3 Sheets—Sheet 1.

C. TEMME.

Cooking-Stove.

No. 206,503. Patented July 30, 1878.

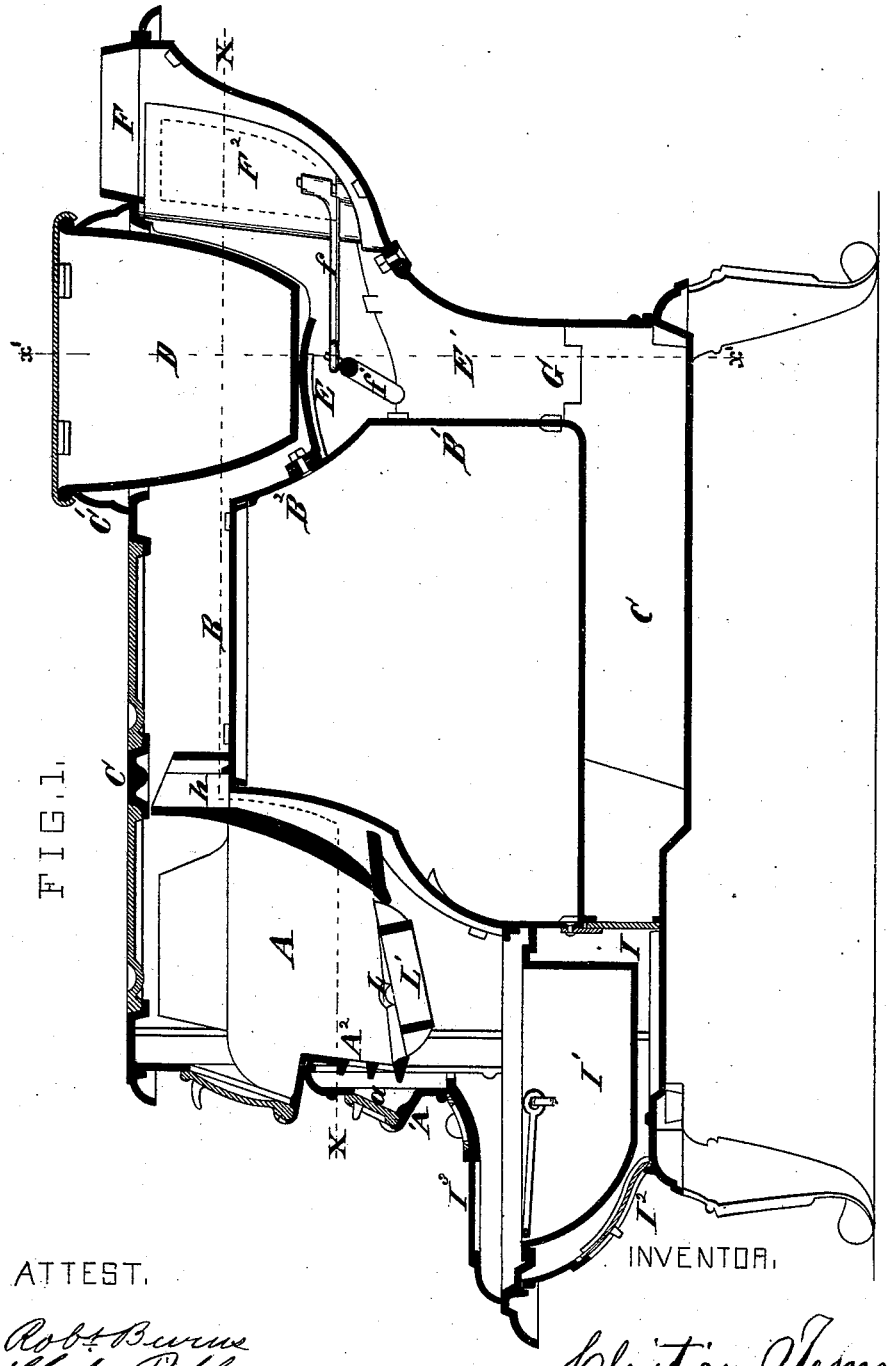


FIG. 1.

ATTEST.

Robt. Burns
Charles Pickles

INVENTOR.

Christian Temme

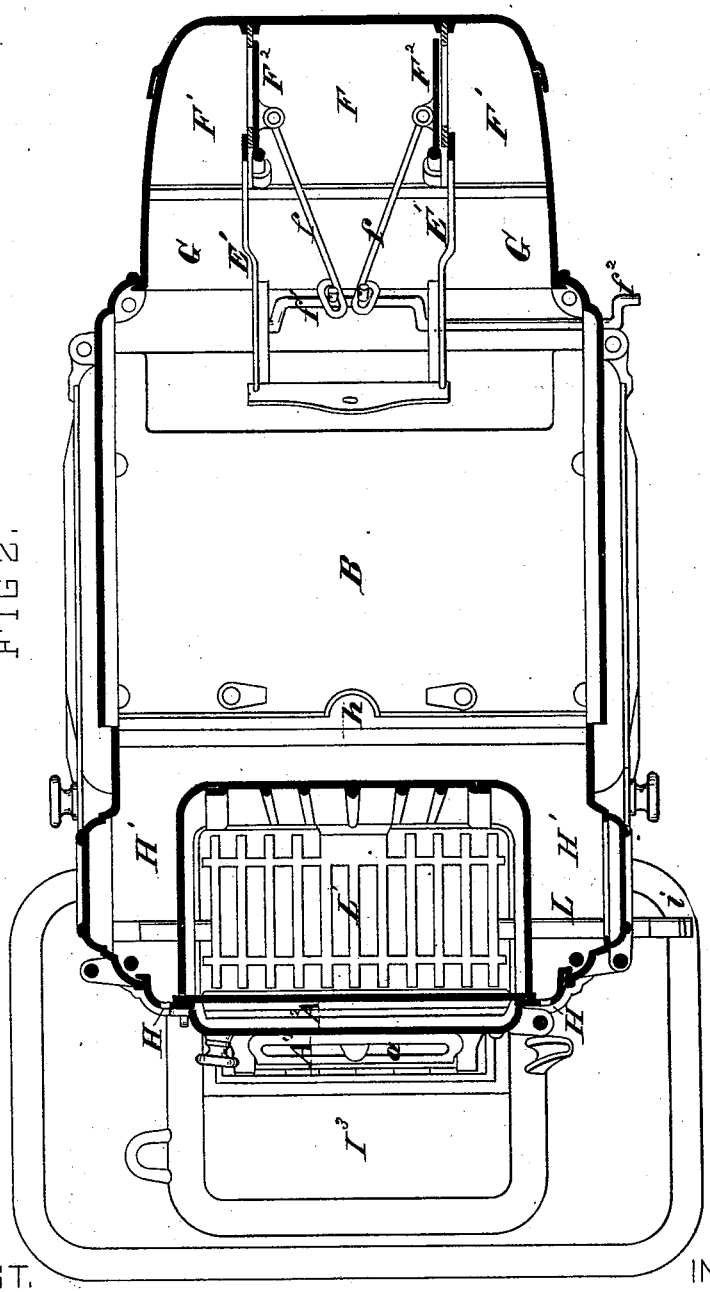
3 Sheets—Sheet 2.

C. TEMME.

Cooking-Stove.

No. 206,503. **Patented July 30, 1878.**

FIG 2.



ATTEST.

Robt Burns
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Cooking-Stove.

No. 206,503. Patented July 30, 1878.

FIG. 3.

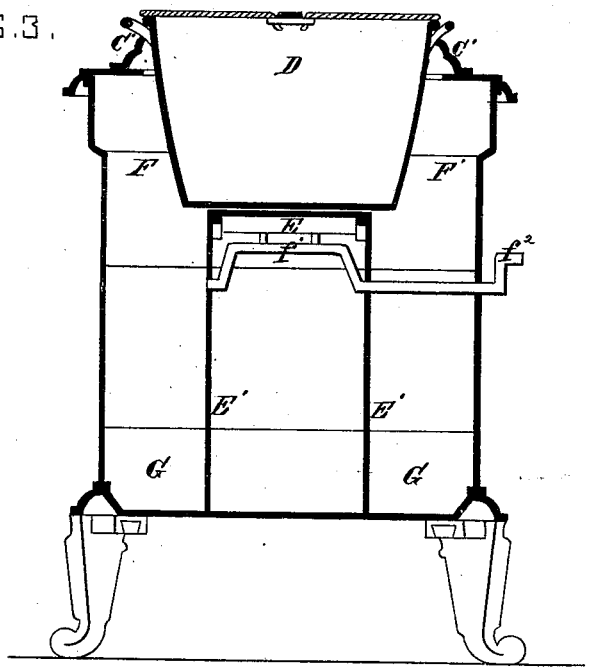

FIG. 4.

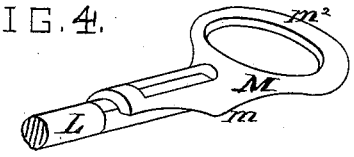

FIG. 5.

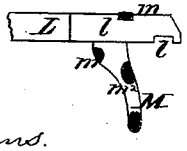

FIG. 6.

ATTEST.

Robert Burns.
Charles Pickles

INVENTOR.

Christian Temme

UNITED STATES PATENT OFFICE.

CHRISTIAN TEMME, OF ST. LOUIS, MISSOURI.

IMPROVEMENT IN COOKING-STOVES.

Specification forming part of Letters Patent No. **206,503**, dated July 30, 1878; application filed January 11, 1878.

To all whom it may concern:

Be it known that I, CHRISTIAN TEMME, of the city of St. Louis and State of Missouri, have invented certain Improvements in Cooking-Stoves, of which the following is a specification, reference being had to the accompanying drawings.

My invention consists, first, in the provision, in a reservoir cooking-stove, of the dampers placed in the outflue and the outflue arranged back of the reservoir, the purpose being to expose the whole sides of the reservoir to the direct heat of the fire; second, to the provision, in a cooking-stove, of a heating-space surrounding the sides and back of the fire-lining, and having air-supply openings in front of stove at each side of the doors and a central discharge-flue at rear, projecting above the fire-lining and oven crown-sheet and discharging into the stove-flues; lastly, to certain details of construction, which will hereinafter more fully appear.

In the drawings, Figure 1 is a vertical longitudinal central section. Fig. 2 is a horizontal section at line X X. Fig. 3 is a vertical transverse section of the stove at line X′ X′. Fig. 4 is a detail perspective view of the handle for operating the stove-grate. Fig. 5 is a vertical longitudinal section of the same, showing the handle at rest. Fig. 6 is a vertical longitudinal section of the same, showing the handle lifted into position.

A is the fire-box of the stove; B the crown-plate, and C the top plate, of the stove. D is the water-reservoir, which fits in the casing C′ of the top plate, and extends down into the stove, (through the top plate,) as shown in Fig. 1, so that all its sides and bottom are exposed to the direct heat from the fire as it passes to the chimney; and the casing C′ allows the heat to pass up around that part of the body of the reservoir that is above the top plate.

The back plate B^1 of the oven is curved forward at B^2, so as to admit of the reservoir D being placed forward of the back line of the oven.

The bottom of the reservoir, with the partition E and flue-partitions E′, shuts off all direct passage of the heat into the outflue F, so that the heat must pass through side flues F^1 at each side of the outflue F before it can enter said outflue.

Between the flues F and F^1 are arranged vertically-hinged dampers F^2, which are controlled from the outside of the stove, so as to direct the heat into the oven-flues G when closed and into the outflue F when opened.

The dampers F^2 are placed in the outflue F, and are operated by the rods *f* of the rock-shaft f^1, which extends transversely through the stove, and is provided with a crank-handle, f^2, to be operated by.

H are openings in the front of the stove at each side of the doors, which admit air into the space H′ between the stove-linings and the walls of the stove and oven. The air, in passing around this space to the central discharge-flue, *h*, is highly heated, and passing into the stove-flues to assist in heating the oven, and thereby effect an economy of fuel. By arranging the openings at each side of the stove-door and near the bottom of the heating-space H′ a supply of cold air is obtained, which naturally causes a better circulation of the air in the heating-space, and hence a more rapid discharge of the heated air is effected into the stove-flues through the central discharge-flue, *h*. This discharge-flue *h* is arranged at the center of the fire-back, and is made to project vertically above the fire-back and crown-plate of the oven, so as to prevent its being clogged up with ashes, and also to allow the heated air to discharge more readily than would be the case if it did not extend above the oven crown-sheet, and its top beveled backward, as shown in Fig. 1, so as to offer less impediment to the air discharging into the flues.

I is the ash-pit, containing an ash-pan, I^1, and having a door, I^2, at front, which is used in cleaning the stove-flues. The door I^3 of the ash-pit is provided with an air-register in the usual manner.

L is the rod by which the fire-grate L′ is tilted and shaken. This rod is provided on its upper and under side with notches *l l*, in which the cross-bars *m m* of the handle M engage to lock the handle on the rod L when the handle is placed in position to operate the grate. The handle M has an eye, m^2, to receive the fingers of the operator.

In use, the handle will be first placed on the

rod L in the position shown in Fig. 12, and then moved into the position shown in Figs. 11 and 13, when its lugs *m* will engage the recesses *l* and lock it on the rod L.

It will be seen that by my construction no impediment is offered to the heat passing freely back against the boiler and down into the flues, owing to the position of the dampers F^2 in the outflue, which leaves the space between the fire and the flues free and unobstructed.

I claim as my invention—

1. The combination of a water-reservoir with a stove having an outflue, F, placed back of said reservoir, and the dampers placed in said outflue so as to expose the whole sides of the water-reservoir to the direct heat of the fire, substantially as set forth.

2. The water-reservoir D, vertical flue-plates E′, and partition-plate E, in combination with the dampers F^2, placed in the outflue of the stove, substantially as set forth.

3. The heating-space H′, surrounding the sides and back of the fire-lining, and having supply-openings H in the front of the stove at each side of the doors, in combination with the central discharge-flue, *h*, projecting above the fire-lining oven crown-sheet and discharging into the stove-flues, as and for the purpose set forth.

4. The shaker-handle M, forked at one end, and provided with top and bottom cross-bars *m m*, which engage top and bottom notches *l l* in the grate-rod L, as and for the purpose set forth.

5. The combination, in the shaker-handle M, of the hand-eye m^1 and lugs or bars *m*, for engaging the recesses *l* in the grate-rod, as and for the purpose set forth.

6. The dampers F^2, in combination with the rods *f* and rock-shaft f^1, as and for the purpose set forth.

7. The dampers F^2, placed in the outflue F, in combination with the flue-partitions E, rods *f*, and rock-shaft f^1, as and for the purpose set forth.

CHRISTIAN TEMME.

Witnesses:
ROBT. BURNS,
CHARLES PICKLES.