

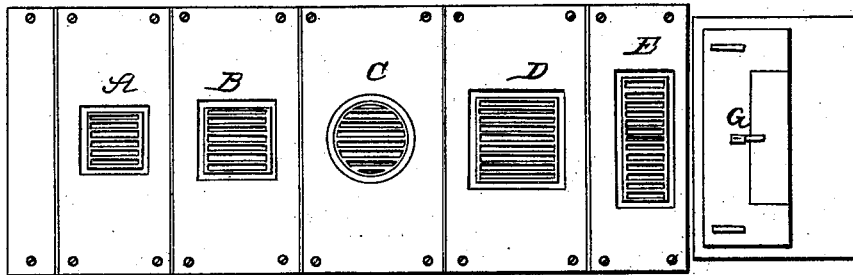
B. ANTOGNINI.

Furnace.

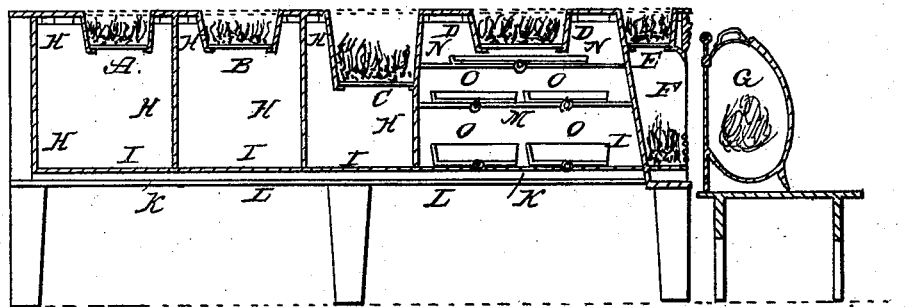
No. 5,239.

Patented Aug. 14, 1847.

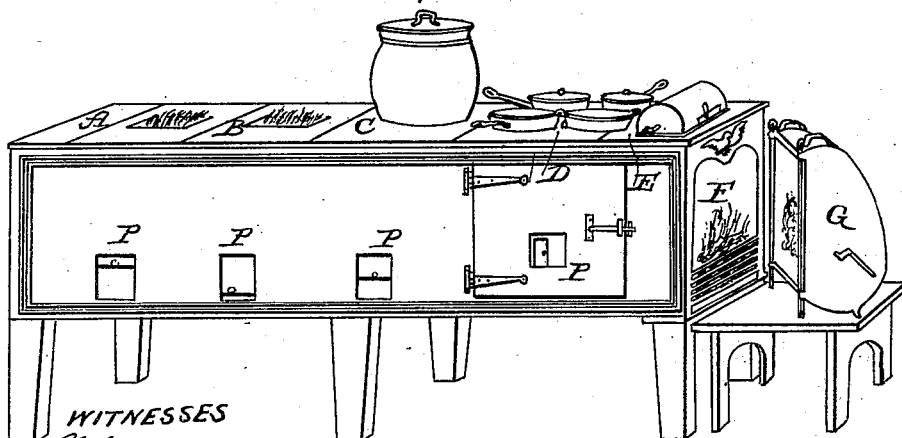
Plan of the upper surface



Longitudinal section



Perspective view



WITNESSES

Charles Compton
John Oliver

INVENTOR

B. Antognini

UNITED STATES PATENT OFFICE.

B. ANTOGNINI, OF NEW ORLEANS, LOUISIANA.

COOKING APPARATUS.

Specification of Letters Patent No. 5,239, dated August 14, 1847.

To all whom it may concern:

Be it known that I, BERNARD ANTOGNINI, of New Orleans, in the State of Louisiana, have invented a new and Improved Mode of

5 Cooking, which I call "Economical Cooking-Furnace;" and I do hereby declare that the following is a full and exact description.

The nature of my invention consists in the making of furnaces employed for

10 cooking.

The character of my invention consists in cooking promptly, with a great economy of fuel, and with a great reduction of the expenses of instalment incurred for the different methods of cooking already known.

To enable others skilled in the art to make and use my invention, I will proceed to describe its construction and operation.

I construct my furnace in the following way (see drawings): A, furnace of a square opening of 7 inches; B, furnace of a square opening of 8 inches; C, furnace of a round opening of $9\frac{1}{2}$ inches in diameter; D, furnace of a square opening of 10 inches; E, 20 long furnace of a rectangular opening of 14 inches by 6 inches; each of those furnaces is established in the center of a plate of cast-iron which is affixed by means of screws, thereby isolating each plate, which 30 permits to supply the said plates separately when used up or damaged; F, shell (so called from its form) of cast iron, employed for roasting. G, reflector made of tin which receives the piece which is to be 35 roasted; H, H, H, iron plates isolating each of the furnaces A, B, C. I, iron plate, being the bottom of the system, resting on a plastering K, which plastering K is supported by a floor L; M, oven warmed at the same time by the furnaces D, E, and by the shell 40 F; N, ash pan made of iron plates, supported by two iron rods at a convenient height, in order that the ashes do not fall on what is cooked in the oven M; O, O, iron rods 45 intended to support dishes of things to be cooked; P, P, P, doors of the furnaces A, B, C, by which doors the fire is revived or extinguished, and the ashes are extracted; R, large door of the oven M. This large 50 door R bears a small one which is employed to govern or to extinguish the fire.

Operation: The furnaces being loaded with the requisite quantity of charcoal a certain number of cooking pans are put on 55 each furnace, in such way that each cooking

pan receives the necessary quantity of fire. Of course the number of cooking pans so placed on each furnace depends on the dimensions of the cooking pans. On the furnaces of the dimensions given in this my 60 specification (which dimensions are generally convenient) 5 cooking pans can be placed on each furnace; four on the furnace and the other one supported by those four. By means of the door of each furnace, the 65 fire is increased if the cooking must be prompt, or diminished if the cooking must be slow; which effect is caused by the combined action of the door and of the iron plates H, H, H which isolate each furnace; 70 that said action governing the air easily and surely for increasing or diminishing the fire.

The advantages of my furnaces are the following: 1, they can be employed any- 75 where, in open air or in a room without a chimney, without causing the nuisance of the smoke. In this point they differ from the cooking furnaces already known, which cannot be used in a room unless that room 80 has a chimney, or unless an apparatus be adapted to lead out the smoke. 2, they are easily portable, which gives the power of cooking even while traveling, for instance on a rail-road or on a wagon. A two holes 85 furnace can be transported by one man and can cook for 8 persons. In that property of being easily portable, they differ from the furnaces already known. 3, They can be 90 very easily and economically repaired on account of the separation of each cast-iron plate that bears each furnace; the cover or upper surface of my furnace being composed of several parts. In this point they 95 differ from the cooking-furnaces already known, because in the cooking furnaces already known the plate forming the upper surface is made of a single piece, and when that cover is broken or damaged in any place, a new whole cover must be made, 100 which is expensive, which large expense is avoided in my furnaces by supplying only the plate which is damaged. 4, the separation of each furnace by the plates H, H, H, gives the power of cooking rapidly in one 105 furnace, and at the same time of cooking slowly in the next furnace. 5, their greatest advantage is the economy of fuel. With a given quantity of fuel my furnaces will cook 4 or 5 times more than any other cook- 110

ing apparatus already known. The cooking being done, if any quantity of fuel remains that has not been burnt, it will be preserved by shutting the door and covering the opening of the furnace. The
5 expense of fuel necessary for the use of 5 furnaces and of the part called "shell," is 3 cents per hour, or $\frac{1}{2}$ cent for each furnace employed separately. Those furnaces offer
10 also advantages of cleanness and of exemption from the dangers of fire.

What I claim as my invention and desire to secure by Letters Patent are the following parts:

15 1. The division of the cover or upper sur-

face of my furnace into several parts, each of those parts bearing one furnace.

2. The use of partitions which isolate each furnace and in combination therewith the use of the little door of each furnace, 20 which partitions and doors govern the fire as required, thereby presenting all the advantages of the chimney or of the smoke apparatus without their nuisance owing to the use of charcoal.

B. ANTOGNINI.

Witnesses:

CHS. LE CARPENTIER,
CALVIN BLACHE.