

2 Sheets--Sheet 1.

R. B. RUGGLES & E. W. FRANCIS.

Cooking-Stoves.

No. 132,182.

Patented Oct. 15, 1872.

Fig. 1

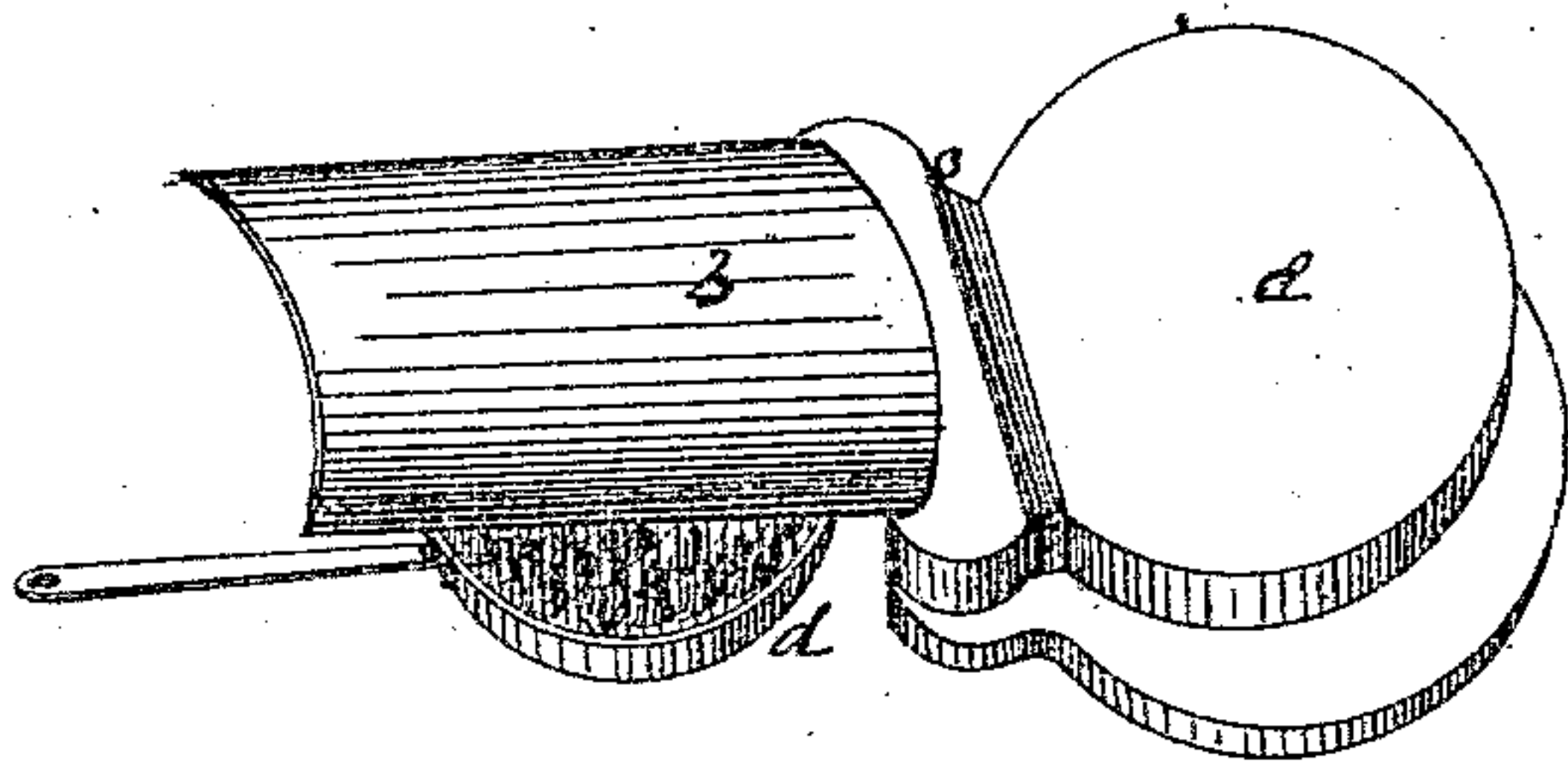
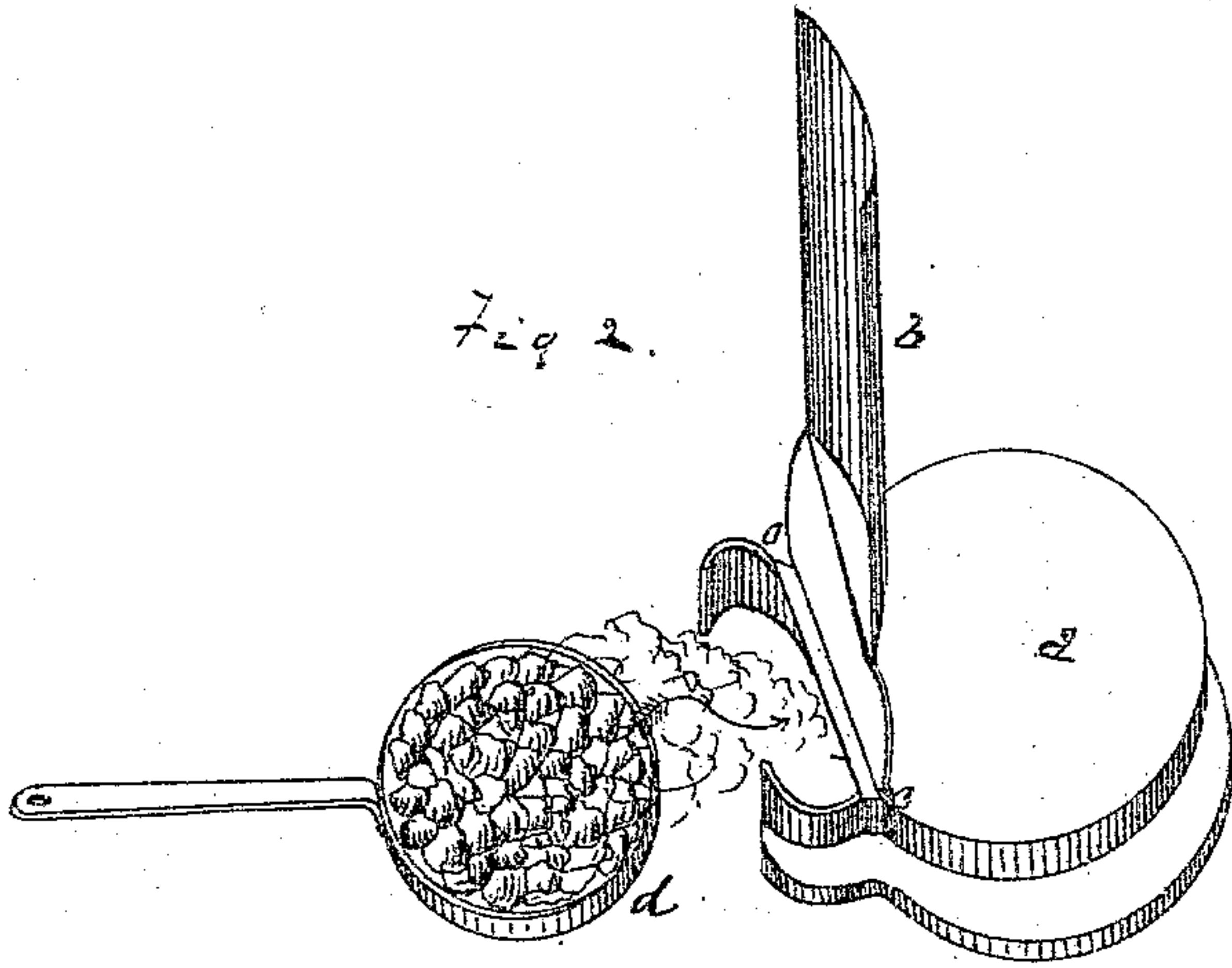


Fig. 2.



Witnesses.

L. Blafdin

George G. Sill

Inventors.

Robert B. Ruggles  
E. W. Francis

by Wm. E. Sumner

Solicitor

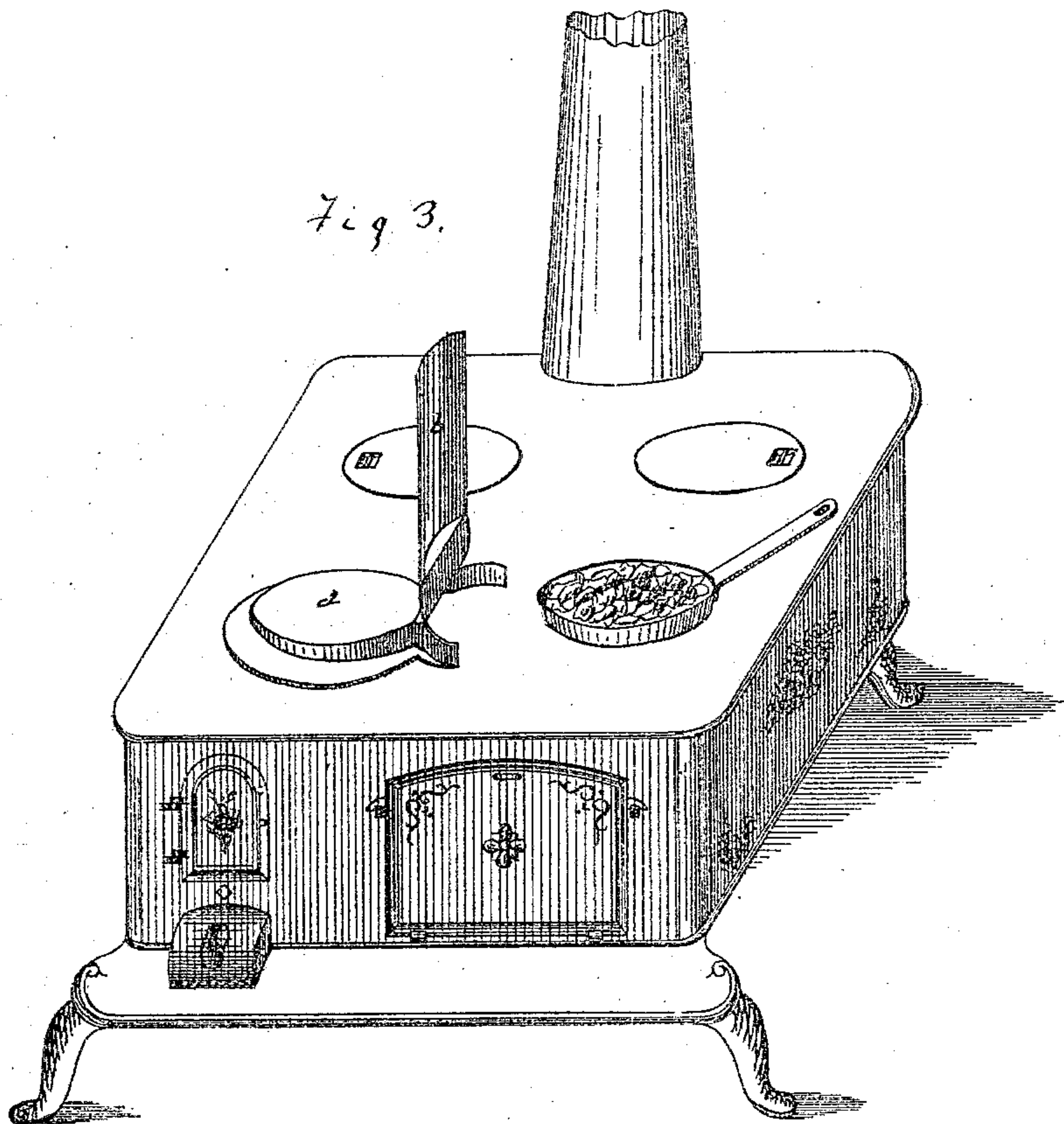
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Witnesses.

L. Häfelin

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Inventor.

R. B. Ruggles  
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# UNITED STATES PATENT OFFICE.

ROBERT B. RUGGLES AND EDWARD W. FRANCIS, OF HARTFORD, CONN.

## IMPROVEMENT IN COOKING-STOVES.

Specification forming part of Letters Patent No. 132,182, dated October 15, 1872.

*To all whom it may concern:*

Be it known that we, ROBERT B. RUGGLES and EDWARD W. FRANCIS, of Hartford, in the county of Hartford and State of Connecticut, have invented a new and useful article for use about a Cooking-Stove or stove-fixture, of which the following is a specification, reference being had to the accompanying drawing, in which—

Figure 1 is a perspective view of the device in position for use upon a stove; Fig. 2 is a perspective view of the same parts as shown in Fig. 1, but the cover which overspreads the frying-pan is raised; and Fig. 3 is a view of a stove with this fixture placed in position for use, but with the apron temporarily lifted.

When meats or vegetables are cooked on the surface of a stove, as in an open frying-pan, the steam and smoke rising therefrom are apt to fill the kitchen and steal into the other rooms of the house, as well as the odors which arise from the cooking. Also, if fatty matters be present in the frying-pan, sputtering is likely to take place, and the top of the stove become spattered thereby. This invention is designed to convey all the smoke, steam, and odors arising from cooking done in a vessel placed upon the top of the stove into the stove, and thence into the chimney, and also to prevent the spattering of the stove from the sputtering of the cooking.

The letter *a* indicates a cap to fit over one of the ordinary holes in the top of the stove—preferably the back hole, or one of the back holes—and preferably made of cast-iron. Its

weight is all that holds it down. From this cap *a* projects the apron *b*, preferably hinged to the cap *a* at *c c*, and preferably made of tin.

To use this device, the cover is removed from one of the holes of the stove, and the cap *a* placed over it. The frying-pan *d* containing the articles to be cooked is placed over one of the holes of the stove, and the apron *b* is made to cover it, as shown in Fig. 1. The draft, which naturally runs down the open hole, will pass directly over the frying-pan, and will take with it all smoke, steam, and odor rising from the cooking. All sputtering drops are caught on the under side of the apron *b*, and are thereby prevented from soiling the stove.

We are well aware that a variety of devices can be made to serve the same purposes as this; and it is intended to claim as our invention, broadly, a device for catching the steam and odor arising from cooking in a vessel placed on the top of a stove, and conducting the same down into the stove through one of the common holes; and

We claim as our invention—

The combination of the cap *a* and apron *b*, preferably but not necessarily hinged together, as described.

ROBERT B. RUGGLES.  
EDWARD W. FRANCIS.

Witnesses:

WM. E. SIMONDS,  
SARAH J. SIMONDS.