J. B. BISSELL.

Cooking Stove.

No. 2,050. Patented April 16, 1841.

Fig. 1

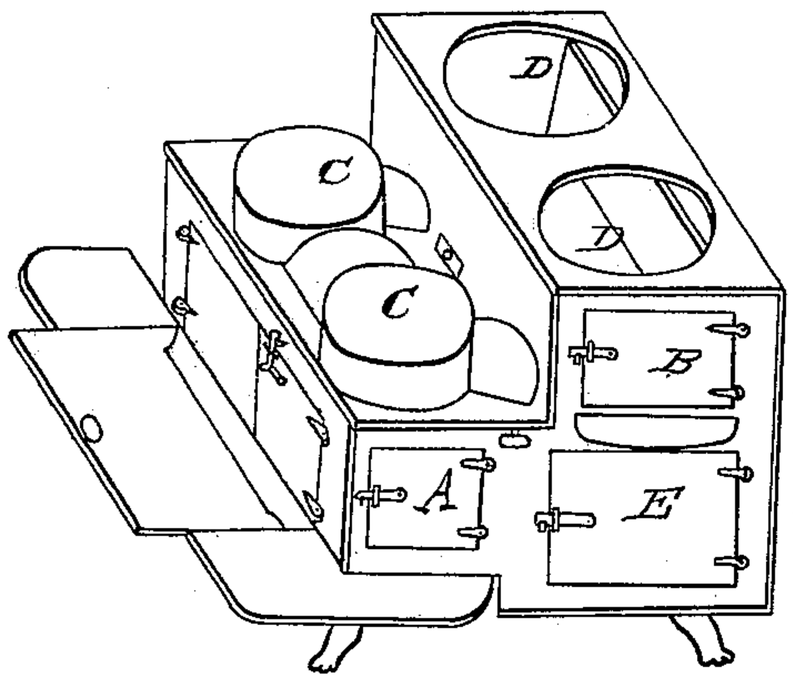


Fig. 2

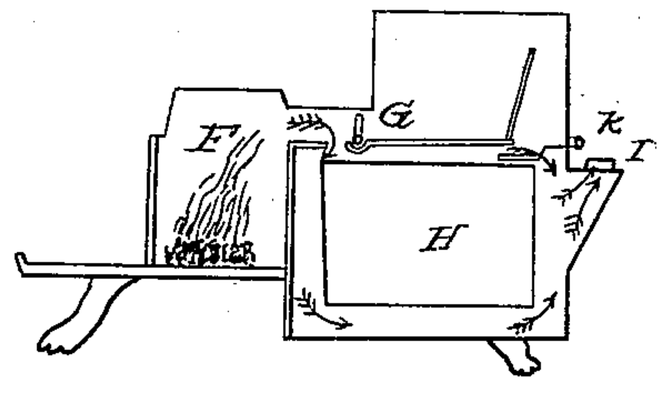


Fig. 3

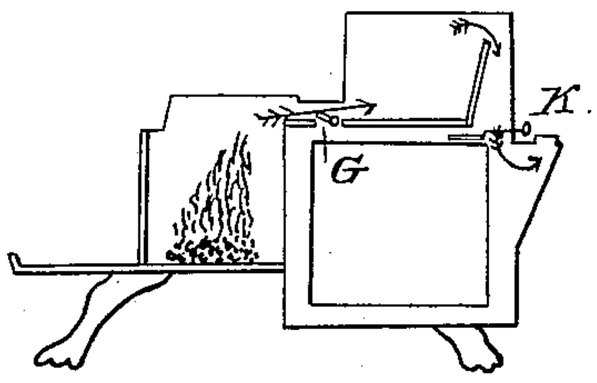


Fig. 4

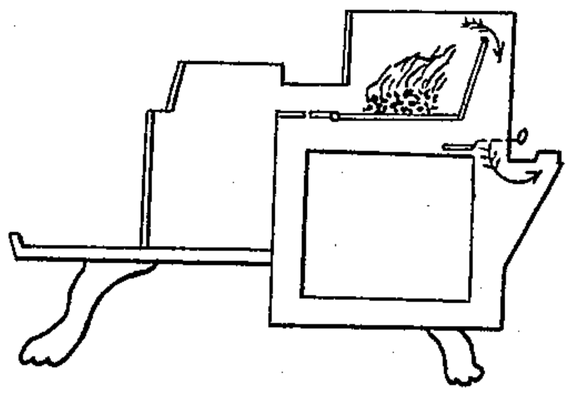


Fig. 5

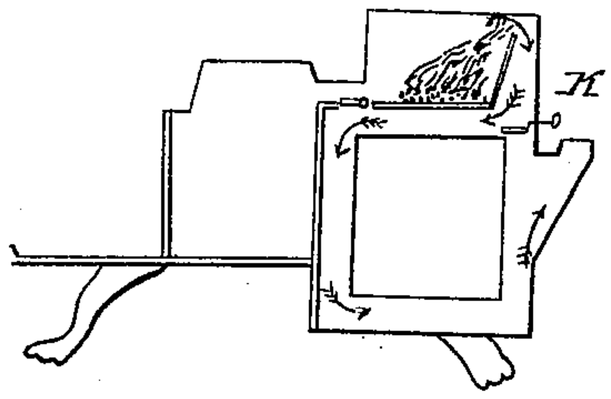


Fig. 6

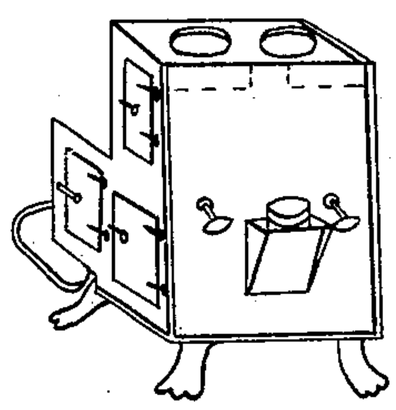
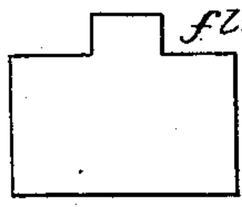


Fig. 7

flue



UNITED STATES PATENT OFFICE.

JOHN B. BISSELL, OF OAKSVILLE, NEW YORK.

COOKING-STOVE.

Specification of Letters Patent No. 2,050, dated April 16, 1841.

To all whom it may concern:

Be it known that I, JOHN B. BISSELL, of Oakville, county of Otsego, and State of New York, have invented a new and Improved Mode of Constructing Cooking-Stoves; and I do hereby declare that the following is a full and exact description.

The nature of my invention consists in combining the upper or back and lower fire chamber with each other by raised flues and also combining the principles of several other stoves previously invented by means of flues and dampers.

To enable others (skilled in the art) to make and use my improvement or invention, I will proceed to describe its construction and operation.

I construct my stoves of plates of cast iron held and fastened together by ledgings and moldings in the usual form. The front or lower part of the stove which contains the first fire chamber and over which I place two boilers or other dishes for cooking is from ten to eleven inches in height according to the size of the stove, and the work required to be done, with a hearth and doors in front, and an end door to put in fuel all made in the usual form of low stoves.

The oven E (see Figure 1,) is directly in the rear of the front fire chamber, and under the upper fire chamber with a space of about one and a half inches all around the oven for a flue to admit the fire to pass. The lower fire chamber is furnished with two raised collars to admit the boilers, which are connected by a raised flue with each other. There is also a raised flue passing from the back side of each of these raised collars, through an aperture in the front of the upper or back fire chamber for conveying the draft from the front into the back fire chamber. The upper fire chamber is about the size of the lower one with two boiler holes and is placed directly over the oven E. The back plate of the upper fire chamber is placed two inches from the back of the stove and is carried up so as to meet the top of the upper fire chamber with an aperture at each end at the top (see back plate Fig. 7) to admit the draft or heat to pass directly out as in Fig. 4, or around the oven as in Fig. 5. The bottom of the said fire chamber extends from the plate above described forward under the bottom of the raised flues and to the back of the lower fire chamber and is placed about one and one half inch above the top of the oven E making a space for the heat to pass over the top of the oven E. The funnel or hole for the discharge of the smoke to the pipe or chimney is in the back plate of the stove (see Fig. 2, I,) directly back of the top of the oven E. On the top of the oven E at the back corner (see drawing Fig. 6) are placed the slide dampers K with handles passing through the back of the stove at each side of the funnel or hole for the discharge of the smoke.

There are apertures in the bottom plate of the upper fire chamber directly under both of the raised flues of the lower fire chambers of the same size and shape of the said raised flues in which are placed the rolling dampers G (see drawing Fig. 2) of the same size and shape the handle of which pass out each side of the stove. The draft for the fire in the front or lower fire chamber is under the front door. When the rolling dampers G lie horizontally (as in Fig. 3) the fire passes through the raised flues (which are so arranged as to bring the fire in immediate contact with the boilers on the upper fire chamber) thence through the aperture in the back of the said fire chamber; thence down back of said fire chamber to the funnel or chimney.

To throw the heat around the oven E you must close the slide dampers K (as in Fig. 5) to the back of the stove. The fire will then pass back between the top of the oven and bottom of the upper fire chamber, thence down between the front of the oven and back of the lower fire chamber, thence under the oven up the back side to the funnel or chimney which is on the principles of Hathaway's hot air cooking stoves. The fire may be thrown directly from the lower fire chamber to and around the oven by raising dampers G perpendicular as in drawing (see Fig. 2) the fire then passes through the flues down and around the oven to the funnel or chimney which is on the principle of Stanly's rotary cooking stoves. The draft for the fire in the upper fire chamber is in the bottom of the front of the said fire chamber between the raised flues of the lower fire chamber which may be closed or opened at pleasure by a small damper corresponding with the size of the said aperture or draft. The fire passes through the apertures (before de-

scribed) in the back of the upper fire chamber and down out at the funnel or chimney.

If you wish to throw the heat directly around the oven you must close dampers K as in drawing (see Fig. 5). The fire will then pass back and around the oven as before stated.

When a fire is wanted in both fire chambers the draft may be conducted the same as before described. I do not claim the invention of the raised collars or rolling or slide dampers or either of the fire chambers, they severally having been used before in different stoves. But

I do claim as my invention and improvement—

The method of arranging and combining the upper and lower fire chamber with each other and with the flues around the oven by means of flues governed by dampers G & K.

JOHN B. BISSELL.

Witnesses:

EMMA BOWNE,

CHESTER JARVIS.