No. 878,862. PATENTED FEB. 11, 1908.

F. M. BOUGHTON.

CAMP STOVE.

APPLICATION FILED JUNE 15, 1905.

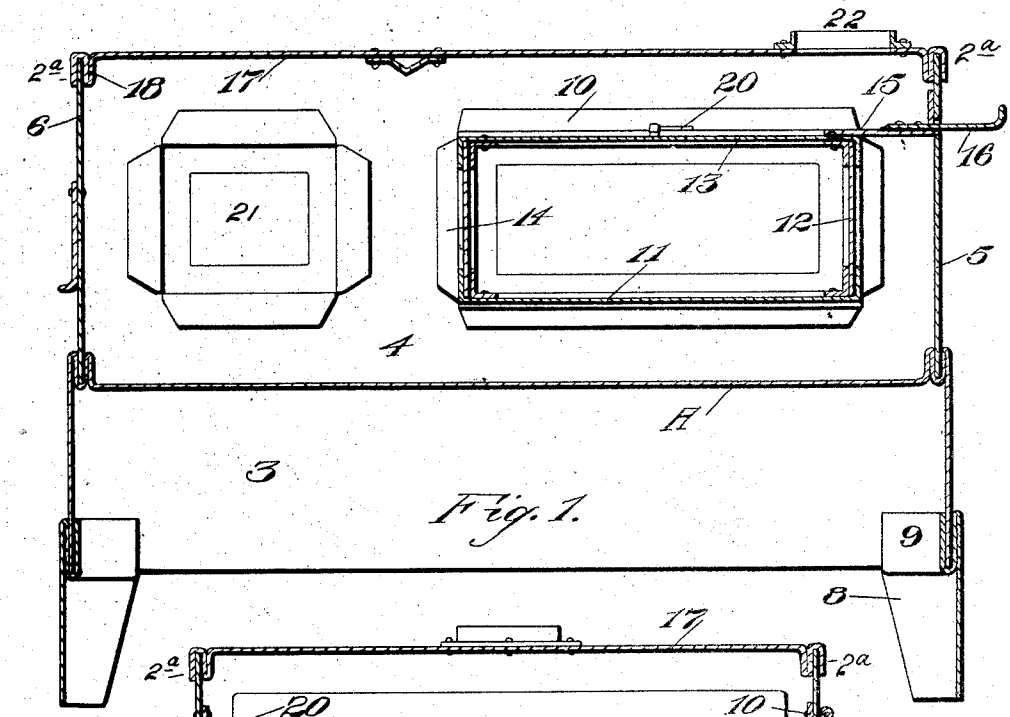


Fig. 1.

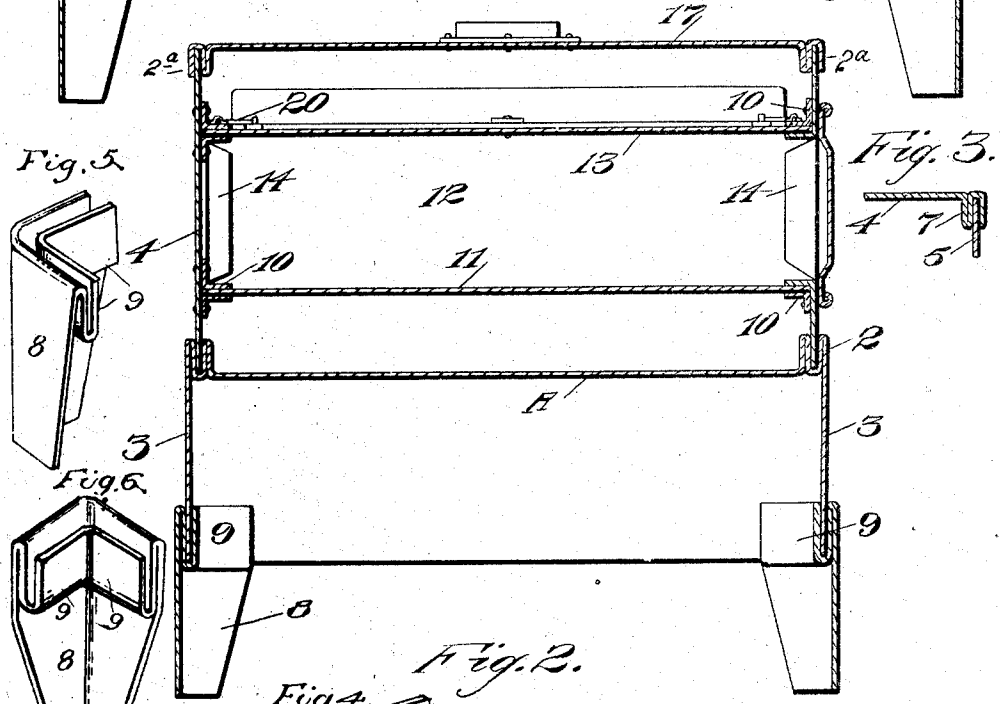


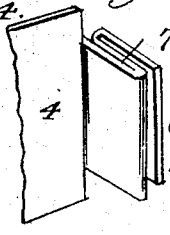
Fig. 2.

Fig. 3.

Fig. 5.

Fig. 6.

Fig. 4.



Witnesses.

C. Castberg

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UNITED STATES PATENT OFFICE.

FRANK M. BOUGHTON, OF RENO, NEVADA.

CAMP-STOVE.

No. 878,862. Specification of Letters Patent. Patented Feb. 11, 1908.

Application filed June 15, 1905. Serial No. 265,397.

To all whom it may concern:

Be it known that I, FRANK M. BOUGHTON, citizen of the United States, residing at Reno, in the county of Washoe and State of Nevada, have invented new and useful Improvements in Camp-Stoves, of which the following is a specification.

My invention relates to stoves having such construction that the parts comprising the stove may be separated and packed into small compass.

It consists in the combination and arrangement of parts and in details of construction which will be more fully explained by reference to the accompanying drawings, in which—

Figure 1 is a longitudinal section of the stove. Fig. 2 is a transverse section. Fig. 3 is a horizontal section of the junction of side and end plates. Fig. 4 is a perspective view of a portion of one of the sides 4, showing one of the guide channels formed thereon. Figs. 5 and 6 are perspective views showing one of the angular legs with channeled upper ends.

It is the object of my invention to provide a stove of what is known as the "knock down" class, in which the parts comprising the stove may be so separated and packed as to occupy a small space, be easily and economically transported, and in which the construction and arrangement of the parts is such that it is not liable to warp or get out of shape by the heat, while providing a large fire-box for burning light fuel and a complete circulation around the oven, and such other details as will be more fully explained in the following specification:

The stove, oven, and fire-box consist of a series of rectangular plates, a portion of these plates having channels formed, by double seaming portions of the plates in such a manner that the edges of other plates standing at right angles therewith may be held in the channels to complete the structure.

A is the bottom plate of the stove which is rectangular in shape. At a point in lines corresponding with the length and width, this plate is double-seamed or folded so as to form channels as shown at 2, which channels are adapted to receive the lower edges of the vertical side and end plates forming the upper part or body of the stove.

Exterior to the channels 2, the plate A is folded downward to form vertical sides and ends 3, the lower edges of which fit into channels formed by double-seaming, or folding the upper ends of the angular legs 8, as shown at 9. These legs are readily slipped upon the four angles at the bottom of the plate 3, thus forming a support for the stove.

The side plates 4 and the end plates 5 and 6, forming the upper part of the stove have their lower edges fitting into the channels 2 formed by the double seaming or flanging around the periphery of the plate A. The upper edges of these side plates are fitted into corresponding channels 2^a which are formed in like manner by double-seaming or folding the peripheral edges of the top 17.

The plates 4 have the central portion of the ends bent at right angles, and double-seamed or folded, as shown at 7 to receive the side edges of the plates 5 and 6, and thus complete the structure. The portion of the plates 4 which extend above and below these channeled parts 7 are of sufficient depth to fit into the grooves or channels 2 and 2^a of the bottom and top.

The oven is formed of rectangular plates 11, 12 and 13 which extend between the sides of the plates 4. These plates 4 have angle iron strips riveted or secured to them to form channels as shown at 10 and 14, and the bottom, top and sides 11, 12 and 13 have their ends fitted into these channels so as to complete the rectangular oven structure. These parts are firmly locked together by means of hooks engaging corresponding eyes or sockets as shown at 20

The fire-box located at 21 is only indicated in outline in Fig. 1, and is constructed in a manner similar to the oven except that it is open at the upper part to allow the escape of heat.

The fire-box and oven are so located within the outer structure composed of the sides and ends 4, 5 and 6 that heat may pass freely around the oven. Its direction is determined by means of a damper 15 having a handle 16, so that this damper may be closed to allow the heat to pass above the oven and to an escape flue at 22; or by opening it, to allow the heat also to pass around the lower part of the oven. The double flanging or folding of the various plates forming the stove, so as to form channels, as previously described, also makes the plates more rigid, prevents their being easily bent or warped out of shape.

In order to pack the stove for transportation, the various plates are separated from

each other, and the bottom A being inverted so that the sides 3 are upward, it forms a box into which all the end, side and oven plates of the upper part of the stove and the legs may be placed in this receptacle.

The top 17 has its grooves or channels 2^a coincident with the upturned edges of the part 3, and it will thus fit over this part as a cover.

Having thus fully described my invention, what I claim as new and desire to secure by Letters Patent, is:—

1. In a stove of the character described, a horizontal rectangular base plate having upwardly presented channels formed by double-seaming, the plate in planes corresponding with the sides and ends of the structure, and having the portion exterior to the channels turned downwardly, and angle iron legs having the upper ends double-seamed or channeled to fit the angles of said downwardly turned portions of the base plate.

2. In a stove of the character described, a horizontal rectangular base plate having an upwardly turned peripheral channel formed by double-seaming the plate and having the outward fold of said channel extended downwardly, angle iron legs having the upper ends double-seamed or channeled to fit the angles of the downwardly turned portion, side and end plates of the stove proper having the lower edges fitting the upwardly presented channels of the base-plate, and a top consisting of a rectangular plate having its periphery double-seamed or channeled to correspond with the channels of the base plate, said channeled top fitting the upper edges of the side and end plates.

3. In a stove of the character described, a rectangular base plate having its periphery double-seamed to form upwardly presented channels, a top plate having its periphery double-seamed to form similar channels corresponding with those of the base plate, side plates having the lower and upper edges fitting said channels of the base and top, said side plates having intermediate end portions bent at right angles and double seamed or channeled, end plates having their upper edges fitting the channels of the base and top plate, and their vertical edges fitting the channels formed at the ends of the side plates.

4. In a stove of the character described, a base and top formed of rectangular plates having the peripheries bent and double-seamed to form channels opening toward each other, side and end plates having their edges fitting said base and top channels respectively and having interlocking means at their meeting angles, said side plates having rectangularly formed openings with peripheral inwardly presented channels formed by inwardly bent flanges around the openings and angle iron plates parallel therewith, oven top, bottom and sides formed of rectangular plates having their ends fitting said channels and hooks and eyes to retain the parts in interlocked condition.

In testimony whereof I have hereunto set my hand in presence of two subscribing witnesses.

FRANK M. BOUGHTON.

Witnesses:
JOHN S. ORR,
FRANK H. JOLLIFFE.