

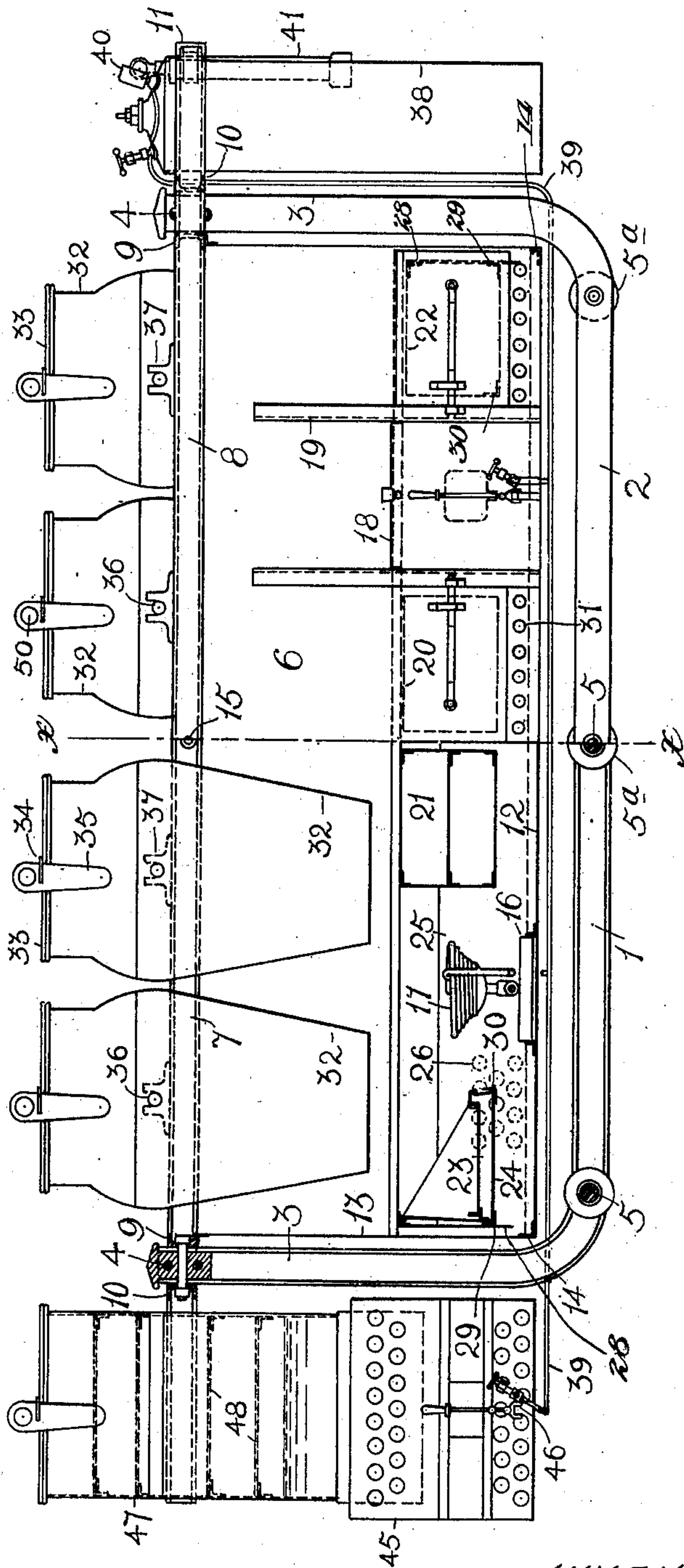
J. G. A. KITCHEN.
 PORTABLE COOKING RANGE.
 APPLICATION FILED DEC. 11, 1909.

983,290.

Patented Feb. 7, 1911

2 SHEETS-SHEET 1.

FIG. 1.



WITNESSES

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2 SHEETS-SHEET 2.

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FIG. 2.

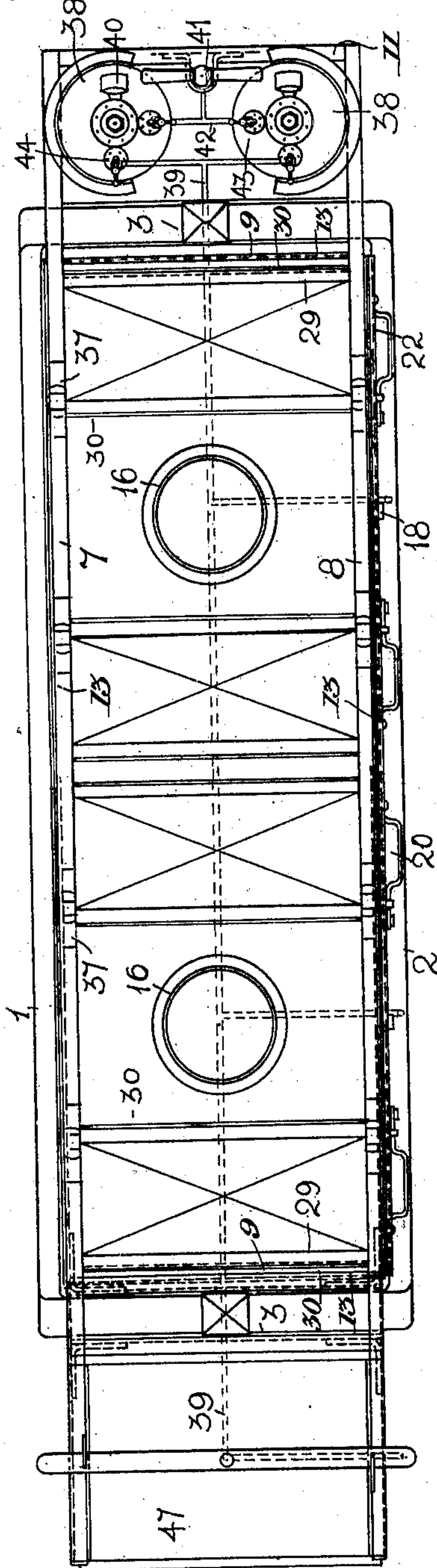


FIG. 4.

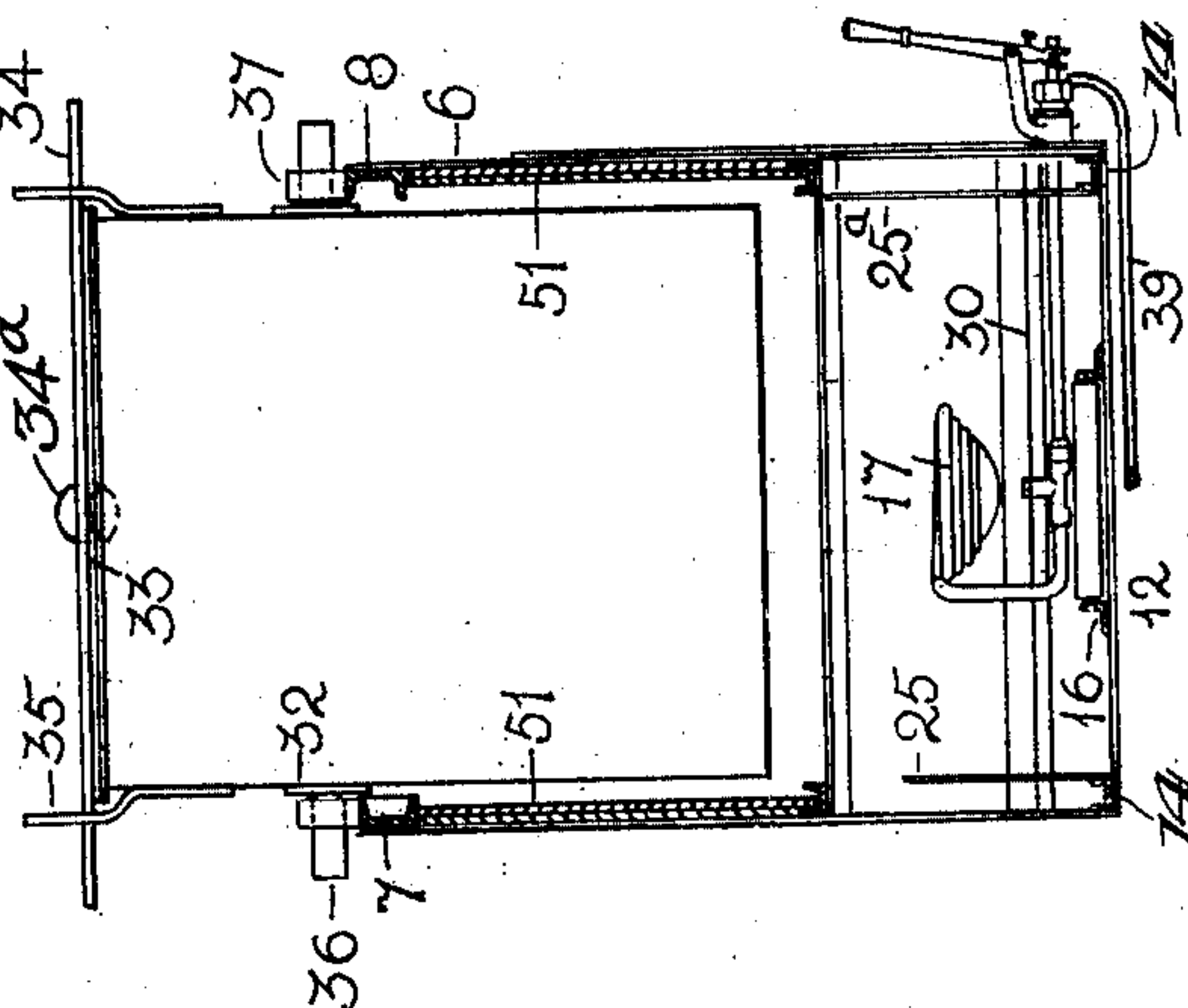
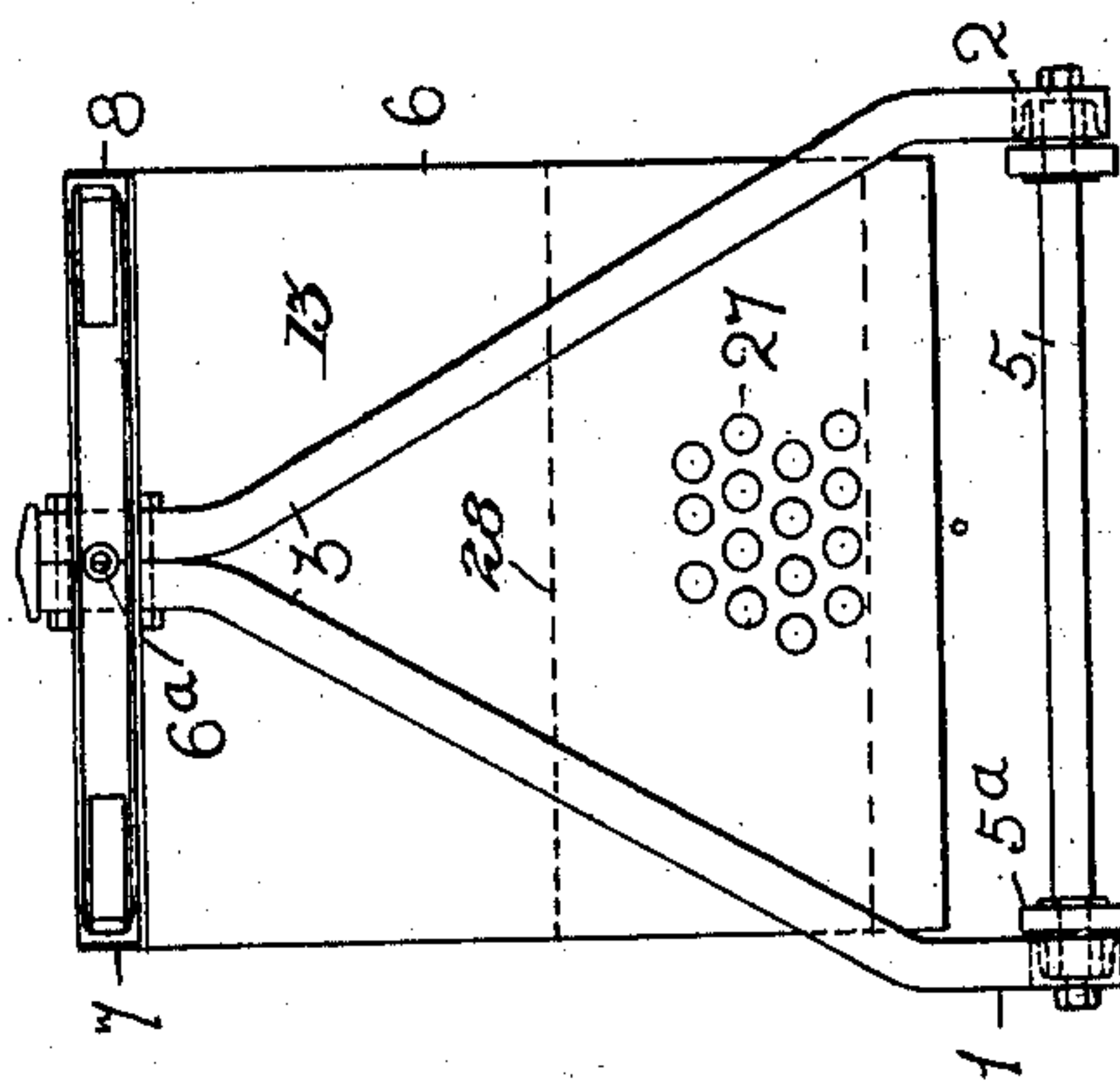


FIG. 3.



WITNESSES

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UNITED STATES PATENT OFFICE.

JOHN GEORGE AULSEBROOK KITCHEN, OF LANCASTER, ENGLAND.

PORTABLE COOKING-RANGE.

983,290.

Specification of Letters Patent.

Patented Feb. 7, 1911.

Application filed December 11, 1909. Serial No. 532,635.

To all whom it may concern:

Be it known that I, JOHN GEORGE AULSEBROOK KITCHEN, a subject of the King of Great Britain and Ireland, and residing at Lancaster, in the county of Lancaster, England, have invented new and useful Improvements in Portable Cooking-Ranges, of which the following is a specification.

This invention relates to an improved portable cooking range which is particularly adapted for military use.

The objects of the improvements are to obtain increased efficiency and compactness.

The improved range is designed so that it may be carried in an ordinary military cart and while being so carried, cooking operations can be continued. The range is heated preferably by a petroleum vapor burner or more than one, using heavy petroleum.

The furnace of the range is inclosed by a casing open at the top and mounted on trunnion bearings in a standard so that it always maintains a horizontal position in one direction. The casing supports a boiler or cooking vessel or several such each of which is mounted upon the casing in a similar manner but so as to maintain a horizontal position in the opposite direction, the axis of each trunnion bearing being at right angles to that of the frame carrying the casing. Thus, the boilers or vessels by being adapted to swing in the casing in one direction and the latter being adapted to swing in the opposite direction in the standard, always remain in a vertical position no matter how uneven the road may be.

In the drawings attached hereto, Figure 1 is a view in side elevation of the improved range designed for several burners and boilers, the portion at the left of the line $x-x$ being shown in section for the sake of clearness. Fig. 2 represents a plan of the same with the boilers removed. Fig. 3 represents an end elevation of the frame and casing, and Fig. 4 a cross sectional elevation of the casing at x, x , Fig. 1, showing a boiler in position.

The standard carrying the range is preferably made in the form illustrated and in two parts 1 and 2 each part forming a bottom rail or runner and one-half of each upright 3, the two parts being bolted together at 4. The ends or uprights are thus triangular, the apex thereof forming a trunnion bearing. The standard is tied together

by the rods 5 and preferably rollers 5^a are mounted on the tie rods.

The casing 6 of the range is built upon or suspended from a frame which is made of two longitudinal bars 7 and 8 connected together by the transverse bars 9, 10 and 11. The bars 7 and 8 overhang the uprights 3 of the standard. The frame is supported by trunnions 6^a mounted in the uprights 3. The bottom 12 and sides 13 of the casing are made of plates of sheet iron and fixed to the bars 7, 8 and 9 and the bottom and sides are stiffened in the corners by means of angle iron bars 14. The bars 7 and 8 are also stayed by the stay bolt 15.

On the bottom 12 of the casing a guard or seating 16 preferably of angle iron, is fixed for each burner 17 so as to retain it in position, the burner being removable without being actually fixed to the bottom. Opposite to the burner a door 18 is provided so as to slide vertically in the guides 19. On each side of the door 18, a hinged door is provided and in the apparatus illustrated such doors 20 cover the openings to ovens 21 and the doors 22 cover the openings to grillers 23. The grillers are made to slide out through the openings and rest in the casing on the frame 24 which can also be withdrawn through the door. At the back of the casing inside, is a fender 25 which shields the air inlet openings 26 and prevents a direct current of air from impinging upon the burner. Similar air inlet openings 27 are made in the ends of the casing and a fender 28 faces these openings. To the casing is fixed a rail 29 of angle iron and another similar rail 30 runs from the front of the casing to the back. Upon these two rails the griller 23 rests. The ovens are made of angle iron and plate and fixed as illustrated. Along the front of the casing, air inlet holes 31 are provided, and behind these holes is provided also a fender 25^a. The space between the fender and casing provides free passage for the circulation of air to the burners without causing draft.

The boilers 32 are rectangular in cross section the front and back being parallel and the sides shaped somewhat as illustrated in Fig. 1. Each has a lid 33 and a cross bar 34 pivoted on the lid at 34^a, Fig. 4, the bar engaging with catches 35 fixed on the front and back of the boiler. Fixed to the front and back of the boiler is a trunnion 36 by which it is supported in trun-

nion bearings 37 fixed on the frame. The boilers are set a short distance apart, the space around being sufficient for the exit of the gases of combustion. The catches 35 have a hole 50 therein through which a pole may be passed in order to facilitate their being carried.

At one end of the frame where the latter overhangs the upright, two petroleum tanks 38 are carried. The liquid fuel is fed under air pressure to the burners 17, by means of the pipe 39. Pressure gages 40 are fixed in each tank and a pump 41 is also mounted and connected to both tanks by the pipes 42 so that either or both tanks can be charged at will, a stop cock 43 being provided on each tank for the air inlet and one 44 likewise for the fuel under pressure. The casing is lined, in particular above the fenders with asbestos millboard or the like as shown at 51. The other end of the frame which also overhangs the upright of the standard may be used for supporting a self-contained furnace, and vessel for steaming potatoes or other vegetables, the furnace casing 45 containing a vapor burner 46 and the steamer 47 having removable grids 48 or the like therein.

What I claim as my invention and desire to secure by Letters Patent of the United States is:—

1. In a portable cooking range, in combination, supporting members, a furnace casing oscillatingly supported thereby and a cooking vessel oscillatingly mounted on said casing, said vessel being mounted to oscillate in a vertical plane at right angles to that in which the casing oscillates.

2. In a portable cooking range, in combination, a standard provided with spaced uprights and having a trunnion bearing on each of said uprights, a furnace casing having trunnions operatively connected thereto at opposite sides thereof adapted to rest in said trunnion bearings, a liquid fuel tank secured to said casing adjacent the outer side of one of said uprights, a liquid fuel burner within said casing, means for conducting fuel from said tank to said burner, said casing being provided with a door opposite to said burner, said casing being further provided at the top thereof with a pair of trunnion bearings positioned at right angles to said first-mentioned trunnion bearings, and a cooking vessel having trunnions adapted to rest in the trunnion bearings carried by the casing.

3. In a portable cooking range, in combination, a standard provided with spaced uprights, each upright being provided with a

trunnion bearing, a furnace casing open at the top and suspended upon the trunnion bearings so as to swing in a vertical plane in one direction, a liquid fuel tank mounted to swing with said furnace casing, said casing being provided with pairs of oppositely disposed trunnion bearings, a plurality of cooking vessels supported in said trunnion bearings to oscillate in planes at right angles to the plane in which the casing oscillates, liquid fuel burners associated with said vessels, means for conducting fuel from said tank to said burners, said casing being provided with food supporting means for cooking by radiation of heat from the burner upon each side thereof, a door opposite each burner and a door at each side of the burner opposite the food-supporting means.

4. In portable cooking ranges, in combination, a standard formed of two longitudinal members spaced apart by tie rods and provided with upright ends inclined to meet and form trunnion bearings, a furnace casing, trunnions operatively connected to said casing and engaging said trunnion bearings, whereby said casing may oscillate in a vertical plane in one direction, and cooking vessels swiveled in the furnace casing to oscillate in vertical planes at right angles to the plane in which said casing oscillates.

5. In portable cooking ranges, in combination, a standard provided with spaced uprights having trunnion bearings, a frame comprising two longitudinal members and transverse members positioned at each side of each upright, bolts passing through said transverse members and said trunnion bearings, whereby the frame is oscillatingly supported, said longitudinal members extending beyond the uprights of the standard, a furnace casing supported by said frame and adapted to oscillate in a vertical plane in one direction, cooking vessels swiveled in the furnace casing to oscillate in vertical planes at right angles to the plane in which said casing oscillates, liquid fuel burners within said casing, a liquid fuel tank supported by the extended part of the frame at one end, a self-contained food steamer and burner supported by the extended part of the frame at the other end, and means for conducting the fuel from the tank to the burners.

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

JOHN GEORGE AULSEBROOK KITCHEN.

Witnesses:

JAMES HARRISON SHEPHERD,
ROBERT WILSON HOWSON.