

S. S. JONES.
Cooking Stove.

No. 3,441.

Patented Feb. 20, 1844.

FIG. 2.

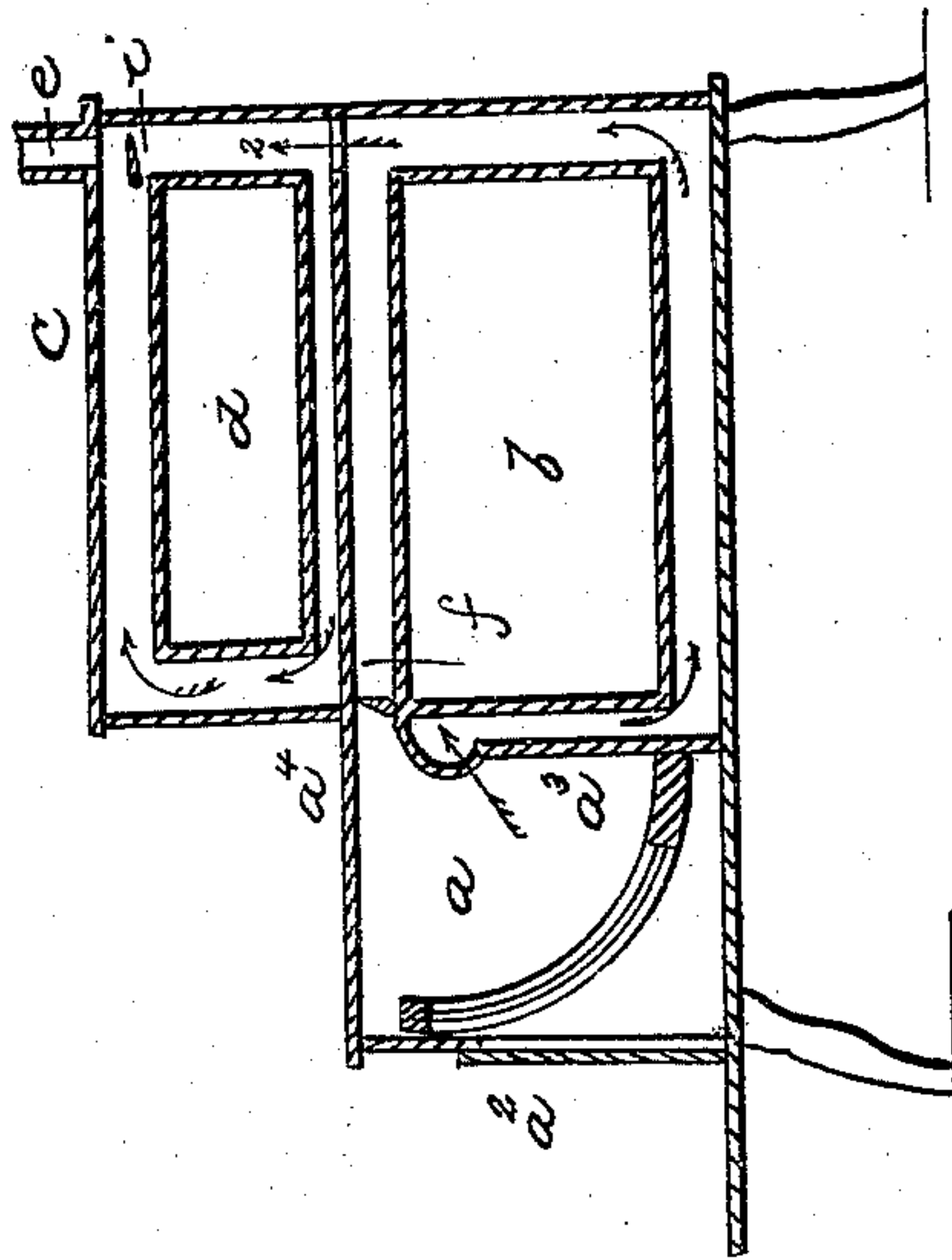
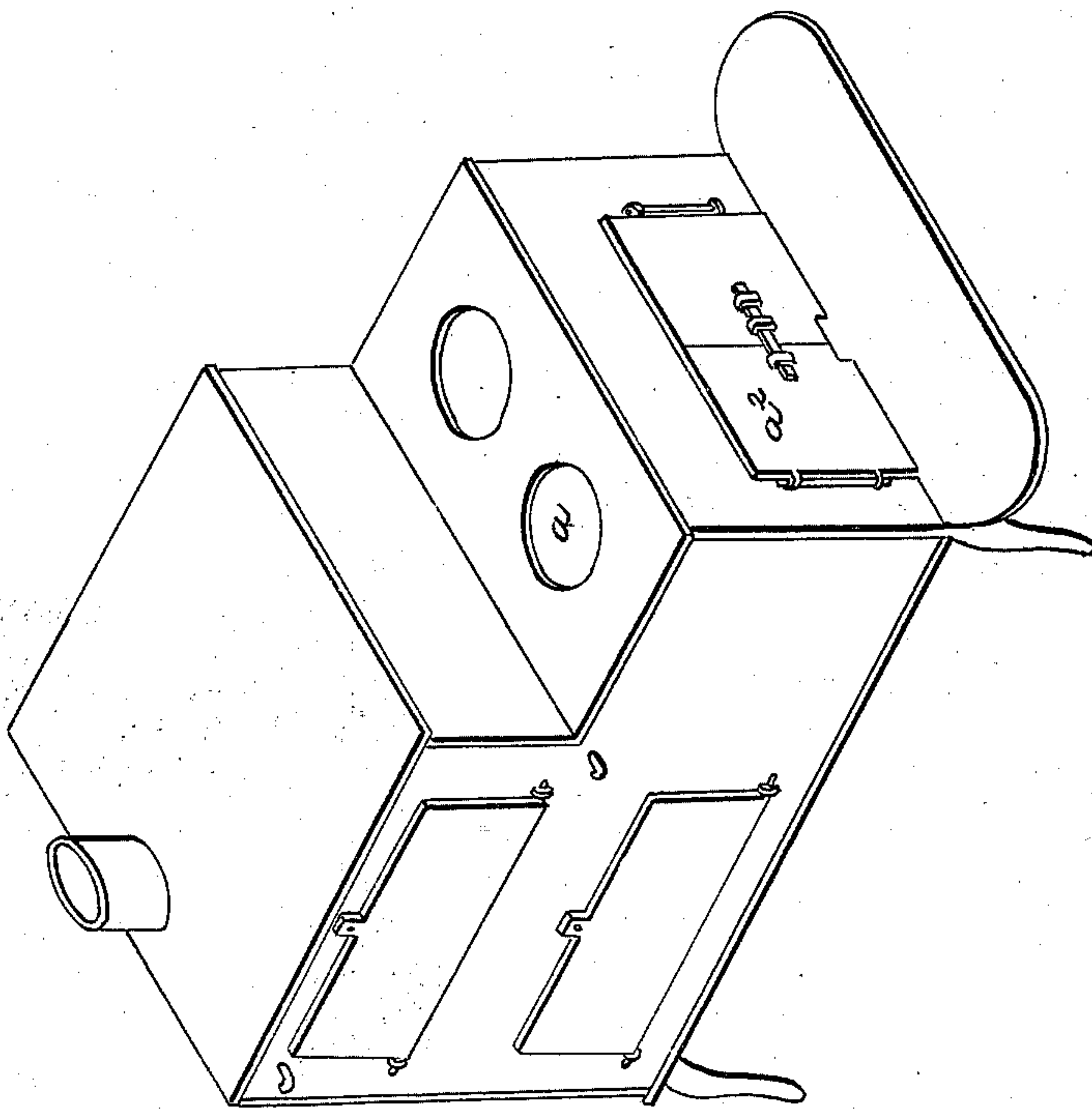


FIG. 1.



UNITED STATES PATENT OFFICE.

S. S. JONES, OF PHILADELPHIA, PENNSYLVANIA.

COOKING-STOVE.

Specification of Letters Patent No. 3,441, dated February 20, 1844.

To all whom it may concern:

Be it known that I, S. S. JONES, of the city and county of Philadelphia and State of Pennsylvania, have invented a new and
5 useful Improvement in Cooking-Stoves; and I do hereby declare that the following is a full, clear, and exact description thereof, reference being had to the accompanying
drawings, which form a part of this specification.
10

The nature of my improvement consists in the arrangement and combination of dampers and flues so as to surround the ovens with heat.

15 The form of my stove is an oblong box, the front section of which is only half the height of the back for the depth of the fire chamber (a). In this part are two boiler holes on top and a double door (a^2)
20 in front under which the hearth (a^3) projects, as in ordinary stoves, for the same purpose, and the inside of the fire chamber is furnished with a grate. If coal is
25 to be used as fuel the back plate of the fire chamber (a') is pierced with holes near the top at which point it projects a little, the row of holes (see the arrow in Figure
30 2) extend horizontally across from side to side. The upper edge of the plate curves back till it touches the front upper edge of the oven (b) which is situated just behind and on a level with the fire chamber and is surrounded by a flue above the top
35 plate of the oven and the top of the fire chamber (a^4) there is flue space; the said top plate (a^4) extends through to the back

of the stove and has an aperture at its back edge (see arrow 2) in the center; above this plate is another flue and above that another oven (d) which is also surrounded on the
40 front top and back by a continuation of the flues. At the back of the plate (c) over the oven last named is the opening for the smoke pipe (e). A damper (f) which revolves, is placed just along the
45 upper edge of the back plate of the fire chamber and is for the purpose of closing the flue at that point; this turns the fire through the back plate (a^3) and down under the lower oven (b), and up the back.
50 At the upper back edge, of the upper oven, another damper (i) is put when this is turned down it prevents the heat, &c., from passing up behind the upper oven into the
55 smoke pipe (e) but turns it down around the front of the oven and up over the top out.

By the above arrangement of flues a more equal distribution of heat is effected, and a consequent economy of fuel and efficiency of operation is attained.
60

What I claim as my invention and desire to secure by Letters Patent is—

The arrangement and combination of the flues and dampers constructed in the manner and for the purpose set forth so that
65 both ovens shall be entirely surrounded with heat if desired without return flues.

S. S. JONES.

Witnesses:

ISAAC ALBERTSON,
JOHN HARDT.