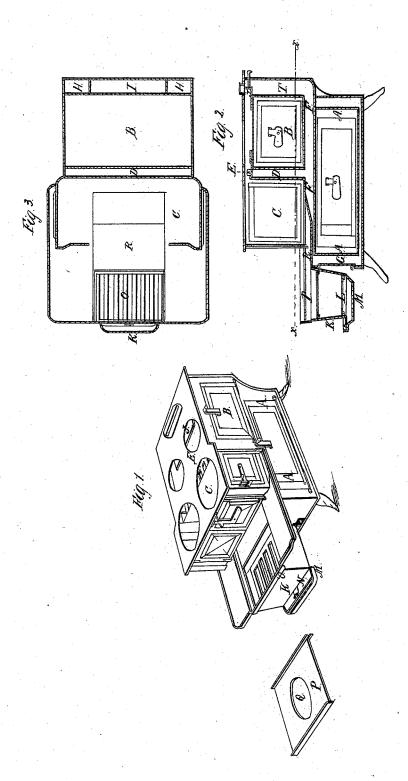
J.M. Camp.

Cook Stove.

No. 3,640.

Patented Jane 24.1844.



UNITED STATES PATENT OFFICE.

HENRY W. CAMP, OF OWEGO, NEW YORK.

COOKING-STOVE.

Specification of Letters Patent No. 3,640, dated June 24, 1844.

To all whom it may concern:

Be it known that I, Henry W. Camp, of Owego, in the county of Tioga and State of New York, have invented certain new and useful Improvements in the Manner of Constructing Cooking-Stoves; and I do hereby declare that the following is a full and exact description thereof.

In the accompanying drawing, Figure 1, 10 is a perspective view of my stove. Fig. 2, a vertical section thereof from front to back, through its middle; and Fig. 3, is a horizontal section in the line x, x, of Fig. 2.

My stove is furnished with two ovens, one

15 of which, A, A, extends the whole width, and nearly the whole length, of the stove; the other, B, is situated over A, and immediately back of the fire chamber, C. Between the upper oven and the fire chamber 20 there is a descending flue, D, which may be closed, or partially closed, by a latticed, or compound, vale, which slides endwise, and is shown at E. The descending flue, D, leads into the horizontal flue, F, F, at about the center part of the lower oven, and this flue extends forward, and backward over said lower oven, as represented; its forward part leads to the flue, G, which descends to the horizontal flue under the lower oven; 30 this flue, at its rear end, communicates with

into the flue, or boiler space, between the top plate of the stove and that of the upper oven; the rear end of my stove being, like many other stoves, divided into three vertical flues, namely, the two, H, H, last named, and the middle flue, I; which last extends down to, and communicates with the flue space F, F. The upper end of this rear flue

the two vertical flues, H, H, that open above

o space, I, may be closed at pleasure, by means of a damper, J, the rear end of which is bent up at right angles, and when pushed forward it will close, the entrance into said flue from the boiler space. By this arrange-

45 ment, the upper oven only may be heated, if desired, or the draft may be made to pass around both the ovens. When the valves E. and J. are made to close the flues D. and I. the whole draft will be through the boiler
50 space and directly to the exit pipe. When

space and directly to the exit pipe. When the valve E, is opened, and the valve J, is pushed forward, so as to close the entrance from the boiler space to the stove pipe, the draft of heated air will be down the flue, D,

back under the oven, B, and up the middle, rear flue, I. When the valve, E, is closed.

and the valve J, pushed forward, the draft will be around both ovens. It will, in this case, pass through the boiler space, down the flues H, to the lower flue space, forward 60 along this to the flue G, up which it will ascend; thence along the horizontal flue F, F, and up through the flue I, to the exit pipe.

With my stove, I combine a chafing, or fire, box, which slides in under the lap of 65 the stove, is furnished with a grate at its lower part, and may have a gridiron, skillet, or other cooking utensil, placed at its upper part. K, is the above named fire box, which slides in under the hearth, or lap, of the 70 stove, upon suitable ledges. At its lower part, L, it has grate bars, to support charcoal, or other fuel; beneath this, there is a shallow ash-pit, M, which admits air at its front, and may be closed, in any degree, 75 by a cover, N. O, may represent a gridiron, or bars, upon which any article to be heated may be placed. P, is a sliding piece fitting into the lap of the stove, in the usual manner. Q, is a hole through this piece which 80 may receive a kettle, or other cooking utensil, or which may be closed by a simple When the slide P, is in place, the hole O, may stand directly over the fire box, K; when this is closed, the slide, P, forms 85 a flue space which leads into the fire chamber of the stove between it and the sunk part R, of the hearth. Besides affording an additional means of cooking at any time, this fire box will be particularly useful at times 90 when it is not desired to heat the stove itself. It may, of course, be lined with soap-stone, or fire clay, and thereby a convenient apparatus for summer use will be obtained, with but little annoyance from ra- 95 diation.

Having thus fully described the manner in which I construct my improved cooking stove, and its appendages, and shown the uses thereof, what I claim therein as new, 100 and desire to secure by Letters Patent, is—

The particular arrangement of the flues and valves, as set forth.

I do not claim either, or any, of these, excepting under the special arrangement and 105 combination thereof above made known, and by which they are rendered susceptible of the various changes above described.

HENRY W. CAMP.

Witnesses:

SEYMOUR CHURCHILL, BILLINGTON C. WHITING.