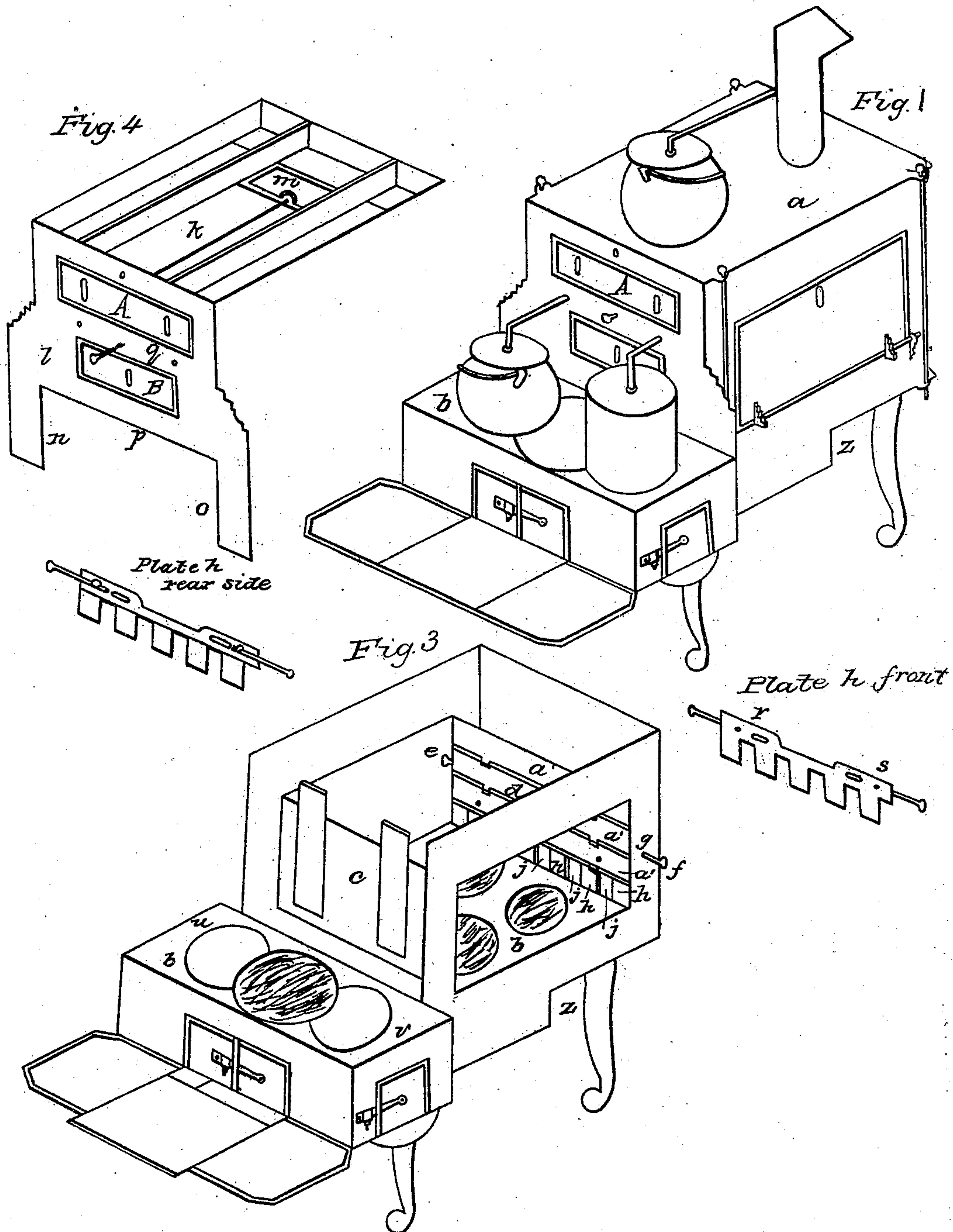


S. WINROTT.  
Cooking Stove.

No. 4,890.

Patented Dec. 15, 1846.



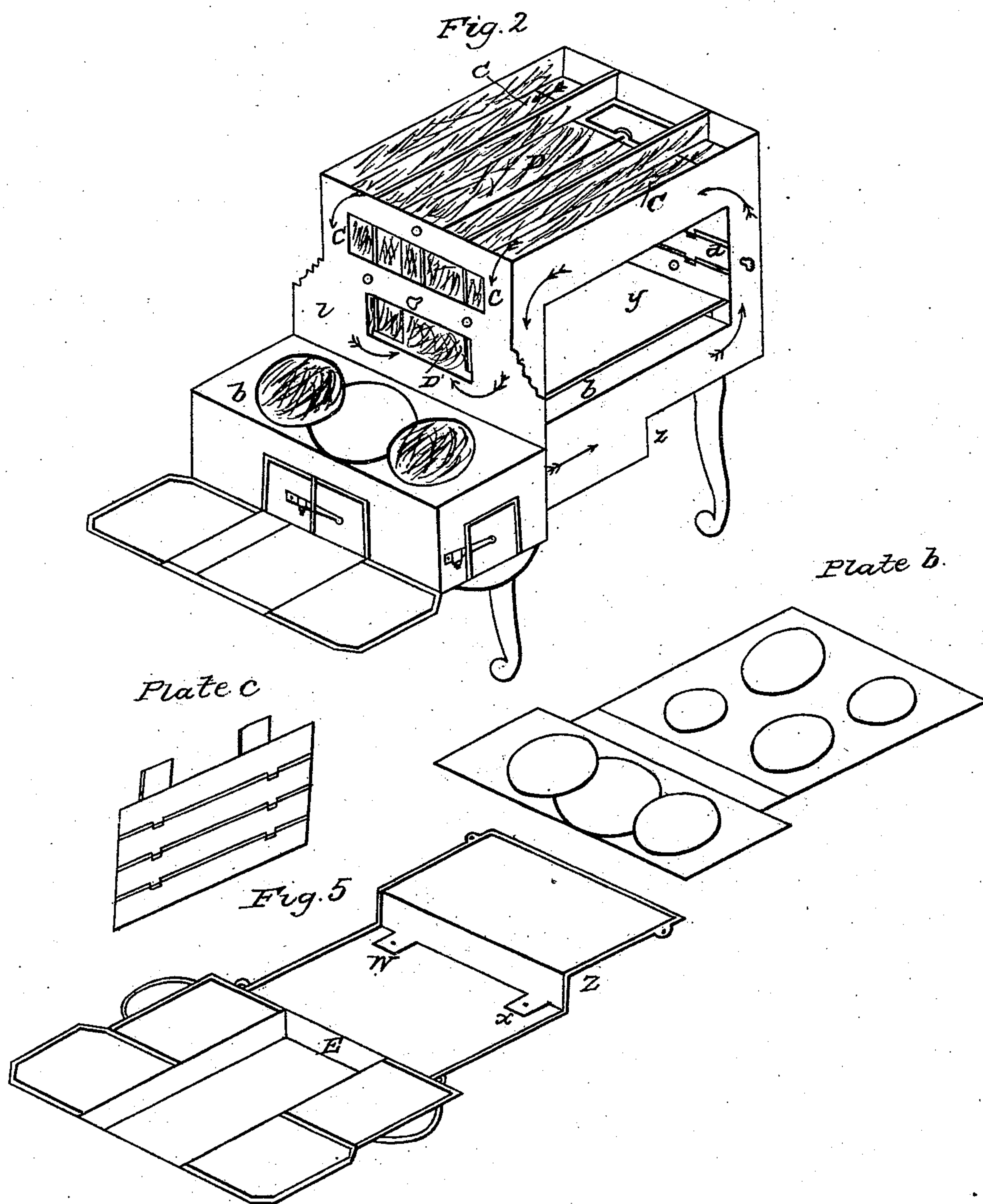
Inventor  
Sam<sup>d</sup>. Winrott.

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Cooking Stove.

2 Sheets—Sheet 2.

No. 4,890.

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*Inventor*  
(*Saml. Winrott*)



# UNITED STATES PATENT OFFICE.

SAML. WINROTT, OF LITTLESTOWN, PENNSYLVANIA.

## COOKING-STOVE.

Specification of Letters Patent No. 4,890, dated December 15, 1846.

*To all whom it may concern:*

Be it known that I, SAML. WINROTT, residing at Littlestown, in the county of Adams and State of Pennsylvania, have invented a new Cook-Stove; and I do hereby declare that the following is a full and exact description of the same.

It is so constructed that with one fire a person may cook and fry at seven different places, at the same time; which places have lids, three of them being outside, and four inside of the stove. Whether cooking be done outside or inside of the stove, the steam is carried through the flues up the pipe. With the same quantity of wood more heat is produced, and it is longer retained, than it is in most stoves of the kind by reason of the steam passing through the flues, and the flame conveyed a greater distance before it reaches the stove pipe. The bakeoven is higher than the fire place yet behind it, and the heat of the oven may be regulated either by raising the lower part of it, or by opening or partly opening a number of holes underneath the oven provided the lower part of it be too hot to bake. By sliding one damper forward in the back part of the middle flue above the bakeoven, the fire is made to pass immediately up the pipe; and by sliding the same damper backward or closing it the flame is carried around, once on four sides of the oven, and twice along the front and upper sides of it, at the same time as seen in Figure 2.

To enable others to make and use my stove I will proceed to describe the various parts and uses of it more particularly.

Fig. 1, represents the stove with the doors closed, and three pots on the outside of it. One on plate *a*, the top plate of the stove, from the back part of which proceeds the stove pipe; and two pots on plate *b*, above the fire place. The steam of the pots on plate *b*, passes through the tubes and flues before it reaches the stove pipe, while the steam of the pot on top plate *a*, is carried immediately from the tube into the stove pipe. The stove I make of any size I desire, with one or more places for boilers on plate *a*.

Fig. 2, represents the stove with the top plate of the stove *a*, the two upper front doors A and B, and one of the oven doors taken off; with a partial view of the oven and the three flues above and in front of

it, the middle flue being just as wide again as one of the side flues. The adjustable plate *y* of the oven I form of one or two pieces which may be of cast, or sheet iron, and rest on ledges *a'*, *a'*, on the plates *c* and *d*, Fig. 3, and may easily be taken out, raised or lowered to suit different purposes. In the back plate *d*, of the oven, are holes *j*, *j*, for the purpose of allowing the heat to escape from beneath the plate *y*, provided the lower part of the oven be too hot to bake, and they serve likewise to conduct the steam into the flue and up the stove pipe, when cooking and frying is done inside of the stove. These holes may be opened or closed by pulling or pushing one of the knobs *e*, or *f*, in Fig. 3. The rods attached to these knobs extend through the back part of the large side plates at *g*, and are screwed to the back part of plate *h*, the front part of which is placed at the lower part of the back side of plate *d*, Fig. 3, and slides from one side to the other to open or close said holes *j*, *j*.

Fig. 3, represents the stove with the top plate of the stove *a*, the top plate of the bakeoven *k*, and the large front plate of the stove *l*, taken away with a view of the front side of the plate *c*, before the oven, and also a view of plate *b*, above the fire place, and a partial view of it below the bakeoven. The places for cooking and frying on plate *b*, are so arranged that two are outside of the stove intended for cooking and frying as seen in Fig. 2, and may also be changed into a larger one, (by placing thereon two plates in the shape of a half moon) as seen in Fig. 3, which large place can be used for the same purpose, or for baking cakes when covered with a plate for that intention. The centers of these holes are in a straight line drawn from *u*, to *v*. That part of the plate *b*, inside of the stove below the oven has four places for pots or boilers, two large ones used for cooking and frying, while the two smaller ones are only intended for cooking. The places or holes on plate *b*, for the boilers I make of any shape or size.

Fig. 4, represents plate *k*, above the oven, and immediately below the top plate of the stove, with the damper *m*, open; also plate *l*, the upper part of which, being the front part of the stove above the fire place, and the lower part *n* and *o* being immediately behind at two sides of it, the fire passing through the space surrounded by *n*, *o*, *p*,



and along under plate *b*, below the bake-oven. The damper, I open by a rod passing from it horizontally, either through the back plate of the stove, or along the middle flue of plate *k*, and partly down the middle flue of plate *e*; thence in a horizontal direction through plate *l*, at *q* between the two upper front doors A, B, of the stove. When the damper *m*, is open as seen in Fig. 4, the flame will pass from under the oven immediately up at the rear of the same, and into the stove pipe. This damper *m*, is opened by pulling out the middle knob in front of the stove between the two upper front doors, A, B, (which are intended to clean out the flues,) to make the stove draw better until the fire burns, and a hot draft of air produced, after which the damper should be closed as seen in Fig. 2, and then the flame will be carried around on four sides of the oven; first passing underneath the oven, then up the back part of the same, into side flues C, C, thence along to the front, and descending unite at D', in the central flue D, ascending which, to the horizontal portion of the same, it passes to the rear again and escapes into the stove-pipe, as seen in Fig. 2, the arrows showing the course of the fire.

Fig. 5, represents the lower plate of the stove. This may be cast either in one piece, or two pieces screwed together at *w*, and *x*, as seen in the figure. On two sides of this plate under the doors of the fire

place, are horizontal projections in the shape of a semicircle for preventing the ashes from falling to the floor when making the fire. This plate has also a box extending from the front part of the plate, to E. That part of it being outside of the stove has a sliding lid, in the usual form which may be drawn out for the purpose of broiling or giving the stove a draft of air, and that part of the box inside the stove has a sliding grate which can be drawn out of the front door of the fire place horizontally, and serves to let the ashes fall into the box below and to keep the fire nearer the boilers. The fire chamber extends on the lower plate to Z, from Z, to the back part of the stove, extends a flue spaced between the lower plate Fig. 5 and plate *b*, leading into the flue space at the back of the oven.

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

The arranging and combining the fire chamber, placed below the oven, with the flues and damper (*m*,) in such a manner that the flame and gaseous products of combustion can be carried from the fire chamber around four sides of the oven, substantially as herein set forth.

SAML. WINROTT.

Witnesses:

HENRY SHRIVER,  
GEO. WILL.