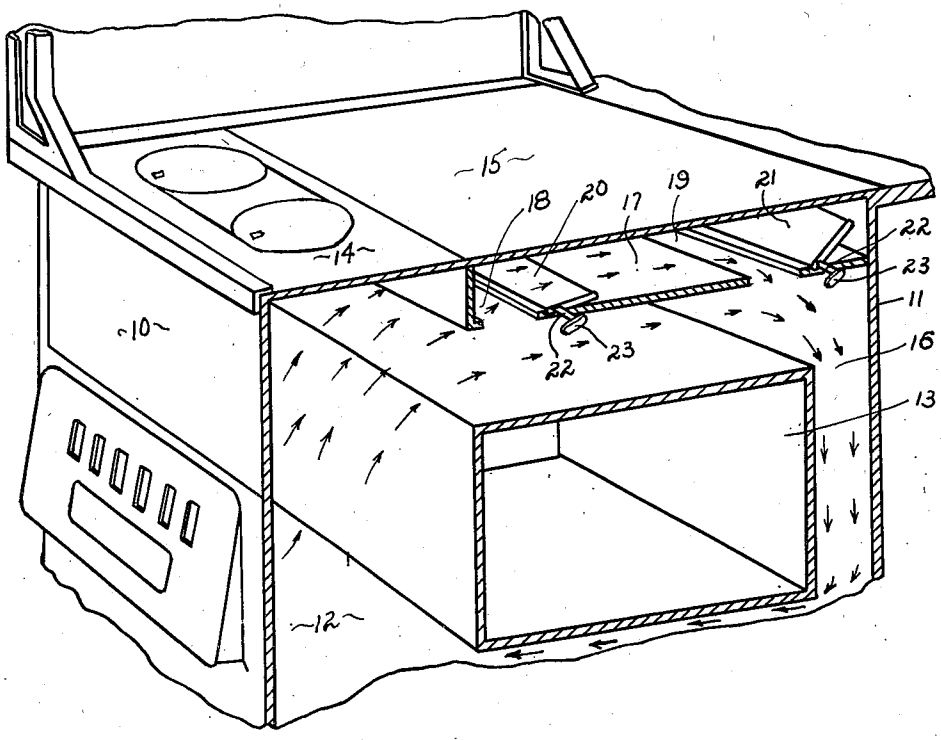
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KITCHEN RANGE

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KITCHEN RANGE

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3 Claims. (Cl. 126—1)

This invention relates to a kitchen range, which uses coal, coke or wood as fuel, wherein provision is made for a double stove top which has advantages not heretofore obtained.

The kitchen range which I have devised is provided with a double top so arranged that during the summer months less heat is radiated into the kitchen, thus keeping the kitchen cooler during this period of the year, and during the winter and spring months functions in the same manner as a single top stove. Another advantage is that in the summertime less fuel is required for baking purposes because the loss of heat to the kitchen is reduced to a minimum.

Other and further advantages of this invention will be apparent from the following description and accompanying drawing which shows a perspective view, partly in section, illustrative of the manner in which my invention is constructed.

Like characters of reference refer to like parts throughout the specification and drawing.

The drawing illustrates a coal or wood range which is constructed in the usual manner. The stove has the usual end walls 10, 11, fire box 12, oven 13, and a top which is divided into two sections, the section 14 overlying the fire box and the section 15 overlying the oven. Between the top of the oven 13 and the section 15 of the top, there is a passage 16 for the hot gases generated in the fire box, the passage 16 forming a secondary combustion chamber. The section 15 of the top is separated from the passage 16 by a partition 17 which is spaced below the underside of the section 15 so that a chamber is formed therebelow.

The partition 17 is provided with an inlet 18 adjacent the fire box and an outlet 19 remote from the fire box. In order that the inlet 18 and the outlet 19 may be closed as desired, they are provided with dampers 20, 21, respectively. Each of the dampers 20, 21 are provided with a shaft 22 which extends through the front wall of the stove, each shaft having mounted on the other end thereof a knob 23.

It will be apparent from the foregoing that the kitchen range which I have devised is provided with a double top so constructed that during the winter months the top 15 can be heated and during the summer months the heat can be cut off from the top 15. When it is desired to heat the section 15 of the top, the dampers 20, 21 are opened as shown in the drawing and a portion of the hot gases generated in the fire box will pass through the chamber 17 as indicated by the arrows which show the direction of flow of the gases. By closing both dampers, the flow of the hot gases through the chamber 17 is entirely cut off and the section 15 is unheated by the gases. If it is desired to partially heat the top 15 which may be desirable in spring or autumn, one or other of the dampers 20, 21 may be opened.

What I claim as new and desire to protect by Letters Patent of the United States is:

1. A kitchen range comprising a fire box, an oven and a top, a passageway for the products of combustion surrounding said oven, a plate in said passageway substantially parallel to and between the top of said oven and said range top, side and end walls securing said plate to the underside of said range top, and closable openings permitting the flow of the combustion gases through the chamber formed by said plate and walls.

2. A kitchen range comprising a fire box, an oven and a top, a passageway for the products of combustion surrounding said oven, a plate in said passageway substantially parallel to and between the top of said oven and said range top, side and end walls securing said plate to the underside of said range top, and openings in said plate to permit the flow of combustion gases through the compartment formed by said plate and walls, the openings being approximate to and remote from the fire box end of said plate, and means for closing said openings.

3. A kitchen range comprising a fire box, an oven and a top, a passageway for the products of combustion surrounding said oven, a plate in said passageway substantially parallel to and between the top of said oven and said range top, side and end walls securing said plate to the underside of said range top, means for creating a dead-air space in the chamber formed by said plate and walls to insulate said range top against the transfer of heat thereto, and means permitting the regulated flow of the hot combustion gases through said chamber.

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