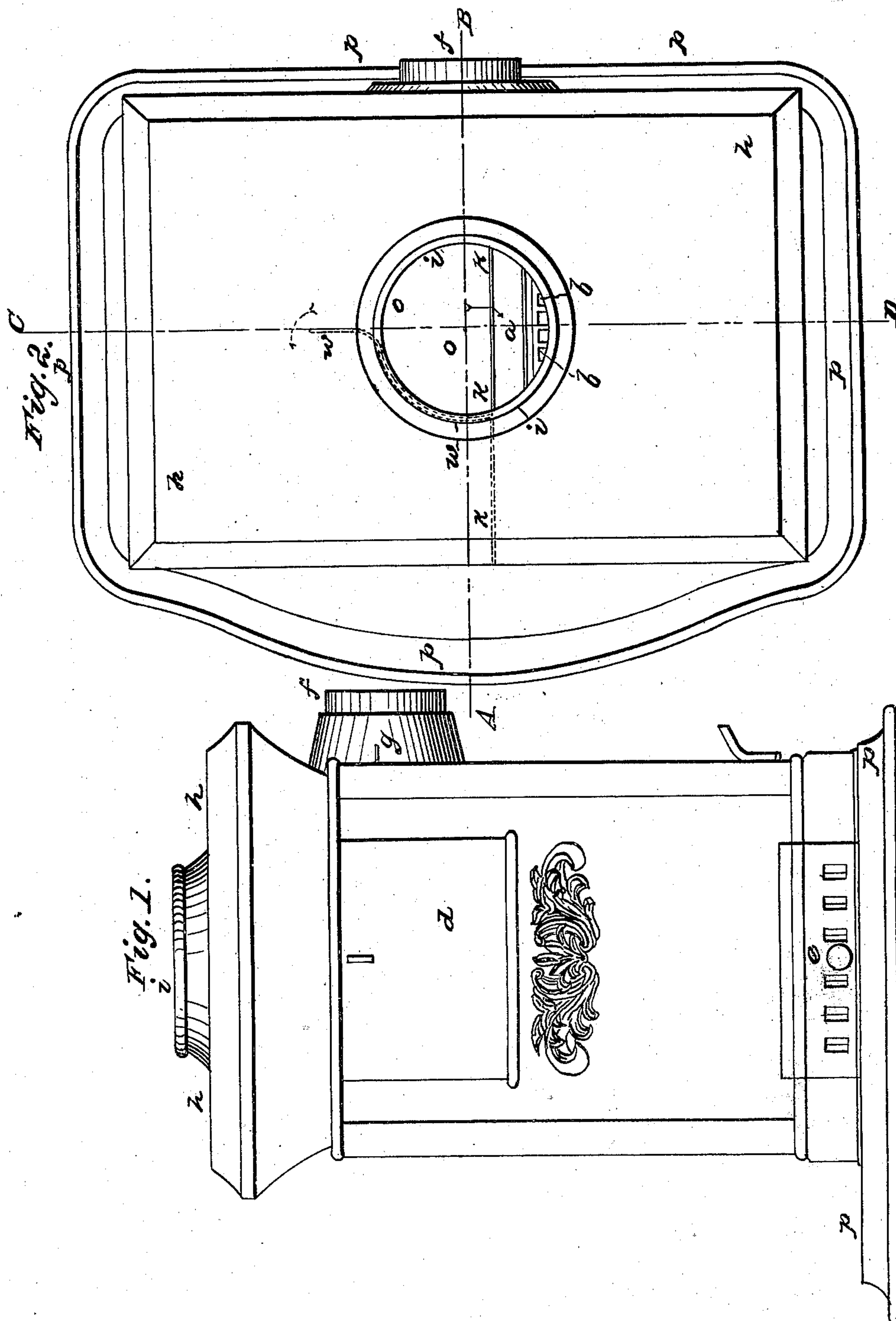


N. A. BOYNTON.  
Cooking Stove.

2 Sheets—Sheet 1.

No. 8,242.

Patented July 22, 1851.



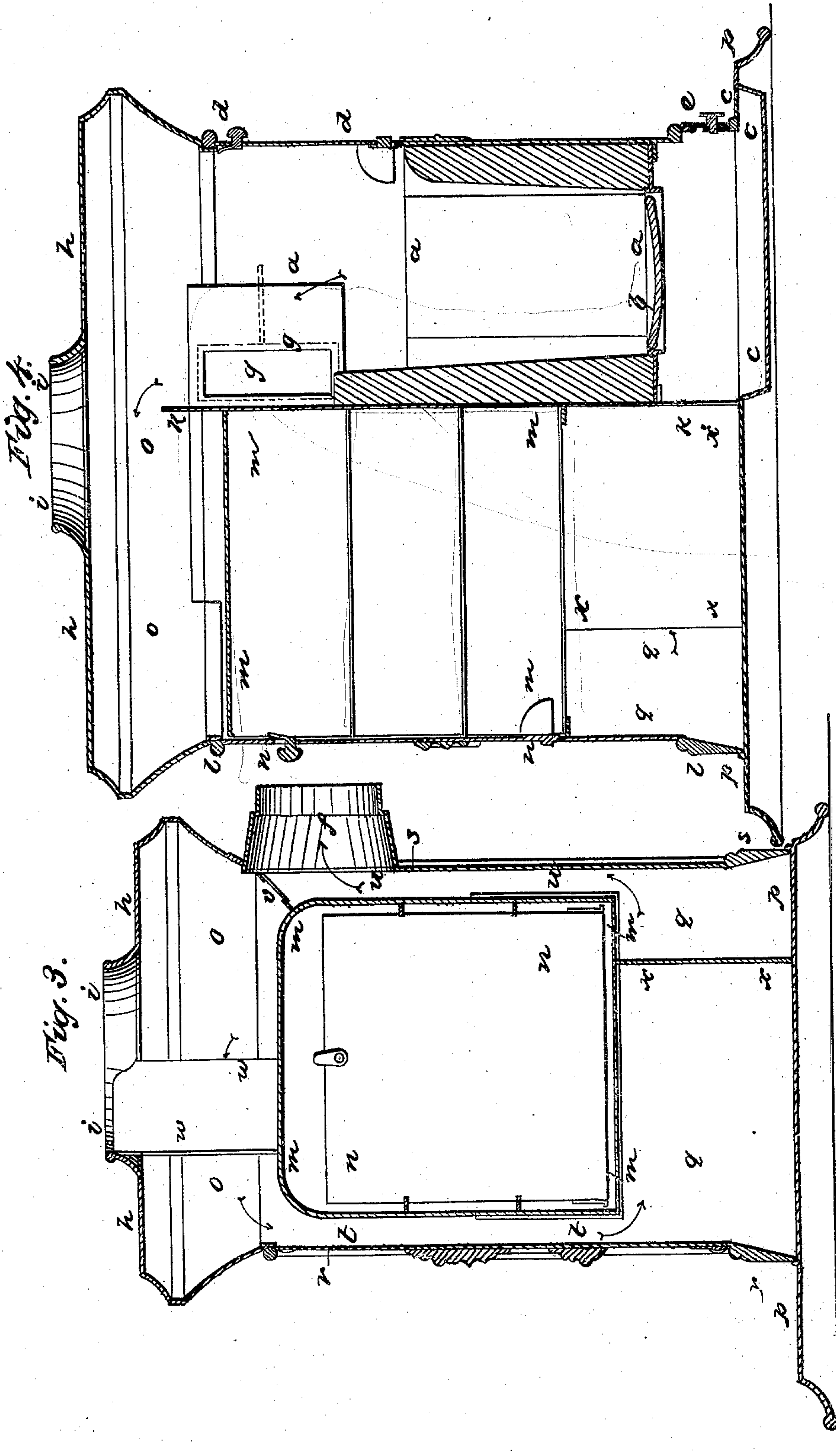
N. A. BOYNTON.

2 Sheets—Sheet 2.

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# UNITED STATES PATENT OFFICE.

N. A. BOYNTON, OF BOSTON, MASSACHUSETTS.

## PARLOR COOKING-STOVE.

Specification of Letters Patent No. 8,242, dated July 22, 1851.

*To all whom it may concern:*

Be it known that I, N. A. BOYNTON, of Boston, in the county of Suffolk and State of Massachusetts, have invented certain new and useful Improvements in Parlor Cooking-Stoves, and that the following description, taken in connection with the accompanying drawings, hereinafter referred to, forms a full and exact specification of the same, wherein I have set forth the nature and principles of my said improvements, by which my invention may be distinguished from others of a similar class, together with such parts as I claim and desire to have secured to me by Letters Patent.

My improvements consist in the arrangement of flues about the oven, by which the heat, smoke, &c., is made to pass about both the sides and the top and bottom of said oven, the end or part of the oven most remote from the fire chamber, being heated as well as the part adjacent to said fire chamber.

The accompanying plates of drawings represent my improvements.

In Plate 1, Figure 1, is a front or end elevation of my improved stove. Fig. 2 is a plan or top view of the same. In Plate 2, Fig. 3, is a transverse vertical section taken in the plane of the line A B, Fig. 2, Plate 1, and Fig. 4 is a longitudinal vertical section taken in the plane of the line C D in said Fig. 2.

*a a a* in Fig. 4 Plate 2 represents the fire chamber with a swinging grate *b b* and having directly under it the ash pit *c c*, *d* and *e* being respectively the fire chamber and ash pit doors. At the top of one of the sides of the fire chamber, is an aperture through which the smoke, &c., passes into the smoke pipe *f*, while the fire is being kindled, said aperture, at other times, being closed by the sliding damper *g*, shown in Fig. 4 Plate 2. In the top plate *h h* of the stove, is formed the aperture or space *i*, to be used for boiling purposes. Immediately behind the fire chamber and between the partition *k k* on the back of said fire chamber and the rear end plate *l l* of the stove, is placed the oven *m m m m*, said partition *k k* which extends a little way over the top of the oven, forming the back of the oven, and said oven being supported by flanges formed on the back of the partition and by a flange on the rear end plate *l l*. In this end plate *l l* is the oven door *n n*.

Between the top of the oven and the top plate *h h* of the stove is the passage or chamber *o o* and between the bottom of the oven and the bottom plate *p p* of the stove, is the passage or chamber *q q*.

Between the front and rear side plates *r* and *s* of the stove and the sides of the oven, are formed the passages *t t* and *u u* respectively. The heat, &c., as it passes from the fuel in the fire chamber, over the partition *k k*, is prevented from passing immediately across the top of the oven out through the smoke pipe, by the partition *v*, extending in a diagonal direction from the top of the oven to the top of the chamber which leads to the smoke pipe, as shown in Fig. 3 Plate 2.

A curved partition *w* extends from the top plate *h h* to the top of the oven, as shown in Fig. 3 Plate 2 and by dotted lines in Fig. 2 Plate 1, and abuts against the partition *k k*. From the bottom plate *p p*, of the stove, extends the long straight partition *x x* to the bottom of the oven, running nearly the whole length of said oven. The course of the heat, &c., is shown by the arrows in the drawings.

As the heat comes up from the fuel into the chamber *o o* on the top of the oven, it is prevented from passing directly into the chamber *t t* on the side of the oven, by the curved partition *w*, before referred to, by which means it is made to traverse the whole top of the oven, before it can pass into the chamber *t t*, thus keeping the part of the oven remote from the fire chamber hot, as well as the part adjacent to said fire chamber. It then passes down the passage *t t* into the passage *q q* under the oven, and is made to pass to the end of the oven which is farthest from the fire chamber, before it can enter into the passage *u u*, by the partition *x x*. From the passage *q q* it passes up through the passage *u u* and out through the smoke pipe, thus forming a current of heat entirely around the top, bottom and both sides of the oven.

Having thus described my improvements in parlor cooking stoves, I shall state my claim as follows.

What I claim as my invention and desire to have secured to me by Letters Patent, is—

The arrangement of flues, as herein above described, about the oven of a parlor cooking stove, by which the heat, smoke, &c., is first made to pass over the top of the oven



and then down the passage formed between the front side plate and the side of the oven, across the bottom of the oven up through the passage formed between the rear side plate  
5 and the other side of the oven, and finally out through the smoke pipe; the heat, &c., being made to pass to the part of the oven most remote from the fire chamber, by the

partitions *w w, x x*, on the top and bottom of said oven, substantially as herein above described.

N. A. BOYNTON.

Witnesses:

ESRA LINCOLN,  
HENRY F. CONANT.