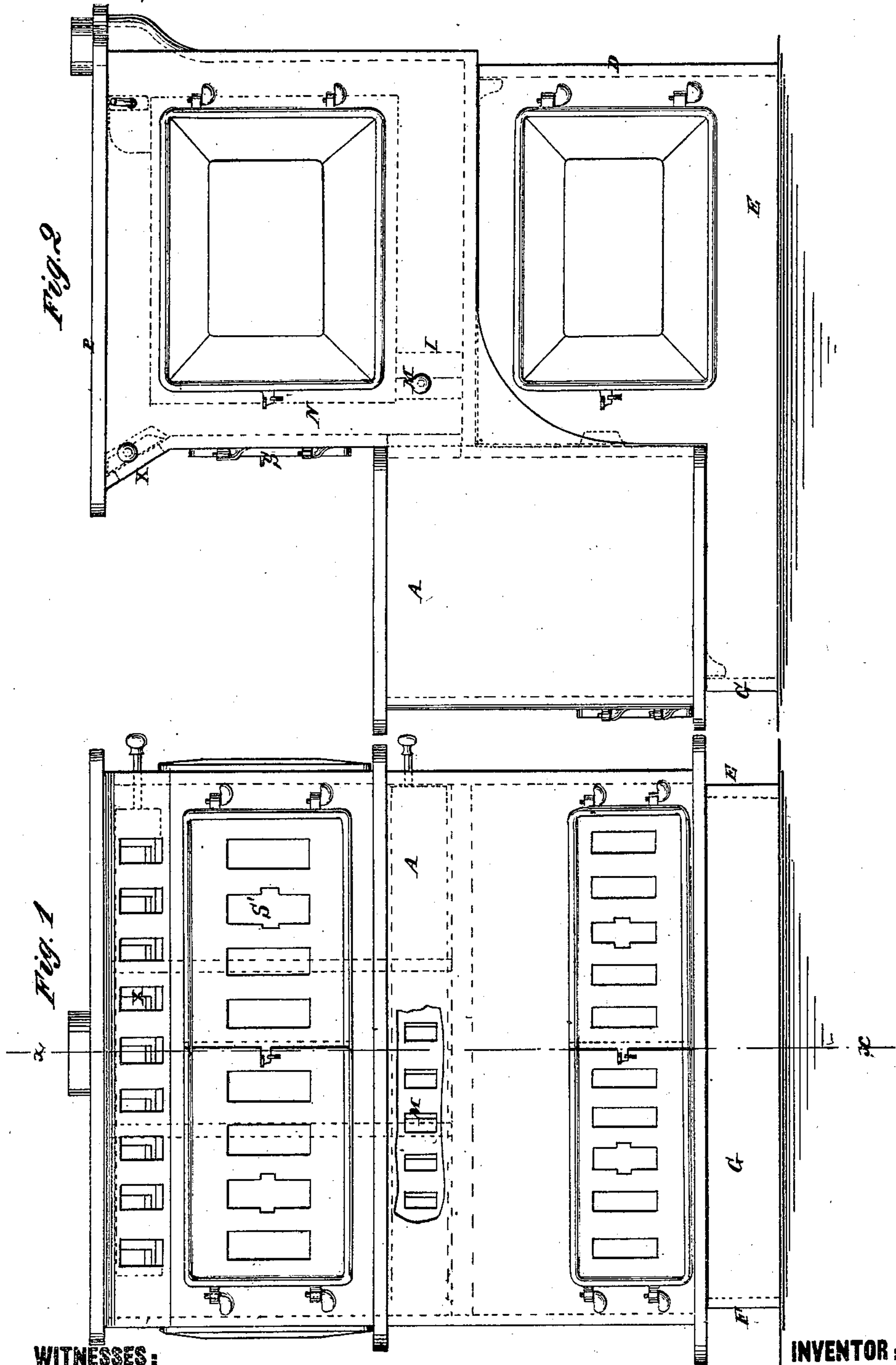


P. J. ACKERMAN.  
Cooking-Stoves.

No. 148,344.

Patented March 10, 1874.



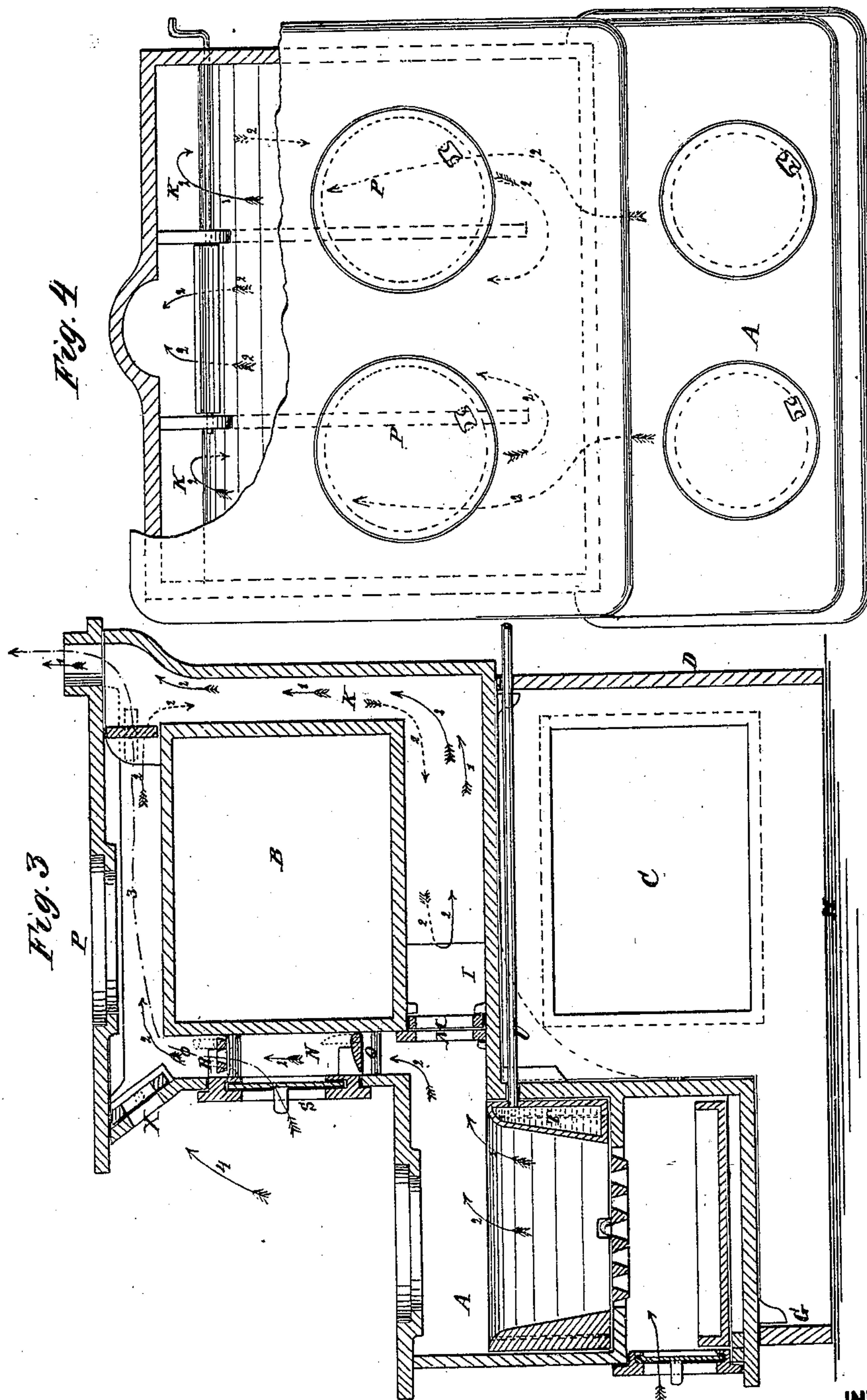
WITNESSES:  
*A. W. Almquist*  
*P. Edqvist*

INVENTOR:  
*P. J. Ackerman*  
BY *[Signature]*  
ATTORNEYS.

**P. J. ACKERMAN.**  
**Cooking-Stoves.**

No. 148,344.

Patented March 10, 1874.



WITNESSES:

*A. W. Almquist*  
*Testament*

INVENTOR:

BY

*P. J. Ackerman*  
*Munnell*

ATTORNEYS.



# UNITED STATES PATENT OFFICE.

PETER J. ACKERMAN, OF PATERSON, NEW JERSEY.

## IMPROVEMENT IN COOKING-STOVES.

Specification forming part of Letters Patent No. 148,344, dated March 10, 1874; application filed December 20, 1873.

*To all whom it may concern:*

Be it known that I, PETER J. ACKERMAN, of Paterson, in the county of Passaic and State of New Jersey, have invented a new and Improved Cook-Stove, of which the following is a specification:

The invention will be first fully described, and then pointed out in the claim.

Figure 1 is a front elevation of my improved stove. Fig. 2 is a side elevation. Fig. 3 is a sectional elevation on the line *x x* of Fig. 1, and Fig. 4 is a plan view with a part of the top broken out.

Similar letters of reference indicate corresponding parts.

A is the fire-chamber; B, the elevated oven; C, the chamber, under the oven and back of the fire-chamber, inclosed by the plates D E F G and a zinc plate, H, on the floor or a platform. The stove is supported on said plates, instead of legs. I is a flue below the oven, on a level with the top of the fire-pot J. It extends to the back vertical flue K, and has a damper at M to control the draft through it. N is the front vertical flue for the draft when shut off from the bottom and back flue; also, for the secondary fire-place O, for a small fire of wood or light fuel, whenever it may be desirable to heat the pots on the top P quickly, or to heat the top of the oven while the heat

from the lower fire is passing through flue I, or mainly so. Near the bottom of said vertical flue N is a damper to shut off or let on the draft, and near the upper part is a grate, R, for the support of the fuel of the upper fire. Between said grate R and damper N the front plate has a register, S, to be opened when broiling, frying, &c., on the top of the fire-chamber A, to cause a draft therefrom to carry off the smoke and odors. T is the water-back in the back part of the fire-pot lining, and U the circulating-pipes connecting it with the boiler or reservoir at the back of the stove, said pipes traversing the upper portion of the warming-chamber C below the oven. X is a register for regulating the draft to the upper fire, and for the escape of some of the smoke and odors.

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

The combination, with a stove having the fire-chamber and oven-chamber placed at right angles, and the latter higher than the former, of a warming-chamber, C, in the rear of the first, under the flue I of the second, and inclosed by the plates D E F G, all as set forth.

PETER J. ACKERMAN.

Witnesses:

A. P. THAYER,  
T. B. MOSHER.