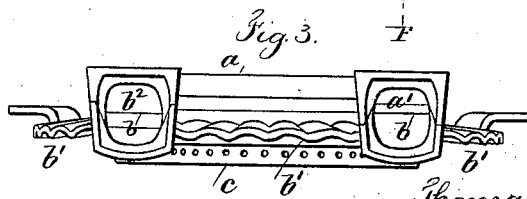
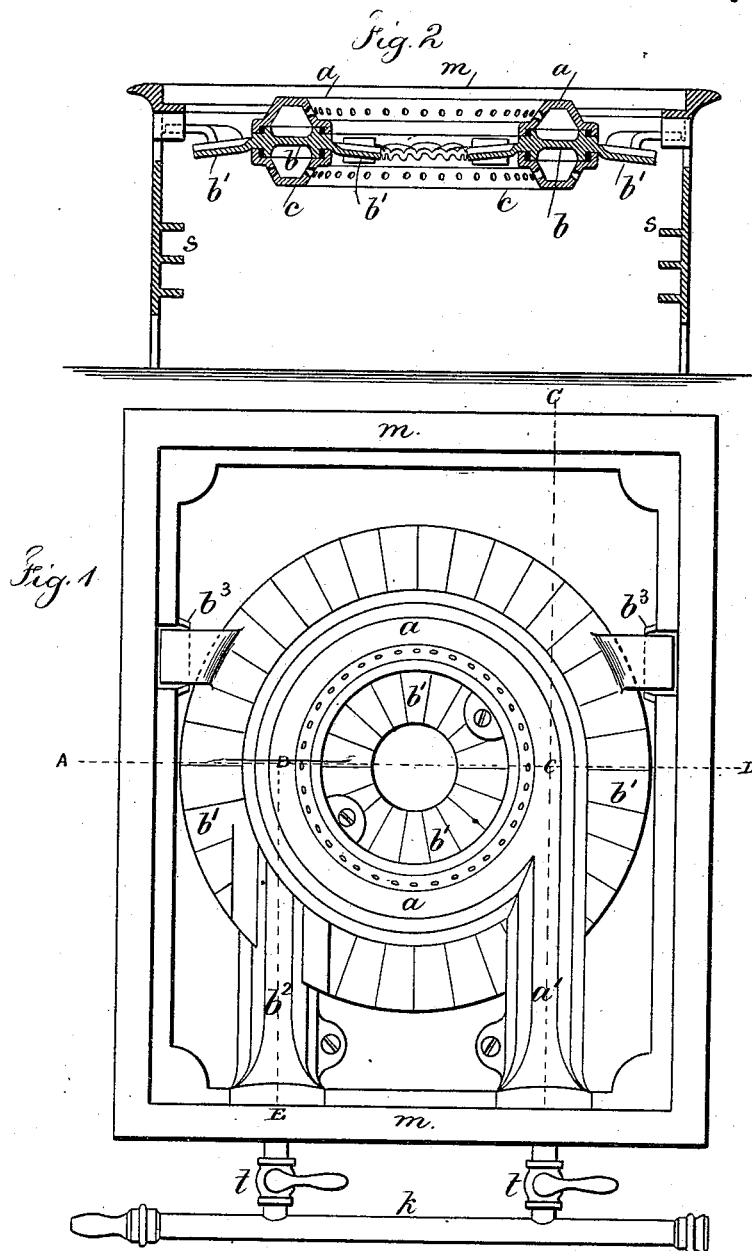


T. REDMAYNE.

GAS BURNER FOR COOKING PURPOSES.

No. 344,987.

Patented July 6, 1886.



Witnesses

Chas. H. Smith
J. Stail

Inventor

Thomas Redmayne.
per Lemuel W. Serrell atty

(No Model.)

2 Sheets—Sheet 2.

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Fig. 4

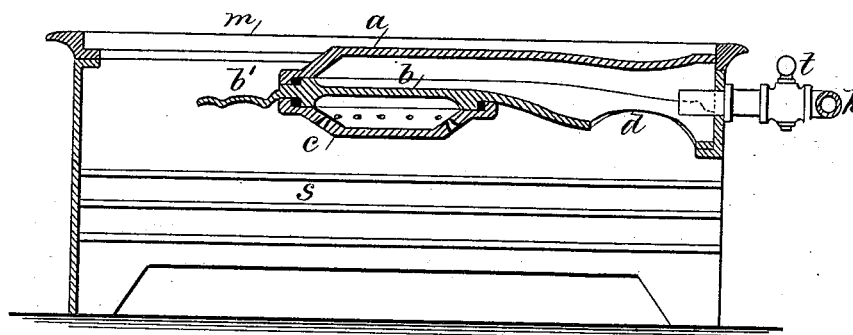
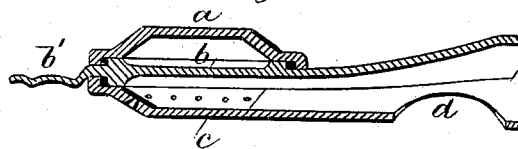


Fig. 5.



Witnesses

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UNITED STATES PATENT OFFICE.

THOMAS REDMAYNE, OF SHEFFIELD, COUNTY OF YORK, ENGLAND.

GAS-BURNER FOR COOKING PURPOSES.

SPECIFICATION forming part of Letters Patent No. 344,987, dated July 6, 1886.

Application filed February 10, 1886. Serial No. 191,433. (No model.) Patented in England April 10, 1884, No. 6,210.

To all whom it may concern:

Be it known that I, THOMAS REDMAYNE, of Sheffield, in the county of York, England, have invented an Improvement in Gas-Burners for Cooking Purposes, of which the following is a specification.

This invention is for applying a direct and radiated heat upon the upper surface of any article to be cooked or grilled, and at the same time, or separately, applying heat beneath any article to be boiled or cooked.

In carrying out my said invention I provide a hollow ring with downward perforations and an included and a surrounding deflector, and I admit gas commingled with air, so that the same, issuing downwardly from the perforations, is burned beneath the ring and deflectors, and the heat is directed downwardly upon the article to be cooked. Above this ring is a second and separate perforated ring with an air and gas supply, so that the flame can be burned above the deflector, and I provide a frame for supporting a kettle or other article to be heated, and a range of slide-supports below the burner, for holding pans or other articles upon which the materials to be cooked are placed.

In the drawings, Figure 1 is a plan view of the compound burner. Fig. 2 is a section through the line A B C D. Fig. 3 is an elevation of the open-end inlet-tube and of the burners and deflectors. Fig. 4 is a section at the line C F. Fig. 5 is a section at the line B E.

The corrugated deflectors *b'* and the septum or central partition, *b*, are preferably made in one piece, and the shell *a* is applied above the same and secured by screws or otherwise, the joint being made with interlocking ribs or shoulders, and rendered tight by putty or other suitable packing, and the lower shell, *c*, is similarly made and attached. These shells *a* and *c* are perforated with one or more ranges of holes, and the shell *a* forms the upper burner and the shell *c* the lower burner, and there are lateral extensions from the respective shells, as shown at *a' b'*, to form inlet-pipes for the admission of air and gas to the

respective burners, there being openings at *d*, through which the air is drawn, and pipes *k* and cocks *t*, with jet-tubes for the admission of gas into the respective burner-extensions.

It is generally preferable to corrugate the deflectors *b'*, and to provide a central opening in the deflector, as shown.

The burners are supported by brackets *b''* upon a suitable frame or case, which is usually closed on the sides and provided with ledges or slides *s*, upon which the trays or pans holding the articles to be cooked are introduced and supported below the burner, and a frame, *m*, above the burners, serves to support a kettle or other article to be heated.

These burners can be brought into action either jointly or separately, and the jets of flame acting downwardly from the burner *c* serve to cook or grill any article of food placed below them, and the deflectors intensify the action.

The burners may be circular or of any other convenient shape, and a number may be placed side by side to extend the capacity of the apparatus.

I claim as my invention—

1. The septum *b*, with the internal and external deflectors, and the perforated shells *a* and *c* above and below the same, in combination with the lateral inlets *a' b'* to the respective burners, substantially as set forth.

2. The combination, with an inclosing and supporting frame with slides, of a compound burner having upper and lower perforated shells, a septum and deflectors, and gas-pipes and air-inlets, substantially as set forth.

3. The compound burner composed of a septum and upper and lower perforated shells, with lateral inlets and gas-supply pipes and air-inlets to the respective burners, substantially as specified.

Signed by me this 11th day of January, A. D. 1886.

THOMAS REDMAYNE.

Witnesses:

REUBEN CLARKE,
F. F. HIBBERT.