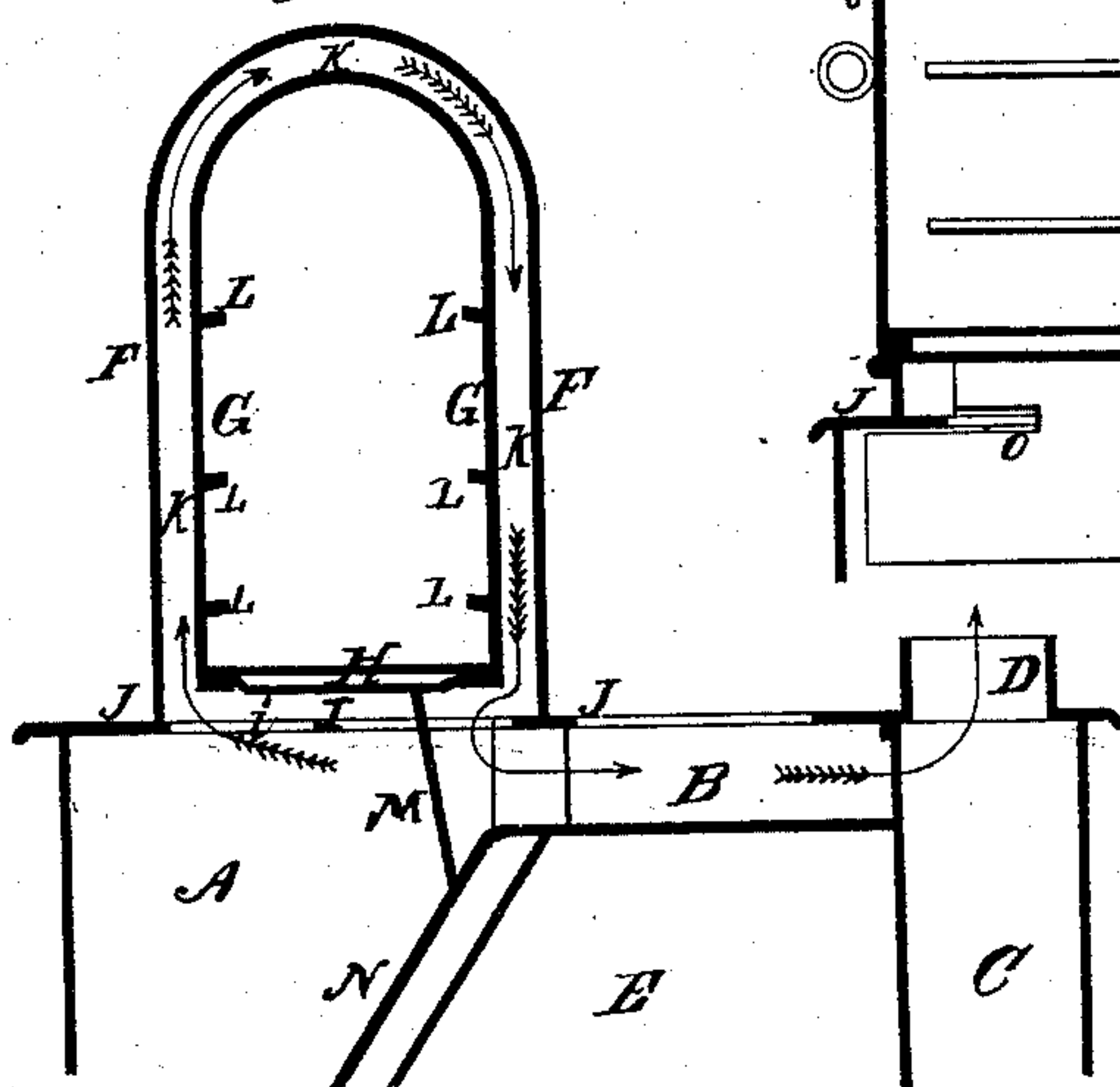


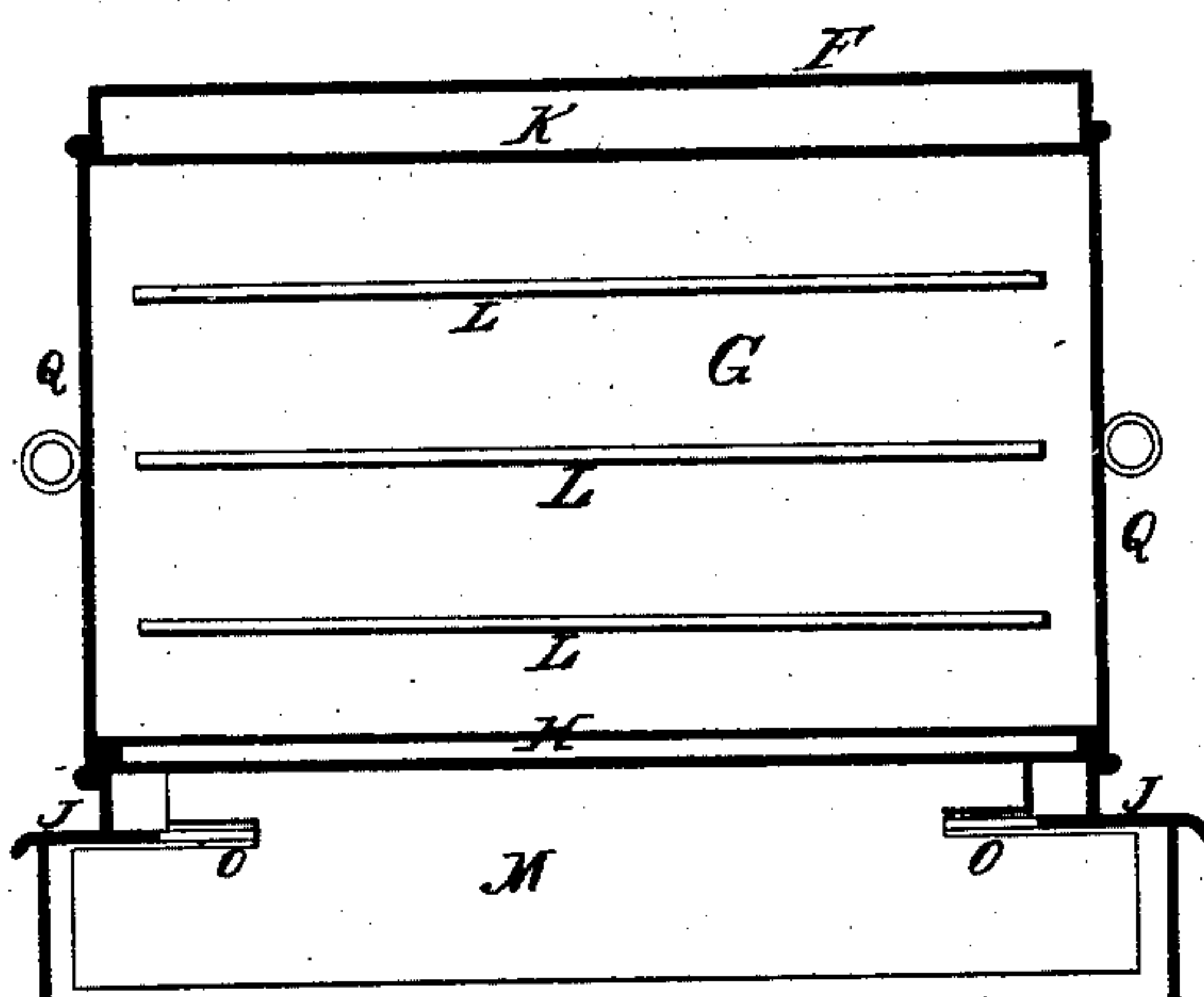
Domestic Over.

Patented July 29, 1851.

*Fig. 1.*



*Fig. 2.*



# UNITED STATES PATENT OFFICE.

G. H. THATCHER, OF ALBANY, NEW YORK.

## STOVE WITH PORTABLE OVEN.

Specification of Letters Patent No. 8,263, dated July 29, 1851.

*To all whom it may concern:*

Be it known that I, GEORGE H. THATCHER, of the city of Albany, in the county of Albany and State of New York, have invented  
5 a certain new and useful improvement, being a hand oven adapted to the fire-chamber or upper flue of any ordinary cooking stove; and I do hereby declare the following to be a full and clear description of the  
10 construction thereof, reference being had to the annexed drawings, making part of this specification.

Figure 1—represents a vertical transverse section through the oven,—showing its connection with the fire chamber of the stove.  
15 Fig. 2—is a vertical longitudinal section through the oven,—showing the damper plate projecting from the bottom thereof.

The same letters of reference indicate the  
20 same parts.

The nature of my improvements consists in constructing a portable oven with a continuous flue in such a manner as to unite with the fire chamber of the stove and receive the heat therefrom, and conduct it  
25 over the top and down the rear side of the same, and permit it to pass thence into the upper flue in the usual manner.

My improvement also consists in the employment of a stationary damper plate projecting from the bottom of the oven, and inclining rearward at an angle of about 20 degrees from a vertical line and fitting against the back plate of the fire chamber, or front  
35 plate of the ordinary oven, for the purpose of arresting the heat in its tendency toward the top flue and directing it against the bottom of the portable oven, and thence through the continuous flue.

40 A represents the upper portion of the fire chamber of an ordinary cook stove;—B, the upper flue; C, the back flue; D, the escape opening for the smoke; E, the usual oven chamber.

45 The portable oven is composed of an outer and inner case F, G, of sheet iron, made semi-circular at the top, and of an oblong form,—the lower edges of the outer case F resting upon the top plate of the stove,—and  
50 the inner case, or oven G, provided with a double bottom in such a manner as to form a chamber H, for retaining, the heat and also preventing the bottom of the inner case or oven G, from burning out or becoming  
55 too hot—there being a space I, between said

double bottom, and top plate J, of the stove, for allowing the free egress of the heat and smoke from the fire chamber A, up the front flue of the oven.

K, is the continuous flue formed between 60 the outer and inner case, or oven, F, G, and extending from end to end, and around the upper portion of the same, the front portion thereof communicating with the fire chamber A, and the rear portion uniting 65 with the upper flue, B, thus forming a continuous flue for the passage of the heat and smoke, direct from the fire chamber A, around the portable oven. The inner case or oven G, is provided with ledges L, for 70 supporting the horizontal sliding plates or shelves in the usual manner.

M is the stationary damper plate, projecting from the double bottom of the oven, and inclining rearward at a suitable angle from 75 a vertical line,—and fitting against the back plate N, of the fire chamber A, near the upper portion thereof, for directing the heat and smoke from the fire chamber against the double bottom and through the 80 continuous flue K, of the oven and into the top flue of the stove, back of the damper plate M, as shown by the arrows in Fig. 1, which indicate the direction of the draft.

The ends of the portable oven are provided with doors Q hinged in the usual  
85 manner.

Having thus described my improvements in the portable oven for cooking stoves, what I claim therein as new and desire to 90 secure by Letters Patent, is—

In combination with a portable oven I claim the permanent damper plate or shut-off M which forces the heat and smoke after striking against the bottom of the 95 oven, to pass up the front flue and over the oven, and then down the back, passing down behind the permanent damper plate or shut off M and out through the ordinary draft or top flue B, of the stove;—being so simple 100 in its construction that it may be made by an ordinary tinman, to suit any ordinary stove, as described and represented.

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

GEO. H. THATCHER.

Witnesses:

WM. P. ELLIOT,

A. E. H. JOHNSON.