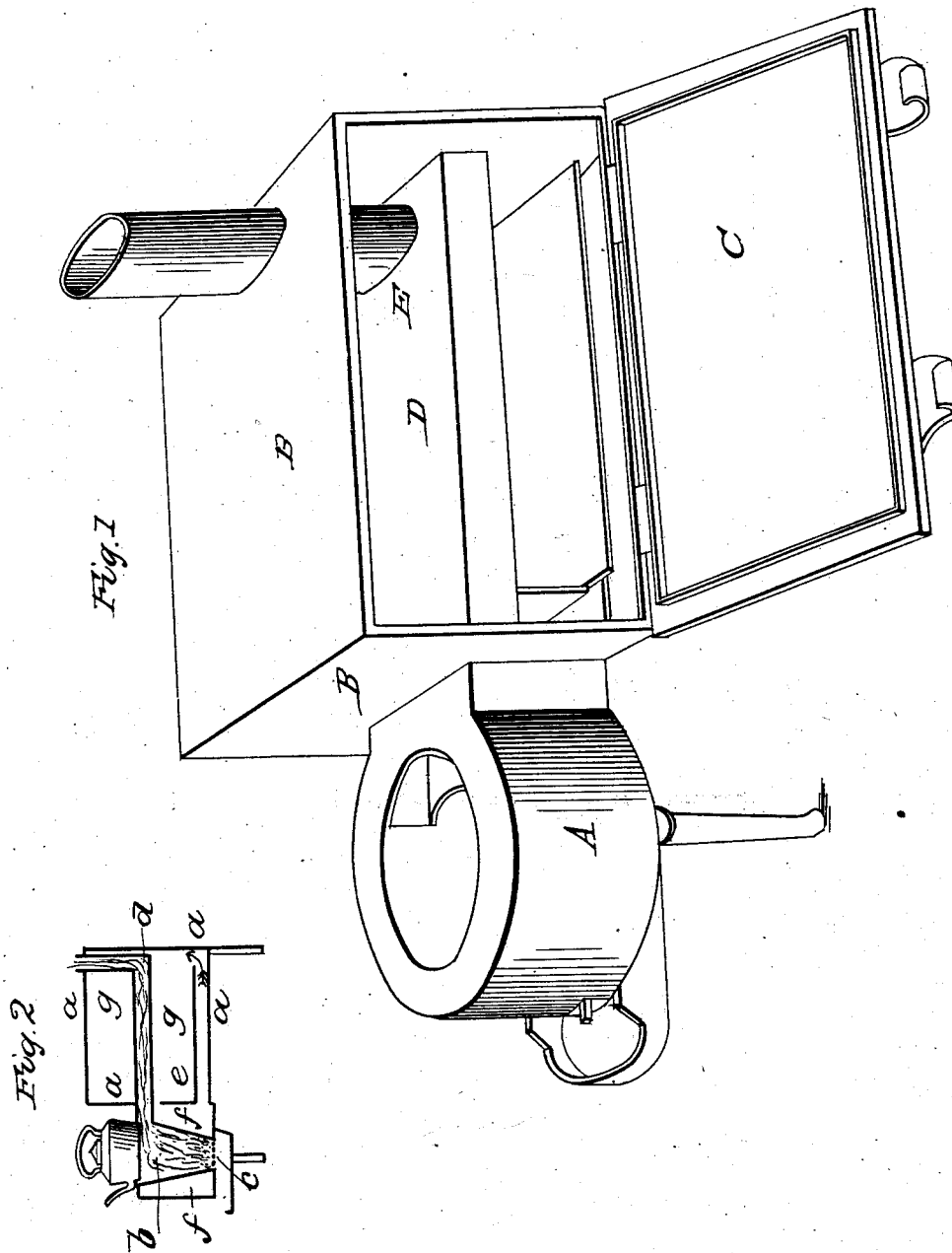


A. ATWOOD.  
Cooking Stove.

No. 815.

Patented June 30, 1838.



# UNITED STATES PATENT OFFICE.

ANSON ATWOOD, OF TROY, NEW YORK.

## IMPROVED COOKING-STOVE FOR SUMMER.

Specification forming part of Letters Patent No. 815, dated June 30, 1838.

*To all whom it may concern:*

Be it known that I, ANSON ATWOOD, of the city of Troy, in the county of Rensselaer and State of New York, have invented an Improvement in Cooking-Stoves to be Used in Summer, by which improvement the radiation of heat into the room is more perfectly prevented than has heretofore been effected, while it is at the same time applied in the most direct manner to the purpose of cooking; and I do hereby declare that the following is a full and exact description thereof.

I form a furnace or chamber of combustion, which is to contain the fuel, charcoal or anthracite being most suitable for the purpose. The most convenient form for this furnace is that of a cylinder, which is left open at top to receive a kettle or other cooking utensil. Behind this furnace there is an oven made of tin or of sheet-iron, and usually in the form of an oblong square box. This oven may be about twice the height of the furnace, the flue from which enters it horizontally and extends along from front to back near the middle of the oven, a vertical flue rising near the back end for the final escape of the smoke and gas. The horizontal flue is flat, so as to form a shelf within the oven, and it is about four inches narrower than the oven, so as to be at the distance of two inches (more or less) from the outside plates.

In the accompanying drawings, Figure 1 is a perspective view of the apparatus, and Fig. 2 a vertical section through the middle of it from front to back.

In Fig. 1, A is the exterior of the furnace, which is best made of sheet-tin or sheet-iron.

B B is the exterior of the oven, C being the door, which may be hinged at the bottom, and is represented as open, as shown in the drawings, and may form one side of the oven.

This, however, is not essential, as there may be double doors hinged at the side or otherwise.

D is the flat square flue, which passes from the furnace to the back of the oven, and extending in width within two inches or so of its sides.

E is the vertical flue, leading into the chimney. Into this I usually make a small opening from the oven for the escape of vapors, using a damper to close it when desired.

In the section *a a* is the exterior or outer crust of the oven part of the stove.

*b* is the furnace, and *c* the grate and ash-pit. This lower part and the top plate of the furnace may be of cast-iron.

*d* shows the horizontal flue passing through the middle of the oven, with the vertical flue at its back end. The space *f f*, between the furnace and the exterior plate, will of course contain air very highly heated. This space is open into the front end of the oven; and *e* is a movable shelf or false bottom raised above the bottom of the oven, so as to form a kind of flue, along which the heated air from the space *f f* may pass, and upon which articles to be coked or heated may be placed.

What I claim as my invention, and desire to secure by Letters Patent in the above-described stove, is—

The manner in which I carry the flattened flue from the furnace through the oven, as above described, in combination with the further provision for supplying heat to the oven by the mode of connecting the spaces surrounding the furnace with the oven, as set forth.

ANSON ATWOOD.

Witnesses:

SAML. HANBY,  
JAMES BRIGGS.