

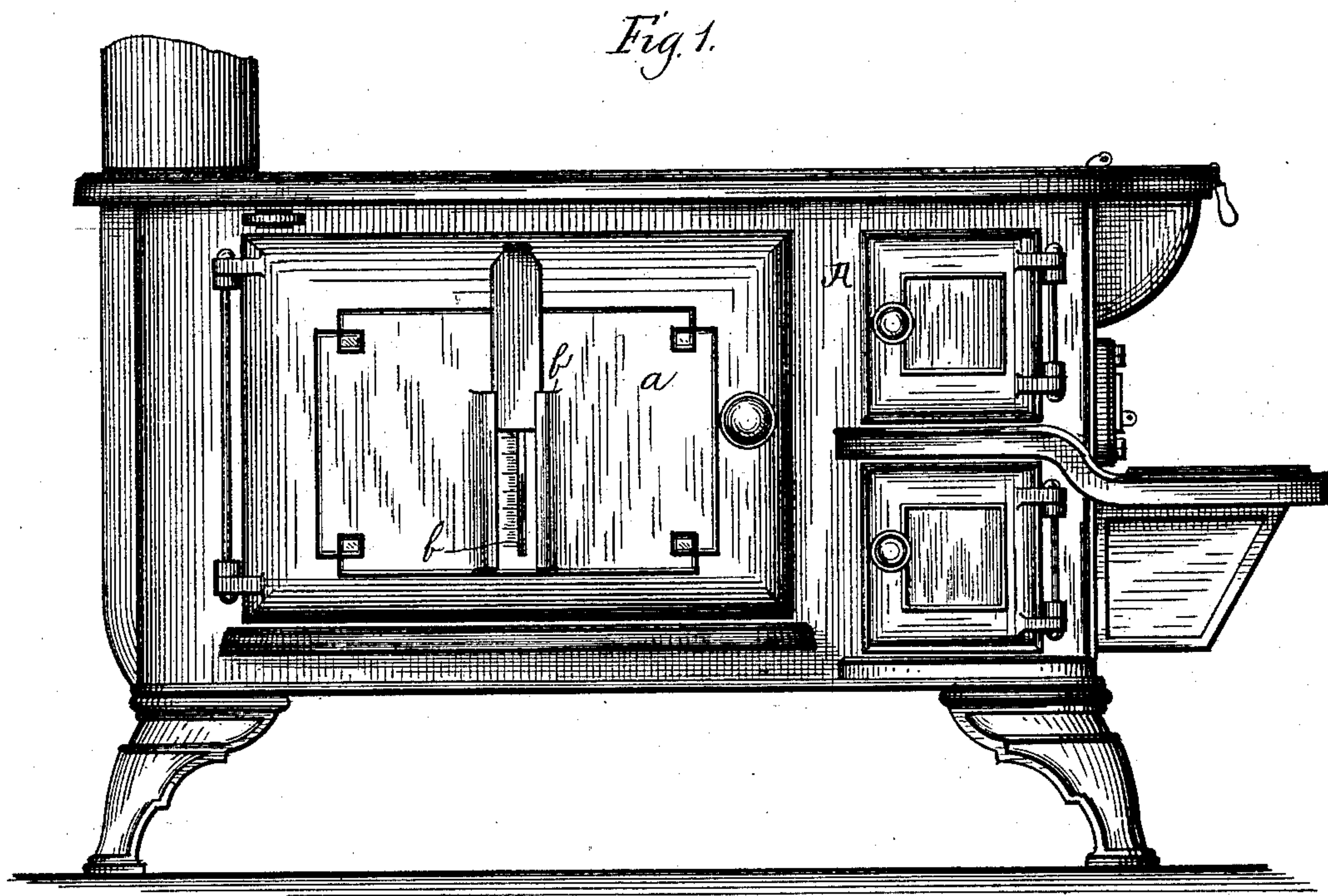
(No Model.)

2 Sheets—Sheet 1.

L. B. LINTHICUM.
ATTACHMENT FOR BAKE OVENS.

No. 338,279.

Patented Mar. 23, 1886.



Witnesses:
M. E. Garrison.
Lenox Simpson

Inventor.
Lorissa Butler Linthicum

(No Model.)

2 Sheets—Sheet 2.

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Fig. 2.

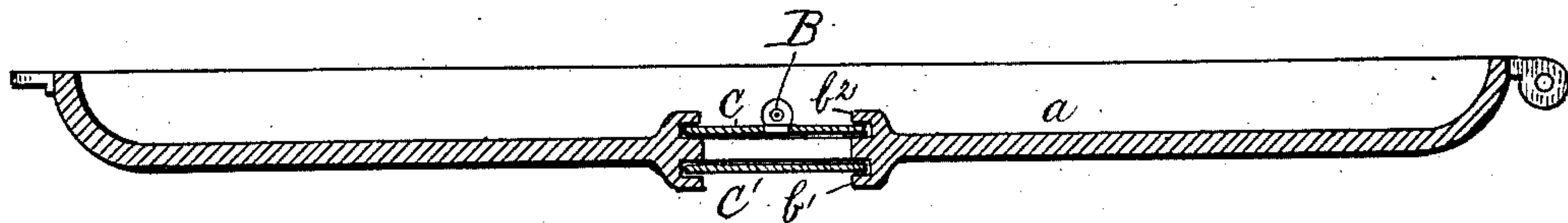


Fig. 4.

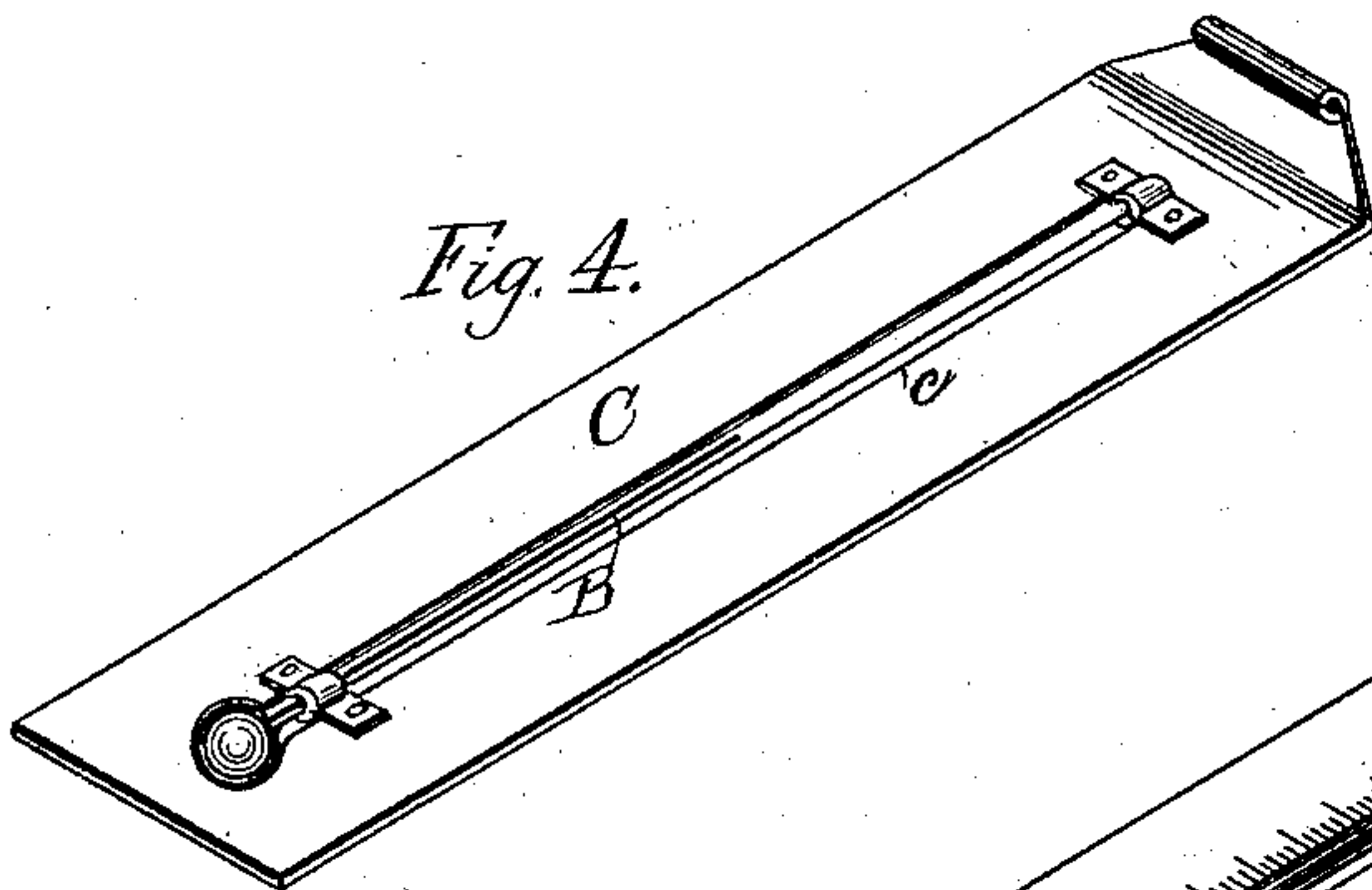


Fig. 3.

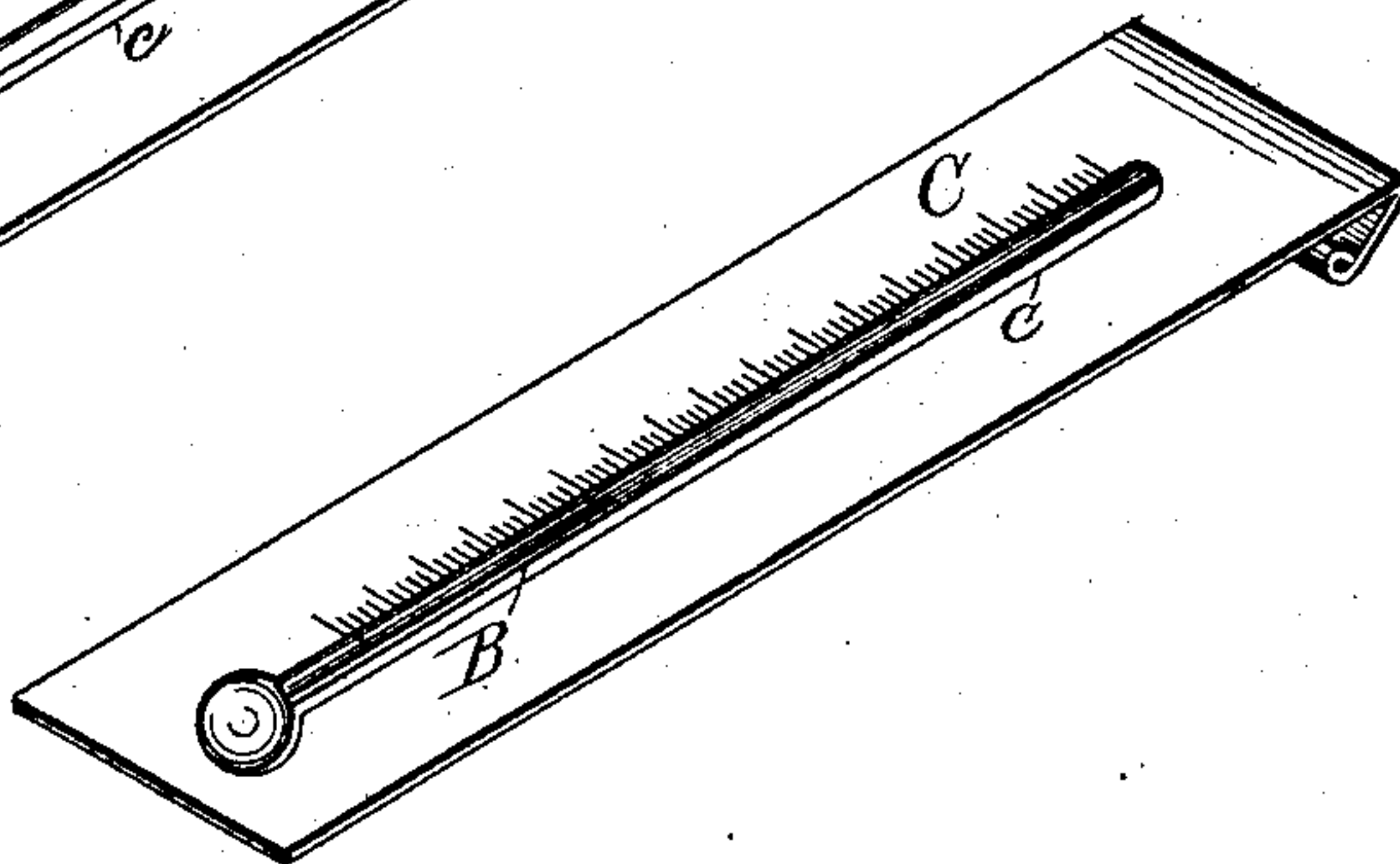
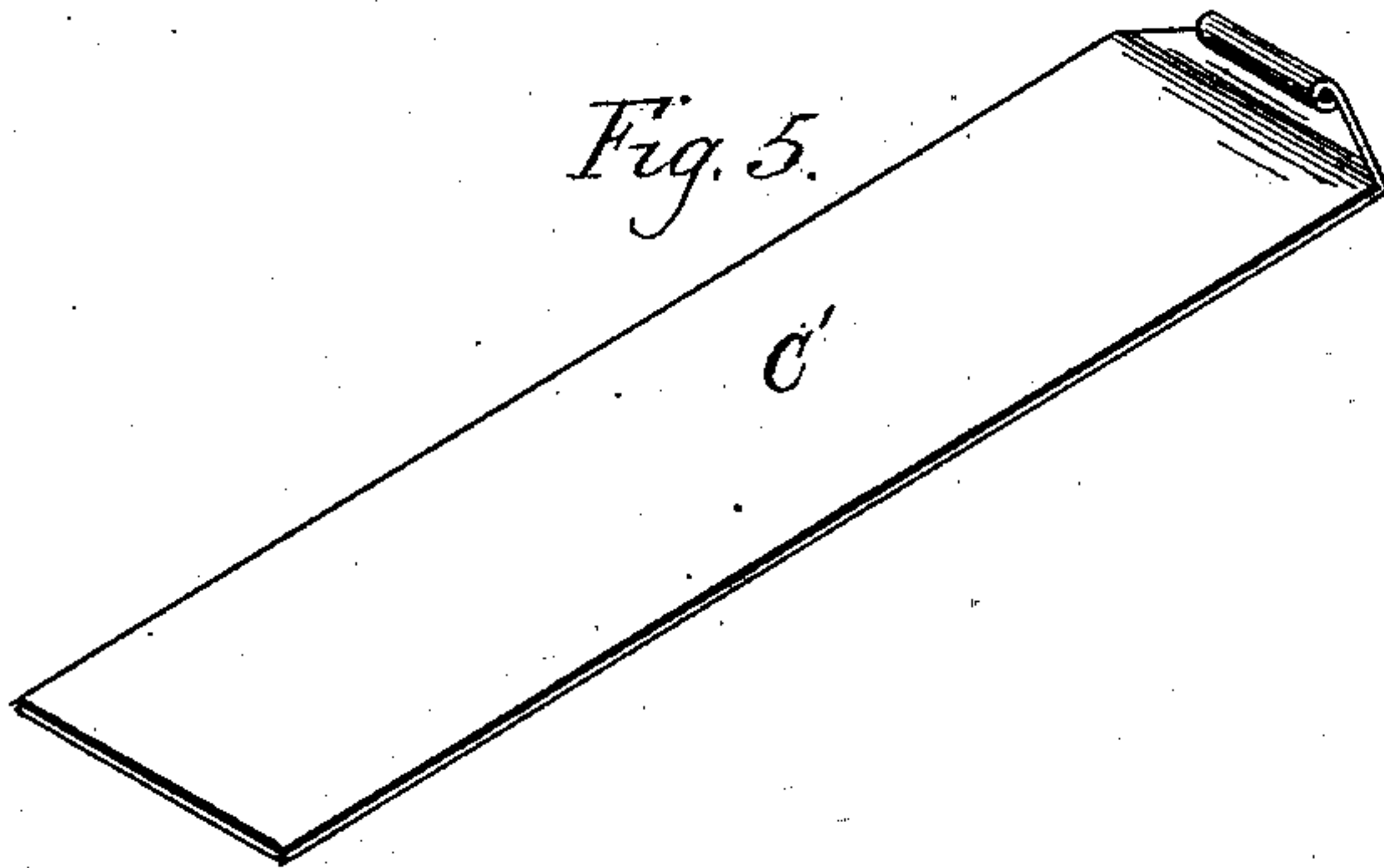


Fig. 5.



WITNESSES:

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UNITED STATES PATENT OFFICE.

LOUISA BUTLER LINTHICUM, OF HELENA, ARKANSAS.

ATTACHMENT FOR BAKE-OVENS.

SPECIFICATION forming part of Letters Patent No. 338,279, dated March 23, 1886.

Application filed September 21, 1885. Serial No. 177,670. (No model.)

To all whom it may concern:

Be it known that I, LOUISA BUTLER LINTHICUM, a citizen of the United States, and a resident of Helena, in the county of Phillips and State of Arkansas, have invented certain new and useful Improvements in Attachments for Bake-Ovens, of which the following is a full, clear, and exact description.

The object of my improvement is to provide means whereby the temperature of the interior of an oven (whether of a stove or other heating apparatus) may at all times be ascertained, and the operator be thus enabled to regulate the fire to the requirements of the articles cooked.

In the drawings, Figure 1 represents a side elevation of a stove with my attachment secured to the door of the oven. Fig. 2 is a horizontal section of the stove-doors, showing the position of the slides. Figs. 3 and 4 are detail perspective views of the front and back of the thermometer-slide, and Fig. 5 is a like detail of the outer protecting-slide.

Similar letters of reference indicate corresponding parts throughout the views.

In the process of baking as now practiced success is entirely dependent upon the judgment of the cook and his or her knowledge of the particular stove or oven used. A certain proportion of the bakings of even the best cooks falls short of success, and even approximately uniform results can only be obtained after a thorough acquaintance with the peculiarities of the stove. By the use of my invention the cook is enabled to regulate at all times the heat of the oven. If the thermometer shows the oven to be too hot, the fire can be "banked" and the heat reduced. On the other hand, if there is shown to be too little heat, the fire can be added to or the draft in-

creased until the requisite degree is reached. Thus it is only necessary for the cook to know the temperature required for a given purpose to attain that temperature and produce results which must at all times be uniform.

A represents an ordinary range or oven, and *a* the oven-door of same. In said door a vertical slot, *b*, is formed, and projecting over the edges of same upon both the inside and outside of the door are guide-strips *b'* *b''*. The thermometer B is secured to a slide, C, provided with a longitudinal slot, *c*, against the sides of which rests the stem of the thermometer. Upon one side of the slide and in proximity to the slot a scale is marked, by means of which the temperature of the oven is ascertained. Said slide C works in the guide strips *b''*, from which it may be removed for repair or other cause. A second slide, C', working in the strips *b'*, protects the thermometer from external injury, and is lifted whenever the cook desires to see the scale indicating the temperature of the oven.

I wish it to be distinctly understood that I restrict myself to no peculiar form of thermometer, that being a matter purely of convenience and relative cost.

What I claim is—

The combination, with the door on a range or cooking-stove, of the vertical guide-strips *b'* *b''*, forming the two grooves shown, the thermometer B, and the two slides C C', the slide C being scaled and slotted to receive the thermometer, substantially as shown and described.

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Witnesses:

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