

J. BRIGGS.
Cooking and Heating Range.

No. 201,494.

Patented March 19, 1878.

Fig. 1.

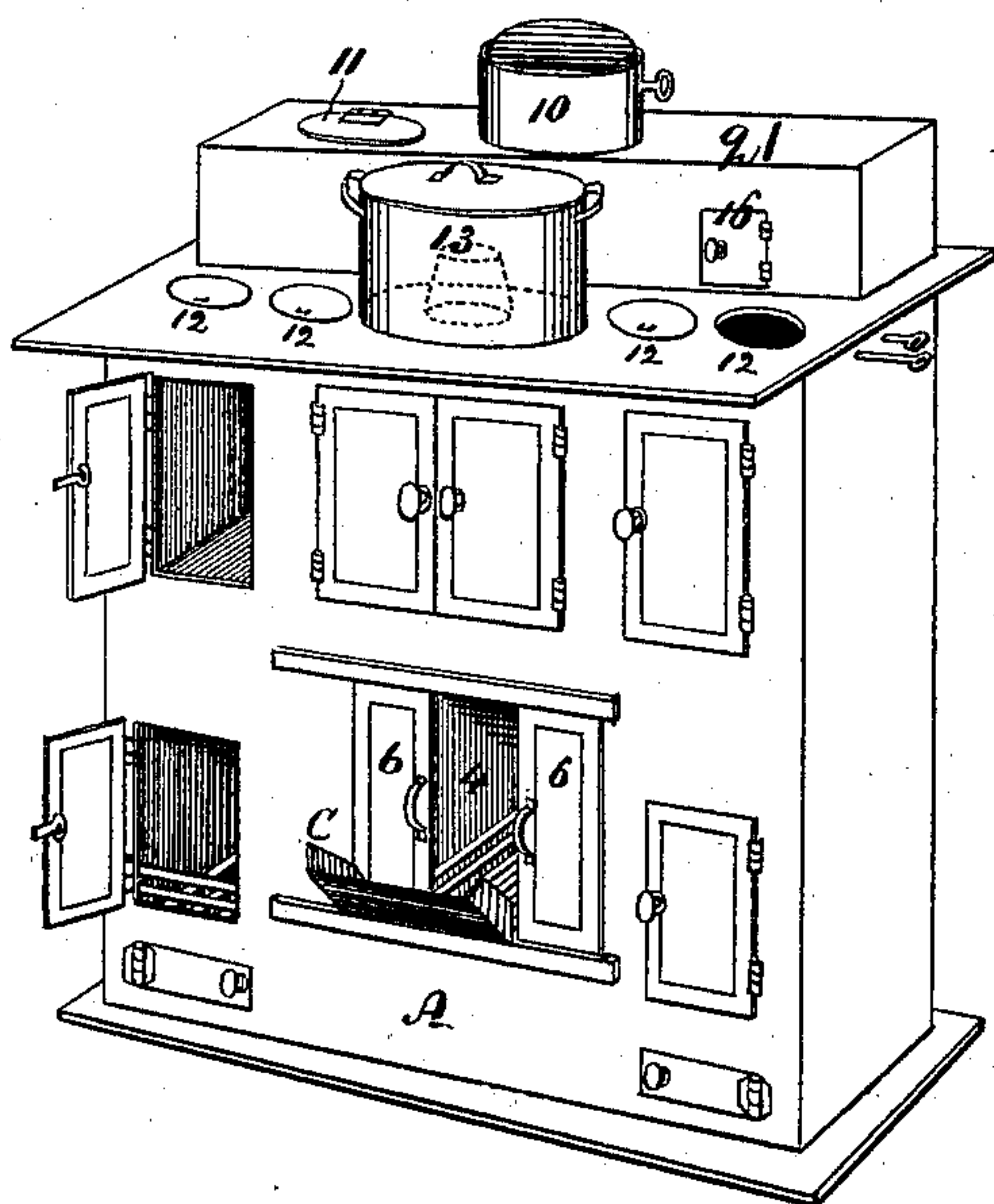


Fig. 2.

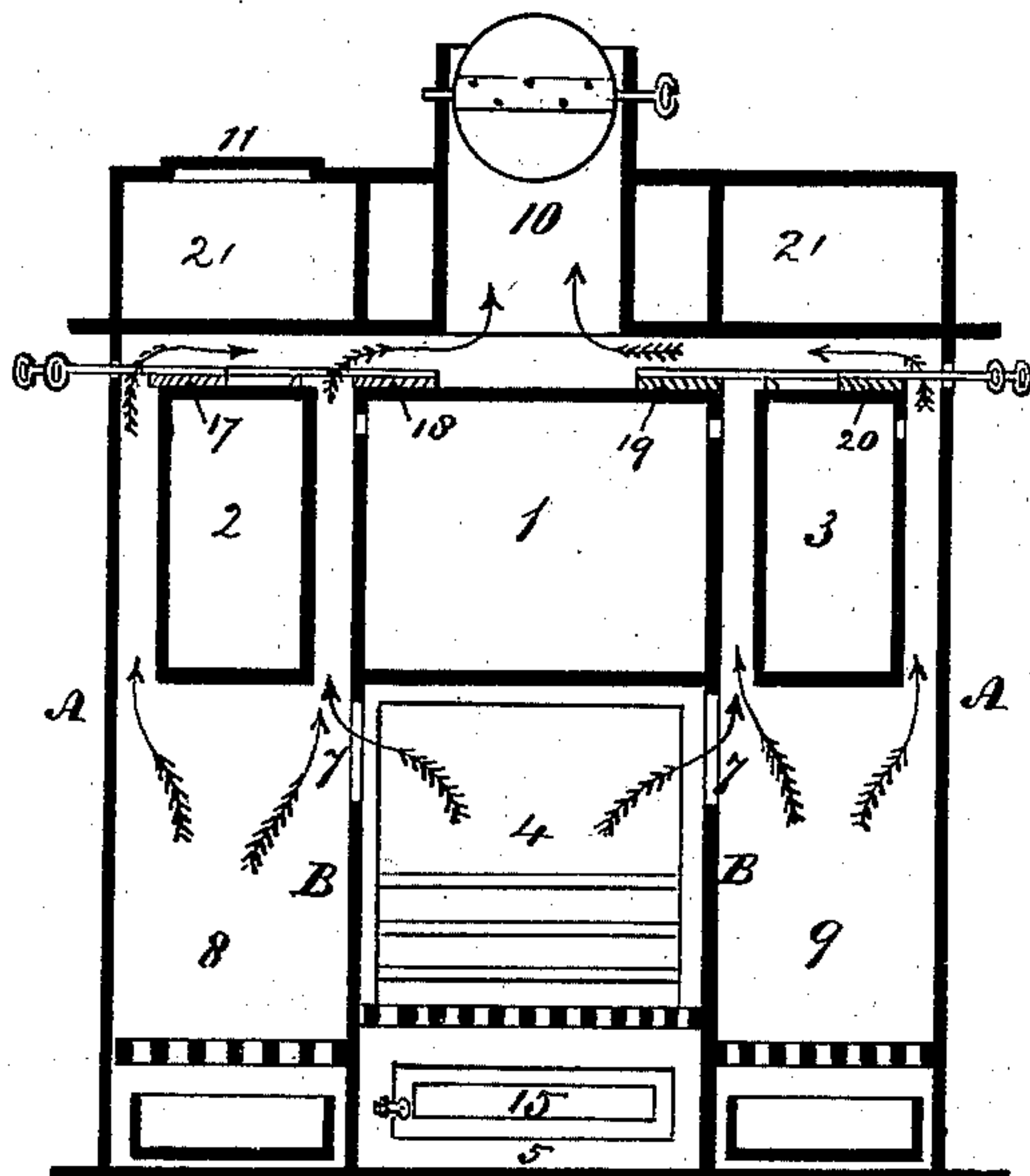
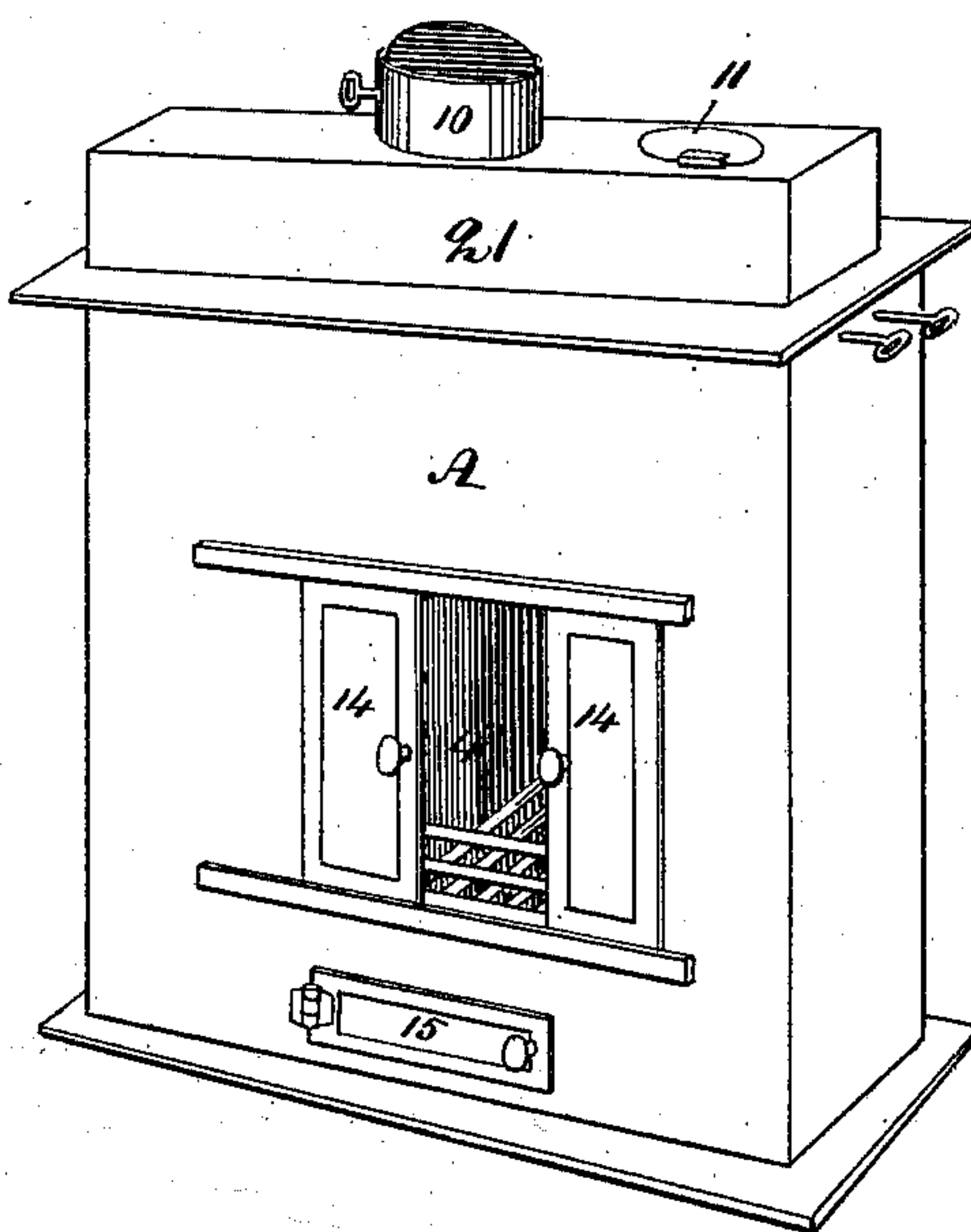


Fig. 3.

Witnesses.
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UNITED STATES PATENT OFFICE.

JOHNSON BRIGGS, OF MONTREAL, QUEBEC, CANADA.

IMPROVEMENT IN COOKING AND HEATING RANGES.

Specification forming part of Letters Patent No. **201,494**, dated March 19, 1878; application filed December 4, 1877.

To all whom it may concern:

Be it known that I, JOHNSON BRIGGS, of the city and district of Montreal, in the Province of Quebec, in the Dominion of Canada, have invented certain new and useful Improvements in Cooking and Heating Ranges; and I do hereby declare that the following is a full, clear, and exact description of the same.

The object of this invention is to construct a portable cooking-range, which shall have a fire-place adapted to heat a room adjoining that on which the range is used, when inserted in the partition-wall, whereby one fire serves for cooking and heating; also, in the arrangement of various compartments of the range, for broiling, baking, and boiling, the former being on each side of the fire-chamber, the baking-ovens above the same, and the boiling performed on the top of the range, the flues provided with dampers for controlling the products of combustion, whereby the heat may be concentrated to any one part of the range, as occasion may require; and my invention consists, first, of a cooking and heating range capable of being placed in a partition, having two fronts, served by one fire—one a kitchen front, having fuel-aperture, ovens, pot-holes, broiling and warming chambers, &c., and the other a heating-front, having doors which can be thrown open to view the fire from the room adjoining the kitchen; second, in the arrangement of the kitchen-compartments of the range, whereby the heat may be concentrated in one or more sections by means of dampers, said arrangement being broiling-chambers at the side of the fire-chamber, baking-ovens over the same, and pot-holes on top, along the front, for boiling; third, in providing the top of the range partly with an elevated chamber, through which the concentrated flues pass, subdivided to form a hot-water reservoir and a dish-warmer.

In the drawings, Figure 1 is a perspective view of the kitchen-front of the range. Fig. 2 is a like view of the heating or parlor front, and Fig. 3 is a longitudinal section of the same.

A is a range, having in the front intended

for the kitchen any number of ovens, 1 2 3, arranged above the fire-chamber 4, which is centrally situated, and provided with sliding doors 6 and a coal-chute, C, for convenience of feeding fuel, and below the same an ash-pit, 5, on the hearth. B B are partitions in the range, from front to rear, to form or divide the fire-chamber, which partitions are pierced below the oven 1 with smoke-apertures 7. The ovens 2 and 3 at their ends are supported by the front and rear of the range, and have a circulation of heat and smoke around them, as shown by the arrows, in the flues. Below the ovens 2 and 3 are formed broiling-chambers 8 and 9, provided with doors, fire-grates, ash-doors, drawers, &c., the odor from the broiling-chambers passing directly up the flues.

The top of the range, longitudinally, is formed with an elevated chamber, 21, through which passes vertically the flue 10, which connects with the chimney, and which chamber is subdivided to form a hot-water reservoir, having a cover, 11, and a dish-warmer, having door, 16. In front of the elevated chamber 21, on the top of the range, are placed pot-holes 12 and a boiler, 13, which, for rapidity of heating, is provided with a hollow truncated cone in its bottom, to present increased heating-surface to the products of combustion.

The dining-room face of the range has sliding doors 14, opening to the fire-chamber 4, and which may be left open to view the fire when the doors 6 are closed. Below said doors 14 is shown a door, 15, to the ash-pit 5.

17, 18, 19, and 20 are sliding dampers, operated from the ends of the range to close the oven-flues, to direct the heat from the fire-chamber to any one or more of the ovens.

The range, being constructed substantially as described, is adapted to be placed in a partition and built in at the ends with bricks, and finished with a mantle-piece, as is done in the case of brick chimneys with fire-grates.

The range, when placed in a partition, is adapted to be used in connection with a cast-iron chimney patented by me July 9, 1872, or to connect with an ordinary stove-pipe iron

chimney; or when not so used, the range is portable, and can be set in any desired position in a room.

I claim as my invention—

1. The range A, constructed with a fixed fire-chamber, 4, provided with doors 14 14 and 6 6, all arranged as shown and described.

2. The range A, constructed with a central fire-chamber, 4, broiling-chambers 8 and 9, ovens 1, 2, and 3 above said chambers, and pot-

holes above said ovens, as and for the purpose set forth.

3. The range A, constructed with a chamber, 21, at top, subdivided to form a water-chamber and a warming-chamber, as and for the purpose set forth.

JOHNSON BRIGGS.

Witnesses:

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