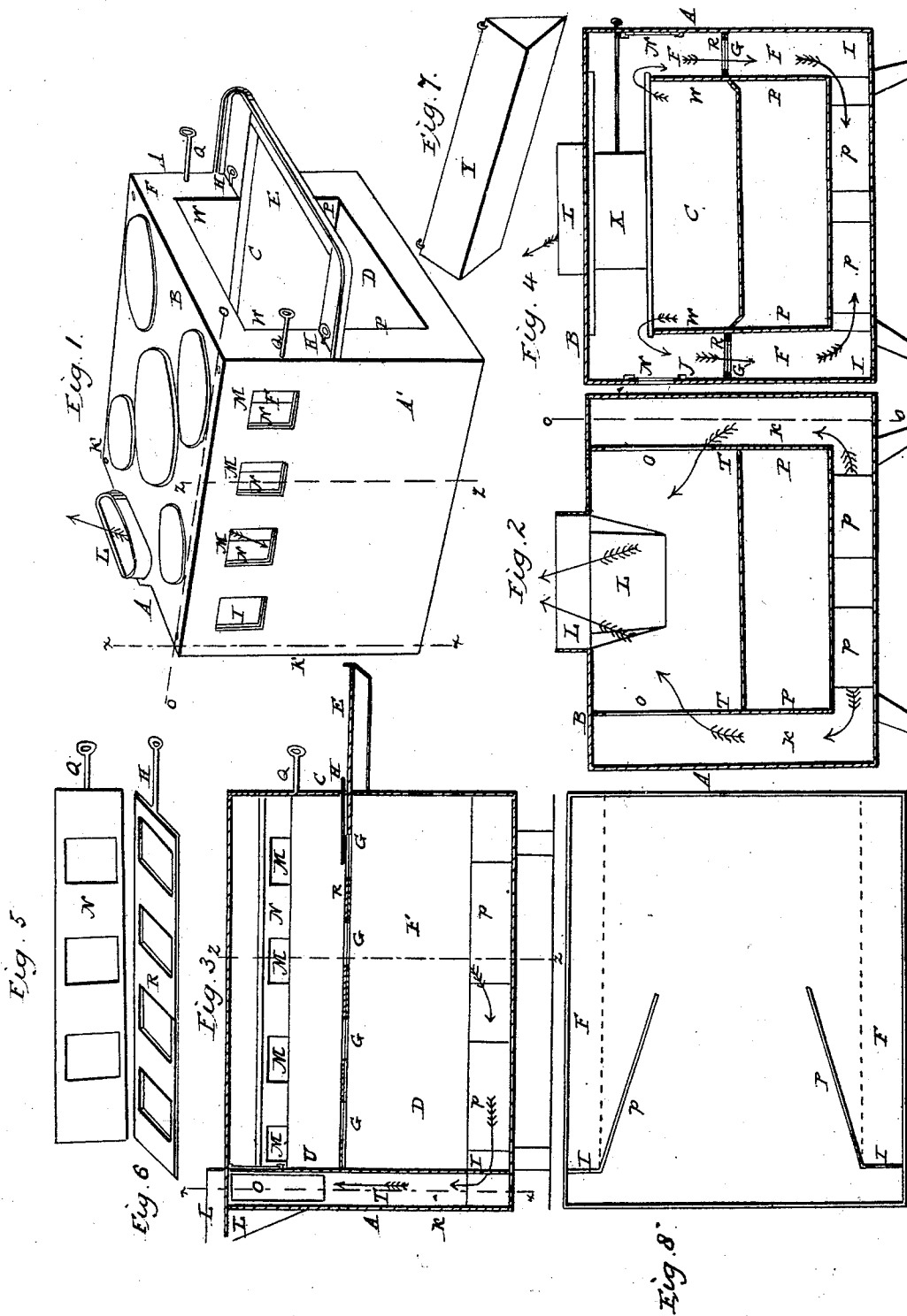


J. GREEN.
Cooking Stove.

No. 1,913.

Patented Dec. 28, 1840.



UNITED STATES PATENT OFFICE.

JOEL GREEN, OF ROCHESTER, NEW YORK.

COOKING-STOVE.

Specification of Letters Patent No. 1,913, dated December 28, 1840.

To all whom it may concern:

Be it known that I, JOEL GREEN, of Rochester, Monroe county, State of New York, have invented a new and useful Improvement in Cooking-Stoves, which is described as follows, reference being had to the annexed drawings of the same, making part of this specification.

Figure 1 is a perspective view of the stove. Fig. 2 is a cross section at the dotted lines *x x* of Figs. 3 and 1. Fig. 3 is a longitudinal section at the dotted line *o o* of Figs. 2 and 1. Fig. 4 is a cross section at the lines *z z* of Figs. 3 and 1. Figs. 5 and 6 the register plates. Fig. 7 one of the reflectors. Fig. 8 plan of the lower horizontal flue showing the oblique plates.

Similar letters refer to similar parts in the figures.

This stove A, is rectangular, with a perforated top plate B, for cooking utensils, and is supported on four legs in the usual manner. The fire chamber C is above the oven D, and immediately under the aforesaid perforated plate B extending nearly the whole length and breadth of the stove leaving sufficient space, however, for diving side flues F which are formed by the sides A of the stove and the sides W of the fire chamber C and oven D; the parallel sides W of the fire chamber C rise vertically from the hearth plate to within three or four inches of the top or boiler plate over the upper edges of which the smoke and heat pass into the side or diving flues F hereafter described. Under the hearth plate and directly under the aforesaid plates W are placed two other vertical plates P extending down to the bottom of the oven a few inches above the bottom of the stove and which form the sides of the oven and the inner sides of the said diving flues; the last mentioned plates extend from the front to the back plates of the stove. The sides of the fire chamber extend back from the front plate to the back U of the fire chamber which is about three or four inches from the back of the stove. See Fig. 3.

The bottom or hearth plate of the fire chamber C forms the top of the oven D and is extended in front so as to form a hearth E and is also extended horizontally at each

side through the side flues F where said plate is perforated in square openings G Fig. 4 so as to leave the draft through the flues F unobstructed except when closed by the register plates. When the draft is to be stopped it is effected by horizontal sliding register plates R whose handles H pass horizontally through the front plate of the stove above the hearth. The hearth E is sunken to receive the ashes.

At the two rear angles of the stove are formed two vertical flues K for conducting the smoke from the flues to the funnel L at the rear end of the stove leading to the chimney; each of which vertical flues is formed by placing two vertical plates I and T at right angles in the diving flues F about three inches from the angles or rear corners of the stove, the plate I extending from the top to the bottom thereof, and the plate T extending from the bottom of the fire chamber down to the bottom of the oven, the latter plate being made thus short for the purpose of leaving an opening O above the level of the top of the oven to admit the smoke to pass from said angle flues into the funnel L before mentioned formed above the rear end of the oven and between the rear end of the fire chamber and the end of the stove.

The vertical side plates of the stove are perforated in rectangular openings M opposite the fire chamber for the purpose of allowing the heat to pass through said openings into reflectors Y suspended to the sides of the stove for broiling meat and for other culinary operations, said openings being closed when required by sliding register plates N whose handles Q project through the front plate of the stove.

The oven is opened or closed by doors at each end. There is a flue in the back plate of the fire chamber (opened or closed by a damper X) leading directly into the funnel which is opened when the diving flues are closed, in case the oven is not in use, and closed when the diving flues are opened.

Plates may be placed under the oven edge-wise and obliquely or in any required position, for the purpose of directing or changing the course of the smoke and heat as desired.

The several parts of the stove are held firmly together by screw rods and nuts of the usual form and construction.

The fire chamber has one set of doors of
5 the common form.

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

The arrangement of the side flues in combination with the angle flues and funnel as

before described, likewise the arrangement 10 of the registers for governing the draft in combination with the oblique plates under the oven as described.

JOEL GREEN.

Witnesses:

NATHAN LOCKLIN,
CHARLES H. FOSTER.