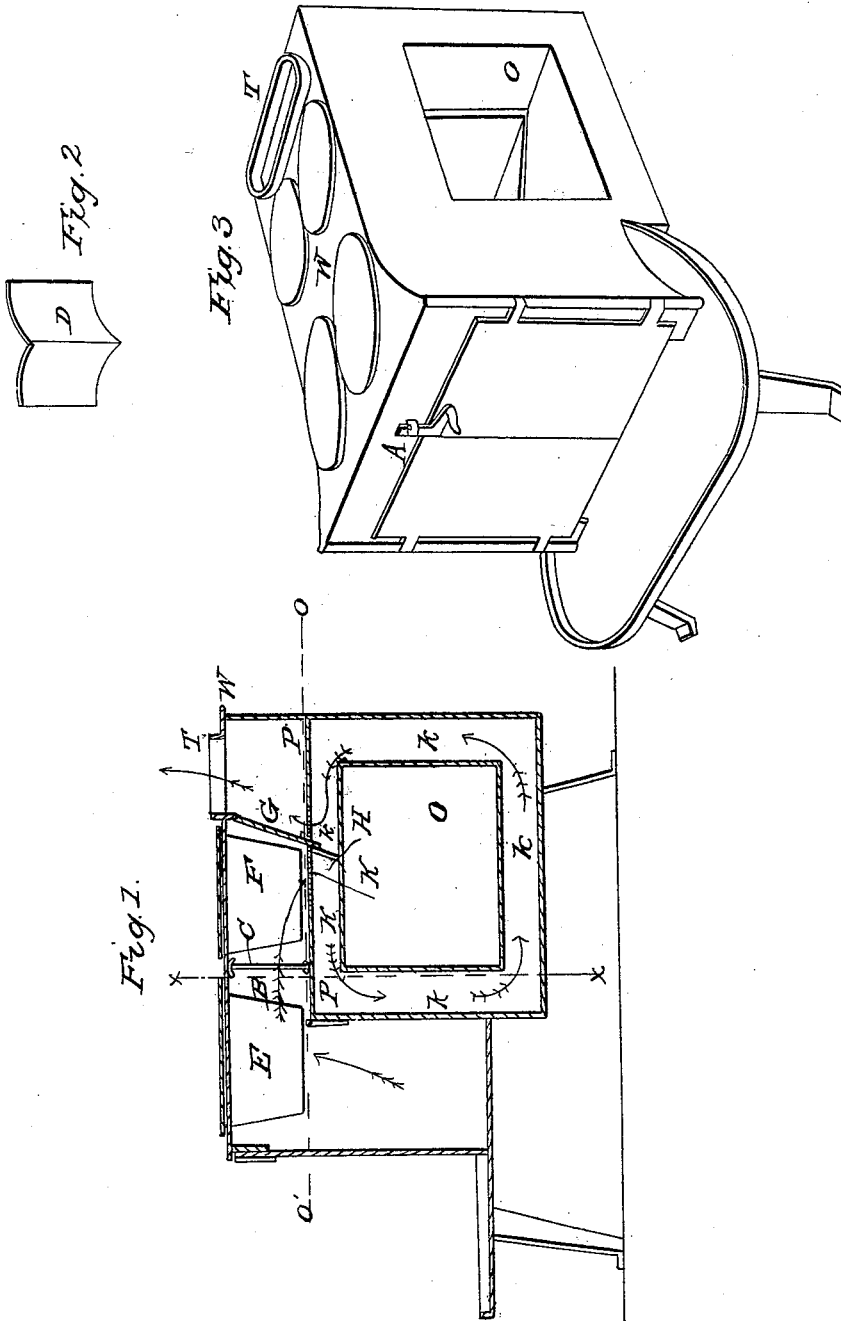


J. PARMELE.  
Cooking Stove.

No. 1,827.

Patented Oct. 14, 1840.





# UNITED STATES PATENT OFFICE.

JAMES PARMELE, OF OGDEN, NEW YORK.

## COOKING-STOVE.

Specification of Letters Patent No. 1,827, dated October 14, 1840.

*To all whom it may concern:*

Be it known that I, JAMES PARMELE, of the town of Ogden, in the county of Monroe and State of New York, have invented a new and useful Improved Mode of Constructing Stoves so as to be Useful as a Cooking-Stove as well as a Franklin Stove; and I do hereby declare that the following is a description thereof, reference being had to the annexed drawings of the same, making part of this specification.

Figure 1, is a longitudinal section. Fig. 2, represents the reaction concave. Fig. 3, is a perspective view of the stove. Fig. 4, is a vertical cross section at the dotted line *xx* of Fig. 1. Fig. 5, is a horizontal section at the dotted line *oo* of Fig. 1. Fig. 6, perspective view of the interior.

Similar letters refer to similar parts in the several figures.

The nature of my invention consists in a certain new and useful combination and arrangement of a horizontal plate *P* between the top of the stove and the top of the oven with a large flat damper *G*, turning on pivots for opening and closing a large rectangular opening in said plate *P* in order to change the draft and cause it to pass around the oven in a flue *k* or otherwise as required; and a vertical transverse dividing plate *H*—the said damper *G* when raised dividing the space or flue immediately under the top plate and causing the draft to pass under the boilers *F* through the aperture *K* on one side of the damper *G* and the dividing plate *H* and thence around the oven through the flue *k* and the part of the aperture in the plate *P* on the other side of the damper *G* and dividing the plate *H* into the smoke pipe *T*. One of the aforesaid pivots on which the damper turns being extended through one of the side plates of the stove and formed into a handle for turning said damper.

My stove is made with a front *A* resembling a Franklin stove with doors opening the width of the front and the hinges so constructed as to cause the doors to swing around and back of the pilasters on the jambs so as to be completely free from any inconvenience and entirely out of the way, and which, when opened, forms a handsome Franklin front. The jambs are of such a depth as to be sufficient for the size of my front boilers *E* on the top of the stove. I then form a sufficient opening or flue *B* by

the arrangement of the aforesaid horizontal plate *P*. This flue I divide into side drafts and center draft when required to turn the draft to the sides—or to one side or to the center, at pleasure, by means of two vertical sliding dampers *C* each made about the fourth part of the width of the main flue *B*, so that when drawn back so as to close the side drafts and open the middle draft then said middle draft will be left twice the width of these at the sides, in which case the double concave *D* (represented in its proper place in Fig. 6) will not be used as it would close the aforesaid middle draft when it is desired to conduct the draft under the boilers over the side flues or drafts the said dampers are pushed in toward the center which close the middle space and open the side spaces or drafts. In case only one of the sides should be required to be used the before mentioned double concave *D* will be placed as represented in Fig. 6 which when one of the dampers is moved in behind it will cause the heat and smoke to circulate around the front boilers before passing off by the side drafts thus opened and will thus act with greater effect on said boilers. The dampers *C* move in transverse grooves formed on the top of the plate *P* and on the under side of the top plate *W*, of the stove by four narrow parallel plates—two for each groove. The handles of the dampers are made in the usual manner. The double concave consists of two segments of circles of diameters a little more than the front boilers, each segment being about one fourth the circumference of the boilers and united at their forward ends with their convex surfaces toward each other and toward the center of the stove. This double concave when in its proper place will have its extremities which are thus united placed in the middle of the stove between the two front boilers. Between the aforesaid front boilers *E* and the large swinging damper *G*, I place two other boilers *F* which when the sliding dampers *C* are moved in to the center, will receive the heat after passing under the front boilers *E*, and will then pass off directly through the funnel *E* or be made to circulate around the oven according to the position of the damper *G* which when turned up in the position represented in the drawing will cause the heat to pass around the oven; and when turned down the heat will pass directly from the boilers to

the funnel. Lest it should be supposed that the side and middle drafts above mentioned are conducted along separate flues it would be as well to state that they are all contained in the one flue B which has no longitudinal dividing plates in it, the said drafts being changed to the right or to the left or to both sides at the same time or to the center of the aforesaid flue B by simply shifting the transverse sliding dampers C.

I construct a flat damper G which turns on pivots passed through the sides of the stove and which damper is sufficient to fill the whole space between plates B and W forming the flue B. By raising this damper G a flue K is formed in the plate P over the center of the top of the oven between the damper G and the fire place; the heat then falls on the top oven plate which is below the upper flue B and plate P passes directly back toward the fire place, thence down the side of the oven next the fire place, and so around the oven in the flue  $\ell$  back to the place of the damper G where its course is intercepted by the vertical dividing plate H and damper G, thence it passes up the other side of the damper G and then up the smoke pipe T, the oven being heated without fire coming in contact with it, nothing more than hot air and smoke passing round all four sides of the oven.

The damper G is as long as the stove is wide inside and is of such width as to extend from the top plate W nearly down to the top of the oven having small rectangular notches in its lower corners to allow it to turn in the opening or flue in

plate P; its pivots are fixed in its ends near the lower edge and turn in openings in the sides of the stove nearly on a line with the plate P.

When I use my stove for boiling or baking I close the door which forms a hot stove. The fire is raised sufficiently by andirons. The oven O is so constructed that it falls some inches below the bottom of the fire place. There is another damper Q placed at the upper edge of the back of the fire place, to be raised when required for increasing the draft.

What I claim as my invention and which I desire to secure by Letters Patent consists in—

The manner in which I have combined the damper G with the horizontal plate P and dividing plate H, the plate P being constructed with an aperture to which the dividing plate H and damper G are adapted as herein set forth, the damper when raised dividing the space immediately under the boilers into two parts and allowing the draft to pass under the boilers F, through that part of the aperture K in the plate P on one side of the damper G and dividing-plate H and thence around the oven through the flue  $\ell$  and the part of the aperture in the plate P on the other side of the damper G and dividing-plate H into the smoke pipe T all as herein set forth.

JAMES PARMELE.

Witnesses:

ISAAC PALMER, 2d,  
JESSE BARBER.