

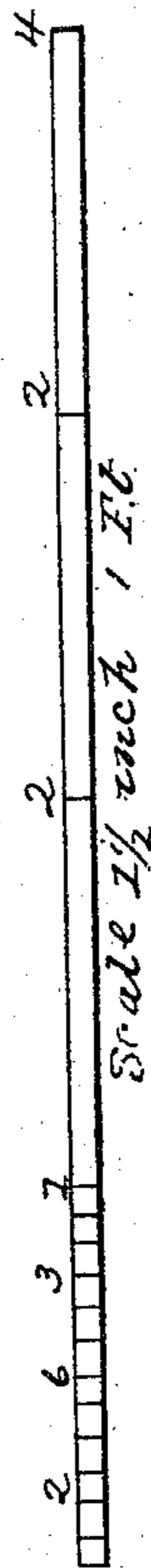
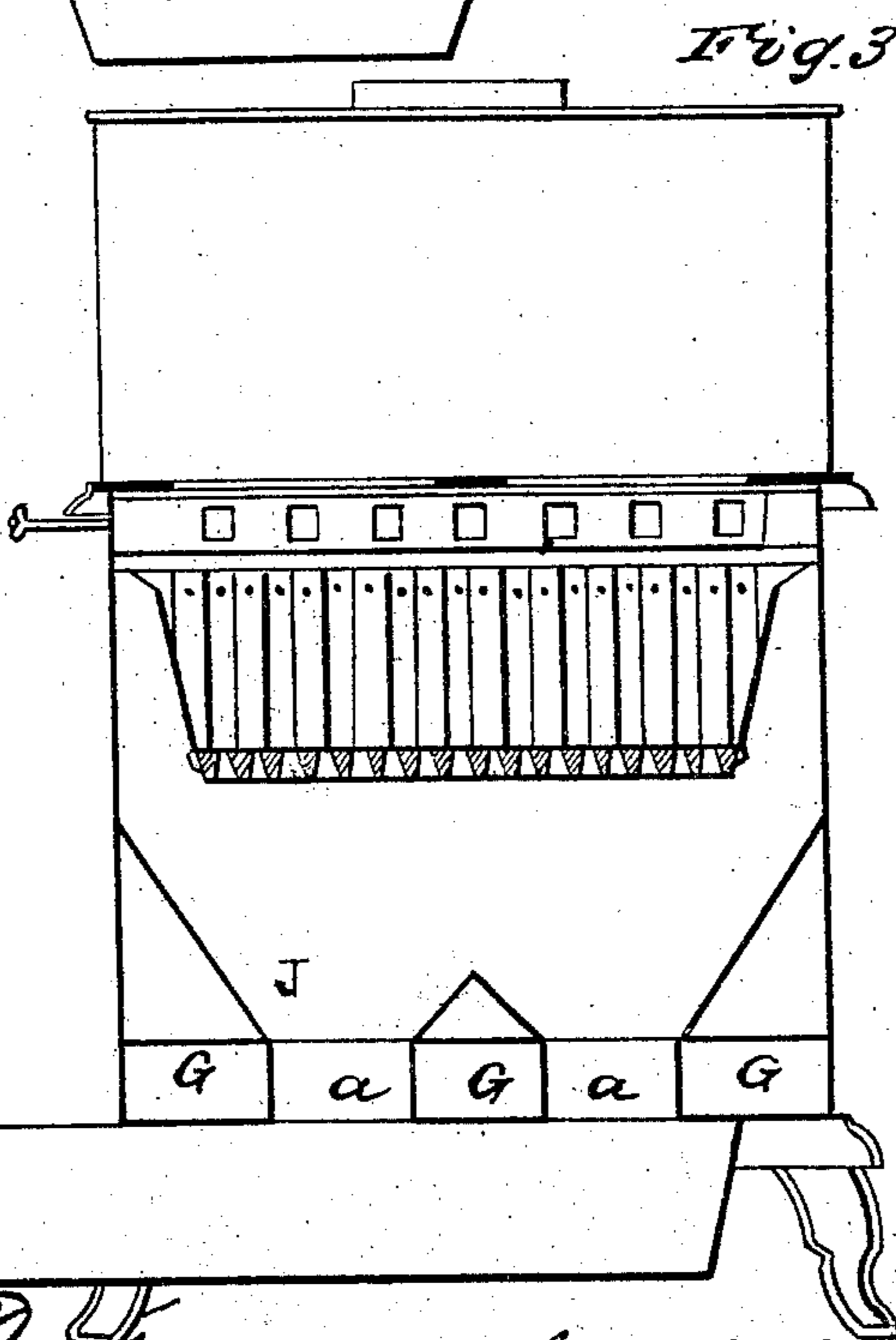
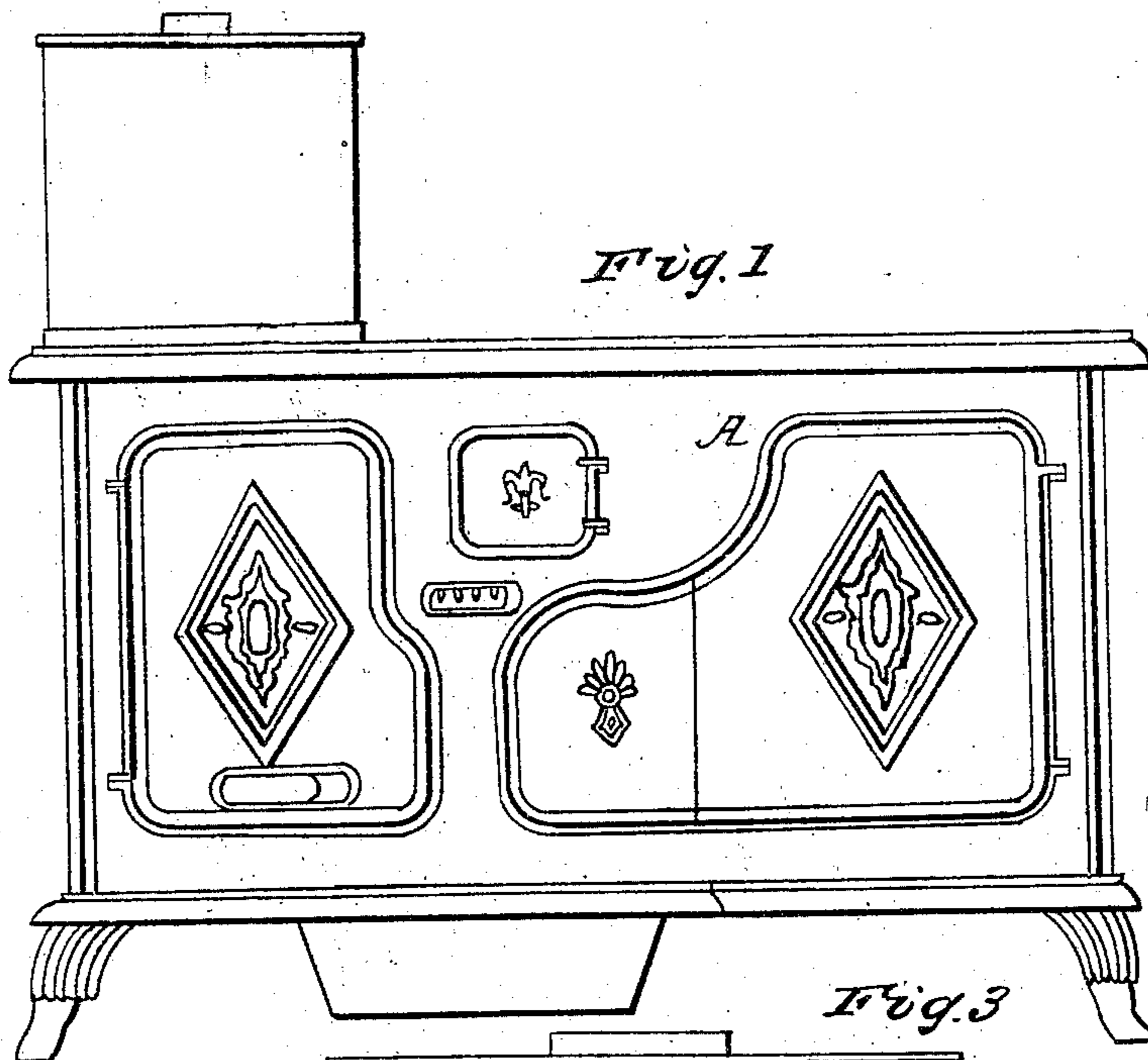
J. G. TREADWELL.

2 Sheets—Sheet 1.

Range.

No. 30,013.

Patented Sept. 11, 1860.



witnesses  
Andrew D. Dwyer  
William H. Hales

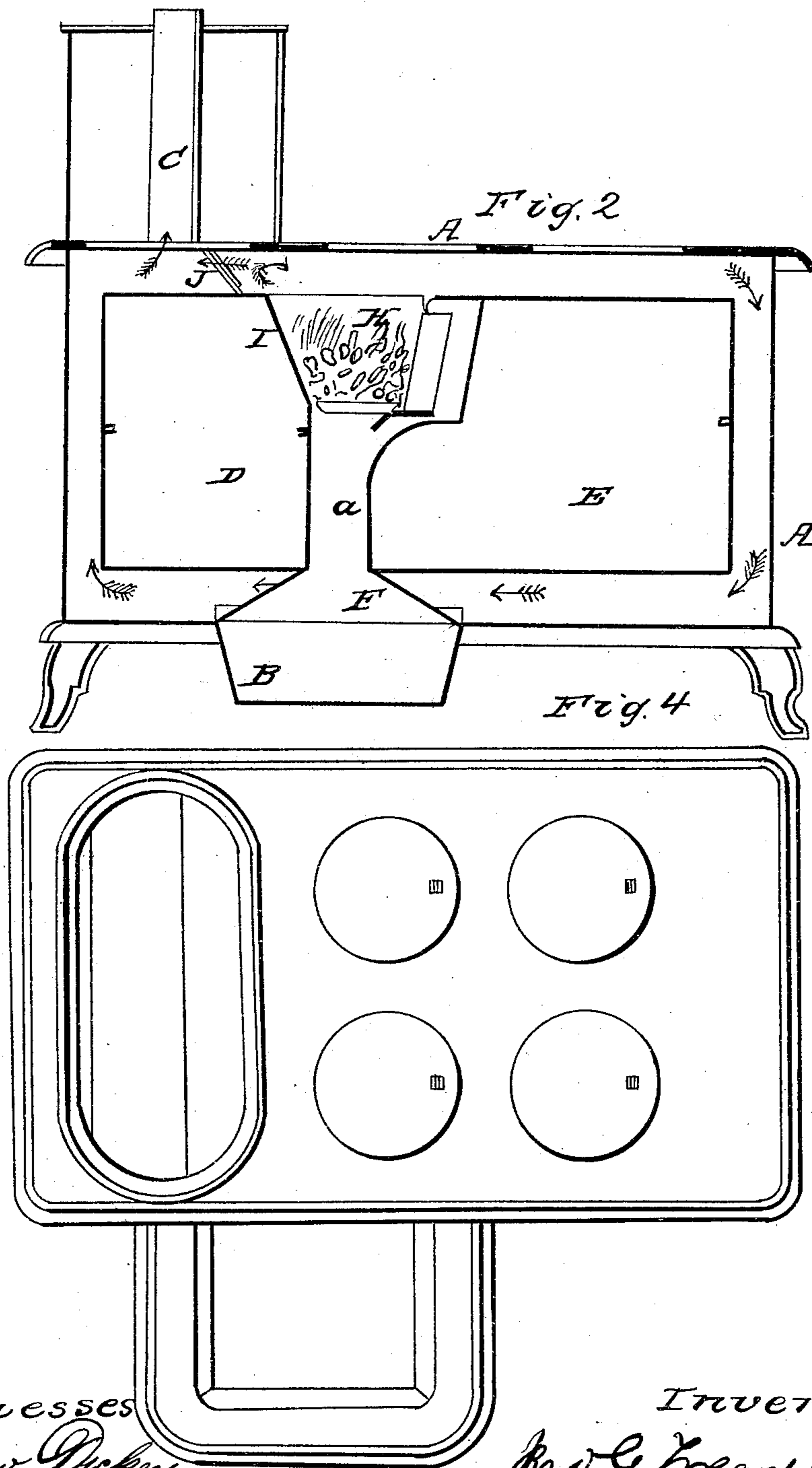
Inventor  
J. G. Treadwell

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Witnesses  
 Andrew Dickey  
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# UNITED STATES PATENT OFFICE.

JOHN G. TREADWELL, OF ALBANY, NEW YORK.

## RANGE OR STOVE.

Specification of Letters Patent No. 30,013, dated September 11, 1860.

*To all whom it may concern:*

Be it known that I, JNO. G. TREADWELL, of Albany, in the county of Albany and State of New York, have invented certain  
5 new and useful Improvements in Stoves and Ranges; 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 and to the  
10 letters of reference marked thereon.

In the annexed drawings, Figure 1 is a side elevation. Fig. 2 is a longitudinal section. Fig. 3 is a transverse section. Fig. 4 is a plan view.

15 In the figures A, represents the body of the stove or range, in which are arranged two ovens, D, and E. The ovens are separate and distinct from each other being divided by means of a fire box, and flues  
20 as represented in the figures.

B represents the ash pit, and (a) represent draft flues, leading up to the fire box, H. The flues a, a, enter into the ash pit through inverted hoppers F, F.

25 The products of combustion, and hot air, from the fire box, pass around the two ovens through the flue represented and shown by the red arrows, Fig. 2. If a more direct passage is required a damper at J, may be opened, in which case the products  
30 &c. will pass to the smoke pipe at C, without passing around the ovens.

The usual passage of the hot air, &c., being around the ovens, it will be readily  
35 seen that I am enabled to employ a single metallic plate I, between the baking oven D, and the fire box, H, because the fire does not strike this plate, but clings to the plate on that side in the direction of which the  
40 draft passes. If the draft were divided so as to pass around each oven partially I could not use a single plate, between the oven D, and the fire because it would be liable to burn out in a very short time.

45 The plate I, is perforated with small holes, and the roasting oven is provided with a damper, by means of which ventilation is effected. The ventilation through this plate has also a tendency, together with  
50 the air which passes up the flues a, a, to keep the fire from said plate I, and thus prevent its burning out and becoming destroyed. This ventilation also assists in burning the gases.

In the ordinary or what is called the low  
55 double oven range, the products of combustion are divided—one half supposed to pass down and under one oven and reverting, and the other half in the same manner down  
60 and under the other oven, the fire box and ash pit distinctly dividing the two ovens, and the result in most cases is that the products of combustion do not equally divide, and hence both ovens are not uniformly  
65 heated. While one may perform its work well, the other will be almost entirely useless, and vice versa as the current of heat may have directed its course in the ascending or descending flues.

In my stove the flue is so constructed as  
70 to make one continuous or sheet flue, except the passage through the hopper connected with the ash pit, attached to the bottom, then it is divided into three flues G contracted so as to have about the capacity of  
75 an eight inch circular pipe or flue, in order that a large amount of heated air may be retained under the large oven E, which insures a perfect bake on the bottom. By these passages I am enabled to make a  
80 large and commodious ash pit thereby lessening the liability of its becoming filled up. After the passage through the flues the heated air again disseminates over the entire breadth of the flue under the roasting  
85 oven, and passes up the end flue to the smoke or discharge pipe.

In small stoves the flue will not need to be divided into more than two passages but in large stoves the number of passages will  
90 be greater.

The fire box of this stove is made the usual stove size and with it I propose to use my gas burning arrangement secured  
95 in a former patent.

Having thus fully described my invention what I claim as new and desire to secure by Letters Patent is—

The arrangement of the fire box, the draft flue a, and the hoppers, F, F, with  
100 the ovens, D, and E, and with the hot air flues around and between the hoppers, substantially as and for the purpose specified.

JNO. G. TREADWELL.

Witnesses:

A. DICKEY,  
WM. HAILES.