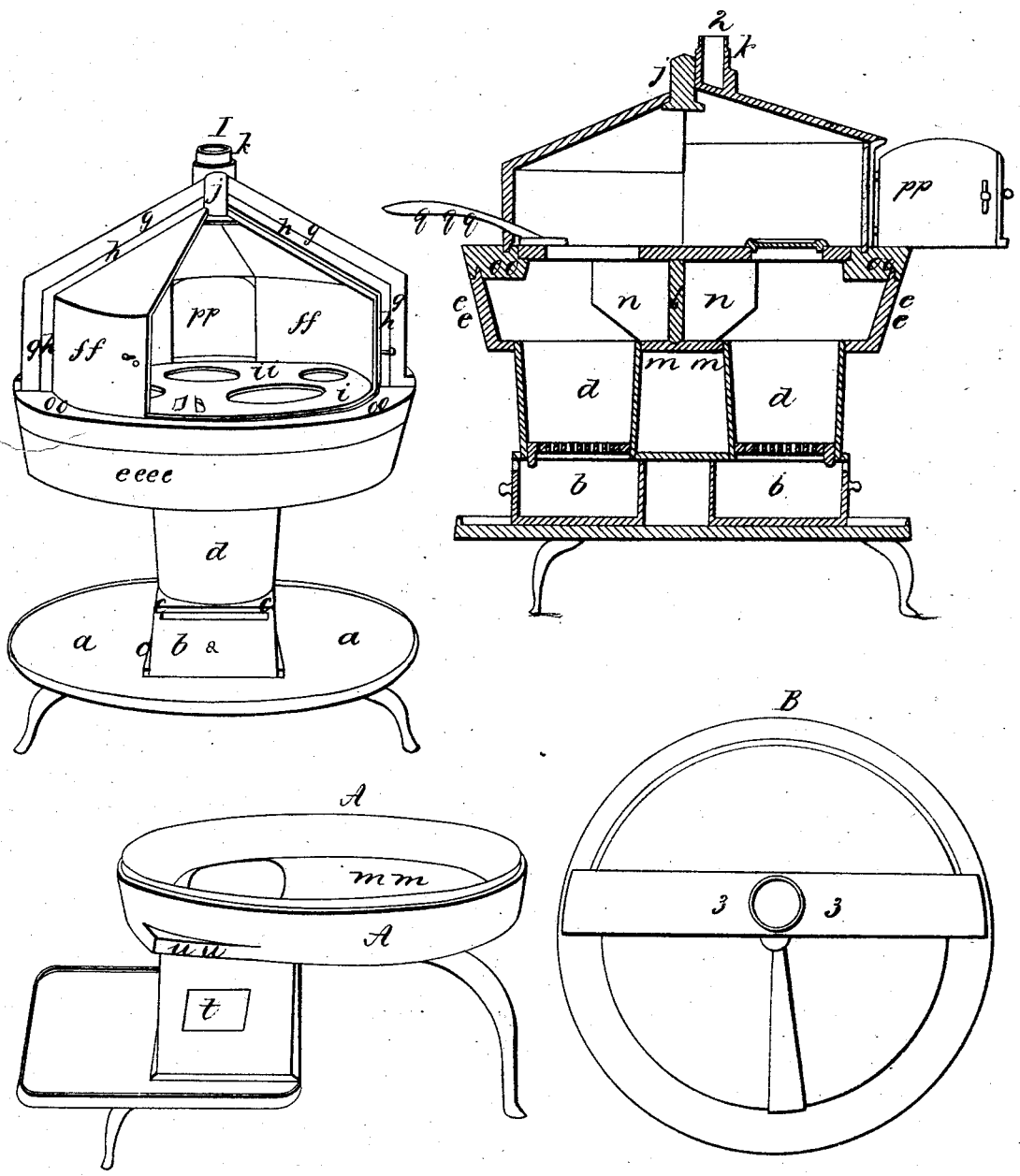
2. Sheets. Sheet. 1.

# G. G. Heermance,

## Cook Stove.

No. 852. Patented July 24. 1838.




Witnesses
Wm. Hamill
Nicholas P. Lampman

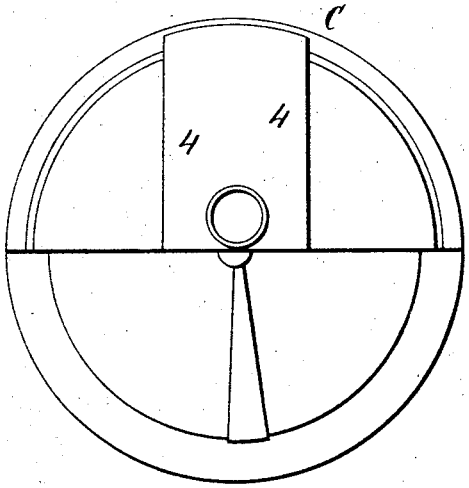
Inventor,
Garet G. Heermance

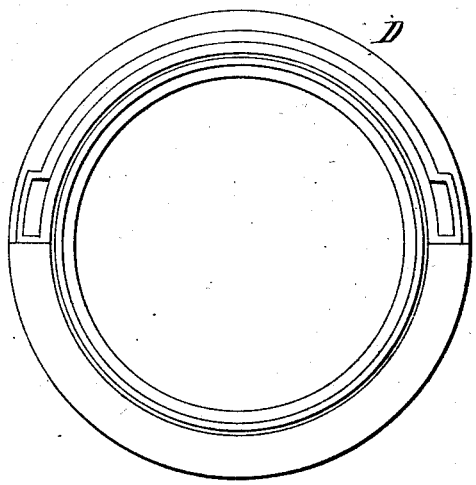
2. Sheets. Sheet. 2

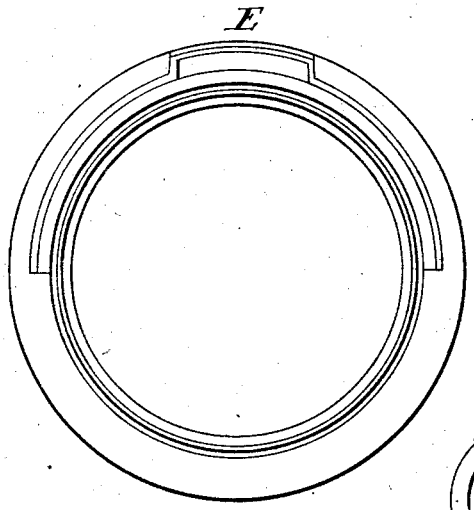
# G. G. Heermance,

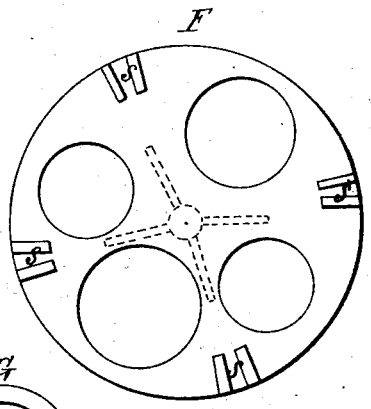
## Cook Stove.

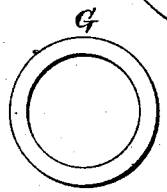
No. 852. Patented July 24. 1838.

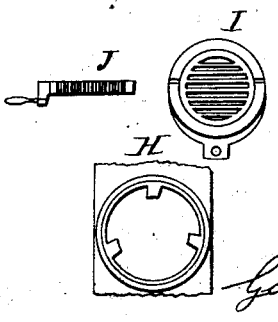



Witnesses,
Thos. Hunt
Nicholas P. Lampman

Inventor,
Garet G. Heermance

# UNITED STATES PATENT OFFICE.

GARET G. HEERMANCE, OF POUGHKEEPSIE, NEW YORK.

## COOKING-STOVE.

Specification of Letters Patent No. 852, dated July 24, 1838.

*To all whom it may concern:*

Be it known that I, GARET G. HEERMANCE, of the town of Poughkeepsie, in the county of Dutchess and State of New York, have invented a new and useful Cooking-Stove for Burning All Kinds of Coal or Wood; and I hereby declare that the following is a full and exact description of it.

The nature of my invention consists in making the oven round, and its top sloping upward with angle of forty-five degrees, and in making the flues pass up its outer side and over its top to its center where they receive the smoke pipe and it also consists in making the bottom of the oven turn around in which there is holes to receive pots or boilers having the fire beneath and the heat of the oven around their tops and the steam or effluvia of cooking escapes without a tube immediately through a hole in the top of the oven, and this oven with a flue or smoke chamber beneath it, I place on a square combustion chamber of the common or known form, or on two cast iron cylinders commonly called salamanders.

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

Figure 1 is a perspective front view of one form of my stoves as a whole with the doors of the oven open. Letters *a*, *a*, is the bottom plate or hearth thirty two inches in diameter of the common form. *b* is the draw in each end of the base to receive the ashes from the grate. *c c c* is the base of the cylinders, between two parallel cleats four and a half inches high, nine and a half inches broad twenty six inches long having its ends equally distant from the edge of the hearth. *d* is one of the cast iron cylinders or salamanders for burning coal or wood nine inches high, and inside nine inches in diameter at the bottom and eleven inches at the top. These cylinders stand on each end of the base leaving an open space between. I use one or both of these cylinders as the work or cold requires. The letters *e*, *e*, *e*, is the bevel flange or rim four inches high, of the circular plate *m*, *m* Fig. 2, twenty eight inches in diameter, with two opposite holes for the tops of the cylinders, on the external shoulders of which it rests. This plate with its bevel flange thirty inches in diameter at its top forms the flue or smoke chamber under the bottom of the oven *i*, *i*, *i* Fig. 1. I make the oven round twenty six inches in diameter and its side eight inches high and the top to slope upward all around at an angle of forty five degrees. I divide the sides and top of the oven through the center into two equal parts, and make one half the sliding doors *f f*, *f f* sufficiently small to pass under the other half *h*, *h*, *h*, *h*, *h* moving around the pivot *j* at the top, and sliding in a groove in the flat circle *o*, *o*, *o*, *o* on which the oven rests. I make the flat circle *o o*, *o o* three inches broad and thirty one inches in its outer diameter. I make in the upper surface of this circle a groove for the sliding doors *f f*, *f f* and a small inside shoulder for the bottom of the oven *i i i* to rest on and on its under surface near its outer edge I make a groove for the top of the bevel flange *e e e e* (see Fig. 2). I fasten the larger part of the oven *h h h h* permanently to this circle *o o o o*, by screws through its flange or edge. The flues *g g g g* are six inches wide by two inches deep standing on the flat circle *o o o o*. These flues I make whole with no under side which is formed by the sides and top of the larger part of the oven. The flues have a collar, *k*, for a smoke pipe and immediately under this collar *k* I make a hole in the top of the oven by which the steam or effluvia from cooking escapes into smoke pipe without a tube. The bottom of the oven *i i i* with holes for pots or boilers rests on the inner shoulder of the circle *o o o o*, and on the permanent pivot, *l*, (Fig. 2,) with wings, *n*, *n*, to confine the flame or heat under the pots. The lower end of the pivot, *l*, rests on the center of the circular plate, *m*, *m*, with the bevel flange, *e e e e*. The letters *p p* is the back door eight inches high by thirteen inches wide, *q q q* the movable lever to turn the bottom of the oven when required. Fig. 2 is a semi-sectional view of my stove as represented by Fig. 1 by being divided through the longitudinal center of the base. I put the coal or wood into the cylinders through the holes in the bottom of the oven. I make in the bottom of the oven , *i*, *i*, four or more holes of different diameters for pots or boilers. I make the horizontal shaking grate I of two parts, to wit, a ring a half inch broad and thick and eight and a half inches in its outer diameter, with a projection on its under side, below the top of the base to receive a movable lever in front, the

other part is a circular grate of the common form with fixed axles resting in two notches in the ring and on a movable pin in the projection, which pin being withdrawn the inner part of the grate revolves. J is a section of the grate I with the movable lever inserted.

H is a section of the base of the cylinders with three projections on which the grate rests and moves.

D is the same flat circle as *o o o o* with a groove for the sliding doors, a shoulder for the bottom of the oven to rest on, and two opposite holes for the flues, through which holes the smoke from the smoke chamber beneath the bottom of the oven passes into the flues.

B represents the closed top of the oven of the Fig. 1 with the flues 3, 3.

F is the bottom of the oven of the stove with holes for pots or boilers the dotted lines in it represent the pivot *l* with wings. *s s s s* are places for the movable lever *q q q*.

G represents a cover for the holes in the bottom of the oven and also for one of the cylinders, *d*, when one is only used for fire, &c.

A A is the same plate as *m*, *m*, with the bevel flange *e e e e* resting on one long leg behind and in front on a square combustion chamber of the common or known form, as to its sides, doors, hearth with legs is fastened on by two rods and screws through two projections *u*, *u*, one each side. I place on A A the oven *c* of the same form and construction as B, except no back door *p p* and two narrow flues 3, 3, but one broad flue 4, 4, two inches deep by ten inches wide coming up behind in the center and over the top to the center in front with an oval collar for a smoke pipe. E is the flat circle like D on which the oven C rests with a hole for the flue. The doors have knobs to move them with and to fasten them. I make every part of the above stoves of cast iron of the ordinary thickness sometimes or in some of the stoves I make the sliding doors of the oven of sheet iron and also some of its other parts when required. I also make some of the stove as represented by the Fig. 1 without the back door *p p*.

What I claim as my invention and desire to secure by Letters Patent is—

The particular manner in which I have constructed the oven of my stove as above set forth; said particular construction consisting in the combination of the sliding doors, movable top, and flues, arranged and operating substantially in the manner above described.

GARET G. HEERMANCE.

Witnesses:

HENRY ASHLEY,

DAVID HEBARD.