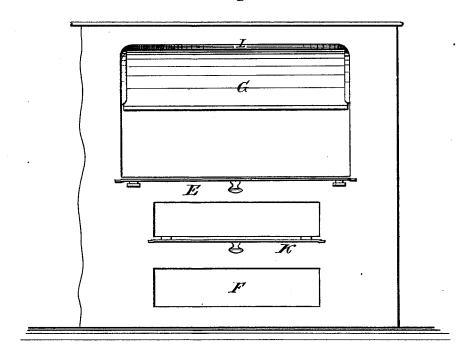
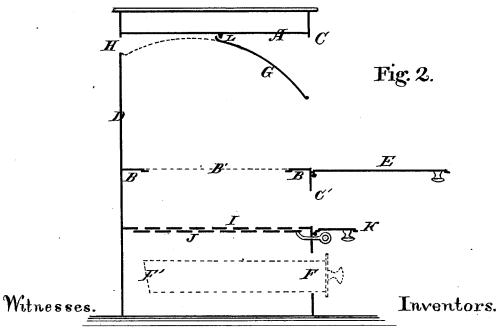
## L. F. DUPARQUET & P. HUOT. Range.

No. 213,499.

Patented Mar. 25, 1879.





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Louis I. Duparquet. Peter Hnot. I Janathan Marshall, atty

## UNITED STATES PATENT OFFICE.

LOUIS F. DUPARQUET AND PETER HUOT, OF NEW YORK, N. Y.

## IMPROVEMENT IN RANGES.

Specification forming part of Letters Patent No. 213,499, dated March 25, 1879; application filed September 23, 1878.

To all whom it may concern:

Be it known that we, Louis F. Duparquet and Peter Huot, of the city, county, and State of New York, have invented certain new and useful Improvements in Cooking-Ranges, whereof the following is a specification:

Our invention relates to the adaptation of the oven or ovens of stoves and ranges to

broiling purposes.

We introduce the lighted charcoal or other coals into or under the oven, and we combine with the oven a draft-plate or blower, and provide apertures, respectively, for aiding the draft and for the passing off of smoke and

In the annexed drawings, which represent the oven of a stove or range and illustrate our invention, Figure 1 is a front view, and Fig. 2 is a vertical cross-section taken through the oven.

A is the top of the oven, B is the bottom, C is the front, D the back, and E is the door, of the oven.

The bottom B has a large opening, B', such as is sometimes made for cleaning out the flue-space under the oven, and closed by a removable plate. (Shown in dotted lines.)

In using the oven for broiling meats and other viands, we take out said bottom plate and place an ordinary gridiron over the open-

ing B'.

In the front C (or it may be at the side) we make an opening, C', into the flue-space beneath the oven, through which to introduce the lighted charcoal or other coals, and such opening has a door, K, for closing it, when required.

The coals may be placed in a suitable firepan or holder having a perforated or grated

bottom.

To cause a draft through the coals we generally form apertures I in the floor of the fluespace under the coals, and arrange a damper, J, in connection therewith for shutting such apertures when not required to be open.

F is an open space, in which we store away the fire-pan or receptacle for coals when not in use, as shown by the dotted lines F'.

G is a plate of the required form to serve

as a blower for aiding in creating a draft over the gridiron. Said plate is arranged for being moved down toward the front of the oven when the latter is used for broiling, as shown in Fig. 1, and for being moved back or out of the way at other times, as indicated in dotted lines in Fig. 2.

L is a rib in the top of the oven to close the space above the plate G, when said plate is drawn fully forward or pushed completely

back.

H is an outlet for the fumes and odor arising from the broiling operation, which outlet is to be closed when the oven is used for baking.

A convenient way for closing said outlet is by having the rear edge of the blower to shut against the back D immediately under the

said outlet H, as shown in Fig. 2.

We prefer the plan shown, because by the act of bringing down the blower the outlet is opened, avoiding a separate operation, and by pushing it back to its place at the rear of the oven the outlet is closed.

When the oven is to be used for broiling. the usual dampers of the range or stove are arranged to cause the smoke from the main fire of the range to pass over, and not under,

We do not confine ourselves to the particular form and arrangement of the several parts hereinbefore named, as they are susceptible of variation within our invention.

Having thus described our invention, what

we claim is-

- 1. The combination, with the oven having the odor-outlet H, adapted to be closed by a damper, as set forth, of the draft-plate or blower G, when movably arranged, as speci-
- 2. The arrangement of the blower or draftplate in respect to the outlet H, whereby such plate serves to close the outlet when not in use as a blower.

LOUIS F. DUPARQUET. PETER HUOT.

Witnesses:

JONATHAN MARSHALL, S. STRAUS.