COX & DAVY.

Cook Stove.

No. 44,833. Patented Oct. 25, 1864.

Fig. 1

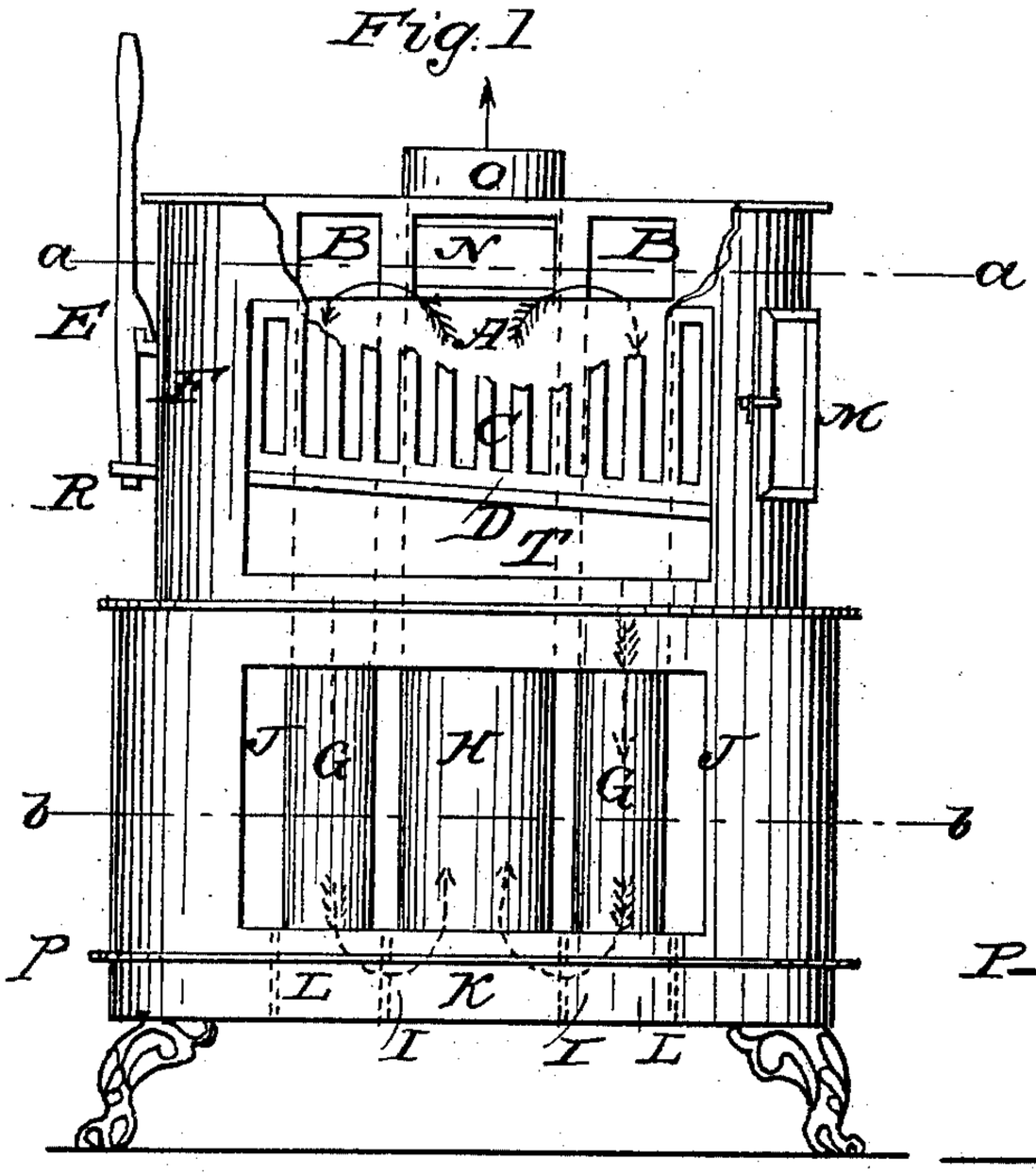


Fig. 3

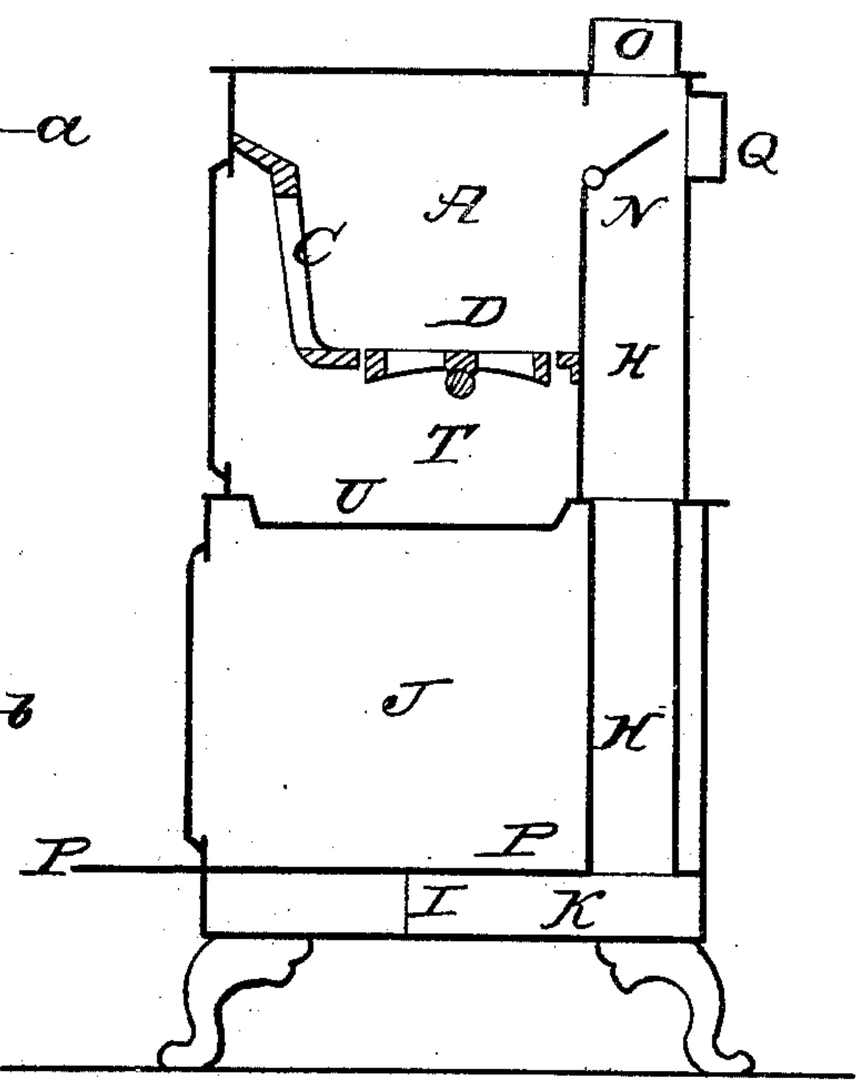


Fig. 4

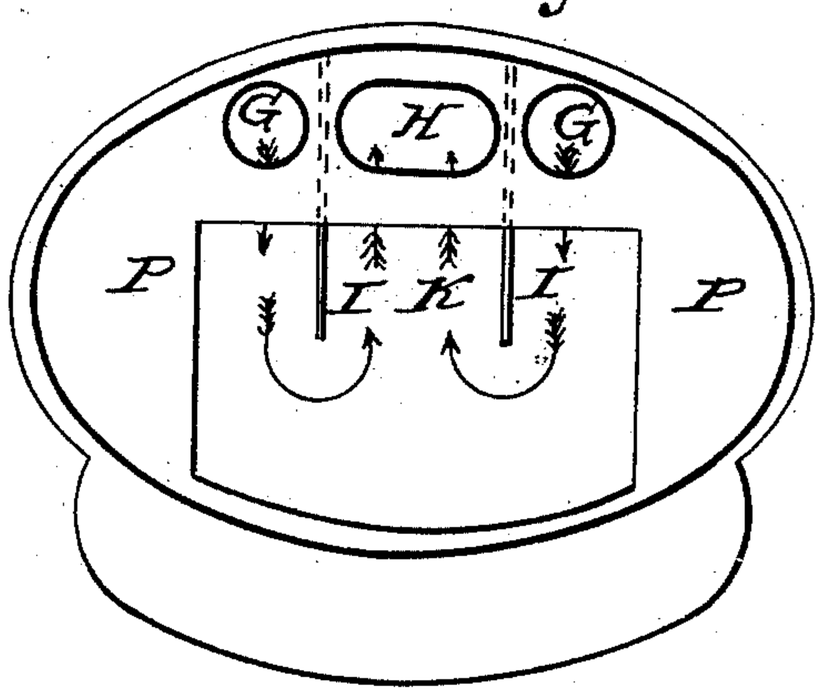
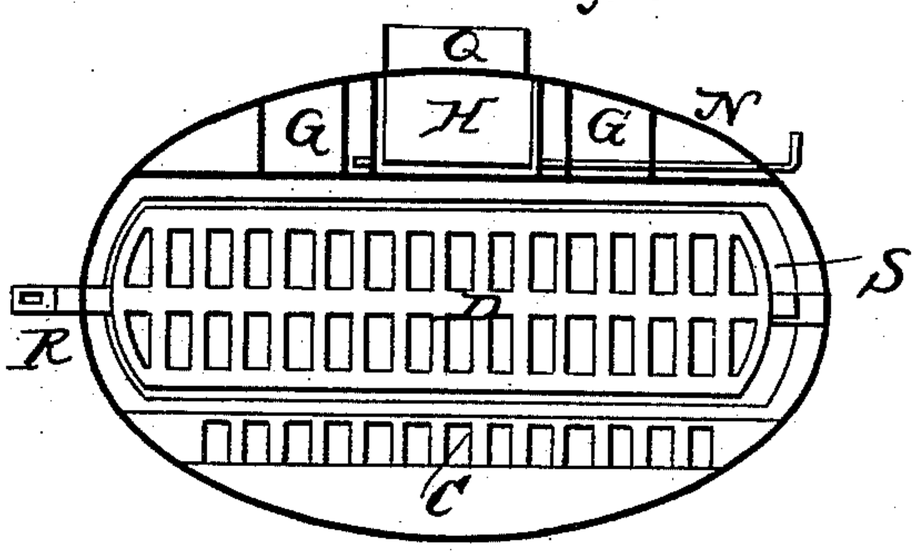


Fig. 2



Witnesses
R. B. Church
E. M. Bassett

Inventors
David B. Cox
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UNITED STATES PATENT OFFICE.

JOHN T. DAVY AND DAVID B. COX, OF TROY, NEW YORK, ASSIGNORS TO DAVID B. COX AND HARVEY CHURCH, OF SAME PLACE.

IMPROVED PARLOR AND COOKING STOVE.

Specification forming part of Letters Patent No. **44,833,** dated October 25, 1864.

To all whom it may concern:

Be it known that we, JOHN T. DAVY and DAVID B. COX, both of the city of Troy, in the county of Rensselaer and State of New York, have invented new and useful Improvements in Cooking and Parlor Stoves; and we do hereby declare that the following is a full and exact description thereof, reference being had to the accompanying drawings and specification—

Figure 1 being a perspective view, with a part of the top cut out to show the upper end of the back flues, Fig. 2 being a sectional view at line *a* of fire-box. Fig. 3 is an end sectional view of the middle of stove. Fig. 4 is a sectional view at line *b*, showing the oven-bottom and pipe-flues, with part of bottom oven-plate cut out to show the bottom flues.

Between the bottom of the stove and the oven-bottom P P are two perpendicular flue-plates, *i i*, extending from the back of the stove about two-thirds the way across the bottom, for the purpose of distributing the heat descending the flue-pipes G G in the space beneath the oven-bottom, passing it round from each and meeting at the center of flue K, from whence it returns and ascends through the flue-pipe H. The flue-pipes G G and H terminate at the bottom fire-plate, U, which forms the top plate of the oven J, at which point they open into other formed flue-spaces, which continue the drafts to the top of fire-box A. Said flue-pipes G G and H pass through the oven-space from top to bottom, and are set in from the back plate of the stove, so as to leave their entire surface free for the atmosphere in the oven to circulate around them, thus making a larger heating-surface for the oven than can be otherwise obtained, upon which the oven is made to depend mainly for its heat.

Directly over the oven is situated the ash-space T and fire-box A. In the bottom of fire-box is the grate D. It is both a shaking and dumping grate. On the left end of it is the shaft R, projecting through the end of the stove, into which the lower end of the perpendicular lever E is fitted. At the point E on the lever is constructed a hook or knuckle, which is made to connect with another hook, F, which is firmly attached to, being cast on the stove, and forms a fulcrum for the lever E, by which the grate D is moved back and forth, thus sifting the ashes from the fire into the ash-pit.

The hook or fulcrum F is so constructed that when dumping the grate D is desired the lever will leave its fulcrum as it is turned down toward the front of the stove, carrying the grate with it. When the work of dumping is completed, the lever is turned back to its original place, and the grate is righted.

The rolling damper N, when turned back, opens a direct passage from the fire-box to the exit-pipe O or Q, and when turned up divides the product of combustion between the openings B B, passing thence down the flues and flue-pipes G G, is returned in the center flue H, and thence passed off to the chimney.

We do not claim, broadly, the use of independent flue-pipes in ovens; but

What we claim, and desire to secure by Letters Patent, is—

1. The flue-pipes G G and H, (more or less,) passing through from the top of the oven to the bottom of the same, in combination with the oven-space J, having fire-chamber and ash-space directly over the oven, as described and set forth.

2. The hook or fulcrum F, attached to or cast on the stove, in combination with the shaking-grate D, operating in the manner and for the purposes set forth.

JOHN T. DAVY.
DAVID B. COX.

Witnesses:
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