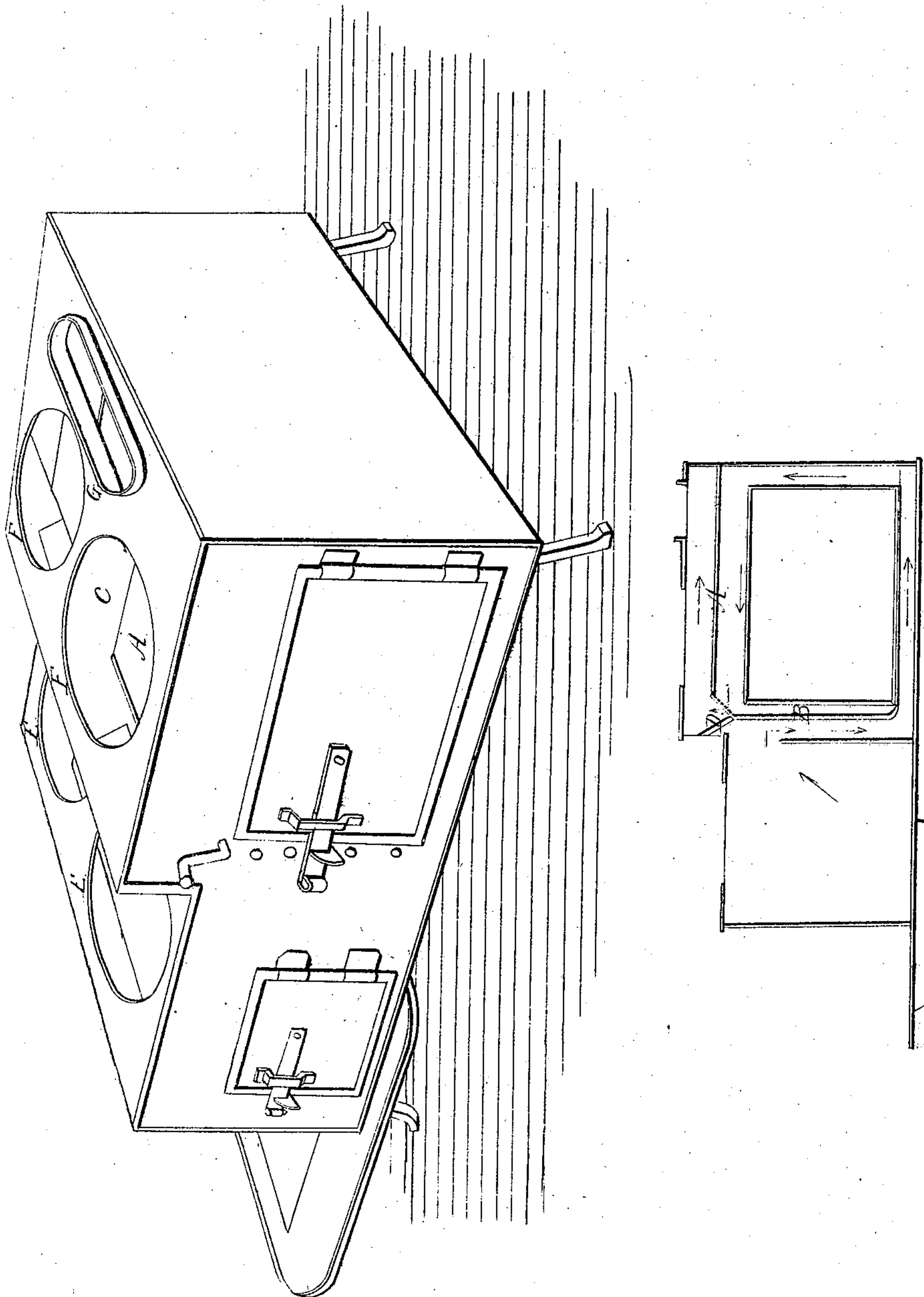


Parshley & Furbish,

Cook Stove.

No. 506.

Patented Jan. 9. 1838.



UNITED STATES PATENT OFFICE.

E. L. PARSHLEY AND B. FURBISH, OF BRUNSWICK, MAINE.

CONSTRUCTION OF COOKING-STOVES.

Specification of Letters Patent No. 566, dated January 9, 1838.

To all whom it may concern:

Be it known that we, EBENEZER L. PARSHLEY and BENJAMIN FURBISH, both of Brunswick, in the county of Cumberland and State of Maine, have invented an Improvement in the Construction of Cooking-Stoves; and we do hereby declare that the following is a full and exact description.

The nature of our improvement consists in the addition of a horizontal plate A over the oven, a partition plate B, between the fire place and the oven, and a partition plate C on the top of the extra plate over the oven, extending from the middle of the back of the fire place, between the two back boiler holes, and across the middle of the smoke flue, and two dampers between the back of the top of the fire place and the back boiler spaces. The said extra or additional plates and dampers being so arranged and constructed as to furnish the means of conveying the smoke and heat entirely around the oven, or of turning them wholly through the back boiler spaces.

To enable others to make and use our invention, we will proceed to describe its construction and operation.

We make our stove in external form similar to many others, except that we make the ends square instead of circular or elliptical. We make two circular boiler holes E E of any convenient diameter over the fire place, and two boiler holes F F over the oven; and we make an elliptical aperture G, at the top of the stove on the back end for a smoke flue. We vary the dimensions of our stove to adapt it to the different sizes or patterns required. The medium dimensions are about three feet nine inches long, two feet three inches wide, the back part one foot eight inches high, and the front part or fire place, one foot two inches high, with a hearth projecting beyond the fire place, one foot two inches. The oven extends the whole width of the stove, and is about fifteen inches wide, and eight inches high, with a door at the side of the stove. The fire place has two doors in the front end, and a door on one or both sides of the stove. Between the fire place and the oven we set a plate extending entirely across the width of the stove fitted to the bottom of the stove, and the height of the plate extends to about half the height of the fire place, and is so placed as to leave a space of about one inch between

the plate and the front of the oven. We place another plate (as large in compass as the whole top of the oven) directly over and about one and a half inches above the top plate of the oven. The bottom plate of the oven is placed about one and a quarter inches above the bottom plate of the stove; and these several plates leave a space, or flue for the smoke and heat to pass entirely around the oven. The top plate over the oven plate is of such length as to extend from the back end of the stove to within about two inches of the back of the fire place or front of the oven at the top. We also put in a partition plate between the two back boiler holes and across the middle of the smoke flue, extending in height from the flue plate onto the oven to the top plate of the stove, and running forward to such point that the front end of this plate shall sustain the inner end of the damper, and by the help of this partition and the dampers, the fire may be turned wholly under either back boiler at pleasure.

In the space of two inches, more or less, which is left between the end of plate over the oven and the top of the back of the fire-place, we place two dampers, each extending in length to half the width of the inside of the stove, and of such width as to fill the aforesaid space of two inches. These dampers are so hinged that they may by being turned backward or forward as occasion may require, turn the whole of the smoke and heat entirely around the oven, or may turn the whole under the back boilers, and let no heat pass to the oven, or, a part of the heat may be made to pass around the oven, and the other part under one of the back boilers.

What we claim as our invention, and desire to secure by Letters Patent is—

The particular mode of arranging the plates as herein set forth, for conducting the draught down behind the fire, under, up at the back of, and then over the oven to the front thereof, and thence back under the boiler or boilers, to the escape flue at the back of the stove; the other parts described we do not claim.

E. L. PARSHLEY.
BENJ. FURBISH.

Signed in presence of us—

ISAAC M. CORBETT,
ITHAMAR A. BEARD.