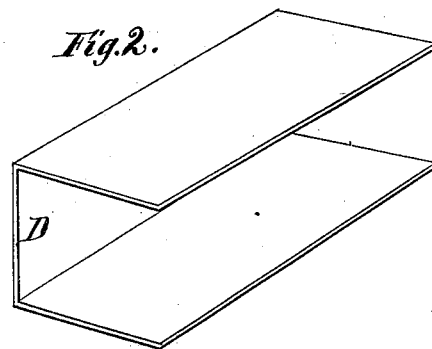
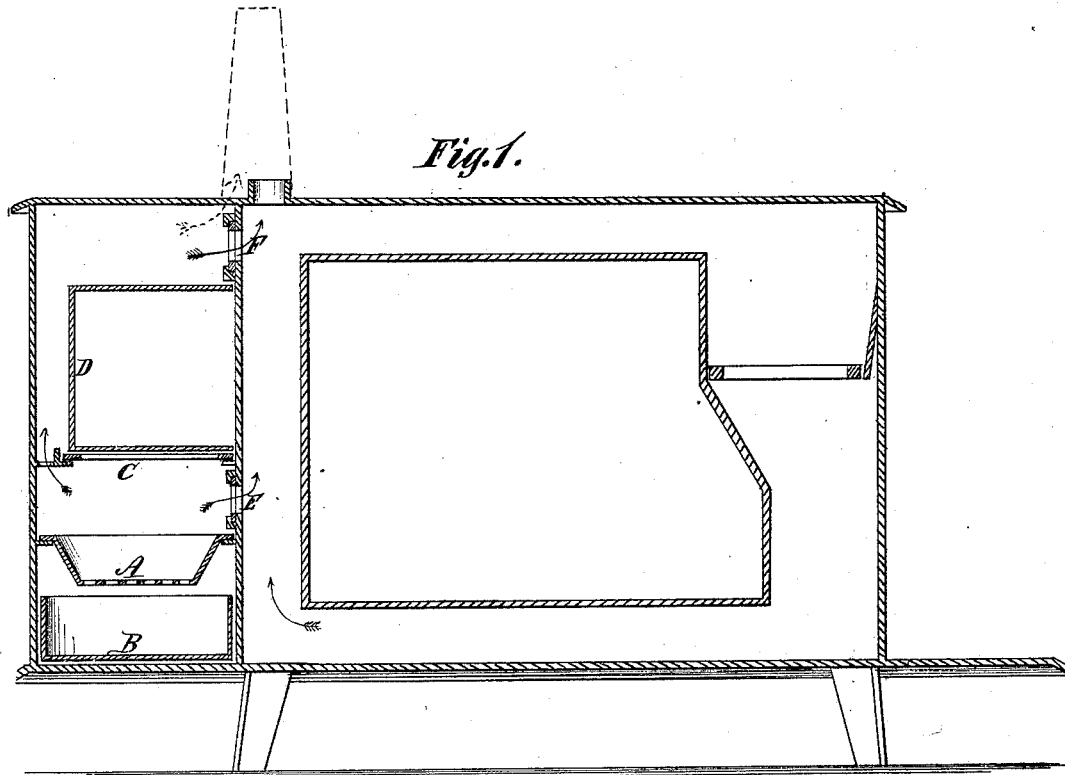


N. S. MINNISS.

Cooking Stove.

No. 111,963.

Patented Feb. 21, 1871.



Witnesses:

*H. G. Tinker*  
*Edward J. Parker*

Inventor.

*Nathan S. Minniss*

# UNITED STATES PATENT OFFICE.

NATHAN S. MINNISS, OF OIL CITY, PENNSYLVANIA.

## IMPROVEMENT IN COOKING-STOVE ATTACHMENTS.

Specification forming part of Letters Patent No. **111,963**, dated February 21, 1871.

*To all whom it may concern:*

Be it known that I, NATHAN S. MINNISS, of Oil City, in the county of Venango and State of Pennsylvania, have invented a Broiling, Baking, and Warming-Closet Attachment to a Cooking-Stove, of which the following is a specification.

Figure 1 is a transverse side elevation of a cooking-stove with my attachment, the whole being cut through the middle. Fig. 2 is the baker withdrawn from the closet.

A is the grate; B, the ash-pan; C, the grid-iron; D, the movable baker; E, the lower opening into the cooking-stove flue, and F the upper opening into the same.

I make the shell of the closet of any size required, of either cast or sheet iron. Where the stove and closet are made at the same place I would have one bottom plate under all, and the rear plate of the stove will make the partition wall between the closet and stove, the whole being secured together by any suitable fastening—say by screws through the top plates into straps of iron beneath. The grate and gridiron are made of either cast or wrought iron, and are placed in suitable relation to each other near the bottom of the closet. Between the grate and gridiron an opening is made through the rear plate of the stove, (see E,) and another one above, (see F,) with sliding dampers over each. The baker D is simply a piece of sheet iron bent so as to form three sides of a hollow square, but long enough to reach from the door to the end plate, so that when its open edges fit against the rear plate of the stove and the closet-door is shut, an oven is formed inclosed on all sides, and

when the lower draft is closed and the upper opened the heated air from the grate will pass over three sides of it; but the object of this arrangement is more particularly to have a convenient and spacious broiling apartment, free from smoke in the kitchen, and still not interfere with any of the other operations of the cooking-stove. I would generally use charcoal, though any other fuel will answer by allowing it to burn clear before putting in the meat.

When the fire is first started, I would open the draft at E and close F, then, if broiling is to be done, draw out the movable baker D, close E, and open F, and then all the heat will pass through and around the meat.

When not needed for broiling or baking, without any fire other than what is in the cooking-stove, it makes a commodious warming-closet.

When it is not convenient to make openings in the rear plate of the stove, the draft may be made directly into the pipe by having its lower end enlarged, as seen by the dotted lines in Fig. 1.

The front end of the ash-pan is provided with a sliding damper to admit and cut off air from the grate.

I claim—

In combination with a warming-closet to a cooking-stove, the grate A, ash-pan B, grid-iron C, movable baker D, draft E and F, constructed as and for the purpose set forth.

NATHAN S. MINNISS.

Witnesses:

H. G. TINKER,  
EDWARD D. PARKER.