

(No Model.)

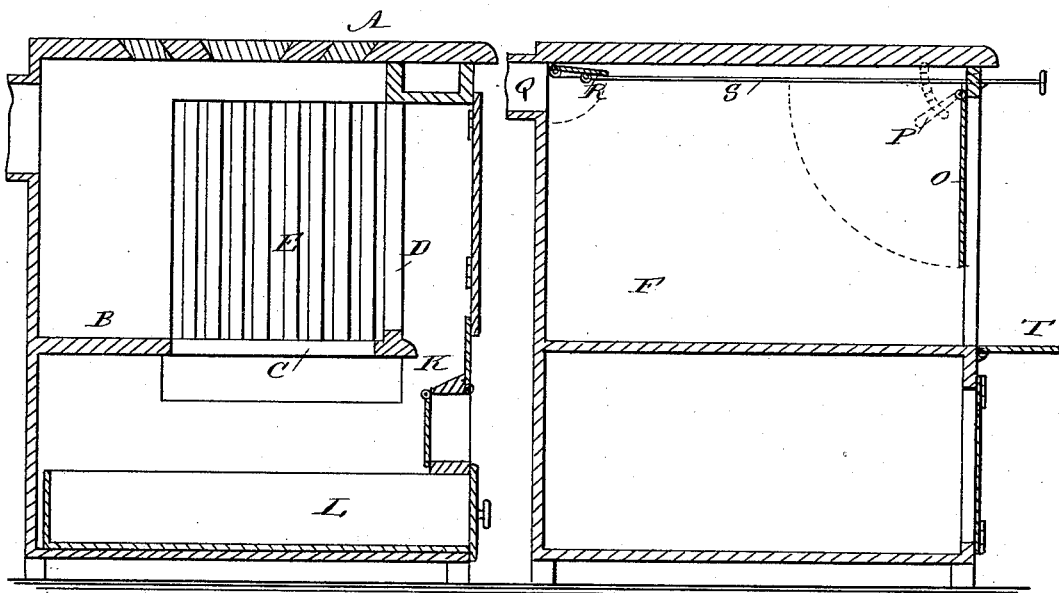
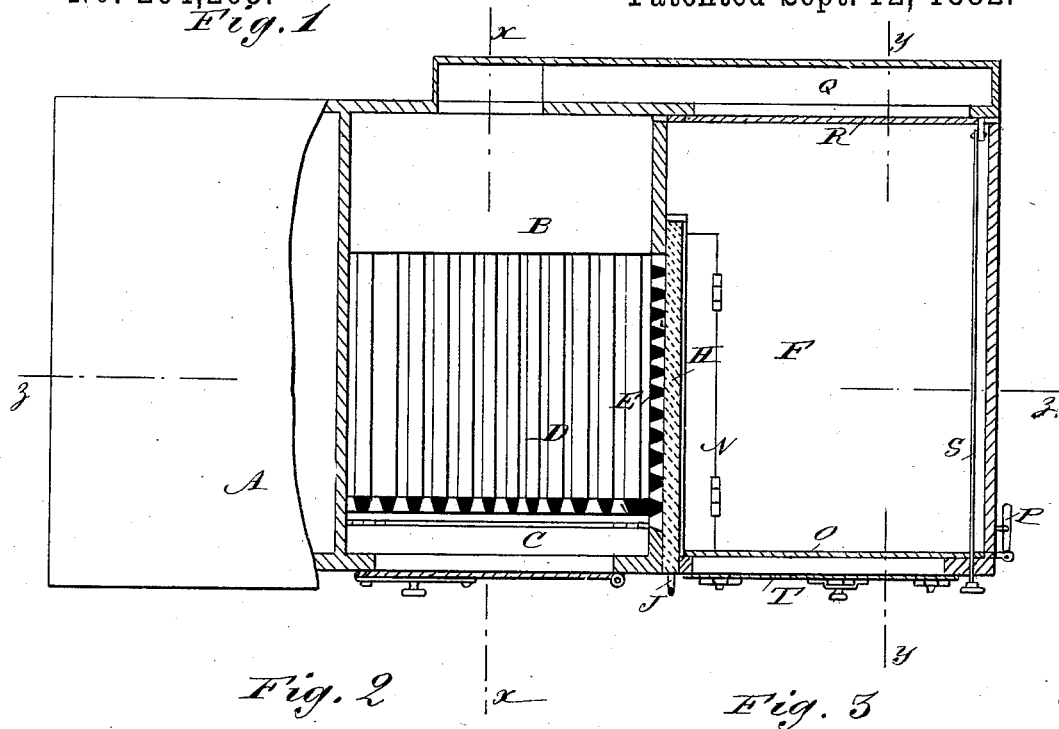
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L. F. DUPARQUET & P. HUOT.

BROILING AND ROASTING ATTACHMENT FOR RANGES.

No. 264,265.

Patented Sept. 12, 1882.



WITNESSES:

C. Neveu
C. Bedgwick

INVENTOR:

L. F. Duparquet
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BY *Munn & Co*
ATTORNEYS.

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[illegible]

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BY: Munn Ho
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UNITED STATES PATENT OFFICE.

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

BROILING AND ROASTING ATTACHMENT FOR RANGES.

SPECIFICATION forming part of Letters Patent No. 264,265, dated September 12, 1882.

Application filed May 2, 1882. (No model.)

To all whom it may concern:

Be it known that we, LOUIS F. DUPARQUET and PETER HUOT, both of the city, county, and State of New York, have invented a new and Improved Broiling and Roasting Attachment for Ranges, of which the following is a full, clear, and exact description.

The object of our invention is to provide a new and improved attachment for ranges.

Our invention relates to improvements in stoves and ranges; and it consists in the peculiar construction and arrangement of parts as hereinafter described, and pointed out in the claims.

Reference is to be had to the accompanying drawings, forming a part of this specification, in which similar letters of reference indicate corresponding parts in all the figures.

Figure 1 is a sectional plan view of a range provided with our improved broiler and roaster attachment on the line *ww*, Fig. 4. Fig. 2 is a cross-sectional elevation of the same on the line *xx*, Fig. 1. Fig. 3 is a cross-sectional elevation of the same on the line *yy*, Fig. 1. Fig. 4 is a longitudinal sectional elevation of the same on the line *zz*, Fig. 1, showing a sliding partition. Fig. 5 is a longitudinal sectional elevation of the same, showing a pivoted partition.

The range A is constructed with a fire-place, B, provided with a front grate, C, a bottom grate, D, and a side grate, E, separating it from the baking-oven F, which adjoins the fire-place. The bottom of the oven F is provided with a groove, *a*, parallel with and adjoining the side grate. The side grate, E, is provided at its upper end with a horizontal flange, G, projecting into the oven F, and provided in its bottom surface with a longitudinal groove, *b*. A slab, H, of soapstone, fits in between the grooves *a* and *b*, and is adapted to slide in between the oven F and the fire-place B on the outer surface of the side grate, E, this slab H being provided with a handle, J. This slab can be replaced by a plate of burnt fire-clay, or by a wrought or cast iron plate; but we prefer to use a soapstone slab, as it is less affected by heat than any other material. The grates C, D, and E do not reach to the front of the range, and a chute, K, is formed in front of the front grate and the bot-

tom grate, D, down which chute K the coals dropping through the front grate pass into the ash box or pit L. A chute, M, is provided in the bottom of the oven F, at the bottom of the side grate, E, down which chute M the coals and cinders that drop through the side grate, E, pass to the ash box or pit L. A swinging gate, N, for closing this chute M is pivoted to the bottom of the oven F. A swinging blower, O, is pivoted to the top of the oven F, at the front of the same, and by means of a suitable lever, P, this blower can be locked in any desired position, either lowered, inclined, or raised to the top of the oven. The oven is provided with an odor-flue, Q, which can be closed by a damper-valve, R, which can be operated by a rod, S, projecting from the front of the range.

The partition H can be hinged or pivoted, in place of being arranged to slide, as shown in Fig. 5.

A gravy-trough, W, is placed on the floor of the oven, so that the gravy or grease that drops from the meat that is being broiled can be collected in this trough.

The range is adjusted in the following manner: If the oven F is to be used for baking or roasting, the blower O is raised, the slab H is passed into the range between the fire-place and the oven, and the grate N is closed. If the oven is to be used for broiling, the slab H is withdrawn, the oven-door T is lowered, the blower O is lowered more or less, so as to produce the requisite draft to carry off the smoke, gases, and odor, and the damper-valve R is opened more or less, as may be required. The heat is radiated direct from the burning coals in the fire-place B through the spaces between the bars of the side grate, E, upon the meat in the oven, which is thus broiled. As the gate N adjoining to the side grate, E, is opened the coals and cinders that fall through the spaces between the bars of the side grate, E, will fall through the chute M into the ash box or pit L, and the oven remains clean. The oven can thus be changed from a baking or roasting oven to a broiler, or vice versa, very rapidly and conveniently.

Having thus described our invention, we claim as new and desire to secure by Letters Patent—

1. The combination, with a range, of a movable partition between the fire-place and the oven, and of a chute in the bottom of the oven, at the side of this sliding partition, substantially as herein shown and described, and for the purpose set forth.

2. In a range, the combination, with the fire-place B and the oven F, of the side grate, E, the movable slab or partition H, the chute M in the bottom of the oven, and the gate N, substantially as herein shown and described, and for the purpose set forth.

3. In a range, the combination, with the fire-place B, the oven F, the bottom of the oven 15 having a groove, *a*, and the bottom grate, D,

of the side grate, E, provided with a grooved flange, G, and the sliding slab or partition H, substantially as herein shown and described, and for the purpose set forth.

4. In a range, the combination, with the oven 20 F, of the swinging blower O and the damper-valve R for closing the odor-flue Q, substantially as herein shown and described, and for the purpose set forth.

LOUIS F. DUPARQUET.
PETER HUOT.

Witnesses:

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