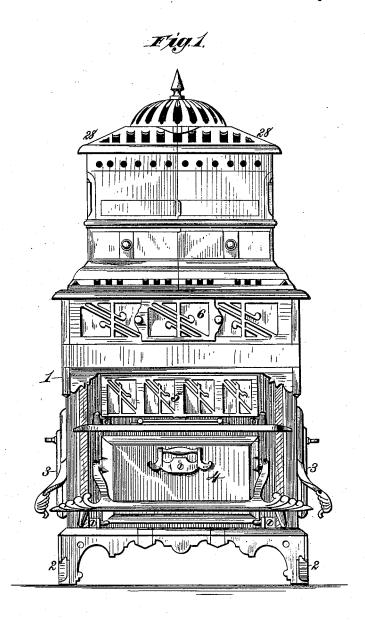
EXTENSION TOP AND FEEDER FOR STOVES.

No. 345,532.

Patented July 13, 1886.



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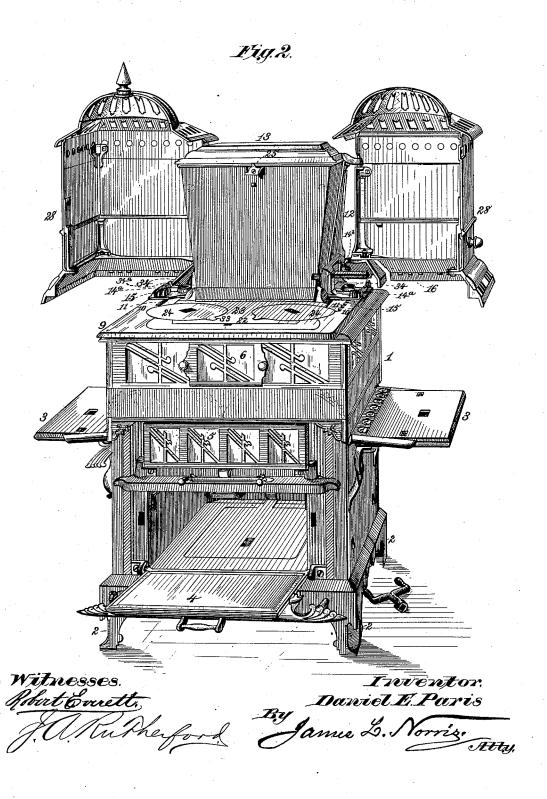
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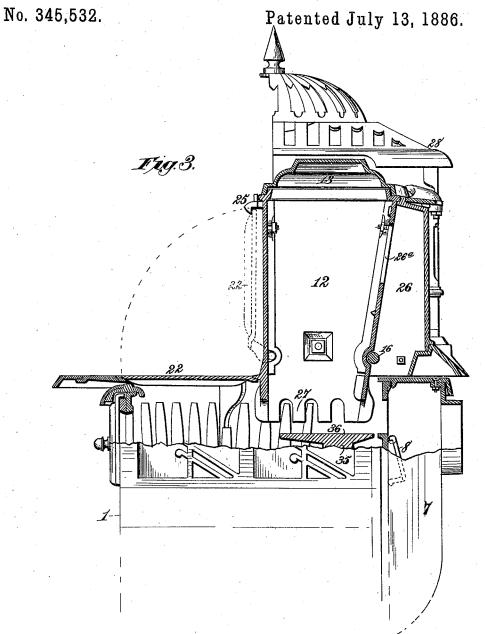
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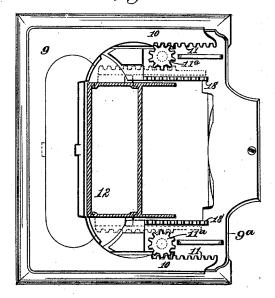
Witnesses. Phut Emutt. J. A. Murkenford Inventor.
Daniel E. Porris.
By
James L. Norris.

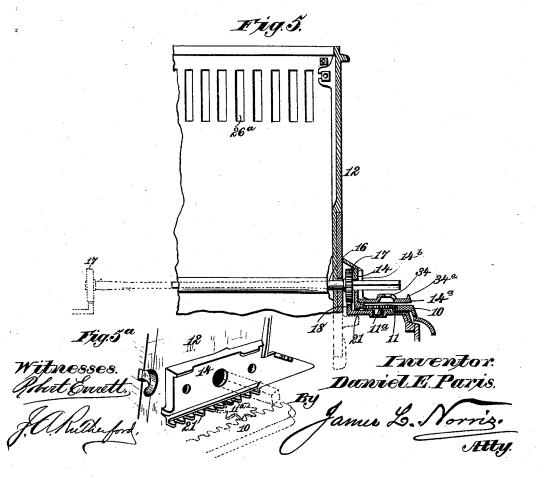
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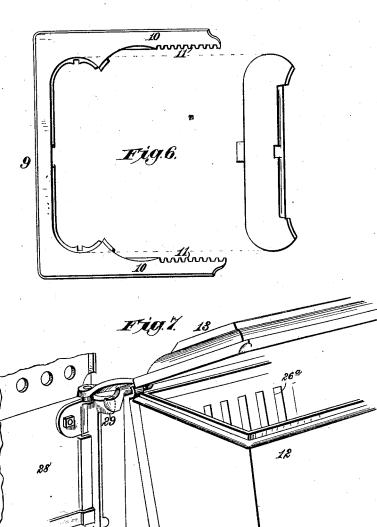


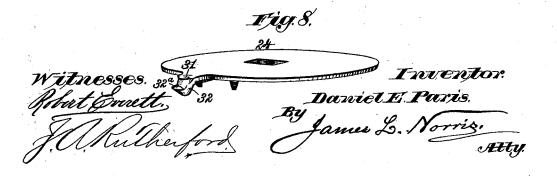


EXTENSION TOP AND FEEDER FOR STOVES.

No. 345,532.

Patented July 13, 1886.





UNITED STATES PATENT OFFICE.

DANIEL E. PARIS, OF TROY, NEW YORK.

EXTENSION-TOP AND FEEDER FOR STOVES.

SPECIFICATION forming part of Letters Patent No. 345,532, dated July 13, 1886.

Application filed December 31, 1884. Serial No. 151,629. (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 5 new and useful Improvements in Extension-Tops and Feeders for Stoves, of which the following is a specification.

My invention relates to that class of stoves which are especially adapted to be used inter-10 changeably for heating the parlors or other rooms of a dwelling and for general cooking

purposes.

It is the object of my invention to provide a stove so constructed that it may be readily 15 converted from a fully-equipped kitchen stove having a capacious oven into a parlor-stove in which no trace of the cooking equipments are apparent.

My invention consists in the several novel 20 features of construction and combinations of parts hereinafter fully set forth, and definitely pointed out in the claims annexed to this speci-

fication.

Referring to the drawings, Figure 1 is a front 25 elevation of the stove, representing it in form for the parlor or other dwelling-room. Fig. 2 is a perspective view showing the stove converted into a kitchen or cooking stove. Fig. 3 is a central vertical section of Fig. 2, from 30 front to rear, the section-plane extending a little below the top of the stove proper. Fig. 4 is a horizontal section of Fig. 1, taken in a plane coincident with the surface of the extension-top. Fig. 5 is a vertical section 35 through the feeder from end to end, showing the gas-flues and the attachments for the griddles. Fig. 5° is a detail perspective of one end of the feeder, the outer portion of the supporting-wing being removed. Fig. 6 40 is a detail view of the extension-top detached. Fig. 7 is a detail perspective of the feeder-top and one of the hinged covers, showing the cam-arm acting upon the latter and the coacting cam upon the axis of the feeder-lid. 45 Fig. 8 is a detail view of one of the griddles.

In the said drawings, the reference-numeral 1 denotes the body of the stove, which is preferably of rectangular form, though such shape is not an essential feature of the invention. 50 This body is supported upon legs 2, and is provided with end shelves, 3, the construction

plications filed by me of even date herewith. Within the lower portion of said body is formed a chamber having a door, 4, adapted to receive 55 an ash-pan, or to be converted into an oven by the insertion of a top plate, the heatingflues for said oven being arranged in the ends of the stove-body. In the upper portion of the latter is arranged a fire-pot having its bot- 60 tom closed by a grate, a draft-door, 5, supplying vent to the latter, and a check-draft, 6, arranged above it to control the draft. The chimney 7 is placed upon the back of the stove, and communicates with the heating-flues in 65 the ends of the stove body and also with the surface-burning fire-pot, said chimney being provided with a damper, 8, by which the draft may be turned into the heating flues. All these features are fully shown and described 70 in the several applications filed by me of the same date herewith, and no special explanation of the same is, therefore, required in this specification.

Upon the horizontal surface of the stove- 75 body 1 is placed an extension-top, 9, (shown separately in Fig. 6.) A semi-oval opening is formed in this top to receive the hinged griddle-section, and upon each end of said opening the top is extended toward the rear, form- 80 ing narrow strips 10, having a rack, 11, formed on their inner edges. The extension-top 9 lies and moves upon a stationary top, 9°, upon which are journaled pinions 11°, so located that when the extension is laid in proper po- 85 sition its racks will mesh with said pinion.

Upon the rear central portion of the stove-top is mounted a feeder, 12, consisting of an upright rectangular casing, open at the bottom and closed at the top by a lid, 13. This 90 feeder is supported by wings 14th, attached by lugs 14b to pinion-casing 14 upon its ends near the bottom, said wings having friction-wheels 15, which run upon the surfaces of the strips Upon the end of this feeder is journaled 95 a shaft, 16, having its end squared to receive a key, and provided with a pinion, 17, which meshes with a rack, 18, formed upon the outwardly-projecting edge of the stationary

Upon the pinion-casings 14, to which the supporting-wings 14° are attached, are formed narrow horizontal edges having racks 21, which of which is described and claimed in other ap. | mesh with the pinions 11° and actuate the

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saparanasanasanasalatter when the feeder is moved in either disphottest part of the fire it is of small value. one continuous de la co

supposition in the front wall of the feeder is hinged al griddle-section, 22, having semicircular per cach side of a central web, 23, adastrance and accompanies which openings, when the hinged section is in the state of th extension top, circular apertures, within which kettles or other dishes may be placed over the parameter and the confire, or which may be closed by griddles 24. has many section may, when turned up against the feeder, be held in that position ± 1000 m ± 10000 m \pm

and the feeder 12 is formed a 15 fine casing, 26, closed at the top and open at magnetic property of the gaseous pro-This see a communicates with the interior of deliberation product the feeder by means of flue openings 26, attraction and the continue of through which the gases which collect are carried off. The lower end of the feeder drops made paper and the store proper, ended the beautiful and is provided with short bars 27.

Business and the feeder casing, near each mental swinging covers suppose a suppose suppose a suppose su same and the same and having sufficient opening in their ornamentation to permit the free escape of heated air and also to somewhat diminish their weight. actual engine 30 Upon one of the covers is formed or attached desided desided desided and a curved campiece or arm, 29, which, as the mean acceptance of the cover swings back, engages with a lugion cam upon the axis of the feeder-lid, 13, thereby strategy the lideautomatically and holding it at had a supplied to the state of upon these cams do not engage with each ansanananananananananother, however, antilathe cover has been turned entirely off the feeder, so that the rise of the lid will not be obstructed by the over-40 hanging cover.

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The griddles 24 consist of circular metallic plates, each having a lug, 31, projecting from its edge, and provided with a depending portion, 32, having a catch or flange, 32°. These 45 catches and the parts upon which they are formed enter openings 33 in the griddle-section, by which they are retained in place. When not in use, they may be inserted in apertures 34, formed in the wings upon each end 50 of the feeder, wherein they are supported in a horizontal position and form auxiliary shelves, the body of the griddle being supported by nipples 34°, joined upon the wings

The fire-pot is provided with a metallic lining, 35, the rear section whereof is formed with a horizontal plate or double flange, 36, upon its top. This plate lies beneath the lower end of the feeder when the latter is run back, 50 and serves to prevent the escape of its contents should it be run back when full, or in case it should be filled while in that position.

One object of the removable feeder is to enable me to employ cover-holes or a top sur-65 face directly over the fire. A top surface for pots, pans, and vessels to be heated is essential, and if this top surface is not over the liftting said recess, substantially as described.

When it is desired to use this top surface, it is important that the feeder be adjusted from 70 over the central bed of the fire so as to provide space over the latter. When the feeder is for such purposes moved to the back part of the stove and from over the central body of the fire, it becomes desirable to hold the fuel 75 in the feeder so long as the feeder is at the back of the stove and away from the central or main body of the fire, which latter is then used to heat vessels. To accomplish this and prevent accumulation of fuel at the rear of the 8c market stove and permit the hottest part of the fire to be utilized when the feeder is moved to the rear of the stove, I provide the shelf or plate 36, as above described, to hold the fuel in said feeder.85

The griddles may, if desired, be left in the bound and griddle section when the latter is turned up against the feeder, the lugs 31 and their connections serving to retain them so nearly in a management place as to preventiall danger of their falling. 190

The draft may be through the fire pot directly to the chimney, or it may be directed through the heating-flues. In either case there is a free circulation through the feeder and its rear flue-casing, by which the accumulated 95 gases are carried off through the openings 263, whence they pass through the flue casing and escape through the chimney. The production of the chimney and the chimney are the chimney and the chimney are the chimney are

The feeder is supported, as already stated, manual trains by lateral wings 14°, and a rack is formed upon 100 each of the pinion casings supporting said wings, said racks meshing with pinions 114, journaled upon the stationary top and meshing with the racks upon the prolonged ends of the extension-top. This gives movement 105 to the latter at each end, and thus avoids all binding thereof.

It will be understood that I may so construct the stove that the feeder, or both the feeder and the extension-top, may be moved by hand 110 without the employment of any special mechanism for such purposes.

What I claim is-

1. The combination, with a stove having a front top plate for heating vessels, and guides 115 on the top plate from the rear forward, of a fuel-feeder fitted to said guides, substantially as described.

2. The combination, with a stove having a top plate and supporting-guides from the rear 120 forward, of a fuel-feeder having bearings supported on said guides, and a shelf or plate below the feeder in the rear part of the firechamber to hold the fuel in the feeder, substantially as described.

3. The combination, with a stove having a top plate and guides, of a feeder fitted to said guides, and rack-and-pinion mechanism for moving the feeder, substantially as described.

4. The combination, with a stove having a 130 top provided with guides and recessed to receive a griddle-plate, of a movable feeder fitted to the said guides and a griddle-plate for

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5. The combination, with a stove having a 1 recessed top and guides, of an extensible top provided with cover-openings and mounted upon the recessed top, a feeder fitted to said 5 guides, a rack-and-gear connection between the feeder and the extensible top, and covers pivoted to the feeder, substantially as described.

6. The combination, with a stove, of a slid-10 ing feeder, an extension-top, a griddle-section hinged upon and carried by said feeder, and mechanism, substantially as described, for expanding and contracting the stove-top, sub-

stantially as described.

7. The combination, with a stove having a portion of its top stationary, of an extensiontop, a sliding feeder, a rack formed or mounted upon the stationary top, and a pinion journaled upon the feeder and meshing with said rack, 20 whereby said feeder is moved backward and forward, substantially as described.

8. The combination, with a stove having a portion of its top stationary, of an extensible top having rearwardly-extending ends provided with racks which mesh with a pinion, journaled upon the stationary top, a sliding feeder having a rack meshing with said pinion, and a pinion journaled upon said feeder and meshing with a rack upon the stationary top, ين substantially as described.

9. The combination, with a stove having a

top plate, of a fuel-feeder supported upon said top plate, two covers pivoted to the vertical rear corners of the feeder and one provided adjacent to its top pivoted edge with a pro- 35 jecting cam-arm, and a lid hinged at one edge to the top of the feeder and provided at one corner with a cam-arm in position to be engaged by the cam-arm on the cover, substantially as described.

10. The combination, with a stove having its top plate provided with guides, of an extension-top having the strips 10, and a sliding feeder fitting the said guides and having lateral wings provided with friction-rolls resting 45 on said strips, substantially as described.

11. The combination, with a stove having a portion of its top plate stationary, of a horizontally-movable extension-top, a feeder, and a griddle section hinged to the feeder, sub 50 stantially as described.

12. The combination, with a stove having a portion of its top plate stationary, of a feeder, a hinged griddle-section, a horizontally-movable extension-top, and swinging covers pivoted to the feeder, substantially as described.

In testimony whereof I affix my signature in

presence of two witnesses.

DANL. E. PARIS.

Witnesses:

JAS. H. CARPENTER, ARTHUR W. BRADLEY.