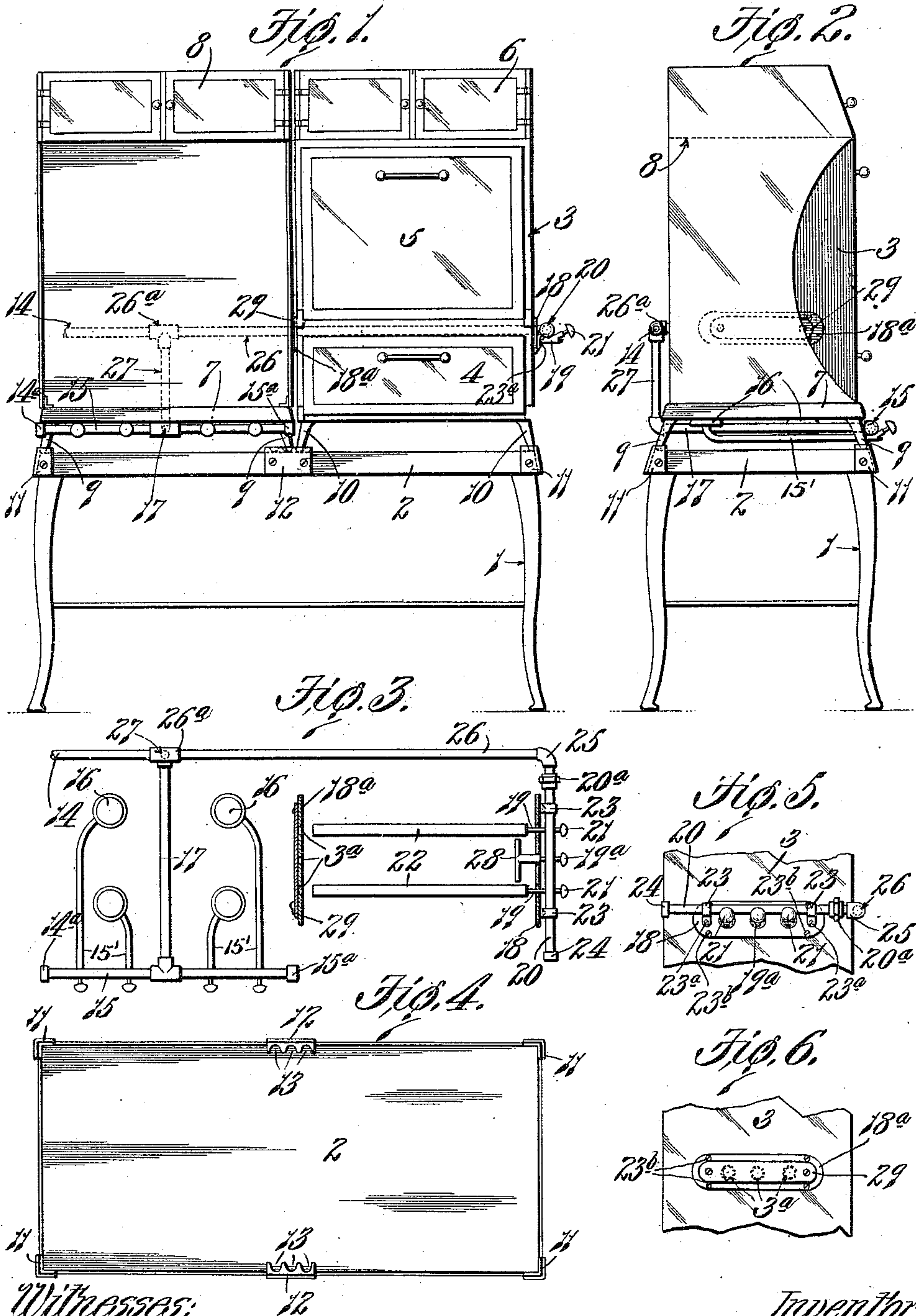


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GAS RANGE.  
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# UNITED STATES PATENT OFFICE.

WILLIAM N. GOLDHAMER, OF ST. LOUIS, MISSOURI.

## GAS-RANGE.

995,451.

Specification of Letters Patent. Patented June 20, 1911.

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*To all whom it may concern:*

Be it known that I, WILLIAM N. GOLDHAMER, a citizen of the United States, residing at the city of St. Louis, State of Missouri, have invented a certain new and useful Improvement in Gas-Ranges, of which the following is a specification, reference being had to the accompanying drawings, forming a part hereof, in which—

Figure 1 is a front elevational view of a gas range embodying my invention; Fig. 2 is a side elevational view of the same; Fig. 3 is a top plan view of the gas-supply-pipes, gas nozzles, and burners of the range, showing the arrangement thereof when the oven and cooking portion are in the relative positions as shown in Fig. 1, and also showing, in longitudinal section, the pilot plates for the oven of the range and the interchangeable cover-plate for the gas-nozzle-openings therein; Fig. 4 is a top plan view of the supporting-table; Fig. 5 is an elevational view of a portion of one side of the oven, showing the pilot-plate and associate gas-supply-pipe and gas-nozzles as when in operative position thereon; and Fig. 6 is an elevational view of a portion of the opposite side of the oven, showing the other pilot-plate and the interchangeable cover-plate in position over the gas-nozzle-openings therein.

This invention relates to a new and useful improvement in gas ranges.

Heretofore, gas ranges of the class to which my invention is particularly applicable, that is to say, gas ranges provided with an oven and an open cooking surface or portion, have, so far as I am aware, been always so constructed that the oven and open cooking portion are in fixed relation one to the other, the oven being, say, to the right of the open cooking portion and the pilot-plate, pilot-burner, and gas-nozzles for the oven being accordingly either arranged on the front of the oven or on the right-hand side thereof. The oven and cooking-portion being so arranged in fixed relative positions on a supporting-table or other place of support, it has been impossible to change the relative positions thereof without entirely reconstructing the range. It frequently happens, however, that, after a user has acquired a range of this class having the oven and cooking-portion in certain

relative positions, the oven being, for instance, to the right of the cooking-portion, it is advantageous or necessary for such user, or he may desire, without being compelled to go to the expense of acquiring a range so constructed, to have a range of this class having the oven and cooking-portion in different relative positions, the oven being on the other side or to the left of the cooking-portion.

The object of my invention is, therefore, broadly to provide a gas range of the class stated in which the oven and cooking-portion are adapted to be interchangeably arranged relative to each other on a supporting-table or other place of support.

With this object in view, my invention consists in the novel construction, arrangement, and combination of the several parts of my gas range, all as will hereinafter be described and afterward pointed out in the claims.

In the drawings, in which like reference numerals refer to like parts throughout the several views, 1 indicates any suitable supporting-table having a top plate or portion 2.

3 indicates what might be called the oven of the range, which may be of any approved construction and which is, as is usual, preferably divided into several compartments, such as the broiling or toasting compartment 4, baking or roasting compartment 5, and warming compartment 6. 7 indicates the open cooking portion or surface of the range, which may also be of any approved construction and which may, if desired, be provided at its top with a separate warming compartment 8. Said oven 3 and cooking-portion 7 are provided with suitable supporting-legs 9 and 10, respectively. Table 1 is provided with suitable corner-pieces or brackets 11 and center-pieces or brackets 12, which project slightly above the plane of top plate 2 of said table and against which brackets said supporting-legs 9 and 10 are adapted to removably contact and fit, whereby said oven 3 and cooking-portion 7 are adapted to be removably held in proper position on said table. As the said cooking-portion 7 is usually of a width somewhat greater than the width of oven 3, said center brackets 12 are preferably provided with a plurality of recesses, as at 13, to properly



accommodate and receive the supporting-legs 9 and 10 on one side or the other of said oven 3 and cooking-portion 7 depending upon the relative position of each thereof on said table 1. The said cooking-portion 7 is provided with suitable burners 16 and suitable gas-supply-pipes, such as the pipes 15, 15', and 17, adapted, when connected to a source of gas-supply, to supply gas to said burners. These burners 16 and supply-pipes may be of any approved construction and are mounted and arranged on said cooking-portion 7 in any suitable manner, the pipe 15 being preferably arranged along the front thereof, the pipes 15' communicating with said pipe 15 and leading therefrom to said burners, and the pipe 17 also communicating with said pipe 15 and extending or leading rearwardly therefrom under said cooking-portion, see particularly Figs. 1, 2, and 3. The said oven 3, on its right and left-hand sides, is provided preferably with a plurality of gas-nozzle openings, as at 3<sup>a</sup>, see particularly Fig. 6; and 18 and 18<sup>a</sup> indicate similar pilot-plates, which are each preferably of any suitable metallic material and which are adapted to be secured, as by screws or other fastening devices 23<sup>b</sup>, on opposite sides of said oven 3, each of said plates being provided preferably with a plurality of openings adapted to register with said openings 3<sup>a</sup> on the respective sides of said oven. 20 indicates a section of gas-pipe, which is preferably of a length slightly greater than the width of the said right or left-hand sides of said oven 3, see particularly Fig. 5, and upon pipe 20 are suitably mounted preferably a plurality of gas-nozzles 19 controlled by suitable valves 21. The oven 3 is, as usual, provided with preferably a plurality of suitable burners 22 with which said gas-nozzles 19 are adapted to cooperate, said nozzles 19 being adapted when said pipe 20 is in operative position, to extend through said nozzle-openings 3<sup>a</sup>. Presuming now that the oven 3 and cooking-portion 7 are to be mounted and arranged upon said table 1 as shown in Fig. 1, it being desired to have the oven 3 to the right of the cooking portion 7, and said pipe 20 with gas-nozzles 19 is to be arranged on the right-hand side of oven 3. Oven 3 and cooking-portion 7 are accordingly so mounted upon said table 1, said brackets 11 and 12 being adapted, as stated, to hold said oven 3 and cooking-portion 7 in such relative positions. Pipe 20 is now placed in proper position on the right-hand side of oven 3 with said gas-nozzles 19 extending through said openings 3<sup>a</sup> therein, said pipe 20 being removably held in such position by means of suitable brackets 23 arranged on said pipe 20 and secured to said plate 18 by means of any suitable fastening devices, such as the screws 23<sup>a</sup>. The forward end of pipe 20 is now closed by a

suitable cap 24, and the rear end of pipe 20 is now connected through preferably a suitable union-joint 20<sup>a</sup> and elbow-joint 25 to a gas-pipe 26, which pipe 26 in turn communicates through one end of a suitable tee-joint 26<sup>a</sup> with a short section of pipe 27 leading from and connected to said pipe 17, a gas supply pipe 14 leading from any suitable source of gas-supply being suitably connected to the other side of said tee-joint 26<sup>a</sup>. As is obvious, the opposite ends of said pipe 15 may be closed by suitable caps 14<sup>a</sup> and 15<sup>a</sup>. Preferably the middle gas-nozzle 19<sup>a</sup> is now suitably connected to, or arranged to cooperate with, a suitable pilot-burner 28, and a cover-plate 29 is removably secured on said pilot-plate 18<sup>a</sup> over said openings 3<sup>a</sup> on the opposite or left-hand side of said oven 3, when the range is now in condition to be used. Should it afterward be desired to change the relative positions of said oven 3 and cooking-portion 7 on said table 1, pipe 14 is disconnected from said tee-joint 26<sup>a</sup>, pipe 26 is disconnected from said pipe 20 by unscrewing said union-joint 20<sup>a</sup>, said elbow-joint 25, union-joint 20<sup>a</sup>, and cap 24 are removed from the said respective ends of said pipe 20 and their position on said pipe reversed, middle gas-nozzle 19<sup>a</sup> is disconnected from said pilot-burner 28, said pipe 20 with said gas-nozzles 19 removed from position on said right-hand side of oven 3, and said cover-plate 29 removed from position on said left-hand side of oven 3. The relative positions of said oven 3 and cooking-portion 7 on said table 1 may now be changed, the oven 3 being placed to the left of said cooking-portion 7, and pipe 20 with nozzles 19 may now be arranged on said pilot-plate 18<sup>a</sup> on the left-hand side of oven 3, said cover-plate 29 arranged on said pilot-plate 18 on the right-hand side of oven 3, middle nozzle 19<sup>a</sup> again arranged in cooperative relation on the left-hand side of oven 3 with said pilot-burner 28, and said tee-joint 26<sup>a</sup> turned on said pipe 27 or said pipe 26 again suitably arranged in proper position between said elbow-joint 25 and said tee-joint 26<sup>a</sup>, union-joint 20<sup>a</sup> being, of course, screwed to make a tight joint between pipes 20 and 26. Pipe 14 is now again suitably connected to said tee-joint 26<sup>a</sup>, when the range is again in condition to be used.

It will thus be seen that I provide a gas range of the class stated in which the positions of the oven and cooking-portion may be readily and easily interchanged relative to each other, thus enabling a user, after acquiring a gas range embodying my invention, to interchangeably alter the relative positions of said oven and cooking-portion on said supporting-table as desired.

I am aware that minor changes in the construction, arrangement, and combination of the several parts of my gas range may be



made and substituted for those herein shown and described without departing from the nature and principle of my invention.

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

1. In a gas range of the class stated, the combination with a supporting-table, of a cooking-portion provided with burners and gas-supply-pipes therefor adapted to be removably connected with a source of gas supply, an oven provided with burners, and a pipe provided with gas-nozzles arranged on said oven in coöperative relation with said oven-burners and adapted to be removably connected with said source of gas-supply, said cooking-portion and said oven being adapted to be interchangeably arranged relative to each other on said supporting-table; substantially as described.

2. In a gas range of the class stated, the combination with a supporting-table, of a cooking-portion provided with burners and gas-supply-pipes therefor adapted to be removably connected with a source of gas supply, an oven provided with burners and in its side with gas-nozzle openings, a pilot-plate arranged on said oven and having openings registering with said gas-nozzle openings, and a pipe provided with gas-nozzles arranged on said pilot-plate with said gas-nozzles in coöperative relation with said oven-burners, said pipe being adapted to be removably connected with said source of gas supply and said cooking-portion and said oven being adapted to be interchangeably arranged relative to each other on said supporting-table; substantially as described.

3. In a gas range of the class stated, the combination with a supporting-table, of a cooking-portion provided with burners and gas-supply-pipes therefor adapted to be removably connected with a source of gas supply, an oven provided with burners, said cooking-portion and oven being adapted to be interchangeably arranged relative to each other on said supporting-table, and a pipe provided with gas-nozzles adapted to be interchangeably arranged on either side of said oven to coöperate with said oven-burners and to be removably connected to said source of gas supply when in either position; substantially as described.

4. In a gas range of the class stated, the combination with a supporting-table, of a cooking-portion provided with burners and gas-supply-pipes therefor adapted to be removably connected with a source of gas supply, an oven provided with burners, said cooking-portion and oven being adapted to be interchangeably arranged relative to each other on said supporting-table, a pilot-plate adapted to be interchangeably arranged on either side of said oven, and a pipe provided with gas-nozzles adapted to be interchange-

ably arranged on said pilot-plate on either side of said oven to coöperate with said oven-burners, said pipe being adapted to be removably connected with said source of gas supply when in either position; substantially as described.

5. In a gas range of the class stated, the combination with a supporting-table, of a cooking-portion provided with burners and gas-supply-pipes therefor adapted to be removably connected with a source of gas supply, an oven provided with burners and with gas-nozzle openings on opposite sides thereof, said cooking-portion and oven being adapted to be interchangeably arranged relative to each other on said supporting-table, a pilot-plate provided with openings adapted to be interchangeably arranged on either side of said oven with its said openings registering with said gas-nozzle openings therein, a pipe provided with gas-nozzles adapted to be interchangeably arranged on said pilot plate on either side of said oven with its said gas-nozzles in coöperative position relative to said oven-burners, said pipe being adapted to be removably connected with said source of gas-supply when in either position, and a cover-plate adapted to be interchangeably arranged on one side or the other of said oven to close said gas-nozzle openings therein; substantially as described.

6. In a gas range of the class stated, the combination with a supporting-table, of a cooking-portion provided with burners and gas-supply-pipes therefor adapted to be removably connected with a source of gas supply, an oven provided with burners and a pilot plate on opposite sides thereof, said cooking-portion and oven being adapted to be interchangeably arranged relative to each other on said supporting-table, and a pipe provided with gas-nozzles adapted to be interchangeably arranged on one or the other of said pilot-plates to coöperate with said oven-burners, said last-named pipe being adapted to be removably connected to said source of gas supply when in either of its said positions; substantially as described.

7. In a gas range of the class stated, the combination with a supporting-table, of a cooking-portion provided with burners and gas-supply-pipes therefor adapted to be removably connected with a source of gas supply, an oven provided with burners and a pilot-plate on opposite sides thereof, said cooking-portion and oven being adapted to be interchangeably arranged relative to each other on said supporting-table, means on said table adapted to interchangeably hold said cooking-portion and oven in such interchangeable relative positions on said table, and a pipe provided with gas-nozzles adapted to be interchangeably arranged on one or the other of said pilot-plates to coöperate



with said oven-burners, said last-named pipe being adapted to be removably connected to said source of gas supply when in either of its said positions; substantially as  
5 described.

8. In a gas range of the class stated, the combination with a supporting-table, of a cooking-portion provided with burners and gas-supply-pipes therefor adapted to be removably connected with a source of gas supply, an oven provided with burners and on  
10 its opposite sides with gas-nozzle openings, said cooking-portion and oven being adapting-portion in such interchangeable relative  
15 to each other on said table, brackets adapted to interchangeably hold said oven and cooking-portion in such interchangeably relative positions on said table, pilot-plates provided with openings registering with said gas-  
20 nozzle openings arranged on opposite sides

of said oven, a cover-plate adapted to be interchangeably arranged on said pilot-plates to close said gas-nozzle openings in one side or the other of said oven, and a pipe provided with gas-nozzles adapted to be interchangeably arranged on one or the other of  
25 said pilot-plates in operative position relative to said gas-nozzle openings in such respective side of said oven to cooperate with said oven-burners, said last-named pipe being adapted to be removably connected to  
30 said source of gas supply when in either of its said position; substantially as described.

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

WILLIAM N. GOLDHAMER.

Witnesses:

CAROLINE L. WEBER,  
GEORGE C. EICHBAUM.

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Copies of this patent may be obtained for five cents each, by addressing the "Commissioner of Patents, Washington, D. C."

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