T. A. CARRINGTON.

RANGES.

No. 180,323. Patented July 25. 1876.

Fig. 1.

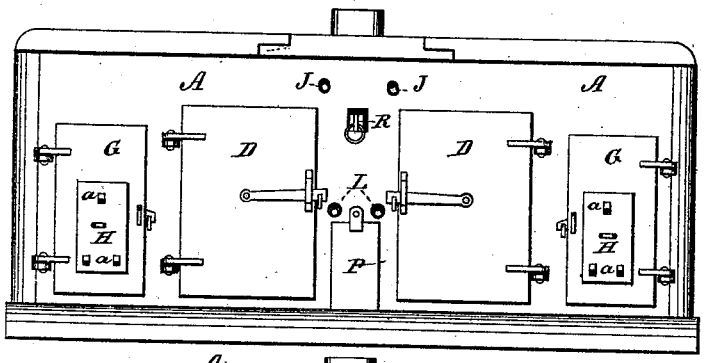


Fig 2.

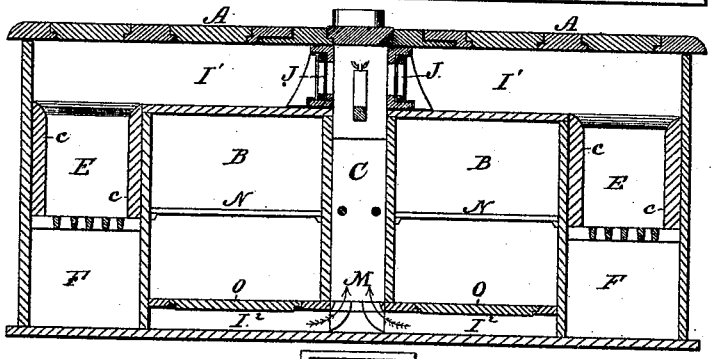
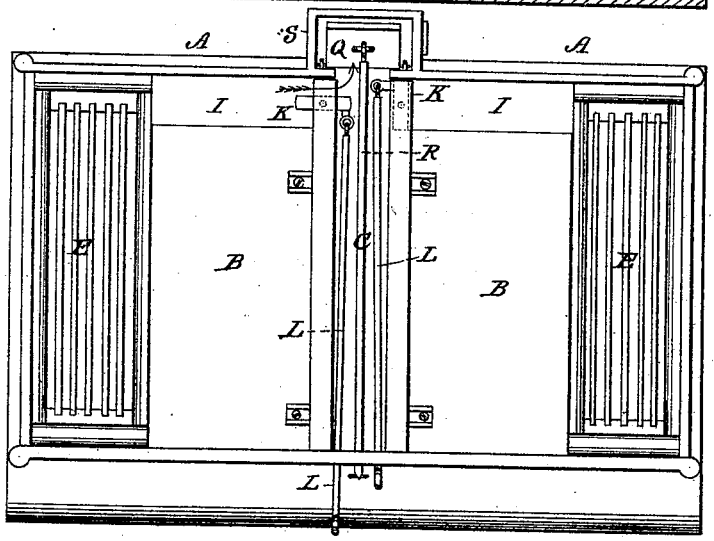


Fig. 3.



WITNESSES:

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THOMAS A. CARRINGTON, OF BALTIMORE, MARYLAND.

IMPROVEMENT IN RANGES.

Specification forming part of Letters Patent No. **180,323**, dated July 25, 1876; application filed May 15, 1876.

To all whom it may concern:

Be it known that I, THOMAS A. CARRINGTON, of Baltimore city, State of Maryland, have invented a new and Improved Cooking-Range; and I do hereby declare that the following is a full, clear, and exact description of the same, reference being had to the accompanying drawing, forming part of this specification, in which—

Figure 1 is a side elevation; Fig. 2, a vertical section; Fig. 3, a plan view with the top removed.

My invention relates to an improved double cooking-range; and it consists in the particular construction and arrangement of the ovens and furnaces, so arranged with respect to a common flue, and controlled by dampers, that the heat may be variously applied at the top or bottom of the ovens, and either side of the range, with its oven and furnace, operated and controlled as to its heat independently of the other.

In the drawing, A A represent the two parts of the range, which correspond to each other in their construction, and are symmetrical in their arrangement. B B are the two ovens, arranged upon opposite sides of a flue, C, and opening through the sides of the range in front through doors D D, provided with the usual fastenings. E E are the furnaces, located upon the outside of the ovens, and between the same and the outer wall of the range. Said furnaces are provided with ash-pits F, and open also at the front of the range through doors G G, which have draft-openings closed by detachable plates H, which, when applied to the openings, are supported by hook-shaped projections *a*, that pass through holes in the plates. The bottoms and fronts of the furnaces are provided with grate-bars, which are preferably made independent and removable, so that one may be taken out, when desired, without disturbing the others. The sides of the furnace are also provided with linings *c*, of metal, fire-brick, or other suitable material. The ovens B B are built so as to have none of their sides directly adjoining the outer case of the range—thus, at the end there is the chamber I, at the top the chamber I^1, and at the bottom the chamber I^2, of which I and I^1 communicate directly with the furnace, and I^2 with the furnace through I. All of these chambers communicate also with the common central flue C. The chambers I communicate with the flue through the registers J, which are provided each with an extension that projects through the front of the range, which is slid back or forth to open or close the register, which registers are opened when it is desired to have the heat pass over the top of the oven. The chambers I communicate with the central flue through dampers K, which are arranged upon vertical pivots, and are provided with arms that are connected with slide-rods L, which project through the front part of the range, and by means of which the dampers are opened and closed. The chambers I^2 communicate with the central flue through the openings M, and when the draft is to be directed through them the registers J and dampers K must be closed.

The ovens are provided with one or more adjustable shelves, N, which are supported upon lugs or guideways, and they have also each a detachable bottom, O, which may be removed for cleaning out the chamber I^2 when the latter becomes filled with ashes or soot. The central flue C opens in front through a door, P, and communicates in the rear with the chimney through an opening closed at will by a damper, Q, which is operated by a rod, R, extending to the front of the range, a soot-box, S, with a door below, being formed upon the outside of the range, for the removal of soot falling back from the chimney-flue or smoke-pipe.

As shown, the range is constructed double, and this will be the preferable form; but it is obvious that several ovens and furnaces may be arranged together upon the same principle to form a range adapted to more varied and extensive wants.

By duplicating the parts of the range, and controlling them separately, as desired, it will be seen that different kinds of cooking may be carried on at the same time, and the capacity and utility of the range very greatly increased, without the inconvenience of two ranges, two smoke-pipes, and two holes in the chimney-flue.

By regulating the heat in the different parts of the range differently, also, articles of food

may be cooked to great advantage by transferring them from one to the other of the compartments of the range, thus securing one temperature for one part of the cooking operation, and another for another part of the operation, which is often desirable, and even necessary, to produce the best results.

Having thus described my invention, what I claim as new is—

1. The cooking-range having the central common flue C, with ovens B B arranged on each side of the same, separated from the outer casing by chambers I I^1 I^2, and the furnaces E E, located between the ovens and the outer casing, and combined therewith, substantially as and for the purpose described.

2. The combination, with the range having ovens B B, furnaces E E, and central flue C, arranged as described, of the registers J, dampers K, having operating-rods L, and the damper Q, having operating-rods R, substantially as and for the purpose described.

The above specification of my invention signed by me this 5th day of May, A. D. 1876.

THOMAS A. CARRINGTON.

Witnesses:

SOLON C. KEMON,

CHAS. A. PETTIT.