

G. A. STEWART.
OVEN HEAT REGULATOR.
APPLICATION FILED JAN. 31, 1908.

931,232.

Patented Aug. 17, 1909.
2 SHEETS—SHEET 1.

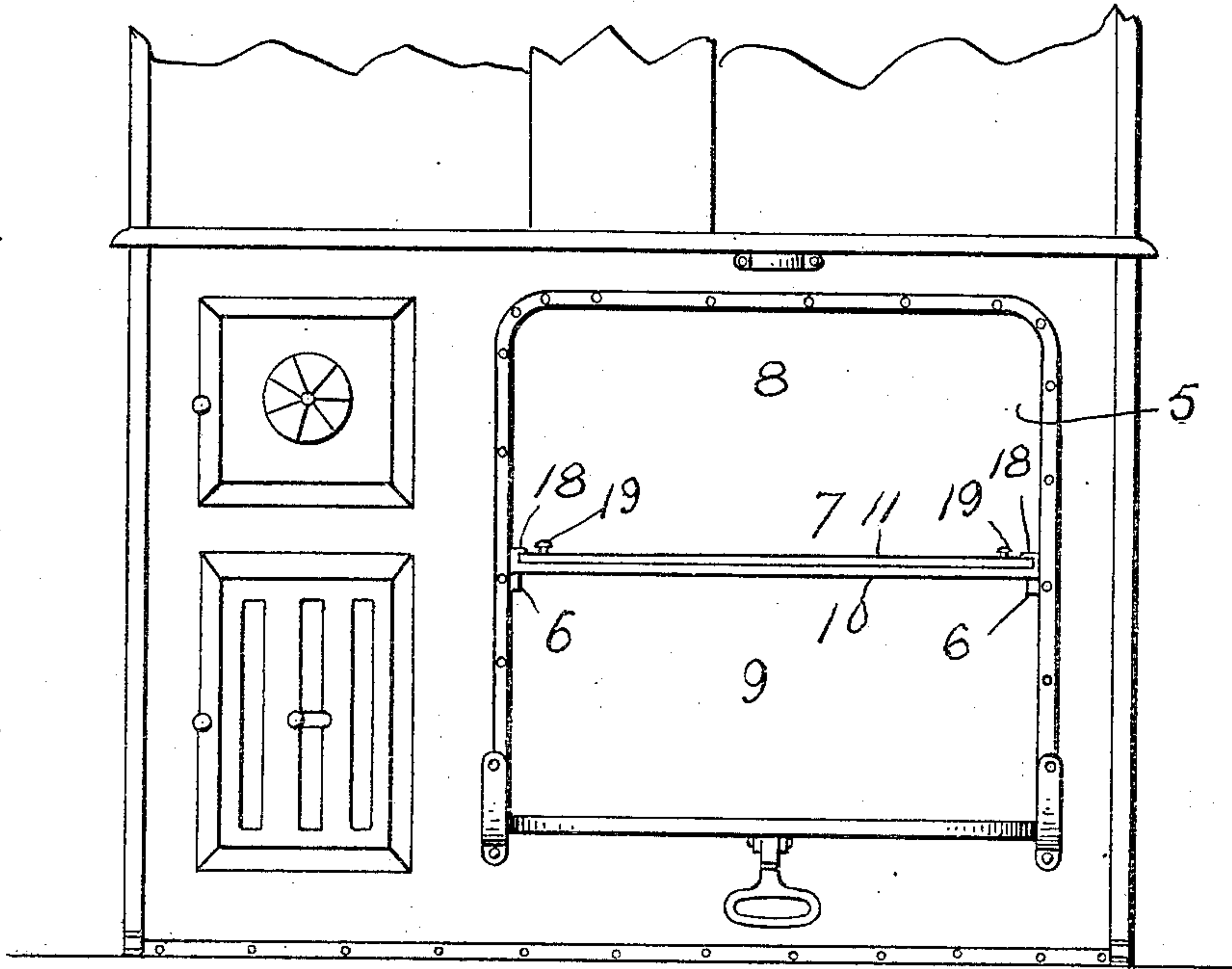


Fig. 1

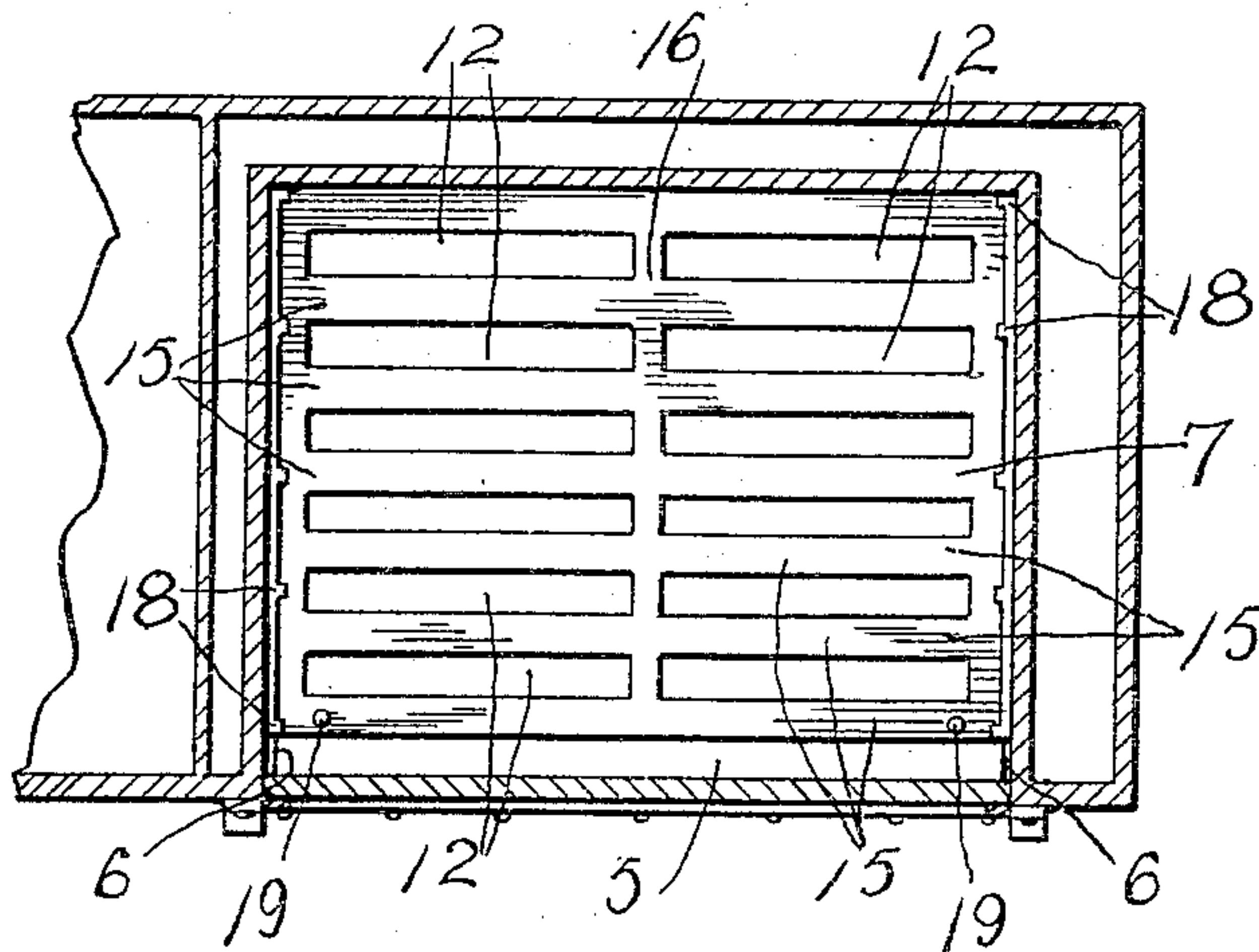


Fig. 2

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By *Handwritten Signature*

Attorney

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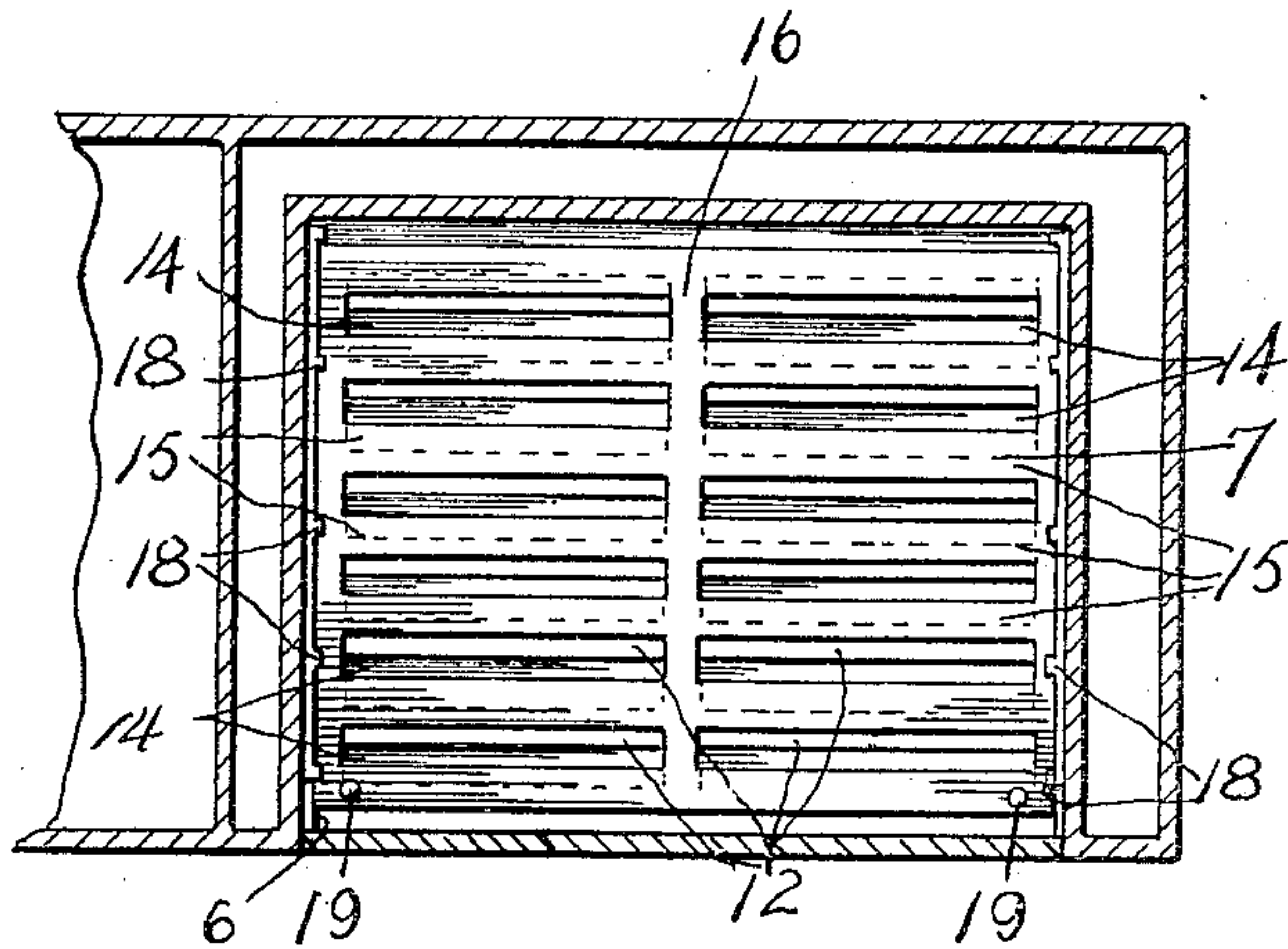


Fig. 3.

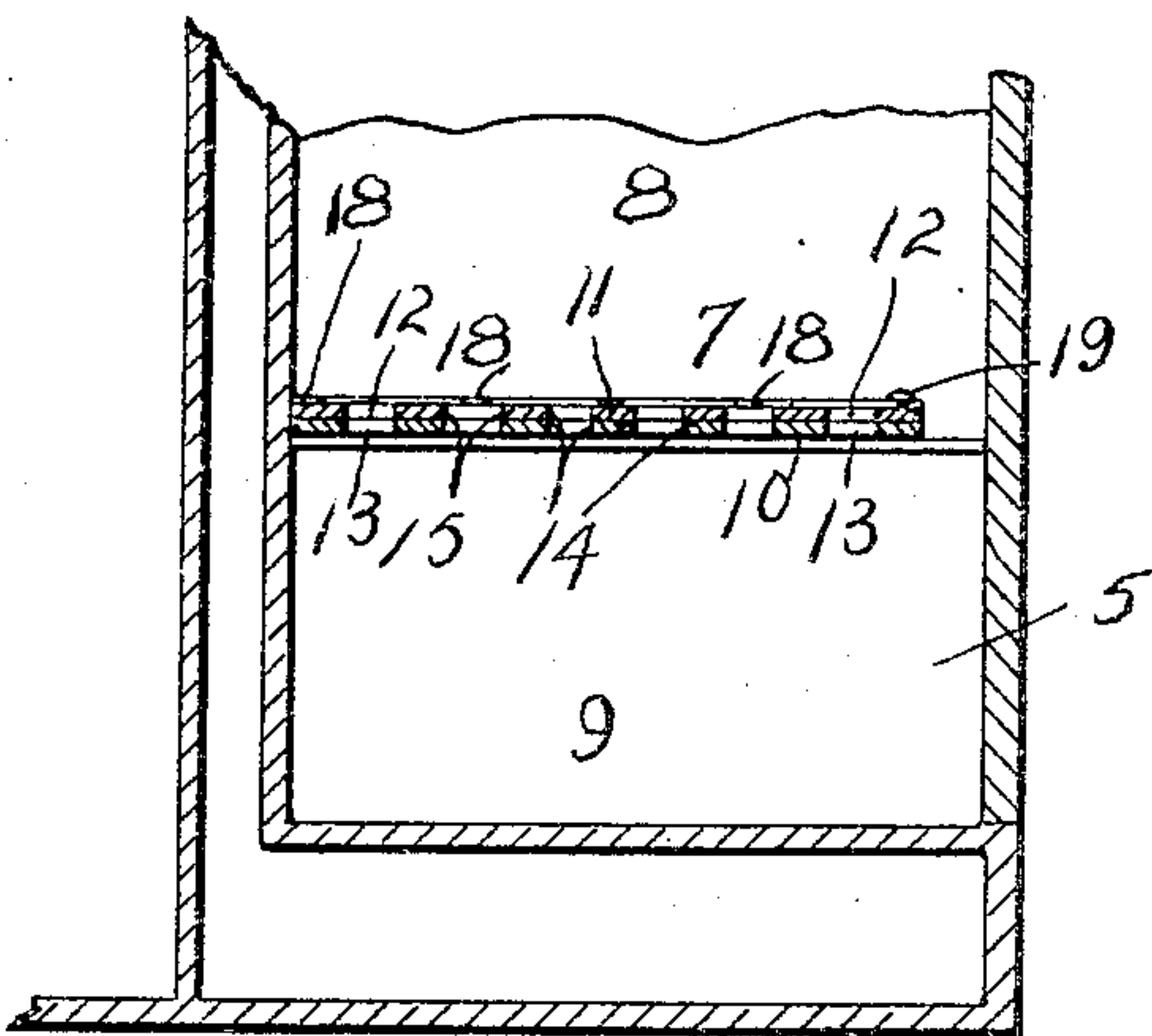


Fig. 4.

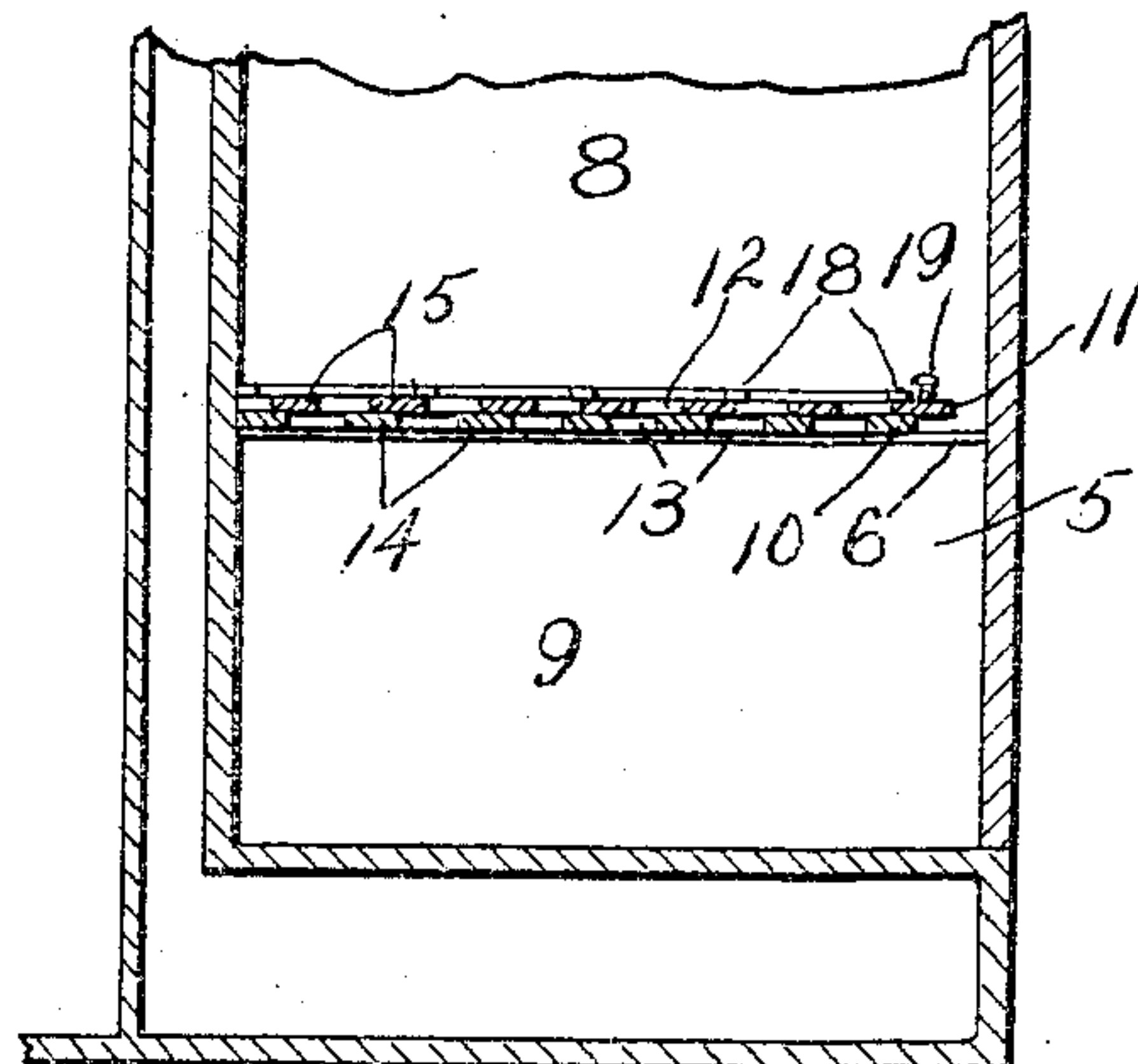


Fig. 5.

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UNITED STATES PATENT OFFICE.

GEORGIA A. STEWART, OF MANTADOR, NORTH DAKOTA.

OVEN-HEAT REGULATOR.

No. 931,232.

Specification of Letters Patent.

Patented Aug. 17, 1909.

Application filed January 31, 1908. Serial No. 413,679.

To all whom it may concern:

Be it known that I, GEORGIA A. STEWART, a citizen of the United States, residing at Mantador, in the county of Richland, State of North Dakota, have invented certain new and useful Improvements in Oven-Heat Regulators; 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.

This invention relates to new and useful improvements in ovens for ranges and it has more particular reference to heat regulating attachments therefor.

It is a primary object of the invention to provide a heat regulator in the form of an oven shelf, which regulator shall embody in the specific use to which it is applied a novel construction, combination and arrangement of parts and shall be simple in its structural details, inexpensive to manufacture and practical and efficient in use.

The details of construction will appear in the course of the following description, in which reference is had to the accompanying drawings forming a part of this specification, like characters of reference designating similar parts throughout the several views, wherein:—

Figure 1 is a front elevation of an oven constructed in accordance with the present invention. Fig. 2 is a horizontal sectional view through the oven showing the heat regulator in top plan and in position to allow free circulation. Fig. 3 is a similar view showing the sliding plate of the heat regulator partially closed. Figs. 4 and 5 are transverse sections taken respectively through Figs. 2 and 3.

In the accompanying drawings the oven is designated by the numeral 5 and has its side walls constructed with horizontal flanges or ledges 6 which support the heat regulating device 7, the latter as above intimated, serving the function of an oven shelf and dividing the oven into an upper heating chamber 8 and into a lower heating chamber 9. The regulator 7 comprises a lower plate 10 and an upper plate 11 superimposed thereon and similar in construction thereto. The plates

10 and 11 are formed at each side thereof with respective rows or series of openings 12 and 13 and severally separated by parallel webs 14 and 15 and separated as a series by mid-webs 16 which materially strengthen the shelf. The plate 11 is slidable with relation to the plate 10 and has its edge portions confined in angular clips 18 as guides provided at the sides of the plate 10. To effect a sliding movement of the plate 11, buttons or finger pieces 19 are provided at each side thereof adjacent its front edge.

In use, when it is desired to have an intense heat in the chamber 9, the plate 11 is moved with relation to the plate 10 so that its openings 13 register with the openings 12. To decrease the heat in the chamber 9, the plate 11 is moved so that the webs 15 thereof partially or wholly close the openings 13. When it is desired to cook with a slow fire, the plate 11 is moved so that the openings 12 and 13 are closed by the webs 15 and 14, at which time all the heat is concentrated in the upper chamber 8. The device is intended to eliminate the necessity of controlling the temperature of the oven by leaving the door ajar. This method admits cold air and is detrimental to the baking of light bread and cake. In the present case, the temperature is controlled without any admission of cold air and baking operation may be carried on with complete success.

What is claimed is:

An oven shelf comprising a pair of relatively slidable perforated upper and lower plates, the under plate being provided with up-standing flanges having inwardly extending portions arranged to hold the lateral edges of the upper plate from vertical displacement from the first mentioned plate, said upper plate being arranged to seal off one portion of an oven from the other portion when the perforations of the two plates are out of register and longitudinally slidable for detachment from the bottom plate.

In testimony whereof, I affix my signature, in presence of two witnesses.

GEORGIA A. STEWART.

Witnesses:

J. W. HARGRAVE,

HUGO KRAUTKREMER.