

Domestic Oven.

Patented Feb. 20, 1844.



UNITED STATES PATENT OFFICE.

ASHLEY HOTCHKIN, OF MARYLAND, NEW YORK.

COOKING-STOVE.

Specification of Letters Patent No. 3,447, dated February 20, 1844.

To all whom it may concern:

Be it known that I, ASHLEY HOTCHKIN, of Maryland, in the county of Otsego and State of New York, have invented a new and useful Portable Baker and Fuel-Saver, which is described as follows, reference being had to the annexed drawings of the same, making part of this specification.

Figure 1 is a perspective view of the baker. Fig. 2 is a longitudinal section through one of the flues D as at the line *x x* of Fig. 3. Fig. 3 is a transverse section through the middle of the baker. Fig. 4 perforated plate.

The baker is made of sheet iron and is generally made about 20 inches long 12 inches wide and 12 inches deep, variable, however, in size and proportion at pleasure.

A, in Fig. 3, represents the top flue, about one inch wide; B, the bottom flue, also about one inch wide; C, a space between the bottom flue and the oven about $\frac{3}{4}$ of an inch wide for the admission of a column of air to prevent the bottom of the oven becoming too hot and for the escape of the gas which passes through the perforations P—Figs. 1 and 3; D, flues at the ends of the baker made one and a half inch wide; E, turning dampers placed in flues D for changing the draft alternately from one flue to the other; F, dampers placed in the upper portions of flues D for concentrating the draft to the middle of said flues so as to bring the heat and smoke directly under the bottoms of the vessels placed in the apertures in the top plate of the stove. These dampers are rectangular plates of iron of the width of the flue and of the requisite length turning on hinges at *f* in Figs. 2 and 3 having rods, wires, or flat bars Y attached to them for operating them. These bars or handles should be of the necessary length and about $\frac{1}{4}$ by $\frac{3}{4}$ inch thick notched on the under side about one inch apart to catch on to the sides of the baker through which said handles pass so as to keep the dampers steady at any required distance from the inside of the baker.

G are circular, oval, or other shaped rims placed upon the top of the stove to admit culinary vessels and prevent their bottoms reaching the top of the oven. When these rims are removed griddles such as that represented at *n* are placed over the apertures and serve the additional purpose of covers.

H are vertical notched slides to which the oven grating X is suspended and by which said grating is adjusted to a horizontal position by elevating or depressing the same.

I are horizontal slides that move upon the top plate of the stove and pass into the notches of the vertical slide for holding them in the position desired. These horizontal slides also close the apertures around the vertical slides and prevent the escape of the smoke.

K is a pair of sliding prongs made to slide upon the spit W back and forth so as to admit any sized turkey or other article to be cooked.

L are hooks for suspending articles to be baked.

M is a horizontal sliding fire box provided with tongues at the upper edges of the sides thereof that slide in grooves on the under side of the bottom plate of the stove which is perforated at N to admit the heat and smoke from the fire box to pass to the flues around the baker.

O is the grate of the fire box upon which the fuel is placed.

P is an additional grate placed on the top of the fire box, used when the fire box is drawn partly out as represented in Fig. 1 or entirely out from the baker for boiling, heating and for various other purposes.

Q are vertical sliding dampers for regulating the draft of the fire box; R, the hearths for the fire box arranged at the sides thereof; S, legs for supporting the end of the fire box, when drawn out, made to turn on hinges to be raised or let down at pleasure; T, Fig. 4, a plate perforated in the center for a boiler or other cooking utensils. This plate is placed upon the top of the front part of the fire box, when it is drawn out and the grate is removed. The smoke passes through the flues of the baker. U, the legs of the baker; V, sliding valve for opening or closing the apertures P at pleasure.

V² is the handle or rod of said valve passing through the front plate of the baker. By drawing this rod out the apertures P are closed; by pushing it in they are opened.

Z is the door of the baker turning vertically on hinges Z².

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

The arrangement of the dampers F for concentrating the heat to the bottoms of the cooking utensils in the manner and for the purpose described.

ASHLEY HOTCHKIN,

Witnesses:

GEO. W. CHASE,
CARLTON BROWN.