

S. B. SPAULDING.

Cooking Stove.

No. 3,021.

Patented March 30, 1843.

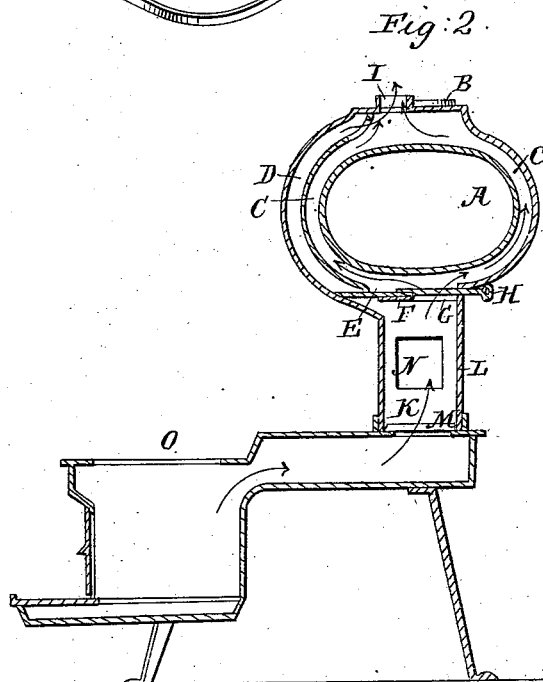
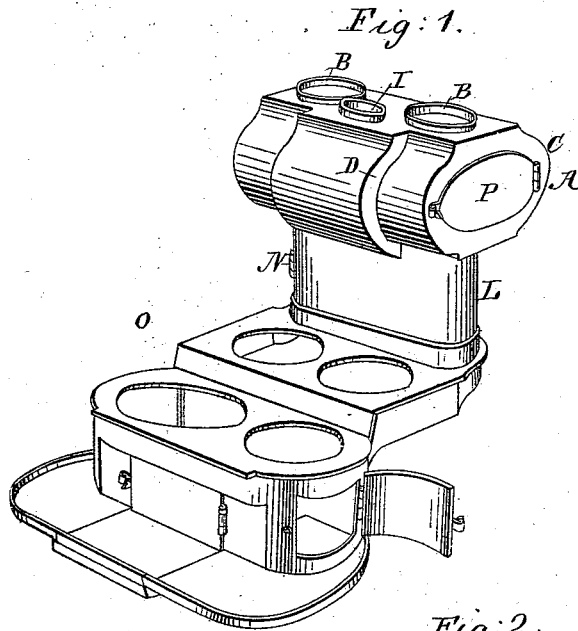


Fig: 3.

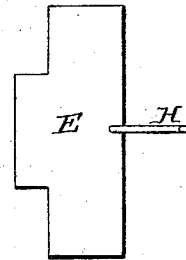


Fig: 4.

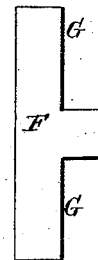
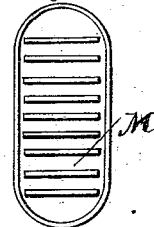


Fig: 5.



UNITED STATES PATENT OFFICE.

SAMUEL B. SPAULDING, OF BRANDON, VERMONT.

STOVE WITH ELEVATED OVEN.

Specification of Letters Patent No. 3,021, dated March 30, 1843.

To all whom it may concern:

Be it known that I, SAMUEL B. SPAULDING, of Brandon, in the county of Rutland and State of Vermont, have invented a new and useful Improvement in Elevated-Oven Cooking-Stoves, which is described as follows, reference being had to the annexed drawings of the same, making part of this specification.

Figure 1 is a perspective view. Fig. 2 is a vertical longitudinal section. Fig. 3 is a plan of the damper. Fig. 4 is a plan of the plate upon which the damper moves. Fig. 5 is a plan of the grate of the fire chamber immediately under the oven.

Similar letters in the several figures refer to corresponding parts in the same figures.

The nature of my invention consists in enlarging the smoke pipe, leading from the stove to the oven, to a size sufficient to enable me to make a fire chamber therein of sufficient dimensions to burn wood or coal immediately over the top of the stove and under the oven and placing several boilers on top of the oven by which arrangement and construction I am enabled to use the oven for baking, boiling and frying at the same time, saving thereby the expense and inconvenience of heating the main stove below which is a great convenience in warm weather when little heat is required in the kitchen or apartment where culinary operations are carried on.

To enable others skilled in the art to make and use my invention, I will proceed to describe its construction and operation.

I construct the oven lettered A in the drawings similar to other elevated ovens in use, except the top of the outer casing forming the flue around the oven, which I make flat in order to receive the boilers B above mentioned. The smoke flue *c* surrounds the oven. An additional flue D surrounds one half of the outer casing of the oven leading from the flue of the additional fire chamber

to the smoke pipe I on top of the stove for the purpose of carrying off the smoke and heat through said flue when it is not required to heat the oven. The smoke is admitted to or excluded from this flue by means of a horizontal sliding damper E, which slides upon the upper side of a horizontal division plate or perforated partition F which forms the bottom of the outer case before mentioned placed directly over the fire chamber and containing openings G for the passage of the smoke and heat from the fire chamber to the flue surrounding the oven which openings are closed by the aforesaid sliding damper E when it is drawn back in order to open the passage for the smoke into the additional flue D. By drawing said damper only partly back both flues will be open at the same time for the passage of the smoke and heat as indicated by the arrows. H represents the handle by which the damper is moved.

In Fig. 2 the additional flue D is represented as closed by the damper, and the flue around the oven as open. The additional fire chamber lettered K is in the vertical part of the smoke pipe L leading from the stove to the oven.

A horizontal grate M is placed at the bottom of the aforesaid fire chamber K.

The door for the admission of fuel at the fire chamber, lettered N, is placed in the side of the vertical part of the smoke pipe forming the fire chamber.

The front part of the cooking stove O is made in the usual manner. P represents the door of the oven.

What I claim as my invention and which I desire to secure by Letters Patent is—

The fire chamber K in the pipe L under the oven A in combination with the elevated oven A as described.

SAMUEL B. SPAULDING.

Witnesses:

F. FARRINGTON,
B. DAVENPORT.