

H. BLANCHARD.
Cooking Stove.

No. 2,069.

Patented April 27, 1841.

Fig. 1.

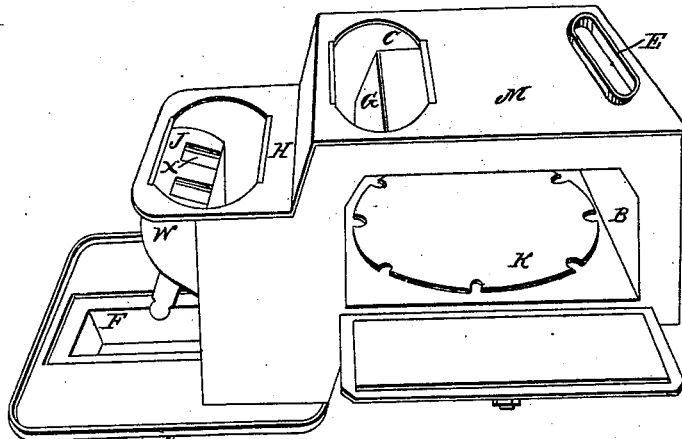


Fig. 3.

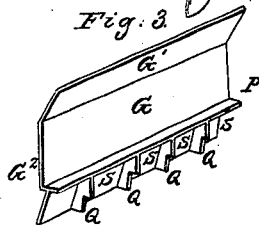


Fig. 2.

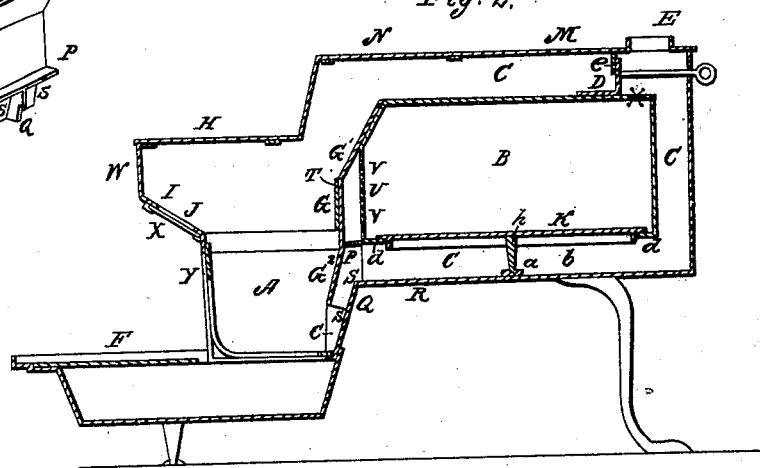
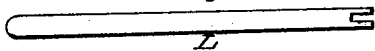


Fig. 4.



UNITED STATES PATENT OFFICE.

HIRAM BLANCHARD, OF AQUACKANONK, NEW JERSEY.

COOKING-STOVE.

Specification of Letters Patent No. 2,069, dated April 27, 1841.

To all whom it may concern:

Be it known that I, HIRAM BLANCHARD, of Aquackanonk, in the county of Passaic and State of New Jersey, have invented a new and useful Improvement in Cooking-Stoves, which I denominate the "Eagle Cook-Stove," which is described as follows, reference being had to the annexed drawings of the same, making part of this specification.

Figure 1 is a perspective view of the stove. Fig. 2 is a vertical section. Fig. 3 is a perspective view of the side of the guard plate next the oven. Fig. 4 the forked rod for moving the plate.

Similar letters refer to similar parts in the figures.

This stove resembles generally the stove denominated the "Union stove" the fire place A, oven B, flues C, damper D, chimney E, and hearth F being arranged as the same parts are arranged in said Union stove.

The improvements are principally in four parts. 1st in the construction and arrangement of the guard plate G at the back of the fire place. 2nd in extending the top plate H of the fire chamber so as to overhang the hearth and in placing an inclined perforated plate I under said extended plate so as to admit the ashes and smoke from the hearth when a fire is made for the purpose of broiling to pass through the apertures in said inclined plate into the fire chamber. 3rd in the arrangement of a revolving plate K on the bottom of the oven upon which the articles to be cooked are placed by which they can be turned around at pleasure during the culinary operation. 4th in the construction of a forked rod L for managing the movable plates. 5th in extending the pot plate M of the stove over the fire chamber so as to bring the boiler hole N in said plate partly over the fire.

The guard plate G is made in the following manner. It consists of a rectangular vertical plate G flared or inclined back at the upper edge toward the top of the oven about 30 degrees and inclined forward slightly at the lower edge toward the grate about ten or twenty degrees and has fastened on its side next the oven a horizontal plate P under which are placed a number of brackets Q in which are made notches on the edges next the oven forming shoulders S which rest on the bottom plate R of the stove. This guard plate is placed at the

back of the fire chamber and next to the oven and at a distance from it equal to the width of the horizontal plate P the outer edge of which rests against the oven, the upper edge of the flared part G' of the guard plate extending to and resting against the upper edge of the vertical part or front plate of the oven while the lower edge extends down into the fire chamber below the level of the bottom flue under the oven in order to prevent any coals or other substances from passing from the fire chamber into said flue; a space T is thus formed between this guard plate G and the front end plate U of the oven for the generation of hot air which passes into the oven through apertures V made in said oven plate.

The extended part H of the front of the stove containing the ash apertures J are made in the following manner. Under the top plate H is placed a narrow vertical plate W in width equal to about one-fourth the height of the front; from the lower edge of this narrow plate there extends another narrow plate I at an angle of about 30 degrees with a horizontal plane until it intersects the vertical front plate Y containing the doors. This sloped or inclined plate I is perforated with a number of rectangular apertures J to admit the ashes or smoke which rises from the hearth F to pass through said apertures into the fire chamber A which apertures are closed when required by a register X of the usual form, moving over or under said inclined plate in grooves.

The circular plate K is made in the following manner. In the center is fastened a vertical pin or pivot z which turns in a step a in the center of the bottom plate R of the oven part of the stove. A circular rim b is fastened on the under side of this circular plate of less diameter than the plate and which fits in a circular opening in the bottom plate d of the oven. Notches are made in the periphery of the circular plate K so that the forked arm L may be applied to said plate for the purpose of turning it around horizontally so as to change the position of any article thereon for cooking it more uniformly.

On the edges of the covers and plates may be constructed a right angled knob or projection under which to place the forked bar to remove the plates.

The forked rod L for lifting the plates turning the circular plates, &c., is simply a

straight bar with a notch in one end and a handle on the other end which answers the purpose extremely well and enables the user to dispense with the tongs or hook and does
5 away with the necessity of having the lids recessed with bars across which causes the lids to warp.

The top plate M of the stove is extended in front over the fire place A so as to bring
10 the back boiler hole N partly over the fire place instead of having said boiler hole perpendicularly over the front part of the oven.

The advantages derived from the afore-said construction of the guard plate are 1st
15 the horizontal part P shuts off the communication from the flue *c* to the space T, conducts the heat from the plate G to the oven plate *d* and thus prevents its burning out so rapidly as it otherwise would do by means
20 of the brackets and horizontal plate which rest against the oven. 2d the notched brackets Q strengthen the guard plate G and form shoulders for its support on the bottom plate R of the stove and conductors
25 for conducting the heat from said guard plate to said bottom plate. 3d the flared part G' allows the heat to pass directly to the bottom of the boiler in the aperture N without any obstruction and also promotes
30 the draft over the top of the oven. 4th the flared part G² allows of the formation of the flue *c*³ which leads from the fire place directly to the flue *c* under the revolving plate of the oven and from thence to the chimney E.
35

The advantages of the extension of the plate H over the hearth of the plate M over the fire chamber of the construction and arrangement of the circular plate K and of
40 the forked bar L have already been mentioned.

The drawing Fig. 2 represents the damper D as closed against the plate *e* and consequently as closing the upper flue *c'* and

causing all the smoke, &c., to pass under
45 the oven but by drawing the damper back to the point * the smoke will be caused to pass over and under the oven at the same time.

The apertures in the inclined plate over
50 the hearth are opened when the fire on the hearth is used for broiling and other culinary operations, whereby the ashes that usually rise from the fire in raking it may be carried back into the stove instead of
55 coming into the room as heretofore, and the apertures will likewise carry in any smoke that may be made in front of the stove. On the lower edges of the oven doors are formed tenants and in the side plates of the stove
60 corresponding mortises to receive said tenants so that when the doors are let down to a horizontal position the tenants fit into the mortises in the sides thereby forming a complete hinge.
65

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

1. Constructing the guard plate G with a cross piece to form a bottom for the air chamber in combination with the vertical
70 shield or continuation of the guard plate extended below said cross piece for the purpose of preventing coals, &c., passing into the flue under the oven, the whole being constructed as before described.
75

2. Constructing the front of the stove with an inclination forward and above the hearth of said stove in combination with the apertures governed by a register as set forth for the purpose of receiving the smoke, &c.,
80 when articles are cooked on the front hearth or ashes when the fire is raked as before described.

HIRAM BLANCHARD.

Witnesses:

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