

(No Model.)

W. N. MILSTED.
GAS COOKING STOVE.

No. 303,034.

Patented Aug. 5, 1884.

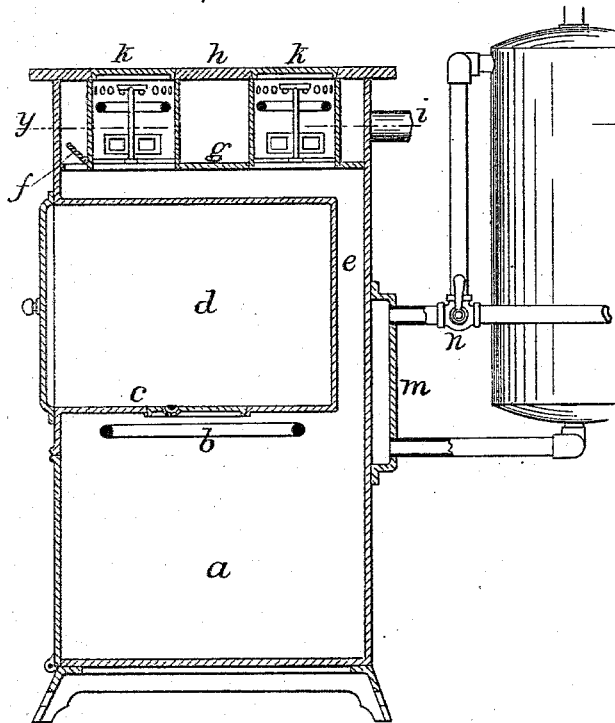


Fig. 2.

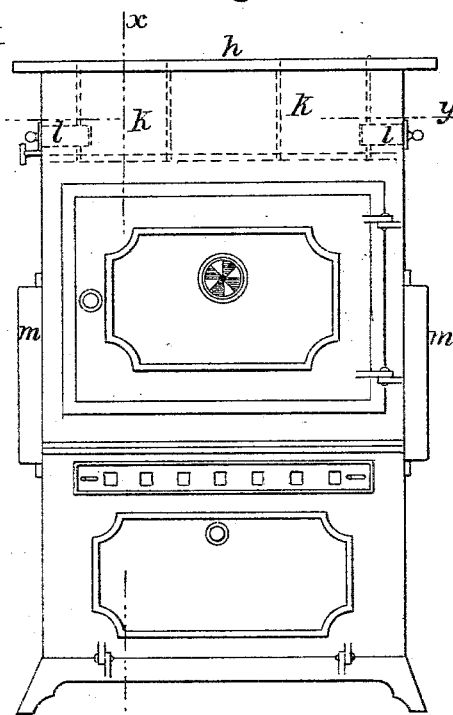


Fig. 1.

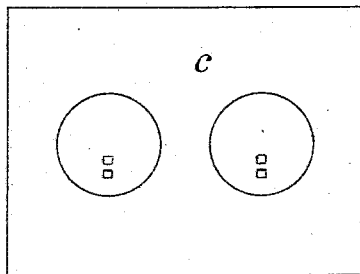


Fig. 4.

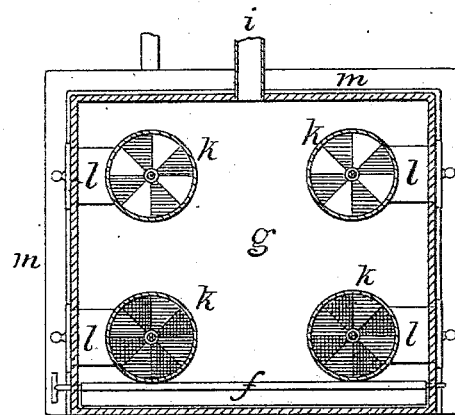


Fig. 3.

WITNESSES:

Charles E. Havens
Wm. Kemble Wall.

INVENTOR

Wm N Milsted

UNITED STATES PATENT OFFICE.

WILLIAM N. MILSTED, OF BROOKLYN, NEW YORK.

GAS COOKING-STOVE.

SPECIFICATION forming part of Letters Patent No. 303,034, dated August 5, 1884.

Application filed June 20, 1883. (No model.)

To all whom it may concern:

Be it known that I, WILLIAM N. MILSTED, a citizen of the United States, residing at Brooklyn, in the county of Kings and State of New York, have invented a new and useful Gas Cooking-Stove, of which the following is a specification.

The said invention relates to improvements in the construction of gas-stoves for cooking, by which the heat above the oven may be concentrated upon one or more of several openings in the top plate of the stove, and by which one or more additional burners may be combined with the top plate and used separately in cases of special urgency, although the complete efficiency of a cooking stove or range will be best secured by the combination of both these features. Either of them alone may be used with advantage in connection with an ordinary stove.

To enable others skilled in the art to which it appertains to make and use my invention, I will proceed to describe its construction and operation with reference to the drawings.

Figure 1 is a front elevation of a stove in which these features have been compactly arranged to work in combination. Fig. 2 is an elevation in section on the line *x x* of Fig. 1. Fig. 3 is a plan of a section on the line *y y* of the preceding figures, and shows the manner in which the upper supplementary burners are combined with the upper flue under the top plate. Fig. 4 is a plan of the bottom plate of the baking-oven.

In the roasting-oven *a* the meat or other material that is being cooked is exposed to the action of the radiant heat proceeding, primarily, from the burner *b*, placed just below its upper plate, *c*, that forms the bottom plate of the baking-oven *d*, in which the pie or other article being baked is immersed in an atmosphere of hot air. In this plate *c* there are one or more openings furnished with covers, as an ordinary top plate, so that in cases where the baking-oven is not otherwise in use the openings in its bottom plate directly over and near the burner may be used for boiling a kettle or other similar purpose different from that for which an oven has been hitherto used. The products of combustion from the burner *b* pass through the flue *e* be-

hind, around, and above the baking-oven, through the damper-opening *f* in the baffle-plate *g*, and under the top plate, *h*, to the stove-pipe *i*, by which they are delivered to the chimney. The cylinders *k*, extending from the baffle-plate *g* to the top plate, *h*, are closed at the top by ordinary stove-lids, and at the bottom by circular dampers fitted with handles that reach conveniently near the top. When the damper *f* is closed, the hot air from the flue *e* rises into all four of the cylinders *k* through the open dampers at their lower ends, and passes through small holes in their upper parts on its way to the stove-pipe *i*, and if it be desired to concentrate all the heat upon any one cylinder the dampers of the others are closed, so that the hot air from the flue must all pass into that single cylinder. The cylinders *k* are also fitted with separate burners, any one of which may be isolated and used by closing the lower damper to exclude the products passing through the flue from the lower burner, and by opening the vent *l* (shown in the drawings) for the admission of fresh air.

The roasting and baking in appropriate ovens, and the boiling on the top plate of the stove may be simultaneously effected by the lower burner alone. If it should be desired to proceed more expeditiously with the boiling or other work being done on the top plate, one or more burners of the cylinders *k* may be lighted, and if the oven *c* be not in use for baking it may be used for boiling a kettle expeditiously, or other similar purpose. By the addition of another plate to separate a flue the space around the cylinders *k*, between the baffle-plate and the top plate, may be utilized for a hot-water tank. In the drawings, however, is shown a water-back, *m*, around three sides of the stove, which is connected by circulating-pipes with a boiler or tank, the hot-water pipe being fitted with a branch and three-way cock, *n*, by which hot water may be drawn directly from the water-back without waiting for the large body of water in the tank to become sufficiently heated.

I do not here claim this arrangement for drawing hot water, as it is the subject of another application for a patent, filed September 13, 1883, and numbered 106,310.

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

1. The combination, with the flue *e*, of the cylinders *k*, and appropriate dampers, as described, by which the surplus heat from the lower burner may be concentrated upon one or more cooking-holes in the top plate of the stove.

2. The combination, with a stove, of sup-

plementary burners in the cylinders *k*, fitted with dampers, and with air-pipes *l*, substantially as described, by which any one or more of them may be used independently, if desired.

WM. N. MILSTED.

Witnesses:

CHARLES E. HAVENS,
WM. KEMBLE HALL.