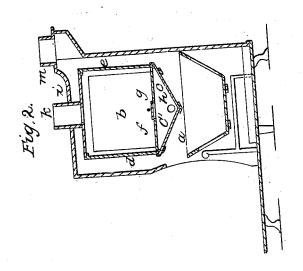
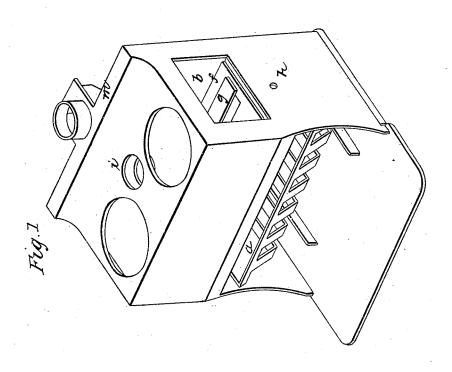
## J. L. NORTON. Cooking Stove.

No. 6,137.

Patented Feb. 27, 1849.





## United States Patent Office.

JAMES L. NORTON, OF PERRY TOWNSHIP, JEFFERSON COUNTY, PA.

## IMPROVEMENT IN COOKING-STOVES.

Specification forming part of Letters Patent No. 6, 137, dated February 27, 1849.

To all whom it may concern:

Be it known that I, James L. Norton, of Perry township, in the county of Jefferson and State of Pennsylvania, have invented certain new and useful Improvements in Cooking-Stoves; and I do hereby declare that the following is a full, clear, and exact description of the principle or character which distinguishes them from all other things before known, and of the usual manner of making, modifying, and using the same, reference being had to the accompanying drawings, which illustrate the same, in which-

Figure 1 is an isometrical projection. Fig.

2 is a vertical section.

The same letters refer to like parts in both

the figures.

The nature of my improvements consists in constructing the double-bottom of the oven so as to make the inclined back c' to the front flue, d, of the fire-place like a Franklin stove, and admitting cold air at the lower angle thereof, which ascends through the oven and is carried off through a hole in the top of the oven, either into a pipe when required for heating apartments, or into the flue when cooking in the oven. The flue at the back of the stove is carried up above the upper horizontal flue, by which the draft is increased and the counter - current, usual in double flues, avoided, by causing the ascending flue to cross the horizontal one.

The stove in its exterior is something like a common Franklin stove in form, with an open fire-place, a, and also with an oven, b,

Below the bottom, f, of the oven are two plates, c c', inclined downward at an angle, as shown in Fig. 2, and there is a flue at their front d and back e, the rear flue, e, being more contracted than the front onethat is, the oven is placed a little nearer the back plate than the front one-and both of them extending the whole breadth of the firechamber. Above the angular plates c, over the fire, there is another plate,  $\tilde{f}$ , forming the

oven bottom, which has a space, p, at each end for the hot air to ascend through into the oven, and in the center there is an opening furnished with a cover, g, that can be removed at pleasure. At the lowest point of the inclined plates c c' there is a hole, h, in each side plate of the stove, which admits the external air, and effects the double purpose of preventing the plates from becoming too highly heated at that point, and also of properly disseminating the heat in the oven, and when wanted for the purpose of conveying heat to apartments beyond the room in which the stove is situated this chamber can be connected with proper pipes for that purpose at k. At the center of the top of the oven a hole is made, and directly above it, in the top stove-plate, there is another, i. A pipe, k, can be fitted to these holes, and lead the hot air of the stove off in any direction. In cooking, this pipe can be removed, and the odor from the oven be made to pass up the smoke-pipe of the stove. In front the top plate has two boiler-holes, and the hole i can also be used for the same purpose. Over the back flue there is an upward projection, m,

which is for the purpose of aiding the draft and preventing counter-currents when the two flues meet.

The fire-chamber may be furnished with a grate or andirons.

Having thus fully described my improved stove, what I claim therein as new, and for which I desire to secure Letters Patent, is-

1. The combination of the air-chamber below the oven and the movable pipe for conveying off the hot air, as above set forth.

2. In combination with the double flues, the projection m, rising above the back flue before it contracts into the size of the pipe, arranged substantially in the manner and for the purpose herein made known.

JAMES L. NORTON.

Witnesses:

J. J. GREENOUGH,

T. C. DUM.