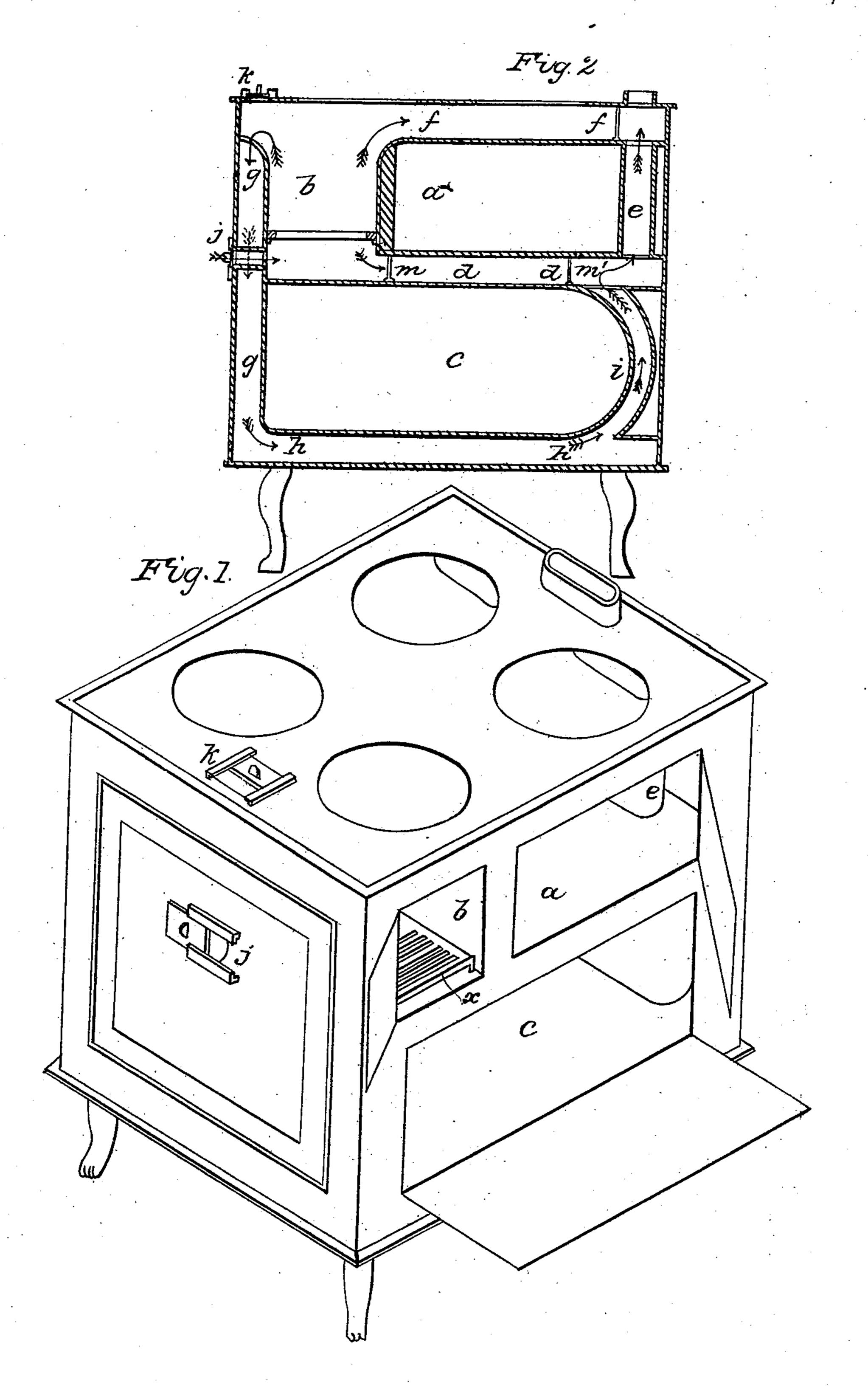
R. D. GRANGER.

Cooking Stove.

No. 4,394.

Patented March 7, 1846.



N. PETERS, Photo-Lithographer, Washington, D. C.

## UNITED STATES PATENT OFFICE.

R. D. GRANGER, OF ALBANY, NEW YORK.

## COOKING-STOVE.

Specification of Letters Patent No. 4,394, dated March 7, 1846.

To all whom it may concern:

Be it known that I, Rensselaer D. Granger, of Albany, in the county of Albany and State of New York, have invented a new and Improved Double-Oven Cooking-Stove; and I do hereby declare that the following is a full, clear, and exact description of the same, reference being had to the accompanying drawings, making part of this specification, in which—

Figure 1 represents an isometrical view and Fig. 2 a vertical longitudinal section.

The same letters refer to the same parts in both figures.

a is the upper oven placed upon a level with the fire-box b.

c, is the lower oven divided from the upper per by the flue d d formed by the upper plate of the lower, and the bottom plate of

e is a pipe or flue placed in the hinder part of the upper oven a, forming a communication between the flue d d beneath the upper oven and the flue f f above the same.

g is a diving flue descending in front of the fire box and between it and the front plate of the stove, communicating with the flue h beneath the lower oven c.

i is a broad curved flue, the horizontal section of which may be an oblong parallelogram, ellipse or any other convenient form,—making a communication between the flue h h beneath the bottom oven, and the flue d d above the same.

j is a tube passing from the front of the stove, (the end opposite the smoke pipe being considered the front,)—through the diving flue g g without communicating therewith into the fire chamber b, and serving to

introduce the draft of air necessary to sup- 40 port combustion. It enters below the grate x.

k is a register placed upon or near the top of the stove in front intended also to introduce a draft of air from above upon the fuel in the firebox.

The operation of the stove is as follows: If it be intended to use the upper oven only the fire having been placed in the fire-box b the damper  $\bar{l}$  is opened and a draft admitted at j. To cause the current of hot air 50 to pass under the bottom of the upper oven, the damper l and the register j are closed and the dampers m m' and the register kopened. When the lower oven is to be used, the dampers l and m are closed and the reg- 55ister j opened. The current of hot air then passes down the diving flue g g in front of the fire box,—beneath the lower oven through the curved flue i, and thence by the flue c to the smoke pipe; as indicated by the 60 arrows upon the drawings. The object of curving the flue i is to promote a greater degree of radiation in the oven and throw the heated current farther forward beneath the upper oven a.

I claim:—

1. The curved flues in the rear of lower oven herein shown and described serving to throw the heat somewhat backward upon the bottom plate of the upper oven.

2. I also claim combining with the two ovens, and their respective flues the upper and lower draft, J and K arranged and operating substantially as set forth.

RENSSELAER D. GRANGER.

Witnesses:

Amos B. Little, Z. C. Robbins.