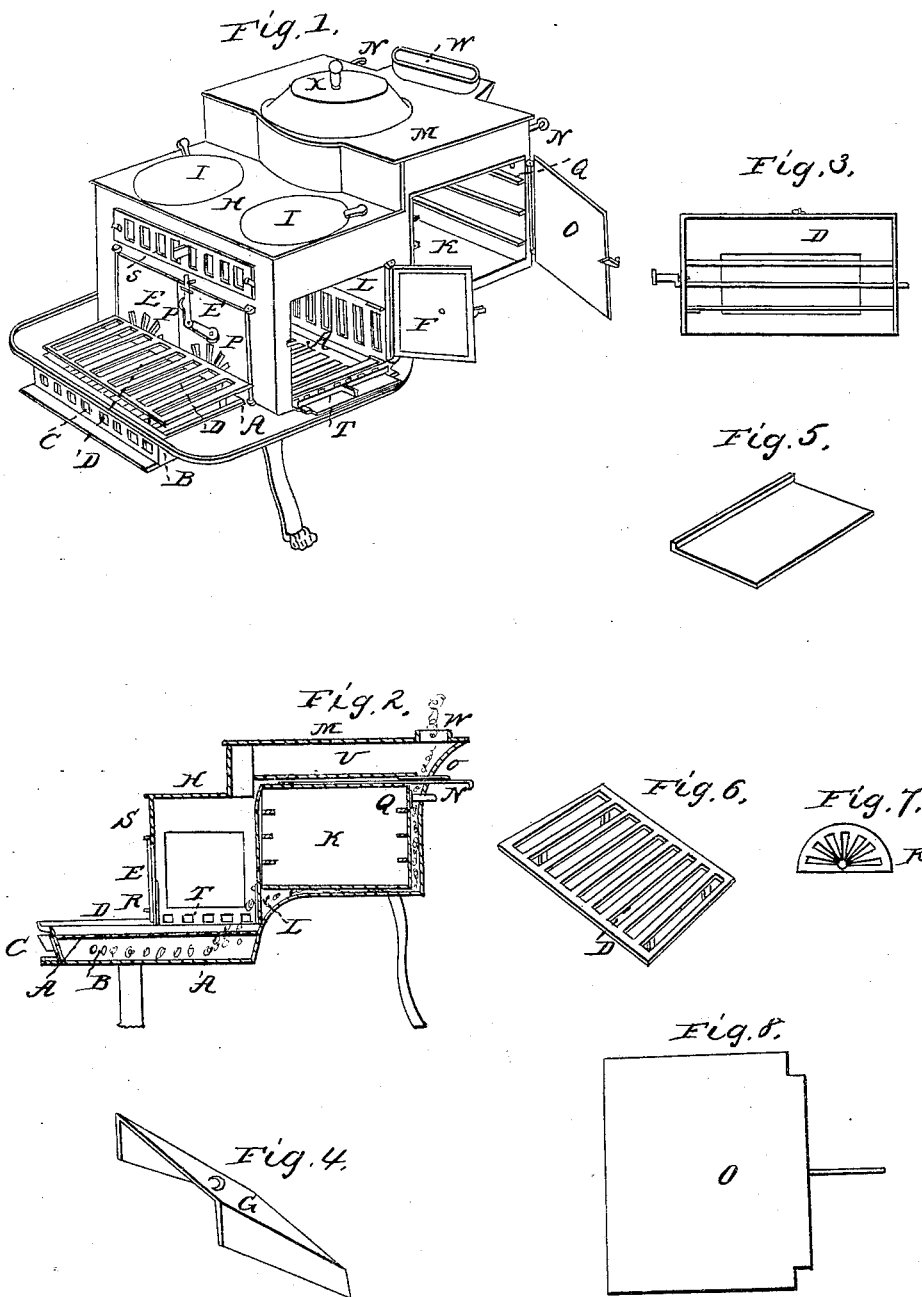


N. PECK.
Cooking Stove.

No. 1,352.

Patented Sept. 30, 1839.



UNITED STATES PATENT OFFICE.

NOBLE PECK, OF CARMEL, NEW YORK.

COOKING-STOVE.

Specification of Letters Patent No. 1,352, dated September 30, 1839.

To all whom it may concern:

Be it known that I, NOBLE PECK, of Carmel, Putnam county, and State of New York, have invented a new and useful Improvement in Cooking-Stoves, which is described as follows, reference being had to the annexed drawings of the same, making part of this specification.

Figure 1 represents a perspective view. Fig. 2 represents a longitudinal section at the line *x x* of Fig. 1; Fig. 3, oven to be placed over the grated hearth; Fig. 4, a screen; Fig. 5, a shelf of the oven; Fig. 6, the gridiron; Fig. 7, one of the semi-circular grated dampers; Fig. 8, movable plate over the oven; Fig. 9, one of the dampers N.

Similar letters refer to similar parts in the several figures.

This stove is composed of eight external plates (including the sunk bottom) and put together in the ordinary mode so as to form a casement for arranging the different inside plates, dampers, &c., as hereinafter described.

A represents the grate inserted in the sunk bottom B at a suitable distance above the same on which the fuel is placed, and extends in front at A so as to form a hearth for the purpose of placing coals for broiling, the draft being admitted by means of a vertical grated damper C, inserted in the front part of the sunk bottom B.

For the purpose of broiling I place a gridiron D, Fig. 6, on the hearth, or extended grate A. The front doors E E being closed the draft is admitted under them by means of a semicircular grated damper R in each—see Fig. 7. The doors F F to the fire chamber being closed together with the grated damper S immediately above the doors E E, and the gridiron cover G being placed in front of the doors E E to aid the draft (which is admitted as before stated through the grated damper C in front of the sunk bottom B) and confine the smoke.

There are two apertures in the horizontal plate H immediately over the fire chamber in which are inserted griddles I, I (boilers or kettles can also be inserted at pleasure). Dampers T, Figs. 1 and 2 are affixed underneath the doors F of the fire-chamber to regulate the draft. The heat is conveyed

from the fire chamber around the oven K between the casement and plates that form the oven, and is regulated in its passage under the oven by means of a grated damper L in the back plate of the fire chamber. There is a flue U constructed for the fire or heat to pass over the top of said oven under a boiler placed in the top plate M, of the stove immediately over the oven elevated about 14 inches above the front or that part of the stove which contains the fire. Two slide dampers N N rest on the top of the oven—used for turning the fire either over or under the oven or dividing it. The top of the stove is raised in order to form the flue over the oven and to receive another plate O Fig. 8, which plate lies horizontally over the oven. This plate O is movable. When it is brought back to the back plate of the stove back of the oven it causes the heat when turned under the oven to pass over the top near the fire or front part and then passing along between the movable plate O and top plate M of the stove and goes out at the pipe or smoke flue W, or by moving the plate O, forward toward the front it closes the draft flue at V, immediately over the fire and sends the heat over the top of the oven K and under the movable plate O, and then escapes out of the pipe W. This plate O also prevents the smoke from rising out of the top of the stove when the lid is off when in the position represented.

Q represents the position of a number of openings opened or closed by means of a grated damper for the purpose of conveying the steam arising from the roasting or baking of meat into the smoke flue.

For convenience and economy I place an oven P Fig. 3 for baking or roasting immediately over the grated hearth by removing the gridiron and cover. When the grated hearth is not required for the purpose before mentioned a slide hearth is inserted over the grated hearth—see Fig. 5.

The invention claimed and desired to be secured by Letters Patent consists in—

Constructing the vertical part or front plate of the ash pit with openings for admitting air regulated by a grated valve in combination with the grated hearth over the

sunken hearth so that coals from the fire
in the back of the hearth may be brought
to the front and a gridiron placed thereon
for broiling without the coils being extin-
5 guished as a draft of air will pass through
the front of the ash pit to the coals and thus
continue the combustion—the whole being

constructed and operating substantially as
set forth.

NOBLE PECK.

Witnesses:

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