

No. 669,448.

Patented Mar. 5, 1901.

J. F. SKOOG.
GAS BURNER FOR COOKING STOVES.

(Application filed Oct. 25, 1900.)

(No Model.)

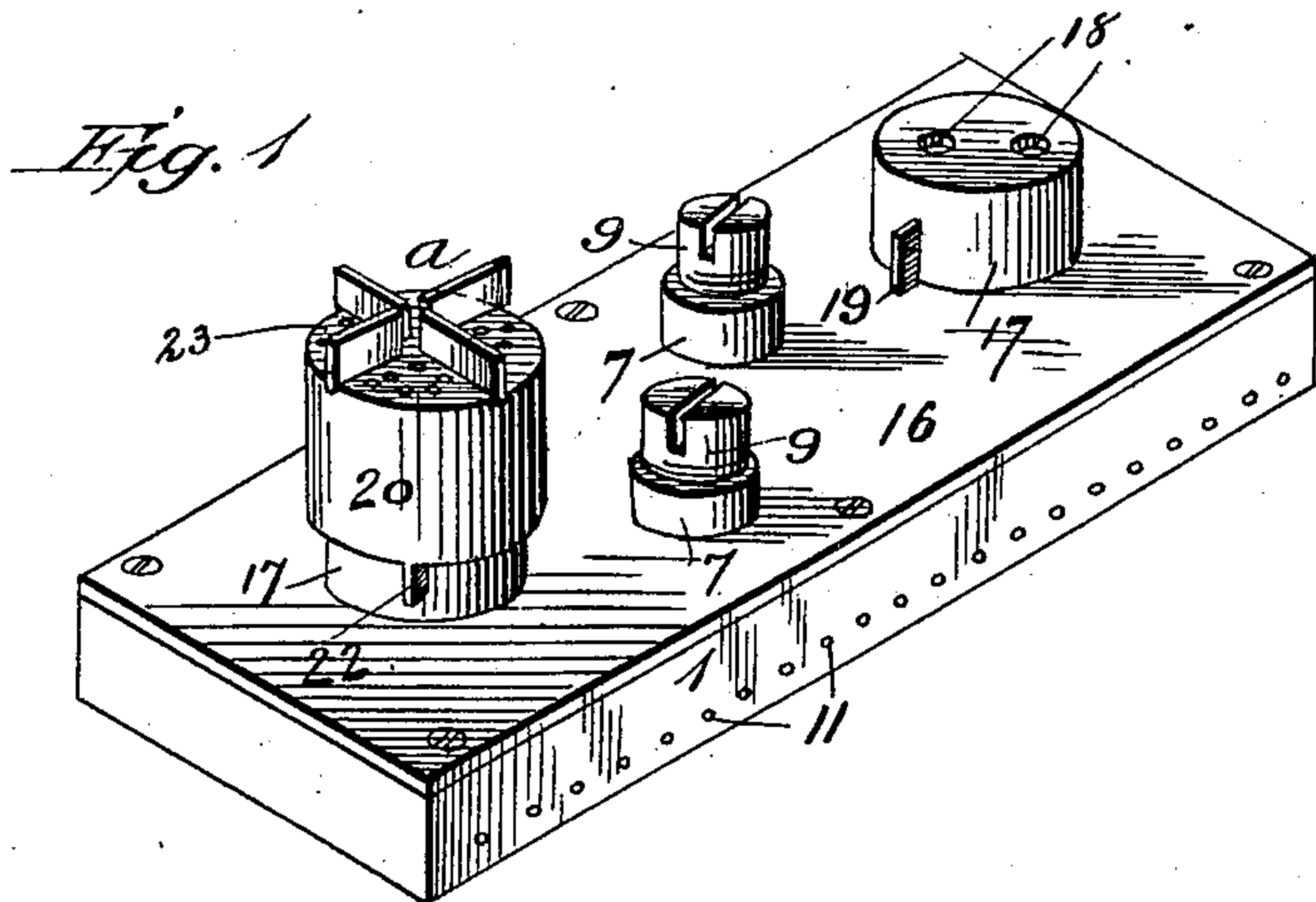


Fig. 2

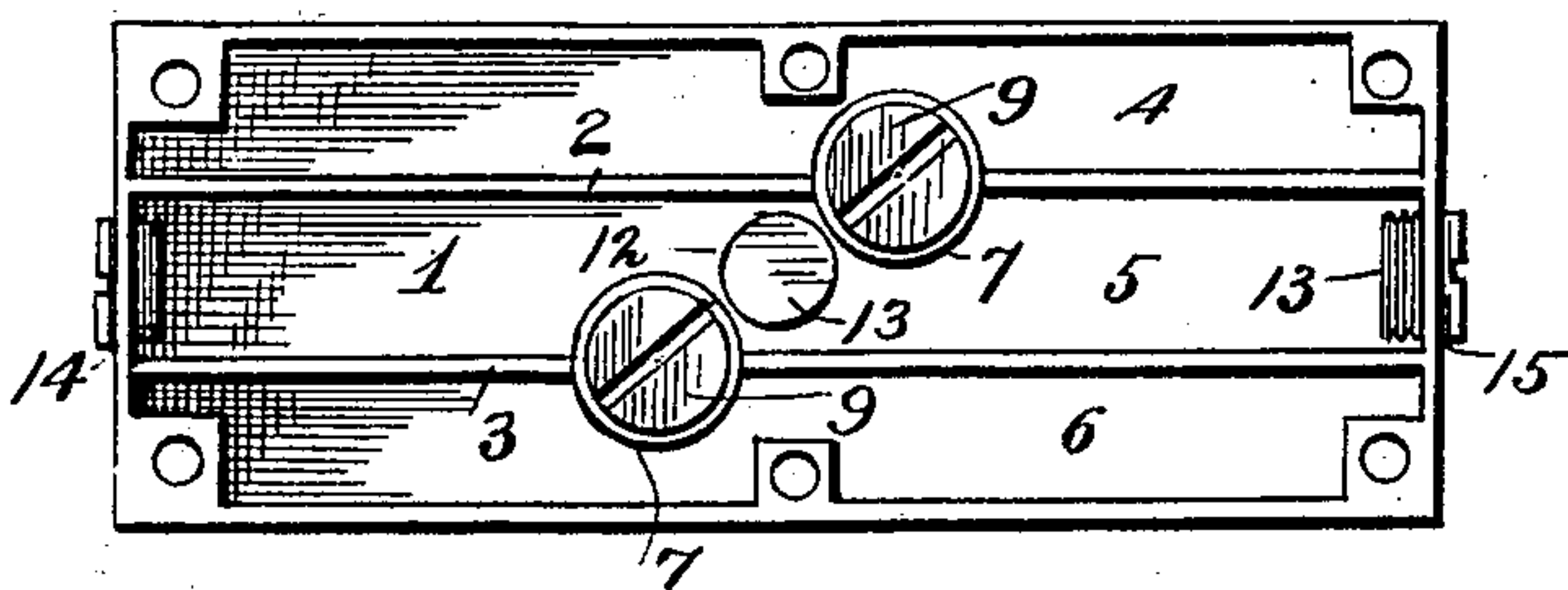


Fig. 4.

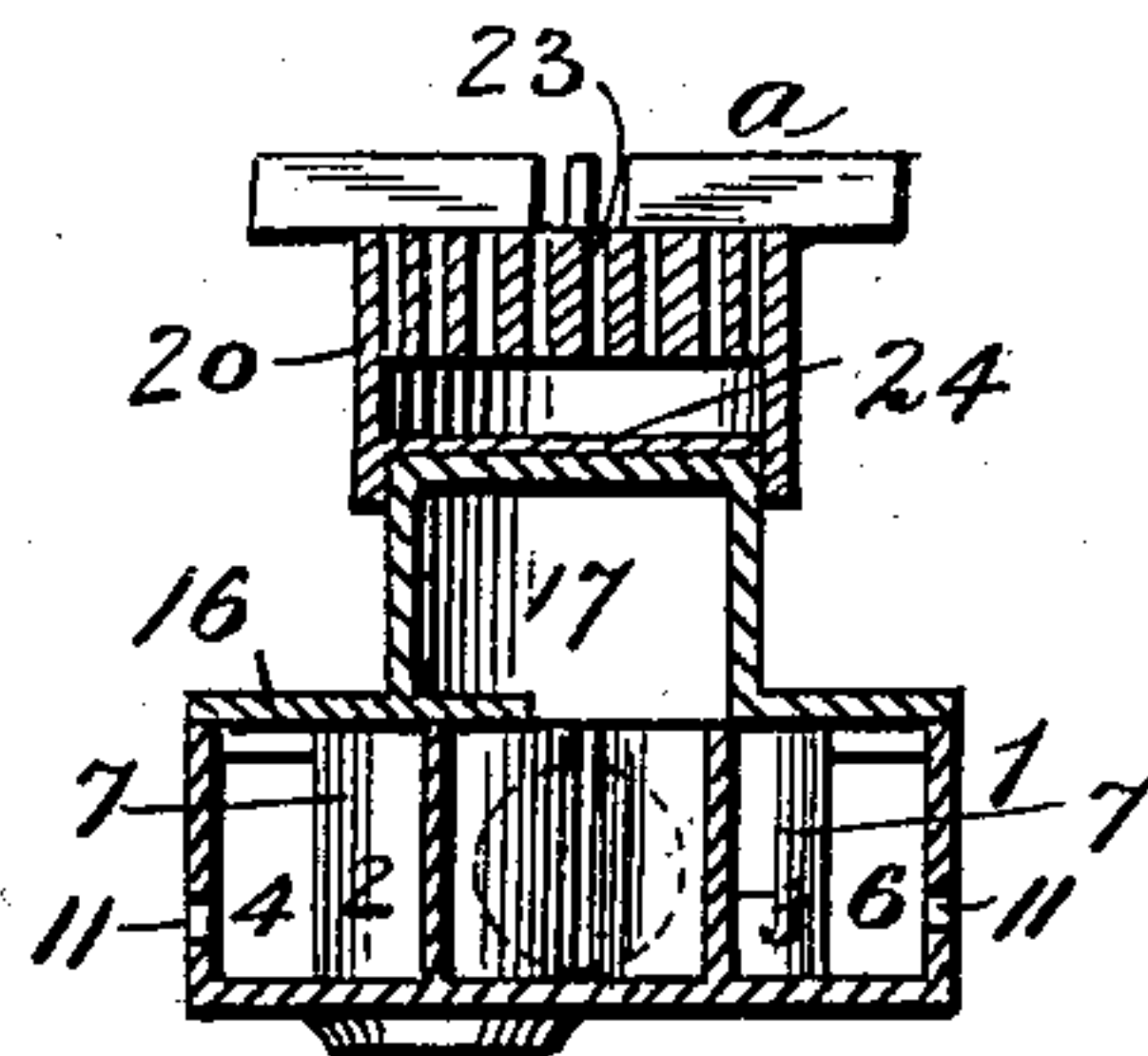


Fig. 3.

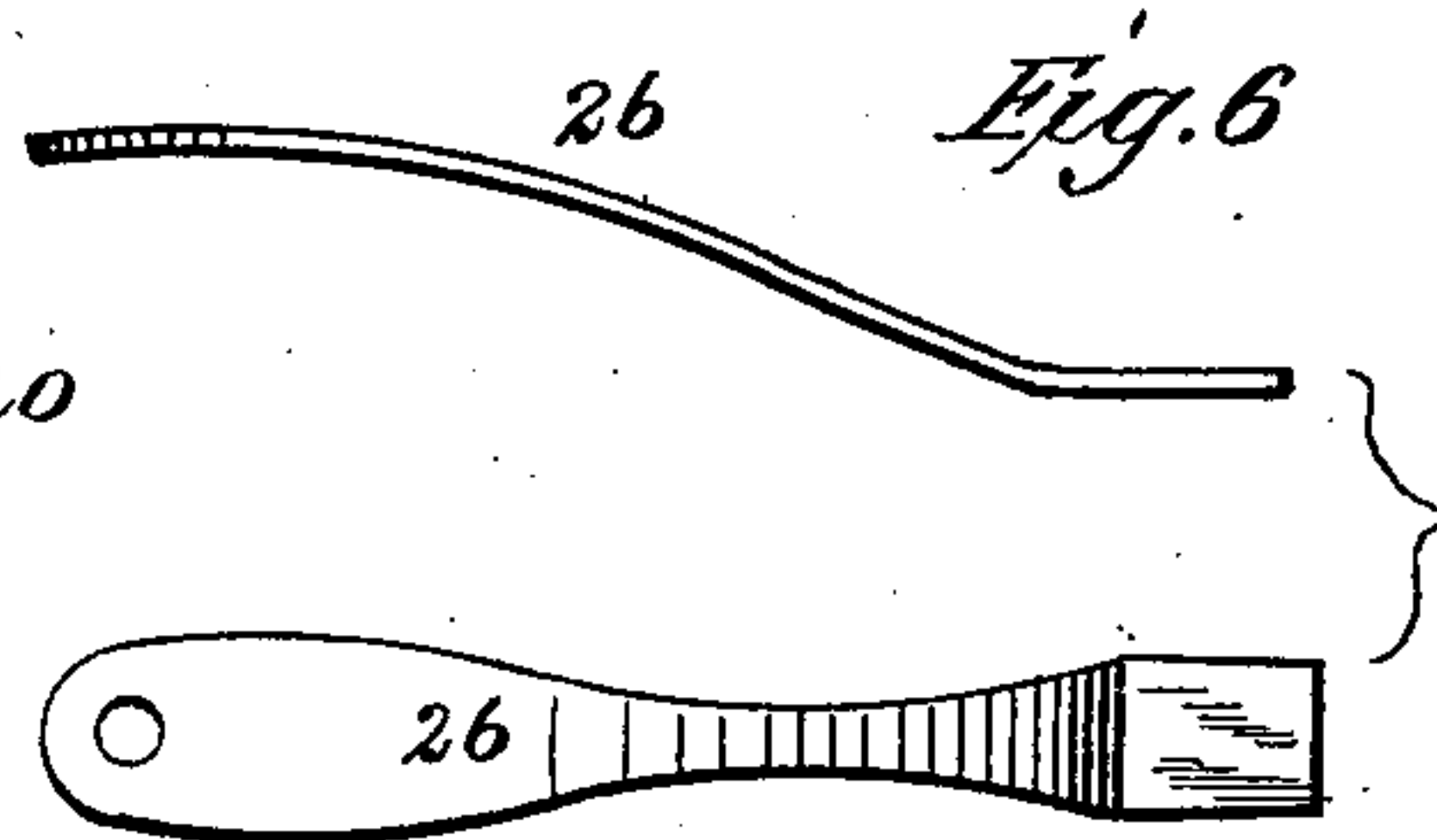
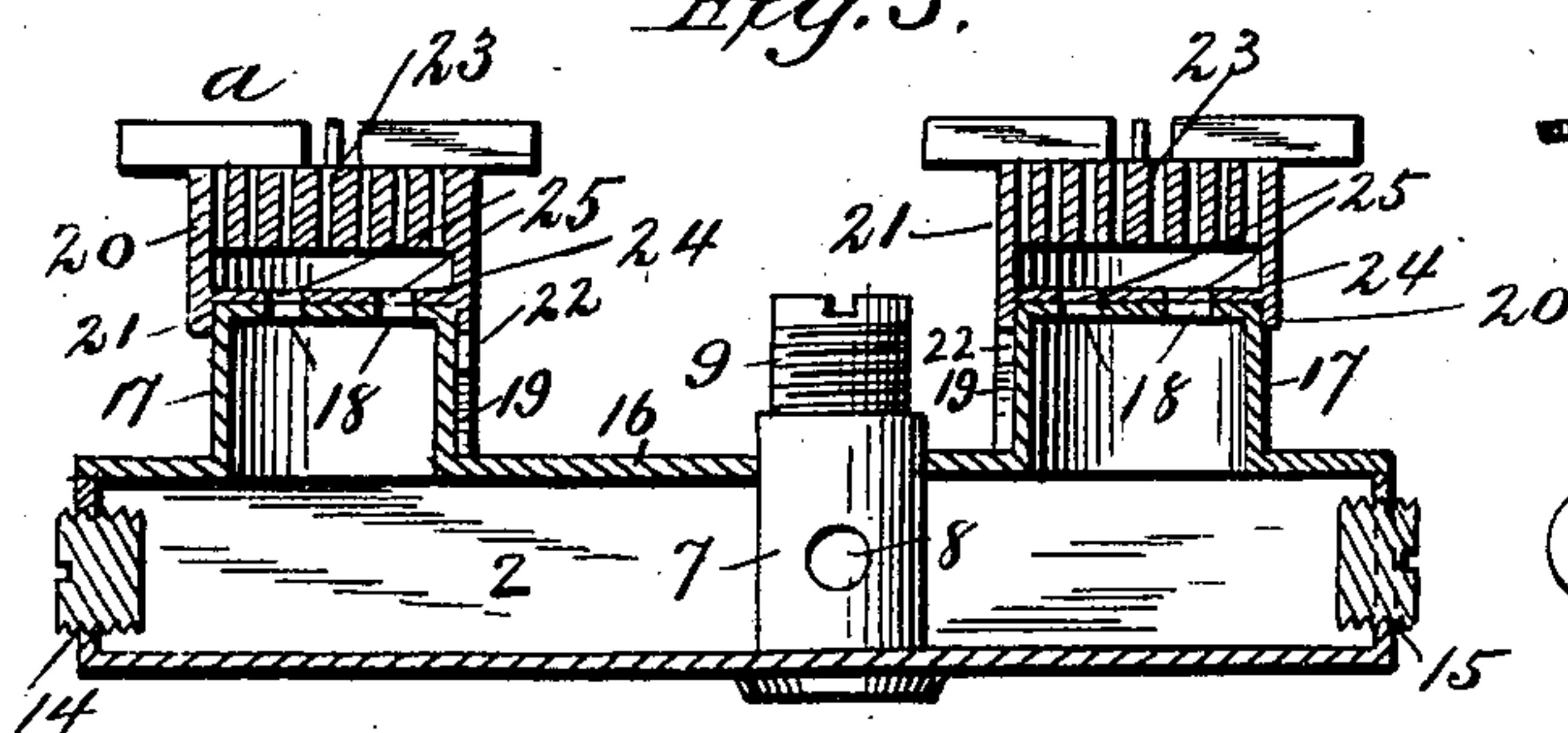
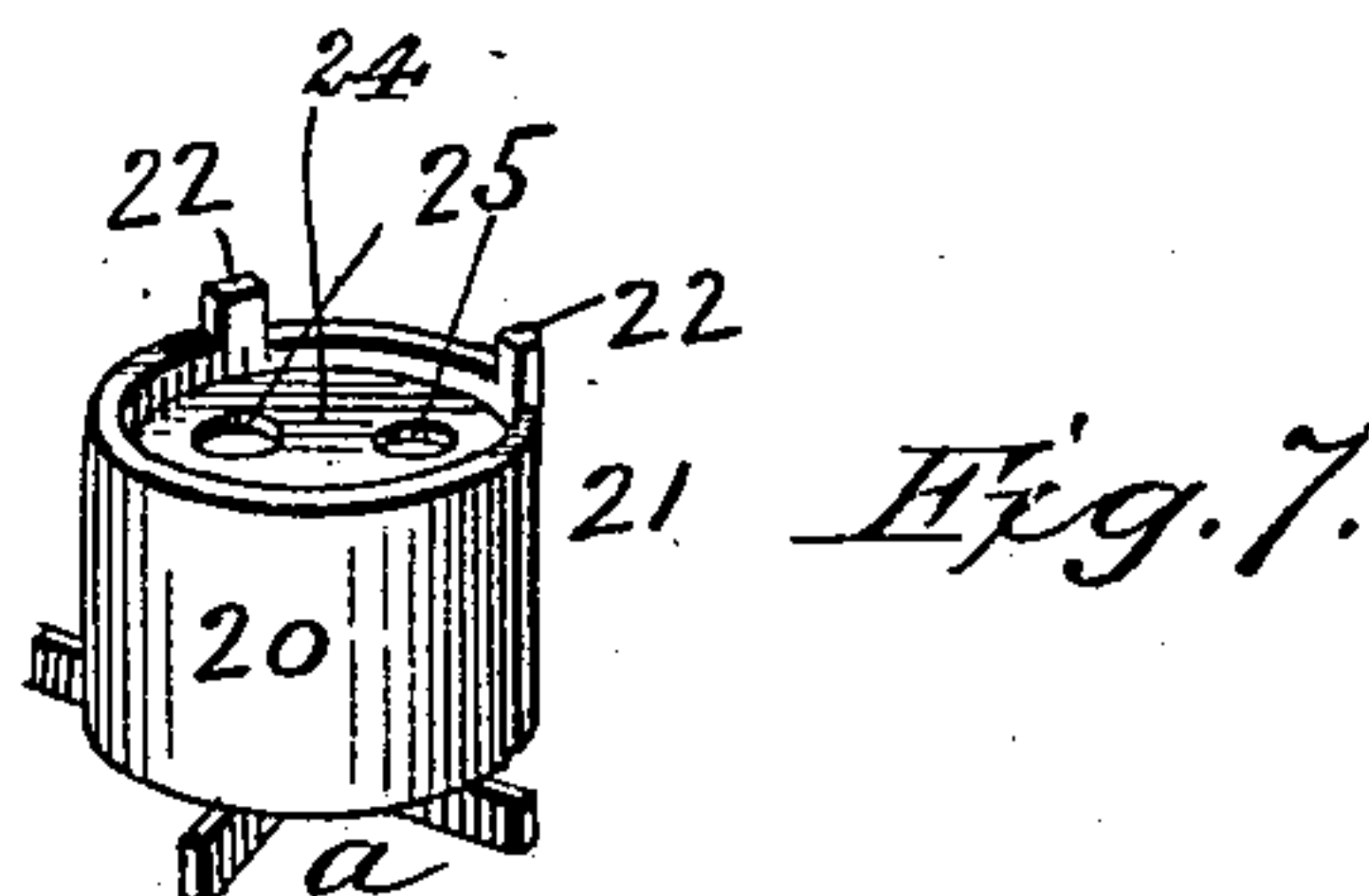
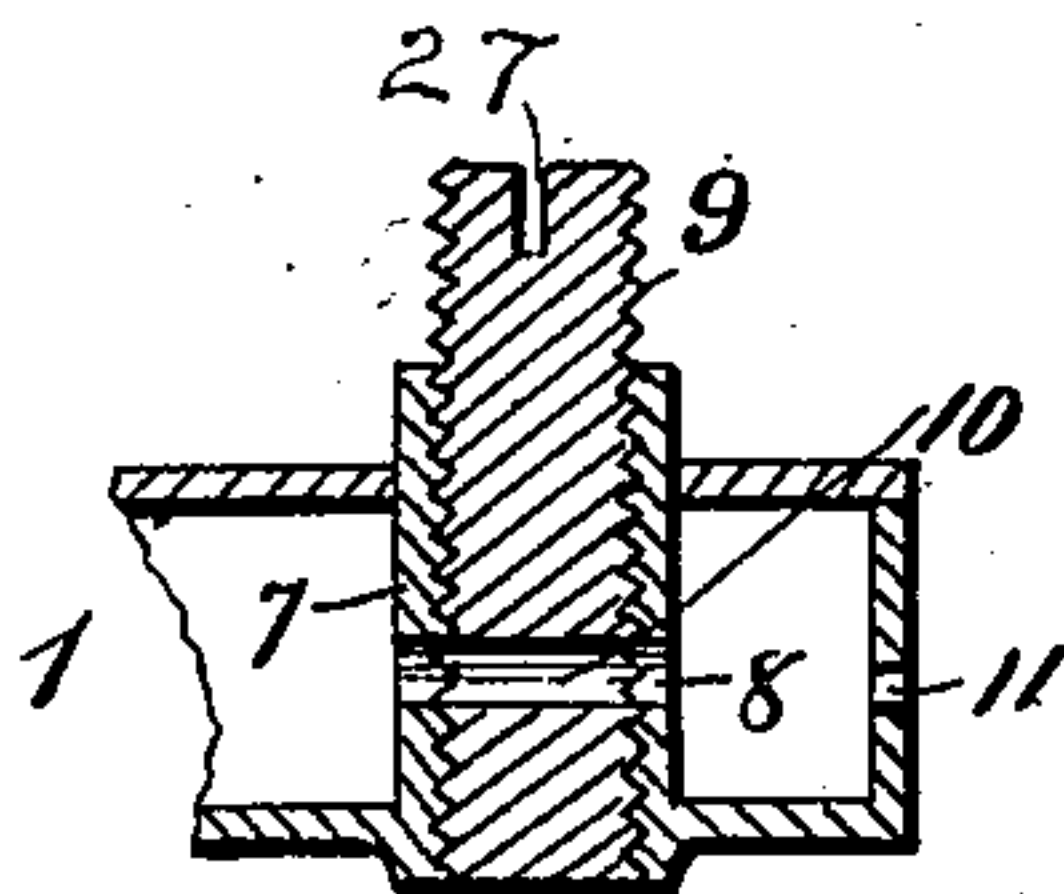


Fig. 5.



Witnesses:

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UNITED STATES PATENT OFFICE.

JOHN FREDRICK SKOOG, OF ERIE, PENNSYLVANIA.

GAS-BURNER FOR COOKING-STOVES.

SPECIFICATION forming part of Letters Patent No. 669,448, dated March 5, 1901.

Application filed October 25, 1900. Serial No. 34,368. (No model.)

To all whom it may concern:

Be it known that I, JOHN FREDRICK SKOOG, a citizen of the United States, residing at Erie, in the county of Erie and State of Pennsylvania, have invented new and useful Improvements in Gas-Burners for Cooking-Stoves, of which the following is a specification.

My invention relates to gas-burners for cooking-stoves; and one object of the same is to provide a device of this kind which is adapted to be placed in an ordinary cooking-stove and attached to a gas-supply pipe and which may be used for heating the oven of the stove, the water-back, and cooking utensils or flat-irons all simultaneously, or all the heat generated may be applied at one point, as to the oven or to the water-back or for cooking.

Another object is to provide a burner of this kind which shall be simple in construction and which will be economical in the use of gas.

I attain these objects by means of the device shown in the accompanying drawings, which form a part of this specification, and in which—

Figure 1 is a perspective view of my burner with one of the burner-tips removed. Fig. 2 is a plan view of the burner with the top or cover removed. Fig. 3 is a central longitudinal section of the burner. Fig. 4 is a cross-section through one of the burner-tips. Fig. 5 is a vertical section through one of the two-way plugs. Fig. 6 is an edge and plan view of a stove-lid lifter constructed for the purpose of operating the plugs and burner-tips of my device. Fig. 7 is an inverted perspective view of one of the burner-tips.

Like characters of reference designate like parts wherever they occur in the different views.

In said drawings the numeral 1 designates a chamber, which may consist of a box-like structure having two longitudinal partitions 2 3, forming the compartments 4, 5, and 6. Internally-screw-threaded tubes 7 are formed in the partitions 2 3, and an aperture 8 extends through both walls of each tube. A two-way plug 9 is fitted to each of the tubes 7, and, as shown, these plugs are threaded to fit the threads in the tubes and have an aperture 10 extending entirely through them.

When the apertures 10 are turned to register with the openings 8 in the tubes 7, gas is admitted to the compartments 4 and 6. The two compartments 4 and 6 are each provided with a series of perforations 11 in their side walls. These perforations permit the gas to issue in small jets, which are lighted and the heat thrown out on the sides. A hole 12 in the bottom of the burner is fitted with a plug 13, and the two holes 14 and 15 in the end walls of the burner are of the same size and are fitted with like plugs, which may be interchangeably used when it is desired to insert the gas-pipe at either of these points.

Rising from the top or cover 16 are two domes 17, which are open at the bottom and each seated over an opening in the cover. Two holes 18 are formed in the top of each dome, and a lug or stop 19 is formed at the sides of said domes. These domes only communicate with the central compartment 5 of the gas-chamber 1.

The burner-tip 20 consists of a metal ring 21, having two lugs 22, projecting from the bottom edge thereof, a perforated top 23, and a bottom 24, having two openings 25. Radial supports *a* for cooking utensils or flat-irons are secured to the perforated top 23.

The operation of my device is as follows: The chamber 1 having been connected to a gas-supply pipe through either of the holes 12, 14, or 15, the plugs 9 are turned by the stove-lifter 26, which fits the grooves 27, to confine all of the gas in the central compartment if it is required to do cooking. If the oven is to be heated and it is desired to concentrate the heat at that point, one of the plugs 9 is turned to the open position and the other is closed. Then the tips 20 are turned by the lifter 26, which has an end fitting the space between the inner ends of the supports *a*. When the openings 25 in the tips are turned until they are not in alignment with the openings in the top of the dome, the gas is shut off from the burner-tips 20. The stops on the dome and on the lower edge of the ring 21 serve to indicate the two limits of movement.

It will be obvious from the foregoing that by the use of my burner a single gas connection may be used for all the purposes for which a stove is used or the heat may be con-

centrated at any point desired to heat the oven, to cook, or to heat the water-back.

Having thus fully described my invention, what I claim is—

5 In a gas-burner, the combination, substantially as described, of a gas-chamber having three compartments, a central and two side ones, said side compartments each being provided with a series of perforations, burners
10 connected to said central compartment and provided with means for regulating the flow of gas thereto, means for connecting said cen-

tral compartment with a gas-pipe, and means for regulating the flow of gas from said central compartment into said side compartments. 15

In testimony whereof I have hereunto set my hand in presence of two subscribing witnesses.

JOHN FREDRICK SKOOG.

Witnesses:

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ALBIN RITZMAN.