

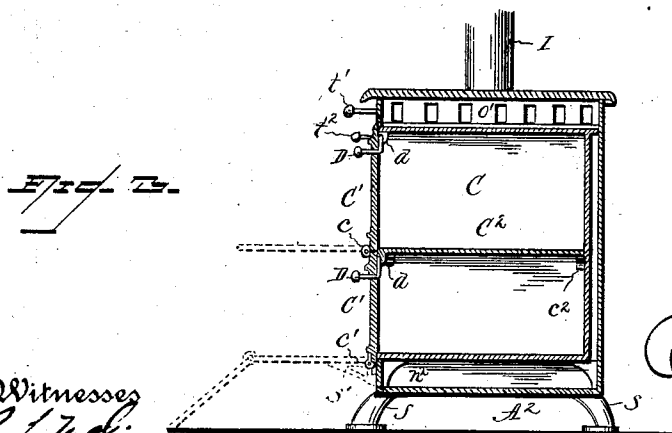
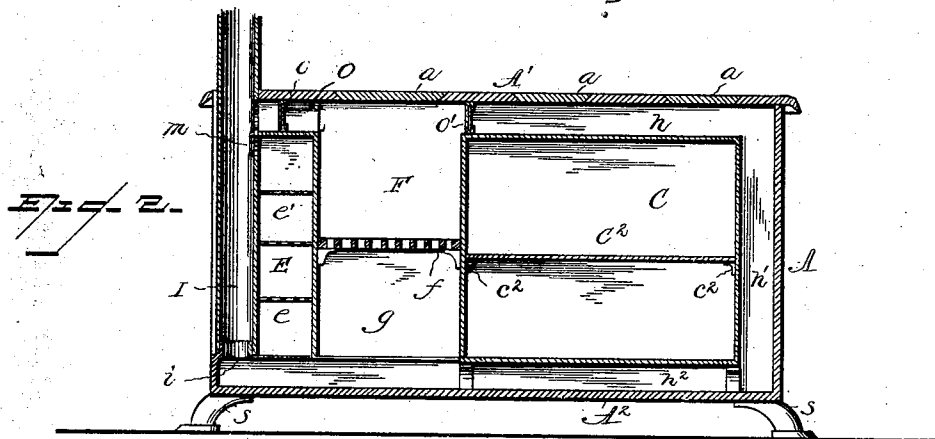
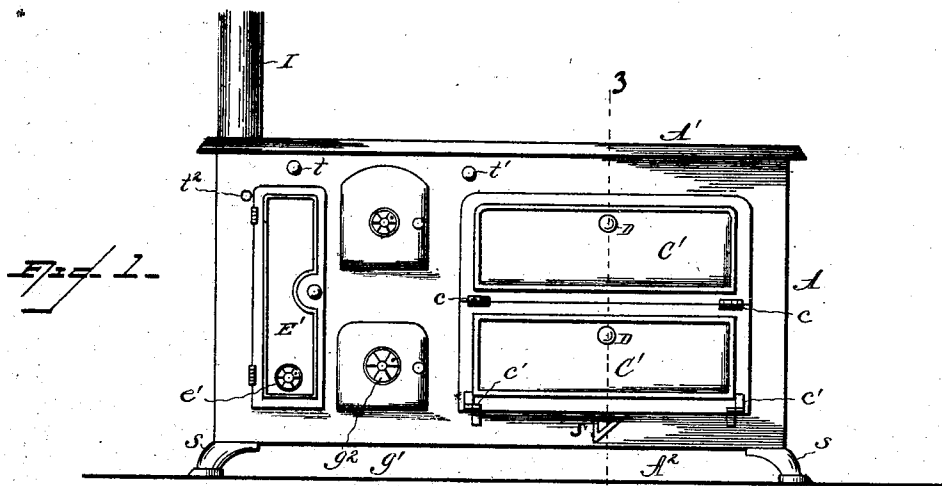
No. 699,991.

Patented May 13, 1902.

B. A. VAUGHN.
COOKING STOVE.

(Application filed Feb. 3, 1902.)

(No Model.)



Witnesses
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UNITED STATES PATENT OFFICE.

BENJAMIN A. VAUGHN, OF CORNING, CALIFORNIA.

COOKING-STOVE.

SPECIFICATION forming part of Letters Patent No. 699,991, dated May 13, 1902.

Application filed February 3, 1902. Serial No. 92,453. (No model.)

To all whom it may concern:

Be it known that I, BENJAMIN A. VAUGHN, a citizen of the United States, and a resident of Corning, in the county of Tehama and State of California, have invented a Cooking-Stove, of which the following is a full and complete specification.

The object of this invention is to provide a cooking-stove in which an oven and warming-chamber are located at opposite sides of the fire-pot and passages formed around said oven and warming-chamber, so that the smoke and products of combustion may be utilized to heat the same, provision being made also for admitting the smoke directly into the smoke-pipe to give a direct draft to the stove when needed.

The invention contemplates a particular construction and arrangement of parts constituting the improved cooking-stove, whereby a saving of fuel is accomplished and special facilities provided for baking.

The following specification enters into a detail description of the invention, reference being had to the accompanying drawings and to letters thereon which designate the different parts, and what is claimed as new is more specifically set forth in the appended claim.

In the drawings forming a part hereof, Figure 1 is a front elevation of a cooking-stove construction in accordance with my invention. Fig. 2 is a longitudinal vertical sectional view on the line 3 3 of Fig. 1.

Referring to said drawings, A designates the body of the stove, the top A' of which is provided with the usual number of covers or lids *a*, two of which are located over the fire-pot F, while the others are located over the oven C, a space or smoke-passage being provided between the top of the oven and top of the stove, as hereinafter described. The body of the stove is supported upon feet *s*, secured to the bottom A².

At one end of the body of the stove is located the oven C, the front of which is provided with a door C', hinged at its lower end and centrally by means of the hinges *c* and *c'* and held closed by means of the catch D, having the additional engaging portion *d*. The hinges *c c* are provided with stops to sup-

port the upper section of the door in a horizontal position, and the bottom portion of the stove may be provided with a swinging bracket *s'* to assist in supporting the lower section of the door in a horizontal position or open. The oven is provided with a shelf C², supported upon brackets or ledges *c²*, so that it may be removed, if desired.

At the opposite end of the body of the stove from the oven C is a warming-chamber E, and between this warming-chamber and the oven is located the fire-pot F, having the grate *f*, beneath which is the ash-box *g*. The front of the ash-box is provided with a door *g'*, having the usual slide *g²* to give a draft to the fuel. The warming-chamber is provided with shelves *e* and with a front door E', the latter having a slide *e'* to admit air into said closet. Said closet is also provided with a slide-damper *m* at its upper end, leading into the smoke-pipe I, and this damper is operated by the rod *t²*, extending through the front of the stove.

Between the top of the oven and top of the stove is a smoke-passage *h*, and between said oven and the end of the stove is a smoke-passage *h'*, while below the oven is a smoke-passage *h²*, the latter also extending beneath the ash-box and warming-chamber and at one side of said warming-chamber communicates with the smoke-pipe I. The smoke-pipe fits on a collar *i*, formed in the lower part of the stove, and the said pipe extends up at one side of said warming-chamber. Above the warming-chamber and between the fire-pot and pipe I is a short pipe O, having a slide-damper *o*, the operating-rod *t* of which projects through the front of the stove. A slide-damper *o'* is located in the smoke-passage *h*, adjoining the fire-pot, and the operating-rod *t'* of this damper also projects through the front of the stove.

In starting the fire the slide-damper *o'* is closed, while the slide-damper *o* in the short pipe O is opened, and this will give a direct draft, so that a hot fire may be quickly made. After the fire is well started the damper *o* is closed and damper *o'* opened, so that the smoke will be caused to travel around the oven by way of the smoke-passages *h*, *h'*, and *h²* before reaching the smoke-pipe, and this

will heat the oven for baking, the rear end of the said oven being also heated by the heat passing up behind the same. This provides that the oven will be heated in every part, so
 5 that articles placed within the same will be properly baked. The sectional door for the oven provides for access to the upper part of the same without opening the lower part also.

The smoke-passage under the warming-
 10 chamber and up one side of the same will also assist in heating said warming-chamber, it being directly heated by its proximity to the fire-pot. The warming-chamber may be utilized for keeping food warm which has been
 15 cooked upon the top of the stove, in which case the damper *m* is left open and the wheel or damper *e'* partly opened, so that the fumes will pass into the smoke-pipe. This warming-chamber may be also used for raising
 20 bread, in which case the door *E'* would be left open.

A stove constructed as herein shown and described will provide one that is particularly adapted as a cooking and baking stove, and
 25 by providing the warming-chamber cooked food may be kept warm until ready to be served, and the fumes will pass into the chimney. The stove will also save fuel, as the

fire may be kept low when desired by closing the damper *o* and partly closing the damper *o'*.
 Having thus described my invention, I
 claim—

In a cooking-stove, the combination, of the oven, the warming-chamber having shelves with openings for the passage of air, a fire-pot
 35 and ash-box located between the oven and warming-chamber, smoke-passages extending around the oven and under the warming-chamber, a smoke-pipe communicating with the smoke-passages and extending up at the
 40 outer side of the warming-chamber, a damper *o'* in the smoke-passage above the oven, and a smoke-passage above the warming-chamber having a damper *o*; a damper *m* at the upper end of the warming-chamber leading into
 45 the smoke-pipe, a door to the warming-chamber, and a wheel or damper at the lower end of the door; the dampers *o*, *o'* and *m* having operating-rods extending through the front of the stove, as herein shown and described.
 In testimony whereof I affix my signature
 in the presence of two witnesses.

BENJAMIN A. VAUGHN.

Witnesses:

N. G. KENT,
 P. J. NEWTON.