2 Sheets--Sheet 1.

E. CARD.

Reservoir Cooking-Stove.

No. 169,086. Patented Oct. 26, 1875.

FIG-1-

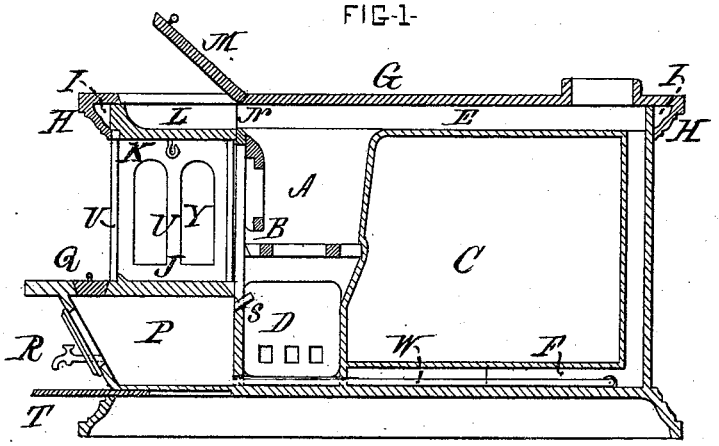
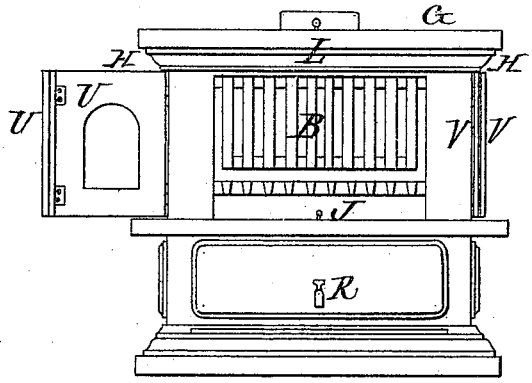


FIG-2-



WITNESSES.

S. Schofield

Chas. G. Cole

INVENTOR

Edward Card

2 Sheets--Sheet 2.

E. CARD.

Reservoir Cooking-Stove.

No. 169,086. Patented Oct. 26, 1875.

FIG. 3.

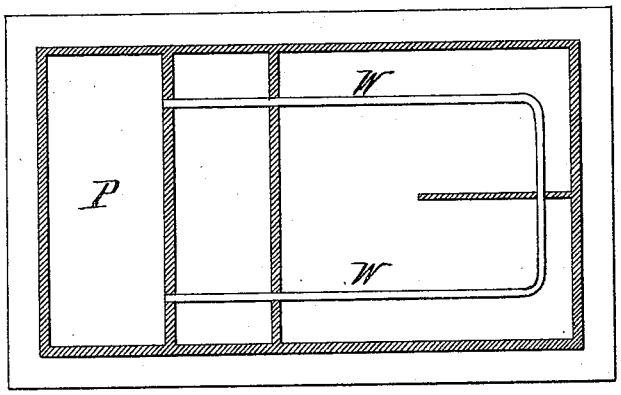
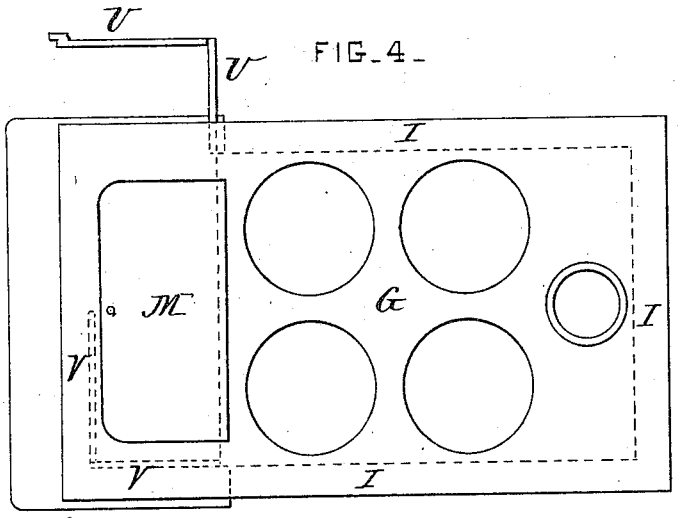


FIG. 4.



WITNESSES.

S. Scholfield
Chas G Cole

INVENTOR.

Edward Card

UNITED STATES PATENT OFFICE.

EDWARD CARD, OF PAWTUCKET, RHODE ISLAND.

IMPROVEMENT IN RESERVOIR COOKING-STOVES.

Specification forming part of Letters Patent No. **169,086**, dated October 26, 1875; application filed November 23, 1874.

To all whom it may concern:

Be it known that I, EDWARD CARD, of Pawtucket, in the county of Providence and State of Rhode Island, have invented an Improvement in Cooking-Stoves, of which the following is a specification:

The nature of my invention consists in casting a molding around the edge of the top plate, which, by shutting over the edges of the side plates, will serve to form an air-space, and thus prevent the top from cracking, and also to hold the stove together. It also consists in extending the top plate of the stove forward, and forming a shallow chamber furnished with a hinged cover, which chamber is to be used for the purpose of feeding the stove with fuel, and for the purpose of obtaining access to the fire for toasting or broiling. It also consists in a water-tank below the hearth, in connection with a circulating-pipe running along the lower flues of the stove between the bottom plate and the oven-plate, and furnished with an exhaust pipe or passage, whereby the steam is allowed to escape under the fire-grate, and thus to pass into the fire and escape with the products of combustion. It also consists in a hot-closet or roasting-oven in front of the grate, with doors folding upon each other.

Figure 1 is a longitudinal section. Fig. 2 is a front elevation. Fig. 3 is a longitudinal section taken in the line *x x*. Fig. 4 is a plan view.

In the drawing, Fig. 1, A is the fire-chamber; B, the grate; C, the oven; D, the ash-pit; E, the top flue, and F the bottom flue. I cast upon the top plate G the molding H, extending completely around the edge of the plate, so as to form, with the sides and ends of the stove, an air-space, I, by means of which the top plate is prevented from getting so hot as to cause it to crack, and is likewise strengthened. The front part of the top plate is extended over the hearth J, and forms, with the bottom plate K, a shallow chamber, L, which is furnished with a hinged cover, M, leaving an opening, N, through which access may be had to the fire-chamber. I use this chamber for the purpose of feeding the stove with fuel, or for the purpose of toasting or broiling. The drippings of grease will not fall upon the top of the stove, but will be caught in the chamber L; and all smoke from burning grease will be drawn into the fire-chamber, and will not, therefore, affect the air of the room. Below the hearth J I place the hot-water tank P, to which access may be had, for the purpose of filling it, by means of the cover Q.

The water from the tank may be either dipped out by raising the cover, or may be drawn out by means of the cock R. The pipe W connects with the tank, and allows the water to circulate freely, and is heated by passing through the lower flues of the stove, as shown in Figs. 1 and 3.

Steam from the tank is exhausted out of the pipe S under the grate, by means of which the grate is kept cool and prevented from burning out. The stove-lining is also, by this means, prevented from clinkering up.

Under the tank P is placed the sliding shelf T, upon which any vessel may be placed while being filled with hot water.

Between the chamber L and the hearth J is arranged an illuminated hot-closet or roasting-oven, Y, by means of the double doors U U V V, which are so hinged to each other and to the sides of the stove that the doors may be folded upon each other and thrown completely back, so as to expose the grate and fire, as shown in Fig. 2; or the doors may be brought partially or wholly together, and the inclosed space may be used for a roasting-oven by means of the heat from the grate; or it may be used as a hot-closet for keeping the food warm, and in this case the articles can be seen through the illuminated doors U U V V, and will not, therefore, be liable to be forgotten, as in an ordinary oven.

I claim as my invention—

1. The molding H, cast around the top plate G, as described, forming, with the sides and ends, an air-space, I, for the purpose set forth.

2. The combination of the top plate G, constructed with the ordinary kettle-openings, with the plate K, opening N, and hinged cover M.

3. The combination of the water-tank P with the circulating-pipe W and pipe S, for exhausting the steam under the grate, substantially as described.

4. The open fire-grate, forming one side of an oven or hot-closet, in combination with the folding doors U U V V, forming the other three sides.

EDWARD CARD.

Witnesses:
S. SCHOLFIELD,
CHAS. G. COLE.