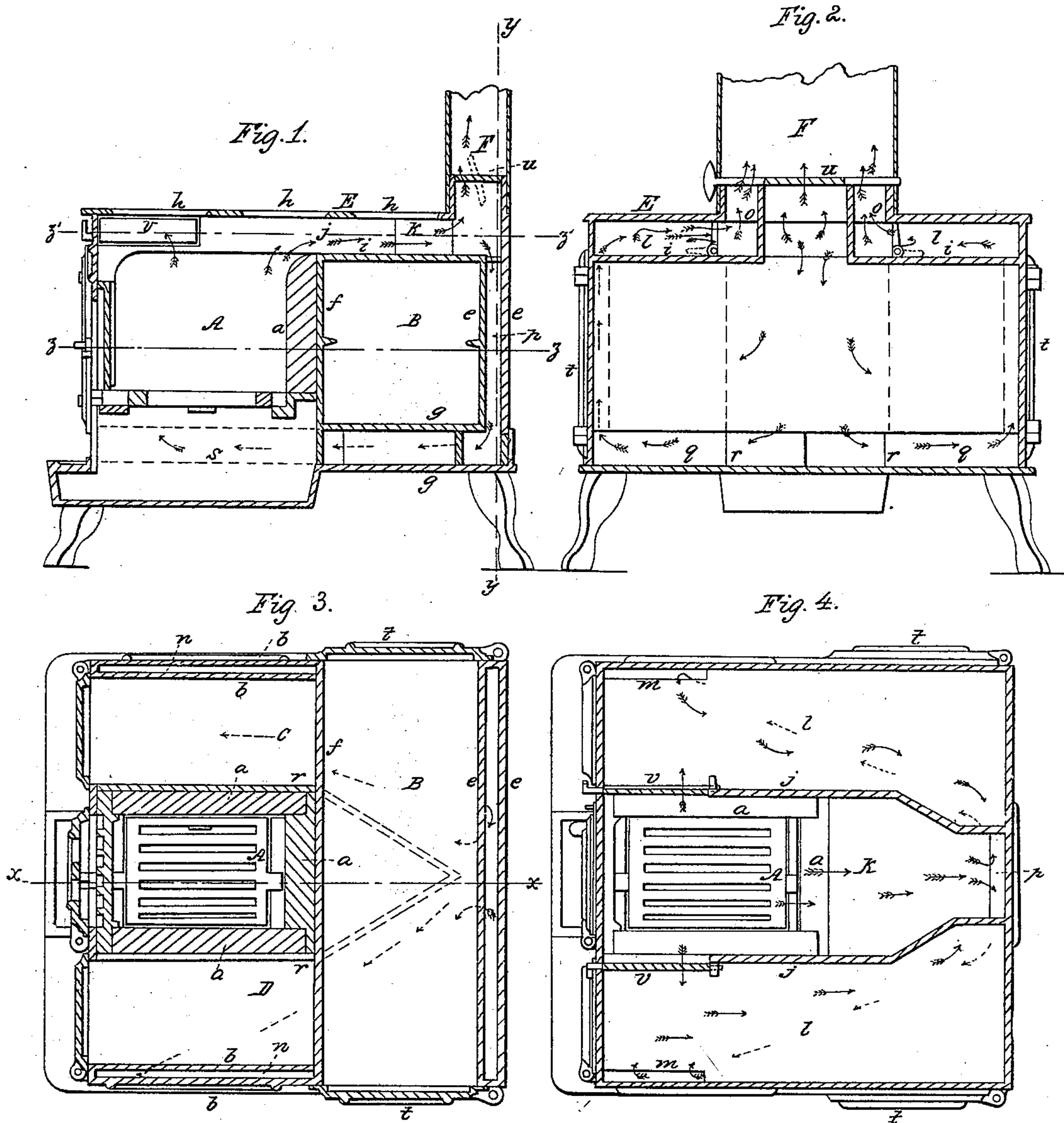


J. SCHEEPER.

Cooking Stove.

No. 25,143.

Patented Aug. 16, 1859.



Witnesses:

Wm. Tuck
L. Cohen

Inventor:

John Scheeper

UNITED STATES PATENT OFFICE.

JOHN SCHEEPER, OF NEW YORK, N. Y.

STOVE.

Specification of Letters Patent No. 25,143, dated August 16, 1859.

To all whom it may concern:

Be it known that I, JOHN SCHEEPER, of the city, county, and State of New York, have invented a new and Improved Cooking-Stove; and I do hereby declare that the following is a full, clear, and exact description of the same, reference being had to the annexed drawings, making a part of this specification, in which—

Figure 1, is a vertical section of my invention taken in the line x, x , Fig. 3. Fig. 2, a vertical section of ditto taken in the line y, y , Fig. 1. Fig. 3, a horizontal section of ditto taken in the line z, z , Fig. 1. Fig. 4, a horizontal section of ditto taken in the line z', z' , Fig. 1.

Similar letters of reference indicate corresponding parts in the several figures.

This invention consists in a peculiar arrangement of a fire chamber with ovens and flues as hereinafter fully shown and described, whereby the radiation of heat from the stove is in a great measure prevented and retained to heat the several ovens, thereby effecting a great saving in fuel. The invention also permitting of the very economical use of fuel when used for cooking with vessels directly from the fire, as in boiling, frying, etc. etc.

To enable those skilled in the art to fully understand and construct my invention I will proceed to describe it.

A, represents the fire chamber of the stove and B, C, D, are three ovens, one of which B, is at the back of the fire chamber and the other two C, D, at its sides. The oven B, extends the whole width of the stove, and the backs of the side ovens C, D, abut against it, as shown clearly in Fig. 3. The fire chamber A, is lined with fire brick a , as usual, and the outer sides of the ovens C, D, are double walled as shown at b, b , Fig. 3. The back side of the oven B, is also double walled as shown at e, e , in Figs. 1 and 3, a single plate f , only being interposed between the ovens B, and C, D. The bottoms of all the ovens are double walled, the double walls g, g , of the bottom of the back oven B, are shown in Fig. 1. The ovens and fire chamber are covered by a plate E, which has holes h , made in it as usual for the reception of cooking vessels, and between this plate E, and the plate i , that covers the oven vertical partition, plates j, j , are placed, said partition plates form-

ing a flue k , which leads from the fire chamber A, directly to the smoke pipe F, as shown clearly in Fig. 1. At the outer side of each plate j , a flue l , is formed, the front parts of which communicate at m , with the upper parts of flues n, n , at the outer sides of the ovens C, D, and which are formed by their double walls d, d , see Fig. 4. The back parts of the flues l , communicate with the smoke pipe F, by means of upright passages o, o , both of which are shown in Fig. 2. The back part of the flue k , also communicates with a flue p , which is formed by the double walls e, e , of the back of the oven. The flue p , communicates at its lower end with two flues q, q , underneath the ovens C, D, the two flues being formed by partition plates r , which inclose the ash pit s , of the fire chamber.

At each end of the oven B, there is a door t .

The smoke pipe F, is provided with a damper u , and the flues l, l , have each a damper v , by which they may, when desired, be made to communicate directly with the fire chamber, see Fig. 4.

The operation is as follows:—In kindling a fire the damper u , is opened and a strong and direct draft is obtained. And when the ovens are to be used and the fire in A sufficiently under way the damper u , is closed, and the products of combustion from the fire chamber pass down the flue p , at the back of the oven B, through the flues q, q , underneath the ovens B, C, D, up the flues n, n , at the sides of the ovens C, D, and through the openings m, m , into the flues l, l , and thence through the passages o, o , into the smoke pipe F. By this arrangement it will be seen that all the ovens are surrounded by the products of combustion and the heat retained within the stove, thereby effecting a great saving in the consumption of fuel. When the ovens are in use and the dampers v, v , closed the central holes h , of the plate E, may be used, for boiling, frying, etc., but in case the holes h , over the side ovens C, D, are required to be used, the dampers v, v , are opened and the products of combustion allowed to pass directly into the flues l, l .

I am aware that it is quite common to surround the ovens of cooking stoves with flues in order that the same may be properly heated with a moderate consumption of fuel, but, I am not aware that a fire chamber

has been used in connection with three ovens and flues arranged substantially as herein shown and described, so that the fire chamber with the exception of its front will be surrounded by the ovens and flues interposed between the outer sides of the ovens and the plates of the stove. I therefore do not claim any of the within described parts separately or irrespective of the arrangement described; but

I do claim as new and desire to secure by Letters Patent.

The arrangement and combination of the fire chamber A, ovens B, C, D, and flues *k, l, l, q, q, n, n*, substantially as and for the purpose herein shown and described. 15

JOHN SCHEEPER.

Witnesses:

WM. TUSCH,
S. F. COHEN.