

W. PETTET.  
Cooking Range.

No. 26,051.

Patented Nov. 8, 1859.

Fig. 1

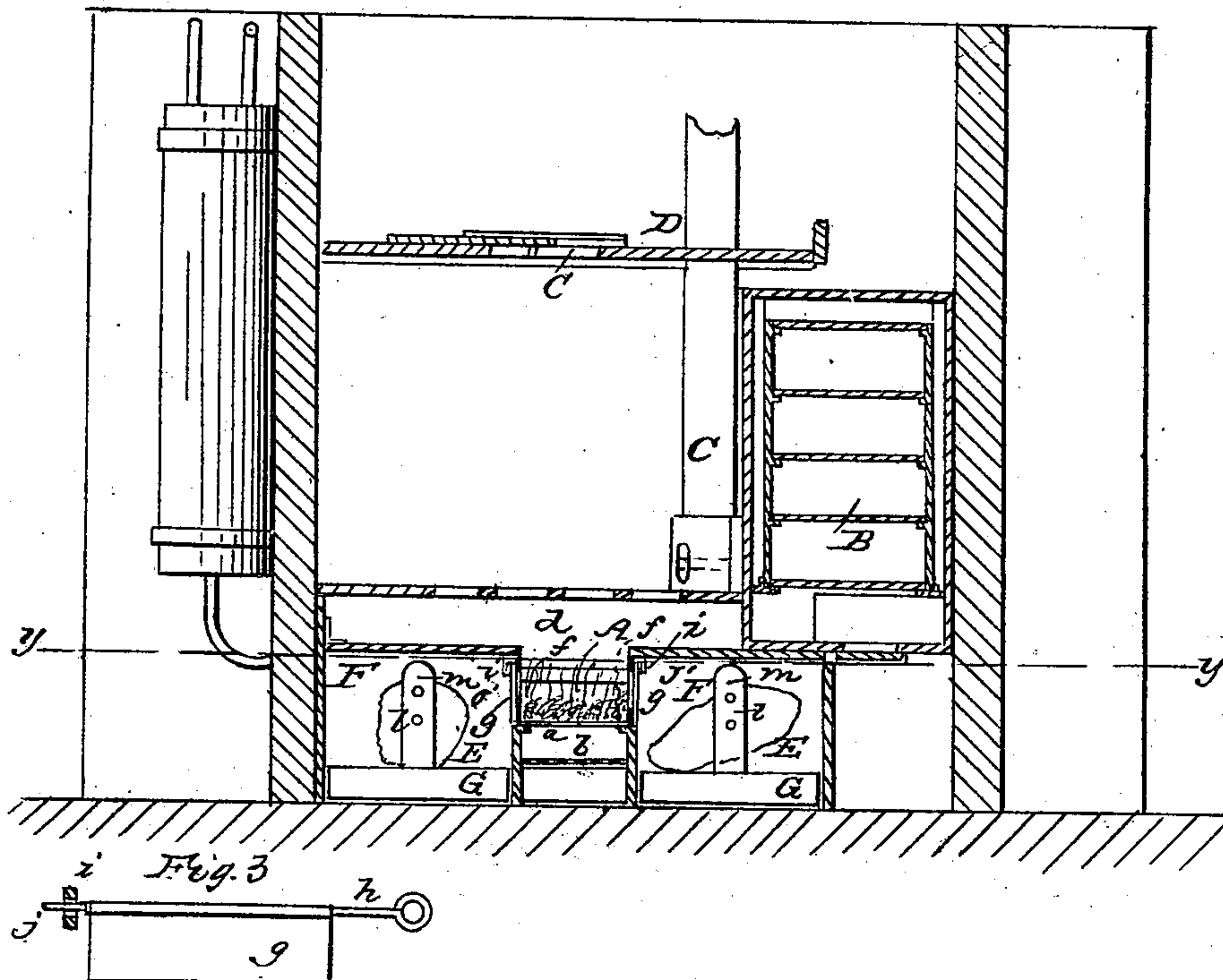
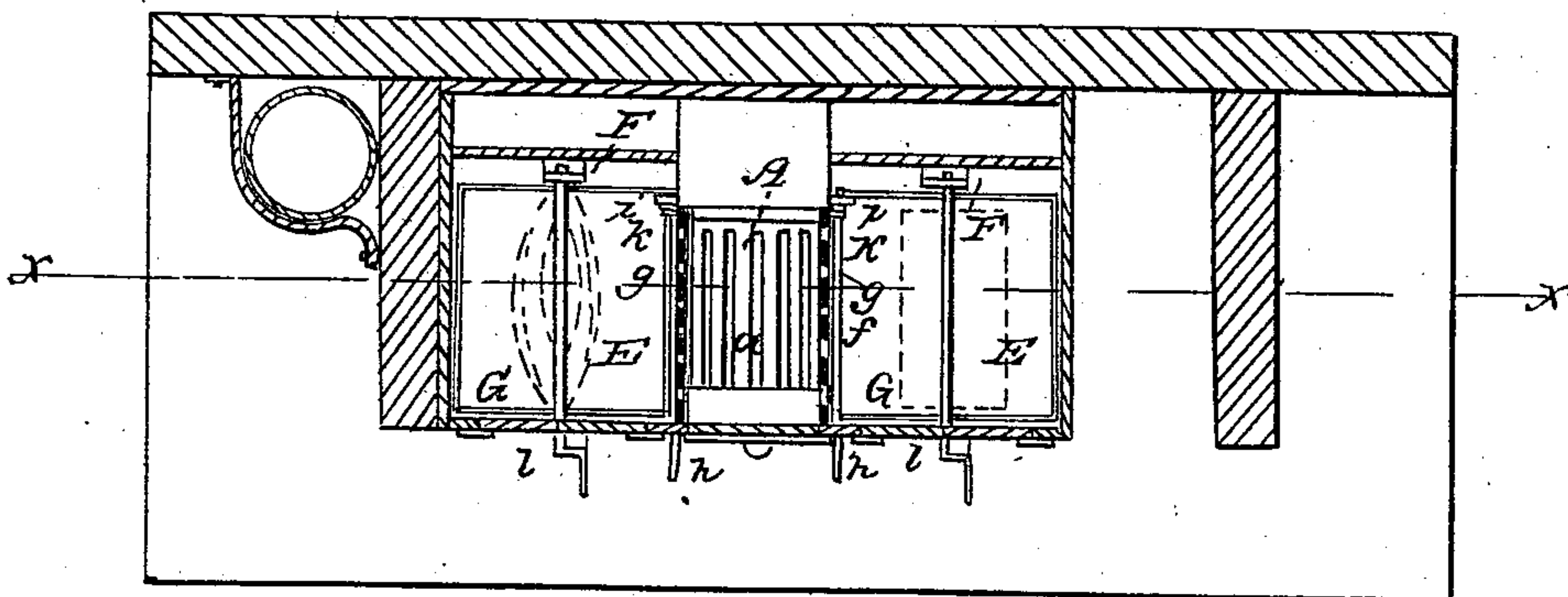


Fig. 2



WITNESSES  
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# UNITED STATES PATENT OFFICE.

WILLIAM PETTET, OF NEW YORK, N. Y.

## COOKING-RANGE.

Specification of Letters Patent No. 26,051, dated November 8, 1859.

*To all whom it may concern:*

Be it known that I, W. PETTET, of the city, county, and State of New York, have invented a new and Improved Cooking-Range; and I do hereby declare that the following is a full, clear, and exact description of the same, reference being had to the accompanying drawings, forming a part of this specification, in which—

10 Figure 1 is a vertical longitudinal section of my invention, the line *x x*, Fig. 2, indicating the plane of section. Fig. 2 is a horizontal section of ditto, taken in the plane indicated by the line *y y*, Fig. 1. Fig. 3 is a detached view of one of my dampers.

Similar letters of reference in the three views indicate corresponding parts.

20 The nature of my invention consists, 1st, in the combination with a central fire grate having openings in its side and with the side wasting chambers or "spits," of dampers which can be adjusted so that the roasting may either be effected in the side chambers by direct action of the burning 25 coals or by the heat radiated from the sides of the fire chamber, substantially as hereinafter described.

30 To enable those skilled in the art to make and use my invention I will proceed to describe it.

A represents the fire-place, constructed with a grate, *a* small, and with an ash-pit, *b*, in the usual manner. The small pieces of coal and the hot ashes, dropping down from the grate, are retained in the middle of the ash-pit by a perforated plate, *c*, so that the heat from the same is rendered as useful as possible. The heat from the fire passes up into a channel, *d*, 40 which conducts it to the oven, B, and from this oven the heat passes to the chimney, C. The oven, B, is arranged according to a patent, granted to men on the 10th of August, 1858, and it, therefore, requires no 45 further description. The heat which radiates from the range in the lowest story of the house is conducted to the upper story through an opening, *e*, in the partition plate or floor, D.

50 Arranged on the sides of the fire-place, A, are the chambers, E, provided with doors that open on the front of the range. These chambers are in direct communication with the fire-place through perforated plates, *f*,

and this communication can be regulated 55 by means of dampers, *g*, which are operated from the outside by means of rods, *h*. These rods have one of their bearings in the front plate of the range and their other bearings are in sockets, *i*, with four sided 60 holes, *j*, (see Fig. 3) and the inner ends of the rods, *h*, are furnished with a square part *k*, that serves to set the dampers. As long as the round ends of the rods remain in the sockets, *i*, the dampers can be turned, 65 but if the square parts, *k*, are pushed into said sockets, the dampers are compelled to retain their position.

The roasting pieces are arranged on rods, *l*, that turn in holes, *m*, in standards, F, 70 and their outer ends bear in suitable recesses in the front doors or in standards attached to the roasting pans G. If it is now desired to bring the full heat of the fire to act on the roasting pieces, the dampers, *g*, 75 are raised to a horizontal position, which they retain if they are pushed in until their square parts, *k*, pass into the sockets, *i*. At the same time the regular circulation of the heat in the range, and in the oven is not 80 interrupted.

If the heat from the fire becomes too intense for the articles being roasted, the dampers, *g*, are turned down as represented in Figs 1 and 2, and the fire circulates 85 through the range and through the oven as usual. Thus the roasting may be carried on without interfering with the other functions of the range, and with the same fire which serves to boil the contents of pots placed 90 in or on the top plate of the range, or to bake those articles which may be placed in the oven.

What I claim as my invention and desire to secure by Letters Patent, is— 95

The combination with a central fire grate having openings in its side and with the side roasting chambers or spits, of dampers which can be adjusted so that the roasting may either be effected in the side chambers 100 by direct action of the burning coals or by the heat radiated from the sides of the fire chamber, substantially as and for the purposes set forth.

WILLIAM PETTET.

Witnesses:

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