H. JACKSON.

Double Cooking Stove.

No. 7,304. Patented April 23, 1850.

Fig. 1.

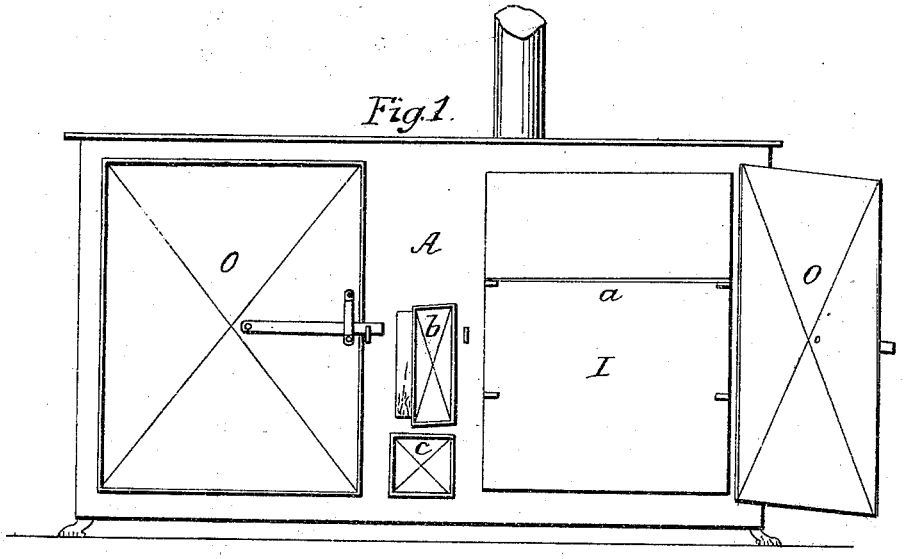


Fig. 3.

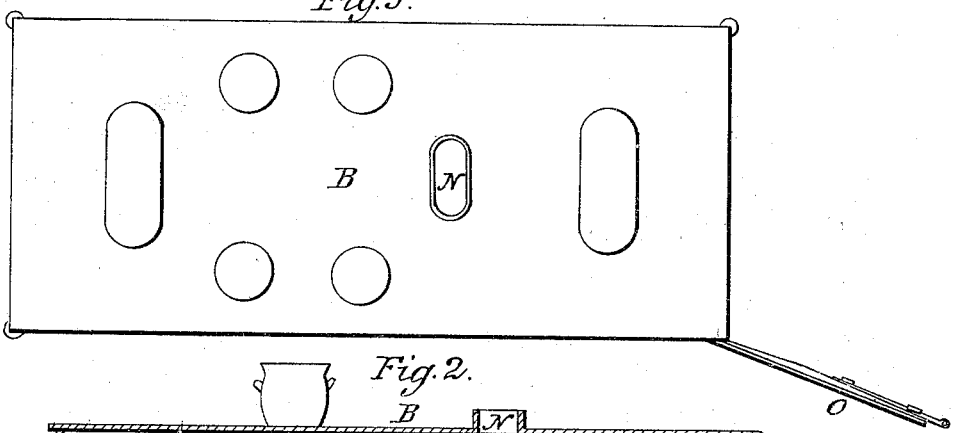
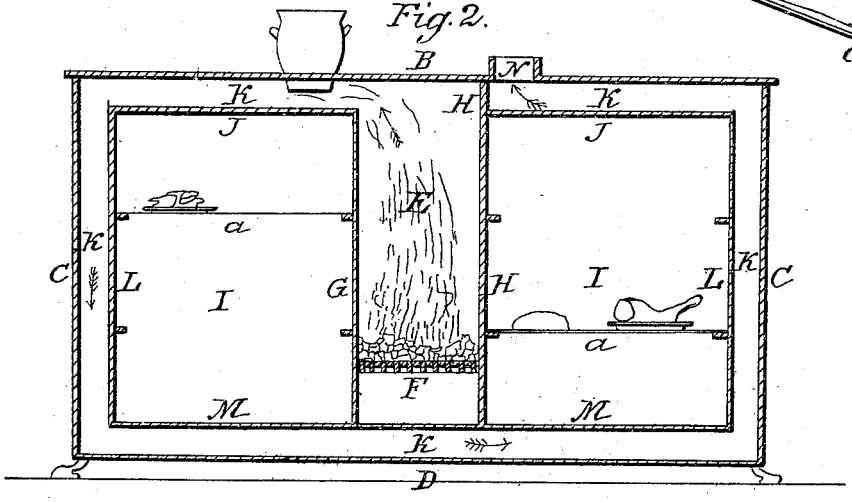


Fig. 2.



UNITED STATES PATENT OFFICE.

HENRY JACKSON, OF EVANSVILLE, INDIANA.

DOUBLE COOKING-STOVE.

Specification of Letters Patent No. 7,304, dated April 23, 1850.

To all whom it may concern:

Be it known that I, HENRY JACKSON, of Evansville, of the county of Vanderburg, State of Indiana, have invented a new and Improved Cooking-Stove; and I do hereby declare that the following is a full and accurate description of my invention.

The nature of my invention consists in the construction of a cooking stove, having two distinct compartments, with such an arrangement of the fire chamber, grate, and the flues, that one compartment receives a far higher degree of heat than the other, thus permitting boiling, roasting, or any kind of cooking requiring much heat, to be carried on in one part of the stove, while, at the same time, baking or any kind of delicate cooking, requiring a regular and low degree of heat, may be conducted in the other part. By means of this arrangement, in my double cooking stove, a great variety of dishes may be cooked simultaneously and the culinary operations of a family performed with much greater convenience and economy in the consumption of fuel, than with the cooking stoves in common use.

To enable others skilled in the art, to understand and use my invention, I will proceed to describe its mode of construction and operation, referring to the annexed drawings, which form a part of this specification.

I make my double cooking stove in the usual way, of cast-iron plates or of sheet iron, as desired.

Figure 1 is a front view, having the door of one of the compartments open and the door of the grate partially drawn. Fig. 2 is a vertical section, exhibiting the stove in operation. Fig. 3 is a top view, showing the issue of the smoke-flue and holes (having covers) for setting pots, pans, kettles, &c.

The same letters always refer to the same parts.

The form of the stove is not important; it may be square or oblong, the latter form being, as I think, preferable.

In Fig. 1, A is the front plate or outside casing of the stove; in Figs. 2 and 3 B is the top plate; and in Fig. 2 C, C, are the end or side plates; there are also back and bottom plates which make the frame or outside body of the stove complete.

The fire-chamber E, and the grate F, are placed centrally in the body of the stove, running from the front plate A to the back; the plates G and H, Fig. 2, form the sides of the fire-chamber and divide the stove into two compartments I, I; the plate H is continued up to and unites with the top plate B, while the plate G terminates short of the plate B, and unites with an inside plate J, which forms the top of one of the compartments I, leaving a flue K, the whole width of the stove, which flue is continued around on the inner side of the stove, and formed by means of the sides L, L, and the bottoms M, M, and the other top J, of the compartments I, I, until it is stopped by the upper part of the plate H, and finds issue in the pipe at N—the course of the flame and smoke therein being indicated by arrows.

The compartments I, I, have doors O, O, in front, and are also provided with sliding plates *a*, *a*, upon which the pans or dishes are set for cooking.

In Fig. 1, *b*, is the fire-chamber door, and *c*, the door of the ash-hole under the grate F.

The operation and advantages of this arrangement in my double cooking stove, are as follows:—The fire being made in the chamber E, the flame and heated smoke and air pass off through the flue K, first around the left-side compartment I, surrounding it with a highly charged current of caloric, which raises the heat in this compartment to a degree much greater than in the other, around which the current of caloric passes when comparatively exhausted—an effect which is obvious. The top of the stove over the left side compartment, under which the flame and heated air directly pass, will be exposed also to a powerful heat, and it is accordingly provided with openings or places to set pots or kettles for boiling, &c., while the top on the other side will be subjected to only a moderate heat, which for many culinary purposes will be found very convenient. Thus it will be seen that boiling, roasting, or other kind of cooking which need a powerful heat may be conducted on one side and in one part of my double cooking stove, while delicate dishes, &c., requiring a moderate heat, are prepared in the other.

The grate may be so constructed as to burn either wood or coal.

Having described my invention, what I claim and desire to secure by Letters Patent, is—

The construction of a double cooking stove, having two compartments I, I, and a smoke flue K, passing round one compartment first and then around the other, in such manner that one shall be heated in a much higher degree than the other, arranged and constructed substantially as herein described and for the purposes set forth.

HENRY JACKSON.

Witnesses:
H. Q. WHEELER,
ASA IGLEHEART,
JOHN INGLE, Jr.