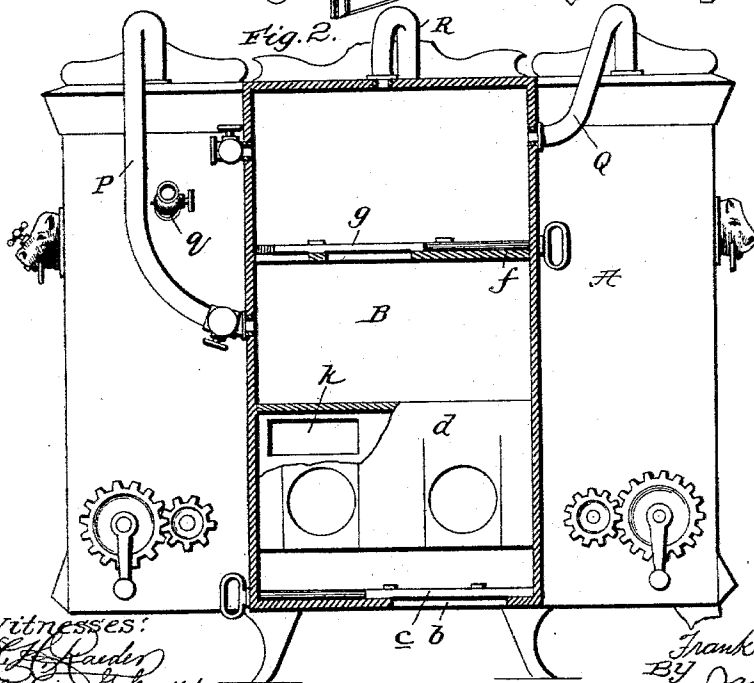
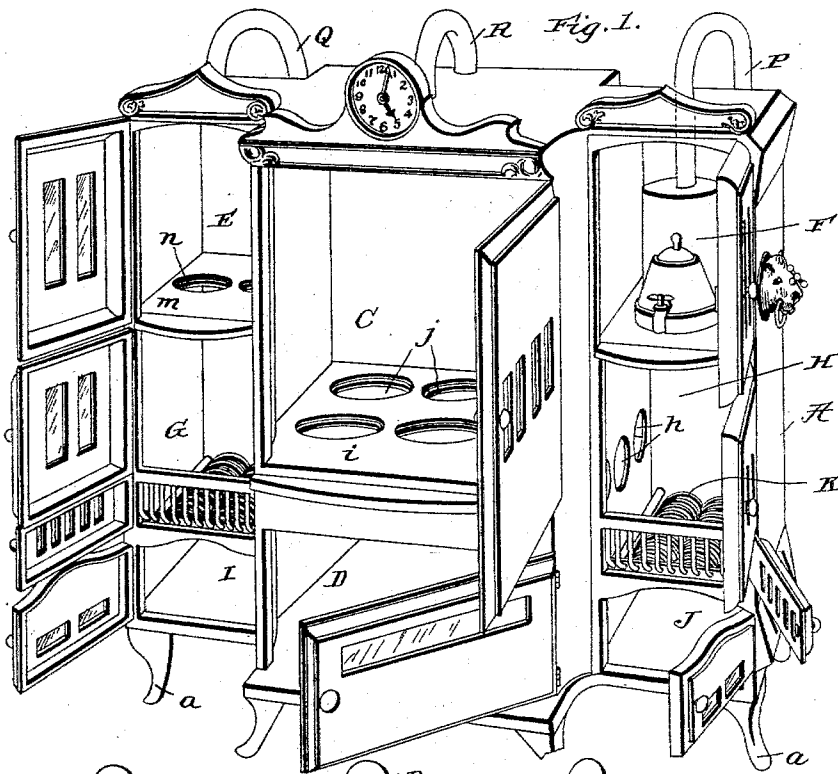


F. FALKOWSKI. STOVE.

No. 589,823.

Patented Sept. 14, 1897.



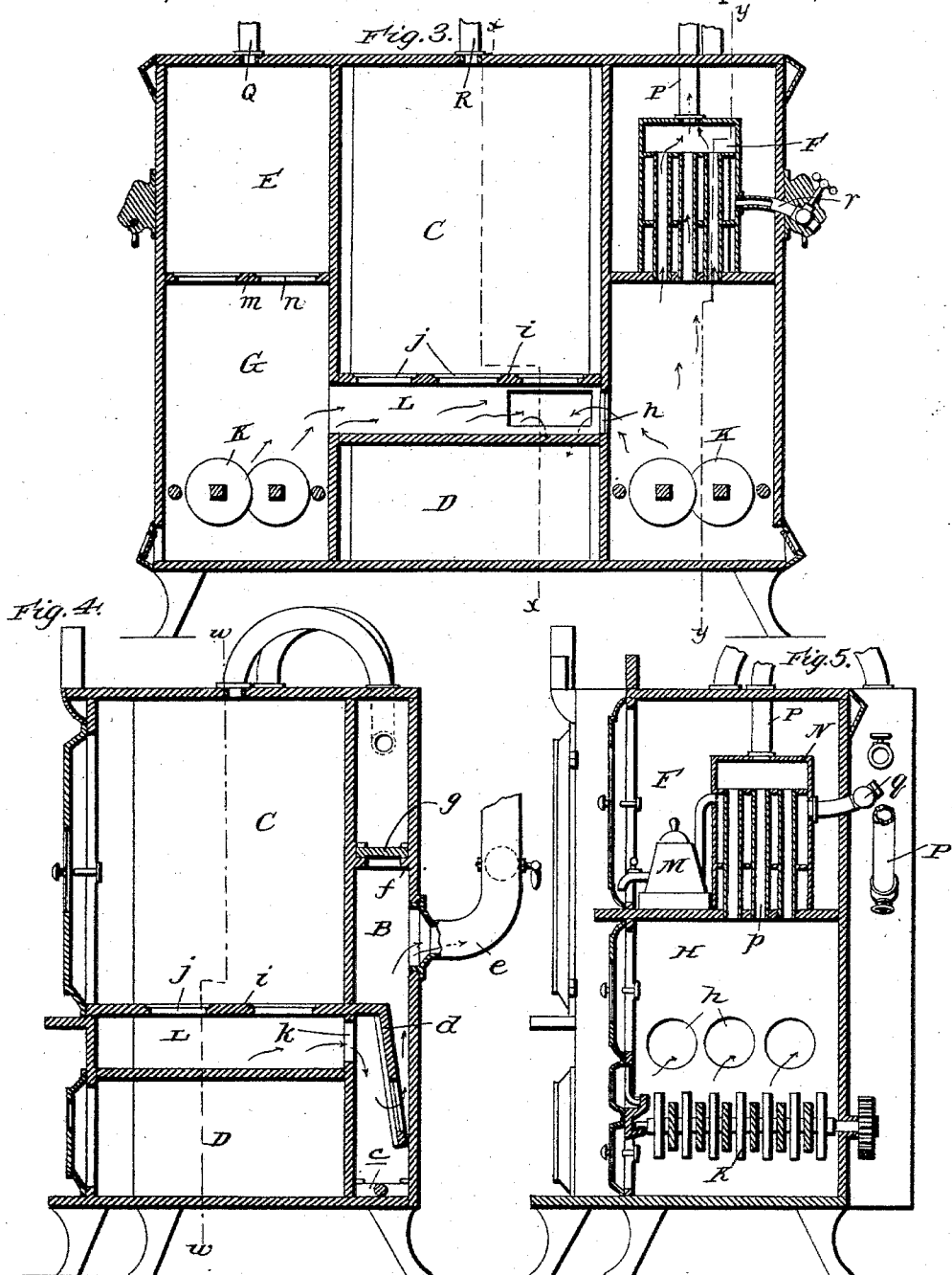
Witnesses:
C. A. Haider
Jesse P. Honey

Inventor
Frank Falkowski
 By *James J. Shuby*
 Attorney

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E. A. Haider
Jesse H. Kerney

Inventor
Frank Falkowski
 By *James J. Sheehy*
 Attorney

UNITED STATES PATENT OFFICE.

FRANK FALKOWSKI, OF PORT RICHMOND, NEW YORK.

STOVE.

SPECIFICATION forming part of Letters Patent No. 589,823, dated September 14, 1897.

Application filed May 5, 1897. Serial No. 635,198. (No model.)

To all whom it may concern:

Be it known that I, FRANK FALKOWSKI, a citizen of the United States, residing at Port Richmond, in the county of Richmond and State of New York, have invented certain new and useful Improvements in Stoves; and I do 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 appertains to make and use the same.

My invention relates to improvements in cooking stoves or ranges, and its novelty and many advantages will be fully understood from the following description and claims when taken in conjunction with the annexed drawings, in which—

Figure 1 is a perspective view of my improved stove or range with the doors of its several compartments thrown open. Fig. 2 is a rear elevation with the smoke-box in section. Fig. 3 is a vertical longitudinal section of the range; and Figs. 4 and 5 are sections taken in the planes indicated by the lines *x x* and *y y*, respectively, of Fig. 3.

In the said drawings, similar letters designate corresponding parts in all of the several views, referring to which—

A indicates the outer casing of my improved range or stove, which is preferably made of iron and is of the general form illustrated, with feet *a* arranged as shown. This casing A is provided at its back, midway of its length, with the smoke-box B, which extends its full height. The smoke-box B has the opening *b* at its lower end, which is controlled by a slide-valve *c* and is designed for the discharge of soot and other sediment, and said box B also has an apertured deflector-plate *d*, arranged at about the elevation shown, a valve-controlled smoke-pipe *e*, arranged above the deflector-plate, and an apertured partition *f*, arranged above the deflector and controlled by a slide-damper *g*, as illustrated.

The casing A is divided by the several vertical and horizontal partitions illustrated into the upper middle compartment C, the lower middle compartment D, the upper end compartments E F, and the fire-boxes G H, which are arranged below the compartments E F, and have ash-pits I J beneath them, as shown. These several compartments and the ash-pits each have a separate door, the doors of the

fire-boxes and ash-pits being preferably provided with dampers, as illustrated, while those of the other compartments are, for the sake of appearance, preferably provided with isin-glass.

The fire-boxes G H are separated from the ash-pits I J by suitable grates K, and they are connected by apertures *h* in their inner side walls with a flue J, (see Fig. 3,) formed between the contiguous horizontal walls of the upper and lower middle chambers C D, the wall *i* of the upper chamber C being provided with holes *j* for the reception of pots, pans, and other cooking utensils.

The flue L is connected by an aperture *k* with the smoke-box B below the deflector-plate *d*, and consequently it will be observed that when fires are lighted in the fire-box the course of the smoke and particles of combustion from the fire-boxes will be through the apertures *h*, flue L, and aperture *k* into the smoke-box B below the deflector *d*, and thence through the apertures of the said deflector to the upper portion of the smoke-box and out through the smoke-pipe *e*.

It will be observed that the smoke from the flue L will strike the deflector-plate *d* and find its way along said plate to the apertures thereof, and that consequently said plate will serve to collect the soot and deposit the same in the bottom of the smoke-box, from whence it may be readily removed by simply opening the slide-valve *c*.

The lower wall *m* of the chamber E is provided with apertures *n* to receive pots and other cooking utensils to be heated by the fire in fire-box G, while the chamber F is provided with a stationary coffee-pot M, having a removable cover and faucet and designed to be heated by the fire in fire-box H. The said chamber F is provided with a hot-water heater or boiler N. (Better illustrated in Fig. 3.) This boiler N is of the tubular-flue type, and it has its flues *p* communicating with the fire-box H, the smoke and particles of combustion being led from the boiler through the flue P, which leads through the top of casing A and communicates with the smoke-box, as shown in Fig. 2. Said boiler N is supplied with water through the valved pipe *q*, which leads from a suitable source of supply, (not illustrated,) and it is provided with a

draw-off cock *r*, which leads through the end wall of the casing, as better shown in Fig. 3.

Q R indicate flues which connect the tops of the chambers E C with that portion of the smoke-box B above the damper *g*. These flues are designed to conduct the fumes and odors arising from the cooking in said chamber into the smoke-box, so as to prevent the dissemination of the same throughout the house in which the range is situated, and they are connected with the smoke-box above the damper *g*, so that they may be shut off from the lower portion of the smoke-box when the fires are first started in order to prevent the smoke from passing through them and into the chambers E C.

It will be readily observed from the foregoing that by reason of the construction of my improved stove the three chambers C, E, and F are highly heated by the two fires, and that consequently substances placed in cooking utensils in said chambers will be quickly and thoroughly cooked. It will also be observed that after articles of food are cooked they may be placed in the chamber D and thereby kept warm until they are served.

It will further be observed that notwithstanding the great cooking capacity of my improved stove or range the same is very compact and occupies but a small amount of floor-space, and its ornamental appearance and great radiating-surface adapt it for heating as well as cooking purposes.

Having thus described my invention, what I claim is—

1. The herein-described stove or range comprising the middle chamber C, having holes *j*, in its bottom wall, the fire-boxes with ash-boxes below them disposed on opposite sides of the chamber C, the chamber E, arranged above one fire-box, the chamber F, arranged above the other fire-box and provided with a boiler having flues communicating with said fire-box, a flue L, arranged below the middle chamber and communicating at its ends with the fire-boxes and also communicating with the openings *j*, in the lower wall of the middle chamber, the smoke-box arranged at the back of the stove or range

and communicating with the flue L, flues Q, R, connecting the chambers E, C, and the smoke-box, and a flue connecting the boiler and the smoke-box, substantially as specified.

2. The herein-described stove or range comprising the middle chamber C, having holes *j*, in its bottom wall, the fire-boxes with ash-boxes below them disposed on opposite sides of the chamber C, the chamber E, arranged above one fire-box, the chamber F, arranged above the other fire-box and provided with a boiler having flues communicating with said fire-box, a flue L, arranged below the middle chamber and communicating at its ends with the fire-boxes and also communicating with the openings *j*, in the lower wall of the middle chamber, the smoke-box arranged at the back of the stove or range, and communicating with the flue L, flues Q, R, connecting the chambers E, C, and the smoke-box, a flue connecting the boiler and the smoke-box, and the chamber D, arranged below the flue L, and interposed between the ash-boxes, substantially as specified.

3. The stove or range described, comprising a chamber C, having holes *j*, in its bottom wall, a fire-box with an ash-box below it disposed at one side of the chamber C, the chamber F, arranged above the fire-box, a boiler in said chamber F, having flues communicating with the fire-box, a flue L, arranged below the middle chamber and communicating with the fire-box and the openings *j*, in the lower wall of the chamber C, the smoke-box arranged at the back of the stove or range and communicating with the flue L, a flue R, connecting the chamber C, and the smoke-box, and a flue P, connecting the boiler and the smoke-box, substantially as specified.

In testimony whereof I affix my signature in presence of two witnesses.

FRANK ^{his} × FALKOWSKI.
mark

Witnesses:

CHAS. E. GRIFFITH, Jr.,
KARMES MOJESKI.