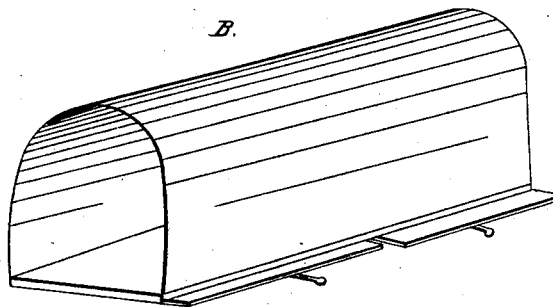
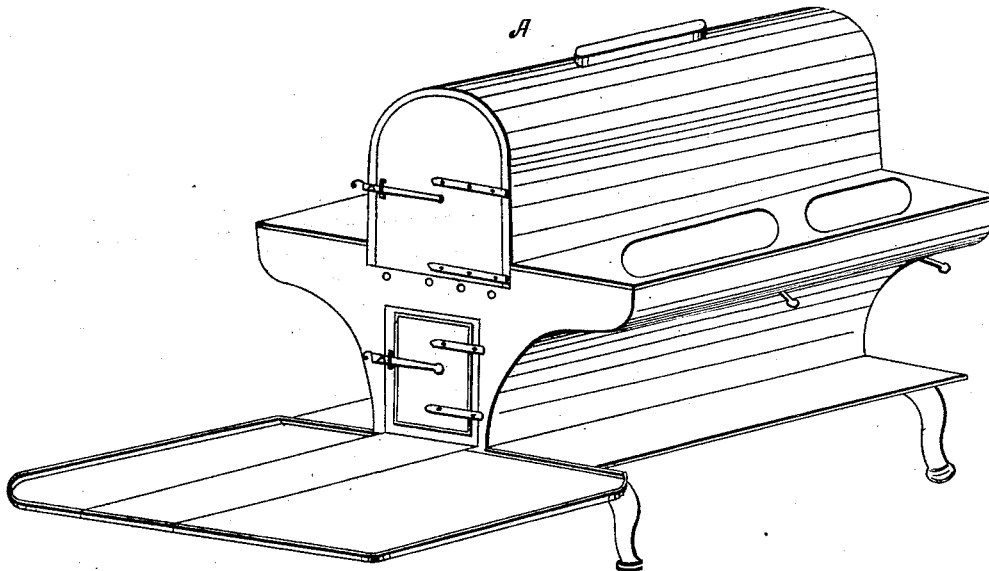


J. DEVINE.
Cooking Stove.

No. 1,302.

Patented Aug. 24, 1839.



Witnesses:

Eber Lendall.
Thomas Mercer.

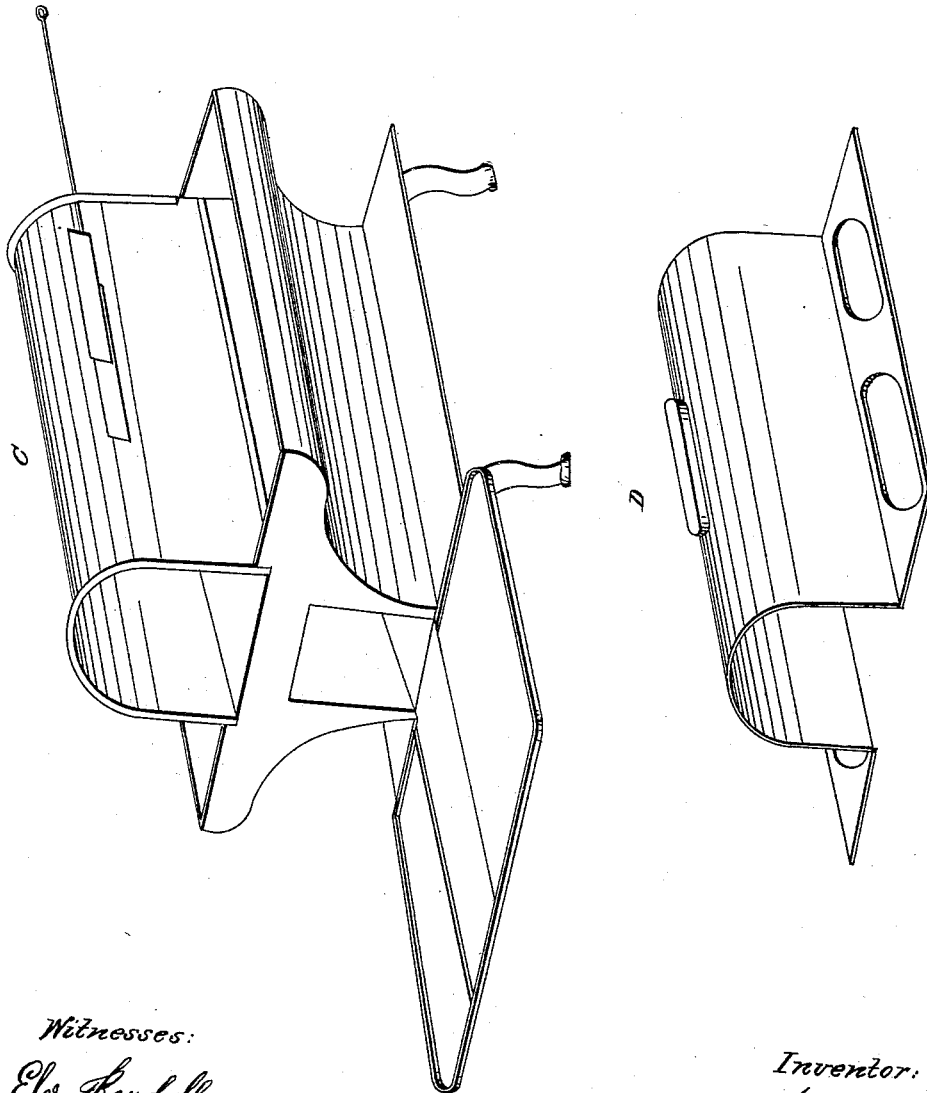
Inventor:

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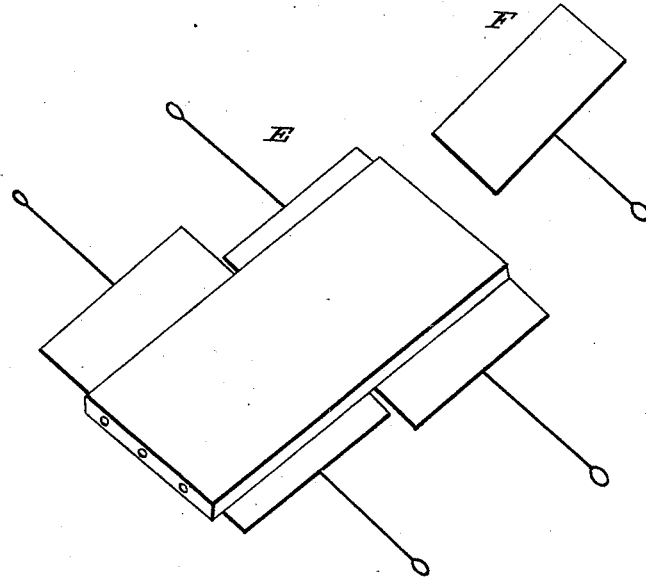
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Inventor:
James Devine.

UNITED STATES PATENT OFFICE.

JAMES DEVINE, OF ROCHESTER, NEW YORK.

COOKING-STOVE.

Specification of Letters Patent No. 1,302, dated August 24, 1839.

To all whom it may concern:

Be it known that I, JAMES DEVINE, of the city of Rochester, in the county of Monroe and State of New York, have invented a new and Improved Method of Constructing Cast-Iron Cooking-Stoves to be Used with Wood for Fuel; and I do hereby declare the following to be a full and exact description of the same.

10 The nature of my invention consists in raising the oven which is in the center and over the fire between two rows of boilers and lowering the boilers so as to have them directly over the blaze of the fire, and also interposing the dampers between the two
15 plates of iron that separate the oven from the fire so as to form a third plate and thus protect the bottom of the oven from a too intense heat, and distributing and equalizing
20 the heat over the oven by means of two dampers placed over the oven.

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

25 The oven is placed over the fire directly and is of the same length with the fire-chamber and is separated from the fire-chamber by two flat plates of iron, the upper one forming the oven bottom and the lower one
30 so far distant from it (say two inches) as to inclose a cold air flue having orifices at the end of said flue communicating with the open air outside. The oven is arched and is covered with a single arched plate, and the
35 fire after passing under the boilers goes up over the whole surface of the oven (except the ends) and is confined in a flue formed by the arched plate covering the oven and by another plate of the same shape with that
40 one composing the top of the oven and placed so far outside of it as to compose with the end plate a flue of sufficient size to give passage to the flame and smoke which pass out into the stove-pipe at an orifice in the
45 top and center of the arch in the outside arched plate. There are dampers on each side of the arched flue over the oven to distribute the heat equally over the whole surface of the oven as represented in letter C, drawing first. There are doors at each end
50 of the oven, one over the door to the fire-flue and the other opposite the first on the back side of the stove. The boilers are placed on each side of the oven and extend from
55 the front to the rear side of the stove or as far as the oven extends. The boilers are de-

pressed very much; the top-plate in which the boilers are inserted (at the place of such insertion) is only about three or four inches above the level of the bottom of the oven, 60 the sides of the fire-chamber swell out very rapidly after they begin to rise so as to let the fire expand each side sufficiently to come under the boilers. Four dampers go in opposite each other, two on each side, each extending halfway across the cold-air flue, when
65 shoved in, so as to meet in the cold-air chamber under the oven and form when they meet a third plate for the protection of the bottom of the oven—they also draw out at pleasure 70 from the cold air chamber toward the stove, under the boilers so as to spread the flame to the outer edge of the bottom of the boilers and if required these dampers may be drawn entirely out to the sides of the stove 75 and when so drawn out they shut off the fire entirely from the boilers over them respectively.

In the drawings accompanying this specification number 2, letter C, represents the 80 stove without the top-plate, doors or dampers, except the dampers over the oven and letter D represents the top plate.

In drawing number 1, letter B represents the oven with its cold-air chamber under- 85 neath and two of its under-dampers on the side.

In drawing number 3, letter E more perfectly represents the dampers that direct the fire under the boilers as they slide into the 90 cold air-flue, and letter F represents a single one of these dampers.

Letter A represents the stove complete without boilers.

What I claim as my invention and for 95 which I desire to secure Letters Patent is—

The arrangement of the oven, boilers and dampers as herein described which consists in my placing an oven extending over the whole length of the fire-chamber and constructed as herein described between boilers situated on each side of it and projecting from the stove as herein set forth and in regulating the heat of the oven and boilers by means of dampers sliding between the 105 double bottom of the oven—all as herein specified.

JAMES DEVINE.

Witnesses:

EBER KENDALL,
THOMAS J. MERCER.