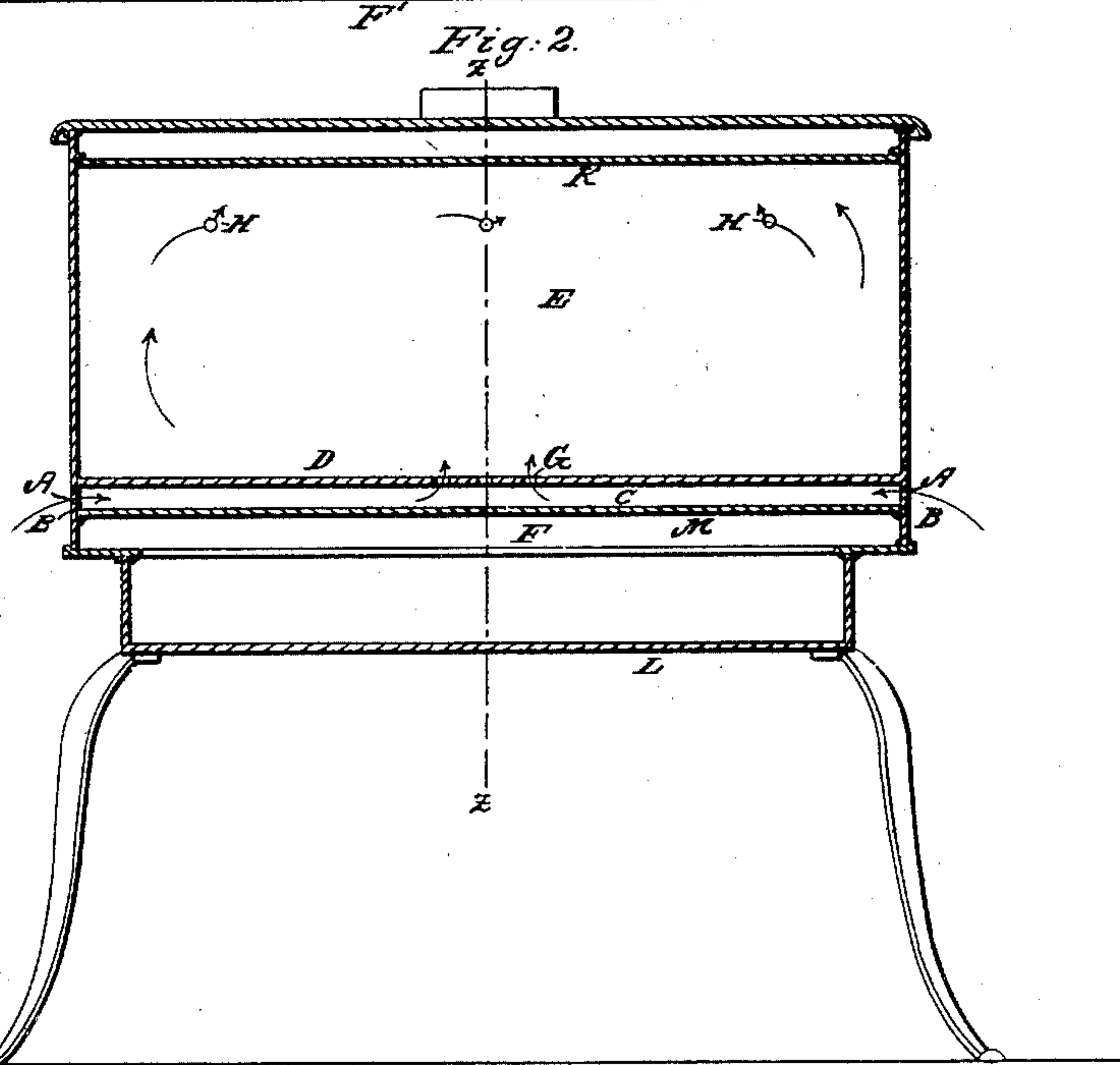
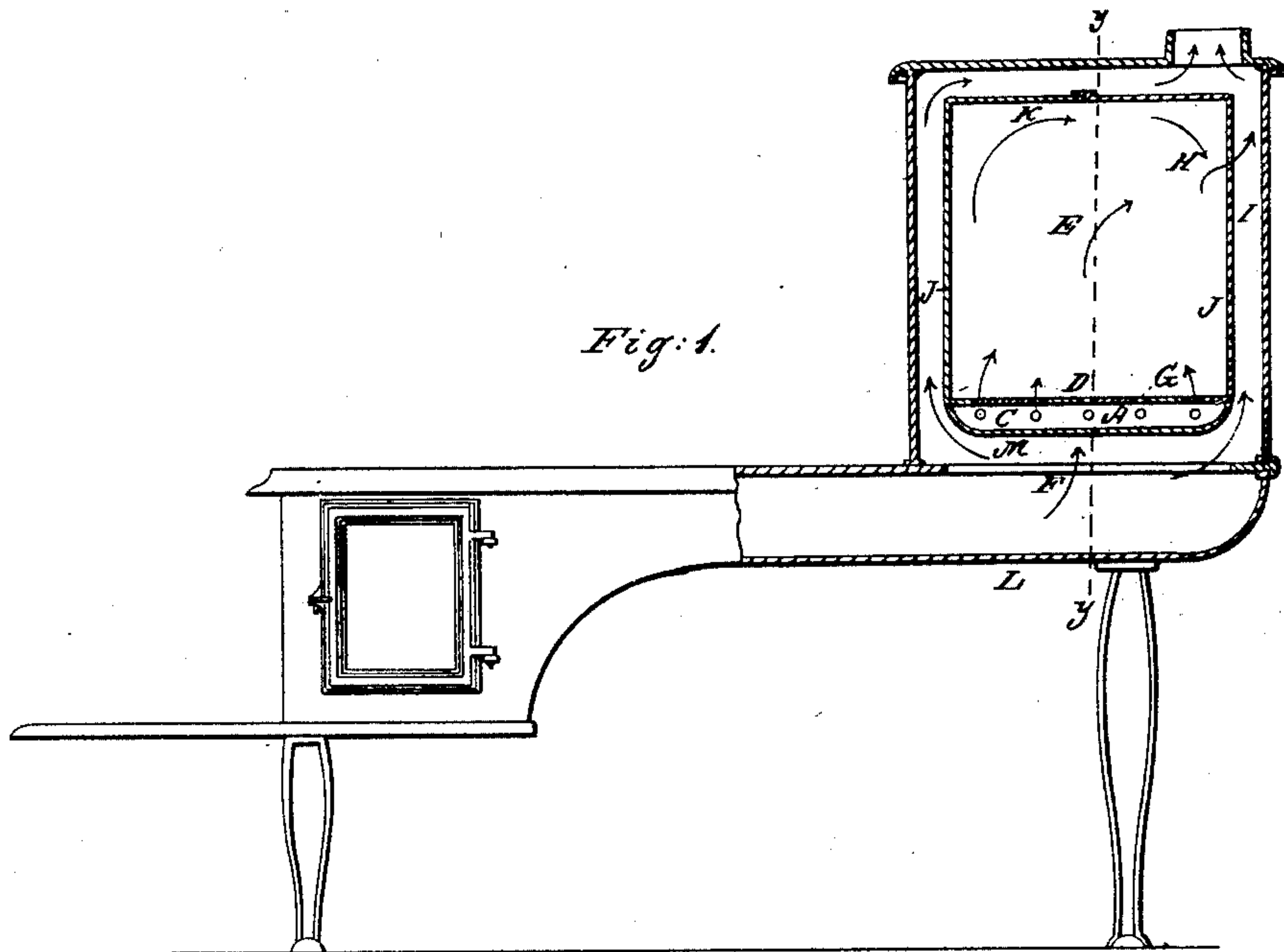


D. E. PARIS.
Cooking Stove.

No. 45,627.

Patented Dec. 27, 1864.



Witnesses:
Gilbert & Co.
Austin Ford Park.

Inventor:
Dail E Paris

UNITED STATES PATENT OFFICE.

DANIEL E. PARIS, OF TROY, NEW YORK.

IMPROVEMENT IN COOKING-STOVES.

Specification forming part of Letters Patent No. 45,627, dated December 27, 1864.

To all whom it may concern:

Be it known that I, DANIEL E. PARIS, of the city of Troy, in the county of Rensselaer and State of New York, have invented a new and useful improvement in Cooking-Stoves having Elevated Ovens, of which the following is a full and exact description, reference being had to the annexed drawings, in which—

Figure 1 is a part side elevation and part section at or about the line *z z* in Fig. 2, and Fig. 2 a front elevation of a section at or about the line *y y* in Fig. 1, of an elevated-oven cooking-stove embodying my invention.

Like parts are marked by like letters in all the figures, and the courses of the gases of combustion and of the atmospheric air through the stove are indicated by the arrows in the drawings.

My invention consists in making an elevated-oven cooking-stove with perforations A A through the end plates, B B, of an air-chamber, C, between the bottom D of the oven, and a fire-flue, F, under the oven, in combination with an aperture or apertures, G, through the oven bottom, and an air-passage or air-passages, H, from the oven E into a fire-flue, I, extended from the fire-flue F along or around the sides J J and top K of the oven in such manner that with a fire in the stove cold air will enter from the apartment in which the stove is used through the perforations A A in the end plates, B B, into the ends of the air-chamber c, and will thence circulate through the chamber c and pass out of that chamber by the aperture or apertures G up into the oven E and circulate through the latter, and finally pass out of the oven through the opening or openings H into the fire-flue I, so as to thereby prevent the overheating of

the bottom of the oven by the fire-flue F, and distribute throughout the interior of the oven the surplus heat taken by the circulating air from the chamber C, and also ventilate the oven.

By the aforesaid combination of the perforations A A in the end plates, B B, with the chamber C, aperture or apertures G, oven E, aperture or apertures H, and fire-flues F I all the aforesaid advantageous results are secured at a considerably less cost than would be the case if the cold air were admitted into the chamber C through a pipe or its equivalent leading from the under side of the bottom plate, L of the fire flue F, up through that plate and fire-flue and through the bottom plate M of the chamber C for the holes A A can be cast in the plates B B in making the latter and with no extra expense therefor; but the employment of a pipe or its equivalent to conduct the air from the under side of the stove up through the fire-flue F into the chamber C would require considerable additional expense.

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

An elevated-oven cooking-stove having perforations A in the end plates, B, of an air-chamber, C, arranged between the bottom of the oven, and a fire-flue, F, under it, in combination with an aperture or apertures, G, in the bottom of the oven, and an air-passage or air-passages, H, from the oven into a fire-flue, I, along or around the oven, substantially as herein described.

DANL. E. PARIS.

Witnesses:

GILBERT GEER, Jr.,
AUSTIN F. PARK.