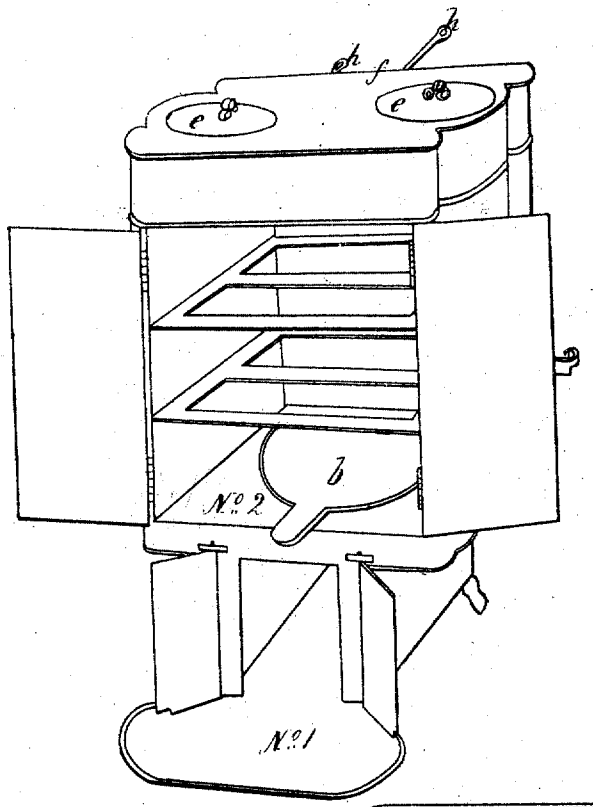
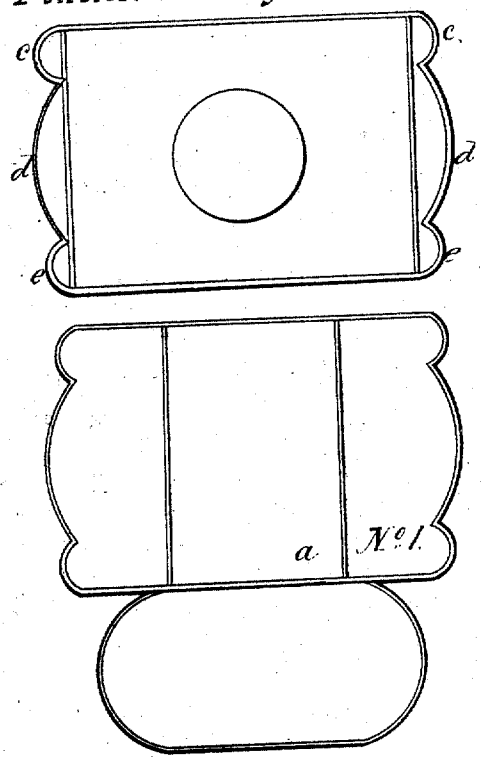
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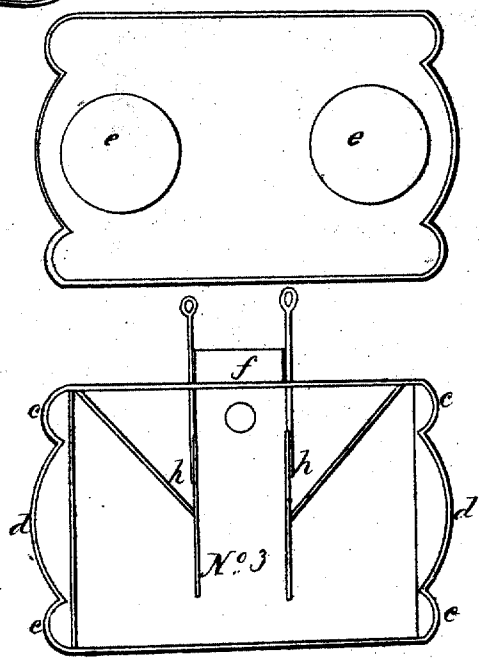
H. Bartlett,

Cook Stove.

Patented May 12. 1832.







No. 12

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May 12. 1852

Horace Bartlett, Bridgeport, Connecticut.

Letters Patent.

The Schedule referred to in these Letters Patent and making part of the same, containing a description in the words of the said Horace Bartlett himself of his improvement in the construction of a Cooking Stove.

Be it known that I Horace Bartlett, of Bridgeport in the County of Fairfield, and State of Connecticut have invented a new and useful improvement in the form and construction of a cooking stove & that the following is a full and exact description of the construction & operation of the said cooking stove as invented or improved by me. The bed for the fire lies next the stove front for front to rear see plate No 1 letter a. — A plate forming the remaining part of the bottom turning in a horizontal form from the back top of this bed to the full length of the stove which for the sake of description I call the wings see plate No 1 — Plate No 3 forms the bottom of the oven over the bed for the fire or plate No 1. between these plates the flange is clamped off forming thereby a more powerful draft. through this plate over the fire, is a hole with various sized rings, in which the common iron ware may be used, see plate No 2 letter b. — at each corner of this plate is a hole for the smoke, cast metal steam pipe, in the form of a half circle letter C. — These pipes are 15 inches long forming the height of the oven. — between these pipes connected with them in a vertical form is a piece forming the end of the stove. having these pipes is a piece forming the length of the oven, leaving an opening in the centre for the door letter d. — Upon the top of these pipes, is a plate forming the top of the oven plate No 3. — over this is another piece of cast metal forming what I call the dome plate No 4. through which

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a trunk and is a hole for boiling kettles &c..... from the back part of this steam, extends the pipe letter f.— through the bottom plate of the steam which forms the top of the oven is a hole of 4 inch diameter with a tube arising above the plate to prevent ashes or soot from falling into the oven letter g.— This conveys the steam into the steam when boiling.— When baking bread the hole is closed by a damper on the underside of the plate. Between these plates, ie the inside of steam are on pieces around the boilers, to confine the heat longer these letter h, plate N°3.— The heat playing around in front of the steam; from thence accepts the pipe, which causes more heat upon the top of the oven. One part of these pieces around the boilers is made to slide, forming the dampers. Next to the oven hang upon the pipes, opening from the outside.

What I claim as new in the construction of the oven so as to bake eight loaves of bread at one time, placing them in two or three layers deep. To accomplish this, I claim as new the use of a sheet of tin which being a non-conductor of heat raised from the bottom of the oven on legs of wire prevents the bottom loaves from burning, whilst heat is thrown sufficiently through the oven to bake the whole by changing them once or twice. This sheet ought not to come below the bottom of the oven leaving room for heat to circulate around its edges. Also the hole in the bottom of the oven, for boiling the oven being 1½ inches high, serves to intercept sweepings in or taking out the baking utensils.... Also the tube conveying the steam through the top of the steam into the steam, thereby below & baking meat on the slide above.... Also the manner of the flange into the oven taken, by which the heat is conveyed with much greater strength or that notwithstanding the boilers on top are without any from the fire they are entire. Also the pieces around the boilers confining the heat longer, that is not exceeding 3 inches from the simplest part of the