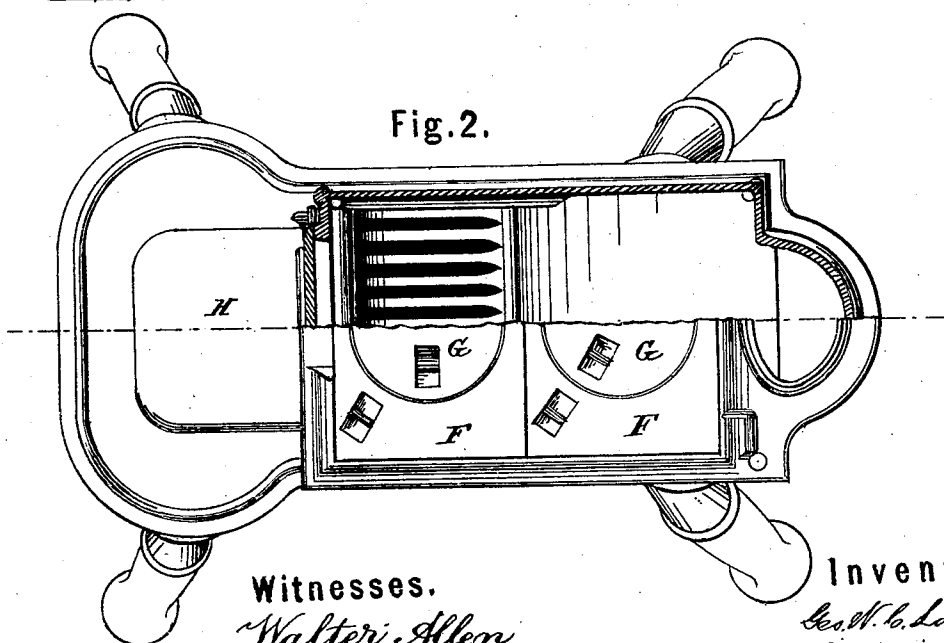
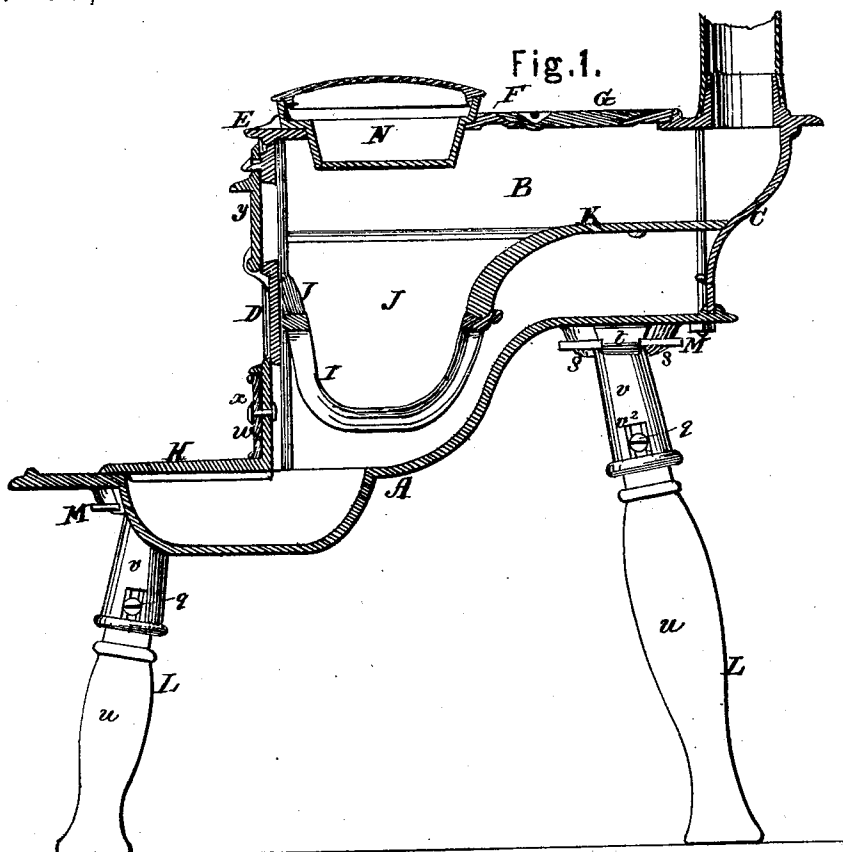


G. W. C. LOVELL.
Cooking-Stove.

No. 130,228.

Patented Aug. 6, 1872.



Witnesses.

Walter Allen
W. H. Pearce

Inventor.

G. W. C. Lovell
By *Wm. H. Allen*
Attorney

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Fig.3.

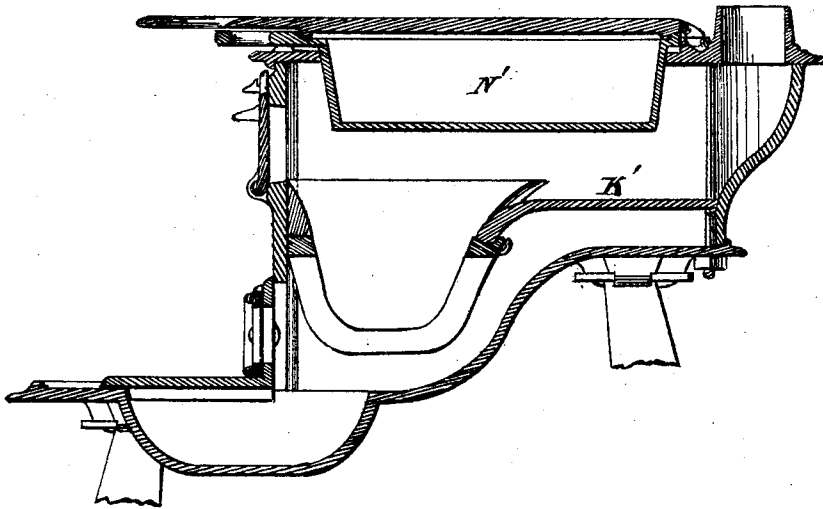


Fig.4.

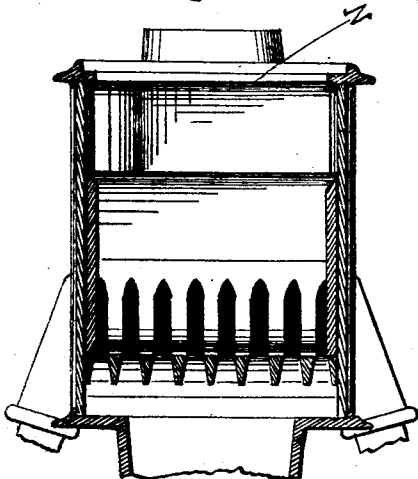


Fig.6.

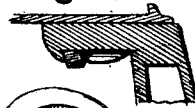
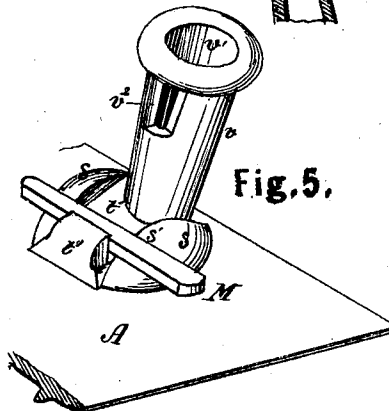


Fig.5.



Witnesses.

Walter Allen
W. H. Pearce

Inventor.

Geo. W. C. Lovell
By *Knights*
Attorney

UNITED STATES PATENT OFFICE.

GEORGE W. C. LOVELL, OF CLARKSVILLE, TENNESSEE.

IMPROVEMENT IN COOKING-STOVES.

Specification forming part of Letters Patent No. 130,228, dated August 6, 1872.

Specification describing an Improvement in Laundry and Cooking Stoves, invented by GEORGE W. C. LOVELL, of Clarksville, in the county of Montgomery and State of Tennessee.

The invention relates to a stove of simple construction, with or without permanent oven, and with extended flat top as its effective surface, primarily intended and adapted for laundry purposes. The top is formed with a single large opening to receive the largest size of sad-iron heater or a large wash-boiler, and is furnished with plates and lids by which to contract this as required. A small grate and cast-iron fire-plates are arranged in the front of the stove. Interchangeable flue-plates of different heights admit of the projection inward of vessels of different depths of pit, and equalize the effect of the fire thereon. The legs are attached and secured by locking-keys in combination with dovetailed sockets, and are composed of cast socket-pieces and wooden legs proper of any desired length. The objects of the invention are, first, cheapness in first cost and consumption of fuel; second, safety; and, third, convenience.

In the accompanying drawing, Figure 1 is a vertical longitudinal section of my improved stove with small sad-iron heater applied. Fig. 2 is a half plan and half horizontal section of the same, with top plates and small lids in place. Fig. 3 is a vertical longitudinal section of the same with large sad-iron or goose heater in position. Fig. 4 is a vertical transverse section thereof, with top open so as to receive the large sad-iron heater or a large boiler. Fig. 5 is a perspective view, showing the socket-piece of a leg and the leg-attaching devices in inverted position. Fig. 6 is a vertical section of the same.

A represents the bottom plate, B B the sides, C the back plate, D the front, and E the top plate or rim of a stove-shell, cast and united in any usual or suitable manner. The bottom plate (no permanent oven being employed) is similar to those of "step-stoves." The top is flat like those of square stoves, and has a single large opening, *z*, with shouldered edges, and furnished with plates F and lids G, Figs. 2 and 4. The front has a fuel-door, *y*, and draft-opening *x*, the latter controlled by a register, *w*, which, in the illustration, constitutes an extension of the ash-pit cover H. I represents a

small grate supported by lugs in the front part of the stove, and J J cast-iron fire-plates. These plates are constructed and arranged so as to be readily removed and renewed when burned out. K, Fig. 1, K', Fig. 3, represent interchangeable curved plates to constitute the floor of the fire-space behind the grate, the same being of different heights, as represented, to vary the depth of the space as required to equalize the effect of the fire on vessels projecting within the stove more or less. Fuel is thus economized and the most uniform good effect secured. L L represent what I term "socket-legs," the same being composed of short cast socket-pieces *v* and wooden extensions *u* of any desired length. *t t* represent tapering dovetail tenons formed on the socket-pieces *v* at proper angle, and *s s* lugs to embrace the former, cast on the under side of the bottom plate A. *t'*, Fig. 5, represents a lug formed on the under side of each leg-tenon *t*; *s' s'*, matching shoulders on the lugs *s*; and M, Fig. 5, a key to be driven behind said lug *t'*, between the same and the shoulders *s'*, to clamp the tenons in their sockets and prevent their accidental escape. It will be observed that, by reason of the dovetailed or under-cut shape of the shoulders *s'* and the arrangement of the keys M as described, the tendency is to clamp the tenons *t* against the bottom plate, and this without injurious strain on the lugs *s*. The under-cut form of the lugs *t'* effectually prevents the escape of the keys. *v'*, Fig. 5, represents the cavity of a socket-piece, *v*, the same being of tapering form to provide for taking up any shrinkage of the wooden extensions *u*. *q q* represent screws for securing the union of said parts, and *v² v²* longitudinal slots in the socket-pieces *v* to receive the said screws and to provide for retightening. This mode of constructing and attaching the legs provides against danger from the legs slipping out, and thus gives increased safety, and enables the elevation of the stove to a comfortable and convenient height. Metallic legs of sufficient length would be impracticable on account of their expense and liability to be bent or fractured. N N', Figs. 1 and 3, represent sad-iron heaters, each composed of a cast-iron pan with supporting-flange at top, a tight lid hinged at one end, and handles on pan and lid at the opposite end. The shallow

pan N, to be used with the higher flue-plate K, as shown in Fig. 1, is adapted for the reception of flat-irons with detachable handles; and if a large number of irons is needed a shallow pan may be used, covering the entire area of the stove, as does the deeper pan N', shown in Fig. 3. This deeper pan is, as before stated, adapted for heating tailors' goose-irons.

A portable oven or any cooking utensil could readily be applied to the flat open top of the stove by the aid of the described combination of plates and lids, or a permanent oven and other accessories could be added if preferred. For use with oil or any hydrocarbon liquid instead of solid fuel, I remove both plates K K' and apply a flat horizontal plate,

extending from front to back above the upper margin of the grate, to receive the fluid burners or lamps.

What I claim as new herein is—

1. The interchangeable flue-plates K K', constructed and employed substantially in the manner described, for the purpose set forth.

2. The improved stove-leg, composed of cast socket-piece *v* and wooden extension *u*, substantially as shown and described, for the purpose specified.

G. W. C. LOVELL.

Witnesses:

OCTAVIUS KNIGHT,
WALTER ALLEN.