

J. Taylor,

Cook Stove.

No. 3064.

Patented May 2, 1843.

Fig. 1.

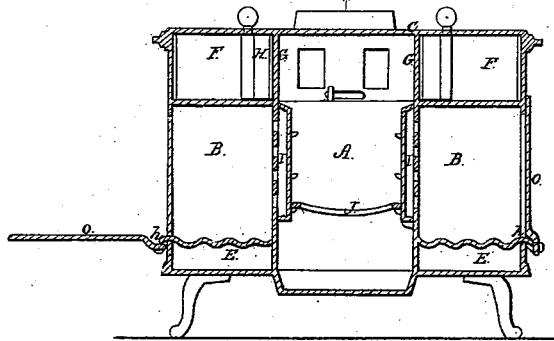


Fig. 2.

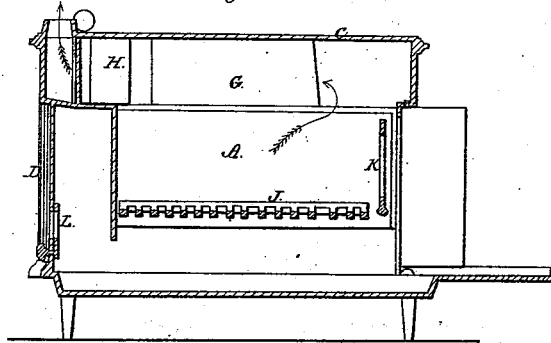
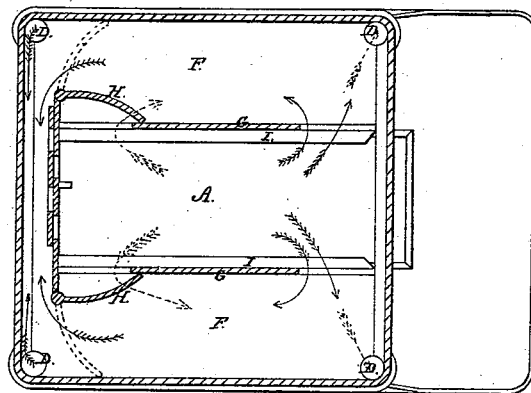


Fig. 3.



UNITED STATES PATENT OFFICE.

JAMES TAYLOR, OF PEEKSKILL, NEW YORK.

STOVE.

Specification of Letters Patent No. 3,064, dated May 2, 1843.

To all whom it may concern:

Be it known that I, JAMES TAYLOR, of Peekskill, in the county of Westchester and State of New York, have invented a new and useful Improvement in Cooking and other Stoves; and I do hereby declare that the following is a full and exact description thereof, reference being had to the annexed drawings of the same, making part of this specification.

Figure 1 is a transverse section. Fig. 2 is a longitudinal section. Fig. 3 is a horizontal section.

This cooking stove is square or nearly so and consists of an oblong fire chamber A in the center and two oblong ovens B B one on each side of the said fire chamber and a combination of flues passing over the top of the ovens and down at the four corners and under the ovens and up at the back to the smoke pipe having suitable dampers of a segmental form properly arranged near the four corners of the stove in the upper portion thereof with their spindles passing vertically through the top plate and finished with the neat knobs or handles for turning them, the said upper plate C being perforated with any convenient number of apertures of a proper size and shape to admit cooking utensils; the aforesaid flues in the corners of the stove being composed of vertical hollow pipes or cylinders D or with segment plates or in any convenient way leading into the horizontal flues E under the ovens which flues are formed by the bottom of the stove, the bottom of the ovens and the outside plates of the stove and the side plates of the ash pit.

The upper horizontal flues E are formed by the top plate of the stove, the top plates of the ovens, the sides of the stove and two vertical oblong plates G about two thirds the length of the stove placed edgewise over the side plates of the fire chamber. The aforesaid segment dampers H extend from the corner flues to the extremities of said plates G. The arrows indicate the direction of the smoke when the dampers are in the position represented. The dotted arrows show the direction that the smoke would take if the dampers were in the position of the dotted segment lines. A space I is formed for air between the fire chamber and oven by the addition of a vertical parallel plate placed near the side plates of

the fire chamber to prevent the inner side of the oven becoming too hot for regular baking or cooking.

The grate J is made in the form of a segment arch and rests on ledges on the inner sides of the fire chamber and may be raised or lowered at pleasure to enlarge or diminish the size of the first chamber by having other ledges on the inside of the fire chamber plates upon which it is to be placed. There is an end grate K at the front end of the fire chamber turning on a horizontal axle inserted into the side plates of the fire chamber. This plate is placed just inside of the front doors at which the air is admitted for driving the heat to the rear of the stove. By closing these doors and opening a register L at the back end of the ash pit the smoke may be driven to the front of the stove. This register L is placed in the center and below the smoke pipe at the rear or back of the stove and communicating with the ash pit under the grate and is considered a very valuable appendage to the stove as by its use the heat may be returned to the front of the stove at pleasure by which a greater effect is produced by a given quantity of fuel than without said register and return of draft.

In order to produce a greater surface of metal to be heated for giving out heat in the oven B the bottom thereof is made waving or in alternate concave and convex surfaces as represented in Fig. 1.

The doors O of the ovens B are hung in the following manner: The four corners of the bottom of the oven are extended beyond the sides of the stove a sufficient distance and formed into concave or semi circular bearings or boxes in which the lower edge of the door rests and turns and which lower edge where it turns in said bearings is made semi cylindrical for that purpose and from which lower edge there projects two catches or hooks $\frac{1}{2}$ for hooking under the projecting end of the bottom plate of the oven for holding it in a horizontal position when let down a quarter of a circle. The lower edge of the oven door is recessed to correspond with the projecting ends of the oven which fits therein on the upper side where the door is turned down, the thin portion of the door and the hooks extending under the oven plate which retains the door in its horizontal position.

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

1. The combination and arrangement of the side ovens and flues and segment dampers with the oblong fire chamber as described.

2. Likewise the register or valve at the rear end of the ash pit for driving the heat to the front of the stove as described.

10 3. Likewise the manner of hanging the

oven doors by means of the projected ends of the bottom plate thereof under which the recessed edges of the doors and the hooks attached thereto lock when the door is let down to a horizontal position in the manner 15 set forth.

JAMES TAYLOR.

Witnesses:

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JOHN C. CONCKLING.