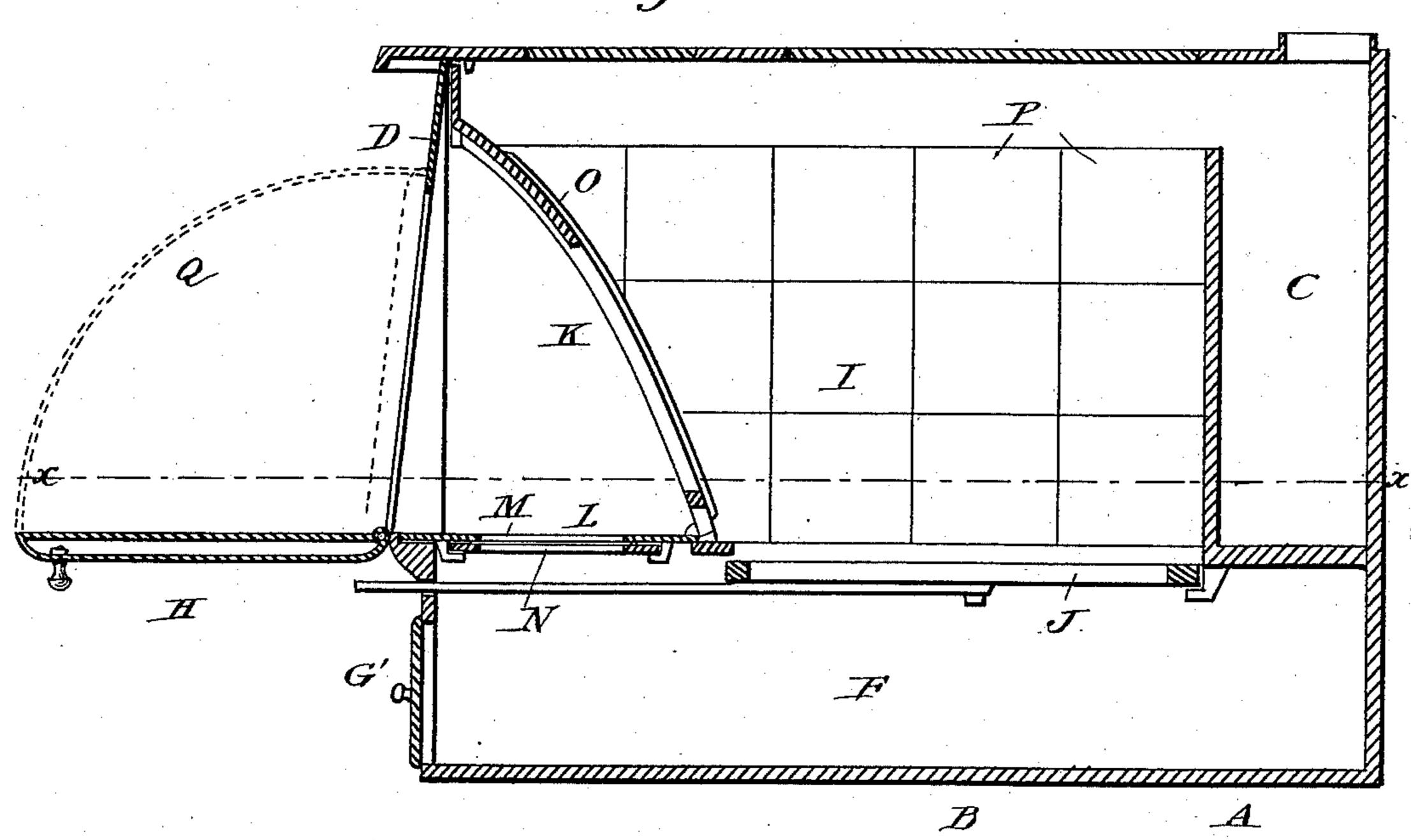
J. G. LYON.

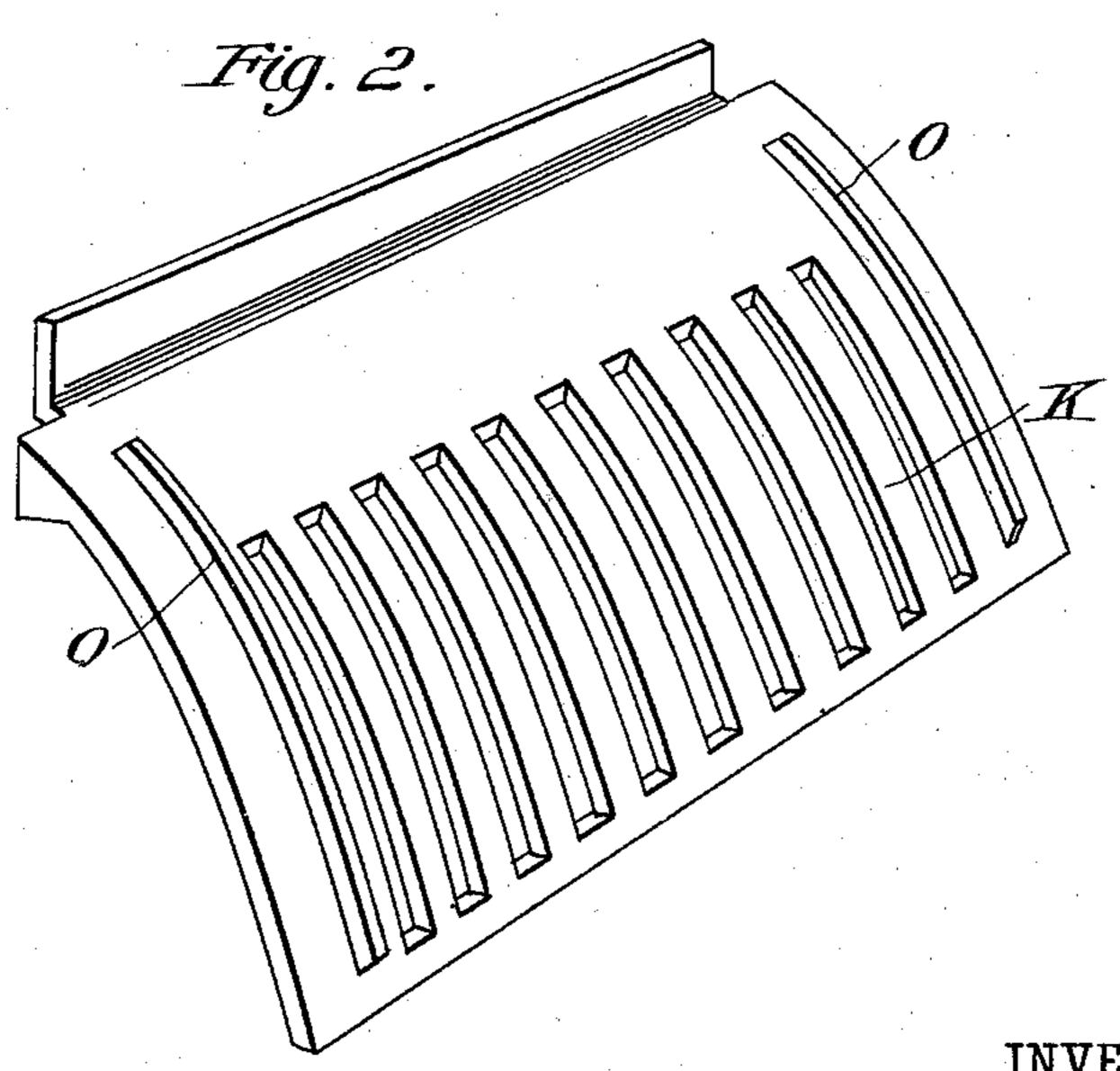
BROILING OVEN FOR RANGES.

No. 384,049

Patented June 5, 1888.

Fig. I





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INVENTOR

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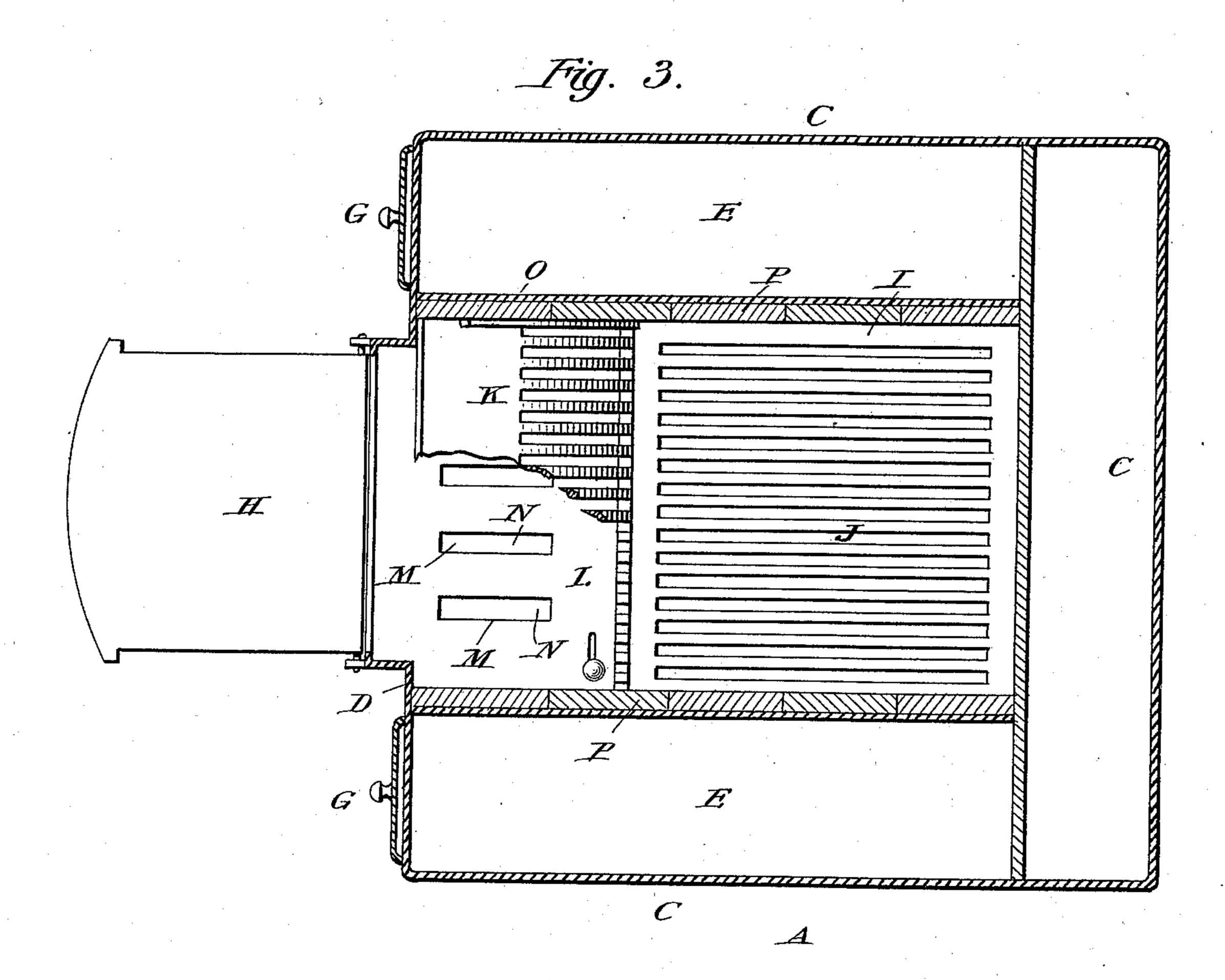
ATTORNEYS

J. G. LYON.

BROILING OVEN FOR RANGES.

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WITNESSES: Gebergwick.

INVENTOR:

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BY

ATTORNEYS

United States Patent Office.

JAMES G. LYON, OF BROOKLYN, NEW YORK.

BROILING-OVEN FOR RANGES.

SPECIFICATION forming part of Letters Patent No. 384,049, dated June 5, 1888.

Application filed October 8, 1887. Serial No. 251,820. (No model.)

To all whom it may concern:

Be it known that I, James G. Lyon, of Brooklyn, in the county of Kings and State of New York, have invented a certain new and 5 useful Improvement in Broiling-Ovens for Ranges, of which the following is a full, clear,

and exact description.

My invention relates to an improvement in ranges having an oven arranged for broiling 10 viands in front of the fire; and the object of the invention is to furnish a range with a broiling-oven in which the viands are most effectually exposed to the live coals behind the front grate, and by which the resulting smoke and 15 vapors are prevented from escaping into the room, while the bulk of the range is not increased nor its usual functions interfered with.

The invention consists, in brief, of a range having a fire-pot provided with an open-front 20 grate set back from the front of the range, and the space between the fire-pot and range-front floored over, so as to form a broiling-oven, substantially as hereinafter described, and pointed

out in the claims.

Reference is to be had to the accompanying drawings, forming a part of this specification, in which similar letters of reference indicate corresponding parts in all the figures.

Figure 1 is a vertical cross-section of a range 30 embodying my improvement. Fig. 2 is a detail view of a part hereinaster described. Fig. 3 is a sectional plan view of the range on the

line x x, Fig. 1.

In carrying my invention into effect the 35 range A may be constructed with a base, B, side and rear walls, C, front D, ovens E, and ash-pit F, the ovens and ash-pit provided with doors G G', and the range-front with a dropdoor, H, opening to the fire-pot I in any well-40 known or approved fashion.

The fire pot I is arranged between the ovens in the usual way, but is set back from the range-front D, the bottom grate, J, supported upon flanges and terminating forward some 45 distance from the front D, and the front grate, K, extending upward and forward from the front edge of the bottom grate to or near the angle between the range top and front.

A flooring, L, is provided, extending from

the front edge of the bottom grate, J, to the 50 range front at the foot of the opening therein, so that a broiling-oven is formed between the oven walls at the sides, the flooring L, and the front grate, K, which oven can be closed by the drop-door H, and will be exposed to the 55 direct influence of the heat radiated from the fire through the grate K.

The flooring L prevents the air-draft from entering the fire at the front, but is, by preference, provided with openings M, covered 60 by a slide, N, by which ashes accidentally falling through the front grate into the broilingoven may be discharged at will into the ash-

pit F.

The front grate, K, is in this case formed 65 separate from the bottom grate, J, and is made solid at its upper part, so as to shield the broiling-oven beneath from falling ashes or coal. It is also provided with the side ribs, O, between which, when in place, and the inner walls 70 of the ovens are received the fire-bricks P in the usual manner.

In some instances, where the area afforded by the broiling oven, when the door H is closed, is not sufficient, said door may be 75 dropped to a horizontal position, as shown in Fig. 1, and a suitable hood, Q, fitted over the same and around the opening in the rangefront, as indicated in dotted lines in said figure, so as to form with the main oven described 80 one large chamber for broiling purposes.

In any case all the smoke and vapors arising from the broiling viands will pass through the grate K into the fire, and thence out through

the main flue.

The broiling-oven will be protected by its position between the ovens from undue radiation of heat, so that the cooking can be accomplished speedily and effectually.

Having thus described my invention, what I 90 claim as new, and desire to secure by Letters

Patent, is—

1. A range having ovens at the side and a fire-pot provided with an open-front grate set back from the front of the range between the 95 said ovens, so as to form a protected broilingoven, as and for the purpose set forth.

2. A range or stove having ovens at its sides,

a fire-pot set back from the front of the range or stove and between the said ovens and provided with a front grate inclined upward from the front of the fire-pot to the front of the 5 range or stove, and a flooring extending from the front of the fire-pot to the front of the stove or range, substantially as described, whereby

a broiling oven is formed between the firepot and the front of the range or stove, as set forth.

JAMES G. LYON.

Witnesses:

JACOB GOERING, FRANK E. BUTCHER.