

S. BENTZ.
Cooking Stove.

No. 3,470.

Patented March 9, 1844.

Fig: 1.

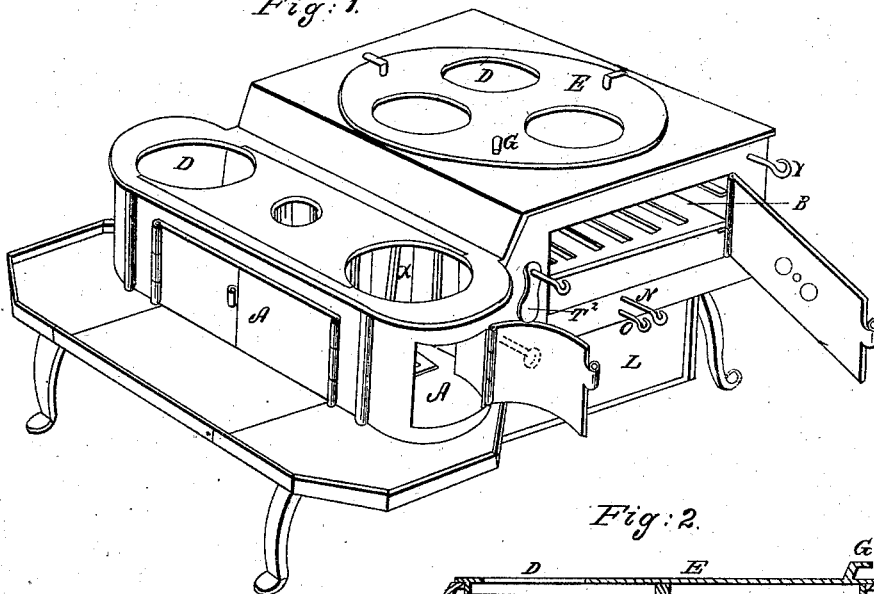
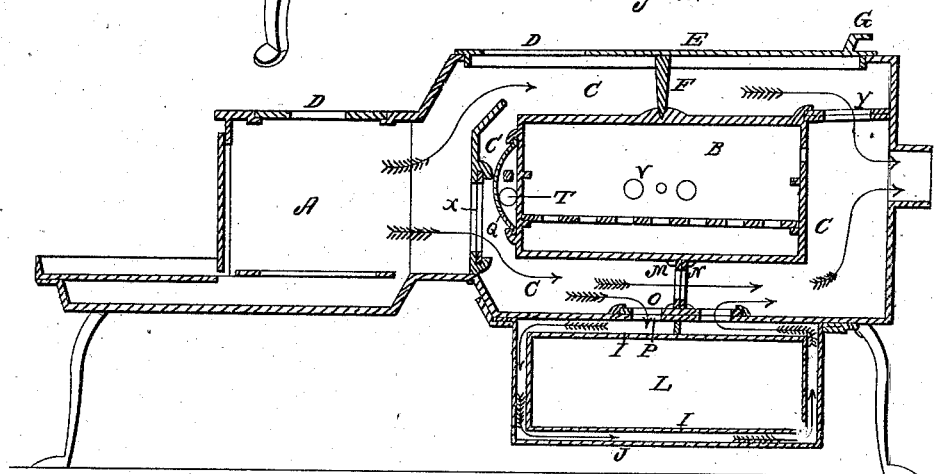


Fig: 2.



UNITED STATES PATENT OFFICE.

SAMUEL BENTZ, OF BOONSBORO, MARYLAND.

COOKING-STOVE.

Specification of Letters Patent No. 3,470, dated March 9, 1844.

To all whom it may concern:

Be it known that I, SAMUEL BENTZ, of Boonsboro, Washington county, State of Maryland, have invented a new and useful
5 Improvement in the "Premium Cook-Stove," which is described as follows, reference being had to the annexed drawings of the same, making part of this specification.

Figure 1 is a perspective view. Fig. 2 is
10 a vertical longitudinal section.

This stove has in addition to the usual fire chamber A, oven B, flues C, boiler holes D, a circular revolving plate E perforated
15 for various boilers or other culinary articles turning on the top plate of the stove or in a groove therein or on a central stud or pivot F projecting down from the center thereof and set in a step or box in the top plate of the oven so that said circular plate
20 may be turned horizontally by handles G projecting from the upper side of it and any one of the vessels therein brought next the fire chamber to be heated, or removed therefrom for lessening temperature. This
25 plate thus arranged can be removed and its place filled by a circular plate of the same diameter having a single opening for a large kettle or boiler adapted to the boiling of clothing or other articles while the cooking
30 is carried on at the same time in the front of the stove or in the ovens. The ring however may be dispensed with. The aforesaid adaptation of the stove to receive a large copper or iron kettle for the purpose of
35 boiling clothing, or to carry on the work of "washing day" without interfering with the cooking department to any material extent, is a great desideratum with persons living in cities. They generally have no
40 wash houses and have usually small kitchens and to be able to cook for 10 or 20 persons and to wash for the same number of persons without interruption, with the same fire, is both convenient and economical.

45 To take off the circular plate with the three or more apertures to substitute a cast iron ring as above described adapted to receive a large copper or iron kettle holding from 20 to 30 gallons or more of water is
50 a very useful improvement.

The construction of the upper part of my

stove to receive the aforesaid large boiler when the circular plate is removed differs from all other stoves in which circular revolving plates are used. In said stoves
55 when the circular plate is removed the stove becomes useless as they have not been adapted to receive a large boiler filling the space occupied by the revolving plate.

It is not intended to claim the use of a
60 revolving circular perforated plate but only the adaptation of the stove to the purpose of extensive boiling in a large vessel when the plate is removed and for the carrying on of various culinary operations by the sub-
65 stitutions of the perforated plate and boilers for the aforesaid large boiler.

Another valuable improvement in the "Premium" stove is in combining with it additional drafts I J K made to pass around
70 a pastry baker L of sheet iron arranged under the bottom plate of the stove, said drafts being opened or closed at pleasure by a new arrangement of a vertical transverse perforated partition M and a sliding regis-
75 ter N and a horizontal sliding register O and perforated bottom plate P enabling the user to carry on the several operations of cooking at the front part of the stove—roasting in the main oven and baking in the
80 pastry oven and boiling clothes in the large boiler on the top of the stove.

In order to be able to regulate the heat of the front part of the oven at pleasure I arrange a segment plate Q in the front flue
85 and against the oven plate next the fire chamber inclosing a space called the atmospheric flue into which fresh air is admitted through apertures T in the side plates of the stove opened or closed at pleasure for
90 changing the temperature of the front part of the oven by means of turning valves T² fixed on the ends of a horizontal axle extending through said space and side plates of the stove—said valves being turned si-
95 multaneously for opening or closing the apertures at the same time. I also have ventilators V in my oven doors for admitting a circulation of pure air to the interior of the oven during the cooking. I likewise make
100 an aperture in the back plate of the oven leading into the back flue or funnel of the

stove through which steam and gas pass from the oven into the smoke flue—said opening being opened or closed at pleasure.

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

The arrangement of the flues C, I, J, K, in combination with the pastry oven L as set forth, and sliding registers N, O for car-

rying the draft under the oven and around the pastry baker as set forth.

SAMUEL BENTZ.

Witnesses:

MICHAEL BEARD,
PATRICK QUINN,
FRISBY DAVIS.