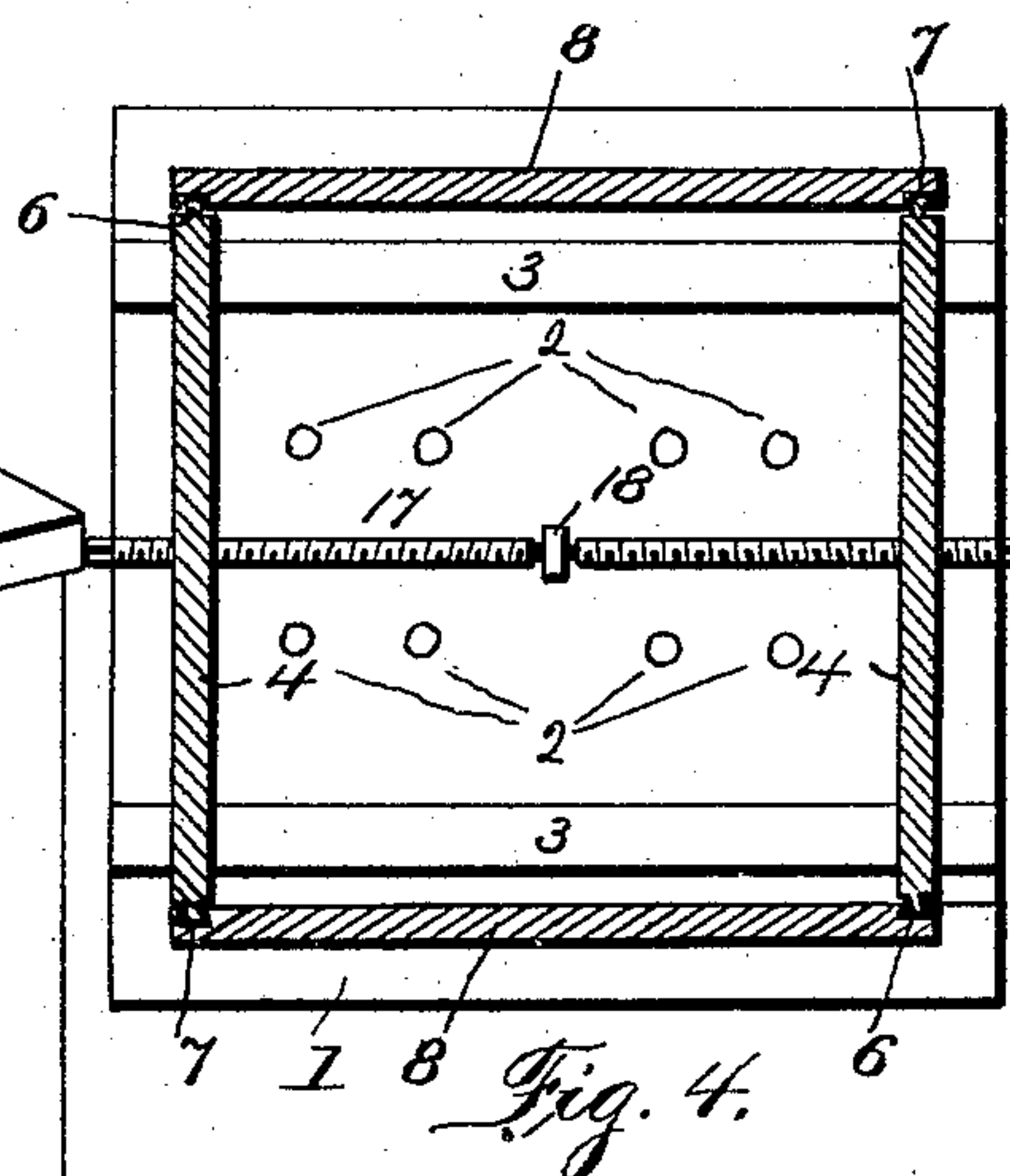
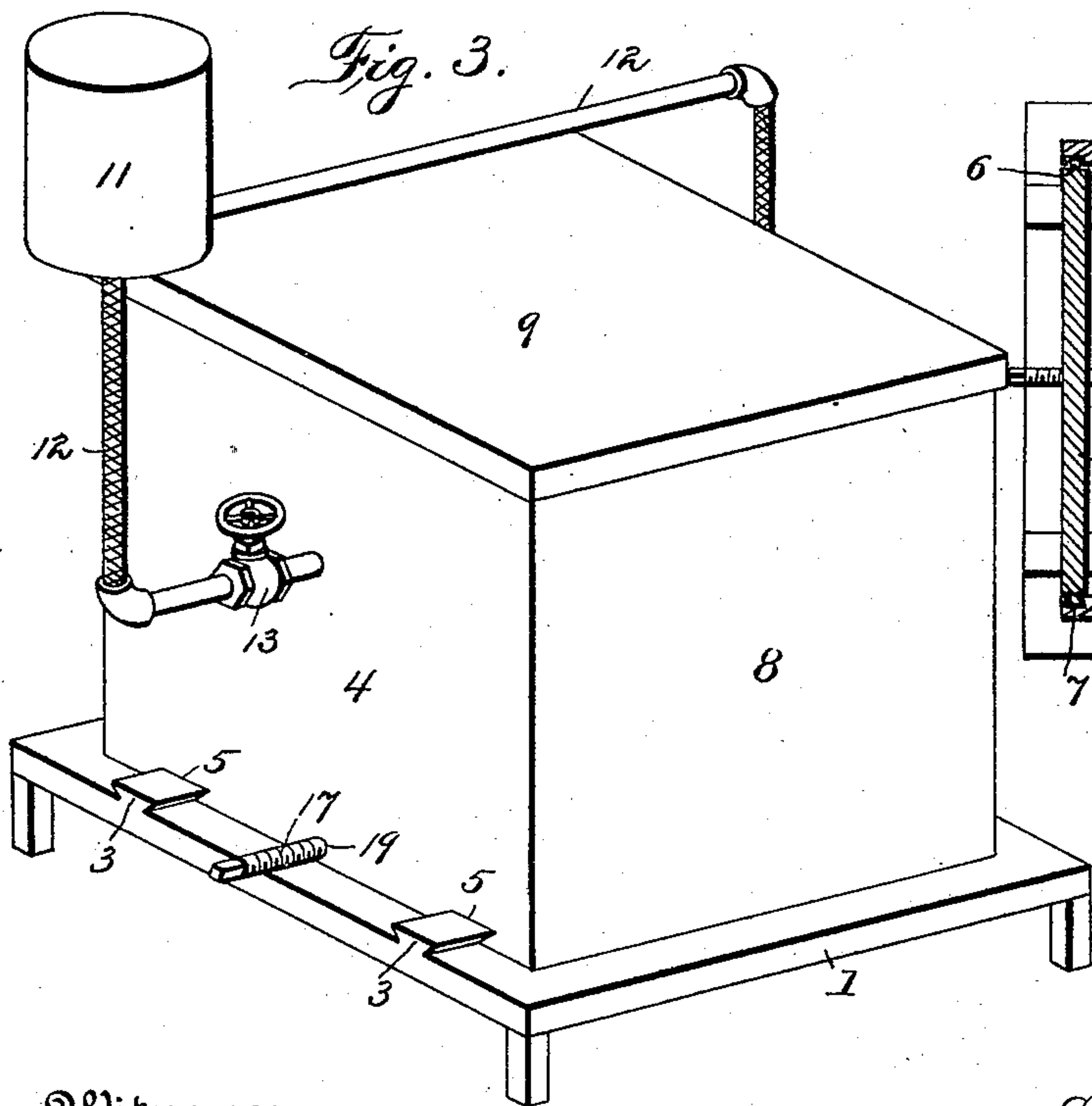
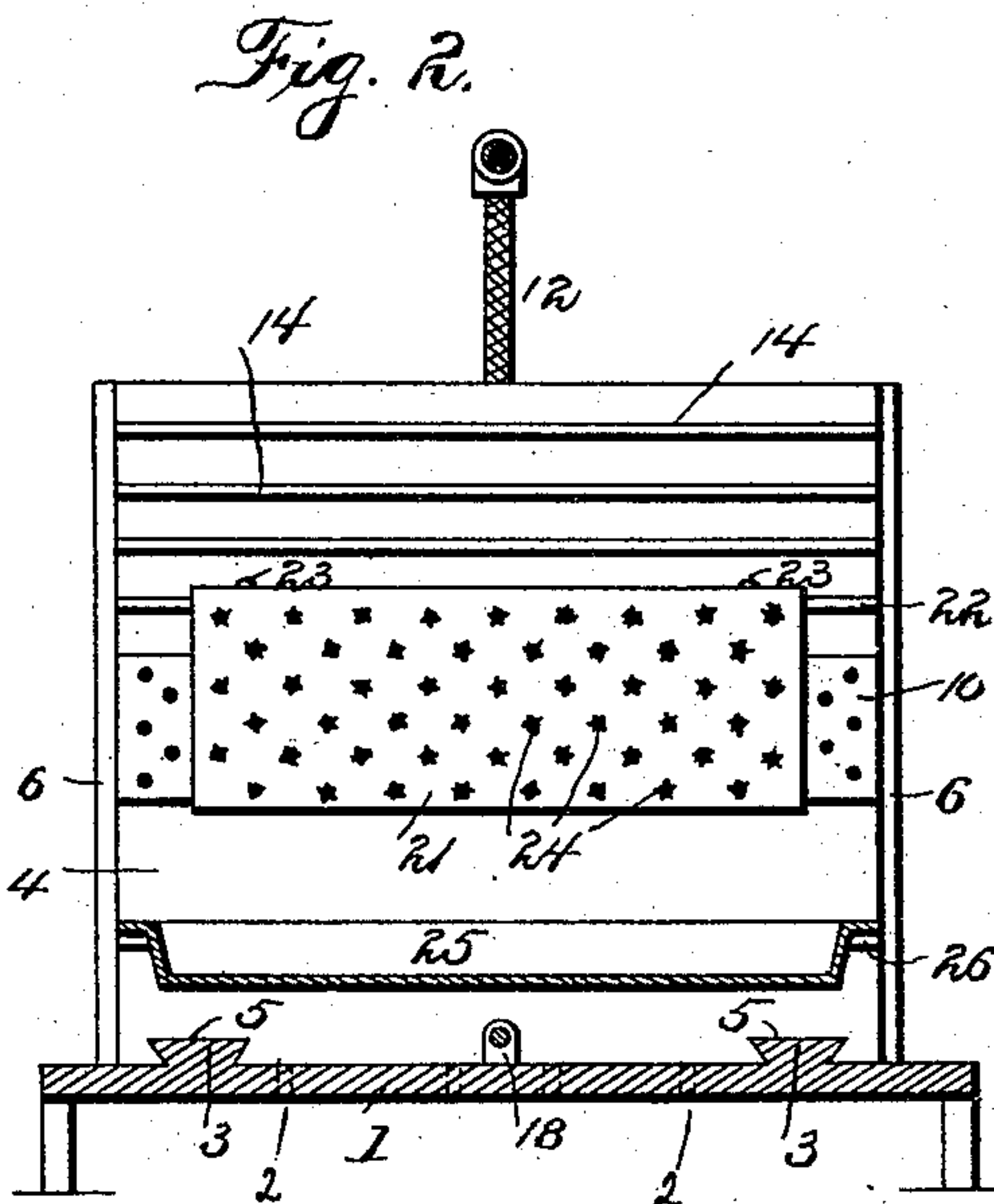
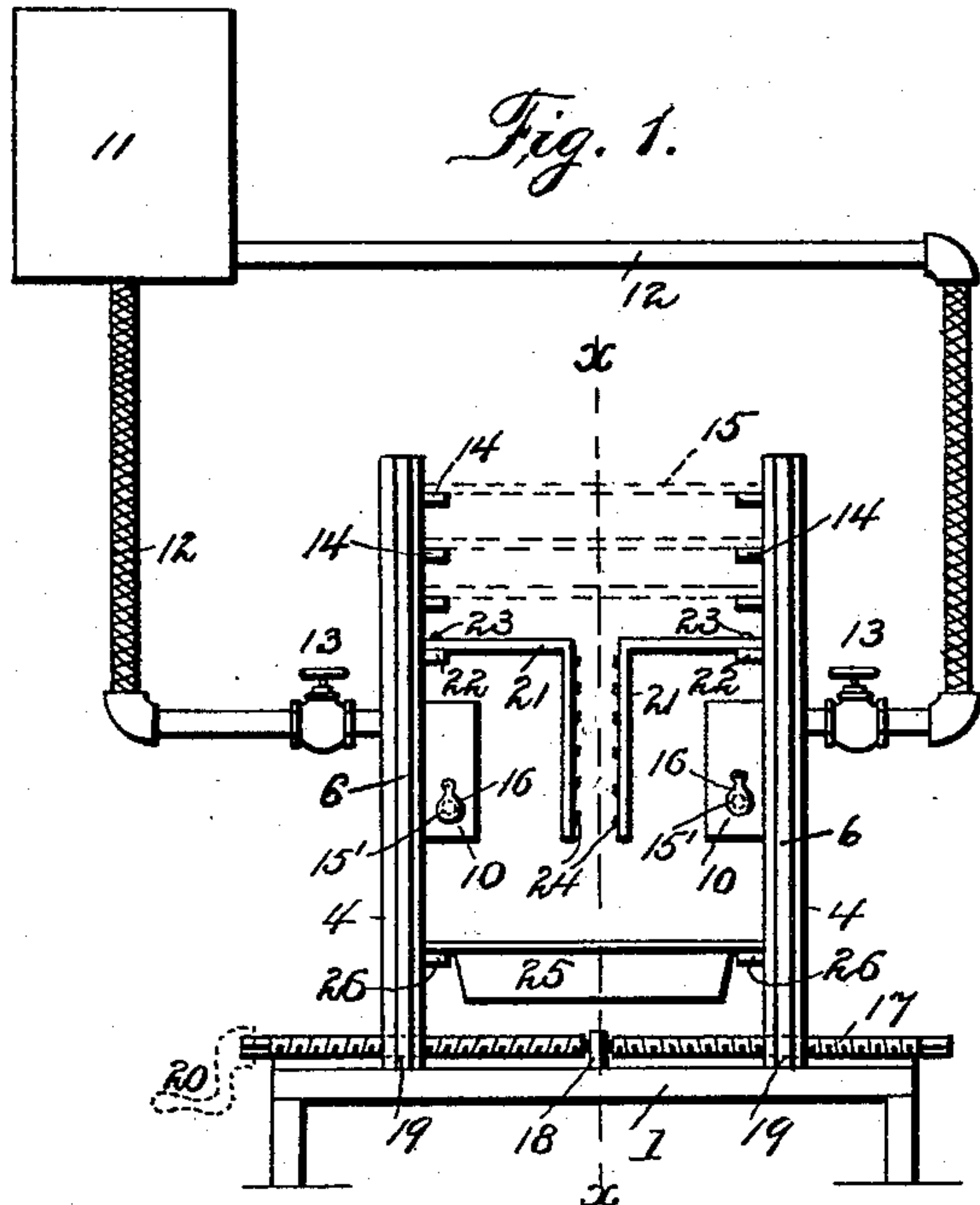


(No Model.)

S. L. RICHARDS.  
GAS OR OIL STOVE.

No. 570,957.

Patented Nov. 10, 1896.



Witnesses  
F. L. Osgood  
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# UNITED STATES PATENT OFFICE.

SIERRA LEONE RICHARDS, OF BALTIMORE, MARYLAND, ASSIGNOR TO  
DORA LOVE RICHARDS, OF SAME PLACE.

## GAS OR OIL STOVE.

SPECIFICATION forming part of Letters Patent No. 570,957, dated November 10, 1896.

Application filed September 7, 1895. Serial No. 561,805. (No model.)

*To all whom it may concern:*

Be it known that I, SIERRA LEONE RICHARDS, a citizen of the United States, residing at Baltimore, in the State of Maryland, have  
5 invented certain new and useful Improvements in Gas or Oil Stoves; and I do declare the following to be a full, clear, and exact description of the invention, such as will enable  
10 others skilled in the art to which it appertains to make and use the same.

My invention relates to stoves, and more particularly to gas or oil stoves.

The object of the invention is to provide a  
15 stove of this character which may be converted from a baking-oven into a broiler and which shall be simple of construction, durable in use, and comparatively inexpensive of production.

With these objects in view the invention  
20 consists of certain features of construction and combination of parts which will be hereinafter fully described and claimed.

In the accompanying drawings, Figure 1 is a side elevation of my improved stove, showing it when arranged for roasting or broiling  
25 purposes. Fig. 2 is a transverse sectional view of the same on line  $x x$ , Fig. 1. Fig. 3 is a perspective view of the stove when fitted for a baking-oven. Fig. 4 is a horizontal sectional view of the same.

I will first describe the stove as constructed when employed as a baking-oven.

In the drawings, 1 denotes the base of the stove, which is provided with air-openings 2  
35 and upon its upper surface with dovetail parallel ribs 3.

4 denotes the sides of the oven, which have at their lower ends dovetail grooves 5, corresponding with the dovetail ribs of the base.

40 The edges of these sides are formed with dovetail ribs 6, which correspond with and receive the dovetail grooves 7 of the end pieces 8, which, in conjunction with the sides and the removable cover 9, form the oven. The inner  
45 faces of the sides of the oven are provided with gas or oil burners 10, which are connected with a suitable source of supply 11 by the flexible pipes 12, having feed-controlling valves 13. The sides of the oven, near

their upper ends and on their inner faces, are  
50 provided with cleats 14, which support the shelves 15 of the oven.

In operation the food to be baked or roasted is placed in suitable receptacles upon the shelves and the fuel allowed to flow to the  
55 burners, where it is ignited through an opening 15' in one of the ends of the oven. This opening may be closed by a pivoted shutter 16.

When it is desired to use the stove as a  
60 broiler, the end pieces are removed and the sides of the oven brought close toward each other. This may be accomplished in any suitable manner, but, as shown, I have provided a right and left hand screw 17, having  
65 a smooth central portion, which is journaled in a lug 18, projecting upward from the base. This screw passes through similarly screw-threaded apertures 19 at the lower ends of the sides, and when turned will move the sides  
70 toward or away from each other, the sides being supported against any tilting movement by their dovetail connection with the base. Any means may be employed for rotating this screw, such, for instance, as a crank 20.

75 Angular broiling-irons 21 have their horizontal portions secured to lugs 22, projecting from the sides of the stove by any suitable means, such, for instance, as screws 23, while their lower portions are provided with inwardly-projecting points 24, upon which the food to be broiled is hung. These broiling-irons are preferably of open-work construction, so as to permit the passage of air and flame through them. A pan 25 is supported  
80 by lugs 26 directly beneath the broiler-irons and is for the purpose of collecting the drip-page.

From the foregoing description, taken in connection with the accompanying drawings, 90 the operation and advantages of the invention will be readily understood without requiring further explanation.

Having thus described my invention, what I claim, and desire to secure by Letters Patent, is— 95

1. In a stove, the combination with a base, the sides secured thereto and having a slid-

ing engagement therewith toward and from each other, the detachable end pieces, a top, burners secured to the sides on their inner faces, and fuel-supply pipes leading to said  
5 burners, substantially as set forth.

2. The combination with a base, sides connected therewith, means for moving the sides toward and from each other, burners secured to the inner faces of said sides, and broiling-

irons suspended from said sides between said 10 burners, substantially as set forth.

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

SIERRA LEONE RICHARDS.

Witnesses:

JOHN L. HEBB,

E. W. CONNOR.