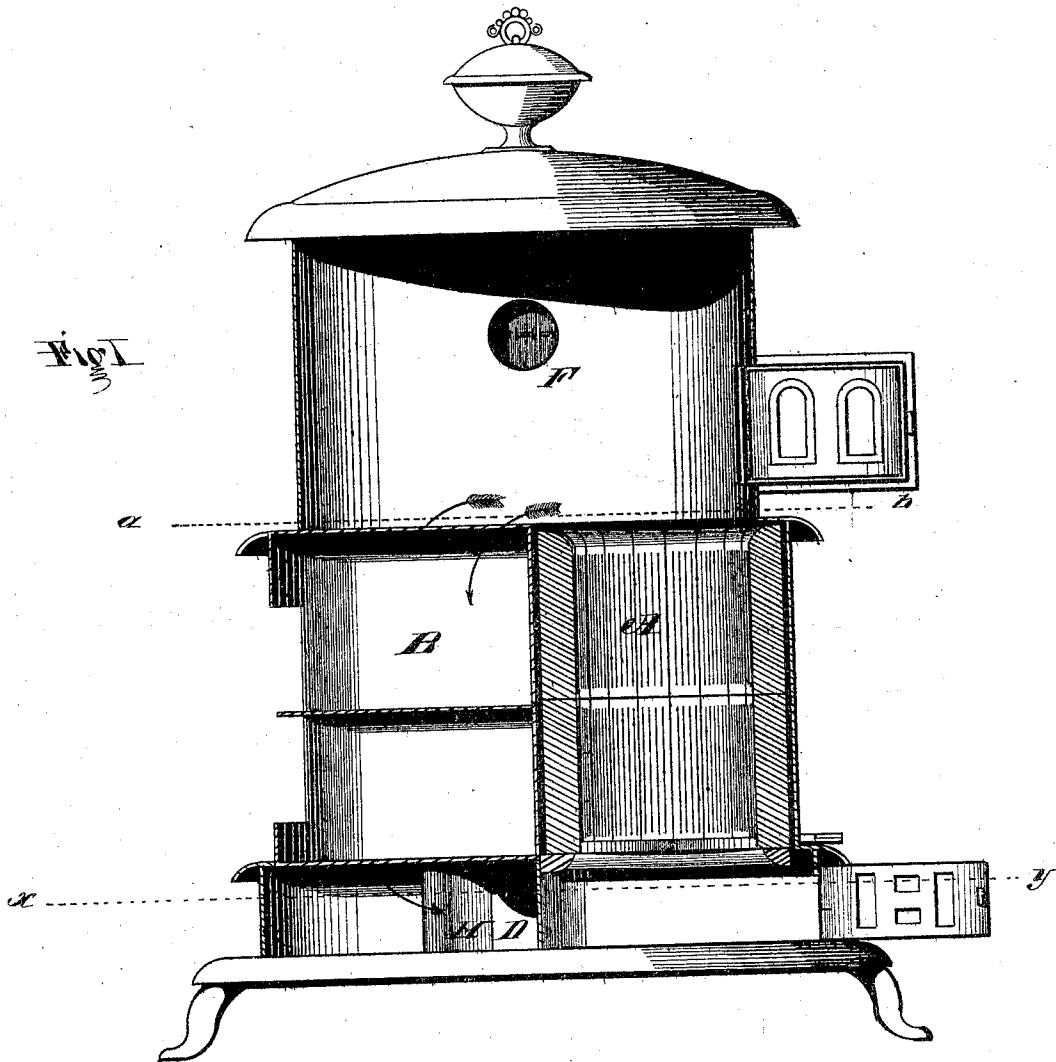


E. B. SMITH.
Heating-Stove.

No. 126,990.

Patented May 21, 1872.



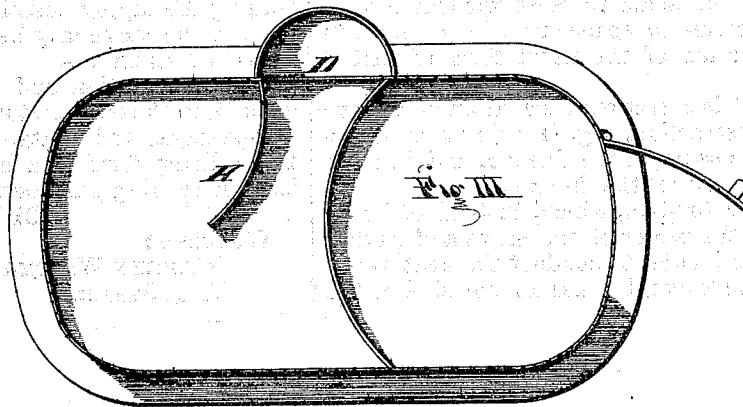
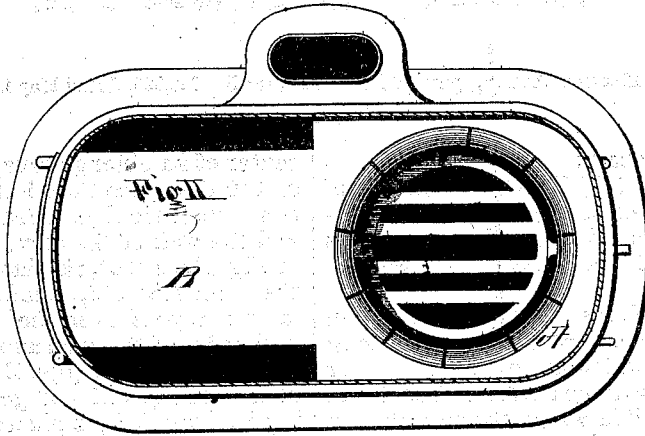
Witnesses
Roswell Lee
J. H. Coffin

Inventor
Edw. B. Smith
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Witnesses
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UNITED STATES PATENT OFFICE.

EDWIN B. SMITH, OF WESTFIELD, MASSACHUSETTS.

IMPROVEMENT IN HEATING-STOVES.

Specification forming part of Letters Patent No. 126,990, dated May 21, 1872.

To whom it may concern:

Be it known that I, EDWIN B. SMITH, of Westfield, Hampden county, State of Massachusetts, have invented certain Improvements in Stoves, of which the following is a specification:

My invention relates to improvements in that class of stoves presenting an oblong cross-section, and which are used for heating purposes, and known generally to the trade as "parlor-heaters," in which the draught can be diverted at will to descend around the fire-box to the base of the stove; and my improvements consist in the arrangement of the fire-box and of the flues leading to the base of the stove, and to the construction within the stove of an oven for cooking purposes; the object of my invention being, while saving all of the heat generated on the Stuart principle, to utilize the same to cook without requiring an increase of space or an important outside alteration of the usual form of parlor-heaters.

Figure I is a sectional elevation of a stove of my construction, Fig. II being a cross-section of the same on the line *a b*, and Fig. III a cross-section on the line *x y*.

A is the fire-box, which, instead of being placed in the center of the stove and having flues on both sides to conduct the heat to the base of the stove, I place to one side of the

center of an oblong stove, as shown in Fig. I, and in the space thus left the oven B, which is so constructed as to leave between its sides and the wall of the stove the ports, as shown in Fig. II, so that, the damper F being closed, the draught would, as indicated by the arrows in Fig. I, pass over the top and down upon both sides of the oven and beneath it to reach the opening of the pipe D'. That the hot air, in so passing, will not go direct to the opening D, a wing, H, is placed, as shown in Figs. I and III, to retard its escape and insure the uniform heating of the bottom of the oven. The back of the oven may be brought directly against the fire-bricks, or an air-space may be left between them, or a packing may be used of some slow conductor of heat. Apertures may be made in the case of the oven to enable any odor to be carried off by the draught. By leading the supply-funnel to a point above the fire-box the stove may become a base-burner.

What I claim is—

The combination and arrangement of the oven B, in the oblong stove, in relation to the flue-passages and grate, as shown, whereby the ordinary form of a heating-stove is utilized for cooking purposes.

EDWIN B. SMITH.

Witnesses:

WARREN WHITMAN,
A. J. STAER.