

G. M. NORTON.

Cook Stove.

No. 4,614.

Patented July 2, 1846.

Fig. 1

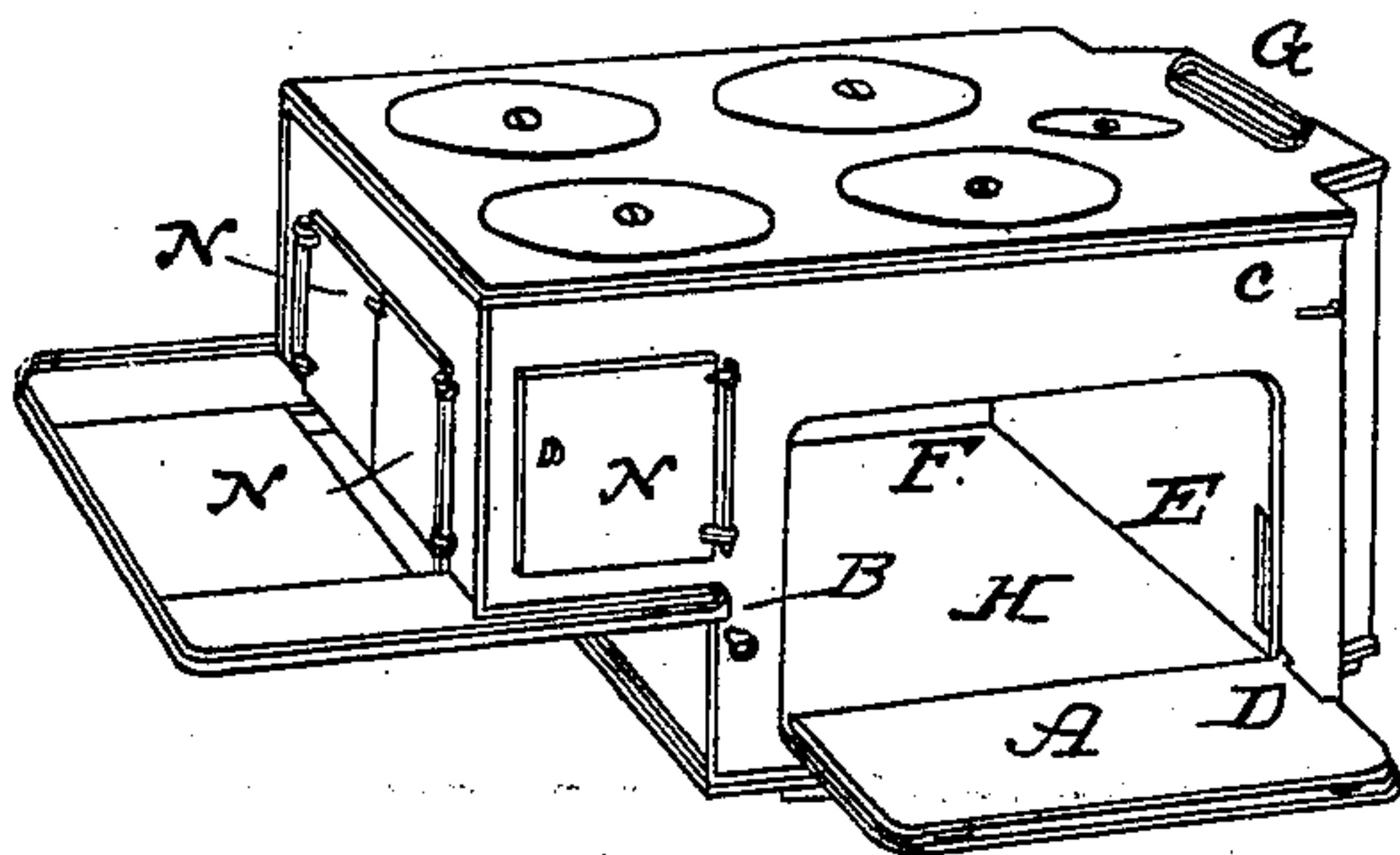


Fig. 2

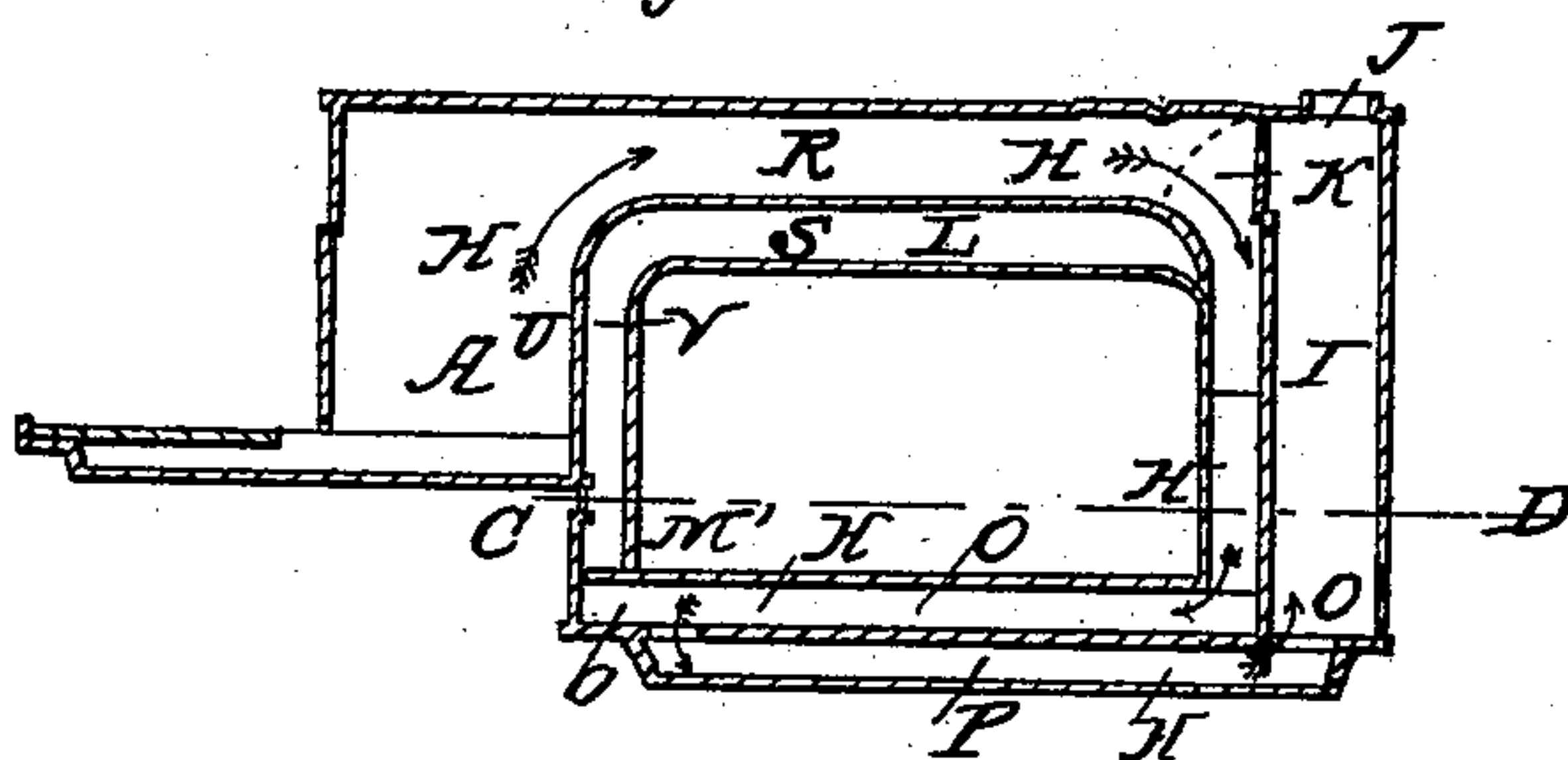


Fig. 3

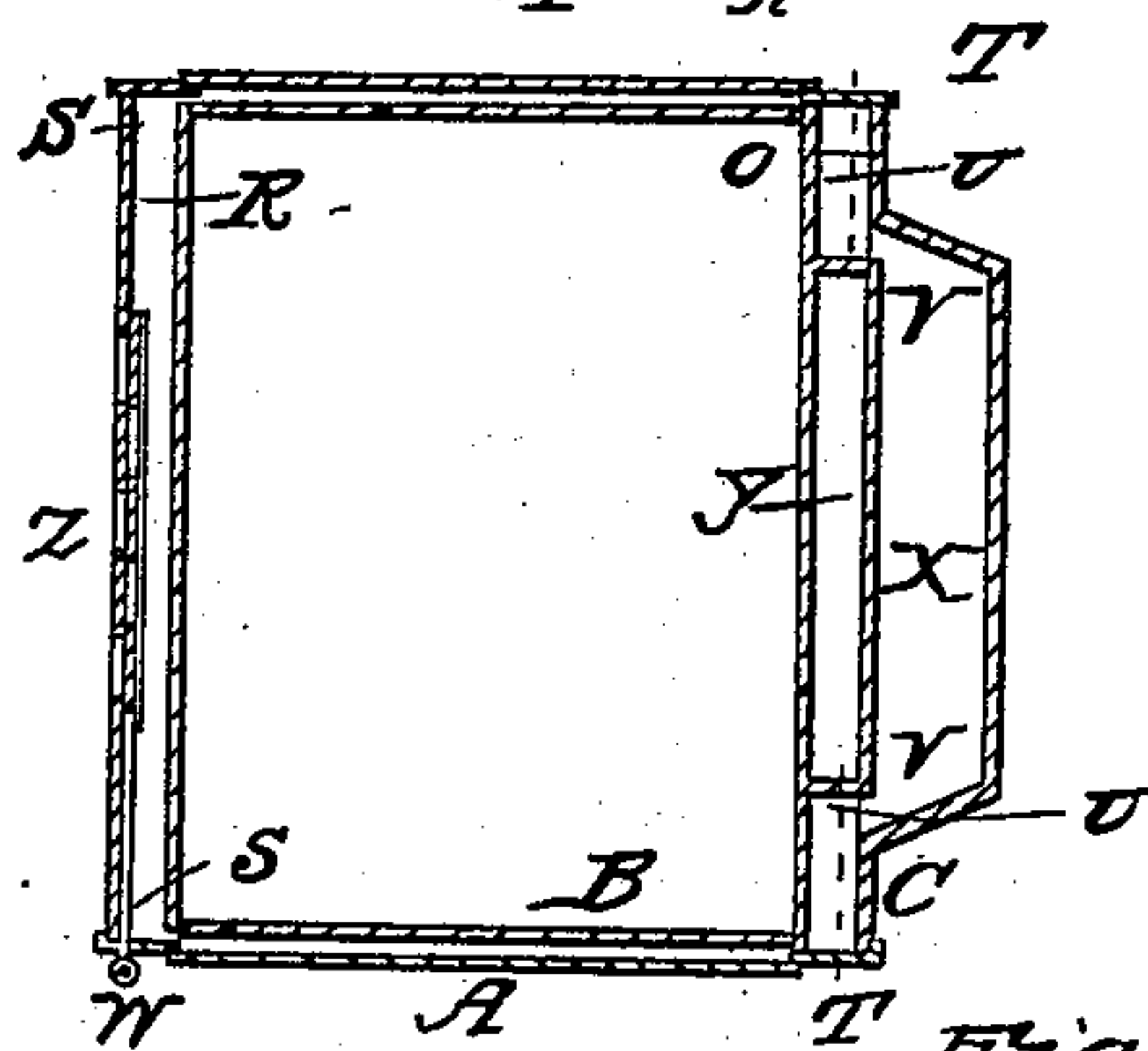


Fig. 4

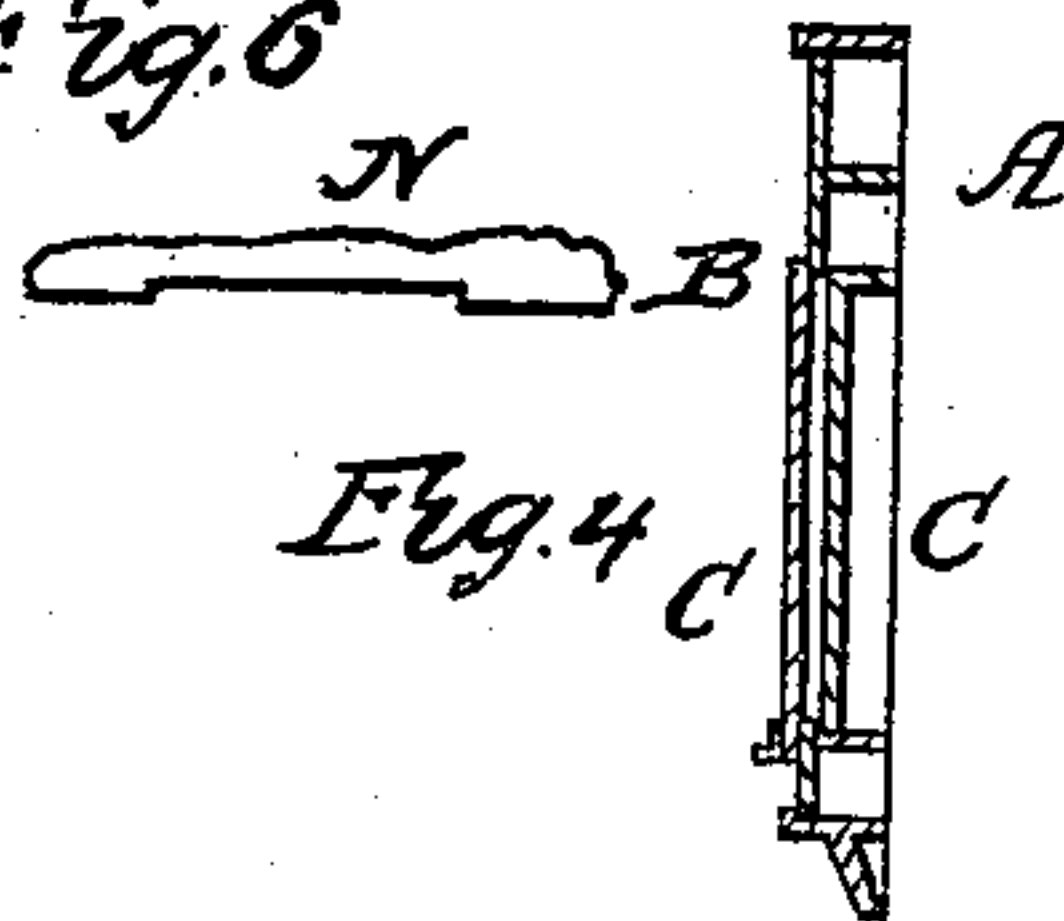


Fig. 5

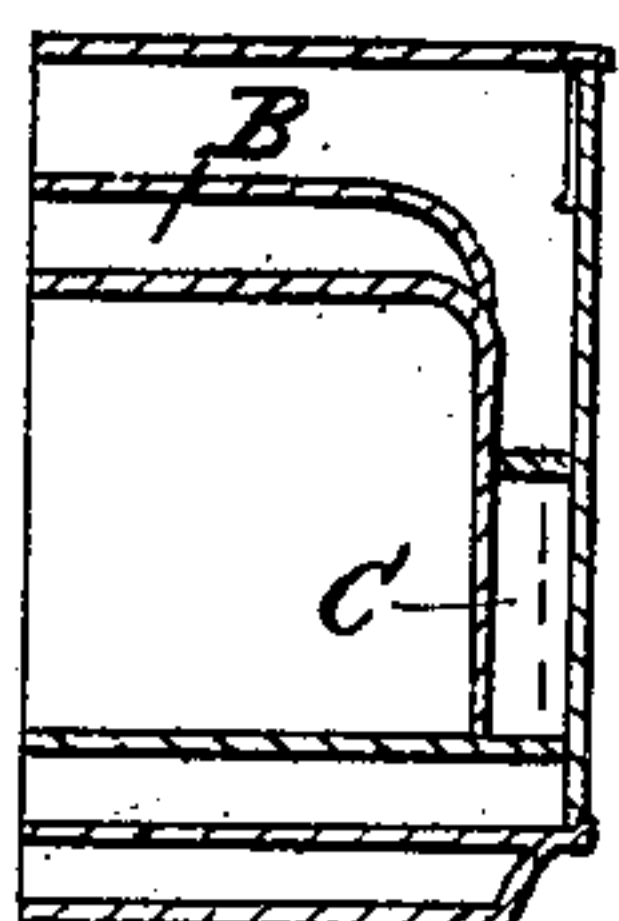


Fig. 6



UNITED STATES PATENT OFFICE.

GEO. M. NORTON, OF ROCHESTER, NEW YORK.

COOKING-STOVE.

Specification of Letters Patent No. 4,614, dated July 2, 1846.

To all whom it may concern:

Be it known that I, GEORGE M. NORTON, of the city of Rochester, county of Monroe, and State of New York, have invented a new and useful Cooking-Stove; and I do hereby declare that the following is a full and exact description of the same.

The nature of my invention consists in an oven so constructed as to bake perfectly even and uniform on all sides. By means of an air chamber so constructed as to distribute the heat produced between the plates of the oven top, and the fire plate, and the front oven side into the ends of the oven or between the plates of the oven doors. Also the mode of conveying the steam produced by baking meats or any other article producing steam, by a draft into the back flue from the oven.

The nature of my invention also consists in the construction and application of a damper for admitting by a draft a great quantity of cold air to protect the plates most exposed to the fire from burning out, and also to regulate the heat of the oven when baking.

The nature of my invention also consists in the construction of the main bottom plate of the stove, thereby avoiding the difficulty of casting separate and keeping in its place a flue plate, which is liable to warp and spring by exposure to heat.

To enable others skilled in the art to make and use my invention I will proceed to describe its construction and operation by referring to the drawings.

Figure 1 is a perspective view of the stove. Fig. 2 longitudinal section through the center of Fig. 1. Fig. 3, horizontal section through dotted line C D Fig. 2. Fig. 4 is a section on dotted line A B Fig. 3. Fig. 5 is a section on dotted line B C Fig. 3. Fig. 6 shows a part of the lower oven top plate which shows the opening for the air to pass from the air chamber between the plates of the oven doors, and into the back flue.

H Fig. 1 shows the oven.

A Fig. 1, shows one of the oven doors open, and also shows both plates and the space through which the hot or cold air passes.

D Fig. 1 shows an opening through the inside plate of the oven door through which the steam passes from the oven into the

back flue by the passage E in the back oven plate.

H Fig. 1 shows the opening in the opposite oven door for the same purpose.

B, Fig. 1 shows the handle of the damper rod which is connected with the damper represented M Fig. 2 when the damper rod is drawn out the space is clear for admitting cold air by a draft into the air chamber L Fig. 2. C Fig. 1 the handle of the damper represented K Fig. 2. G Fig. 1 the funnel through which the fire and smoke passes into the pipe.

N, N, N, Fig. 1, shows the doors to the fire chamber.

A Fig. 2 shows the fire chamber.

H H H H H Fig. 2 shows the passage and course of the fire and smoke into the back flue I.

K Fig. 2 shows the damper turned up which causes the fire and smoke to pass back of and under the oven, as represented H H H. When the damper K is down the fire and smoke passes directly into the back flue and up the pipe.

L Fig. 2 shows the air chamber between the oven top plates R and S, and the fire back plate U and the front oven side V, the air chamber L does not admit fire and smoke to pass into it.

M Fig. 2 shows a section of the damper through the lower front plate under the fire chamber through which the cold air is admitted into the air chamber L, when the rod B Fig. 1 is drawn out.

O O O Fig. 2 shows the main bottom and flue plate of the stove which is cast in one piece with the openings H H, through which the fire and smoke passes.

P Fig. 2 the sink which is cast separate and fastened to the main bottom plate O O O.

R Fig. 3 the air chamber between the lower front plate and front oven side.

S S Fig. 3 shows the openings through which hot or cold air may pass between the plates of the oven doors, and through the openings T, T, into boxes U U and through the openings V V into the back flue X Fig. 3 which is also represented I Fig. 2.

O O Fig. 3 shows the openings in the inside plates of the oven doors as represented D Fig. 1, through which all steam produced when baking meats or any other article is conveyed by a draft through the openings

T T into the boxes U U and through the openings V V into the back flue X Fig. 3.

Y Fig. 3 shows the opening through which the fire and smoke passes down back of the oven as shown H Fig. 2.

Z Fig. 3 shows the damper represented and described M Fig. 2.

W Fig. 3 shows the damper rod attached to the damper Z represented Fig. 3.

A Fig. 4 represents a section of the air chamber.

B Fig. 4 represents the opening through the lower oven top plate shown S Fig. 2 through which the hot or cold air passes down between the plates C C of the oven doors.

B Fig. 5 represents a section of the air chamber.

C Fig. 5 is one of the boxes into which the hot or cold air and steam from the oven passes as represented U U Fig. 3. The box C Fig. 5 and boxes as shown U U Fig. 3

prevent the fire and smoke from access to the oven.

N Fig. 6 shows a part of the lower top plate of the oven which shows one of the openings, represented B Fig. 4.

Fig. 7 shows a section of the boxes U U Fig. 3 and C Fig. 5.

A Fig. 7 shows the openings V V Fig. 3 through which the air or steam passes into the back flue.

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

1. The mode of producing the draft through the air chamber into the back flue as herein described.

2. I also claim the mode of conveying the steam produced by baking from the oven into the back flue as herein described.

GEORGE M. NORTON.

Witnesses:

HENRY BUSH,

THOMAS L. SMITH.