No. 747,929. PATENTED DEC. 29, 1903.

A. S. BLISS.

REVOLVING STAND FOR STOVE OVENS.

APPLICATION FILED SEPT. 21, 1903.

NO MODEL.

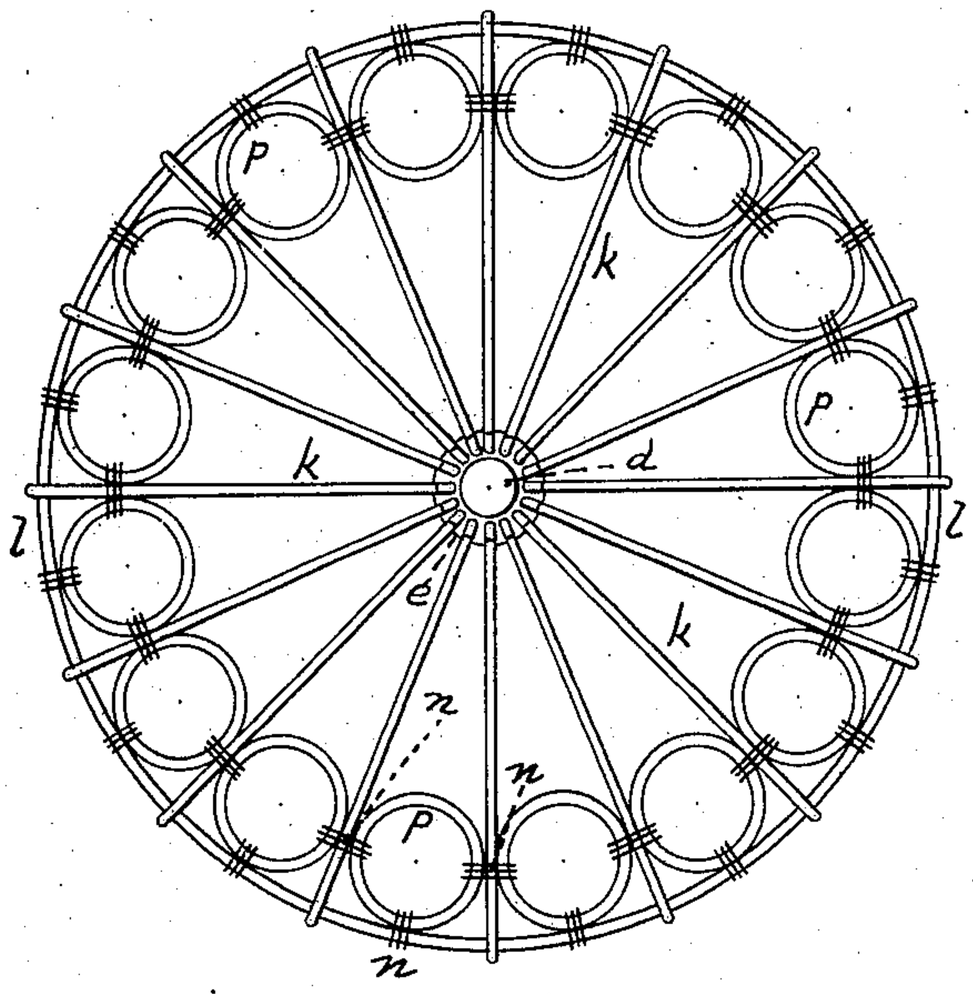

Fig. 1.

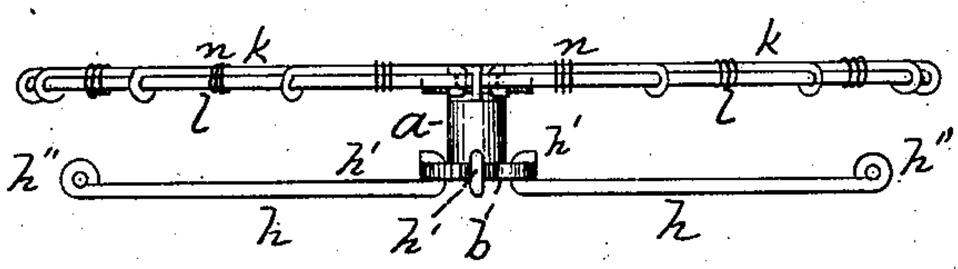

Fig. 2.

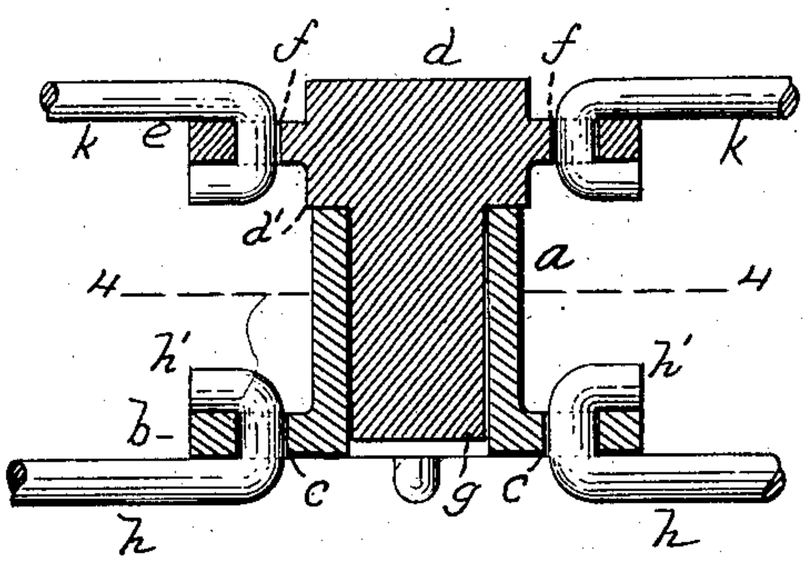

Fig. 3.

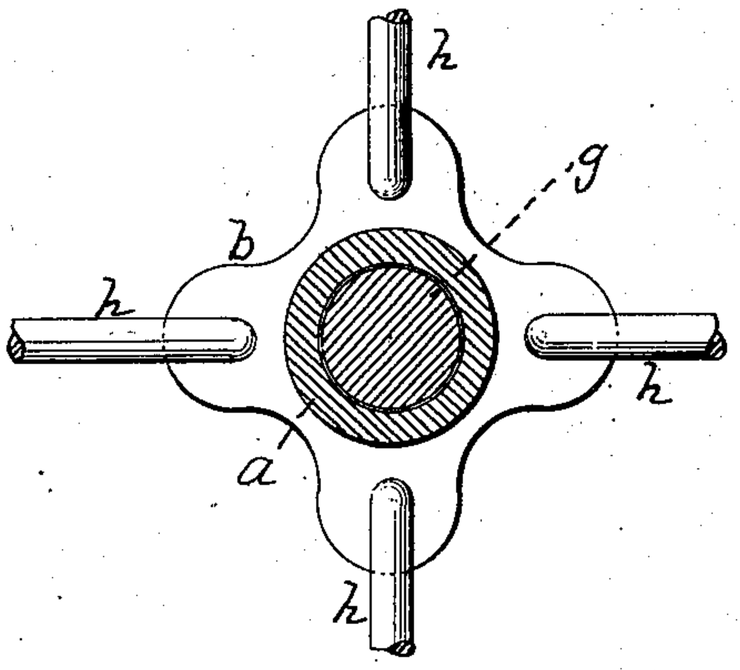

Fig. 4.

WITNESSES:
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No. 747,929. Patented December 29, 1903.

UNITED STATES PATENT OFFICE.

ANNIE S. BLISS, OF BOSTON, MASSACHUSETTS.

REVOLVING STAND FOR STOVE-OVENS.

SPECIFICATION forming part of Letters Patent No. 747,929, dated December 29, 1903.

Application filed September 21, 1903. Serial No. 173,967. (No model.)

To all whom it may concern:

Be it known that I, ANNIE S. BLISS, of Boston, in the county of Suffolk and State of Massachusetts, have invented a new and Improved Revolving Stand for Stove-Ovens, of which the following is a specification.

It is the principal object of this invention to produce a stand or support which is adapted to be placed on the floor of the oven of a cooking stove or range, whereby articles of food may not only be supported while they are being cooked or baked, but may have their position changed with relation to the fire or to the different sides of the oven by the rotation of the stand or support.

Another object of the invention is to construct the stand in such a manner that while it is being rotated the hot air may have the freest possible access to the articles on the stand.

The third object of the invention is make special provision for food which is to be baked in cups or similar receptacles, such as cup-custard.

The nature of the invention in detail is fully described below and illustrated in the accompanying drawings, in which—

Figure 1 is a plan view of my revolving stand. Fig. 2 is a side or edge view of the same. Fig. 3 is an enlarged central vertical section of the central support with portions of its immediate connections in elevation. Fig. 4 is a horizontal section taken on line 4, Fig. 3.

Similar letters of reference indicate corresponding parts.

a represents a vertically-bored socket provided at its lower end with an outwardly-extending horizontal flange *b*, provided with holes *c*, arranged in a circle.

d represents a hub provided with an outwardly-extending horizontal flange *e*, and *f* represents a series of holes arranged in a circle therein. This hub is provided with an inwardly-extending annular shoulder *d'*, which rests on the upper end of the socket *a*, and the lower portion *g* of said hub extends down into said socket, whereby rotation may be freely imparted to the hub.

A number of arms *h*—say four, for example—extend radially and horizontally from the flange *b*, preferably in the manner shown, their inner ends *h'* extending through the holes *c* and being clenched against the upper surface of the flange, and their outer ends *h''* being turned up, as shown. These arms constitute the base and are preferably made of wire.

Extending radially from the flange *e* and with their inner ends extending through the holes *f* and clenched against the under surface of said flange are a number—say sixteen—of horizontal radial arms *k*. The outer ends of these arms are bent downwardly around a ring *l*, as shown in Figs. 1 and 2. The arms *k* and ring *l* are preferably made of wire. Secured by suitable tie-wires *n* to the ring *l* and arms *k*, next said ring, are small rings *p*, also made, preferably, of wire.

In operation the above-described stand is placed in the oven with its base on the bottom thereof, and such articles of food and dishes containing such food as are to be cooked placed upon the radial arms *k*. Any food which is to be cooked in cups is placed within the rings *p*. The support or shelf, which comprises the arms *k* and their hub, may then be rotated as desired by the cook or person in charge in order that the different sides of the different articles of food may be evenly cooked or may be cooked in the manner desired.

It will be noticed that the supported arms *k*, ring *l*, and rings *p* are all made of wire in order that the hot air may have the freest possible access to the food and be obstructed as little as possible by the supporting-shelf. Hence these wires are made as small as practicable in order that substantially all portions of the articles supported by the device may be reached by the hot air.

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

The herein-described improved revolving staud for stove-ovens, consisting of the vertically-bored socket *d* provided with the outwardly-extending horizontal flange *b* formed with holes *c;* the radial horizontal wire base-arms *h* secured at their inner ends to said flange; the hub *d* provided with the outwardly-extending horizontal flange *e* formed

with holes *f*; the radial wire supporting-arms *k* secured at their inner ends to the flange *e*; the wire ring *l* secured to the outer ends of said arms *k*; and the wire rings *p* each secured by tie-wires to two radial arms *k* and to the ring *l*, substantially as and for the purpose set forth.

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

ANNIE S. BLISS.

Witnesses:
HENRY W. WILLIAMS,
A. K. HOOD.