

No. 711,285.

Patented Oct. 14, 1902.

J. R. CARTER.
PORTABLE OVEN.

(Application filed Feb. 21, 1902.)

(No Model.)

2 Sheets—Sheet 1.

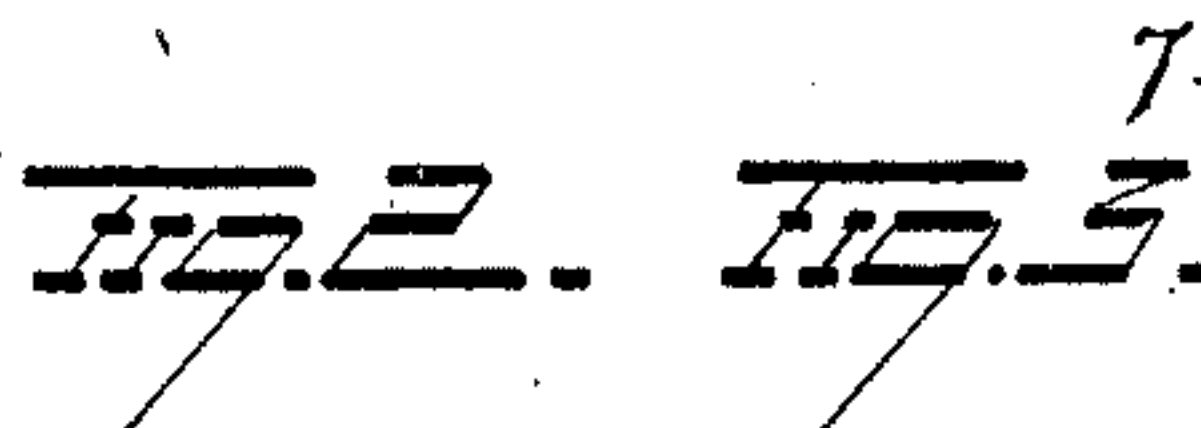
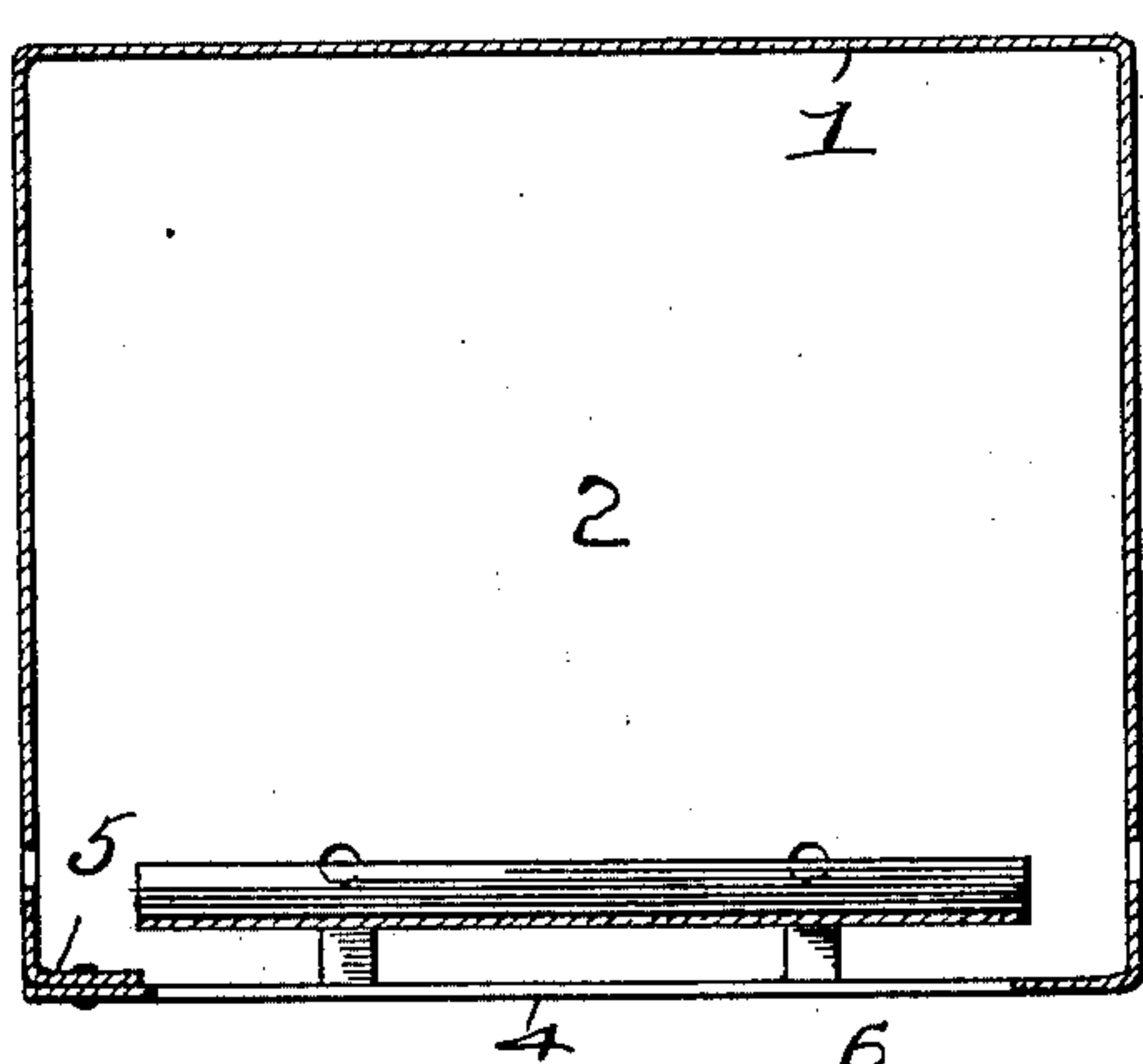
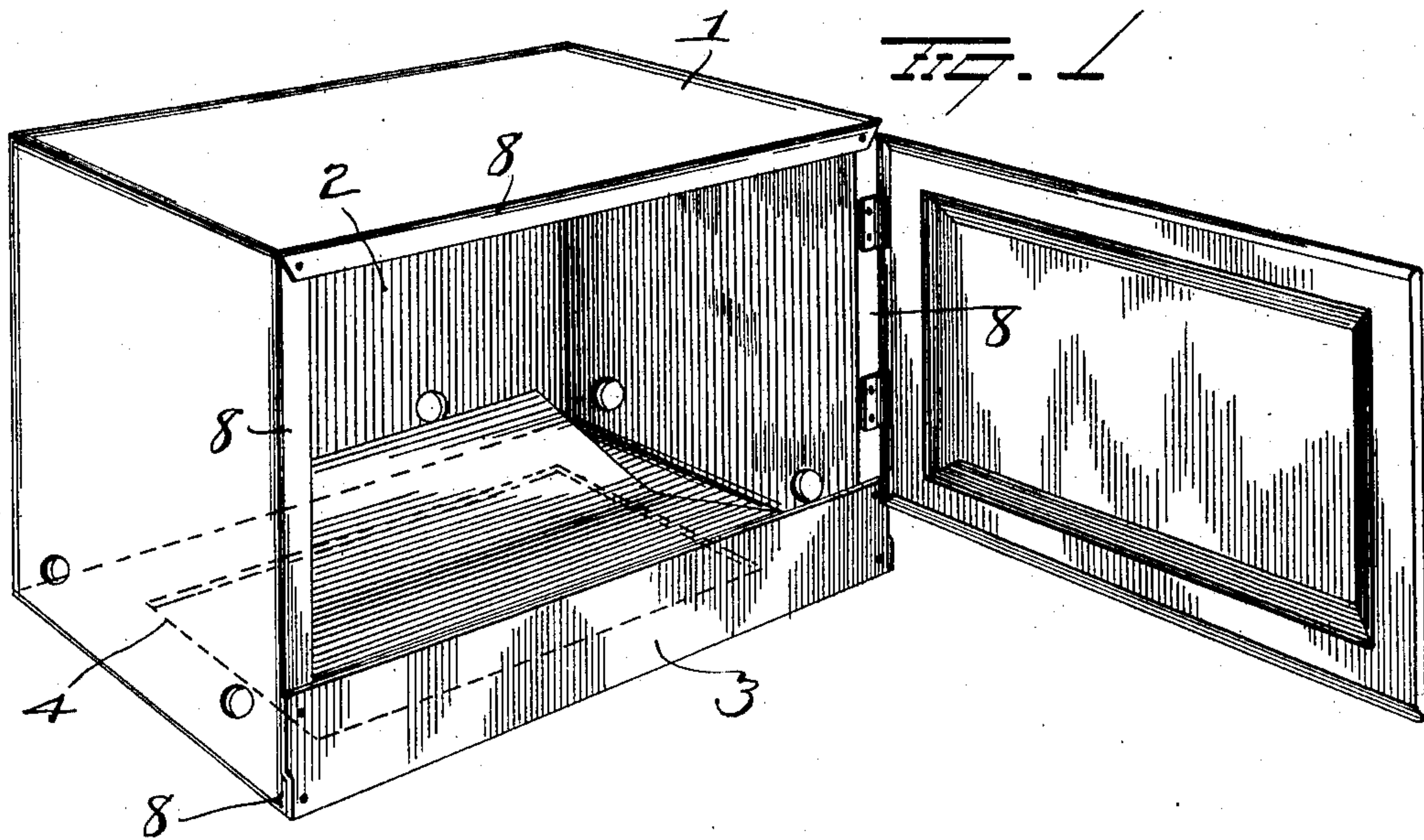
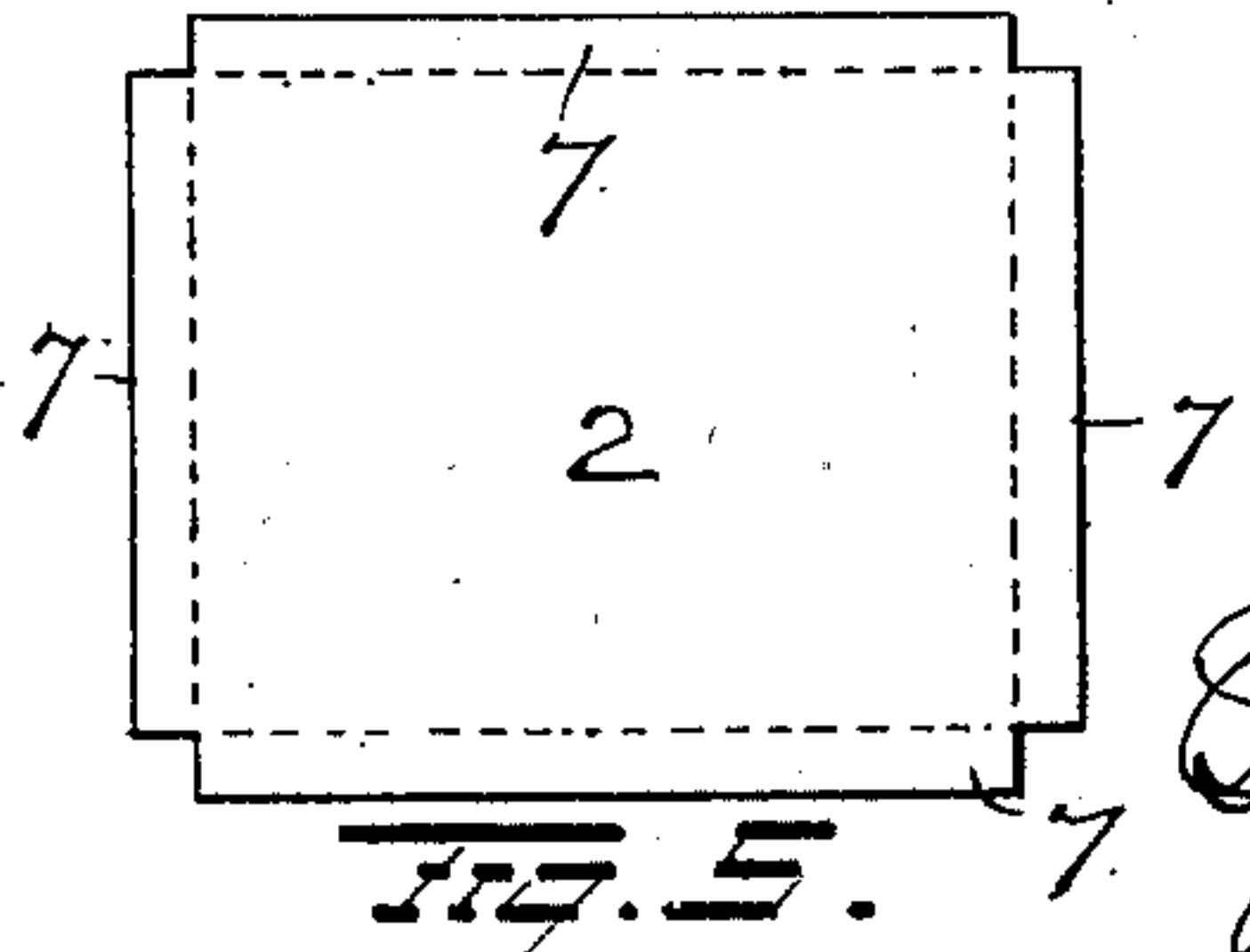
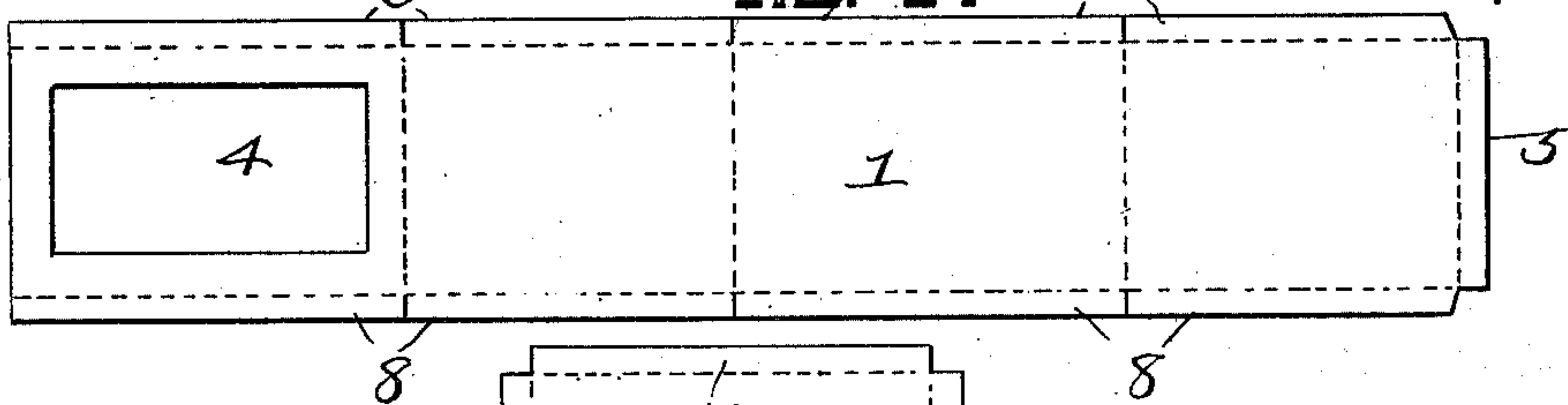
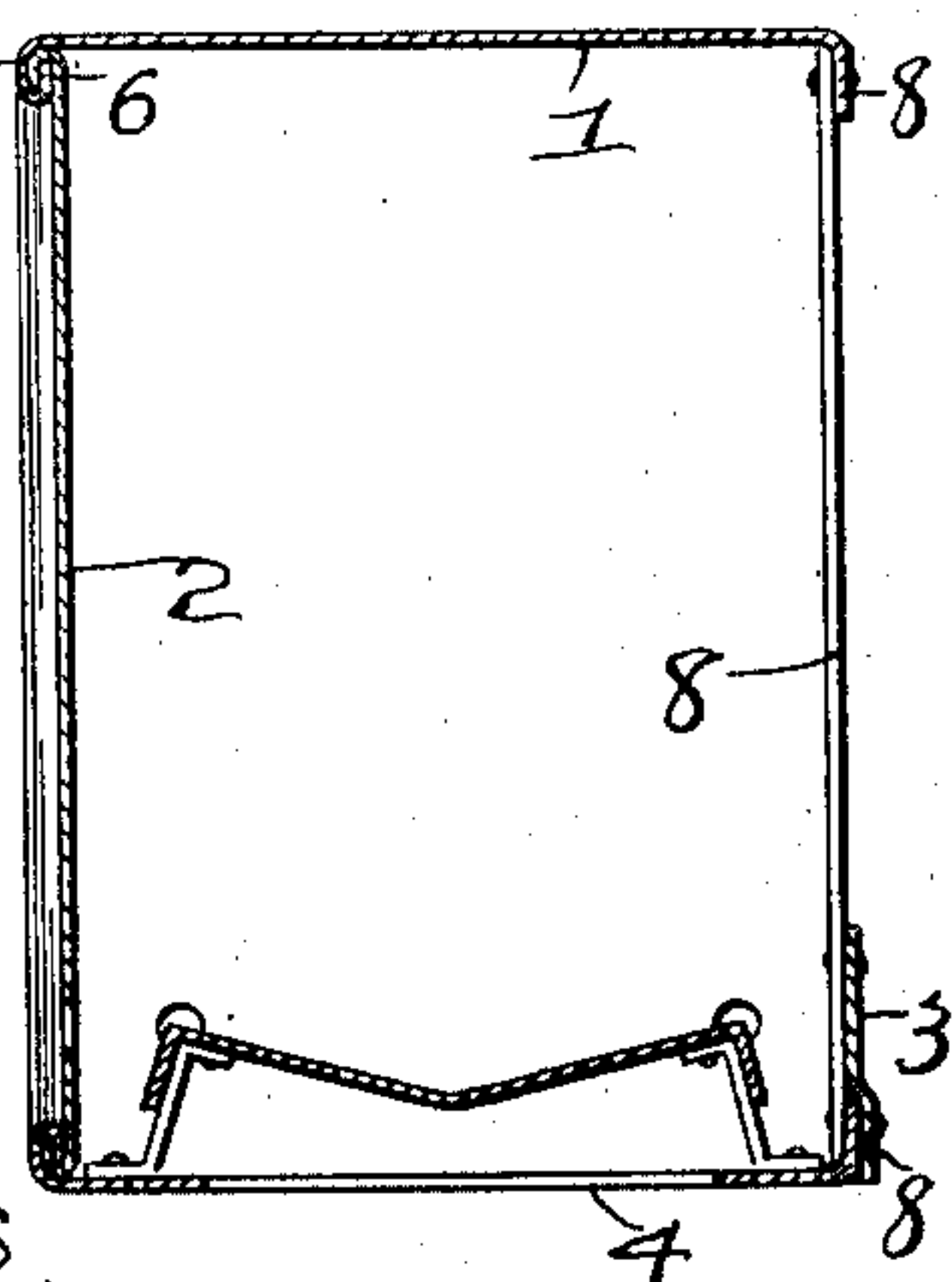


FIG. 4.



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2 Sheets—Sheet 2.

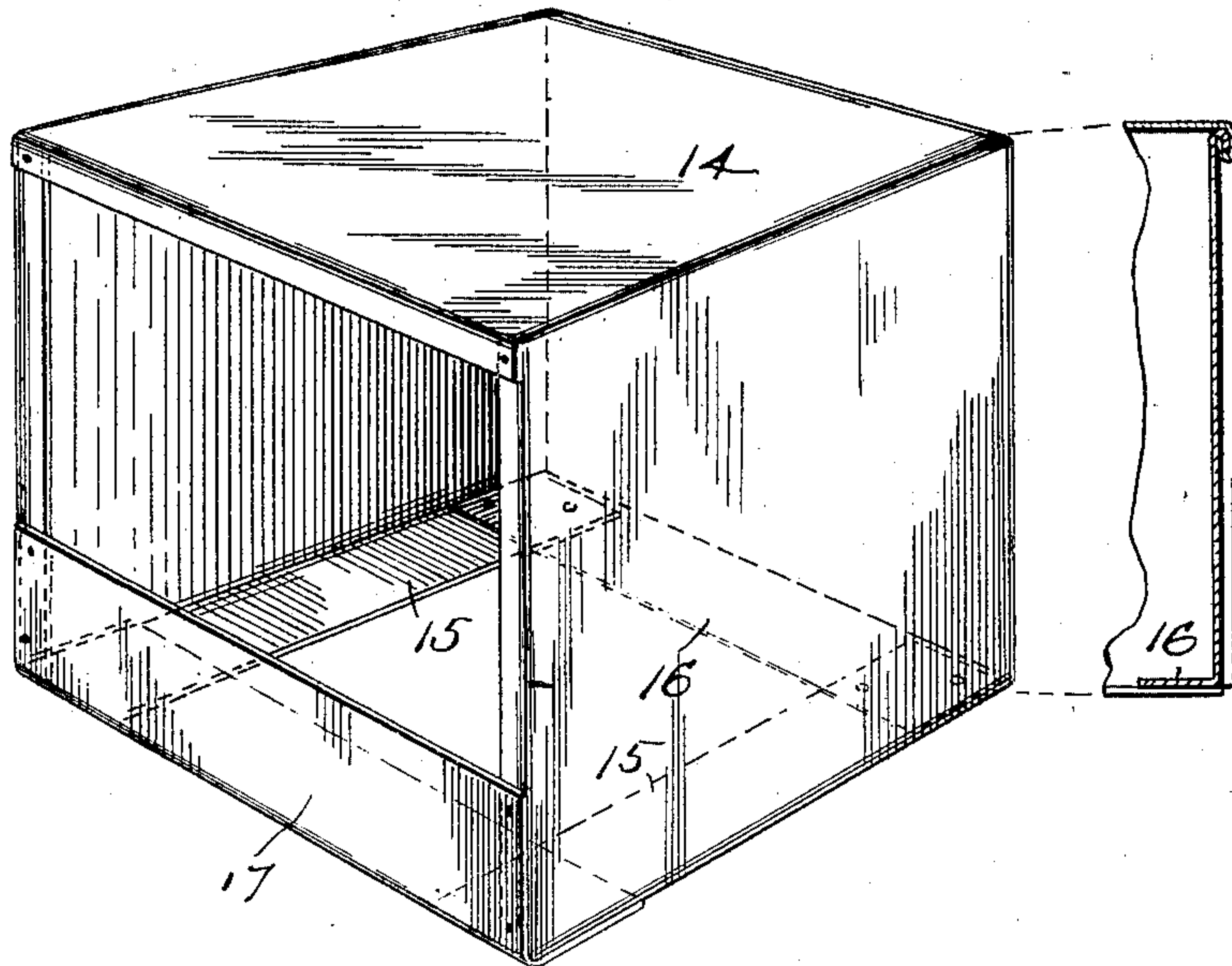
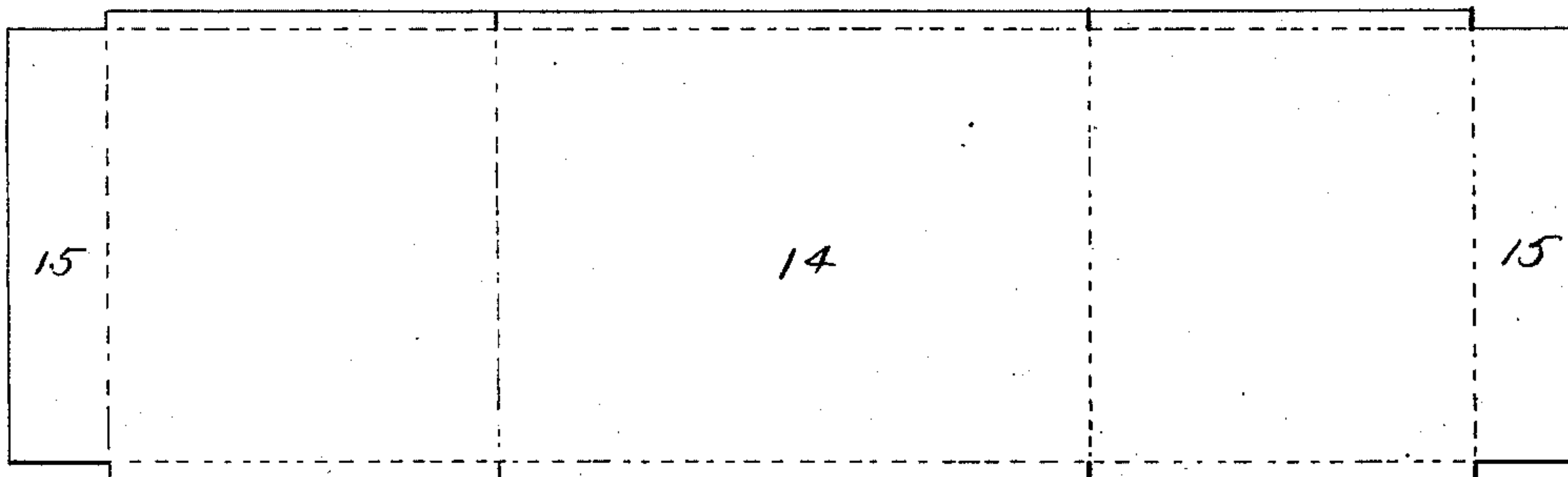


FIG. 7.

FIG. 8.



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UNITED STATES PATENT OFFICE.

JOHN R. CARTER, OF AUGUSTA, KENTUCKY, ASSIGNOR TO ERNST H. HUENEFELD, OF CINCINNATI, OHIO.

PORTABLE OVEN.

SPECIFICATION forming part of Letters Patent No. 711,285, dated October 14, 1902.

Application filed February 21, 1902. Serial No. 95,102. (No model.)

To all whom it may concern:

Be it known that I, JOHN R. CARTER, of Augusta, in the county of Bracken and State of Kentucky, have invented certain new and useful Improvements in Portable Ovens; and I do hereby declare the following to be a full, clear, and exact description of the invention, such as will enable others skilled in the art to which it appertains to make and use the same.

My invention relates to an improvement in portable ovens, the object of the invention being to construct a sheet-metal oven of this character of as few parts as possible and at the same time to construct an oven of neat and attractive appearance, strong and durable, and air-tight, (as far as it is desirable to so make an oven having an open bottom;) and with this object in view the invention consists in certain novel features of construction and combinations and arrangements of parts, as will be more fully hereinafter described, and pointed out in the claims.

In the accompanying drawings, Figure 1 is a view in elevation illustrating my improvements with the door open. Figs. 2 and 3 are views in section of the same. Figs. 4, 5, and 6 are detail views of the several blanks, and Figs. 7 and 8 are views illustrating a modified form of my improvements.

1 represents the blank from which the top, sides, and bottom are formed, 2 the blank forming the back, and 3 the blank strip to be secured to the lower edge of the front.

In constructing the oven the blanks above mentioned are first formed and blank 1 slit, forming flanges at both edges, and the blank is then bent on the dotted lines of said Fig. 3, forming a rectangular casing, comprising the top, sides, and bottom, which latter is made with an opening 4 and is secured by rivets or otherwise to a flange 5 on the lower edge of one of the sides. The flanges 6 at the rear of the top, sides, and bottom are bent at an angle, and the flanges 7 on the blank 2 (forming the back) are placed thereagainst, and said flanges double-seamed and flattened against the back. The flanges 8 on the front edge of the top, sides, and bottom are bent inward, overlapping each other at their ends, the flanges at the upper corners of the oven

being preferably riveted together, and to the lower portions of the flanges on the front edges of the sides and to the flange on the bottom the strip or blank 3 is secured by rivets. A door of any approved construction is hinged to the front to close the opening therein, and a suitable deflector is located in the oven to deflect the heat entering through the open bottom throughout the entire oven.

In Figs. 6 and 7 I have illustrated a slightly-modified form of my invention, in which the blank 14 comprises only the top and sides and is flanged at each end and bent inward, as shown at 15, forming a portion of the bottom. The rear portion of the bottom is formed by a flange 16 on the back secured to the flanges 15, and the front portion of said bottom is formed by a blank 17, bent longitudinally and secured at the lower front corner of the casing, forming a portion of the bottom and the lower closed portion of the front. The back is secured to the flanges at the rear of the top and sides by double-seaming and flattening the seam against the back, as above explained, and in all other respects this form of my invention is like the preferred form described.

A great many other slight changes might be resorted to in the general form and arrangement of the several parts described without departing from the spirit and scope of my invention, and hence I would have it understood that I do not limit myself to the precise details set forth, but consider myself at liberty to make such slight changes and alterations as fairly fall within the spirit and scope of my invention.

Having fully described my invention, what I claim as new, and desire to secure by Letters Patent, is—

1. An oven-casing comprising a sheet-metal blank bent to form the top and sides of the casing and flanges at the front and rear edges of said top and sides, a back having a flange at each of its edges, all of said flanges on the back secured to the flanges at the rear edges of the top and sides, fastening devices securing the flanges at the front of top of the oven to the flanges of the sides, a separate strip connecting the lower portion of the side

flanges of the front of the oven, and fastening devices passing through the separate strip and said side flanges.

2. An oven-casing comprising a sheet-metal
5 blank having an opening therein near one end forming the open bottom, said blank bent to form in addition to said bottom, the top and both sides of the casing and having a flange at one end to be secured to the bottom, flanges
10 at the rear of said top, bottom and sides, a back, flanges on said back seamed to said first-mentioned flanges, flanges on the front

edges of the top, sides and bottom, the top flange being secured to the side flanges and a strip secured at its ends to the lower portion of the side flanges and partially closing the opening in the front of the casing. 15

In testimony whereof I have signed this specification in the presence of two subscribing witnesses.

JOHN R. CARTER.

Witnesses:

S. W. FOSTER,

S. G. NOTTINGHAM.