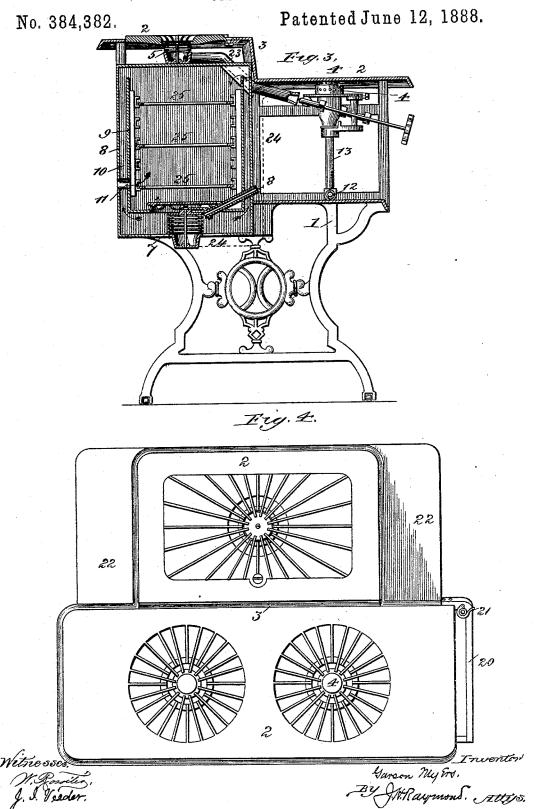
G. MYERS.

OIL STOVE. Patented June 12, 1888. No. 384,382. 3

G. MYERS. OIL STOVE.



UNITED STATES PATENT OFFICE.

GARSON MYERS, OF CHICAGO, ILLINOIS, ASSIGNOR TO THE ADAMS & WEST-LAKE COMPANY, OF SAME PLACE.

OIL-STOVE.

SPECIFICATION forming part of Letters Patent No. 384,382, dated June 12, 1888.

Application filed October 17, 1887. Serial No. 252,551. (No model.)

To all whom it may concern:

Be it known that I, Garson Myers, of Chicago, in the county of Cook and State of Illinois, have invented certain new and useful Improvements in Oil Stoves, of which the following is a specification.

My invention has for its object the increase of the compactness, convenience, and beauty

of the oil-stove.

o In the drawings, Figure 1 is a front, Fig. 2 an end, and Fig. 4 a top, view of a stove embodying my improvements. Fig. 3 is a central cross-section.

1 1 are the end frames of the stove, which are united by the top plate, 2, and brace 19. The top plate, 2, is offset at 3, the back part of the plate 2 being higher in order to accom-

modate the oven 8 and burner 5.

The oil-reservoir (not shown) is connected to the pipe 12. The latter extends along the stove and is connected to the generating-burners 4 and 6 by pipes 13 and 14, controlled, respectively, by valves 15 and 18. Vapor from the burner 4 is taken through the pipe 23, controlled by the valve 16, to the burner 5 over the oven 8, which has a part of its edge cut away or truncated sufficiently to allow the tube or pipe 23 to pass obliquely from beneath the front of the top plate to the burner 30 5 over the oven.

The burner 7, Figs. 1 and 3, is supplied through the pipe 24, controlled by the valve 17, from the generating burner 6 in like manner. The pipe 8 leads to the burner 7, so that a light applied at its outer end will ignite the

gas at the burner. The burners and valves, being of well known varieties, need no detailed

description.

The oven consists of an inner casing, 9, and outer casing, 8, there being an air-space between the sides and the bottoms of the casings. Said inner casing is open at the top, and is perforated or partially open at the bottom and

supports the shelves 25. Both the casings have a series of holes, 11, at the back of the 45

oven united by short tubes.

The arrows indicate the direction of the hot air. Part passes through the perforations in the bottom of the lining 8. Part passes through the perforations in the inner casing, 50 9, and part passes between the outer and inner casings through the space marked 10, and thence downward, finally escaping through the holes 11. When the reservoir is to be filled, the pipe 12 and the attached reservoir are lowered, a guide, 20, Fig. 4, being provided for that purpose. A hook, 21, holds the pipe 12 in position when raised.

The plate 22 projects from the lower part

of the oven and forms a shelf.

By placing the oven in the rear a compact and convenient shape is secured. The offset in the top plate allows the oven to be placed sufficiently high to be easily accessible, at the same time that it affords room for the upper 65 burner, 5, while it is not so high but that it may be cut away to allow the passage of the tube 23 without materially diminishing the capacity of the oven; and, as the oven is shorter than the front of the stove, shelf-room 22 is obtained, which features bring the greatest capacity in the smallest possible space.

I claim—

In an oil-stove, the combination of a top plate having a raised rear extension, a non-75 generating burner located beneath said rear extension, an oven beneath said burner, a generating-burner beneath the front of said top plate, and a tube passing the truncated edge of said oven for conducting vapor from the 80 generating to the non-generating burner.

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Witnesses:
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