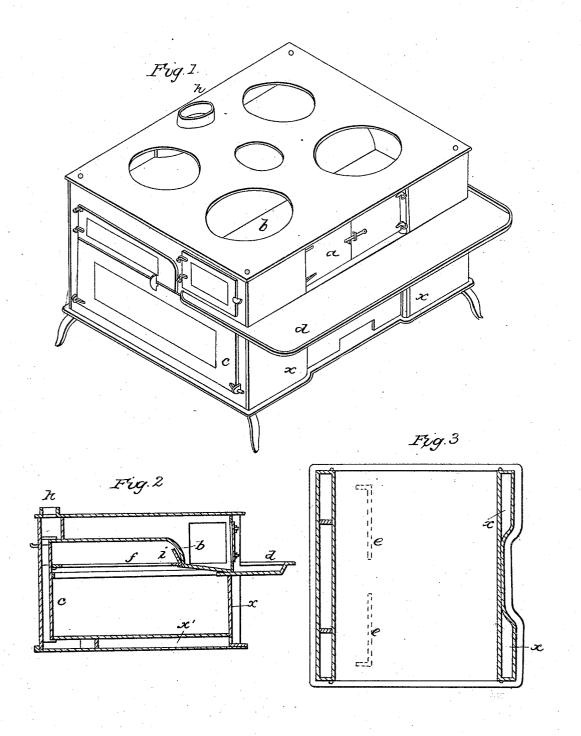
J. WHITE.
Cooking Stove.

No. 3,624.

Patented June 10, 1844.



## UNITED STATES PATENT OFFICE.

JAMES WHITE, OF MILTON, PENNSYLVANIA.

## STOVE.

Specification of Letters Patent No. 3,624, dated June 10, 1844.

To all whom it may concern:

Be it known that I, James White, of Milton, in the county of Northumberland and State of Pennsylvania, have invented a new and useful Improvement in Cooking-Stoves; and I do hereby declare that the following is a full, clear, and exact description thereof, reference being had to the accompanying drawings, which form a part of this specification, in which—

Figure 1 is an isometrical view. Fig. 2 is a vertical section; Fig. 3, a horizontal

section.

The nature of my invention consists in 15 forming a double oven as hereafter described, and the arranging the flues, so as to obtain the most economical and equal distribution of heat.

The outside is an oblong box formed of 20 six plates, the one forming the front is recessed at the center, which forms a space for the doors (a) into the fire chamber (b) the lower doors of the oven (c) are placed on the sides and extend nearly the whole 25 length of the stove, and half the height; over the front part of it, is placed the fire chamber (b); a hearth (d) on a level with the fire chamber projects from the front, and extends round the side of the stove, 30 beyond the fire chamber. The projections on each side of doors (a) inclose two flues (x) which connect with a horizontal one (x') below the whole width of the stove, and is divided about two thirds the distance to-35 ward the back plate by a partition that runs parallel with it and is represented by dotted lines at (e) Fig. 3; an opening is made through the center of this partition and one at each end of it when there is a 40 short return running toward the back; this plate is for the equalizing of heat over the oven.

Just behind the fire chamber the top oven plate rises up in a curve and then extends back to the back plate of the oven, thus 45 forming a two story oven and contracting the fire chamber. A grated shelf (f) is put into the oven on a level with the bottom of the fire chamber which divides the upper and lower parts of said oven from each 50 other, while the heat is made to circulate freely through them a small slanting plate (i) is connected with the grate (f) and shields the heat off from the articles that are baking on the side next the fire. hind oven there is a flue divided into three by two vertical partitions the center flue extends up to the top plate of the stove the others are descending flues and receive the products of combustion from the fire cham- 60 ber over the top of the oven, from there they pass under the back of the oven and up the center flue when the heat passes down the front flues it goes to the center back flue under the oven. In the top plate of the 65 stove are boiler holes which may be of any size and number. The pipe is attached at (h) and then carried into the chimney.

Having thus fully described my invention I wish it to be understood that I do not 70 claim the diving flue or double oven, but,

What L claim as my invention and desire

to secure by Letters Patent is,

The shield plate (i) attached to the grate (f) in the manner and for the purpose here- 75 in set forth so that it can be removed therewith at pleasure.

Witnesses:

JAMES WHITE.

Witnesses: JAN PALMER B. JOHNSON.

JAMES THARP.