

No. 735,488.

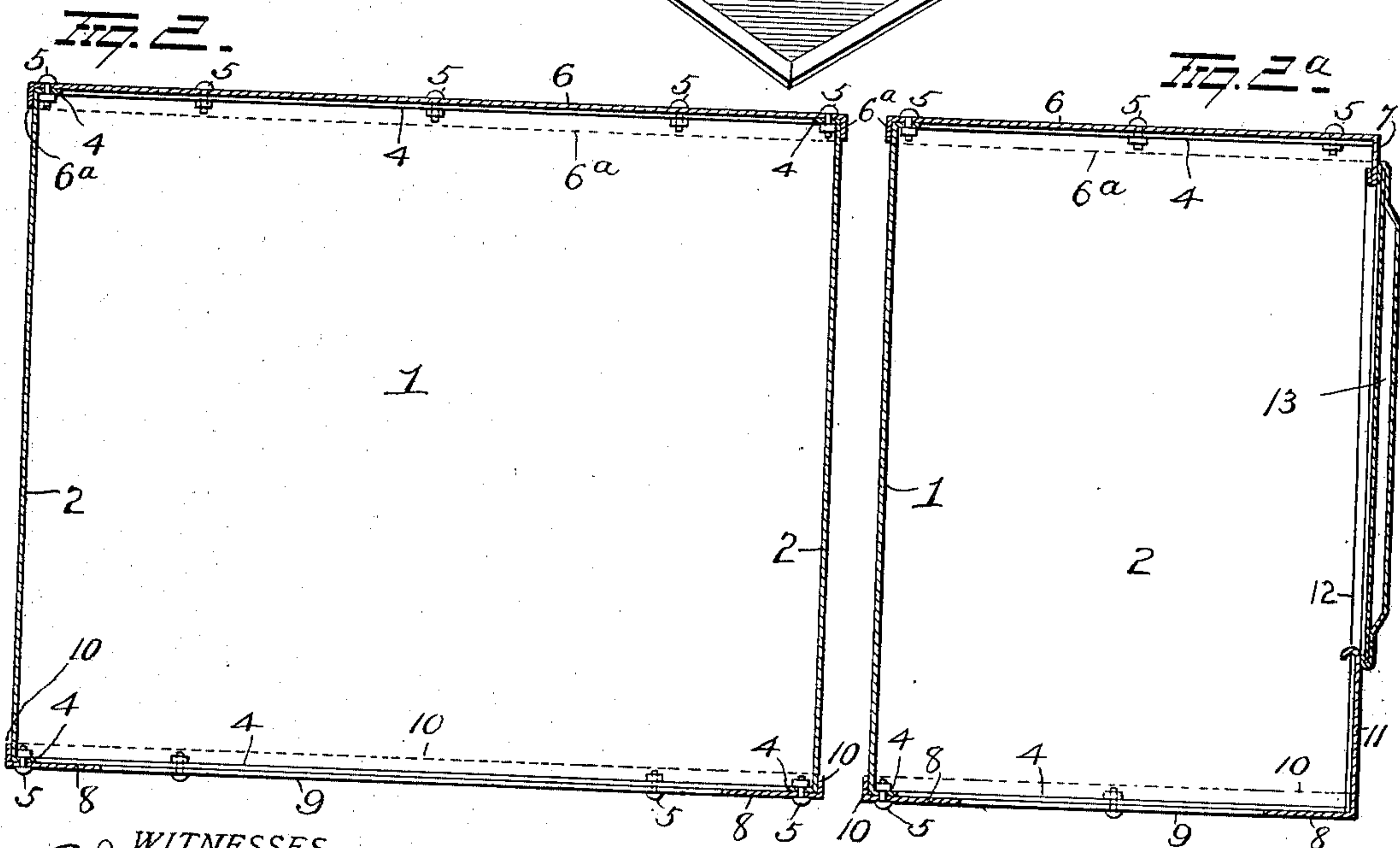
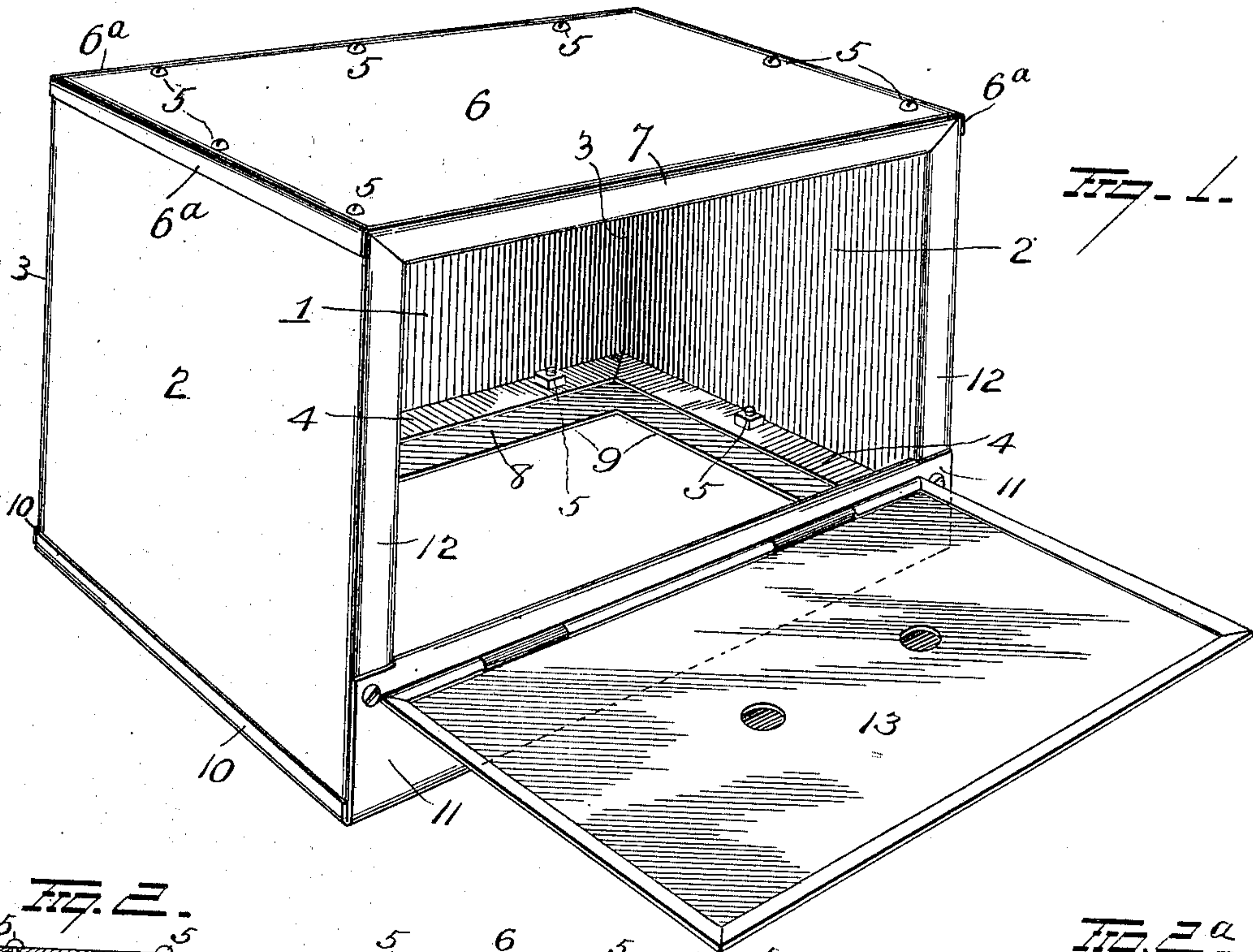
PATENTED AUG. 4, 1903.

M. FLANNERY.
KNOCKDOWN OVEN.

APPLICATION FILED DEC. 9, 1902.

NO MODEL.

2 SHEETS—SHEET 1.



WITNESSES
E. Nottingham
G. F. Downing

INVENTOR
M. Flannery
By N. A. Seymour
Attorney

No. 735,488.

PATENTED AUG. 4, 1903.

M. FLANNERY.
KNOCKDOWN OVEN.

APPLICATION FILED DEC. 9, 1902.

NO MODEL.

2 SHEETS—SHEET 2.

Fig. 3.

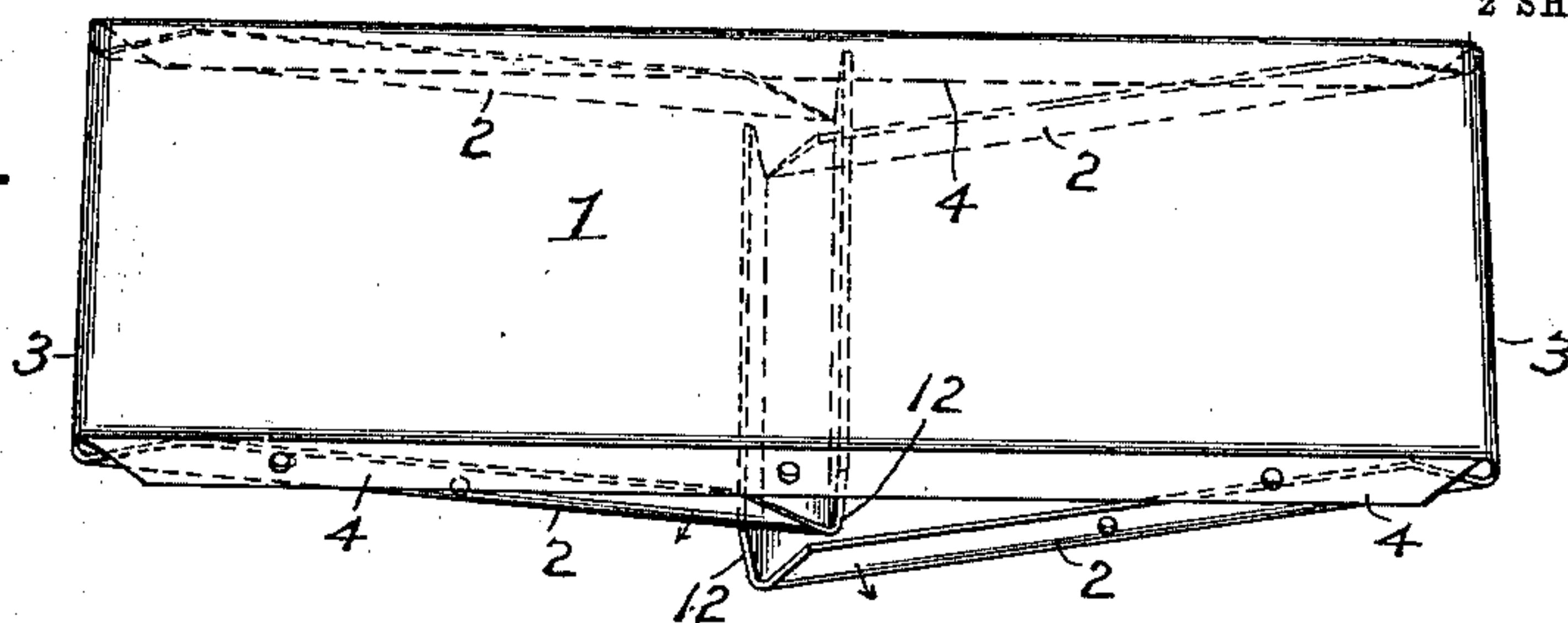


Fig. 4.

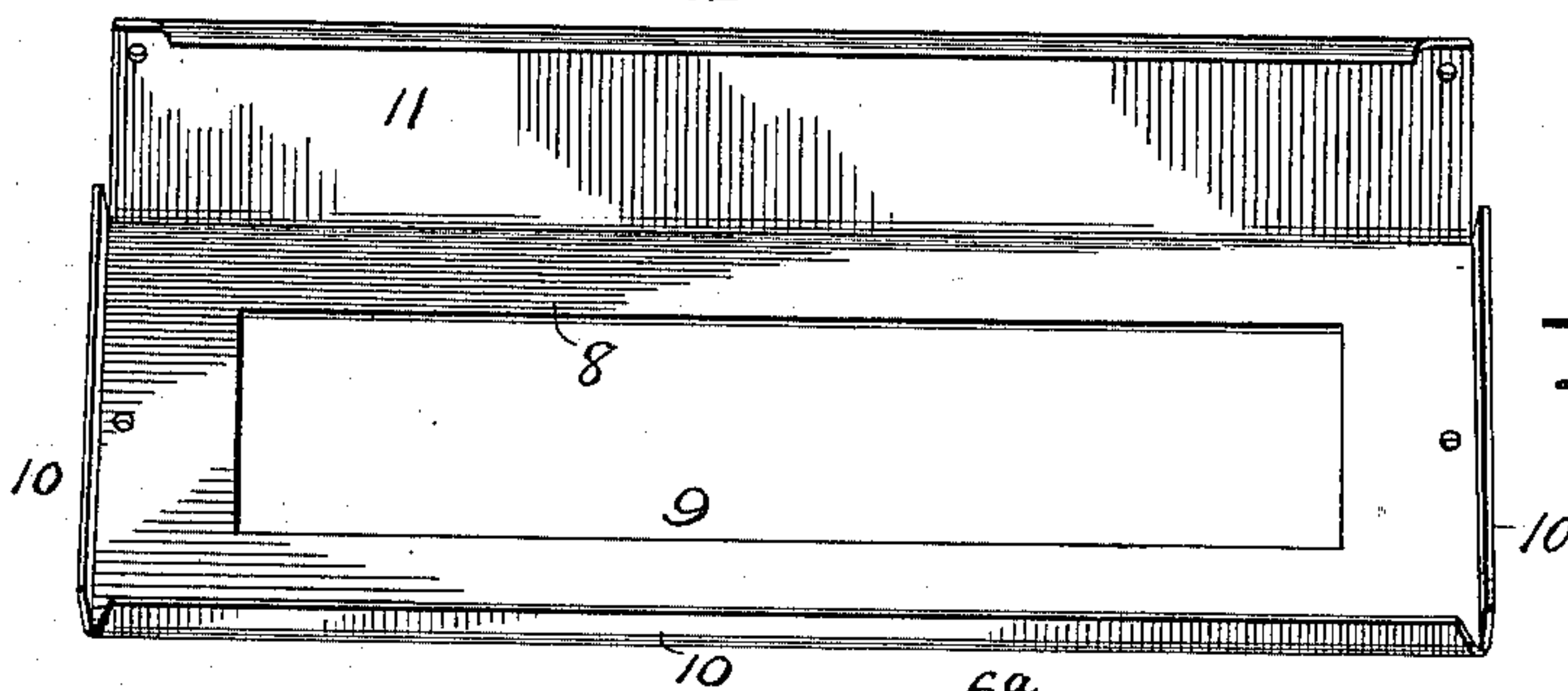


Fig. 5.

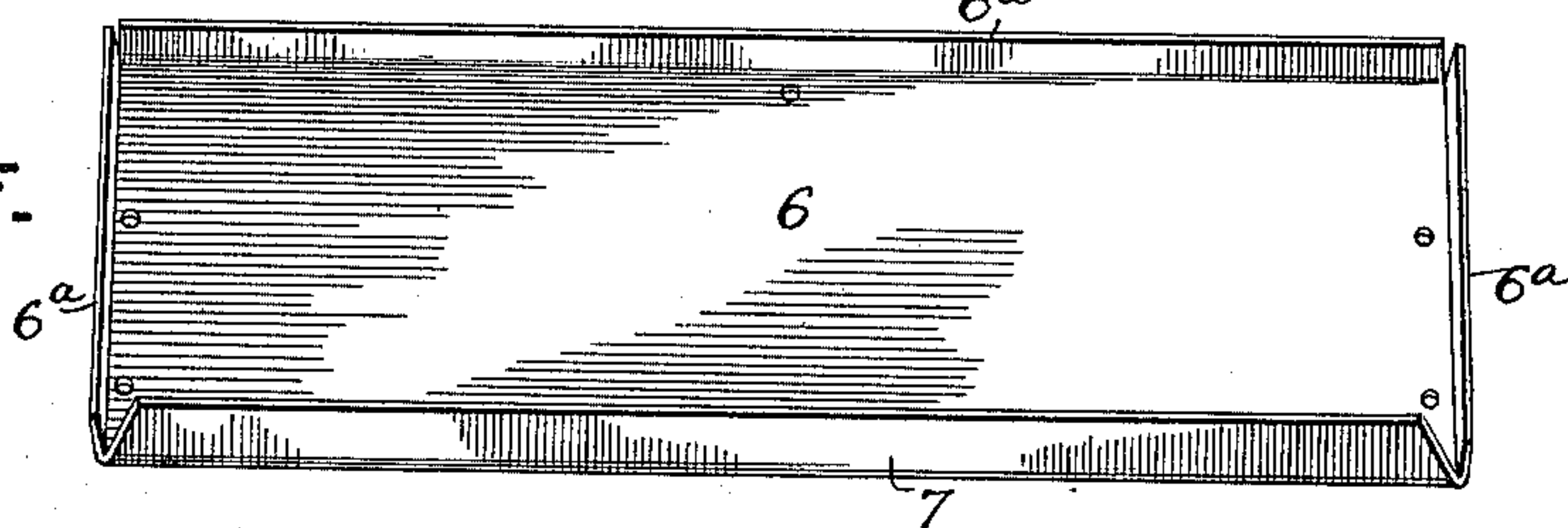
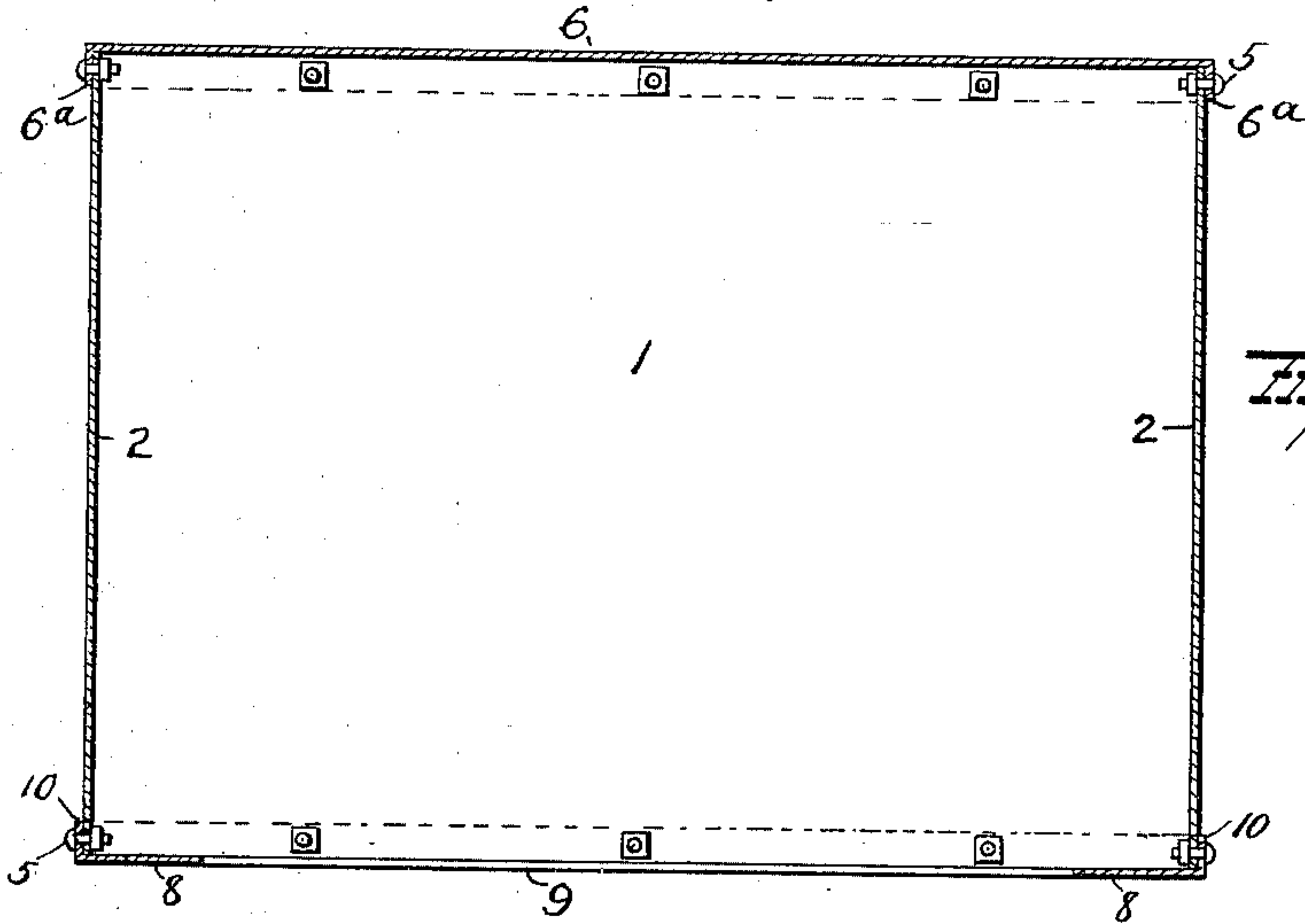


Fig. 6.



WITNESSES
E. Nottingham
G. F. Downing

INVENTOR
M. Flannery
Cy H. A. Seymour
Attorney

UNITED STATES PATENT OFFICE.

MICHAEL FLANNERY, OF NEWPORT, KENTUCKY, ASSIGNOR TO ERNST H. HUENEFELD, OF CINCINNATI, OHIO.

KNOCKDOWN OVEN.

SPECIFICATION forming part of Letters Patent No. 735,488, dated August 4, 1903.

Application filed December 9, 1902. Serial No. 134,520. (No model.)

To all whom it may concern:

Be it known that I, MICHAEL FLANNERY, of Newport, in the county of Campbell and State of Kentucky, have invented certain new and useful Improvements in Knockdown 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 knockdown ovens, the object of the invention being to provide an oven the parts of which can be separated and be folded into small space for shipment and as readily assembled for sale or use and when assembled will be perfect in all respects.

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 perspective view illustrating my improvements. Figs. 2 and 2^a are views in section thereof. Figs. 3, 4, and 5 are views illustrating the parts of the oven ready for shipment; and Fig. 6 is a view in section, illustrating a modification.

The back 1 and both ends 2 of the oven are formed from a single metal sheet folded as shown at 3, forming the rear corners of the oven, and in shipping the ends are folded down onto the back, as shown in Fig. 3, and when it is to be set up are bent at right angles thereto, as will be readily understood. The forward edges of ends 2 are bent, forming wings 12, and the upper and lower edges of the sheet forming the back and ends are bent, forming flanges 4, and are perforated, as shown, to receive bolts 5, passed through the bottom and top to secure the parts together.

The top 6 comprises a sheet of metal having flanges 6^a at its rear and ends to overlap the back 1 and ends 2 and is also made with a depending lip or wing 7 at its forward edge, which constitutes a portion of the oven-front, as will more fully hereinafter appear.

The bottom 8 comprises a metal sheet having a large opening 9 therein for the free ad-

mission of heat and is made with flanges 10 at its rear and ends to overlap the back 1 and ends 2 and is provided at its forward edge with a plate or strip 11, secured against wings 12 on the ends 2 by bolts, as shown, and this strip 11 and wings 12 and 7 form the front of the oven and provide a large opening for free access thereto. This opening is closed by a removable door 13, hinged at one side or at its lower edge, as preferred, and suitable handles are provided at the oven ends 2 to facilitate handling it.

My improved oven is of course made to permit the employment of a removable lining, deflector, racks, and other details of construction, which do not form any part of this invention and need not be here described.

If desired, I might dispense altogether with flanges 4 at the bottom and top of the sheet forming the back and ends and may run the bolts through the flanges 6^a and 10 and through the back and ends, as clearly shown in Fig. 6.

With my improvements in shipping the ends 2 are folded down onto the back 1, and the top 6, bottom 8, and door 13 are placed thereon, and when packed in a crate or box with the necessary linings, deflector, racks, and bolts for assembling can be most economically transported and can be easily assembled, forming as perfect an oven as if it were completely assembled at the factory, the joints being perfectly air-tight.

A great many changes might be made in the general form and arrangement of the parts described without departing from my invention, and hence I do not confine myself to the precise construction 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 comprising a sheet of metal bent to form the back and ends of the oven and wings forming portions of the open front thereof, a separate sheet forming the top of the oven and having a wing at its forward edge forming a portion of the open front, removable fastening devices securing the top

of the ends and back, a separate sheet forming the bottom of the oven having an opening therein, removable fastening devices securing the bottom to the ends and back, a wing on the forward edge of the bottom completing the open front of the oven, and removable fastening devices securing the wing on the forward edge of the bottom to the first-mentioned wings.

15 2. A knockdown oven, comprising a sheet of metal forming the back and ends of the oven and side wings of the open front thereof, inwardly-projecting flanges at the top and bottom edges of the back and ends, top and

bottom sheets, removable fastening devices 15 securing said flanges to the top and bottom sheets, the latter sheets provided with flanges overlapping the back and ends, wings at the forward edges of the top and bottom sheets to complete the open front, and a removable 20 door for said oven-front.

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

MICHAEL FLANNERY.

Witnesses:

GEO. W. CARMANY,
CHARLES E. PFAU.