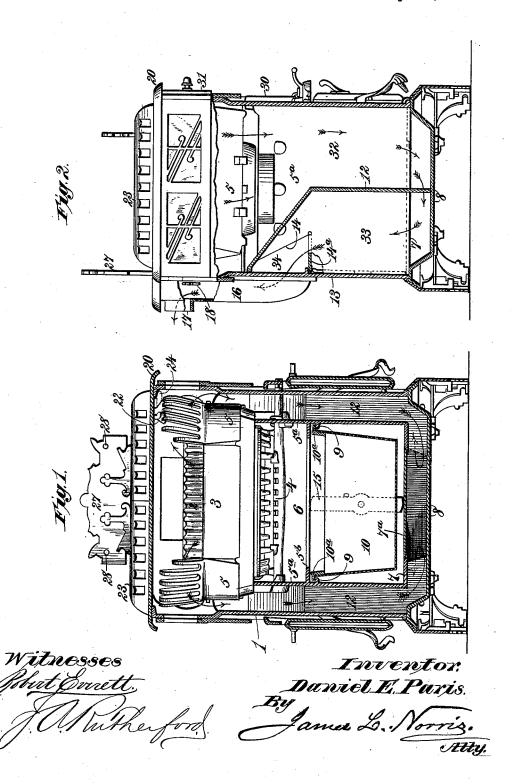
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No. 345,530.

Patented July 13, 1886.

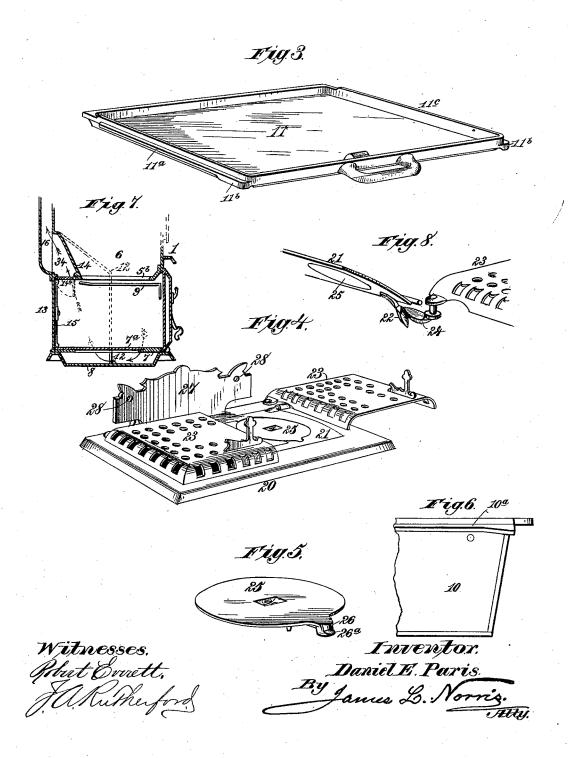


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UNITED STATES PATENT OFFICE.

DANIEL E. PARIS, OF TROY, NEW YORK.

COMBINED PARLOR AND COOKING STOVE.

SPECIFICATION forming part of Letters Patent No. 345,530, dated July 13, 1886.

Application filed December 31, 1884. Serial No. 151,625. (No model.)

To all whom it may concern:

Be it known that I, DANIEL E. PARIS, a citizen of the United States, residing at Troy, Rensselaer county, New York, have invented new and useful Improvements in a Combined Parlor and Cooking Stove, of which the following is a specification.

It is the object of my invention to provide a stove which may be used interchangeably as so a cooking-stove or as a heating-stove for the parlor and other dwelling-rooms of a house.

My invention consists in the several features of construction and combinations of parts hereinafter fully set forth, and definitely point-

15 ed out in the claims. Referring to the drawings forming part of this specification, Figure 1 is a vertical section taken from end to end of the stove, a little in rear of the front wall thereof. Fig. 2 is a ver-20 tical section taken from front to rear near one end of the stove. Fig. 3 is a detail perspective of the oven-top detached. Fig. 4 is a perspective view of the stove-top with its ornamental cover. Fig. 5 is a detail perspective 25 of one of the griddles detached. Fig. 6 is a detail view of the ash-pan, showing the construction of the supporting flanges; Fig. 7, a detail sectional view, on a reduced scale, taken at right angles to the sectional view, Fig. 1; 30 and Fig. 8 a detail view of a part of the hinged

griddle and one of the pivoted covers. In the said drawings, the reference-numeral 1 denotes the body of the stove, which may be of any suitable form. In the upper part there-35 of is arranged the fire-pot 2, having any suitable refractory lining, 3, and having its bottom closed by a grate, 4. This fire-pot is contained within an inner metallic lining, 5, having a lower continuation, 5°, which forms the 40 end walls of a chamber, 6, lying underneath the grate 4. This chamber comprises a space lying between said end walls and the front and rear walls of the stove, a space being left between the lining 5° and the end walls of the 45 stove for the flues. A horizontal plate, 7, forms the floor of the chamber 6, a space being left between said floor and the bottom 8 of the stove, which communicates with the flue-spaces, described hereinafter.

Upon the end walls of the chamber 6 are

cast or attached supporting-cleats 9, arranged a little below the grate 4. These cleats receive the flanged sides 10° of an ash-pan, 10, which is inserted within said chamber when the stove is used for heating purposes only. When the 55 oven is required, this pan is removed and a flat metallic plate, 11, is inserted in its place, forming an oven-top, which receives direct radiation of heat from the grate 4.

Within the flue-space lying at each end of 60 the chamber 6 is placed a vertical wing, 12, extending from the stove-bottom 8 to a point in or nearly in the same plane with the grate 4. From this point each wing is inclined rearward until it unites with the rear wall, 13, of 65 the stove. From this wall an apron, 14, is carried downward and forward between the end walls of the chamber 6, the space thus formed between the lower end of said apron and the rear wall, 13, being closed by a hinged 70 flap, 14°, supported by a button, 15, pivoted upon the rear wall of the chamber 6. The chimney 16 is projected centrally from the rear wall, 13, and communicates with the ascending flues by means of the draft-passages 75 lying between the wall 13 and the apron 14.

Above the pipe-opening 17 in the chimney 16 is placed a damper, 18, whereby direct draft may be cut off when desired.

A cover, 7^a, forms part of the floor of the 80 chamber 6, and may be readily removed when it is necessary to clean the flues.

The top of the stove may be of any suitable form and have any style of decoration, but to more perfectly adapt it to the double purpose 85 in view I prefer to make the top in the manner following.

The numeral 20 denotes the stove-top, which is flat and provided with a lid, 21, through which fuel may be supplied. Depending from 90 the lower face of this lid, near its rear edge, is a cam-arm, 22, which serves a purpose described hereinafter. Upon the top 20, near its rear angles, are pivoted ornamental tops 23, which may be closed over and made to conceal the 95 main top, the pivoted tops 23 being perforated or decorated by any open-work which will permit a free circulation of air and radiation of

Upon one of the pivots upon which the tops 100

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or covers 23 turn is formed a cam-arm, 24, which engages with the arm 22 upon the lid 21 in such a manner that when the cover is swung back to disclose the plain top the lid 5 will be lifted by said cam-arms. The arrangement, however, is such that no operative engagement between the cam-arms takes place until the cover has been turned completely off the top 20, and the form of the cam-surface 10 upon the cam-arm 22 is such that when raised the lid will be supported until the cover is again turned forward.

In the lid 21 may be formed griddle openings, which are closed by griddles 25. (Shown 15 in Fig. 5.) Upon each of these griddles is cast a lug, 26, having a depending outwardlyhooked finger, 26°, which fits an aperture in the lid, and also affords a convenient means for attaching said griddles to the name-plate 27 when they are not in use. The name-plate is provided for this purpose with openings 28, which receive the hooked fingers 26° upon the

The stove is illuminated by mica panes set 25 in the upper portion of the body. Being a surface-burner, it is provided with any suitable damper or draft-door, 30, preferably of the form shown and claimed in an application filed by me of even date herewith. It is also pro-30 vided with a check-draft, 31, and both these

parts may be illuminated, as shown.

The operation of the stove is as follows: When it is to be used for cooking purposes, the grate is first shaken and the fire brought 35 into proper condition. The ash-pan is then removed from the chamber 6 and the oven-top inserted in its place, converting said chamber into a completely-inclosed oven. The damper 18 in the chimney 16 is now turned, closing o that portion of the chimney which lies above the pipe-opening. This directs the draft over the top of the fire-pot, down the descending flues 32, and beneath the oven, where the products of combustion pass around the wings 12 and enter the ascending flues 33, whence they pass into the chimney through the draft-passages 34, this draft-circulation being indicated upon the drawings by arrows, whence it will be seen that the oven is heated upon all its 50 sides save the front and rear only.

By a simple adjustment of the draft and check-draft the heat of the oven may be read-

ily controlled.

The ash-pan 10 is provided with flanges 10°, 55 which increase in thickness from the rear toward the front, the upper surfaces being in a horizontal plane relatively to the body of the pan. The ribs 9, which support these flanges, have a corresponding upward incli-60 nation, whereby when the pan is inserted it is caused to rise and make a close connection with the lower part of the fire-chamber.

The oven-top 11 is provided with flanges 11^a, which rest upon the inclined ribs 9, and

of each flange 11^a, as shown in Fig. 3. This gives the oven-top also a close fit when inserted, the flange 11°, which surrounds the upper surface, being pushed tightly against 70 the plate 5, which lies under the grate.

I have shown in the drawings, as forming part of this stove, the stove-leg, the ovendoor, and shelf, and the draft-door, which form the subject-matter of separate applica-75 tions filed by me of even date herewith, and I therefore make no claim to such parts in

By this invention I provide a stove which may be used as a parlor-stove for heating 80 purposes only, or as a cooking-stove, its efficiency in either capacity being perfect, and in no respect impaired by reason of its double function.

What I claim is—

1. A stove having its inner space divided into an upper fire-chamber, and a compartment beneath said fire chamber adapted to receive an ash-pan, the latter compartment having inclined ribs, which support such ash- 90 pan or an oven-top interchangeably, the latter being provided with flanges which are thicker at the outer than at the inner ends, and which support the pan and top upon said ribs in a horizontal position, substantially as 95 described.

2. The combination, with the top plate of a stove, of a lid hinged to said top at one edge, and provided at one corner of such hinged edge with a cam depending below the under 100 surface of the lid, and a cover pivoted at one corner to the stove top to permit it to swing horizontally in the arc of a circle, and provided adjacent to such pivoted corner with a depending cam-arm, substantially as described. 105

3. The combination, with the top plate of a stove, of a griddle-carrying lid hinged at one edge to said top, and provided at one corner of such hinged edge with a cam depending below the under surface of the lid, 110 and two independent covers, each pivoted at one corner to the stove-top to permit them to swing horizontally in the arc of a circle, and one provided adjacent to its pivoted corners with a depending cam-arm, substantially as 115 described.

4. The combination, with the top plate of a stove, of a lid carrying detachable griddles and hinged at one edge to the stove-top, and provided with a pendent cam at one corner 120 of its hinged edge, and a cover pivoted at one corner to the stove-top to permit it to swing horizontally in the arc of a circle, and provided adjacent to such pivoted corner with a depending cam, substantially as de- 125 scribed.

5. The combination, with a stove having its interior space divided into an upper firechamber and a lower compartment, of descending and ascending flues arranged be- 130 65 in order to give a true level to the plate a tween the end walls of the lower compartment boss or lug, 11b, is formed at the outer end and the outer walls of the stove, and draft-

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the chimney, said passages being formed by an apron inclined from the rear wall of the stove downwardly and toward the front, and having a hinged flap at its lower end, substantially as described.

6. The combination, with the stove-body having a fire-pot, 2, above and a compartment, 6, below, of descending flues 32 and 10 ascending flues 33, communicating with a space beneath the floor of the compartment 6,

substantially as described.

7. The combination, with the stove-body

passages communicating therewith and with 1, having a fire pot, 2, and a compartment, 6, below it, of the wings 12, forming descending 15 and ascending flues 32 and 33, the apron 14, forming draft-passages 34, the hinged flap 14^a, and the chimney 16, having a damper, 18, substantially as described.

In testimony whereof I affix my signature in 20

presence of two witnesses.

DANL. E. PARIS.

Witnesses:

JAS. H. CARPENTER, ARTHUR W. BRADLEY.