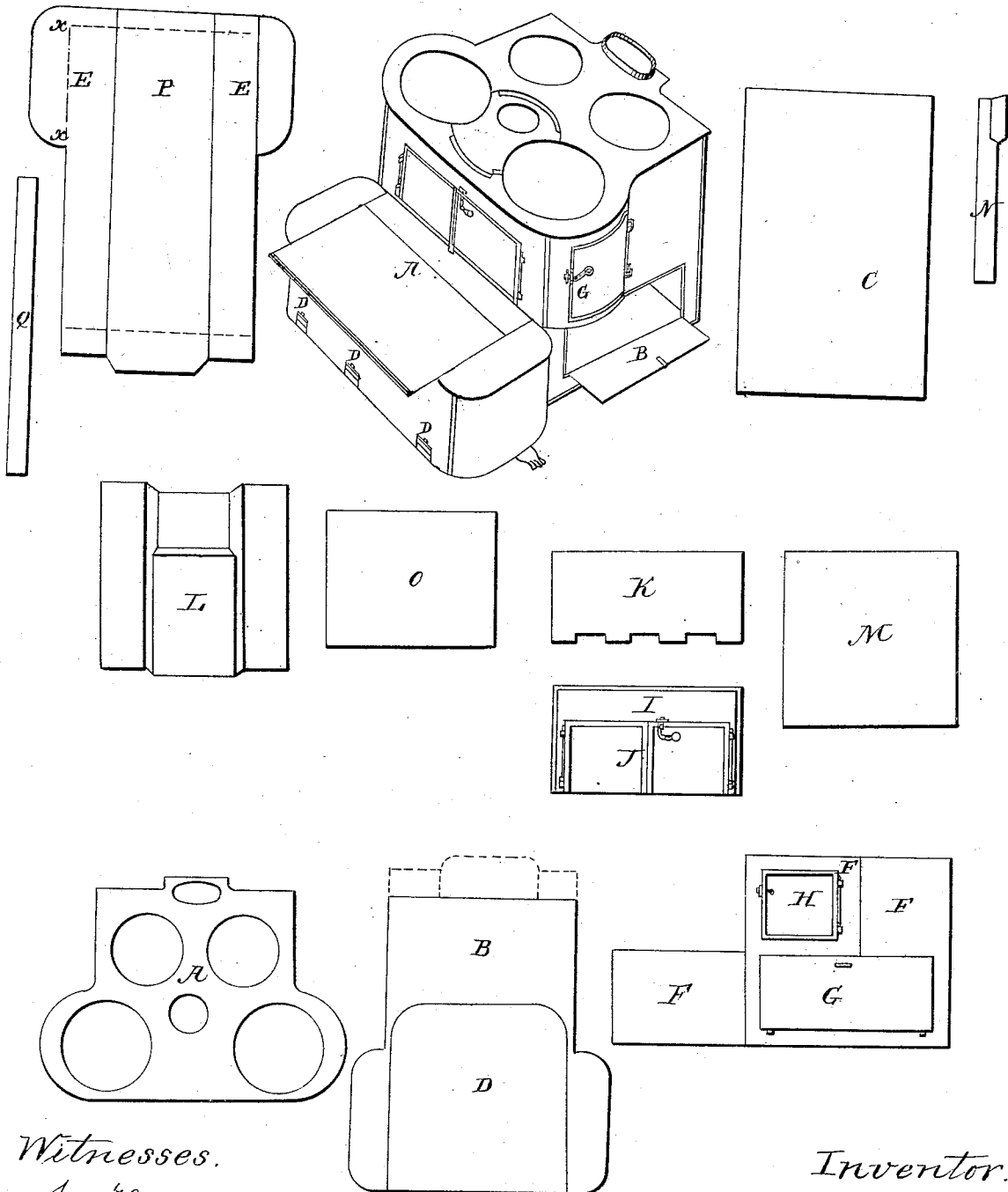


D. BUCK.

Stove.

No. 1,157.

Patented May 20, 1839.



Witnesses.

Amos T. Duff
Thomas J. Mullen

Inventor.

Darius Buck

UNITED STATES PATENT OFFICE.

DARIUS BUCK, OF ALBANY, NEW YORK.

COOKING-STOVE.

Specification forming part of Letters Patent No. 1,157, dated May 20, 1839; Reissued August 27, 1850, No. 174.

To all whom it may concern:

Whereas difficulties occur in the cook-stoves now in use in carrying on at the same time baking and boiling, and also in having
5 an oven of such uniform temperature that every part will cook or bake uniform, and also in having an oven of sufficient size so as to do away with the occasional use of the brick oven, even in large families, without
10 any increase of fuel, and also in having an oven around which there is a certain free and uniform draft, and whereas my invention has respect to the aforesaid difficulties, Now, therefore, be it known that I, DARIUS
15 BUCK, of the city and county of Albany and State of New York, have invented certain Improvements in the Construction of Stoves Used for Cooking; and I do hereby declare that the following is a full and exact description thereof, reference being had to the
20 drawings which accompany this specification and are a part of the same.

I build my stove as follows: Plate marked E, P, E, I lay down first and call it my extreme bottom. I divide plate E, P, E, into
25 three flues, two of which are on the outside of the sunken bottom part of the plate, and are used for passing the smoke and heat forward under the oven. The other flue, marked
30 P, I use as the return flue of the smoke and heat under the oven. These flues are constructed by two pieces similar to the piece marked Q, being cast on the bottom. I then
35 set up the plate L, which is the back of the stove, then the plates marked F, F, F, which are the sides. I then put in the plate C, which is the oven bottom, which rests on
plates Q, Q. I then put in plate M, which is the back and front oven plate. I then
40 put in plate K, which is the front of the stove under the hearth. I then pass two plates similar to plate N, down along plate L, till they reach plate E, P, E, by which
means I get my two downward flues S S. I then put in my plate B D. I then put in
45 my plate I, J. I then put on the top plate A, which completes the stove. I thus place my oven M M, in drawing No. 1, in such manner that the fire is made on plate B,

drawing No. 2, which is the fire bottom and
top plate of the oven and hearth. Then the
fire passes along plate B, down plate L, in
the downward flues marked S, S, in drawing
No. 2, thence along plate E E in drawing
No. 2, then back through flue P, drawing
55 No. 2, then up the upward flue in plate L, drawing No. 2, to the outlet R, in plate A, drawing No. 2. The oven is thus made
to extend from the back part of the stove to the front of the stove under the open
60 hearth, so that the back plate of the stove is a flue plate, as is also the front plate under the open hearth of the stove. The
plates that form the outside of the flue around the oven under the hearth are so
65 constructed that any horizontal division of the flues and oven under the hearth is similar to the hearth, or the last mentioned outside flue plate may be made straight or flaring, but they are better to curve according
70 to the shape of the hearth plate, for by preserving this form, the flue will be enlarged, the heat of the hearth, the top of the oven, the temperature of the oven and the draft
all will be increased.

I do not claim as my invention the placing of the oven in cooking stoves under the
fire place of the stove, as that has been long known and in use; nor do I claim the invention
of reverberating flues for conducting
80 the heat, &c., under the oven, as they have also been for a long time known.

What I do claim as my invention, and for which I desire to secure Letters Patent, is—

The extending of the oven under the apron or open hearth of the stove, and the combination thereof with the flues constructed as
above specified, by which means I am enabled to obtain greater room for baking and
90 other cooking purposes, and effect a greater saving of expense and fuel than in cooking stoves of the ordinary construction.

DARIUS BUCK.

Witnesses:

AMOS T. DE GROFF,
THOMAS S. WILLARD.