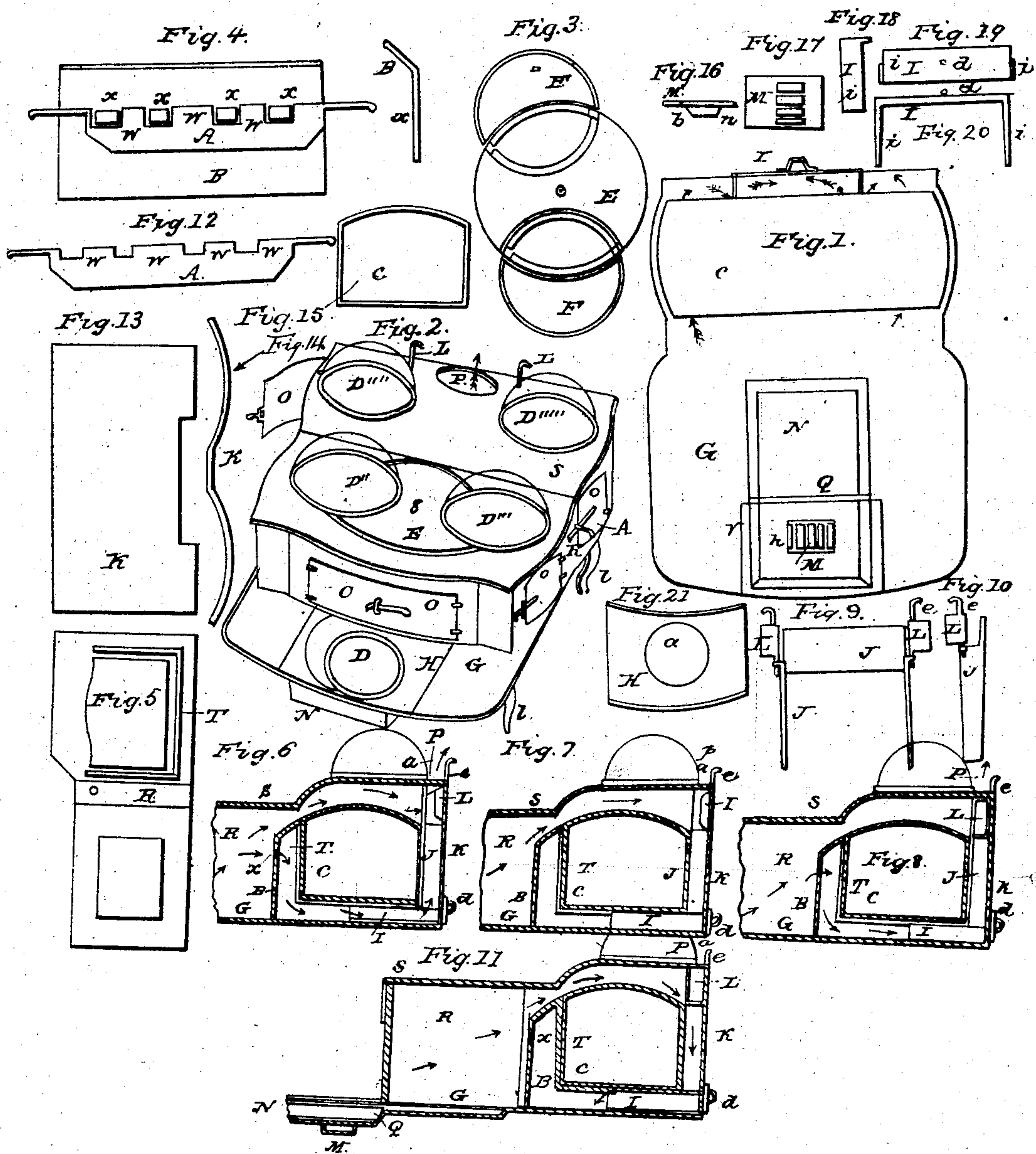


HEYWOOD & FISHER,

Cooking Stove.

No. 896.

Patented Aug. 29, 1838.



UNITED STATES PATENT OFFICE.

SIMEON HEYWOOD AND L. P. FISHER, OF CLAREMONT, NEW HAMPSHIRE.

COOKING-STOVE.

Specification of Letters Patent No. 896, dated August 29, 1838.

To all whom it may concern:

Be it known that we, SIMEON HEYWOOD and LEONARD P. FISHER, both of Claremont, in the county of Sullivan and State of New Hampshire, have invented a new and useful Improvement in Cooking-Stoves, called "Heywood and Fisher's Improved Premium Cooking-Stove," of which the following is a full and exact description.

10 A plate marked G Figure 1, in the drawing, is made about two feet by three and a half, more or less, according to the size of the stove, in which plate a hearth N, is sunk four or five inches deep, one foot wide and
15 twenty one inches long; near midway of which a partition marked Q is placed rising nearly to touch the lower edge of the front doors. Near the front end of the sunk hearth there is an oblong square hole *h* in the bottom of said hearth, under which is
20 a grate marked M, which rests upon ledges or cleats, and can be shoved or drawn at pleasure. There is attached to the plate M, under the grate, a small box *b* Fig. 16 to receive the surplus ashes. At the upper
25 corner of the box M, is a small niche *n* through which the air is to pass to give draft to the grate and stove, the draft may be entirely cut off by shoving the box M, farther under, and shoving the sliding
30 hearth marked H Figs. 2 and 21. There is let into the plate G, Fig. 1, over the front part of the sunk hearth, a slide-hearth H fitted to rest on slides or on ledges marked V Fig.
35 1. Said slide hearth H has a hole *a* Fig. 21 in the center to receive cooking furniture, and is covered with a griddle marked D', when not in use.

40 The floor plate G Fig. 1, is supported on legs *l* Fig. 2 of suitable height for convenience.

The front division of the stove, and in which the fuel is placed, consists of three doors *o* one at the right and two in front;—
45 two half moons F Fig. 3, a double half circle L, or two covers or griddles marked D Fig. 2 a continuous projection of the top plate S, the front end of the floor plate G, and the two side plates R seen in Figs. 2, 5, and
50 14. The double half circle E may be removed, when it will be seen by Fig. 3, that the two half moons, will complete one large circle;— or said E may remain and the two half moons may be removed which will
55 leave two small holes to receive cooking furniture.

The interior part of said stove consists, first of an oven C the top plate of which may be seen at *c* Fig. 1 and is in the form of an oblong square box arching at top, and rounded at the ends, running quite across the back end of the stove, and resting on the side plates R on ledges T, seen at Figs. 5, 6, 7, 8, and 11. The ends are closed by a door O at each end; there is a partition plate B, Figs. 4, 6, 7, 8, 11, fitted to the side plates R and running across the stove, about one and a half inches in front of the oven. The top of said plate is turned over so as to rest on the top of said oven, leaving a space
60 between that and the top plate S of about one and a half inches, a row of holes is made in this plate as seen at X Fig. 4. Directly back side of this plate, there is a slide valve, with corresponding holes or notches marked A and W. A rod passes from each end of this valve through the side plates, by which means the valve may be shoved or drawn to open or close the holes at pleasure. A horizontal slide I with two wings *i i* Figs. 1, 6, 7, 8, 11, 18, 19 and 20 passes through the lower edge of the back plate K and half way under the oven, leaving free circulation around the ends of the wings *i i*, the back end of said slide is wide enough to fill the space made in the end of plate K to admit it, having a handle *d* on said back or end to draw it out for the purpose of cleaning the stove, under the oven, see letter I Figs. 1, 6, 7, 8, and 11.

There is a horizontal plate or partition J Figs. 6, 7, 8, 9, 10, 11, to fill the space between top plate of the stove and the top plate of the oven having two wings J' to fill the vacancy between the back plate K, and the back plate of the oven, and the end of each wing matches, with the wings of the horizontal slide I, and with the valves L completely closes the communication over the top of the oven, with the pipe P, and makes the fire pass, as seen at Figs. 8, and 11. The valve L is hung upon a point on the top of plate J', next to the back plate K having a handle *e* passing up through the top plate S by which to open and shut the valve as seen at Figs. 6, 7, 8, and 11, the top plate S, Fig. 2, raises from the back edge of the front part of the stove, with a round turn about one and a half inches high, thence level to the plate K. In the center of the back edge is an oval hole P to receive the stove funnel, near each end is a hole

covered with griddles D, to receive the cooking furniture. The parts are so adjusted that an open space is left quite around the oven, except where it is cut off by the top
5 of the partition plate B.

The stove is held together by six rods, passing from and through the top and bottom plates.

10 The benefits to be derived from this stove are, its perfect symmetry; compactness, convenience, and utility, combined with the economy in fuel.

15 The manner of operation is as follows, by closing all the valves the fire passes over the oven down the back side, on each end, under the oven, to the middle—then coming together passes back along the center and up to the funnel as seen at Fig. 11, by which
20 means the oven is made to heat evenly and gradually. If it is desired to heat the oven hotter and faster draw the front valve A and the fire will pass directly down under the oven and up the back side to the pipe as seen at Fig. 8. Open the valve L and

the fire will pass directly off as seen at Figs. 25 6 and 7, for further illustration of the several parts, their combination and operation reference may be had to the annexed drawing of the stove, making part of this specification. 30

The invention claimed and desired to be secured by Letters Patent consists in—

The particular manner in which the flues are arranged and combined at the back of the oven as before described. 35

In testimony whereof we the said SIMEON HEYWOOD and LEONARD P. FISHER, hereto subscribe our respective names in the presence of the witnesses whose names are here-
40 unto subscribed on this fourteenth day of March A. D. one thousand eight hundred and thirty-eight.

SIMEON HEYWOOD.
LEONARD P. FISHER.

Witnesses:

AARON HAVEN,
P. C. FREEMAN.