

A. J. CAYWOOD.
No. 128,284.

Base-Burning Cooking-Stove.

Patented June 25, 1872.

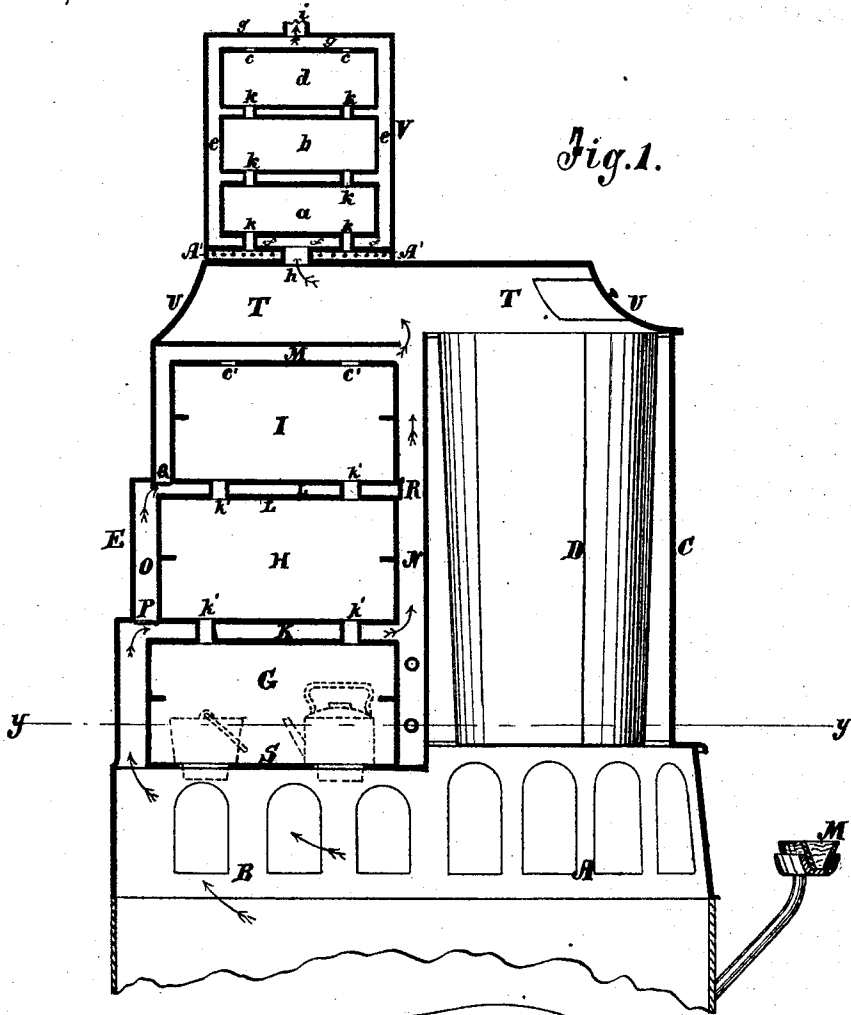
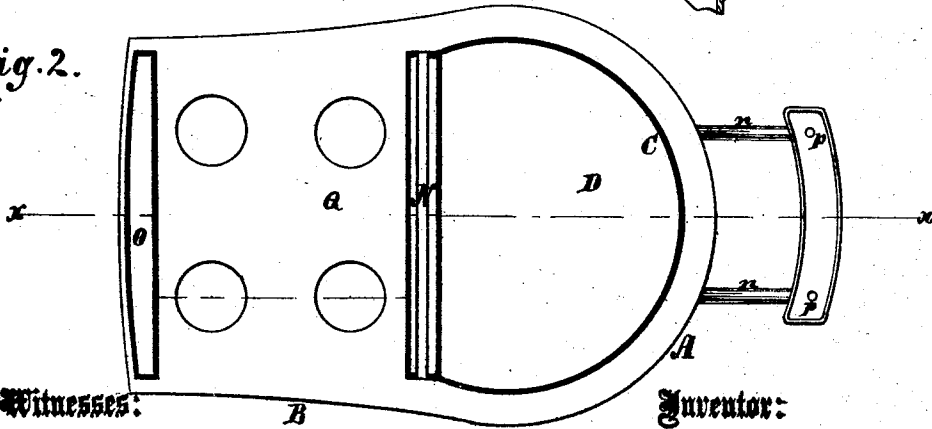


Fig. 1.

Fig. 2.



Witnesses:

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UNITED STATES PATENT OFFICE.

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IMPROVEMENT IN BASE-BURNING COOKING-STOVES.

Specification forming part of Letters Patent No. 128,284, dated June 25, 1872.

Specification describing a new and useful Improvement in Base-Burning Stoves, invented by ANDREW JACKSON CAYWOOD, of Poughkeepsie, in the county of Dutchess and State of New York.

My invention consists of an elongated fire-pot in a base-burning stove, and a correspondingly-shaped upper portion of the case or shell, in one end of which the magazine is arranged, and the other end is utilized for a series of ovens, one above the other, with flues on two sides and the top; the lower oven having pot-holes with covers in the bottom, which said oven-bottom is directly exposed to the fire below, and may be utilized for cooking on. My invention also comprises a series of ovens in a case above the top of stove-case proper, suitable for drying purposes, which said ovens have small flues or passages from one to another, and from the uppermost one into the flue, for the purpose of conveying away the steam given off by the drying. The case of this upper series of ovens may be permanently or detachably connected to the top of the stove-case, but in either arrangement the flue of the stove will discharge into its flues for the heating of its compartments. My invention also comprises a detachable foot-rest for supporting the feet to warm, and receiving the drip in a trough, and conducting into the pit below the fire.

Figure 1 is a sectional elevation of my improved stove and the secondary series of ovens taken on the line *xx* of Fig. 2. Fig. 2 is a horizontal section on the line *yy* of Fig. 1.

Similar letters of reference indicate corresponding parts.

A B represents that part of the case which is to surround the fire-pot, which will be elongated horizontally in the same form represented by this case, for extending the fire at one side of the magazine, to utilize it for cooking, baking, &c., but it will be proportionately smaller, as other fire-pots of base-burning stoves are. The part C, above the part A, is intended to be semi-cylindrical, or thereabout, and is to contain the magazine, which is indicated at D. The part E of the case, which is nearly rectangular in cross-section, is to be divided into three (more or less) ovens, G H I, with horizontal flues K L M between them, and vertical flues N at the sides next to the part C of

the case, and O at the opposite side, with dampers P Q R so arranged as to conduct the heat in any direction required. The heat may be admitted to both these flues directly from the fire-pot, but I prefer to admit it only to the flue O, at the rear sides of the ovens, because they will naturally receive more heat from the fire at the other side by reason of being directly over it. The bottom wall S of the oven G, which is also the top wall of the fire-pot, will have pot-holes, wherein pots or other cooking-vessels may be set for cooking purposes. The partitioned flue at the top of the lower oven is intended to be so arranged that it may be removed at pleasure, to give more room for cooking-utensils on the bottom of said oven, if desired. The bottom of the second oven will also have holes with lids for cooking purposes. The front and rear sides of these ovens will be closed by doors, as other ovens are. To relieve the part E of the blank box-like shape it would have if all the ovens were of one size, I make each oven a little shorter than the one below, and to make a top finish I have a top section, T, covering the two parts C and E, having curved side walls U. V is the extension above, containing the second series of ovens *a b d*, with double walls forming a flue space, *e*, on three sides; also the bottom *f* and top *g*, into which the heat passes through a short flue, *h*, to circulate around these ovens, which will be used principally for drying fruit, &c. From the said space *e* the heat will pass away through a pipe connected at *i*. *k* represents passages from one to the other of these ovens; and *c*, passages from the uppermost one into the flue-space *g*, for carrying off the steam expelled from the front. A perforated collar, A', will, in practice, be set between the top oven of the stove and the tier of drying-ovens above, through which air will pass, and be heated before it passes through the tubes in the bottom of the lower oven. I also propose to apply these passages *k* and *c* to the lower series of ovens, as indicated at *k'* and *c'*, but they are not so much required in said lower series.

By this plan I am enabled to furnish a practical base-burning and cooking stove having large heating and cooking capacity, and calculated to supply a want long felt for a useful article of this character.

The upper series of ovens may be perma-

nently or detachably connected, as preferred, so that in seasons when not needed it can be removed.

By having the flues in these ovens for carrying off the steam I am enabled to dry fruit or vegetables, and preserve the saccharine flavor and natural color, and I can dry a batch, as much as needed for market, in one hour.

The detachable foot-rest I propose to use consists of a grooved piece of wood, or other non-conducting substance, *m*, with tubular legs or braces *n*, into which the drip from the wet shoes may run, and these legs are to be put through holes provided for them in the base of the lower case, whenever the rest is to be used, both for supporting said rest in the position shown in the drawing, and to conduct the drip to the bottom of the pit below the fire, and thus protect the floor. When not required for use said rest will be taken out and put away.

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

1. The elongated case A B C E for a base-burning stove, adapted for a correspondingly-elongated fire-pot, having a magazine, D, and a-series of ovens, G H I, relatively arranged in said case, substantially as specified.

2. The arrangement of flues N O K L M and dampers therefor with said series of ovens and the fire-pot, substantially as specified.

3. A secondary series of jacketed ovens, *a b d*, with connecting-passages *k* and passages *c*, discharging into the heat-flues *g*, substantially as specified, said series being either permanently or detachably connected with the stove top, substantially as specified.

4. A detachable trough-shaped foot-rest, with legs or braces adapted both to support the rest and conduct the drip through the case to the pit, substantially as specified.

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Witnesses:

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