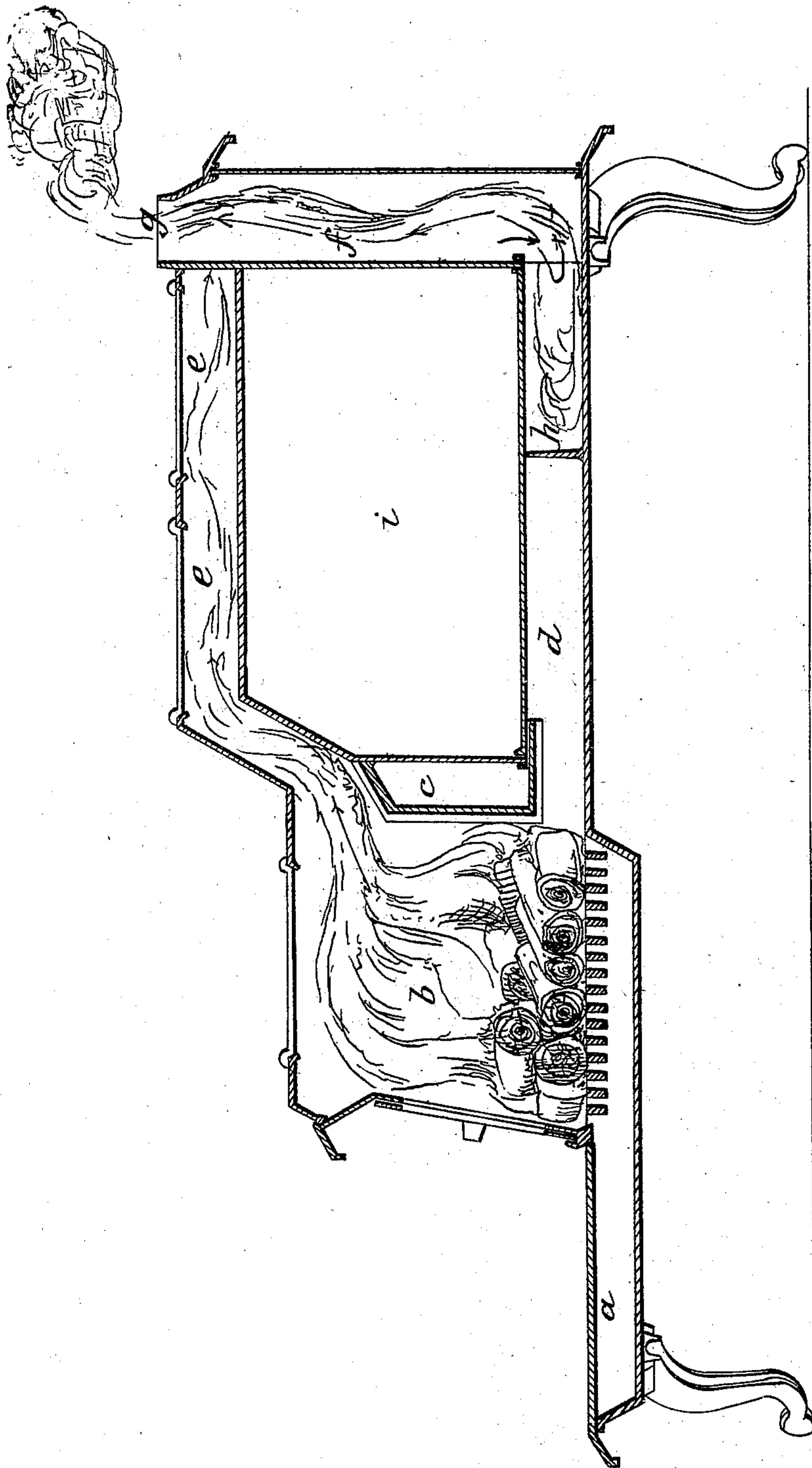


H. H. HUNTLEY.

Cooking Stove.

No. 7,191.

Patented March 19, 1850.





# UNITED STATES PATENT OFFICE.

HOSEA H. HUNTLEY, OF CINCINNATI, OHIO.

## COOKING-STOVE.

Specification of Letters Patent No. 7,191, dated March 19, 1850.

*To all whom it may concern:*

Be it known that I, HOSEA H. HUNTLEY, of Cincinnati, Hamilton county, Ohio, have invented new and useful Improvements in  
5 Premium Stoves; and I do hereby declare the following to be a full, clear, and exact description of the same, reference being had to the annexed drawing, making part of this specification and showing in vertical action  
10 from front to back the features introduced into the stove by me.

The great difficulty with regard to premium stoves is that the oven is not equally treated and consequently does not bake well.  
15 The flame licks under the bottom of the oven and escapes by the pipe. The bottom of the oven is therefore more heated than the top of the same. Victuals are consequently burnt on the bottom while they are  
20 comparatively uncooked on the top.

My improvement is intended to and by experience to my knowledge does remedy this defect. Its nature consists in making what is usually an open bottom flue, partake of  
25 the character of a hot air chamber in its front portion by means of a partition which passes entirely athwart the stove at about two thirds the distance between the front and back oven plates. The remainder of  
30 what is usually the open bottom flue is made to partake of the character of reverting flues by compelling the heat and flame to pass down diving flues at the back corners of the stove, the partitions between these  
35 flues and the discharge flue leading to the pipe, being carried down to the bottom of the stove thereby forcing the draft to impinge and prolong its impingement upon the back and bottom of the oven as the draft  
40 winds down along and around the said partitions in its tendency to escape up the pipe.

It will thus be seen that by making the front space under the oven, a chamber I allow sufficient heat to accumulate there and  
45 by making the rear space consists of reverting flues I compel whatever heat and flame are left after passing over the top of the oven to lick down the back and under the back part of the bottom of the oven and  
50 thus make the oven as capable of baking at

its back as at its top its bottom and its front. It is obviously unnecessary to carry the reverting flues to the front of the oven as such an arrangement could add nothing to the heat at that point. By this economical and  
55 equalizing method of distributing the heat and flame I find that good cooking can be effected and by a less expenditure of fuel. I also get greater boiling facilities as I force the whole draft to pass through the top flue. 60

In the drawings (a) is the apron or hearth—(b) the fire-place—(c) the fire-plate for the protection of the front oven plate.

(d) is the chamber under the front part 65 of the oven and opening into the fire place.

(e) is the top or boiler flue which leads to ordinary corner diving flues, the division plate between the farther of which and the discharging flue leading to opening (g) for  
70 the pipe, is seen in the drawings—(h) is the space under the back part of the oven (i) and this space receives the heat and flame as it winds around the division plate (f) in their tendency to escape up the pipe. 75

Having thus fully, clearly and exactly described the nature and construction of my improvements in premium cooking stoves what I claim therein as new and desire to secure by Letters Patent is— 80

Making the front part of what is usually an open flue under the oven to consist of a hot air chamber (d) as described, and the rear part of the same, and also the space at the back of the oven to consist of reverting 85 ing flues by compelling the draft to pass over the top of the oven down back corner diving flues reaching from top to bottom of the stove and then lick under the oven and around the division plate between these diving 90 flues and the discharge flue; thus prolonging the contact of the heat with the back vertical and horizontal portions of the oven and equalizing the distribution of the heat and flame so as to make the oven cook well 95 from all directions.

HOSEA H. HUNTLEY.

Witnesses:

THOS. G. CLINTON,  
EDWARD H. KNIGHT.