J. FEINOUR.

Cooking Stove.

No. 6,067. Patented Jan'y 30, 1849.

Fig. 1

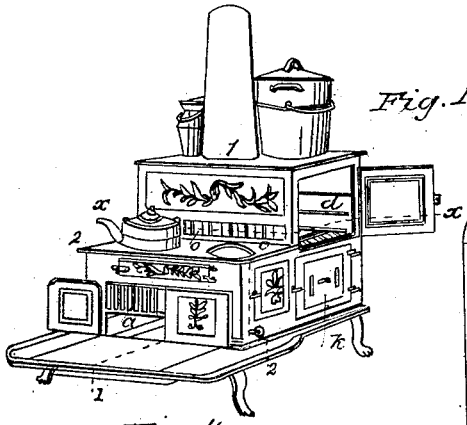


Fig. 8

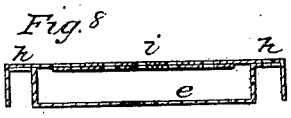


Fig. 3

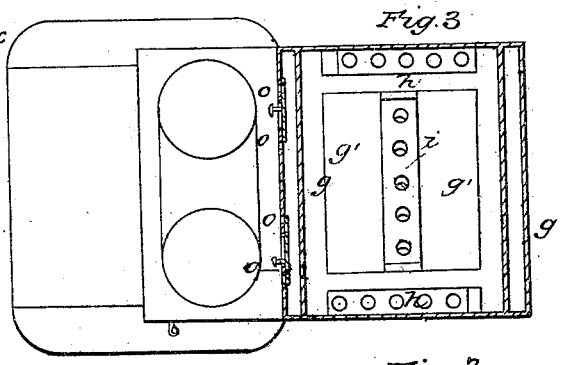


Fig. 4

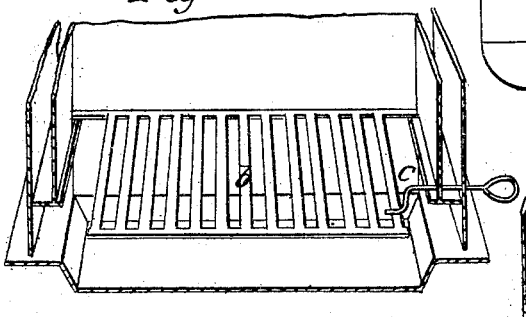


Fig. 7

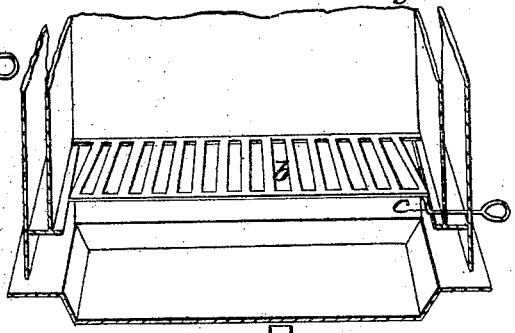


Fig. 6

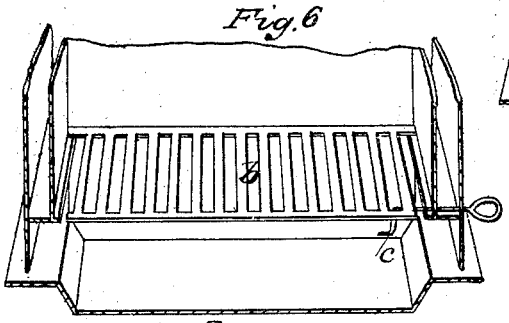


Fig. 2

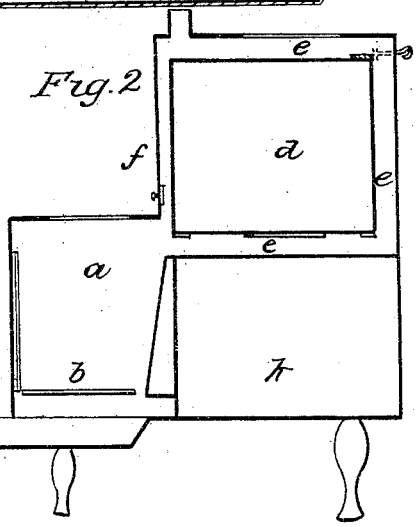
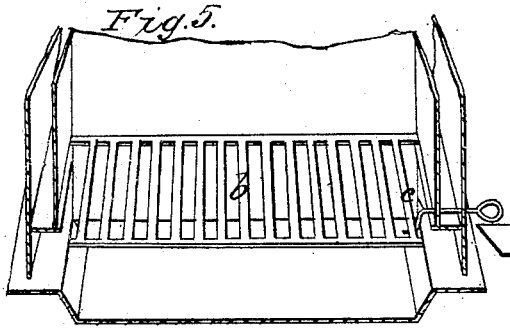


Fig. 5.



UNITED STATES PATENT OFFICE.

JOSEPH FEINOUR, OF PHILADELPHIA, PENNSYLVANIA.

COOKING-STOVE.

Specification of Letters Patent No. 6,067, dated January 30, 1849.

To all whom it may concern:

Be it known that I, JOSEPH FEINOUR, of the city and county of Philadelphia and State of Pennsylvania, have invented certain new and useful Improvements in Cooking-Stoves, of which the following is a full and exact description, reference being had to the annexed drawings of the same, making part of this specification, in which—

Figure 1 is a perspective view of a stove to which my improvements are applied. Fig. 2 is a vertical section through the line 11 of Fig. 1. Fig. 3 is a horizontal section through the line *x x* of Fig. 1. Figs. 4, 5, 6 and 7 are vertical sections through the line 2, 2, of Fig. 1, showing the grate and the crank which supports it, in different positions. Fig. 8 is a section through the oven bottom and flue.

The same letters indicate the same parts in all the figures.

In the accompanying drawings *a* represents the fire chamber made in the usual manner, and having a hinged drop grate *b* placed near its bottom, which is supported at different degrees of elevation by a rod *c* bent into the form of a crank, and supported by bearings on which it is free to turn, the relative position of the rod and grate are seen in Figs. 4, 5, 6 and 7. In Fig. 4 the grate is in its lowest position, as when the fire is dropped into the ash-pit, the rod *c* being entirely detached from it. In Fig. 5 the grate is supported in a horizontal position by the wrist turned down, this being a suitable position for building the largest fire. In Fig. 6 it is raised a little above the horizontal, and rests upon the stem of the rod *c*. This position of the grate is suited to making a moderate fire. Fig. 7 is the most elevated position of the grate; it rests upon the wrist of the crank, which is turned up. In this position of the grate, the angular space between it and the back plate is narrow, being suitable for making a small fire. To stir up the fire it is simply necessary to turn the rod *c* briskly backward and forward which will vibrate the grate with sufficient rapidity to agitate the coals, and shake down the ashes effectually, and the stove doors being kept closed in the meantime the dust is not dispersed throughout the room, which is an advantage that every housewife can duly appreciate. This adjustability of the grate admits of a large or small fire being built which of course adapts it to cooking upon an extended or diminished scale as circumstances may require.

d is the principal oven. It is situate immediately above and behind the fire, and is surrounded by the flues *e*, *f*. The bottom of the oven *g*, Fig. 3, has a series of perforations made through it at each end which are opened or closed as required by sliding plates *h h* which are themselves perforated with holes corresponding to the holes through the bottom, which are distant from each other a space equal to their diameter so that by sliding the plates endwise a communication is established with the auxiliary oven below, or interrupted at pleasure; in the middle of the bottom *g* a longitudinal opening is made, which is covered by a plate *g'*. In the middle of this plate a series of holes are made, which are covered by a sliding plate *i* having similar holes, by sliding which back and forth a communication with the flue is opened and closed as the case may require, when meat or other food causing an empyreumatic or other unpleasant odor is being cooked, the communication is opened to convey it away through the chimney, instead of ejecting it out into the room like the common stove.

The flue does not extend under the entire bottom, but leaves a sufficient space at each end for the communication between the two ovens. In front of the flue and opposite the holes for the kettles and other cooking utensils, a series of holes *o* are made which are opened and closed by dampers. These holes are for the purpose of conducting into the chimney the vapor arising from culinary operations. When the draft of the fire is required to be increased, and no vapor is being formed, these dampers are closed.

k is an auxiliary oven placed beneath the principal oven, and immediately behind the back plate of the fire, this oven is heated by radiation from the back plate, and by the hot air circulating from the upper oven through the apertures in the bottom plate *h* and when a large body of cold matter is deposited in the upper oven the temperature of the same is prevented from being unduly depressed by a supply of heat from the lower oven which acts as a reservoir of heat in a case of this kind. The lower oven from its milder temperature is well adapted for warming pies, baking custards, and such other culinary operations as require a gentle heat.

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

1. The combination of the perforated registers with the principal and auxiliary ovens, for the purpose of either establishing a communication between them or separating them as herein set forth.

2. I likewise claim the combination of the perforated sliding plate *i* with the plate *g'* to open and close a communication between the ovens *d*, *k* and the flue *e*, the plate *g'* also, by being removed furnishing a ready means of access to the flue for the purpose of cleaning it.

In testimony whereof I have hereunto signed my name this twenty-eighth day of June A. D. 1848.

JOSEPH FEINOUR.

Witnesses:
P. H. WATSON,
STEPHEN W. WOOD.