

E. KIRK, Jr.
Cooking Stove.

No. 33,890.

Patented Dec. 10, 1861.

Fig. 2

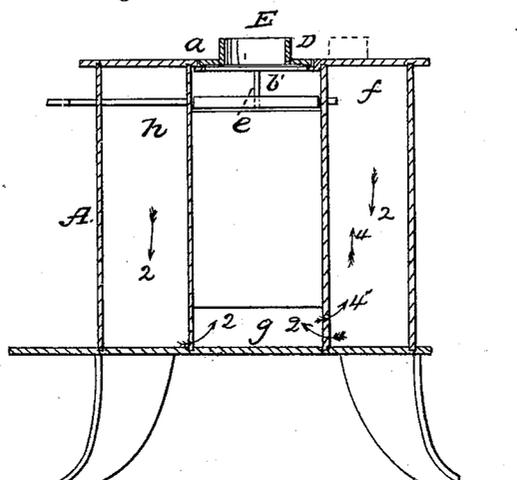


Fig. 1

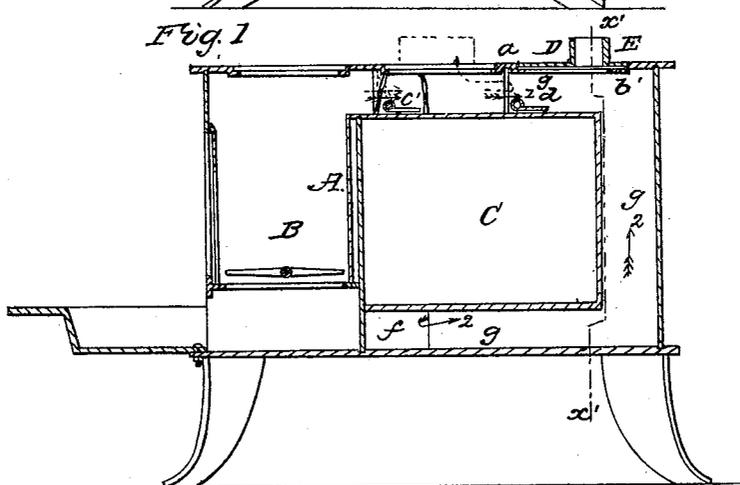
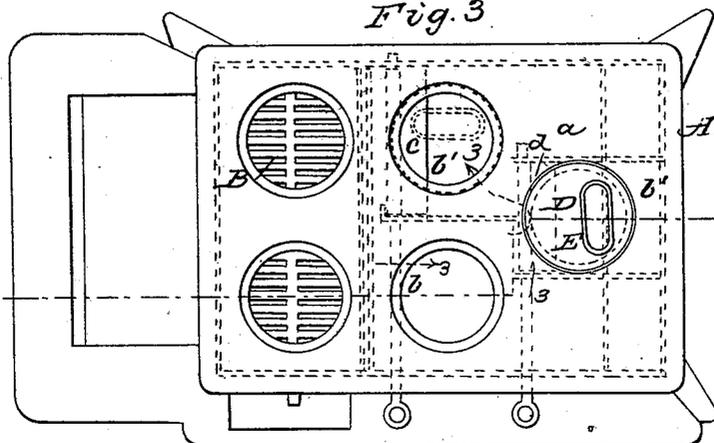


Fig. 3



UNITED STATES PATENT OFFICE.

EDWARD KIRK, JR., OF NEW YORK, N. Y.

IMPROVEMENT IN COOK-STOVES.

Specification forming part of Letters Patent No. 33,890, dated December 10, 1861.

To all whom it may concern:

Be it known that I, EDWARD KIRK, Jr., of the city, county, and State of New York, have invented a new and useful Improvement in Cook-Stoves; and I do hereby declare that the following is a full, clear, and exact description of the same, reference being had to the annexed drawings, making a part of this specification, in which—

Figure 1 is a longitudinal vertical section of my invention, taken in the line $x x$, Fig. 3; Fig. 2, a transverse vertical section of the same, taken in the line $x' x'$, Fig. 1; Fig. 3, a plan or top view of the same.

Similar letters of reference indicate corresponding parts in the several figures.

The object of this invention is to obtain by a very simple means a cook-stove which may in a moment of time be converted from a winter to a summer stove, and vice versa.

To this end the invention consists in having the smoke-pipe collar connected with one of the lids or covers of the pot-holes of the stove, and having the dampers so arranged in relation therewith that the stove may be placed with its back against the flue so as to project out considerably into the room, as would be required in winter, or be adjusted with one side against the flue, as would be required in summer, when the radiation of heat into the room is not desirable. The adjusting of the stove in two different positions, irrespective of its winter and summer convenience, is a great advantage, as it admits of either of the two positions being chosen as a permanent convenience, some kitchens having their doors, windows, dressers, &c., so arranged or disposed as to render one position of the stove more desirable than the other.

To enable those skilled in the art to fully understand and construct my invention, I will proceed to describe it.

A represents a cook-stove, which is of rectangular form, having its fire-chamber B at one end and the oven C directly back of it. The top a of the stove is provided with pot-holes $b b' b''$, as usual, and underneath the top a , between it and the oven C, there are two dampers $c d$, one of which c is at the left side of a partition-plate e , which forms a flue f , said flue passing down at the back of the oven C, underneath it at one side, and com-

municating with a central flue g , which extends up back of the oven. At the right side of the partition-plate e there is a flue h , which also extends down at the back of the oven and underneath it and communicating with central flue g , as well as with flue f , the flue g extending upward at the back of the oven between the flues $f h$ and projecting a short distance forward underneath the top a between the flues $f h$, and having the damper d at its front end.

One of the lids or covers D of the pot-holes is provided with a flange E to receive the smoke-pipe. This lid or cover D fits either of the two holes $b' b''$, and the products of combustion pass through the lid or cover D, no other passage being provided for it.

During the winter season, when it is desirable to have the stove project out into the room for the purpose of heating the same, the back end of the stove is placed against the flue or chimney, and the lid or cover D placed in the hole b' , as shown in Fig. 3. When a direct draft is required, the two dampers $c d$ are both opened, and if pots are fitted in the holes $b' b''$ they will both be exposed to the heat. (See arrows 1.) If a direct draft is not required—as, for instance, in baking—the damper d is closed, and the products of combustion pass down the flues $f h$ and into the front end of the central flue g , and thence up said flue at the back of the oven through the lid or cover D into the smoke-pipe. (See arrows 2.)

During the summer, when it is preferable to have the stove placed as far back against the flue or chimney as possible, the lid or cover D is placed on the hole b'' , as shown by the dotted lines in Figs. 1 and 2. When a direct draft is required with the lid or cover D on hole b'' , the damper c is open, and when pots are on the holes $b b'$ the damper c is closed and the products of combustion pass into flue h , the upper part of g , and thence into f and up through the lid or cover D. (See arrows 3.) When the oven C is used with the lid or cover on hole b'' , both dampers $c d$ are closed and the products of combustion pass down the flue h and underneath the oven, and thence into the front end of flue f and up said flue at the back of the stove. (See arrows 4.)

The stove is provided with two hearth-pieces *a' a''*—one at the end and the other at the side—in order to suit the two different positions of the stove.

The within-described invention does not involve any additional cost in the construction of the stove, while it is a great advantage in all cases.

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

Having the flange E, which receives the

smoke-pipe, formed on one of the lids or covers D of the pot-holes, and arranging the dampers and flues of the stove substantially as shown, or in an equivalent way, to admit of a direct draft or a circuitous one around the oven C in either positions of the lid or cover D, for the purpose set forth.

EDWARD KIRK, JR.

Witnesses:

JAMES LAIRD,

RICHARDSON GAWLEY.