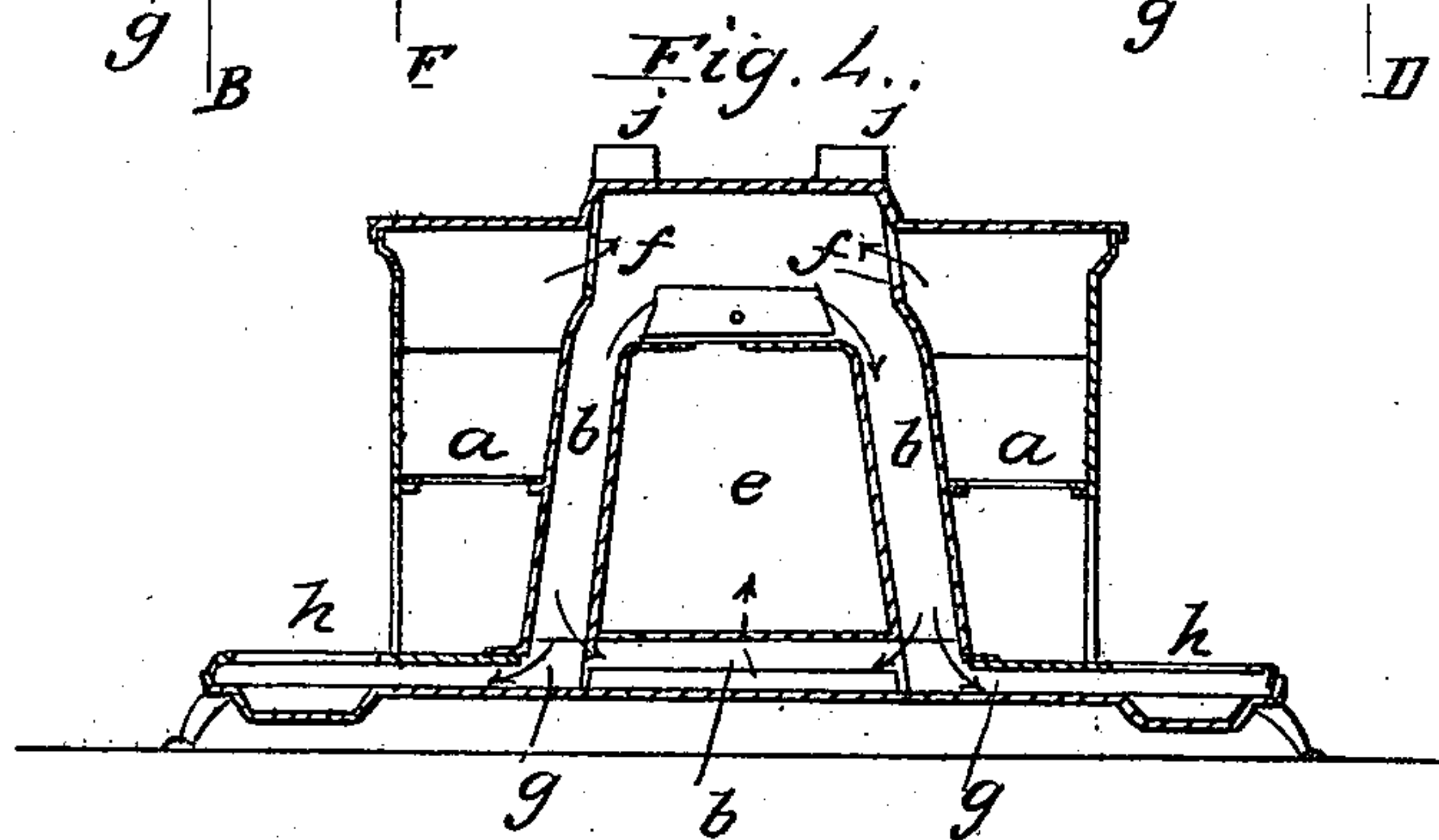
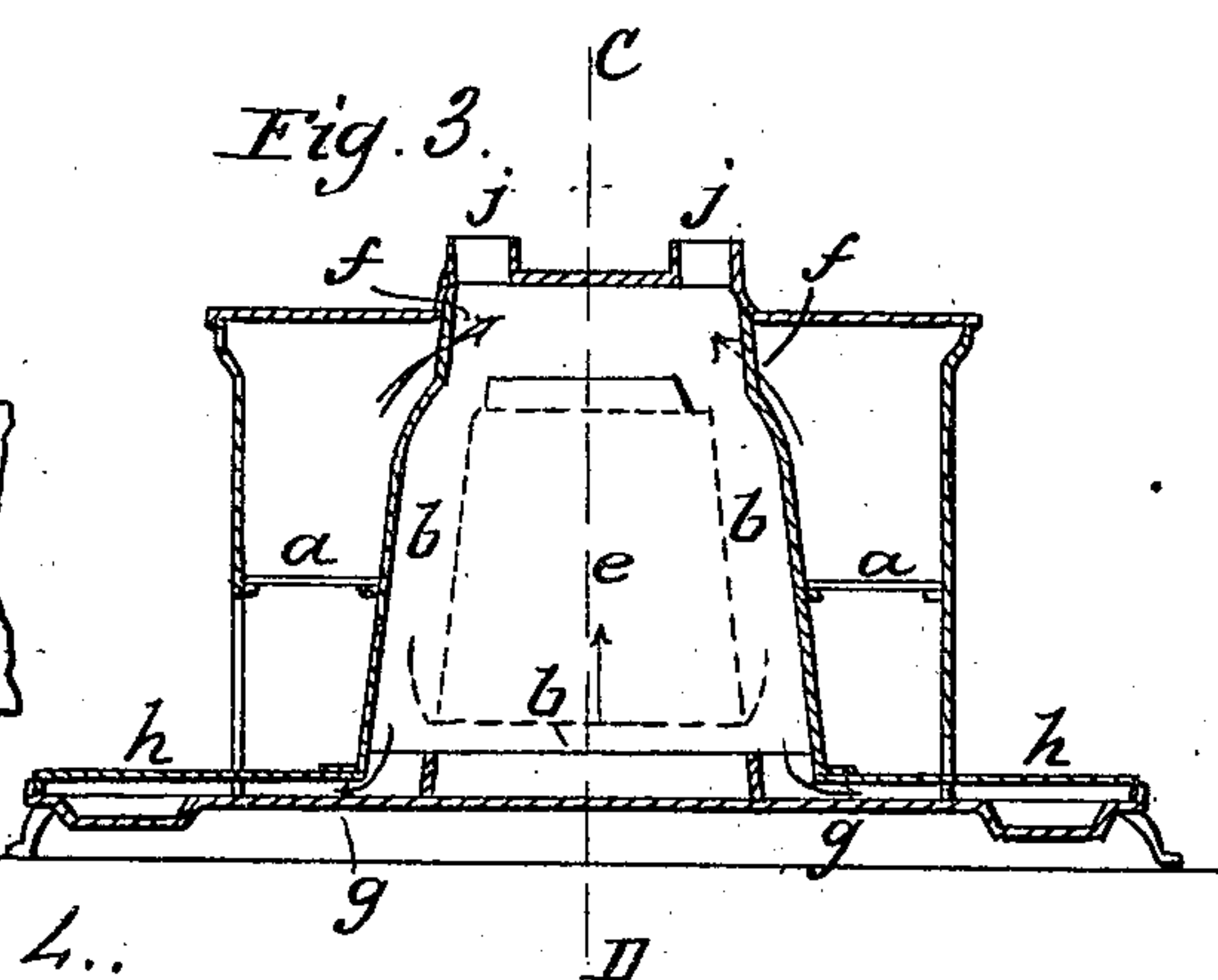
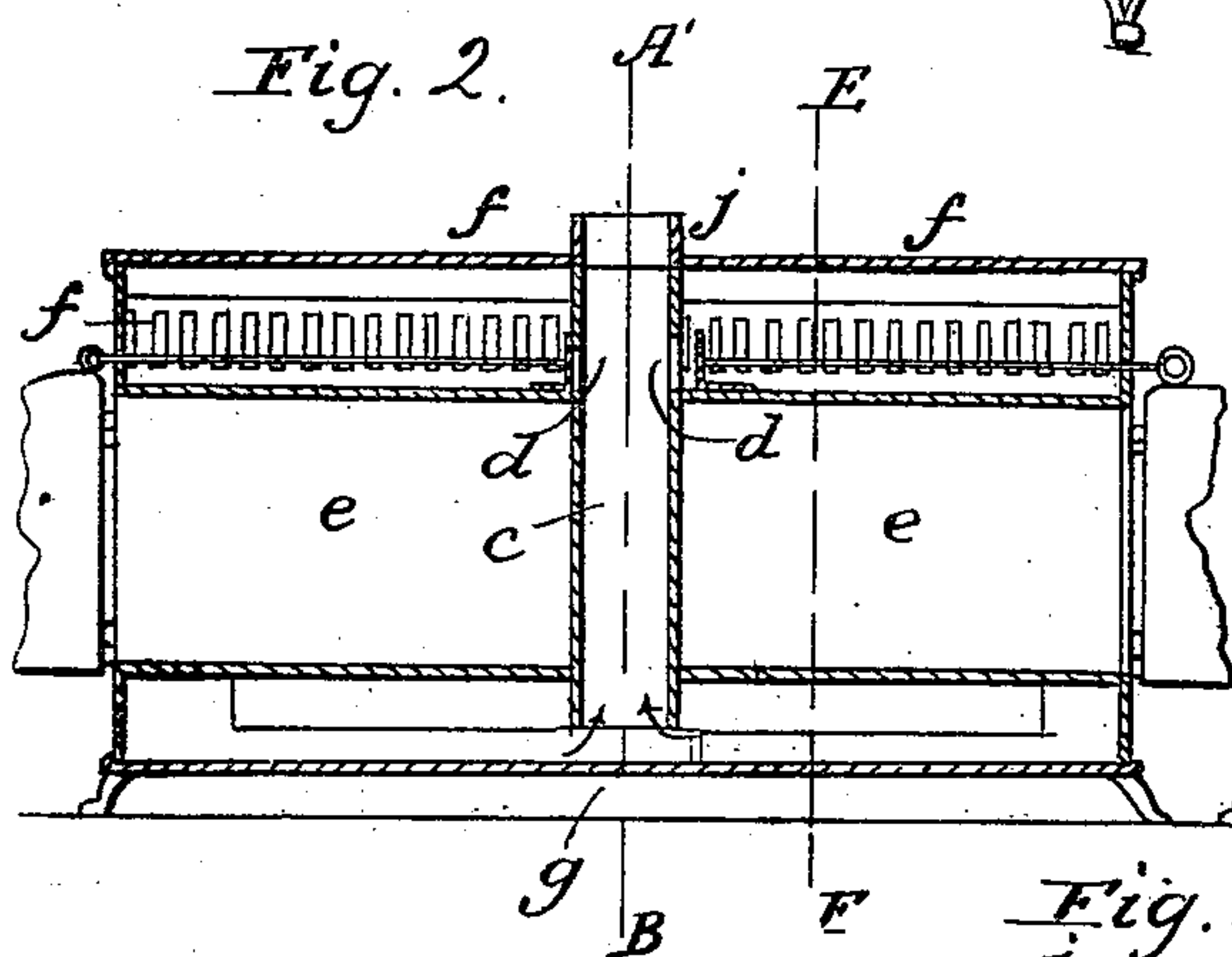
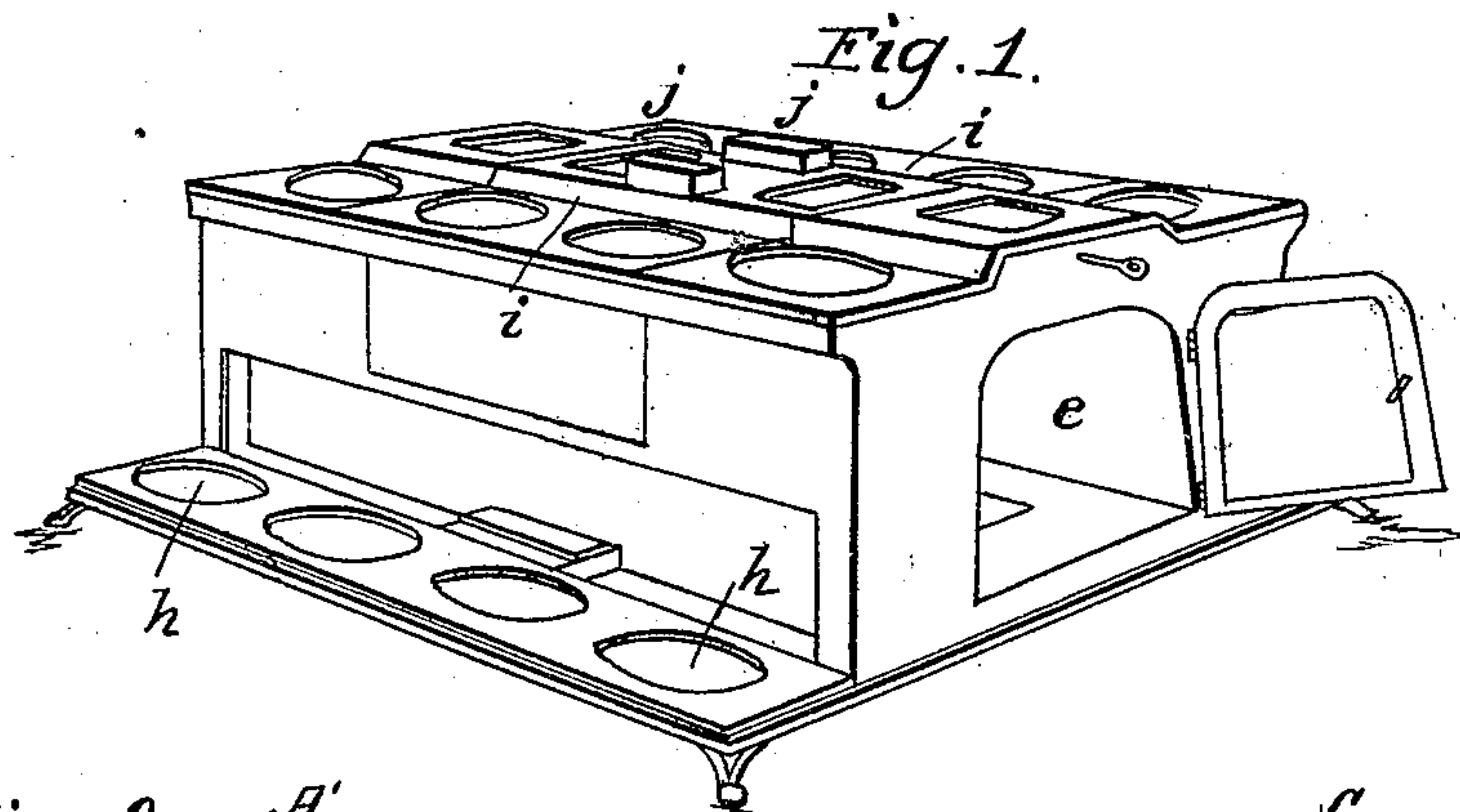


L. WOOD.  
Cooking Stove.

No. 7,805.

Patented Nov. 26, 1850.



# UNITED STATES PATENT OFFICE.

LOFTIS WOOD, OF NEW YORK, N. Y.

## COOKING-STOVE.

Specification of Letters Patent No. 7,805, dated November 26, 1850.

*To all whom it may concern:*

Be it known that I, LOFTIS WOOD, of New York, in the county of New York and State of New York, have invented certain new and useful Improvements in a Cooking-Stove for Steamboats and other Vessels; and I do hereby declare that the following is a full, clear, and exact description thereof, reference being had to the accompanying drawings and letters marked thereon, forming a part of this specification.

Figure 1 represents a perspective view of my stove. Fig. 2 a longitudinal section through the line C, D. Fig. 3 a transverse section through the line A, B. Fig. 4 a transverse section through the line E, F.

The nature of my improvements consists in placing one or more ovens between one or more fires on each side, and dividing the grates into compartments, to make a large or small fire, heating one or more ovens, as may be desired and having a flue dividing the ovens, through which the heated air passes over the ends of the ovens, after passing over the top, two sides and bottom of the same.

Construction: I build my stove of cast iron, or other suitable material, and vary the size to adapt it to the tonnage of the vessel, or number of crew and passengers, but a large one can be economically used for a small ship's company, by building fire in as many of the compartments in the grate, as will heat the number of ovens required. The drawings referred to in this schedule, represent my stove with only two ovens and two sets of grates, but I do not intend to limit myself to that number, as I can vary the number of ovens and fires as may be desired. For example, I could place a fire between two ovens, and fires on the sides of each of them, and so on. *a, a*, the grates. The back of the fire places I line with fire brick, in the usual manner. *b, b, b*, the flues, passing around the top, sides and bottom of the ovens and uniting with the vertical flue *c*, under the bottom of the ovens,

and by valves on the top at *d, d*; these valves or dampers, shut off and on the heated air, forcing it to circulate more or less around the ovens and other cooking utensils, when desired. *e, e*, the ovens, which, it will be observed, are separated from the fire by the flues *b, b*,—the plates forming the flues between the ovens and fire, have openings above the fire brick at *f, f, f*, which allow the heated air and smoke to pass into the flues, but at the same time partially arresting the flame, and protecting the top of the ovens from the direct action of the flame. The flues, *b, b, b*, are connected by openings under the bottom of the ovens at *g, g*, with the grates at the foot of the stove, allowing the heated air to circulate and communicate heat to the cooking utensils on each side of the foot of the stove, *h, h*,—*i*, the movable portion of the top plate, on which the two branches of the smoke pipe *j, j*, are attached, which fits nicely over the vertical flue *c*, and can be shifted side for side.

Operation: The heated air and smoke passes through the openings *f, f, f*, in the direction of the arrows, circulating around the ovens, through the flues at the bottom and foot of the stove, and then passing into the vertical flue *c*, and from thence out through the branch smoke pipes *j, j*.

Having thus fully described the construction and operation of my stove, what I claim as my invention, and desire to secure by Letters Patent, is—

Placing one or more ovens between one or more fires on each side, in connection with a vertical flue or flues passing between the ovens, separating them substantially as described.

In testimony whereof I have hereunto signed my name before two subscribing witnesses.

LOFTIS WOOD.

Witnesses:

CHAS. DONOHO.

DANIEL CRONIN.