(No Model.) 2 Sheets—Sheet 1.

L. COKE.

OVEN.

No. 382,073. Patented May 1, 1888.

Fig. 1.

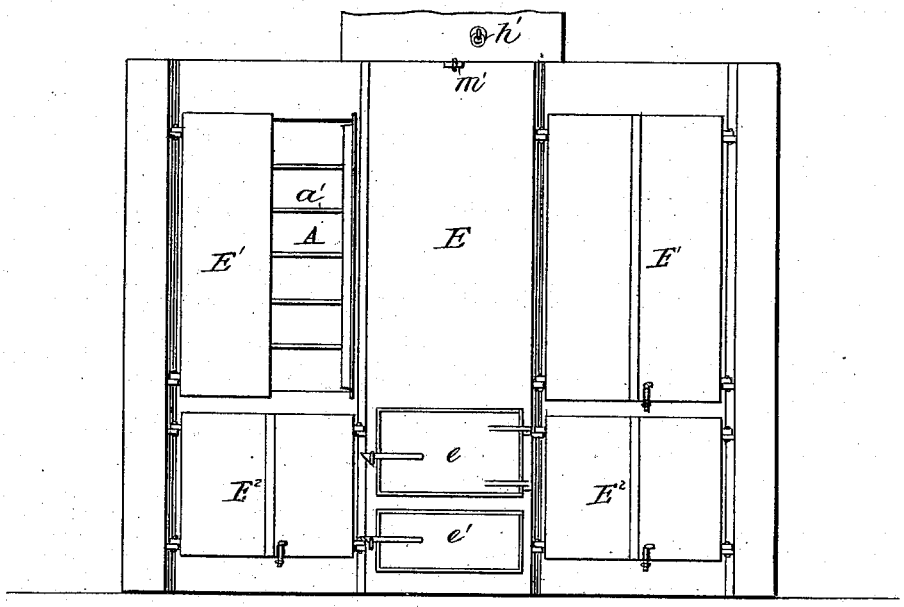
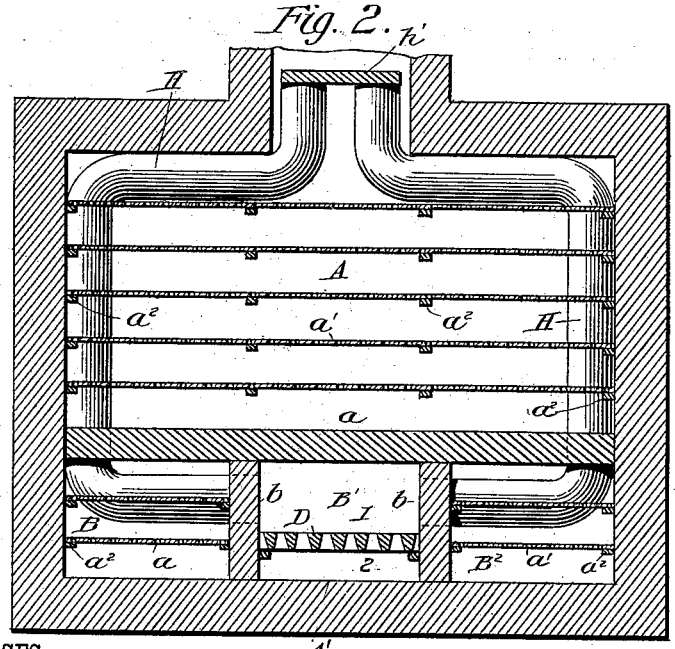


Fig. 2.



WITNESSES:

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E. M. Clark.

INVENTOR:

Levi Coke.

BY Munn & Co

ATTORNEYS.

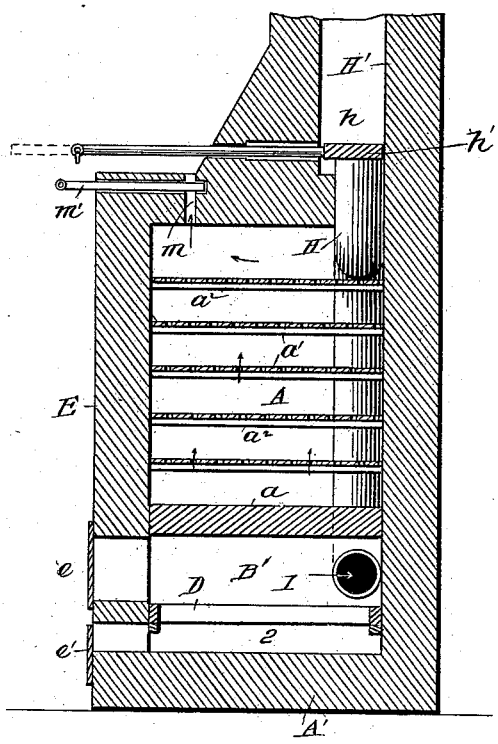
(No Model.) 2 Sheets—Sheet 2.

L. COKE.

OVEN.

No. 382,073. Patented May 1, 1888.

Fig. 3.



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INVENTOR:

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UNITED STATES PATENT OFFICE.

LEVI COKE, OF ELMIRA, NEW YORK.

OVEN.

SPECIFICATION forming part of Letters Patent No. 382,073, dated May 1, 1888.

Application filed July 28, 1887. Serial No. 245,517. (No model.)

To all whom it may concern:

Be it known that I, LEVI COKE, of Elmira, in the county of Chemung and State of New York, have invented a new and Improved Oven, of which the following is a full, clear, and exact description.

My invention relates to an improvement in ovens specially adapted for bakers' use, and has for its object to provide a means whereby the oven is uniformly heated, the shelves kept free from dust and smut, and wherein all the shelves are arranged handily in front of the baker, and wherein, also, there will be an entire absence of gas or smoke in the oven when the fire is replenished.

The invention consists in the construction and combination of parts, as will be hereinafter fully set forth, 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 front elevation of the device. Fig. 2 is a central vertical and longitudinal section through the same, and Fig. 3 is a transverse vertical section through the device and a portion of the flue.

In carrying out the invention the oven is built of brick, terra-cotta, or any suitable material, and preferably rectangular in form, the inner space being divided below the center into two chambers, A and A', by a horizontal partition, *a*, extending from front to rear and from end to end, the said partition being constructed of fire-tile about five inches thick.

Within the chamber A a series of perforated shelves, *a'*, are horizontally arranged, one above the other, at suitable distances apart, and supported upon brackets a^2, attached to the rear and side walls of said chamber, as illustrated in Fig. 2.

The lower chamber, A', is subdivided into three substantially equal compartments, B, B', and B^2, by two spaced vertical partitions, *b*, extending from front to rear of the oven, and from the bottom upward to a connection with under surface of the horizontal partition *a*.

The two outer compartments, B and B^2, are each provided with perforated shelves similar to those employed in the chamber A, and supported by brackets in like manner.

The inner compartment, B', is subdivided into two unequal compartments, 1 and 2, by a grate, D, of any suitable construction, extending horizontally substantially the length and the entire breadth of said compartment B', whereby sub-compartment 1 is utilized as a fire-box and sub-compartment 2 as an ash-pit.

In the center of the oven-front a vertical projecting frontispiece, E, is attached, of a width equal to the width of the central compartment, B', and of a height equal to the height of the oven. In the frontispiece two doors, *e e'*, are provided—one for the fire-pot and the other for the ash-pit—which doors cover openings registering with the said fire-pot and ash-pit, as illustrated in Figs. 1 and 3.

At each side of the frontispiece double doors E' are hinged, respectively, to the side of the oven and to the frontispiece, whereby the entire chamber A is inclosed. Similar double doors, E^2, are also provided the compartments B and B^2.

From within the fire pot, at each side at the rear, pipes H are projected, preferably about six inches in diameter, which pipes pass horizontally through the compartments B and B^2, up therefrom through the partition *a* into the chamber A—one at each side—as illustrated in Fig. 2, and horizontally along the top to the flue-opening *h*, where they are projected vertically upward in the flue H', and in said flue the conducting-pipes are provided with a damper, *h'*, operated by a stem from the front of the oven, as shown in Fig. 3.

In the top of the oven, centrally, near the front, an aperture, *m*, is made, controlled by a damper, *m'*, also manipulated from the outside, whereby the chamber A may be cooled when desirable, the heat being allowed to escape up the flue or conducted to rooms above, an adjoining room, or permitted to pass out into the room in which the oven is placed.

It will be observed that the oven is heated by the safe passage of all the products of combustion through the same.

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

1. A baker's oven comprising three lower

compartments, an upper compartment over the same, a central flue in the top thereof, doors for said compartments, smoke-pipe leading from the opposite sides of the rear end of the central lower compartment into the two compartments alongside thereof and up through the upper compartment at its opposite sides to the central flue, substantially as set forth.

2. The combination, with an oven provided with the upper baking-chamber, A, the lower side baking-compartments, B B^2, and perforated shelves held in said chamber and compartments, and a fire-pot, B′, centrally below said chamber A and between said compartments B B^2, of pipes H, projected from said fire-pot at each side, passing through said baking-compartments and main baking-chamber up into the flue, a damper, h', at the outlet ends of said pipes, double doors E′ E′ for the compartment A, doors E^2 E^2 for the lower side compartments, B B^2, and means for regulating the heat in the oven, substantially as shown and described.

LEVI COKE.

Witnesses:
CHARLES S. DAVISON,
GEORGE LILLIE.