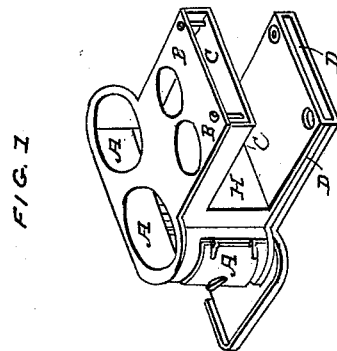
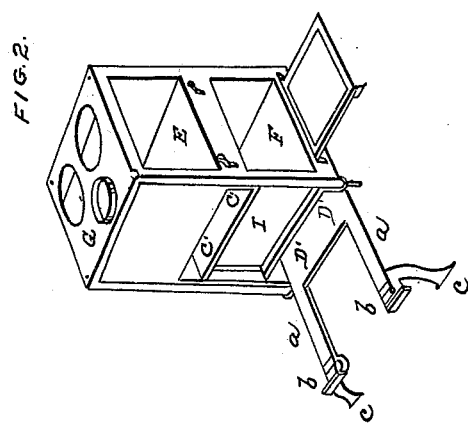


R. P. BUTRICK.

Cooking Stove.

No. 2,258.

Patented Sept. 18, 1841.



UNITED STATES PATENT OFFICE.

R. P. BUTRICK, OF LOCKPORT, NEW YORK.

RAILWAY COOKING-STOVE.

Specification of Letters Patent No. 2,258, dated September 18, 1841.

To all whom it may concern:

Be it known that I, R. P. BUTRICK, of Lockport, in the county of Niagara and State of New York, have invented a new and Improved Stove for Cooking, which I Denominate the Three-Oven, Sliding Cooking-Stove; and I do hereby declare that the following is a full and exact description thereof.

10 My stove consists of two principal parts, one of which contains the fire chamber, and two flat, horizontal flues which extend therefrom, one of them from the upper, and the other from the lower side of said fire chamber, said flues being so constructed as to be capable of sliding into flue spaces within the second principal part, in a manner to be presently described. The upper flue is furnished with boiler holes, which may be used when the fire chamber is drawn out, or extended, but which are at other times embraced within a flue space in the second principal part. The second principal part consists of two ovens, one of them standing above the other, and having flue spaces at their rear sides, and above, below, and between them. The two flat, horizontal flues of the fire chamber, slide in and out of the middle and bottom horizontal flue spaces of the second principal part, and when passed entirely within them the stove becomes a two-oven stove; but when drawn out, it then becomes a three-oven stove, requiring nothing more than the applying of two doors, provided for the purpose, to complete the third oven.

15 In the accompanying drawing, Figure 1, represents the fire chamber, with the two flues appended thereto, which constitute the first principal part.

20 A, A, is the fire chamber, which is constructed in the ordinary way, and may be adapted to the burning of either wood or coal. It has openings in its upper plate for cooking utensils, and this plate extends back, as shown at B, B, and constitutes the upper plate of the flue C, C, which extends back from the upper part of the fire chamber.

25 D, D, is a flue, parallel to the flue C, C, and extending back from the lower part of the fire chamber, admitting a portion of the draft from the fire to pass through it. The plate B, B, is provided with boiler holes, as shown in the drawing. Fig. 2, represents the second principal part. This contains two ovens, E, and F. These ovens have a

flue between them which is left open at C', C', to admit the flue C, C, Fig. 1, to pass into it; and below the oven F there is a flue space, which is left open at D', D', to receive the flue D, D, Fig. 1. The flue spaces C', and D', lead into a flue space extending up between the back plate of the stove, and the back plates of the ovens E, F; said back flue leading to the flue space above the oven E, and along to the stove, or exit, pipe at G, these flues being in all respects like such as are in common use.

30 a, a, are two strips of iron, cast on to the lower plate of the flue D', D', to support the fire chamber as the flues slide in and out; these strips have friction rollers b, b, at their outer ends which enable the first principal piece to slide back and forth with ease; the strips a, a, are supported by the feet c, c, which constitute the front feet of the stove.

35 When the projecting flues C and D, which are received into the flue spaces C' and D', and are made to slide in to their greatest depth, they extend entirely through said spaces to the line of the back plates of the ovens E, and F; and the back plate H, of the fire chamber passes up close to the front plate I, of the oven F, the openings for cooking utensils in the plate B, B, are then within the flue space C'. When the fire chamber is drawn forward, so as to cause the flues C and D to enter the flue spaces to such depth only as is necessary to complete the connection of the two, the openings in the plate B, B, will then be in a situation to receive cooking utensils, and the space between the flues C and D and between the plates H and I will constitute a third oven, requiring nothing more to complete it than the application of two doors which are provided for that purpose, and accompany the apparatus.

40 I do not employ valves or dampers in any of the flues of my stove, not having found it necessary so to do. In using this stove, there is scarcely any perceptible difference in the facility with which the ovens E and F are heated in the two positions of the fire chamber. When the third oven is used, the heat from the fire is moderated in the ovens E and F by the distance of the fire chamber; and when the third oven is not used, it is moderated by the existence of double plates in the two lower horizontal flues, so as to produce nearly the same effect in both cases.

Having thus fully described the manner in which I construct my improved cooking stove and shown the operation thereof, what I claim therein as new, and desire to secure
5 by Letters Patent, is—

The combining of the two principal parts thereof, by causing the two flues C and D to enter and slide within the two flue spaces C' and D' in such manner as that when said
10 flues are passed into the flue spaces to their whole depth the stove shall contain two

ovens only; and that when drawn out to the proper extent, said flues shall constitute the upper and lower portions of a third oven, requiring only the application of two doors to
15 render it complete; the respective parts being arranged, combined, and operating substantially as herein set forth.

R. P. BUTRICK.

Witnesses:

THOS. P. JONES,
JAMES ROOT.