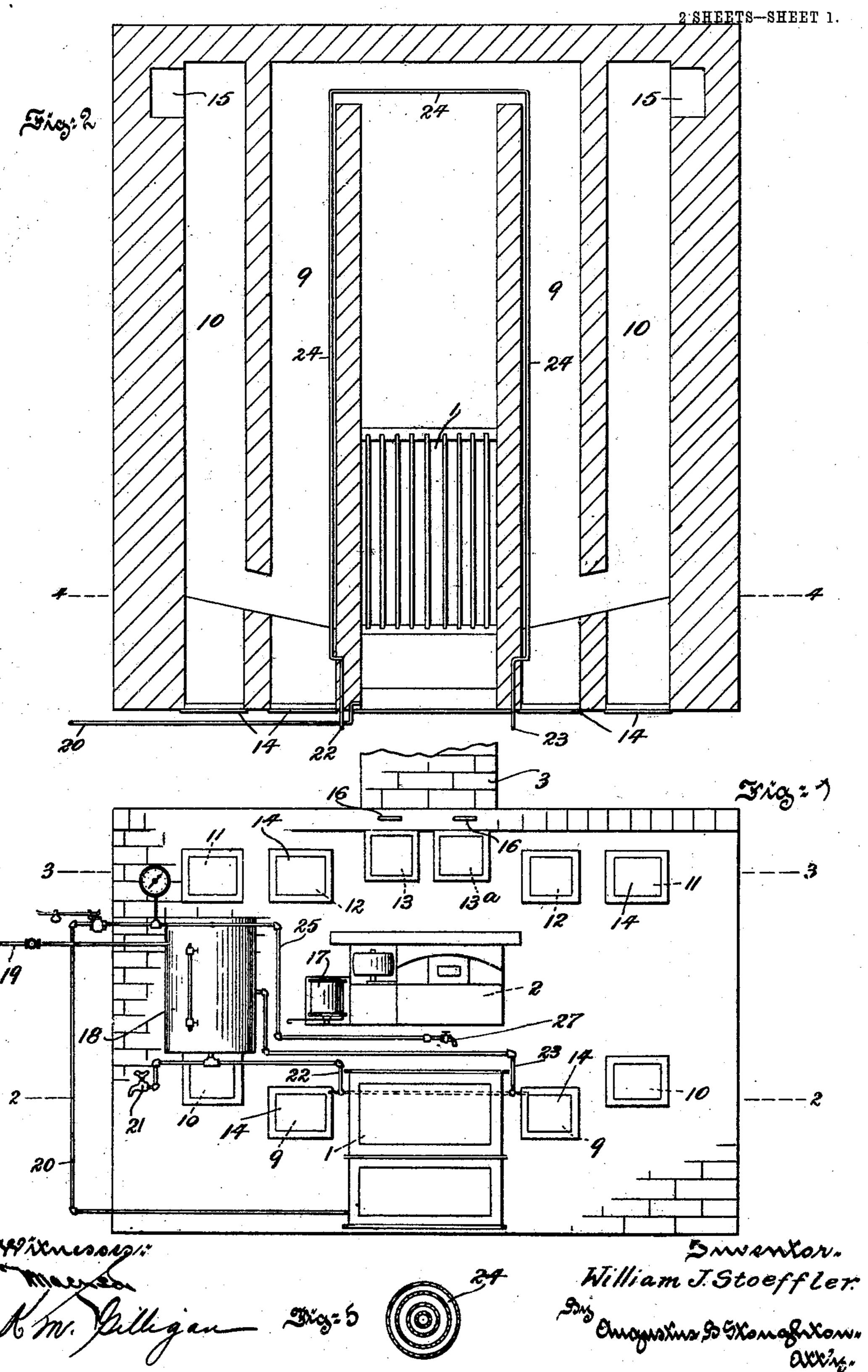
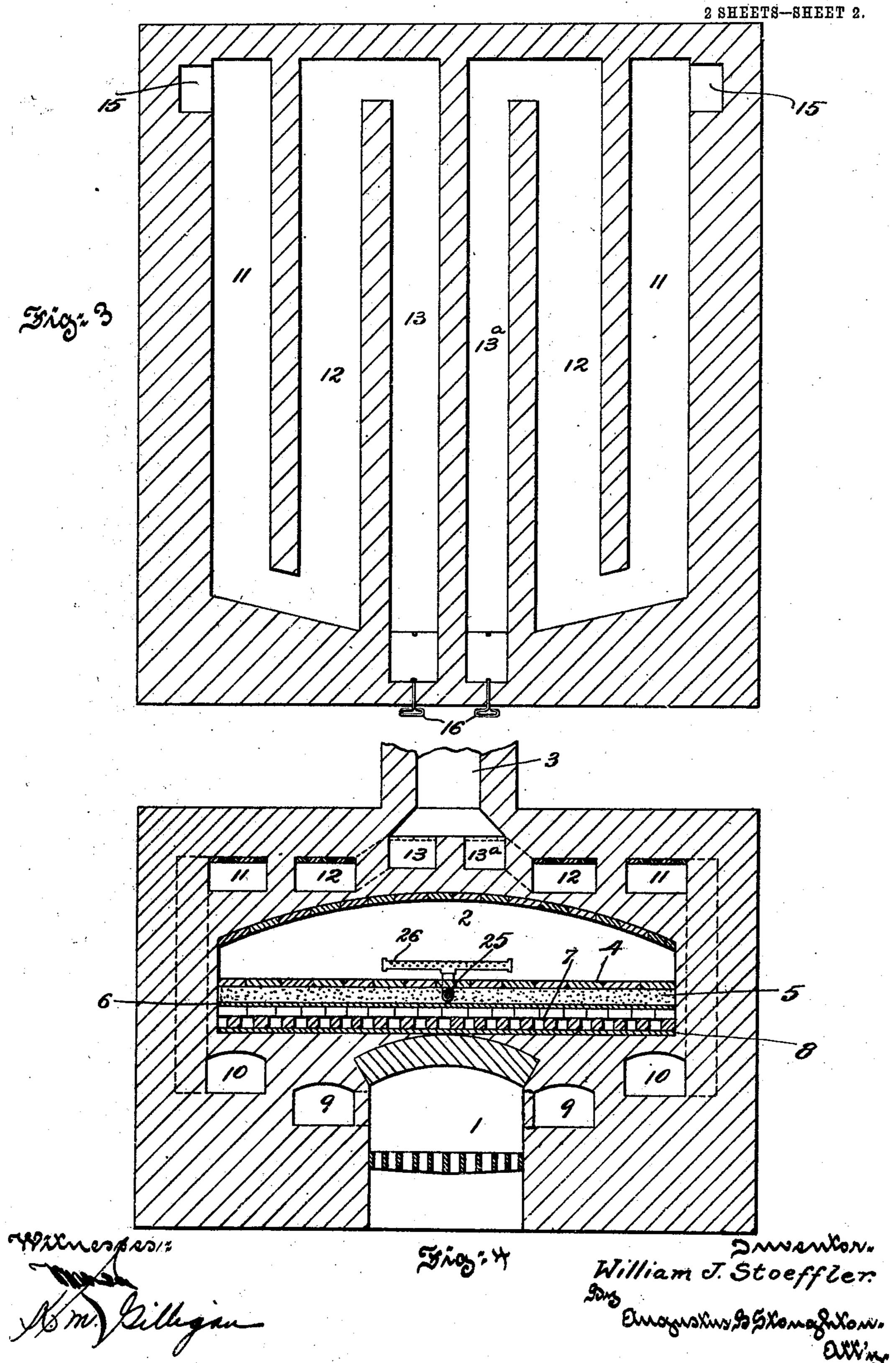
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UNITED STATES PATENT OFFICE.

WILLIAM J. STOEFFLER, OF PHILADELPHIA, PENNSYLVANIA.

BAKER'S OVEN.

No. 862,417.

Specification of Letters Patent.

Patented Aug. 6, 1907.

Application filed December 28, 1906. Serial No. 349,763.

To all whom it may concern:

Be it known that I, William J. Stoeffler, a citizen of the United States, residing at the city of Philadelphia, in the county of Philadelphia and State of Pennsylvania, have invented certain new and useful Improvements in Bakers' Ovens, of which the following is a specification.

Objects of the present invention are to provide a structurally durable and comparatively efficient baker's oven; to improve the structure of the floor of the oven and prevent its caving in; and to provide for the satisfactory generation of an ample supply of steam for the oven.

The invention will be presently described and finally claimed.

In the accompanying drawings forming part hereof Figure 1, is a view of the front of the oven. Fig. 2, is a transverse section on the line 2—2, of Fig. 1. Fig. 3, is a transverse section on the line 3—3, of Fig. 1. Fig. 4, is a vertical section on the line 4—4, of Fig. 2, and Fig. 5, is a sectional view illustrating the nested pipes in which the steam is generated.

The furnace is constructed of brick walls and is provided with a fire place 1, a baking chamber 2, and a 25 chimney 3. The crown or roof of the oven is arched and its floor consists of tiles 4, beneath which is a layer of sand 5, beneath which is a layer of cement 6, beneath which is checkerbrick work 7, beneath which is a layer of cement 8, beneath which is the brickwork of the furnace. Beneath the baking chamber and in the brickwork of the furnace are provided flues 9 and 10, having arched tops, and above the baking chamber are flues 11, 12, 13, 13^a, formed in the brickwork, and these are shown to have flat tops consisting of tiles. All of these 35 flues extend through the front wall of the oven where they are provided with clean-out doors 14. The products of combustion pass from the fire place 1, backward, thence into the flues 9, forward, thence into the flues 10, backward, then upward through the flues 15, into the 40 flues 11, thence backward through the flues 12, thence forward through the flues 13 and 13a, thence upward through the chimney 3. Dampers 16, are provided for regulating the heat.

17, is the oven light, and 18, is a reservoir having an intake 19, a blow-off 20, to the ash-pit, and a spigot 21. The circulating system comprises the pipes 22 and 23, which are connected to the parts 24, that extend

through the flues 9, and across the rear of the fire place. These parts 24, comprise a number of pipes arranged one within the other with a water space between them, 50 as shown in Fig. 5. From the reservoir there extends a steam pipe 25, which passes through the layer of sand 5, under the baking chamber and is provided at the rear thereof with a perforated discharge pipe 26, arranged in the baking oven. The pipe 25, is provided with a drip 55 valve 27. The nested pipes provide an ample supply of steam and the pipe 25, is well protected in the bed of sand. Since the pipes are nested there is provided a relatively large heating surface in proportion to the flow or volume of water. The internal pipes take up room 60 that would otherwise be occupied by water and this arrangement is found in practice to produce excellent results.

The invention is not to be limited except by the following claims so that details of construction may be 65 varied without departing from the spirit of the invention.

What I claim is:

1. A baker's oven comprising a brick structure containing an arched baking chamber and flues above and below 70 the same and the floor of said baking chamber comprising superposed layers of tiles, sand, cement, checkerbrick and cement in the order named, substantially as described.

2. A baker's oven comprising a brick structure containing an arched baking chamber and flues above and below 75 the same and the floor of said baking chamber comprising a course of tiles, and checkerbrick with an interposed layer of said, substantially as described.

3. In a baker's oven the combination with flues arranged beneath the baking chamber and alongside of and communicating with the fire place, of water pipes arranged concentrically one within the other and provided with feed and delivery connections, substantially as described.

4. A baker's oven comprising a brick structure having a fire place and an oven above the same and flues which extend from the fire-place beneath the oven forwardly and backwardly and then above the oven and then forwardly and backwardly and forwardly, a chimney at the forward end of said flues, a tile and sand and checkerbrick floor for the baking chamber, pipes arranged one within the other 90 and located in the flues and provided with inlet and outlet connections, a reservoir, and a steam pipe arranged through the sand and provided with a steam discharging device arranged in the baking chamber, substantially as described.

In testimony whereof I have hereunto signed my name.

W. J. STOEFFLER.

Witnesses:

W. J. JACKSON, K. M. GILLIGAN.