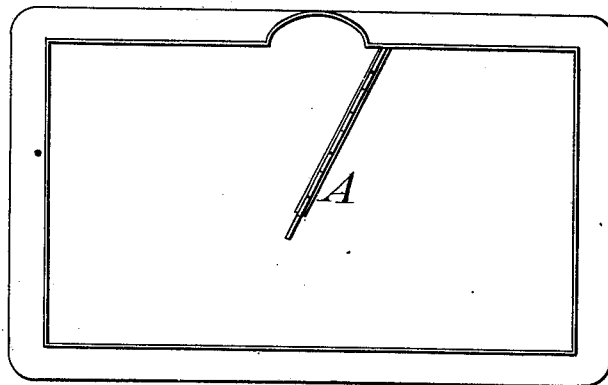
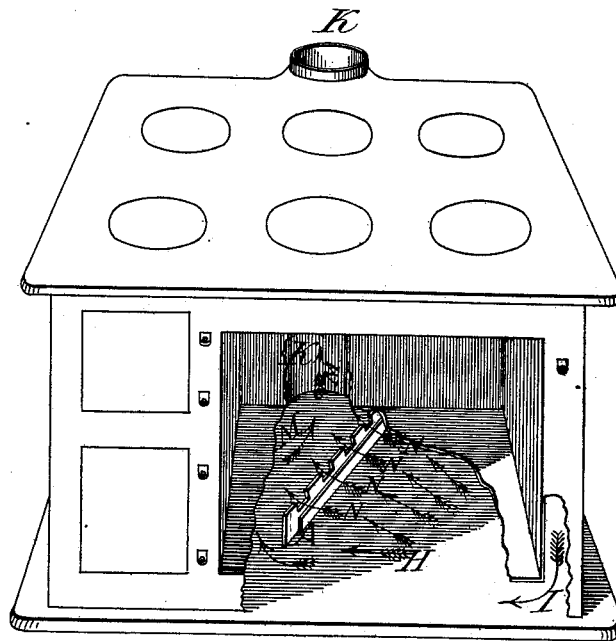


J. JEWETT.  
Cooking-Range.

No. 213,756.

Patented April 1, 1879.

*Fig. 1.*



*Attest:*

*H. H. Gibbs*  
*J. C. Munroe*

*Fig. 2*

*Inventor:*

*Josiah Jewett.*

# UNITED STATES PATENT OFFICE.

JOSIAH JEWETT, OF BUFFALO, NEW YORK, ASSIGNOR TO SHERMAN S.  
JEWETT & CO., OF SAME PLACE.

## IMPROVEMENT IN COOKING-RANGES.

Specification forming part of Letters Patent No. **213,756**, dated April 1, 1879; application filed  
December 30, 1878.

*To all whom it may concern:*

Be it known that I, JOSIAH JEWETT, of the city of Buffalo, in the county of Erie and State of New York, have invented an Improvement in Cooking-Ranges, of which the following is a specification:

The invention relates to the bottom flue-strip used in connection with a sheet-flue range.

Heretofore such flue-strips have been made so as to throw the whole volume of the products of combustion to the front portion of the bottom flue in their passage to the exit-flue, which is objectionable, in that the products of combustion, taking the most direct course to the exit-flue, leave a portion of the bottom of the oven at the rear comparatively cool and apt to not perform the duties required of it.

The object of my invention is to produce a flue-strip which at the same time will throw a portion of the heat to the front part of the bottom oven-plate, and also so diffuse and equalize the heat that the whole of the surface of the oven-bottom may present the same intensity of heat, which is so desirable in a good baking-oven.

The invention consists in the arrangement of a series of openings in the bottom flue-strip of a range.

In the accompanying drawings, in which similar letters of reference indicate like parts, Figure 1 is a perspective of a cooking-range, a portion of the front of the oven-bottom and of the front wall of the rear flue being broken away in order to show the position of the flue-strip and the course of the products of combustion. Fig. 2 is a plan view of the extreme bottom of the range, the line A showing the proper position of the flue-strip, and the dotted lines showing the end flue.

The products of combustion passing over the end of the oven take the course indicated by the arrows marked I, and, reaching the bottom flue, a portion of them takes the course

of the arrows marked H and a portion the course of the arrows marked N, thence to the exit-flue K, following the course of the arrows marked M.

It is of the greatest importance, in constructing a baking apparatus, so to dispose the flue plates or strips that every part of the oven-bottom may present the same degree of heat. This was thought to be accomplished by the ordinary flue-strip, but by actual experiment found not to answer the purpose fully, as the products of combustion, seeking the most direct outlet, would naturally press to the opening between the end of the flue-strip and the front of the range, leaving a large portion of the oven-bottom to become heated by the smaller portion of heat supposed to be thrown off from the main current under the doubtful theory of expansion. The openings or spaces in the flue-strip, being the nearer and the most direct route to the exit-flue, serve to take from the larger force of heat a portion of its volume, distributing and diffusing it more evenly to the oven-bottom, thereby increasing its baking qualities.

I am aware that flue-strips have heretofore been made provided with openings to produce certain results; but I am not aware of the flue-strip used in a sheet-flue range for the purpose of throwing the heat to the front of the oven-bottom having been provided with openings for the purpose of drawing away from the main current of the products of combustion sufficient heat toward the openings to equalize the temperature of the oven-bottom.

What I claim is—

The flue-strip A, provided with the openings or spaces indicated by the arrows N, as shown and described.

JOSIAH JEWETT.

Witnesses:

H. H. GIBBS,  
J. O. MUNROE.