

D. H. THOMAS.
Cooking-Range.

No. 207,914.

Patented Sept. 10, 1878.

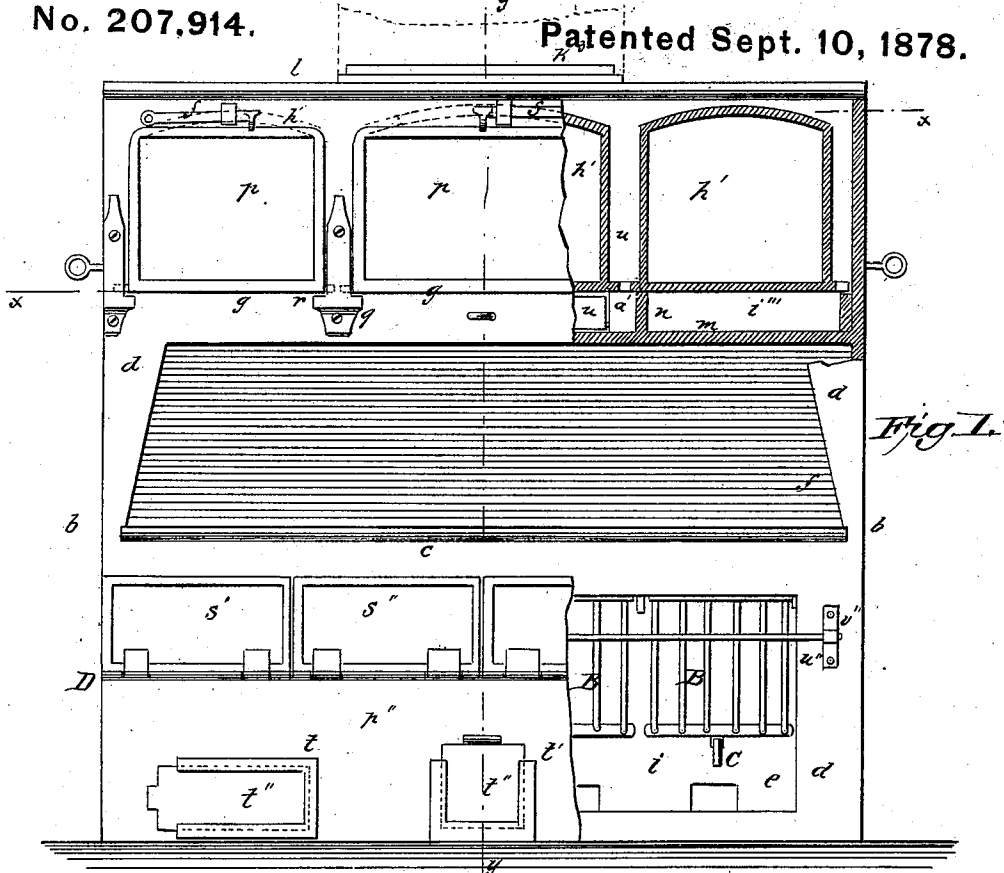


Fig. 1.

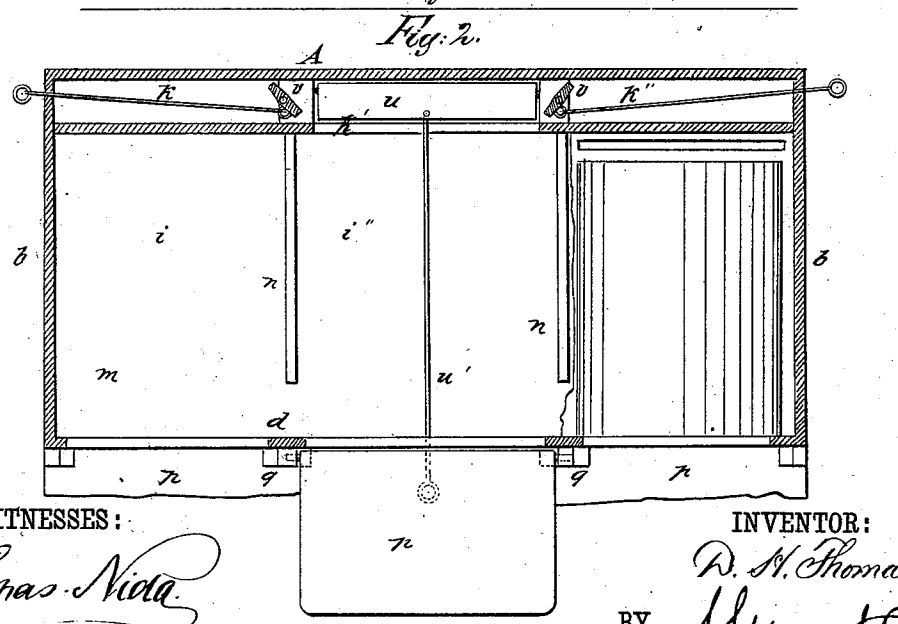


Fig. 2.

WITNESSES:

C. H. Nida.
C. Sedgwick

INVENTOR:

D. H. Thomas

BY

Mumford & Co.

ATTORNEYS.

D. H. THOMAS.
Cooking-Range.

No. 207,914.

Patented Sept. 10, 1878.

Fig: 3.

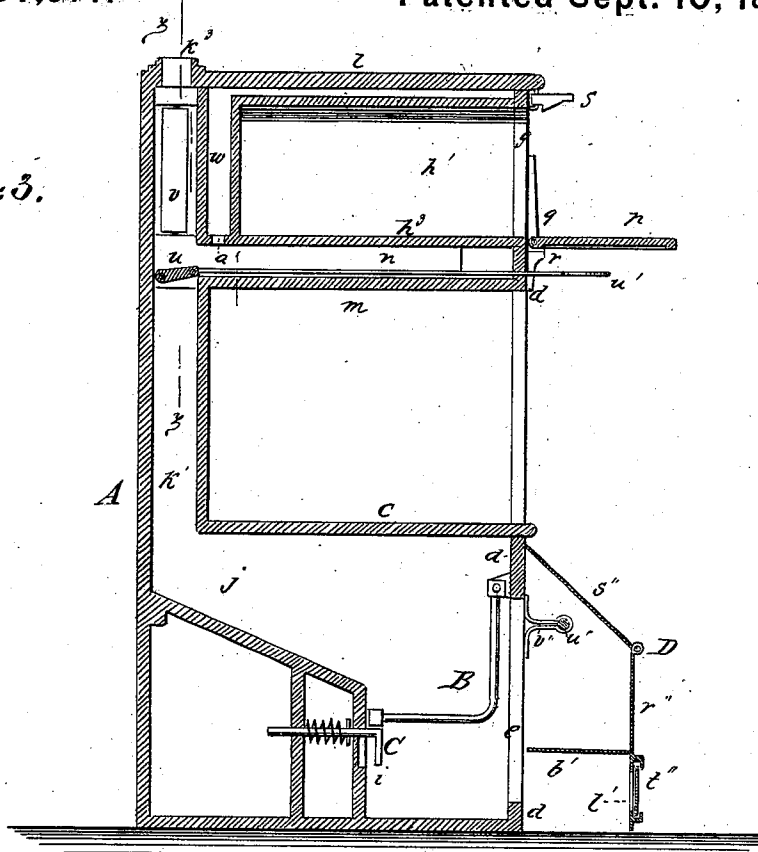
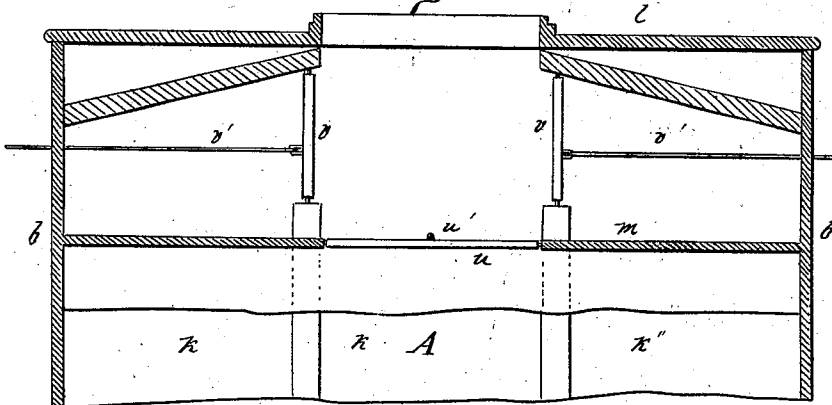


Fig: 4.



WITNESSES:

C. Mas. Niles
C. Sedgwick

INVENTOR:

D. H. Thomas

BY

Munn Ho

ATTORNEYS.

UNITED STATES PATENT OFFICE.

DAVID H. THOMAS, OF NEW YORK, N. Y.

IMPROVEMENT IN COOKING-RANGES.

Specification forming part of Letters Patent No. **207,914**, dated September 10, 1878; application filed June 27, 1878.

To all whom it may concern:

Be it known that I, DAVID H. THOMAS, of the city, county, and State of New York, have invented a new and Improved Cooking-Range, of which the following is a specification:

Figure 1 is a front elevation, partly in section. Fig. 2 is a sectional plan view taken on line *x x* in Fig. 1. Fig. 3 is a vertical section taken on line *y y* in Fig. 1. Fig. 4 is a vertical section taken on line *z z* in Fig. 3.

Similar letters of reference indicate corresponding parts.

The invention will first be described in connection with the drawing, and then pointed out in the claims.

Referring to the drawings, A is the back plate, which is of the full width and height of the range. *b b* are the end plates; *c*, the top plate, having holes for receiving cooking utensils. *d* is the front frame, having the opening *e* for the grate and ash-pit, the opening *f* above the top plate, *c*, and the openings *g* in front of the ovens *h h' h''*.

The ash-pit is closed at the back by a plate, *i*, which extends above the grate a sufficient distance to form the back of the fire-place.

The grate B, which is made in short sections, is L-shaped, and is hinged to the front frame above the opening *e*. The rear end of each grate-section is supported by a spring-bolt, C, which projects from the back plate, *i*, and is in the present case thrown forward by a spiral spring.

When the grate is in position for use it is supported by the spring-bolt; but when it is desired to dump the grate it is only necessary to push back the spring-bolt with a poker or other convenient instrument, when the grate will drop of its own gravity.

j is a flue, which communicates with vertical flues *k k' k''* at the back of the range. Said flues extend upward toward the chimney-flue *k³*.

The ovens are at the top of the range, and are inclosed by the end and back plates in front frame, *d*, and the plates *l m*.

Upon the upper face of the plates *m* there are ribs *n*, which support the ovens *h h' h''*, and form flues *i' i'' i'''*. These ovens are all

attached to a single bottom, *h³*, and each has a top, back, and sides.

The fronts of the ovens extend to the front plate, *d*. The ovens correspond in number and position with the openings *g*, and the said openings are provided with doors *p*, which are hinged on their lower edges in brackets *q*, which are provided with shoulders *r*, that support the doors in a horizontal position when they are opened. The doors are kept shut by latches *s*, which are pivoted to the front plate, *d*.

The products of combustion pass up the flues *k k' k''* to the chimney-flue *k³* when the direct draft is required. The flue *k³* is of the same width as the flue *k'*, over which it is located.

When it is desired to heat the ovens the horizontal damper *u* is turned by means of a rod, *w'*, so as to close the flue *k'*, and the vertical dampers *v*, which form a part of the dividing-wall between the flue *k'* and the flues *k k''*, are turned by means of the rods *v'*, so as to cause the products of combustion to pass from the flues *k k''* into the flue *k'*, thence around the ribs or partitions *n* to the flue *i''*, thence upward to the chimney-flue *k³*.

The opening *e* is covered by a hood or blower, D, which is provided with a vertical portion, *r''*, to which are hinged several doors, *s''*, which are inclined toward the plate *d*, and close the top of the blower. In the lower part of the vertical portion *r''* there are several draft-apertures, *t'*, closed by sliding doors *t''*.

A rod, *w''*, is supported in front of the grates by brackets *v''*, and is designed for holding the broilers in front of the fire. Any one or all of the doors *s''* may be opened, and broiling may be done without interfering with other cooking operations or deadening the fire, and also without the escape of smoke from the broiling meat. The blower D is provided with a plate, *b'*, for supporting the broiler.

The ovens are surrounded on all sides except at the front and bottom by a space, *w*, which communicates through small slits *a'* with the flues below.

The advantages claimed for my improved range are its simplicity and the facility with

which it may be manufactured and put up; also its efficiency in broiling, and the ease with which the fire may be regulated or dumped.

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

1. The blower D, having a series of doors, *s''*, in combination with the open front *e* of the frame *d* and the broiler-supporting rod, as and for the purpose specified.

2. In a cooking-range, the flues *j k k' k'' i' i'' i'''*, dampers *u v*, and ovens *h h' h''*, combined and arranged substantially as herein shown and described.

DAVID H. THOMAS.

Witnesses:

GEO. M. HOPKINS,
C. SEDGWICK.