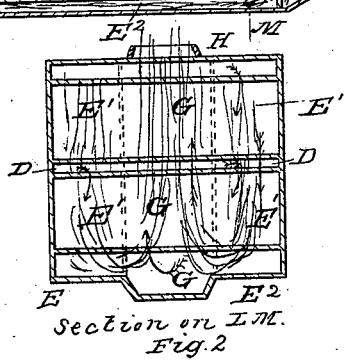
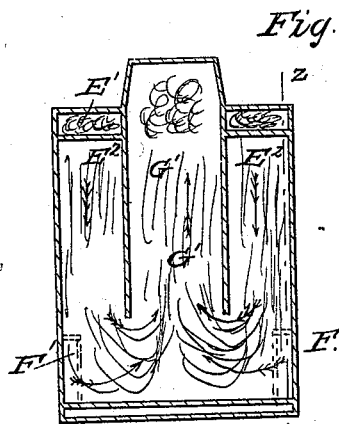
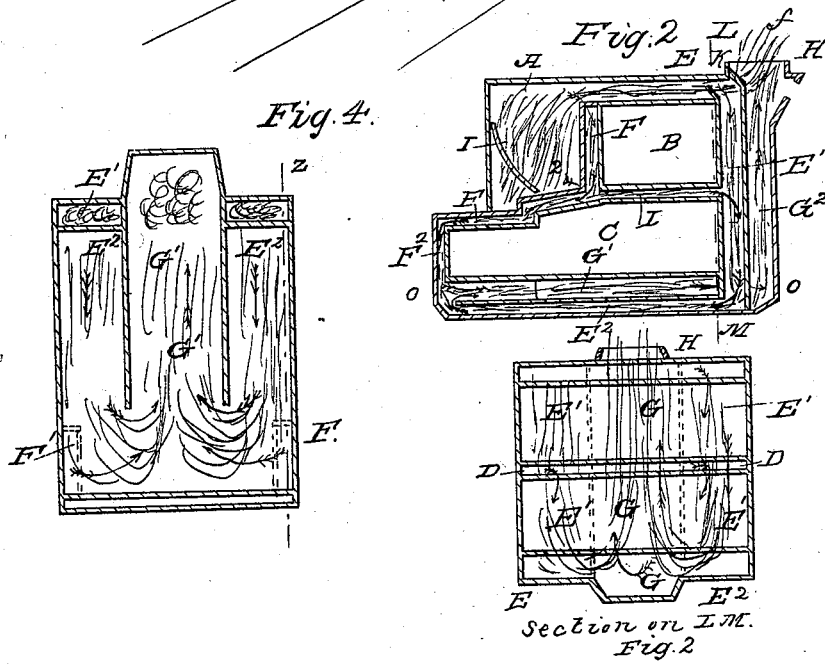
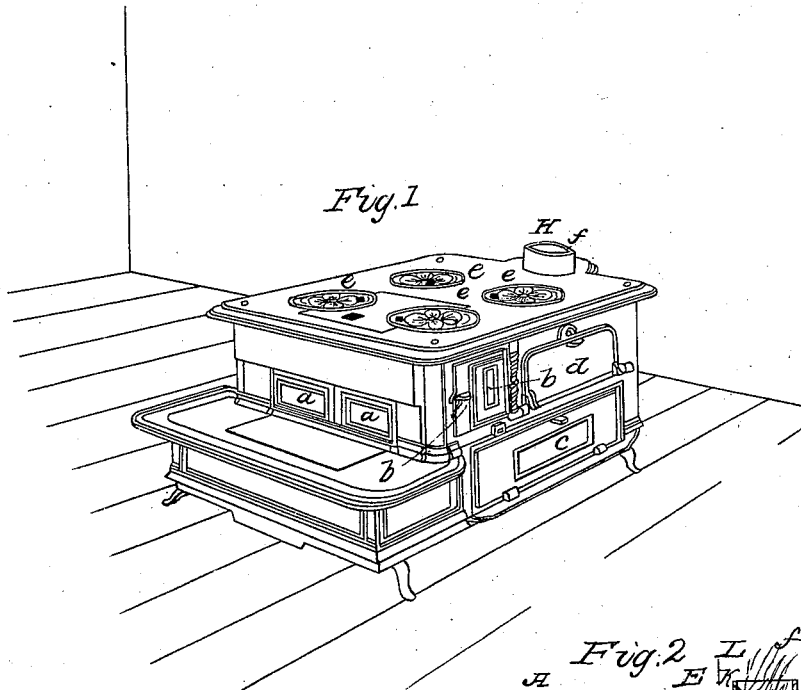


J. H. CONKLIN.

Cooking Stove.

No. 4,974.

Patented Feb. 20, 1847.



UNITED STATES PATENT OFFICE.

JAMES H. CONKLIN, OF PEEKSKILL, NEW YORK.

COOKING-STOVE.

Specification of Letters Patent No. 4,974, dated February 20, 1847.

To all whom it may concern:

Be it known that I, JAMES H. CONKLIN, of Peekskill, in the county of Westchester and State of New York, have invented a new and useful Mode of Constructing Cooking-Stoves with Two Ovens and a Fire-Flue Between Them; and I do hereby declare that the following is a full, clear, and exact description of the construction and operation of the same, reference being had to the annexed drawings, making a part of this specification, in which—

Figure 1, is a perspective view of the stove; Fig. 2, a side section or longitudinal elevation on the line *z, z*, of Fig. 4; Fig. 3, a vertical transverse section on the line *L, M*, of Fig. 2; and Fig. 4, a ground plan, or horizontal section, on the line *o, o*, of Fig. 2.

In Fig. 1 (*a*) is the front door of the stove, opening to the grate of the stove, in which either wood or coal may be burned; (*b*) is the side door opening into the same; (*c*) is the door of the lower oven; which oven extends forward to near the front of the stove under the hearth as shown at (*C*) Fig. 2; (*e*) Fig. 1, represents the holes in the top of the stove for kettles, and (*f*) the stove pipe hole.

In Fig. 2, (*A*) represents the fire place; (*I*) the grate; (*B*) the upper oven; (*C*) the lower oven; and the spaces (*D*), (*E*¹), (*E*²), (*F*¹), (*F*²), (*G*¹), (*G*²) the flues of the stove. The fire passes over the oven (*B*) through the flue (*E*¹), and (when the damper (*K*) is open) out of the pipe at (*H*); but when the damper is shut, as shown in the drawing, the fire passes down the flue (*E*¹) back of the ovens (see Fig. 4), to the bottom flue (*E*²) which runs along the sides of the stove as seen at *E*², *E*², (Fig. 4,) to near the front of the stove, where it turns and passes through the flue (*G*¹), under the oven (*C*); (*G*¹) runs through the center of the stove from front to rear as seen in Fig. 4, on the same level with the flues *E*², *E*², on each side of it (but it is represented as a little above them in Fig. 2, for convenience) and passing between the flues *E*², *E*², running up be-

hind the ovens through the flue *G*², on the extreme back side of the stove, and thence out at the pipe *H*. The front flue *F*² (Fig. 2) commences at the top of the fire place, and running down the sides of the fire place as seen in Fig. 2, in front of the oven (*B*) thence along the upper sides of oven *C*, to the front thereof, and thence diving down, enters the flue (*G*¹) at the front and bottom of the stove, as seen in Fig. 4. The fire also passes from the grate into the flue (*D*) (Fig. 2) which is a broad flue between the ovens, extending from one side of the stove to the other, and running from the grate backward, and diving down enters the flue (*E*¹) behind the ovens, as seen in Fig. 2, and also in Fig. 3, which (Fig. 3) is a back vertical section of the stove on the line *L, M*, of Fig. 2; the opening of the flue *D*, into the fire place, is also the width of the stove, less the width of the flues *F*¹, *F*², on each side of it. The fire passes directly into the flue *D*, between the flues *F*, &c. (Fig. 2) as shown by the arrow, 2, the point and feather only, of which are visible. The arrows placed in the flues, show which way the fire passes, when the damper (*K*) is closed. The draft may be diverted into any one or more of the flues, so as to throw the heat to any part of either oven, by any of the usual arrangements of dampers.

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

The center flue *D*, (Fig. 2) between the ovens communicating directly from the fire place to the flue (*E*¹) (Fig. 3) back of the ovens, so that the fire shall pass between the ovens, (and not hot air simply) and thereby producing a greater heat between the ovens; and in combination therewith, the arrangement of the flues *E*¹, *E*², *F*¹, *F*², and *G*¹, *G*² preserving a uniform heat around both ovens, as set forth.

JAMES H. CONKLIN.

Witnesses:

EDWARD WELLS,
JOHN CURREY.