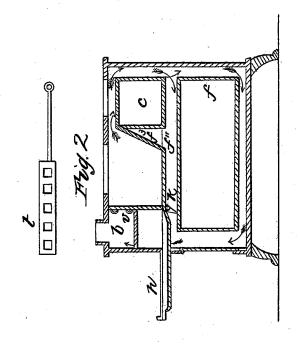
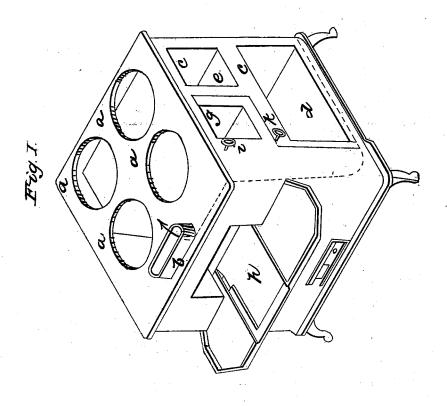
R. W. BELSON.

Cook Stove.

No. 3,113.

Patented June 1, 1843.





UNITED STATES PATENT OFFICE.

RICHARD W. BELSON, OF DANVILLE, PENNSYLVANIA.

STOVE.

Specification of Letters Patent No. 3,113, dated June 1, 1843.

To all whom it may concern:

Be it known that I, RICHARD W. BELSON, of Danville, in the county of Columbia and State of Pennsylvania, have invented a new and useful Improvement in Cooking-Stoves; and I do hereby declare that the following is a full, clear, and exact description thereof, reference being had to the accompanying drawings, in which—

Figure 1, is an isometrical view; Fig. 2, a

vertical section.

The nature of my invention consists in so arranging the fireplan flues and ovens so that an equable heat can be distributed over one or both ovens or turned into the chimney without coming in contact with either by a simple arrangement of dampers as

herein described.

The out exterior form of my stove is that 20 of an oblong box the top plate having four boiler holes (a, a, a, a,) cast in it; and at its front end there is a hole (b) with a flange around it, by which the smoke pipe is attached to the stove; one of the sides is furnished with three doors the openings of two of which c, c', one over the other open into the ovens and the other (g) beside the upper oven opens into the fire chamber, the other side is similar to it but has no door 30 in the fire chamber. The lower oven (d)extends over the whole bottom part of the stove except a space at end for a vertical flue (f) at the front and back of the stove, which connect with each other under the bottom plate of the oven. Over the rear end of the oven (d) another oven (e) is situated between which, and the first named one, there is a horizontal flue (f'') which connects with the flues (f) at each end of it, the back flue (f) extends up to the top of the upper oven and from thence passes forward over it to the fire chamber; this cham-

ber is situated on a level with the open (e) there being two plates and a space (f^3) between them one of which forms the back of 45 the fire chamber the other the front of the oven, the fire chamber is over the front end of the lower oven, its bottom plate being raised high enough from the top of the oven, to form the continuation of the flue 50 (f'') and projects out in front of the stove for a hearth (h) of the usual construction. The front flue (f) rises the whole width of the stove up to the hearth of the fire chamber it is then divided into two and continues 55 up at each front corner to the top where it runs horizontally to the aperture (b) in the top plate. In the square space thus made by the front flue, the front fire door (i) is situated, and in the side of the flue 60 next the fire there is a damper (i') which slides back and forth to open or close a direct communication with the fire plan. There is also a turning damper (k) to close the front end of the horizontal flue (f')

When the damper (i) is open and a fire is made the smoke and heat ascends through the openings in front directly into the pipe but if that damper is closed and the damper (k) opened the heat goes around the upper 70 oven before it passes off; but if the last named damper is also closed the heat passes around both ovens and cooking can be done

in every part of the stove.

What I claim as my invention and desire 75

to secure by Letters Patent is-

The combination of the flues (f, f''), and (b, f''), with the ovens, and dampers (i and k), constructed and arranged in the manner and for the purpose herein described.

RICHD. WM. BELSON.

Witnesses:

TIMOTHY MULVEY, WILLIAM KITTLUN.