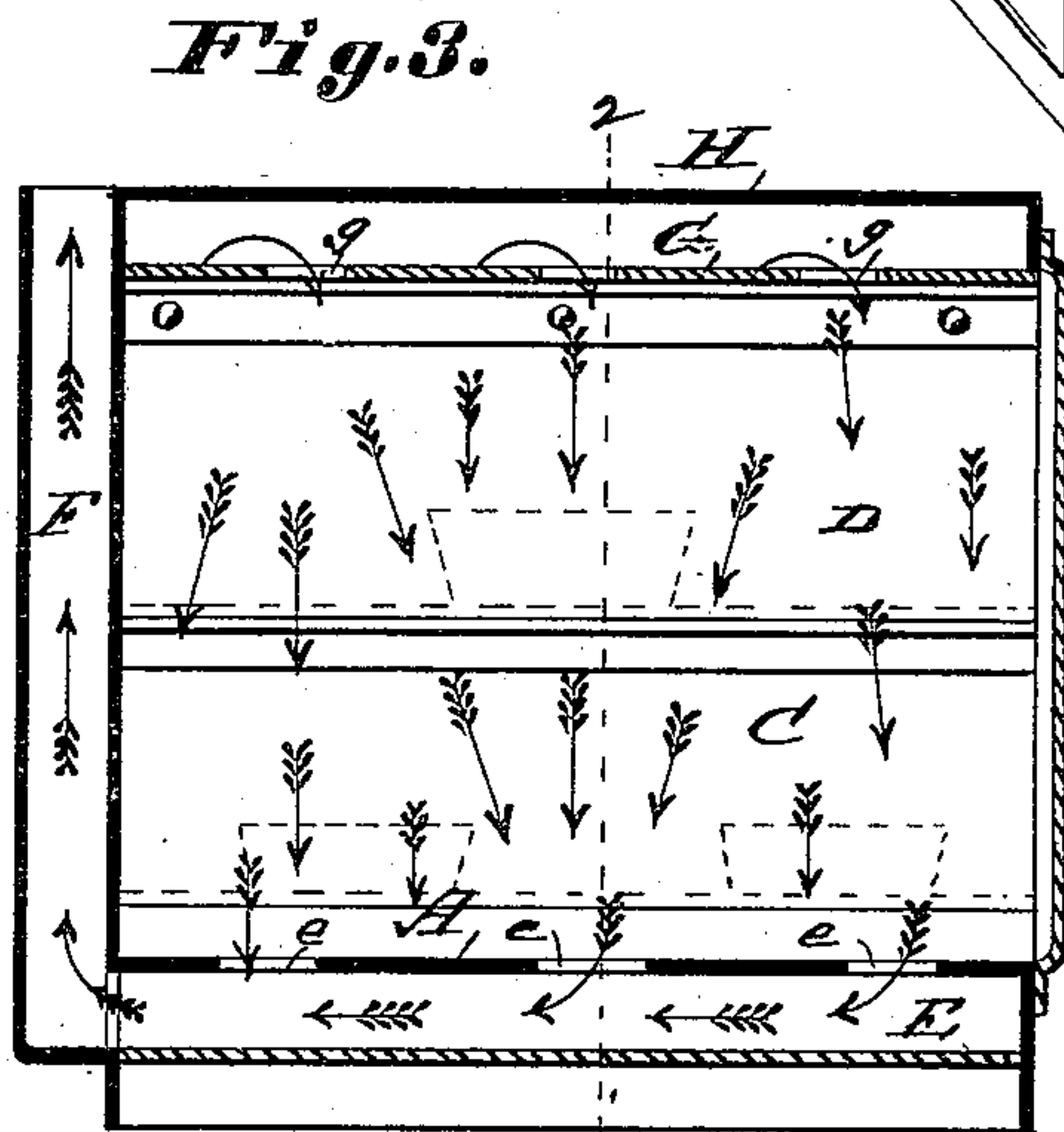
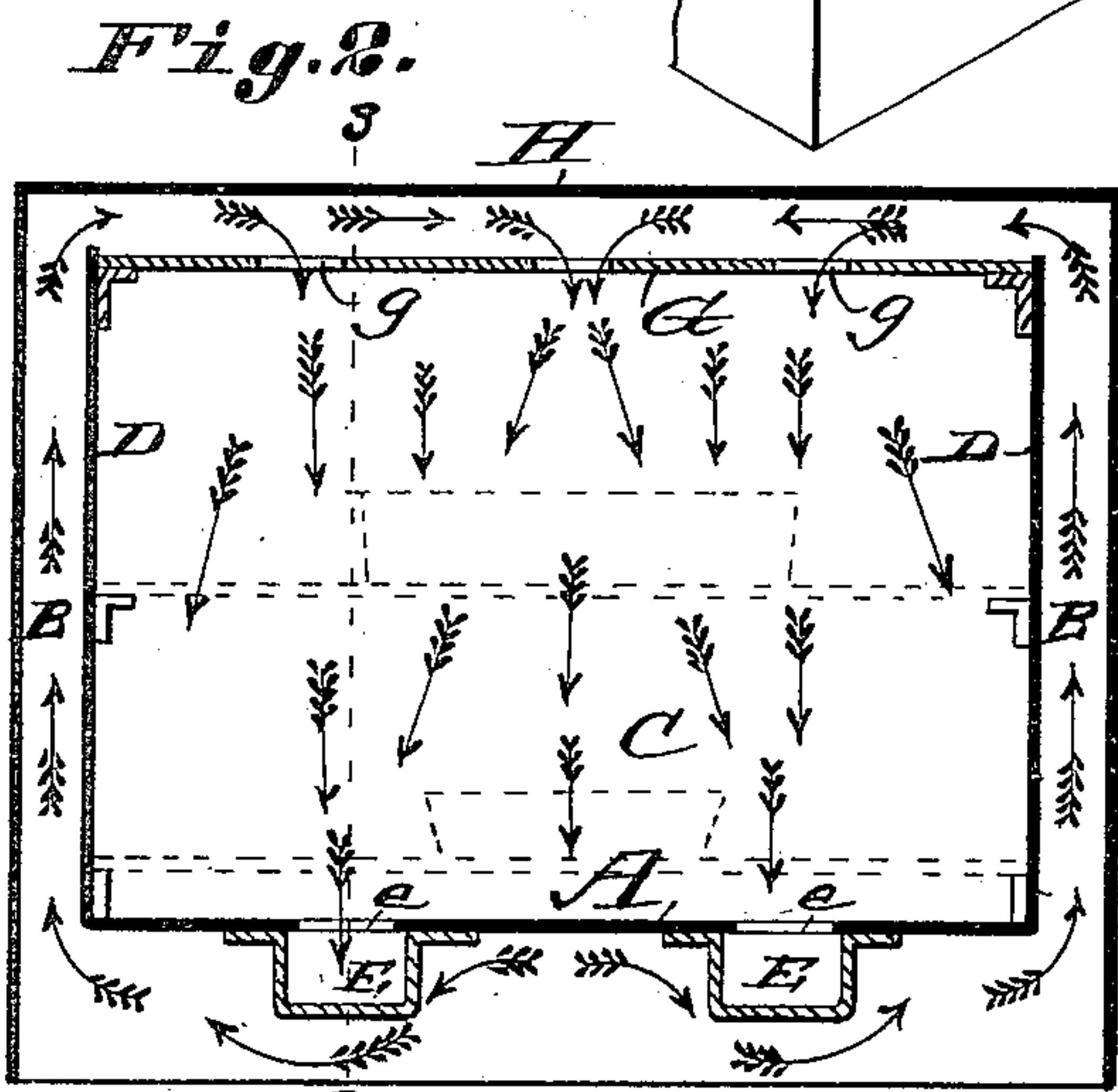
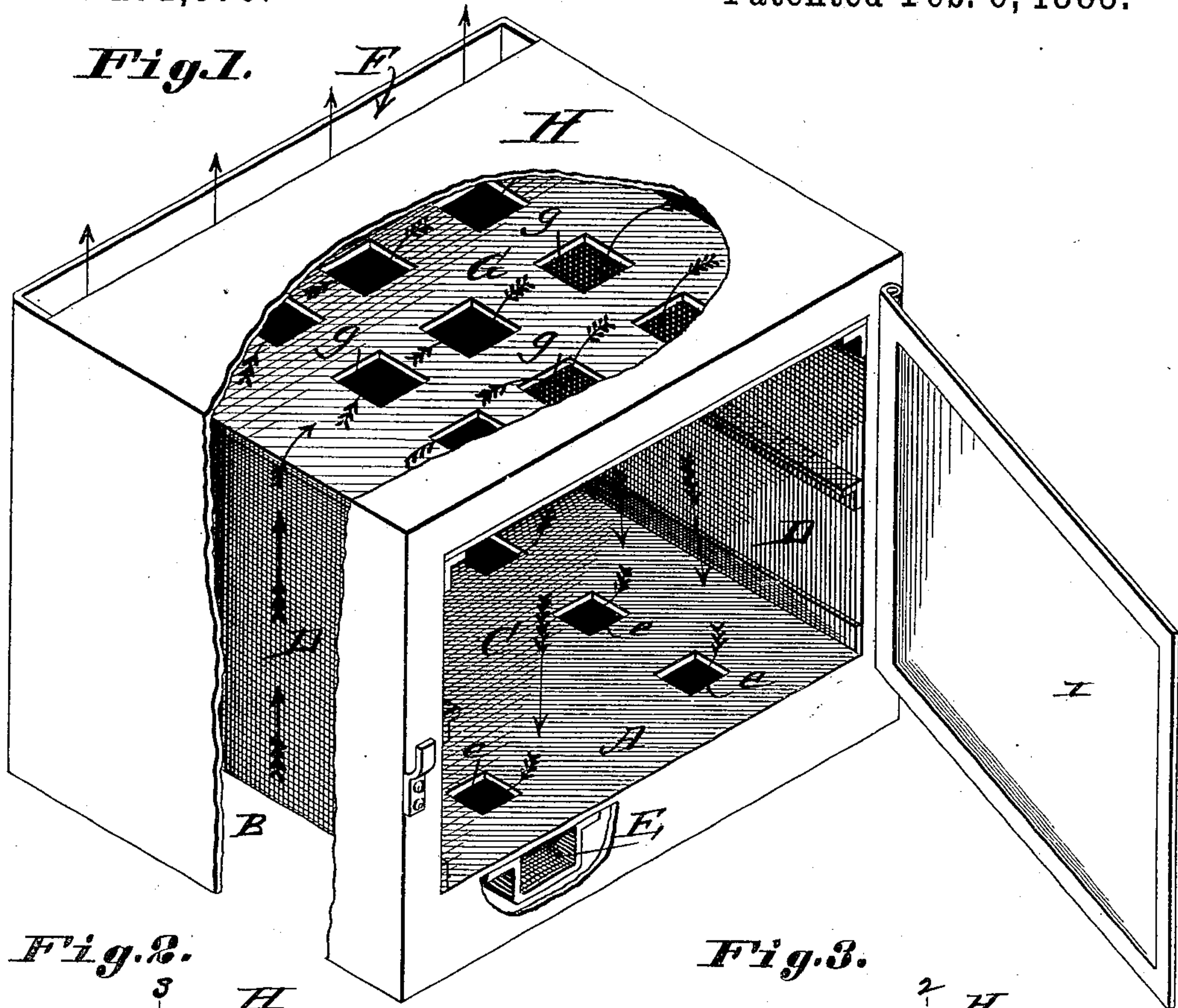
(No Model.)

C. F. WHORF.

OVEN FOR OIL AND GAS STOVES.

No. 271,670.

Patented Feb. 6, 1883.



**Attest:**  
Charles P. Poles  
Albert G. Fish

**Inventor:**  
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by C. D. Moody atty



# UNITED STATES PATENT OFFICE.

CHARLES F. WHORF, OF ST. LOUIS, MISSOURI.

## OVEN FOR OIL AND GAS STOVES.

SPECIFICATION forming part of Letters Patent No. 271,670, dated February 6, 1883.

Application filed October 23, 1882. (No model.)

*To all whom it may concern:*

Be it known that I, CHARLES F. WHORF, of St. Louis, Missouri, have made a new and useful Improvement in Ovens for Gas and Oil Stoves, of which the following is a full, clear, and exact description, reference being had to the annexed drawings, making part of this specification, in which—

Figure 1 is a view in perspective of the improved oven, portions of the outer walls of the oven being broken away; Fig. 2, a vertical transverse section taken on the line 2 2 of Fig. 3, and Fig. 3 a vertical longitudinal section taken on the line 3 3 of Fig. 2.

The same letters of reference denote the same parts.

Ovens of the kind under consideration as heretofore made are defective in that the heat cannot be applied therein to cook uniformly, the articles being insufficiently cooked at the top.

To obviate this difficulty and to provide an oven in which the heat is very effectually utilized is my present aim.

The heat employed in heating the present oven—say the heat of a gasoline-burner—strikes directly against the under side of the bottom A of the oven, thoroughly heating the oven-bottom. The heat-current then divides, passing from beneath the oven-bottom both to the right and to the left, and into the ascending flues B B, which are at the sides of the oven, extending from the oven-bottom upward to the top of the oven, and at that level, or thereabout, communicating with the oven-chamber C. The heat-currents, in passing through the flues B B, heat the side walls, D D, of the oven-chamber. From the flues B B the heat-currents pass into the chamber C and then directly downward, entirely through the chamber, and thence into one or more flues, E

E, beneath the bottom A. The flues E E extend under the oven-bottom backward, communicating with an ascending flue, F, at the back of the oven, and leading from the bottom of the oven upward. The flue F is preferably extended the full width of the oven and upward to the top of the oven. The heat passing through the flue F heats the oven at the back. The heat at the bottom of the oven not only directly heats the bottom A, but also the flues E E, and in so doing reheats the currents passing through the flues E E. The heat-currents may pass from the side flues, B B, directly downward into the oven-chamber C, or they may, and as shown, be distributed over the chamber by means of the perforated plate G. This plate is removable to enable the oven to be used either with or without the plate. When used it is arranged as shown, and the heat-currents pass through the perforations g g. There are several openings, e e, into the flues E E in preference to a single opening. H is the top plate of the oven, and I the oven-door.

In using the oven it is placed over a suitable heat source, such as a gasoline-burner. The burner is not shown, as its construction and operation are well understood.

I claim—

1. The herein-described oven, consisting of the chamber C, the side flues, B B, the bottom flues, E E, and the rear flue, F, substantially as described.

2. The combination of the chamber C, the side flues, B B, the perforated plate G, the bottom flues, E E, and the rear flue, F, substantially as described.

CHARLES F. WHORF.

Witnesses:

C. D. MOODY,

CHARLES PICKLES.