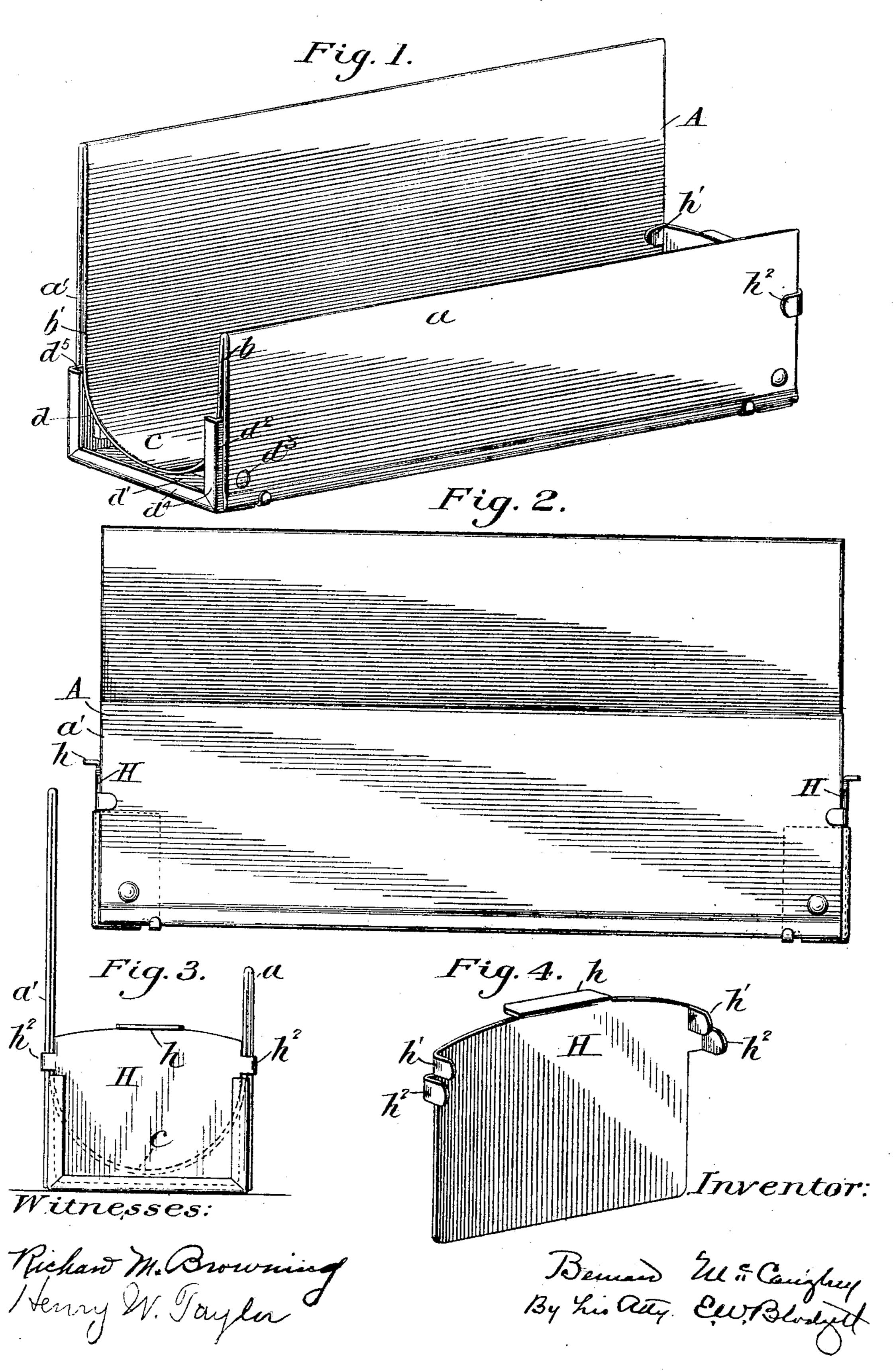
B. McCAUGHEY. BAKING PAN. APPLICATION FILED AUG. 27, 1904.



NITED STATES PATENT OFFICE.

BERNARD McCAUGHEY, OF PAWTUCKET, RHODE ISLAND.

BAKING-PAN.

No. 795,298.

Specification of Letters Patent.

Patented July 25, 1905.

Application filed August 27, 1904. Serial No. 222,387.

To all whom it may concern:

Be it known that I, BERNARD McCAUGHEY, a citizen of the United States, residing at Pawtucket, in the county of Providence and State of Rhode Island, have invented certain new and useful Improvements in Baking-Pans, of which the following is a specification.

My invention relates to baking-pans for household purposes, and has for its objects, besides the ends commonly sought in such pans, a structure which shall insure an absolutely uniform distribution of heat upon all sides of contents, also provide means for preserving a uniform contour of the contents which normally overlap the longer sides of the receptacle, also one which permits of facile and thorough cleansing, and, finally, a structure which is both light and rigid.

At present no provision is made in bakingpans for shielding the contents from the excessive heat from the stove fire-box, which is usually adjacent one side of the oven and slightly above the plane of the oven-floor, nor for preventing the concentration of heat at the face of the pan contacting with the oven-bottom, nor for overcoming the tendency of the contents to overhang the longer sides of the pan and spoil the mold of the loaf, nor for furnishing a sufficiently smooth and increased inner surface as to permit thorough cleansing with one longitudinal sweep of the arm.

To the above-enumerated ends my invention consists in the novel structure hereinafter described, and illustrated in the accompanying drawings, wherein—

Figure 1 is a perspective view of my model pan with one of the slides removed; Figs. 2 and 3, side and end elevations of the complete pan, and Fig. 4 a detail view of one of the slides.

Like reference characters indicate like parts throughout the views.

My pan is constructed from a thin sheetmetal strip bent to form a seamless and intact body portion A. In detail the body com- | inner walls, and an intact curved bottom and prises two vertical outer supporting walls or sides a and a', the wall a' being preferably taller than the wall a and forming a shield against the heat of the fire-box. The metal strip forming the walls is bent downwardly from the upper margins of the supports and extends downwardly some distance, forming the inner walls or sides of the pan b and b', respectively. The lower portions of the walls b and b' are inwardly curved to form a smooth \bot

and seamless bottom or floor c semicylindrical in cross-sectional contour. The body portion is supported at its ends by the standards d. Each standard comprises a narrow horizontal base d', with integral vertical posts d^2 extending along the inner faces of the supporting-walls a and a' and fixed to said walls by bolts d^3 or otherwise. The bases and posts of the standards are all provided with marginal flanges d^4 . The bases of the standards are a short distance below the bottom of the pan c to shield the latter from the floor of the oven and permit a uniform circulation of air around the lower pan-surface. The posts of the standards extend slightly beyond the extremities of the pan to form vertical channels or recesses d^5 intermediate the flanges and pan extremities to receive slides or plates H. These plates are substantially rectangular in outline and do not extend to the top of the supporting-wall a of the pan. The upper margins of the slides are provided with outwardly-directed flanges h to serve as handles. The slides have also lateral inturned lugs h', adapted to bear against the inner walls of the pan, and similar lugs h^2 , disposed to engage the outer or supporting walls of the pan. There is sufficient transverse space intermediate the lugs h' and h^2 to permit the plates H to slide easily. These lugs greatly increase the rigidity of the pan.

While the best results are attained by having one supporting-wall higher than the other, yet satisfactory results are attained when the supporting-walls are of equal height.

It will be noted that increased height of the pan-wall b over the height of the plates H facilitates the mold of the contents, since a loaf is inclined to expand along its longer sides.

Having described my invention, what I claim is—

- 1. A baking-panformed from a strip of sheet metal comprising vertical supporting-walls, removable ends.
- 2. A baking-pan formed from a strip of sheet metal comprising vertical supportingwalls, inner walls and an intact curved bottom and removable ends, and means fixed to the supporting-walls for elevating the bottom above the plane of oven-floor.
- 3. A baking-pan formed from a strip of sheet metal comprising vertical supportingwalls, inner walls and an intact curved bot-

6

tom and removable ends, and standards fixed to the supporting-walls adapted to retain the pan-bottom out of contact with the oven-floor.

4. A baking-pan formed from a strip of sheet metal comprising vertical supporting side walls, inner side walls, a bottom, the walls upon one side being integral with and higher than the walls upon the other.

5. A baking-pan formed from a strip of sheet metal comprising vertical supporting-walls upon both its sides, inner walls, adjacent and connected with the supporting-walls, (a curved bottom continuous with the inner walls), the walls upon one side of the pan being integral with and higher than the walls upon the other side.

6. In a baking-pan, the combination with the side walls, of supports provided with flanges fixed to the ends of the walls and extending beyond the wall extremities to form vertical recesses, slides mounted in the recesses, and provided with two sets of lateral lugs, one set adapted to engage the outer wall-surfaces and the other set to bear upon the inner wall-surfaces.

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

BERNARD McCAUGHEY.

Witnesses:

WILLIAM R. MILLS, HERBERT S. CARPENTER.