

W. B. Zeigler,  
Cooking Stove,

N<sup>o</sup> 2468.

Patented Feb. 21, 1842.

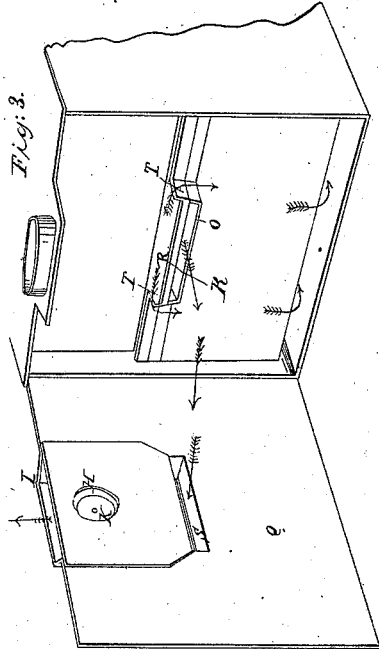


Fig. 1.

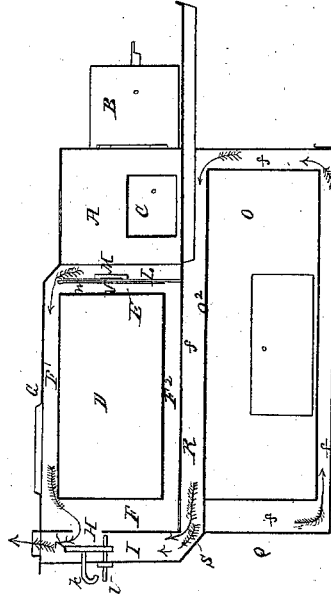
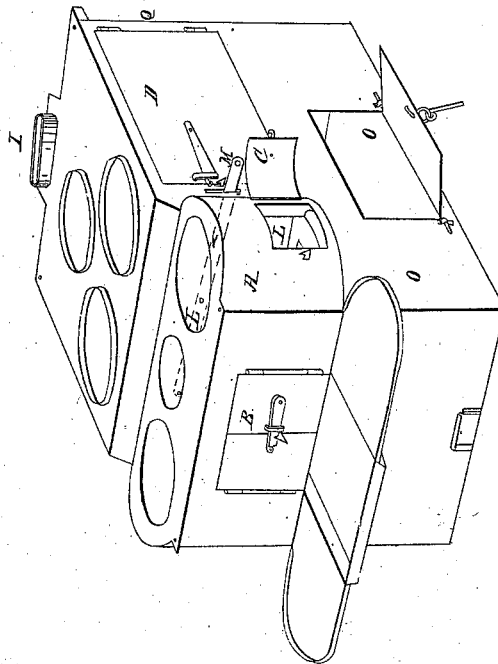


Fig. 2.



# UNITED STATES PATENT OFFICE.

WM. B. ZEIGLER, OF HUNTINGDON, PENNSYLVANIA.

## COOKING-STOVE.

Specification of Letters Patent No. 2,468, dated February 21, 1842.

*To all whom it may concern:*

Be it known that I, WILLIAM B. ZEIGLER, of Huntingdon, in the county of Huntingdon and State of Pennsylvania, 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 is a vertical longitudinal section. Fig. 2 is a perspective view. Fig. 3 is a perspective view of the rear end of the stove, the back plate Q being removed from its place.

Similar letters refer to corresponding parts.

This improved stove consists of a fire chamber A, with doors B in front, and doors C at the sides, having a rectangular oven D constructed in the rear thereof and an air chamber E between the two to prevent the end plate of the oven becoming too hot for regular backing formed by the end plate of the oven D and a guard plate W at the back of the fire chamber and having constructed over and under, and at the rear end of said oven flues F—for the draft—the top plate G of the stove forming the top of the upper flue being perforated for boilers and the rear end plate Q having an aperture H for the passage of the smoke into the funnel I, said aperture being closed at pleasure by a horizontal sliding damper K. The back plate of the fire chamber A is movable and forms a vertical sliding damper L which closes alternately the flue F', F over and under, the oven D being raised and lowered against the guard plate W by a lever M arranged directly behind said damper, the lever passing through an opening in the side plate of the oven, its fulcrum being a pin or stud V passing horizontally into the guard W. The top plate of the fire chamber is perforated with boiler holes. The bottom plate is extended in front of the fire chamber and forms the hearth. Underneath the fire chamber and the oven just described is arranged a large rectangular oven O extending the whole length and breadth of the stove excepting the flues; over and under, and at each end of this oven are formed flues f, for the circulation of hot air smoke and gases. This oven is furnished with side

doors for the introduction of the articles to be cooked turning on quadrant or other hinges. When the sliding damper L is down so as to close the flue under the small oven D and the rear damper K is open the draft will be through the top flue direct to the funnel I. When the back flue  $\frac{1}{2}$  is closed the draft will be turned down at the back of the large oven O and under and over it and into the funnel I. To effect this change of draft the plates at the rear end of the stove are constructed and arranged as follows: The horizontal plate R which divides the space between the two ovens into two horizontal flues F<sup>2</sup> and f and also the top plate of the lower oven O, are, at the middle, say about one third their width, extended to the back plate Q of the stove above and below the inlet S leading to the funnel I, having small vertical end plates T carried up from the plate O<sup>2</sup> above plate R and as high as the level of the bottom of the oven D over the top edges of which plates T the smoke is made to dive in its passage down and under and over the oven O into the funnel I through a middle flue as indicated by the arrows in Fig. 3, when the damper K is closed over the opening H. When this damper is open or drawn back as represented in Figs. 2 and 3, the draft will be directly over or under the oven D through flue H into funnel I. When this damper is closed the draft will be forced around the large or bottom oven O by the before described extension of the plates R and O<sup>2</sup> and the end plates T forming the middle flue to the funnel I and cutting off all communication to said funnel except through the said middle flue.

When the sliding plate L is raised the draft will be under the small oven D and when only partly raised the draft will be over and under the small oven at the same time and should the back damper K be closed the draft will be around the large oven and through the vertical funnel I as indicated by the arrows, as before described.

The sliding plate K may be of the same shape as the flue H, round or square. Its handle  $\frac{1}{2}$  passes horizontally through an aperture in the back plate of the funnel I. It moves over a horizontal rod U passed through the back plate Q of the stove and

the back plate of the funnel. The sliding plate L is rectangular.

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

5 The mode of combining the two ovens D and O with the fire chamber A, said ovens having an arrangement of flues and the fire

chamber being constructed with a sliding plate at its back to allow of the draft circulating around either of the ovens as set forth. 10

WM. B. ZEIGLER.

Witnesses:

THOMAS E. SLATER,  
FRANS. B. WALLACE.