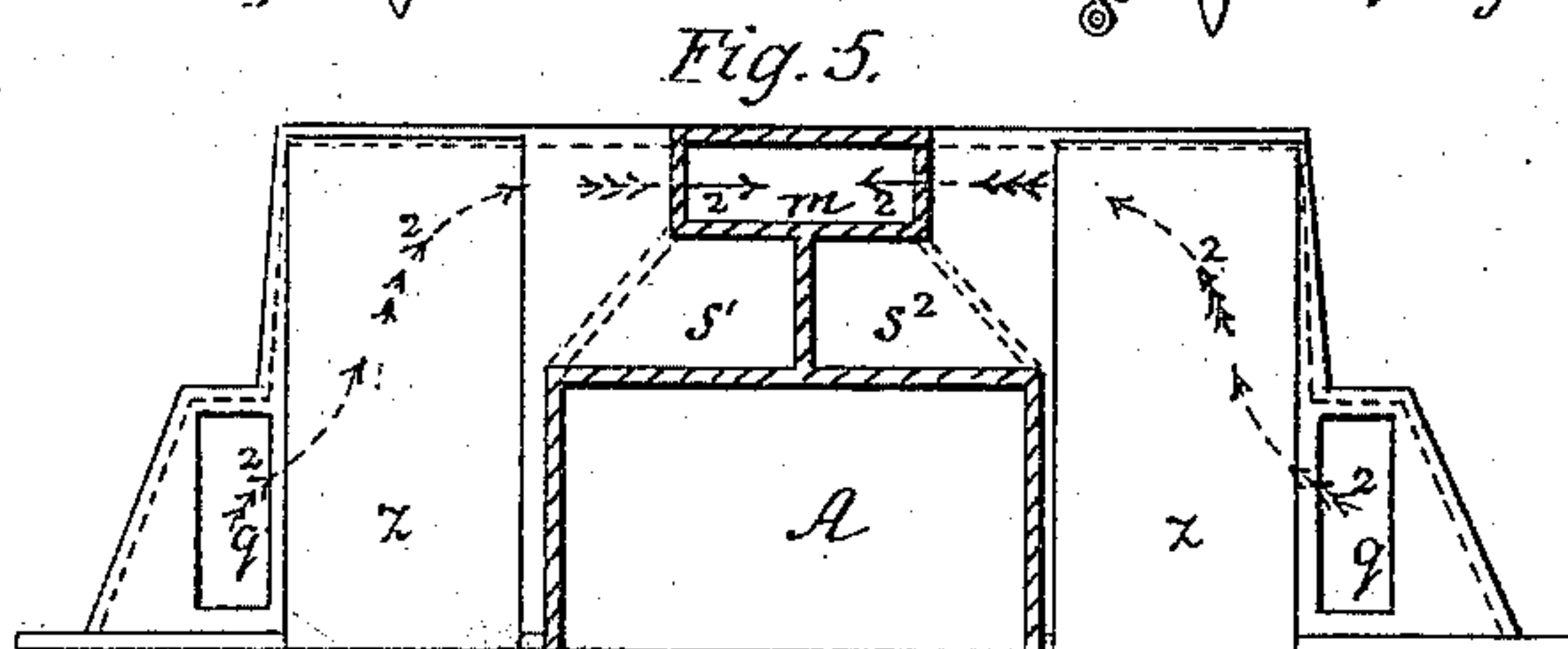
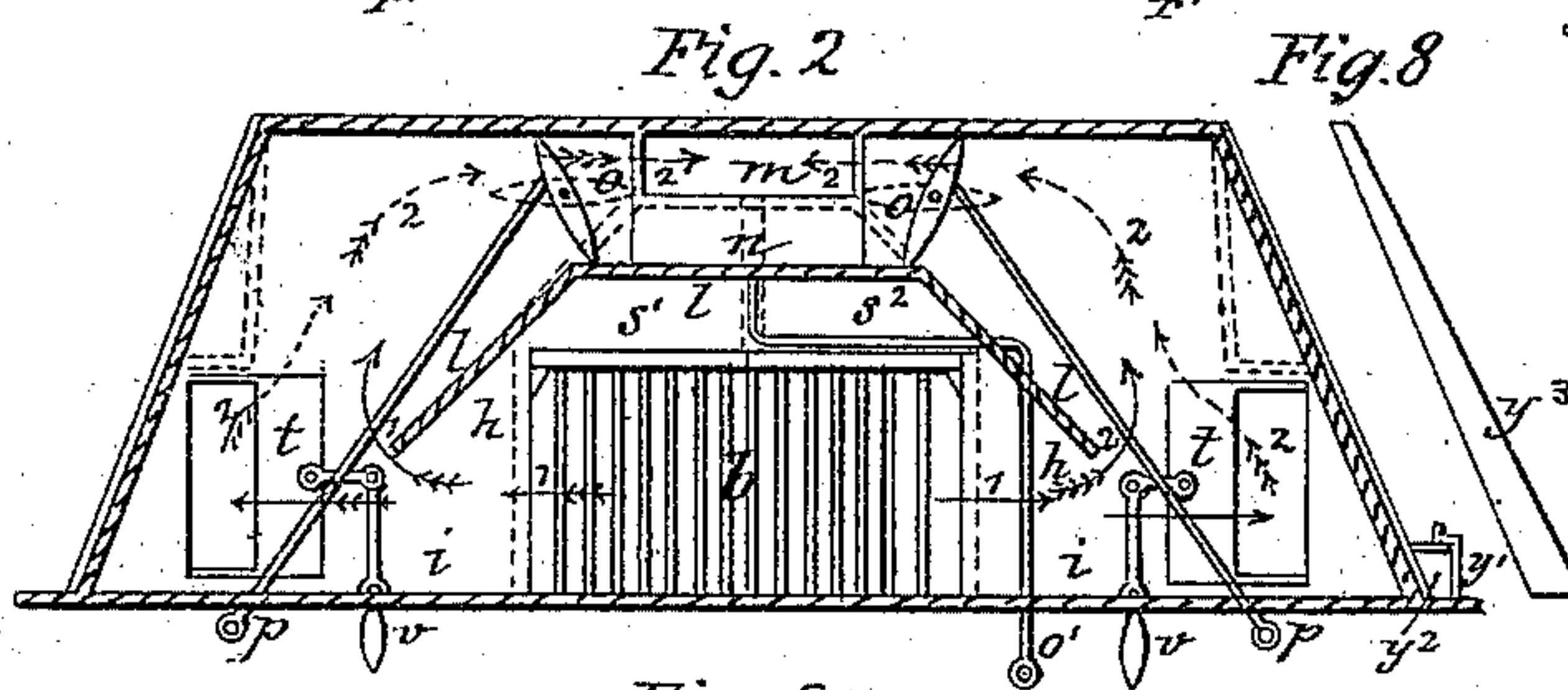
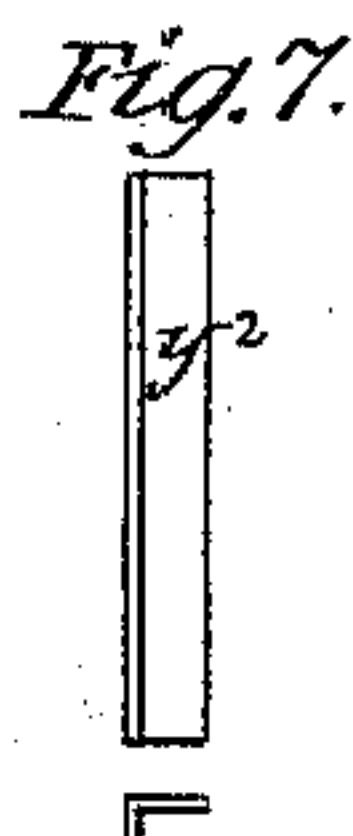
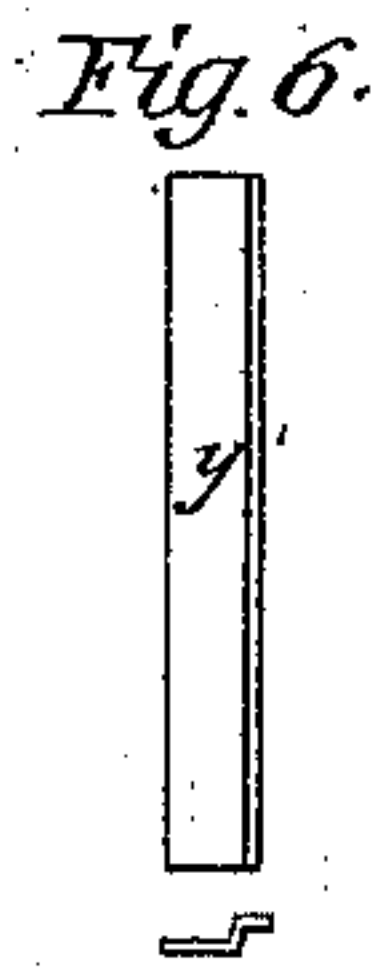
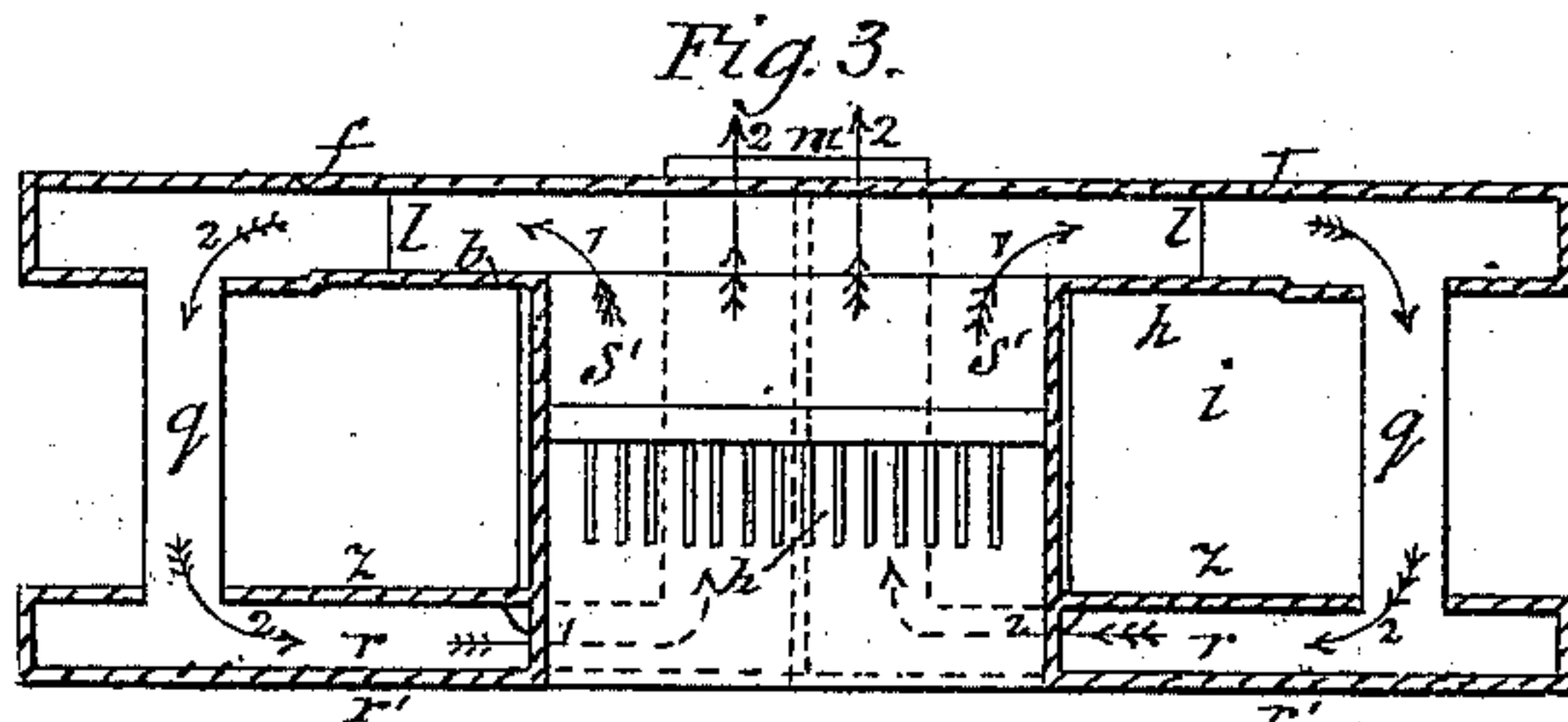
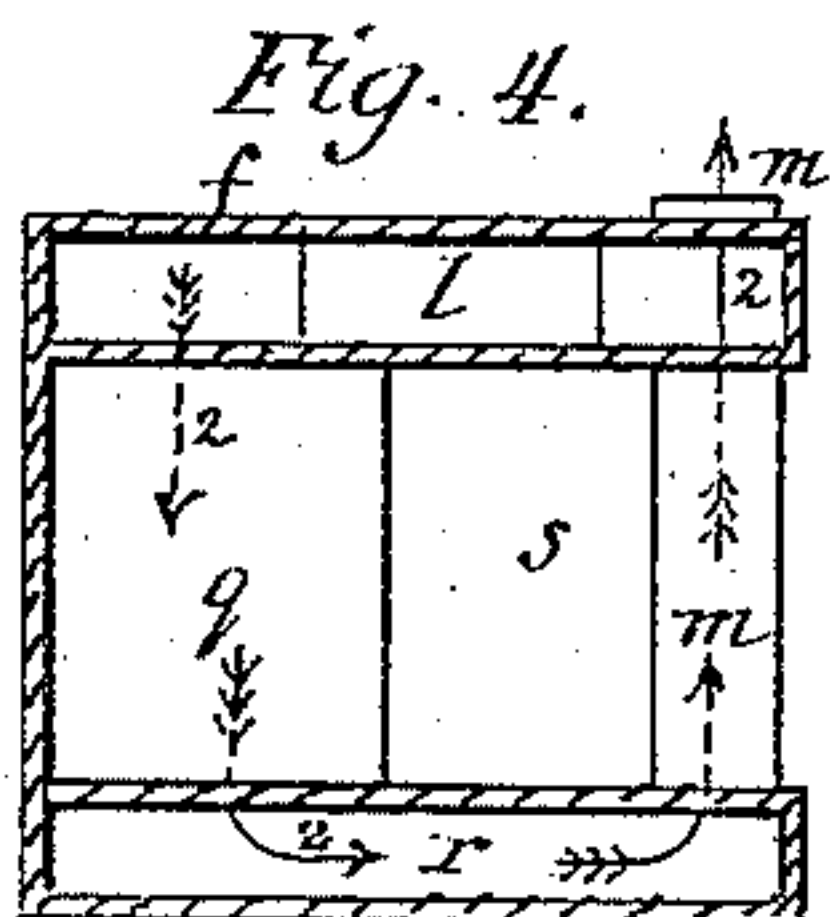
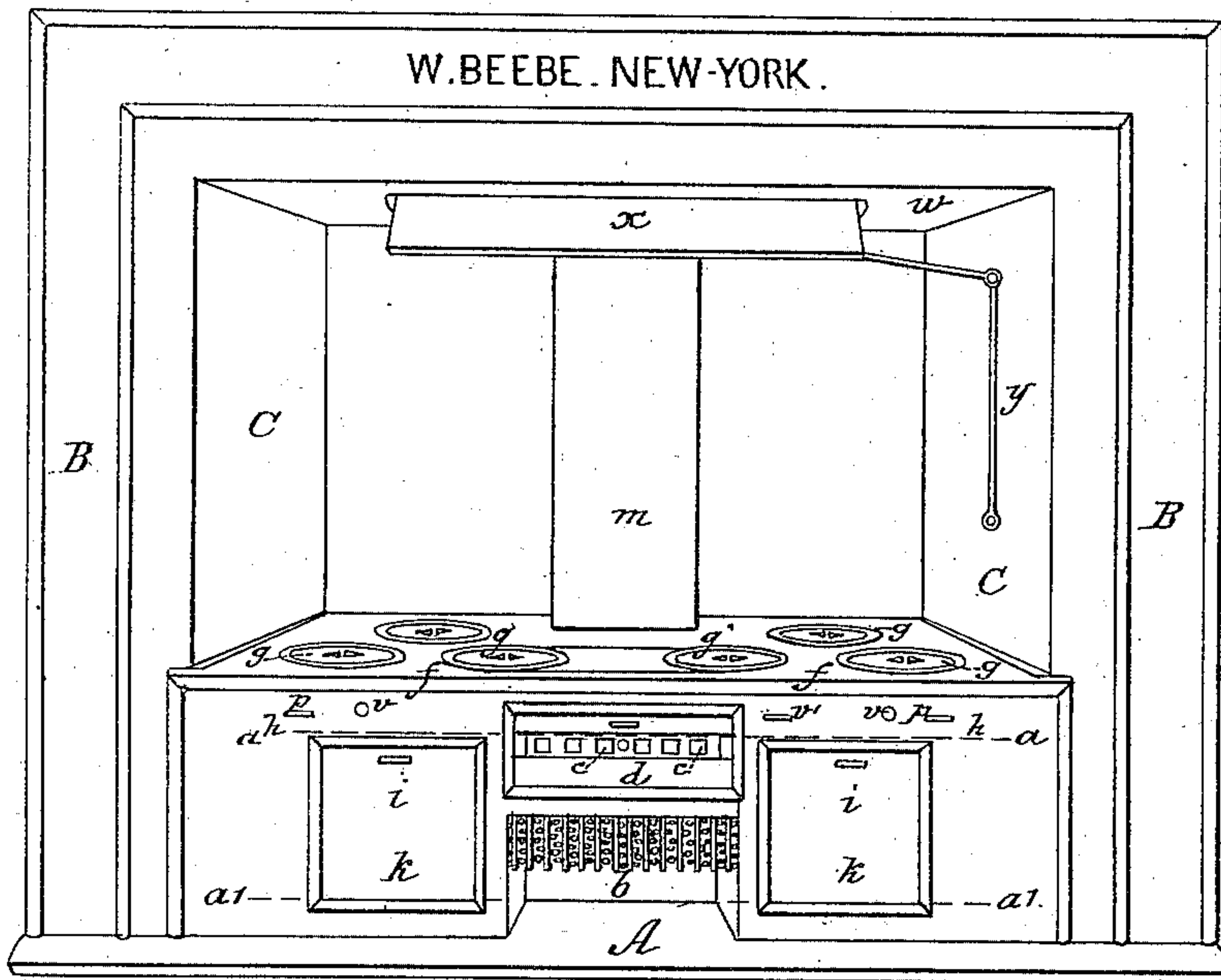


W. BEEBE.  
Cooking Range.

No. 2,710.

Patented July 8, 1842.

Fig. 1.



Witnesses.  
John W. Chambers,  
W. Ferrell

Inventor.  
Wm Beebe



# UNITED STATES PATENT OFFICE.

WM. BEEBE, OF NEW YORK, N. Y.

## COOKING-STOVE.

Specification of Letters Patent No. 2,710, dated July 8, 1842.

*To all whom it may concern:*

Be it known that I, WILLIAM BEEBE, of the city, county, and State of New York, manufacturer, have invented and made and applied to use certain new and useful improvements in the construction and arrangement of cooking stoves, which being intended to fit into fireplaces of the common construction I designate collectively as the "fire-place cooking-stove," for which improvements I seek Letters Patent of the United States, and that the said improvements and the method of constructing, fixing, and using the same are fully and substantially set forth and shown in the following description and in the drawings annexed to and making part of this specification, wherein—

Figure 1 is a general perspective elevation of a stove in place. Fig. 2 is a plan of the parts at the line *a a* Fig. 1. Fig. 3 is a sectional elevation of the interior with the front plate removed, and Fig. 4 is a similar endwise section of the flues. Fig. 5 is a plan on the line from *a'* to *a'*, Fig. 1.

The smaller figures are consecutively referred to hereafter and the same letters or members as marks of reference apply to the corresponding parts in all the figures.

A is the hearth. B B, the chimney jambs and lintel of brick and stone or brick faced with iron plates, the latter probably preferable.

C, are the splayed reveals in common use in fire places, but may be either brick or metal, or square or circular as taste or convenience may dictate.

*b*, is the fire grate of any convenient form, with or without soapstone or fire brick lining on the inclosing metal.

*d*, is a feeding door to the grate with air holes in the upper part to be closed by a perforated slide plate *c*, which thus serves as one means to increase the intensity of the fire when the air holes are shut or decrease it when they are open.

*e*, is the general front plate.

*f*, is the top plate with openings *g, g*, to admit the usual culinary utensils.

*h*, is a horizontal flue plate under the top plate *f*, and covering the ovens *i, i*, on each side the fire grate.

*k, k* are the oven doors.

Between the plate *h* and the plate *f*, two flanches are cast on one of the plates, or are so fixed as to act as guide pieces *l, l*, serving to direct the fire heat over the oven tops and

under the topplate and cooking utensils through the upper part of the metal smoke flue *m*, into the chimney as shown by the full arrows, 1, 1, see Fig. 2, and when only so used the damper or guide valve *n*, covering that part of the smoke flue *m* that is within the stove is to be shut by the handle *o'*, and the the guide valves *o, o*, are to be opened by the handles *p, p*, as shown by the dotted lines in Fig. 2, where these valves are shown as pieces of metal set on edge with a center pivot and the handles *p p*, attached toward one end; when it is desired to heat the ovens *i i*, the valves, *o, o*, are to be closed and the valve *n* to be opened and the valves *t, t*, which may be either sliding or hinged valves of sheet or cast iron and moved by handles *v, v* in any convenient manner, are to be open over the descending flues *q, q*, opposite the ends of the fire grate at the side of each oven, these flues *q, q*, are to be made as square sheet iron pipes that lead into the lower part of the smoke flue *m*, through the horizontal flues *r, r*, which are formed by ribs or flanches on the horizontal foundation plate *r'*, Figs. 3 and 5 beneath the ovens and heat travels in the direction of the arrows, 2 see Figs. 2, 3, 4 and 5, the bottoms *z*, of the ovens are fitted into dovetailed slides, each bottom shuts in the space below the ovens covering the space between the ribs or flanches on the foundation plate *r'*, the flues thus formed beneath the ovens ending in the lower part of that portion of the smoke flue *m*, which is within the stove and the bottoms *z*, can be withdrawn to clean the bottom flues *r, r*, and replaced for use. The division *s* made by fixing a metal plate with one end toward the grate *b*, and the other end toward the lower part of the flue *m*, between the spaces *s', s'* separates the two ovens, and when needful to do so the main current of heat of the fire may be directed to heat up one oven by closing the valve *n*, and either one of the dampers or valves *t, t*.

In the upper part of the fire place a metal plate *w*, and large valve *x* with a handle *y* form a register valve to increase the fire by closing the valve *x*, or by opening it allow the access of air to the chimney, which will lessen the fire and at the same time carry off into the chimney any steam or vapor from the cooking in progress below, and serve to ventilate the room or apartment if too warm.

The filling pieces *y', y', y'* shown in the



detached Figs. 6, 7 and 8 are merely added to show a means of filling up by the pieces  $y^3$ , when the splaying of the stove and of a brick fire place may not happen to agree and  
5 of filling in behind the ends of the front when the fire place may not be quite deep enough for the stove as shown by the filling pieces  $y'$ ,  $y^2$  at one corner of Fig. 2.

I do not claim to have invented any one  
10 of the parts employed in this stove, taken separately therefrom as all have been more or less used for similar purposes in different ways but

What I do claim as new and of my own in-  
15 vention, and desire to secure by Letters Patent is—

The combination of the valves  $o$ ,  $o$ , with

the valves  $t$ ,  $t$ , and flues  $q$ ,  $q$ , and  $r$  for the purpose of conducting the heat over and under the ovens  $i$ ,  $i$ , either to both ovens or  
20 to one oven separately substantially as their mode of operation is herein described and set forth, as producing a cooking stove that can easily be set in a common fire place.

In witness whereof I have hereunto set my  
25 hand in the city of New York this fifth day of February one thousand eight hundred and forty-two in the presence of the witnesses subscribing hereto.

WM. BEEBE. [L. S.]

Witnesses:

JOHN W. CHAMBERS,  
W. TERRELL.