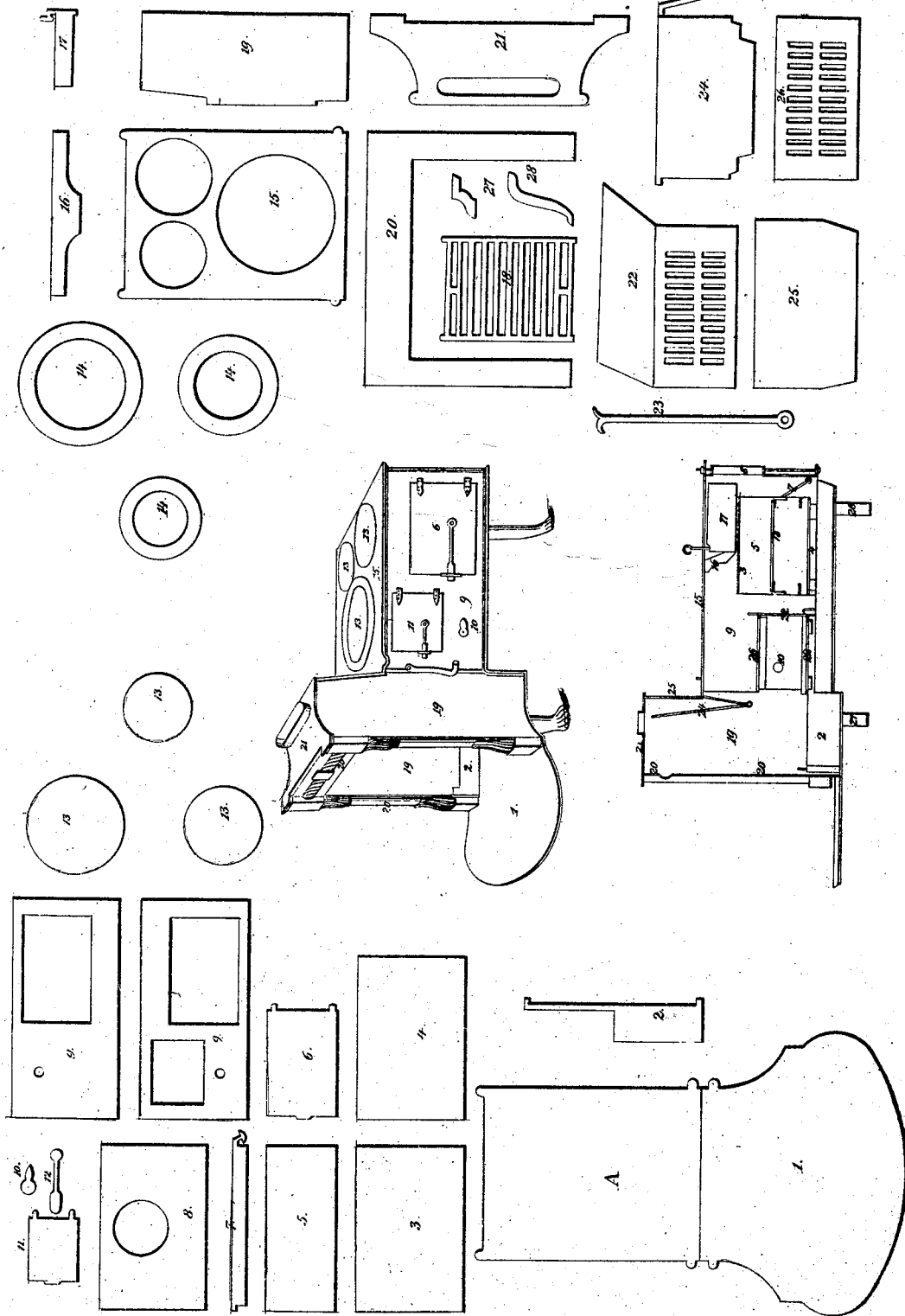


No. 71

N. Smith
Cooking Stove.

Patented Oct. 27, 1836.



UNITED STATES PATENT OFFICE.

NICHOLAS SMITH, OF NEW HAMPTON, NEW HAMPSHIRE.

PARLOR AND COOKING STOVE COMBINED.

Specification of Letters Patent No. 71, dated October 27, 1836.

To all whom it may concern:

Be it known that I, NICHOLAS SMITH, of New Hampton, in the county of Stafford and State of New Hampshire, have invented a new and useful Improvement in Cooking and Parlor Stoves Combined; and I do hereby declare that the following is a full and exact description thereof, reference being had to the annexed drawings of the same, making part of this specification.

The nature of my invention consists in a combination of certain plates, grates, flues, ovens, dampers, doors, ways, &c. producing a cooking, and parlor stove, about one half of the lower part of the parlor back being removed leaving an aperture for a draw grate to pass, and repass from one apartment to the other with the fire thereon, thus shifting the fire from one apartment to the other.

To enable others skilled in the art of making stoves, to make, and use one of my invention, I will proceed to describe its construction and operation.

The bottom A, Figure 1, extends the whole length, and width of the stove, and leaving a sufficient space in front for a hearth, the parlor part being from three to five inches lower than the back or cooking part, with certain fixtures, or ways extending from the line of the front edge of the jambs into the cooking part of the stove to within about 2 inches of the oven, having stops on the ends to keep the draw-grate in its proper place. No. 2, fixtures, or sills the back end of the hearth of the cooking part has a depression under the fire place, and oven from one and a half to three inches deep to admit air, &c. for a draft for the fire under the oven. The oven (No. 3 for the top, No. 4 bottom, No. 5, sides, No. 6 doors,) is set in the back end of the cooking stove, leaving only sufficient space for the fire to pass between that, and the back end of the stove to heat the oven, leaving two doors one on each side. A damper is placed between the back end of the stove, and the oven, to open, and close the draft under the oven, hung by a shaft from each end, extending through the sides of the stove with a crank on one side to turn the same see No. 7. The back end has an opening near the top in a circular form with a projection to receive a pipe, or funnel (see No. 8). The sides have ledges upon the out-

side of the front end fitting into a groove in the back edge of the jambs, see No. 9—with openings in each side in a circular form to admit air to feed the fire, with dampers, and regulate the same, see No. 10, and a door in the right hand side in front of the oven for the purpose of putting in wood see No. 11, and latches to the doors, see No. 12.

The top of the cooking part see No. 15—has three openings in a circular form to receive boilers with covers see No. 13, and circles No. 14 to fit the same, with a portion, or projection (see 16) extending from the under part of the top nearly down to the top of the oven, which projection is situated between the front, and back boilers, and extends nearly across the stove with the ends grooved out making a sufficient avenue to convey the fire to the back boilers, and over the oven. There are two dampers see No. 17 situated near the center, and over the top of the oven hung by setting the lower end of the shaft in the top of the oven, and the upper end of the shaft extending through the top of the stove turned by suitable handles applied to the same, the benefit of these dampers is to turn the fire from one avenue to the other, for by shifting one damper, the fire is all turned through the opposite avenue to the opposite boiler, and closing both the fire has nearly its whole draft turned under the oven.

There is a grate in the oven which can be shifted at pleasure which slips on small ledges on the sides of the oven see No. 18. The jambs No. 19, front No. 20, and top No. 21, are similar to the common parlor stove, and set in front of the cooking part on the front of the hearth, which is let down, the back edge of jambs connecting with the cooking part by a groove matching on to a tongue or lip on the front ends of the outside of the cooking part. The fire is built upon a draw-grate No. 22, with a back to it of sufficient height to prevent wood or coal from falling between that and the oven, and to prevent too much heat from coming against the front part of the oven, the draft pitches over the back of the grate down between that, and the oven by having the avenues closed by the dampers on the top of the oven, and the damper on the back end turned up, and thus heat the oven underneath, or having the avenues partially

closed the draft being conveyed both over and underneath the oven. This draw-grate lies on the 2 ways or sills connected with the hearth heretofore described, and may be
5 drawn forward or thrown back by a metallic rod, or hook No. 23, by simply sliding it, or otherwise, with the fire thereon into the parlor or open part of the stove, the back of which when drawn forward supplies
10 the place of that of the parlor back removed, and when the draw-grate is removed back into the cooking part, that portion of the parlor back removed is supplied, and closed by means of a rolling damper No. 24 hung at
15 the lower edge of the remaining part of the parlor back No. 25, by a shaft extending through the jambs, one end to be of sufficient length to apply a crank to the same to turn it which damper is rolled up, and fastened by an iron pin running through the
20 top, or joint where the draw grate is drawn forward. There is another movable grate to be used as occasion may require, which lies on ledges in the cooking part of the

stove to raise the fire nearer the boilers 25
No. 26.

The stove is used with two funnels, one at the back end of the cooking part as before described, the other arising from, or out on the top of the parlor or open part of the
30 stove—the whole to be set on iron legs Nos. 27, and 28 of a convenient height, and to be fastened together by iron rods extending through the top, and bottom.

What I claim as my invention is—

35 The application of the common sliding grate to a combined parlor and cooking stove by means of which the body of heat can be carried from the parlor to the cooking stove, and also the application of the
40 rolling damper, for closing up the space in the back of the parlor stove caused by the removal of the grate into the cooking stove.

NICHOLAS SMITH.

Witnesses:

WM. P. ELLIOTT,
FELIX KELLER.