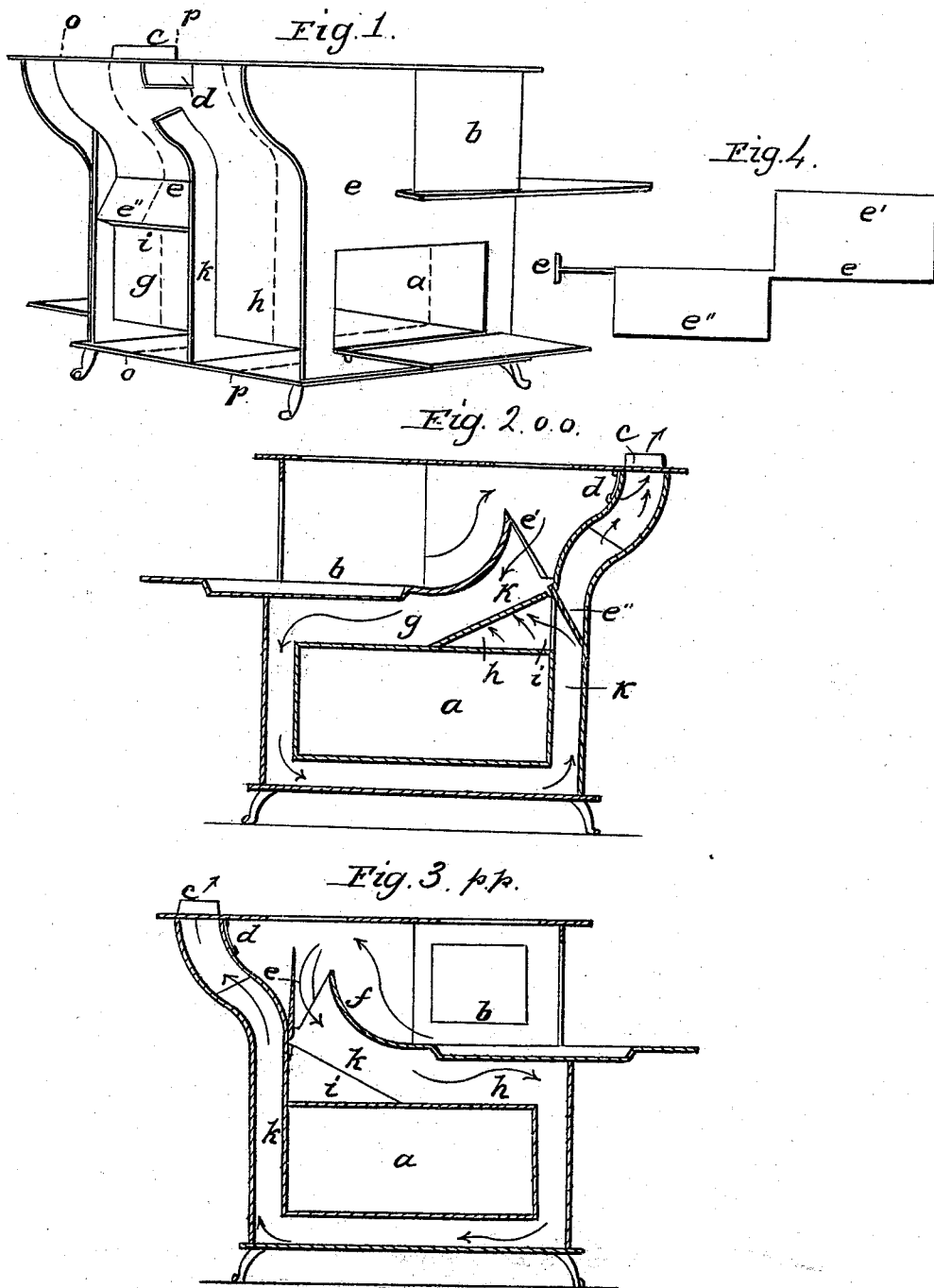


A. KEAGY.  
Cooking Stove.

No. 7,459.

Patented June 25, 1850.



# UNITED STATES PATENT OFFICE.

ABRAHAM KEAGY, OF MIDDLE WOODBURY TOWNSHIP, BEDFORD COUNTY,  
PENNSYLVANIA.

## COOKING-STOVE.

Specification of Letters Patent No. 7,459, dated June 25, 1850.

*To all whom it may concern:*

Be it known that I, ABRAHAM KEAGY, of Middle Woodbury township, in the county of Bedford and State of Pennsylvania, have  
5 invented certain Improvements in Cooking-Stoves, and that the following is a full, clear, and exact description of the principle or character which distinguishes them from all  
10 other things before known and of the usual manner of making, modifying, and using the same, reference being had to the accompanying drawings, of which—

Figure 1 is a perspective view of the stove with the back plate removed. Fig. 2 is a  
15 section through the flue (*g*) and Fig. 3 a section through the flue (*h*). Fig. 4, is a view of the damper.

My improvements consist in so constructing the stove that the flue instead of conducting the flame and hot air from the fire  
20 firstly around the back and under the bottom of the oven and then either returning under the bottom and back, or else having to cross itself after passing over the top of the  
25 oven, through a box. It makes the hot air after passing to the back of the fire to return between the fire chamber and the top of the oven, and thence around it, by the front,  
30 bottom and back, to the chimney, or if required it can be made to pass twice around the oven before entering the chimney.

The stove is made in the common form, having the oven (*a*) underneath the fire  
35 chamber (*b*) and the chimney (*c*) at the back. When the damper (*d*) is open the heat passes directly up the chimney, but when it is closed, and the damper (*e*) open as in Fig. 3 the heat has to pass around the  
40 plate (*f*) over the top of the oven, through the flues (*g* and *h*) in the direction of the arrows and from thence up the chimney.

Thereby enveloping the whole surface of the oven, and circulating once around it. When the damper (*e*) is closed as in Fig. 2, the heat has to pass around the oven, firstly  
45 through the flue (*g*) which is separated from the flue (*h*) by the partition (*k*) from thence it passes by the aperture (*i*) in the partition (*k*) into the flue (*h*) and then has to pass a second time around the oven before  
50 it can make its escape by the chimney. It will be readily seen that by this arrangement I effect a great saving of fuel by causing the heated gases to traverse such a long and circuitous passage, and the oven being sepa-  
55 rated from the fire chamber by a stratum of air, is less liable to scorch its contents by being too intensely heated in any one part.

The axis of the damper (*e*) is on the line of junction of the back and top flues. There  
60 is a projection (*e'*) upward from this axis on one side of the center line of the stove sufficient to cover the opening into the flue (*h*) and in the same plane a projecting plate (*e''*) extends downward sufficiently to close  
65 the back flue (*g*) at the same time the other projection closes the flue (*h*). And when the flue (*h*) is opened by turning the damper this lower portion (*e''*) closes the opening  
70 between the top and back flue.

Having thus fully described my improvements in cooking stoves, what I claim and desire to secure by Letters Patent is—

The combination of the flues with a single  
75 damper (*e*) so that by a single movement I cause the hot air to traverse once or twice entirely around the oven at pleasure, substantially as described.

ABRAHAM KEAGY.

Witnesses:

EDWARD EVERETT,  
ELIAS AFFLERBACH.