

2 Sheets—Sheet 1.

T. DURRIN.  
COOKING RANGE.

No. 185,306.

Patented Dec. 12, 1876.

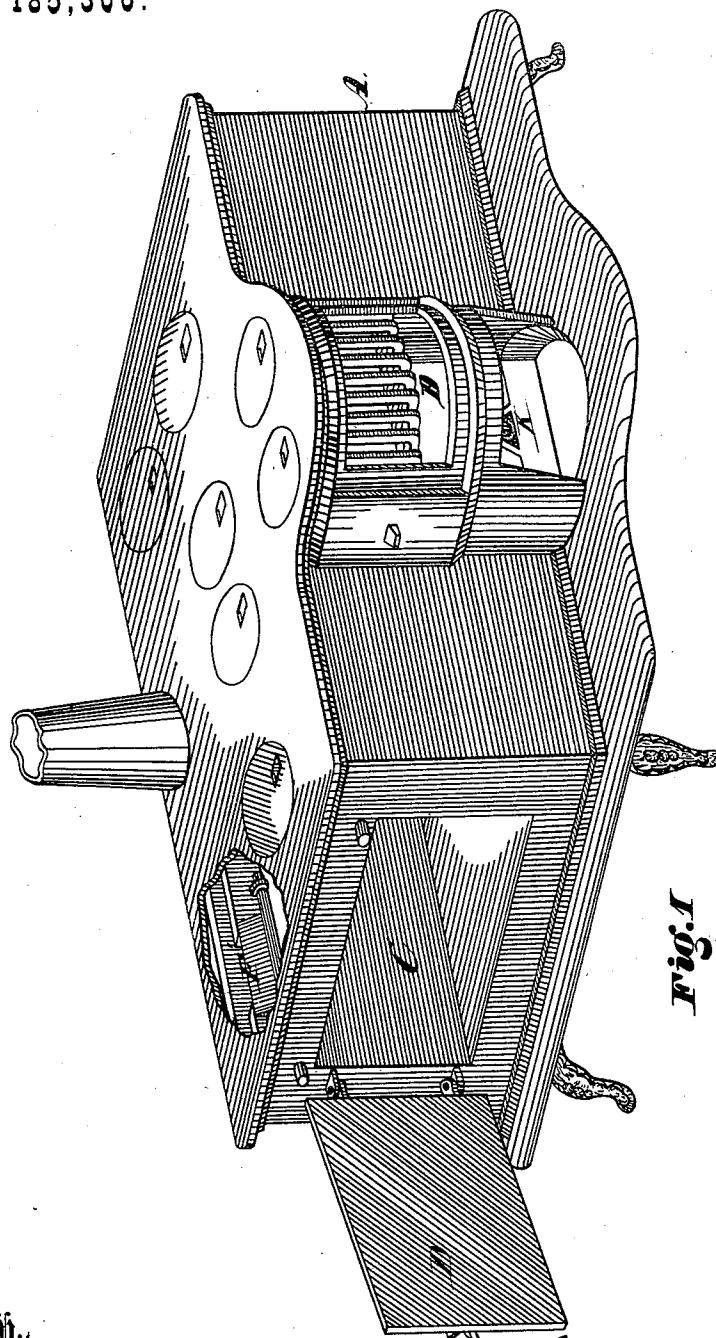


Fig. 1

Witnesses

Sam'l J. Van Stover  
Jos' P. Connally.

Inventor

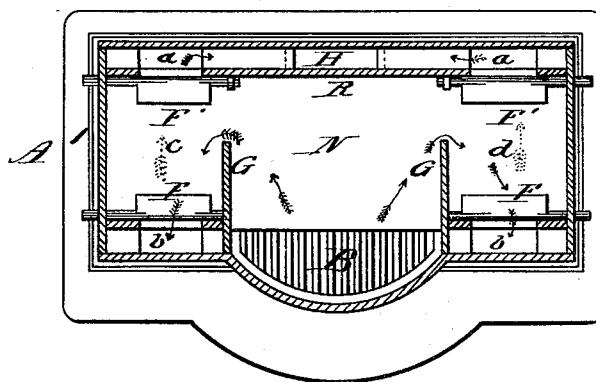
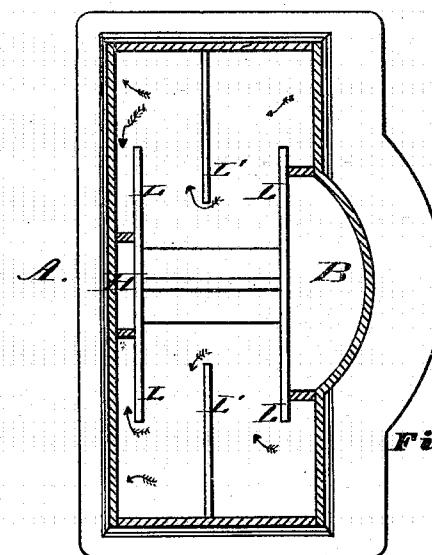
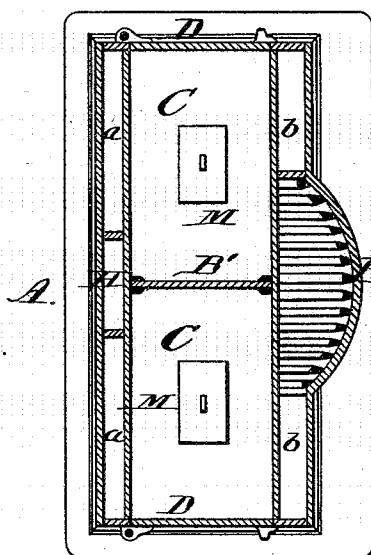
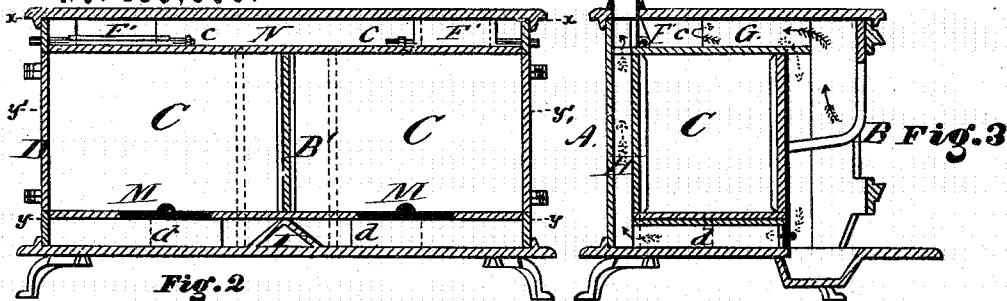
Thomas Durrin  
Connally Durrin

Attorneys

T. DURRIN.  
COOKING RANGE.

No. 185,366.

Patented Dec. 12, 1876.



Witnesses

Saml. J. Van Stavoren  
Jas. B. Connally

Thomas Durrin,  
Connally Bros

Inventor

Attorneys

# UNITED STATES PATENT OFFICE.

THOMAS DURRIN, OF SPRING CITY, PENNSYLVANIA.

## IMPROVEMENT IN COOKING-RANGES.

Specification forming part of Letters Patent No. **185,306**, dated December 12, 1876; application filed May 29, 1876.

*To all whom it may concern:*

Be it known that I, THOMAS DURRIN, of Spring City, in the county of Chester and State of Pennsylvania, have invented a certain new and useful Double-Oven Range or Cook-Stove; and I do hereby declare the following to be a full, clear, and exact description of the invention, such as will enable others skilled in the art to which it pertains to make and use it, reference being had to the accompanying drawings, which form part of this specification, in which—

Figure 1 is a perspective view of the range. Fig. 2 is a vertical section behind fire-place. Fig. 3 is a vertical section through fire-place. Fig. 4 is a horizontal section through ovens. Fig. 5 is a horizontal section below ovens. Fig. 6 is a horizontal section above ovens.

My invention has relation to an improved double-oven portable cooking-range; and consists in the novel construction, arrangement, and combination of parts, as hereinafter described and claimed.

Referring to the accompanying drawings, A designates a range embodying my improvements. B designates the fire-place and grate, occupying a central position in the front of the range, which extends forward to allow a large cavity, the walls of which embrace the ash-pit as well as the grate and fire-space. These protruding walls are made curved or semi-cylindrical, and are provided with doors, so that the included space may be completely inclosed. Directly behind the fire-space are located the ovens C C, two in number, arranged on the same horizontal plane, and separated from each other by a single central partition, B'. These ovens extend laterally considerably beyond the limits of the fire-space, and have their doors D upon the ends of the range. The back and front walls, top and bottom of the ovens, are separated from the outer walls of the range by spaces or flues a b c d, respectively, all of which are in communication, so that the heat from the fire may pass entirely around the ovens. F F' are dampers to close and open the passages leading from the top flues to the front and back flues. G G are walls extending back from the sides of the fire-space about half the distance toward the back part of the top flues. H is

the smoke-flue in the middle of the back part of the range, and I is a dust-flue located directly under the central partition B', and leading from the ash-pit to the smoke-flue. K is a register to close and open the dust-flue at its forward end. L L' are walls dividing the bottom flues laterally, and rendering the passages serpentine in form, so as to retain the heat longer. M M are caps covering openings in the bottoms of the ovens, allowing access to the space below for the purpose of cleaning, &c.

The operation is as follows: When the dampers F are opened the heat passes back from the fire through the central space N; thence in the direction of the arrows around the ends of the walls G G, and forward to the descending flues; and thence underneath and up behind the ovens, escaping finally into the smoke-flue behind the wall R.

To heat only one oven both the dampers over the other oven are closed, when all the heat will be conducted around the first. By closing dampers F and opening dampers F' all the heat passes directly to the smoke-flue without heating either oven.

Having described my invention, I claim as new and desire to secure by Letters Patent—

1. The improved portable cooking-range, having the fire-place in the center of the front, and two ovens behind the fire-place, on the same horizontal line, with doors opening from the sides or ends of the range, and having intercommunicating smoke-flues above, below, in front of, and behind each oven, so that the heat shall circulate around four sides of one or both ovens before escaping, substantially as described.

2. In a portable cooking range, the combination, with the double ovens arranged on a line behind the central fire-place, and separated by a central vertical partition, of the heat-flues a b c d, surrounding the ovens, and the dampers F F', located as shown, and for the purpose described.

3. In a portable range, the combination, with an oven located back and to one side of the fire-place, and having flues a b c d to allow the heat to encircle the oven, of the short wall G, extending back from the side of the fire-place, as and for the purpose set forth.

4. In a portable double-oven range, having the fire-place in the center and projecting in front of the ovens, and the smoke-flue in the center of the back, the horizontal dust-flue, extending from the ash-pit to the smoke-flue, as shown and described.

In testimony that I claim the foregoing I

have hereunto set my hand this 13th day of May, 1876.

THOMAS DURRIN.

Witnesses:

M. DANL. CONNOLLY,  
CHAS. F. VAN HORN.