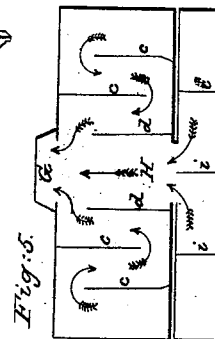
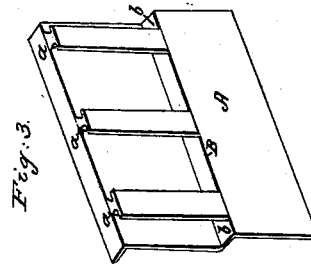
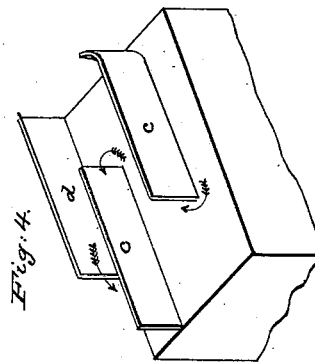
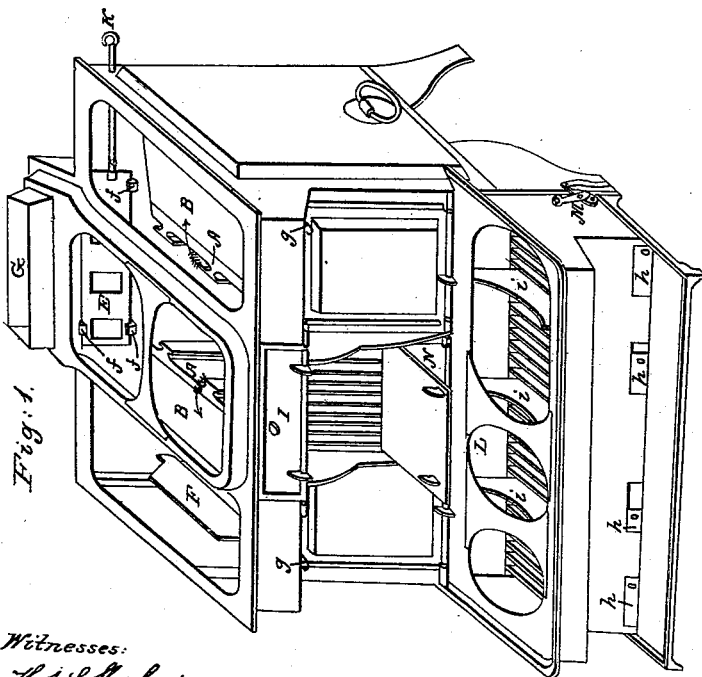
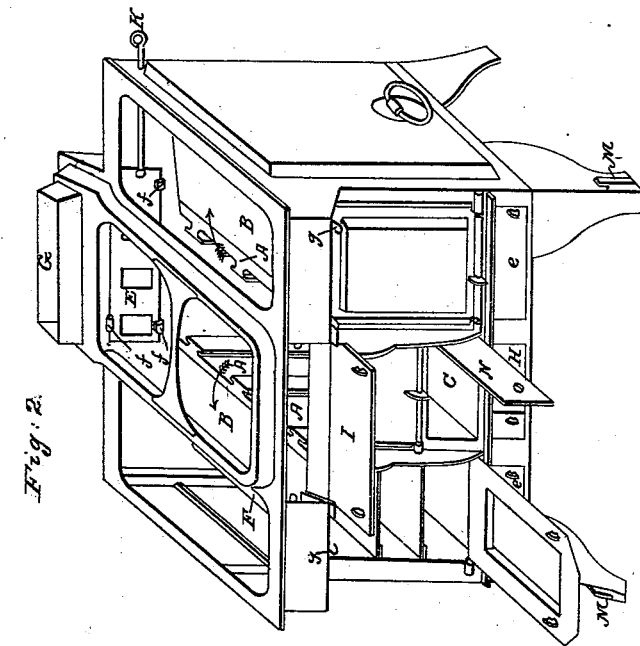


C. POSTLEY.
Cooking Stove.

No. 3,128.

Patented June 9, 1843.



Witnesses:
Thos. S. Shepherd
Chas. Postley.

Inventor:
Charles Postley

UNITED STATES PATENT OFFICE.

CHARLES POSTLEY, OF NEW YORK, N. Y.

COOKING-STOVE.

Specification of Letters Patent No. 3,128, dated June 9, 1843.

To all whom it may concern:

Be it known that I, CHARLES POSTLEY, of the city and county of New York and State of New York, have made certain Improvements in an Apparatus for Cooking, and that the following is a full and exact description thereof.

Figure 1, is a view of the cooking apparatus complete with its two sections, 1, 2. It may be made of cast iron or any other suitable material, and of any size required; it is intended for shipping, steamboats, hotels, &c.

The plates marked A, A one of which is more plainly shown in Fig. 3, have each three double slides *a, a, a*, for putting the fire brick or soapstone in; they are placed in loose between the ovens B, B, and are kept steady by means of small ridges on the ash pit plate C. Fig. 2, against which they rest at the bottom; in the middle they are supported by the fire grate which rests on the knee or elbow D, Fig. 3, at *b, b*. This keeps them firmly supported against the ovens B, B; the advantage in having these plates loose is that when the fire bricks, or soap stones want changing the plates can be taken out, and fresh fire bricks, or soap stones put in with but little trouble or expense.

The fire place will burn wood or coal with equal advantage; by closing the damper E (which communicates direct with the main pipe or funnel G) and opening the two dampers F, F, (one can be seen in Fig. 1, half open, and in Fig. 2 quite open) the heat passes over the ovens B, B, horizontally down the flues on the outside of the ovens, and into the serpentine flues underneath the said ovens; the serpentine flues will more easily be explained by referring to Figs. 4 and 5.

Fig. 4, is the bottom of the oven. *c, c*, are two plates cast on the bottom; *d* is formed by the inside plate of the said oven; the arrows show the direction of the draft, in Fig. 5; it shows how all the drafts combine under the ash pit, and pass in the rear to the main pipe or funnel G; in these serpentine flues the heat is made to turn three times under the ovens, giving them considerably more heat than the common direct or reversible flues; *e, e* and H are three slides

made for sliding back so as to clean out the flues; H is also the opening which communicates with the front section 2. I is the door which opens over the fire through which you can fry or boil. The damper E slides in four small runners *f, f, f, f*, cast on the back plate; the casting of these on the back plate is much better than the common way of riveting them on; the damper is open and shut by means of the rod K.

The dampers F, F are opened and shut by the handles *g, g*, which pass out over the oven doors; in this section No. 1, you can have from one to six boilers on at the same time; section No. 2 is divided into four fire places, each having a separate draft with slides *h, h, h, h*, so that either can be closed at pleasure; by the removing of the partitions *i, i, i* you can have the fire all in one; these fire places communicate with section No. 1, at I, which passes into H (Fig. 2) under the ash pit and then combines with the other flues and passes into the main pipe or funnel; on this section No. 2, you can have from one to four boilers; it is joined to section No. 1, by hooks at each end M, M. By means of this combination you can have from one to ten boilers, frying and boiling, and two large ovens in operation at the same time. If at any time you should not want to use section No. 2, by closing the slide in the opening H leading into section No. 1, stopping the drafts *h, h, h, h*, and putting on the covers you have a complete hearth for section No. 1. When the flues require cleaning, you take the front section No. 2 from section No. 1 by unhooking the catches M, M, which leaves it the same as Fig. 2; you can then clean the flues through the openings that are closed by the slides *e, e* and H.

The fire chamber should be such as to correspond with the size of the apparatus, such as now represented; the fire chamber is eight inches in width and eighteen inches in length in the clear; the ovens are twelve inches in width, eighteen in length and thirteen inches in height, the boilers as large as the openings will admit; the dampers are so arranged that you can have a direct draft by opening the damper E, or by closing the damper E and opening the dampers F, F a circuitous draft, around the ovens through

the serpentine flues and so into the main pipe or funnel G. All the doors open downward, excepting the door N which closes the ash pit; this is made to swing sidewise so
5 as to regulate the draft to the fire place.

This apparatus can be made with only one oven if required, with from one to seven boilers, with frying and broiling, &c., all in operation at the same time.

10 From the method of the different flues with the arrangement of the dampers, the heat may be regulated so as to obtain great

advantage for cooking purposes and the saving of fuel.

What I claim, and wish to secure by Letters Patent is as follows: 15

The arrangement of the serpentine flues in combination with the stove as above described, having its flues, dampers, and front section all as herein set forth.

CHARLES POSTLEY.

Witnesses:

WM. H. POSTLEY,

W. M. POSTLEY.