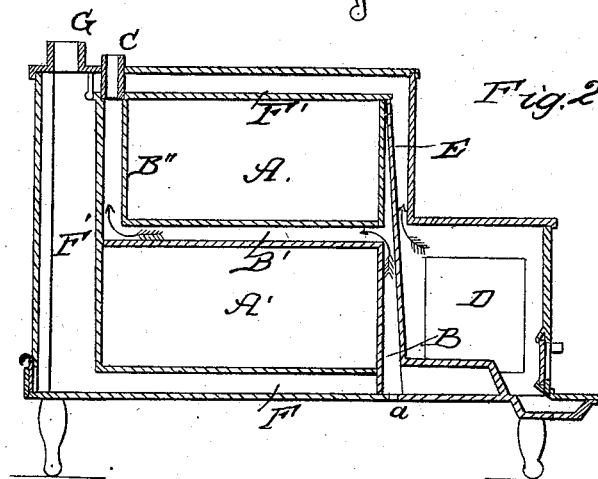
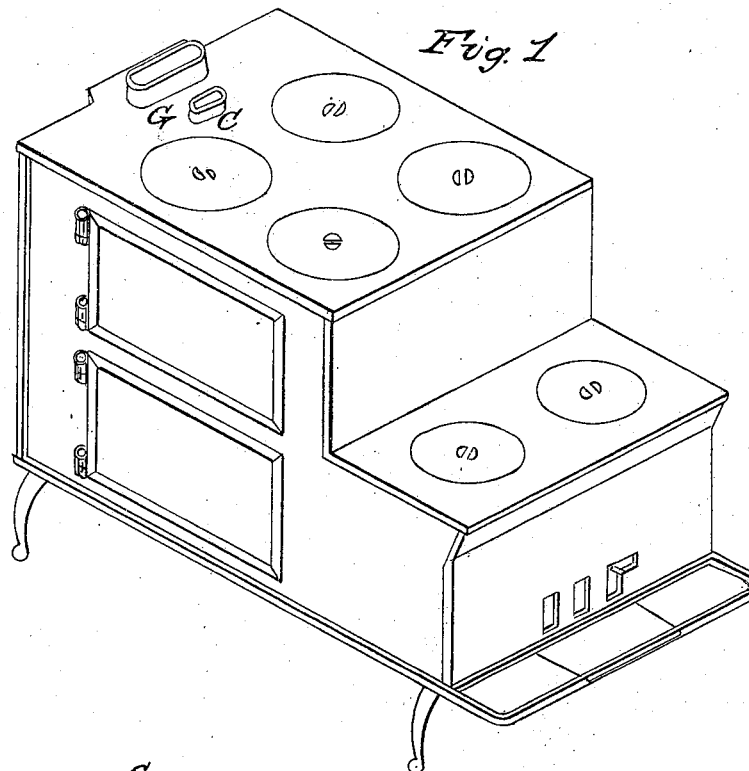


A. C. CONDÉ.  
Cook Stove.

No. 4,785.

Patented Oct. 3, 1846.



# UNITED STATES PATENT OFFICE.

ADAM C. CONDE, OF SCHENECTADY, NEW YORK.

## COOKING-STOVE.

Specification of Letters Patent No. 4,785, dated October 3, 1846.

*To all whom it may concern:*

Be it known that I, ADAM C. CONDE, of Schenectady, in the county of Schenectady and State of New York, have invented a new and improved manner of constructing a stove, which stove is applicable to the purposes of cooking and to the heating of air for the warming of apartments; and I do hereby declare that the following is a full and exact description thereof.

My stove in its general construction is similar to many other cooking stoves. It has two ovens, one of them placed above the other, with a flue space between them; but this flue space and one in the front of the two ovens, and at the back of the upper oven, do not admit any portion of the draft from the fire chamber, but is used for the passage of air that is heated by the action of the fire through the back plate of said fire chamber, and the air so heated is to be subsequently conducted through suitable tubes to the apartments which it is desired to heat. The draft direct from the fire is conducted to the exit or smoke pipe through flues especially appropriated to that object.

In the accompanying drawing, Figure 1 is a perspective view of my stove, and Fig. 2 a vertical longitudinal section thereof through its middle.

A A' are the two ovens, and B B' B'' the flues for the passage of the air that has been heated for the purpose of warming apartments. Into the flue space B, air is admitted through an opening, or openings in the bottom plate of the stove as shown at *a* in the section. The flue space B, I extend up to the upper plate of the upper oven, but the direct course of the air to be heated is from the flue space B into B', thence into B'' and to the hot air pipe C which passes through the top oven plate into the flue

space B'', said top plate being extended back so far as to cover the opening into B'', excepting that portion through which the tube C passes.

The draft from the fire chamber D, is up through the flue space E over the upper oven through the said space, and then down two lateral descending flues at the back of the oven, thence forward under the lower oven and around partition plates F to a central ascending flue F' whence it escapes through the smoke pipe G. The manner of arranging these latter flues is the same with that in general use where three flue spaces are formed by partitions at the back of the stove and under the lower oven; and valves or dampers for regulating and directing the draft may be applied in any of the known ways.

Upon a practical trial of a stove constructed in the manner herein described it has been found that the heat is more equally distributed around the ovens than when they are heated in the ordinary way by passing the direct draft from the fire between the two ovens.

Having thus fully described the manner in which I construct and arrange the flues of my air heating stove what I claim therein as new and desire to secure by Letter Patent is—

The particular manner of arranging the air heating flues B, in front of, between, and behind the ovens, in combination with the flues for carrying off the gaseous products of combustion; the whole arrangement and combination being substantially the same with that herein made known.

ADAM C. CONDE.

Witnesses:

THOS. P. JONES,  
EDWIN L. BRUNDAGE.