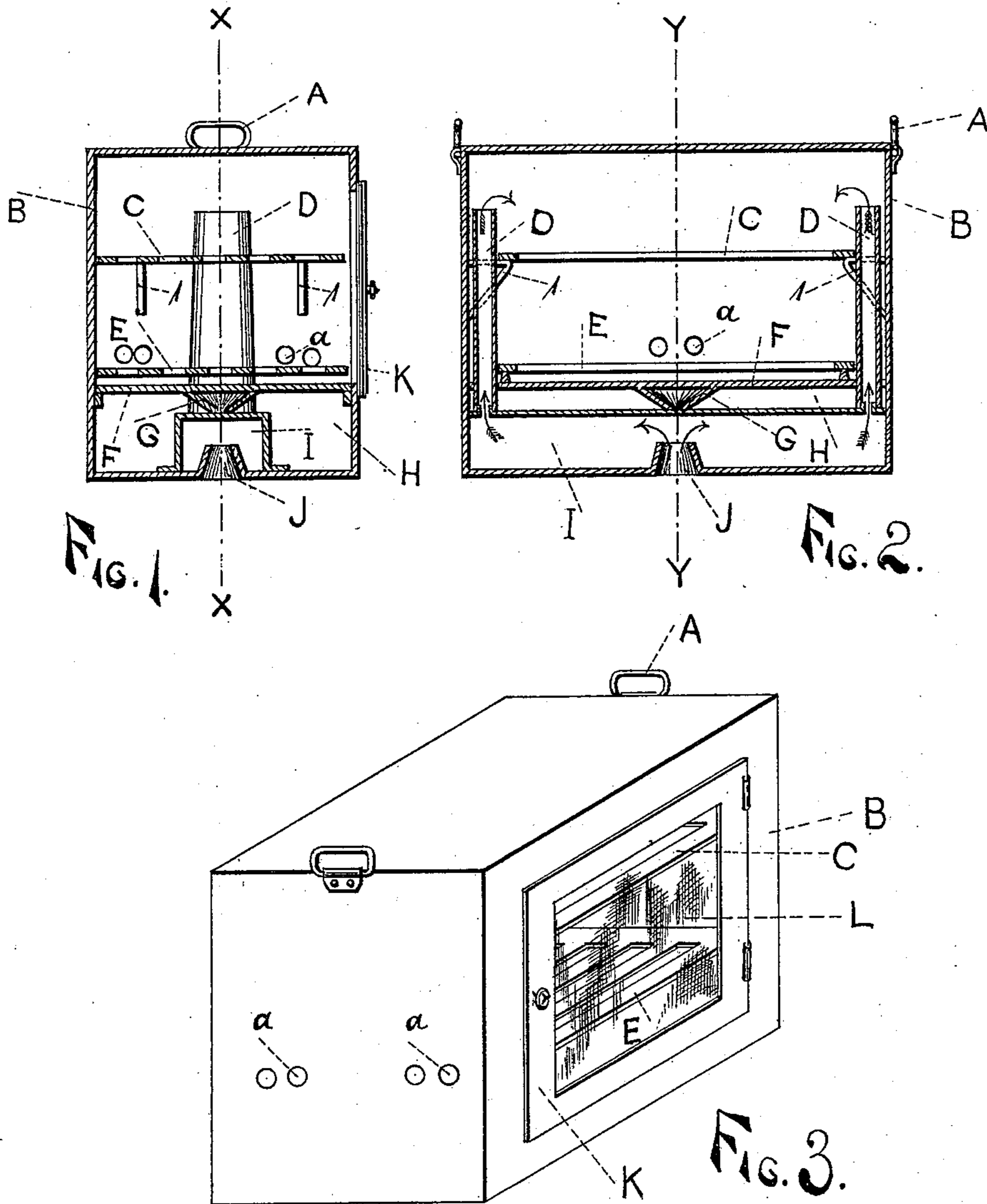


(No Model.)

W. MILLER.
OVEN.

No. 336,937.

Patented Mar. 2, 1886.



Witnesses:
Adolph R. Mason
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Att'y

UNITED STATES PATENT OFFICE.

WILLIAM MILLER, OF GRAND RAPIDS, MICHIGAN.

OVEN.

SPECIFICATION forming part of Letters Patent No. 336,937, dated March 2, 1886.

Application filed March 23, 1885. Serial No. 159,826. (No model.)

To all whom it may concern:

Be it known that I, WILLIAM MILLER, a citizen of the United States, residing at Grand Rapids, in the county of Kent and State of Michigan, have invented certain new and useful Improvements in Ovens for Oil, Gas, and Gasoline Stoves; and I do declare the following to be a full, clear, and exact description of the invention, such as will enable others skilled in the art to which it appertains to make and use the same, reference being had to the accompanying drawings, and to the letters and figures of reference marked thereon, which form a part of this specification.

Figure 1 is a cross-section of the oven on the line Y Y of Fig. 2. Fig. 2 is a cross-section of same on line X X of Fig. 1. Fig. 3 is a view of said oven in perspective.

Similar letters refer to similar parts throughout the several views.

My invention relates to improvements in ovens for gas, gasoline, or oil stoves; and the objects of my improvements are, first, to concentrate the heat or flame within a central flue by means of a cone placed over the burner; second, to temper the heat upon the bottom of the oven by providing a false bottom; third, to distribute the heat by means of flues at the sides, thus delivering the heat at the top of the oven; fourth, to distribute the heat over the false bottom by means of an inverted cone placed between the false and true bottoms immediately over the flame.

I describe my invention as follows: In the bottom of the oven B, I construct the cone-shaped opening J, to receive the heat from the burners, and within said oven I build the flue I, running to the sides of the oven, where

are attached the flues D D, opening into the top of the oven, as shown in Fig. 2. The false bottom F, suitably supported by lugs or other device at the sides, has in the center the inverted cone G, resting on the flue I, where it serves a double purpose: first, as a central support to the false bottom, and last and chiefly, to divide and distribute the heat evenly throughout the air-chamber H. The heat being received in the flue I, is carried to the sides and discharged into the top of the oven through the flues D D, and falling passes out through the ventilating-holes *a a*. The other parts shown are the handles A, the grates C E, the supports to the same, numbered 1 1, and the door K.

The above-described method of construction secures concentration of heat by causing a strong draft through the conical opening J, and a rapid distribution of same through the flues D D, and also secures an equal distribution of the heat, thus baking food as well upon the top as upon the bottom.

Having thus described my invention, what I claim, and desire to secure by Letters Patent of the United States, is—

The combination, with the oven having the conical opening J and the boxing forming the flue I, of the flues D, communicating with the flue I, and the false bottom having the inverted cone resting on the flue I, as set forth.

In testimony whereof I affix my signature in presence of two witnesses.

WILLIAM MILLER.

Witnesses:

WM. A. CHAPMAN,
ADOLPH B. MASON.