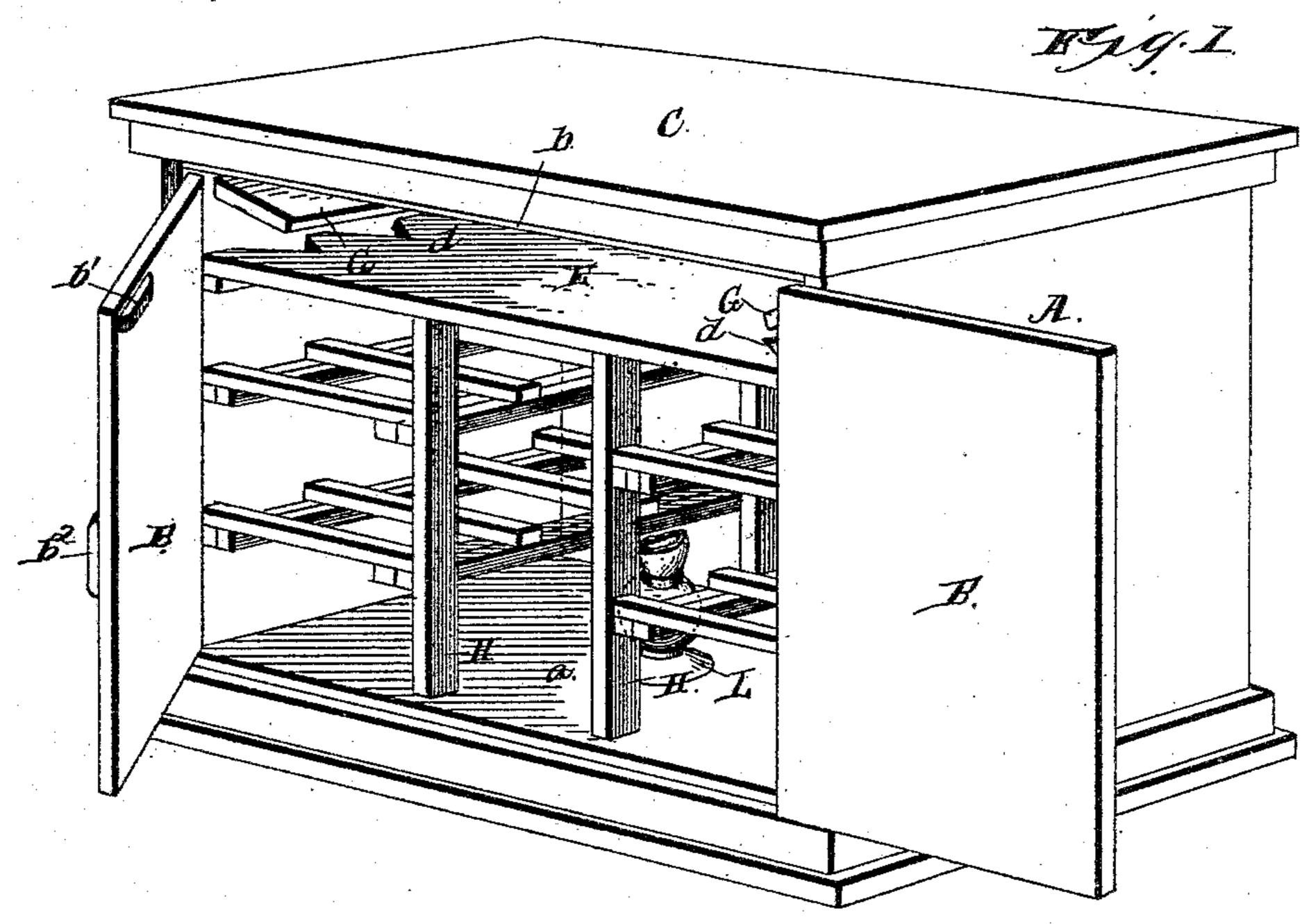
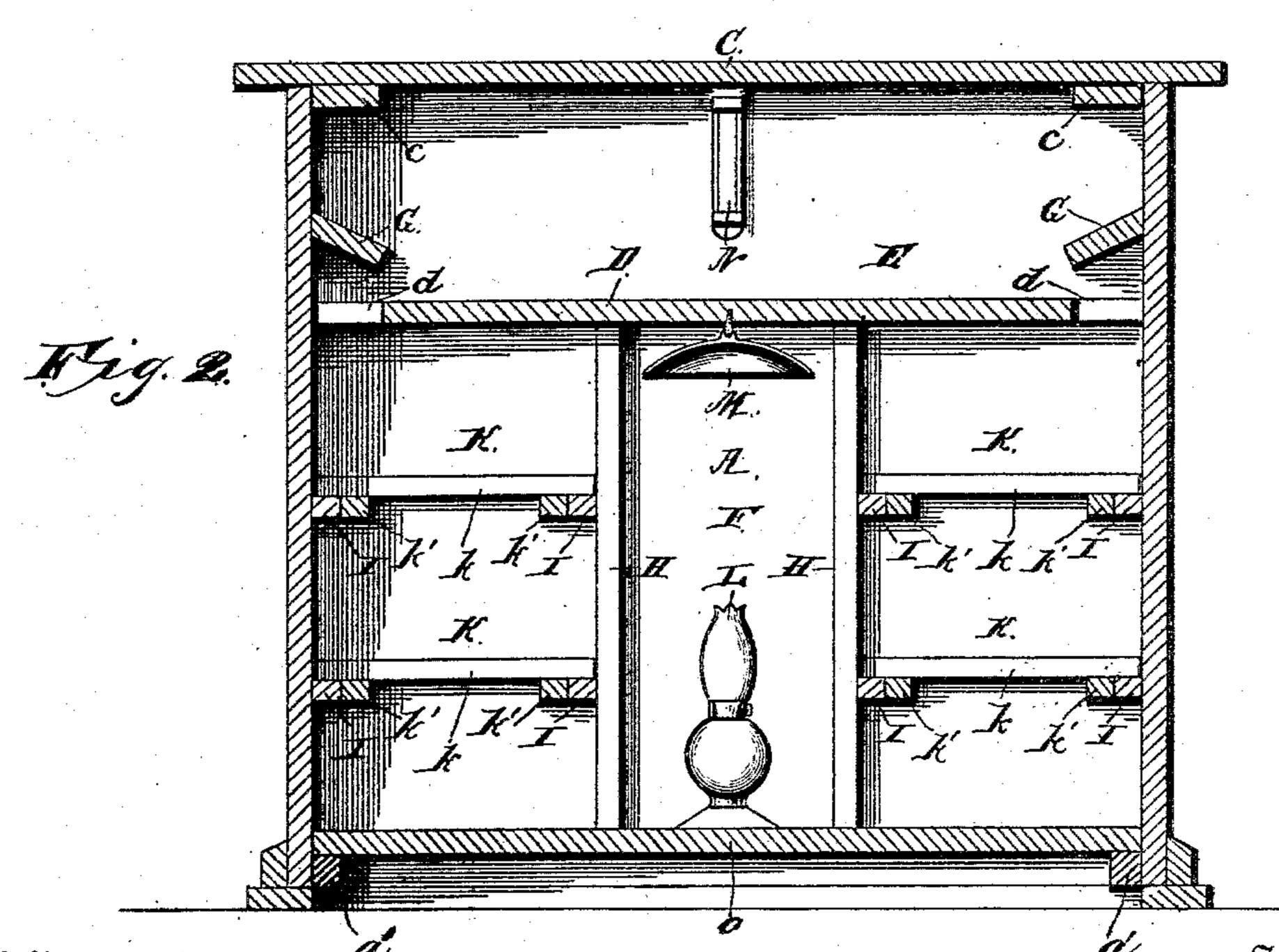
(No Model.)

E. & A. BUSHYAGER. BREAD RAISER.

No. 411,853.

Patented Oct. 1, 1889.





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Snventors

Elijah Bushyager.

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United States Patent Office.

ELIJAH BUSHYAGER AND AARON BUSHYAGER, OF HARRISON CITY, PENNSYLVANIA.

BREAD-RAISER.

SPECIFICATION forming part of Letters Patent No. 411,853, dated October 1, 1889.

Application filed June 15, 1888. Serial No. 277,258. (No model.)

To all whom it may concern:

Be it known that we, ELIJAH BUSHYAGER and AARON BUSHYAGER, citizens of the United States, residing at Harrison City, in the county of Westmoreland and State of Pennsylvania, have invented new and useful Improvements in Bread-Raisers, of which the following is a specification.

The invention is a device for facilitating to the quick and thorough rising of bread; and it consists in the construction and novel combination of parts hereinafter described, illustrated in the drawings, and pointed out in the claim.

Figure 1 of the drawings represents a perspective view of the device, the doors being open to show the interior. Fig. 2 is a vertical

longitudinal section thereof:

Referring to the drawings by letter, A designates a rectangular chest, having a floor a resting on suitable supports—such as strips a', or legs—and B B are similar equal doors, hinged at their outer edges to the front edges of the sides of the chest, and when closed forming the whole front of the chest, except the front rail b, crossing the top thereof, and against which the top edges of the doors rest. The doors are kept closed by the button b', pivoted on the inner side of one door, which button, when turned up, enters a recess in the said rail b, and by the button b² pivoted to the outside of one door.

C is the detachable cover of the chest, provided with the transverse strips or cleats c, which fit within the open top of the chest

when the cover is in place.

D is a transverse partition a suitable distance below the top, and provided with the notches d d in its edges adjoining the sides of the chests, through which openings communication may be had between the upper chamber E and the lower chamber F.

G G are transverse strips secured to the inner sides of the ends of the chest within the chamber E, and inclining downward and inward over the notches or openings d to prevent flour or dough from falling into the lower chamber F, and to deflect the heat toward the center of the upper chamber or compartment E.

H H are vertical supports rising from the floor a to the partition D, and arranged at equal distances from the ends of the chest, and adjoining the front and back thereof.

II are transverse strips secured to the outer 55 sides of the supports H and at opposite points to the inner sides of the ends of the chest for the support of the removable shelves K, which are each composed of the transverse strips k, held together by the longitudinal 60 strips k', that fit between the strips I, upon which the ends of the strips k rest. The said shelves are therefore more correctly gratings, which permit air-currents to flow through them.

L is a lamp resting on the floor between the supports H on each side, and M is a metal disk depending from the partition D above the lamp, to spread the heat therefrom, and prevent the latter from striking immediately 7° upward against said partition.

A thermometer N may be hung on the inside of the chest to mark the temperature therein, which, if too high or too low must be brought to the desired point by causing the 75 lamp to burn more or less brightly.

The flour is mixed in a tray resting on the partition D, and the strips G will prevent any that splashes out of the tray from falling into the lower chamber F.

To work the dough, the cover C is reversed and serves as a kneading-board. When the dough has been made, pans are filled therewith and the pans placed upon the gratings, and, if necessary, on the partition D. The 85 cover is then replaced and the bread kept in the chest sufficiently long to rise to the proper point.

Having described our invention, we claim—
The improved bread-raiser, comprising the 90 chest, the series of shelves or gratings arranged at each side of the chest and forming an intermediate space adapted to receive a lamp or other source of heat, the deflector located at the top of the said intermediate 95 space and serving to deflect the heat down upon the shelves or gratings, the partition D, arranged above the shelves and providing a kneading-board, and having notches d in its sides for the passage of the heat, said parti-100

tion also forming an upper chamber or com- | our own we have hereto affixed our signatures partment for the reception of a thermometer, in presence of two witnesses. the transverse strips arranged above the notches and inclined to deflect the heat to-5 ward the middle of the upper compartment, and the removable cover, substantially as described.

In testimony that we claim the foregoing as

ELIJAH BUSHYAGER. AARON BUSHYAGER.

Witnesses:

H. W. Love, RICHARD THOMAS.