

J. S. WILLIAMS.

Range.

No. 14,895.

Patented May 13, 1856.

Fig. 2

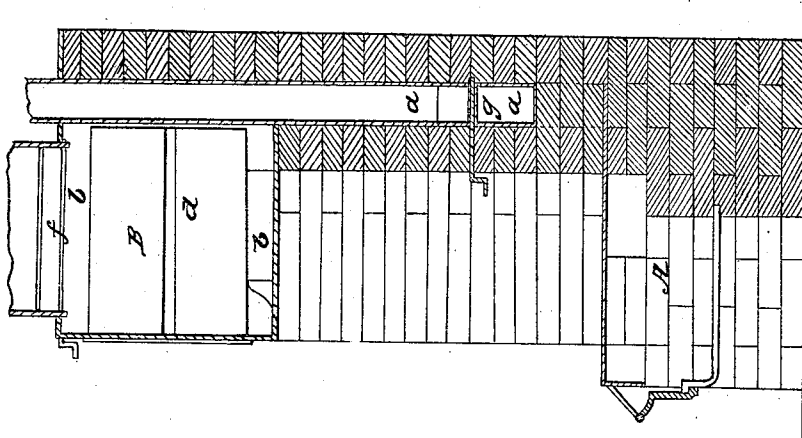
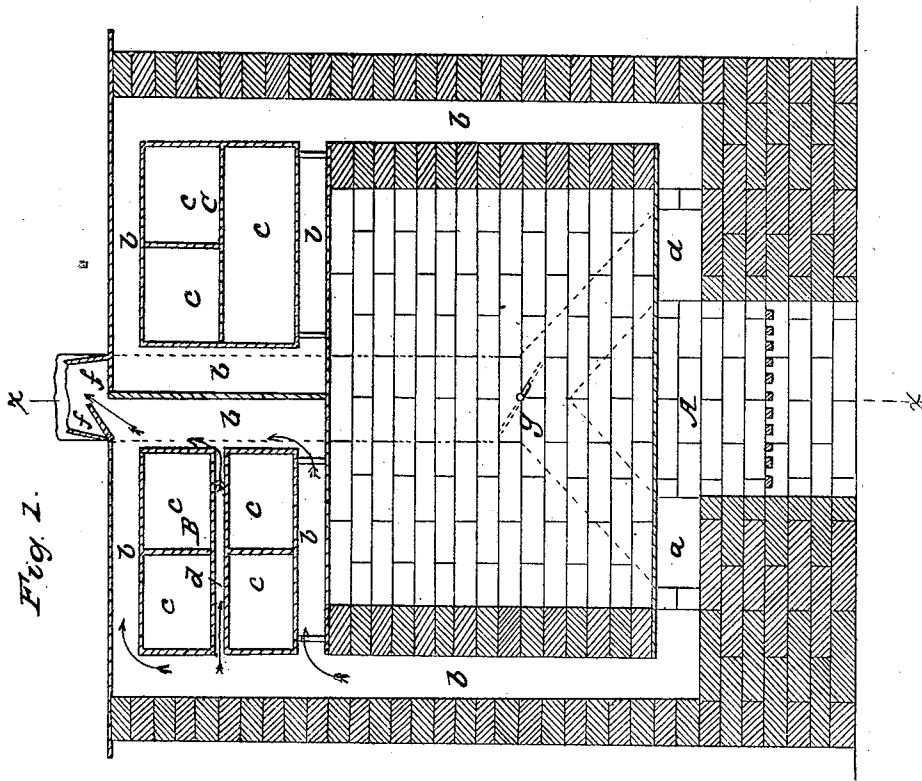


Fig. 1.



UNITED STATES PATENT OFFICE.

JACOB S. WILLIAMS, OF ST. LOUIS, MISSOURI.

OVEN OF COOKING-RANGES.

Specification of Letters Patent No. 14,895, dated May 13, 1856.

To all whom it may concern:

Be it known that I, J. S. WILLIAMS, of St. Louis, in the State of Missouri, have invented certain new and useful Improvements in the Construction and Arrangement of the Ovens and Flues of Cooking-Ranges; and I do hereby declare that the following is a full and exact description thereof, reference being had to the accompanying drawings, making part of this specification,—
Figure 1 being a vertical section of a range in a plane parallel with its front and through the ovens and their flues; Fig. 2, a vertical section of the same in the plane *x x*, Fig. 1.

Like letters designate corresponding parts in both figures.

The nature of my invention consists in constructing and arranging the ovens and their flues so that each dish may be cooked in a separate compartment, and any desired degree of heat may be applied to any part, to suit the various requirements of cookery &c., substantially as hereinafter set forth.

From the furnace A, flues *a, a*, proceed directly to the chimney, and are regulated by a damper *g*. Separate flues *b, b*, extend to, and completely surround, the ovens B, C, after passing which, they are each closed by a damper *f*, substantially as represented. The flues *b, b*, proceed as straight and directly to the chimney as possible, so as to avoid turns and other impediments to a good draft. The ovens B, C, which may be made of sheet iron and consequently light and portable, are made removable; so that those of different forms of construction may be employed at pleasure, according to the various purposes for which they may be used. They are also divided into separate compartments *c, c*, which are of such number, form, and size, as may be desirable and convenient. The partitions which separate said compartments, should be tight, so that the flavor of the different viands, cooking in the several compartments, may not intermingle. Flue spaces may also pass through some of the ovens, between the compartments, as seen in the oven B, for cooking such dishes as require a quick and brisk heat. When a slow heat is required, the

damper *f*, may be closed, whereby the draft through that flue, is caused to cease; or the damper may be partially closed so as to get almost any gradation of heat desired. By making use of the ovens B, C, at the same time, the damper to one may be closed and the other opened; whereby dishes requiring great degree of heat and those requiring comparatively little heat, may be cooked simultaneously. It will also be found that the different compartments *c, c*, will vary in the rapidity with which the heat is supplied according to their positions. Thus not only can different meats and other dishes, be cooked in separate atmospheres, so that the flavor of the one may not mingle with that of another, but they may each be cooked with precisely such a heat as it requires, at the same time, and from the same source. By opening the mouth of these ovens, they also become heaters for the room. And by opening or closing respectively, the dampers *f, f*, and *g*, the whole draft from the furnace may be directed through the flues *b, b*, or the flues *a, a*, or partly through each; and thus the heat be regulated at pleasure. By having the dampers above, or beyond, the ovens, it will be seen that a moderate degree of heat will reach the said ovens, even when the draft through their flues is entirely stopped. This is convenient for keeping articles warm, and for heating the room in comparatively warm weather.

What I claim as my invention and desire to secure by Letters Patent, is—

The employment of removable ovens provided with connected compartments of various sizes and forms, and arranged so that said ovens may be substituted, one for another, or be inserted in different positions, for the purpose of subjecting their compartments to different intensities of heat according to the nature of viands to be cooked therein, substantially as herein described.

The above specification of my improved oven for cooking ranges, signed by me this twentieth day of October, 1855.

JACOB S. WILLIAMS.

Witnesses:

RICHARD HOLMES,
J. B. TURNER.