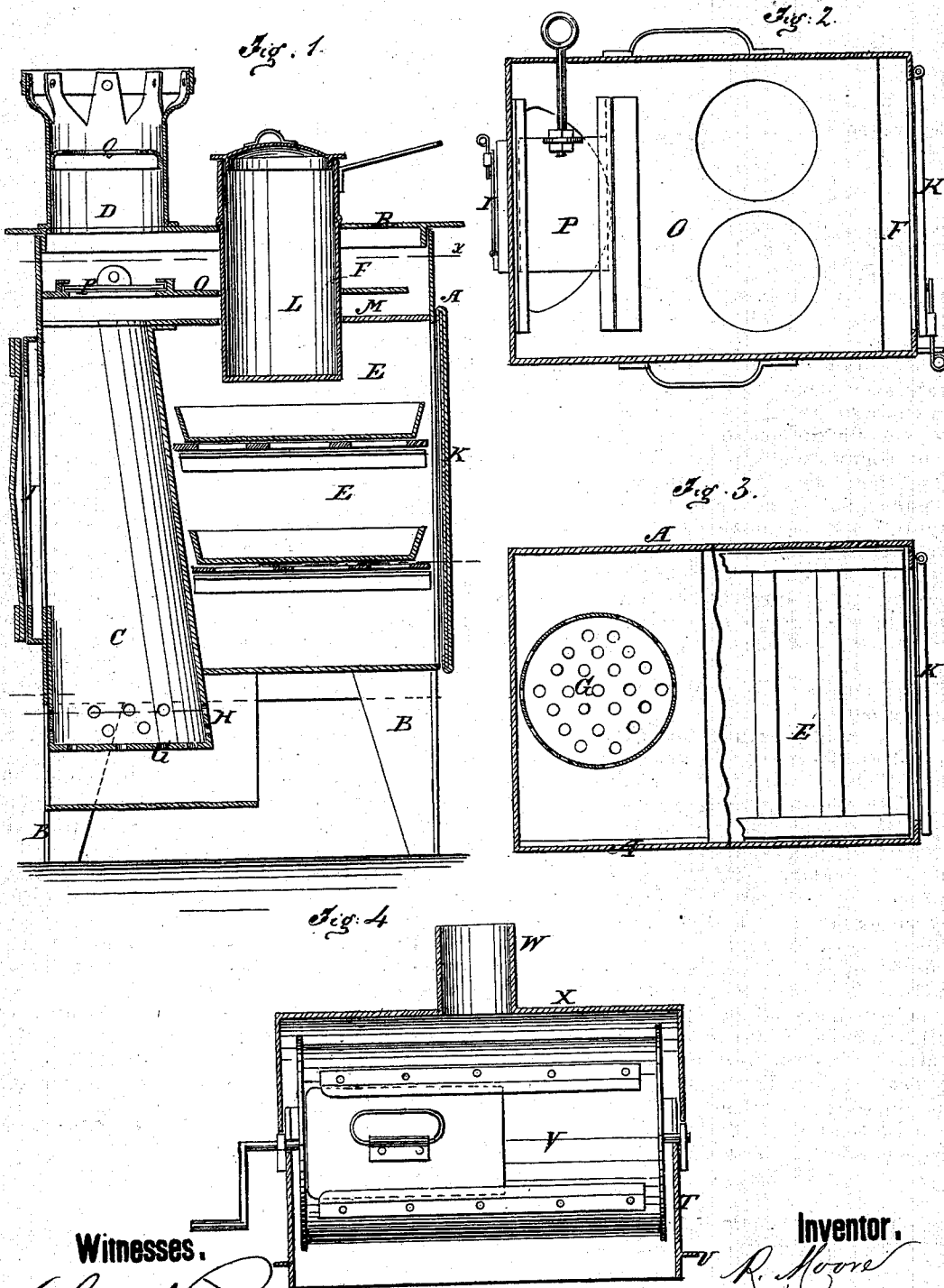


R. MOORE.
Portable Stoves.

No. 144,469.

Patented Nov. 11, 1873.



Witnesses.

Chas. Nide
Chuganick

Inventor.

R. Moore
Per *Wm. H. 12*
Attorneys.

UNITED STATES PATENT OFFICE.

RICE MOORE, OF NASHVILLE, TENNESSEE.

IMPROVEMENT IN PORTABLE STOVES.

Specification forming part of Letters Patent No. **144,469**, dated November 11, 1873; application filed June 28, 1873.

To all whom it may concern:

Be it known that I, RICE MOORE, of Nashville, in the county of Davidson and State of Tennessee, have invented a new and Improved Portable Stove, of which the following is a specification:

My invention relates particularly to the arrangement of a damper and apertured horizontal diaphragm in an upper chamber of the stove, whereby the course of the heat and products of combustion is controlled with reference to their effect on a culinary vessel set into said chamber, as hereinafter described.

Figure 1 is a sectional elevation of my improved portable stove. Fig. 2 is a horizontal section on the line *xx* of Fig. 1. Fig. 3 is a horizontal section taken on the line *zz* of Fig. 1, and Fig. 4 is a sectional elevation of a coffee-roaster for the use of which the stove is adapted.

Similar letters of reference indicate corresponding parts.

A is a small vertical rectangular case, mounted on short legs B, and containing a fire-pot, C, flue D, oven E, and chamber F. The fire-pot extends downward a little below the bottom of the other portion of the stove, and has a perforated bottom, G, and sides H. The combustion-chamber extends up through the oven-space at one side, and discharges into the heating-chamber F, and a door, I, opens into it for supplying the fuel. On the side of the stove opposite to the fuel-door is the oven-door K. The boiling and stewing vessels L are made long enough to extend through the heating-chamber F into the oven, through the top M, to utilize the heat of the oven for boiling, stewing, &c. The vessels L form a part of the top of the oven and utilize its heat to a considerable extent. A plate, O, is arranged in the chamber F, parallel to the top M of the oven, dividing it horizontally into two parts. Immediately over the combustion-chamber said plate has an opening which can be partially closed by a sliding damper, P.

By adjusting the damper, as shown in Fig. 2, a large share of the products of combustion will be diverted to pass beneath and around the end of plate O before reaching the flue D, while the remaining portion will pass vertically into the same, D, through the openings on each side of the damper.

The flue D is notched around the top, so that when a coffee-pot or other culinary vessel is set thereon the products of combustion still find ready escape, while the heat is largely absorbed. The annular flange Q within the flue D serves to converge the heated gases and cause them to impinge on the bottom of the vessel which is set on the flue. But if the said vessel be sufficiently small it may be set into the flue, and will thus be supported by the flange. The stove-top R is fitted on detachably, to be removed at will for the application of a coffee or pea-nut roaster, (Fig. 4,) having a square case, T, constructed as to form and size suitably to fit in the top snugly, and having a flange, U, to rest on the top, so as to receive the heat from the fire and confine it around the hollow cylinder V, in which the coffee is placed. W is the discharge-flue of the roaster, and X a cover hinged to the case T to open for access to the cylinder.

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

1. The combination of the damper P and plate O in the chamber F with the culinary vessel L, as shown and described.

2. The vessel L supported by the top R of the stove in the ordinary manner, but extended through the chamber F down into the oven E, so as to form part of the top and utilize the heat thereof, as shown and described.

RICE MOORE.

Witnesses:

JOHN J. CARY,
GEORGE DICKERSON.