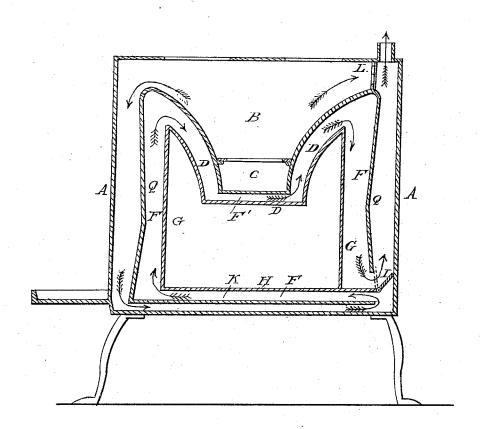
J. LEWIS.

Cooking Stove.

No. 3,753.

Patented Sept. 20, 1844.



UNITED STATES PATENT OFFICE.

JAMES LEWIS, OF AMSTERDAM, NEW YORK.

COOKING-STOVE.

Specification of Letters Patent No. 3,753, dated September 20, 1844.

To all whom it may concern:

Be it known that I, James Lewis, of Amsterdam, in the county of Montgomery and State of New York, have made a new and suseful Improvement in Cooking-Stoves, which is described as follows, reference being had to the annexed drawings of the same, making part of this specification.

The figure is a vertical section of the stove.

The nature of my invention and improvement is in forming a double flue around the oven by which arrangement the heat is made to circulate twice around the oven instead of once thereby causing the cooking operation of the oven to be performed with much less fuel than heretofore consumed and more equably.

The exterior of the stove A is made of a rectangular, or of any convenient and suit20 able shape provided with the usual appendages, such as doors, hearth—smoke funnel—perforated top plate, legs, &c.

The chamber of combusion B is made with

a horizontal bottom and convex sides extending to the tops of the two additional vertical plates Q Q between the oven and outside plates that form said addition flues F F F F. The ash pit c is made in the usual manner.

The top of the oven consists of a plate or plates D in shape corresponding with those forming the bottom and sides of the fire chamber aforesaid of lesser size than the sides thereof and placed at a sufficient distance therefrom to form a flue F' between the top of the oven and the bottom of the fire chamber—the middle portion F' of the top plate of the oven being horizontal and parallel to the bottom plate of the ash box and of greater width. The sides G of the

oven are vertical and unite with the upper 40 edges of the convex portions of the top of the oven. The bottom H is horizontal and connects with the lower edges of the aforesaid vertical plates and is extended on one side to the outside plate of the stove so as to 45 shut off the draft to the funnel at this place—being perforated with an oblong aperture which is opened or closed at pleasure by a damper I. Two additional vertical plates Q Q, are placed between the said ver- 50 tical plates of the oven and the vertical outside plates of the stove extending from upper edges of the convex sides of the fire chamber down to the edges of an additional horizontal plate K placed between the bot- 55 tom of the oven and the bottom of the stove thus dividing the flue around the oven into two flues through which the heat and smoke circulate—the said additional horizontal plate extending only to the middle of the 60 vertical flue between the side of the stove and oven. There is another plate L arranged in the upper part of the fire chamber on one side next the funnel for preventing the smoke passing directly from the fire 65 chamber into the funnel perforated with an opening and provided with a damper for opening and shutting said opening at pleasure in order to regulate the draft as desired.

What I claim as my invention and which 70 I desire to secure by Letters Patent is—

Making the stove with an additional flue around the oven in the manner and for the purpose above set forth.

JAMES LEWIS.

Witnesses:

WM. P. ELLIOT, A. E. JOHNSON.