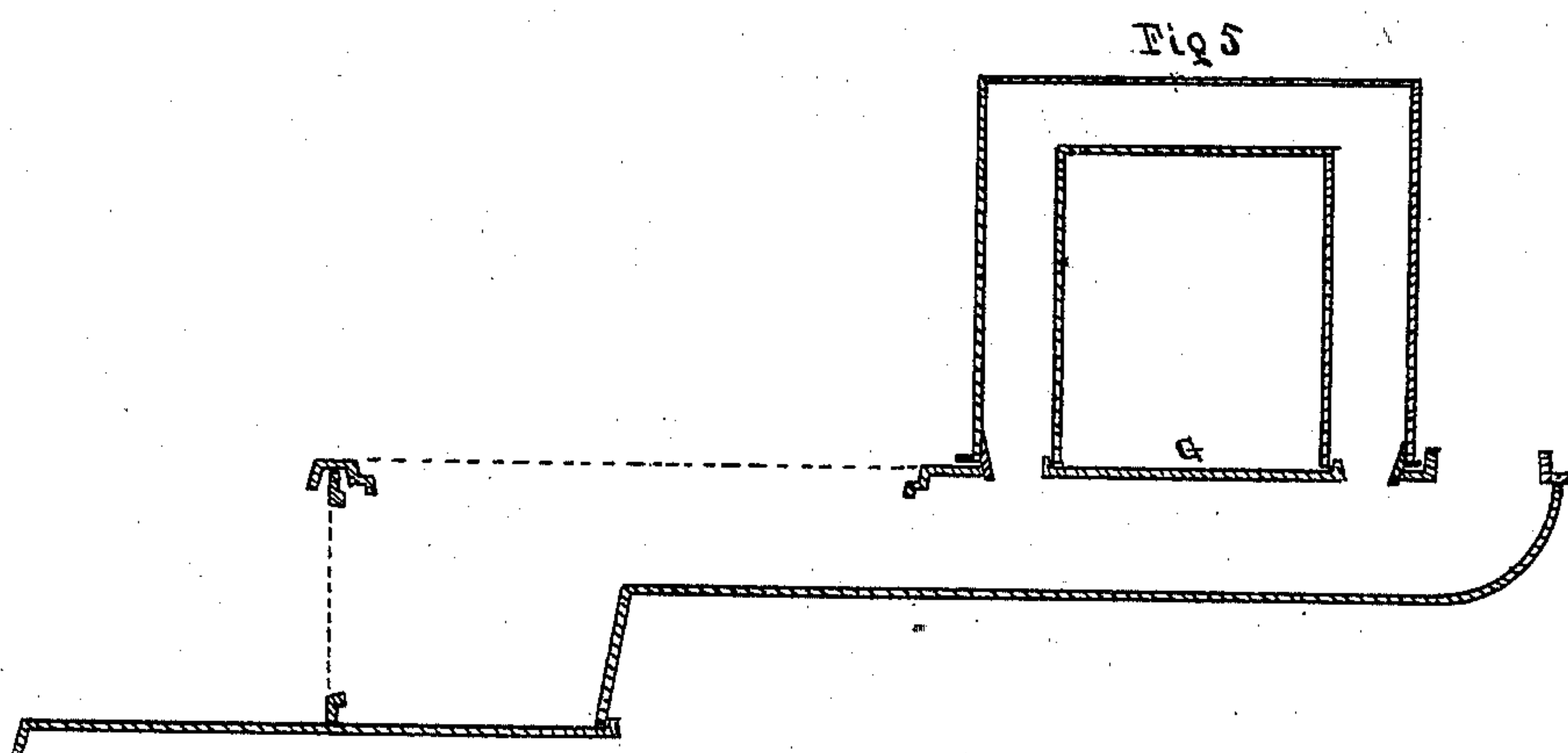
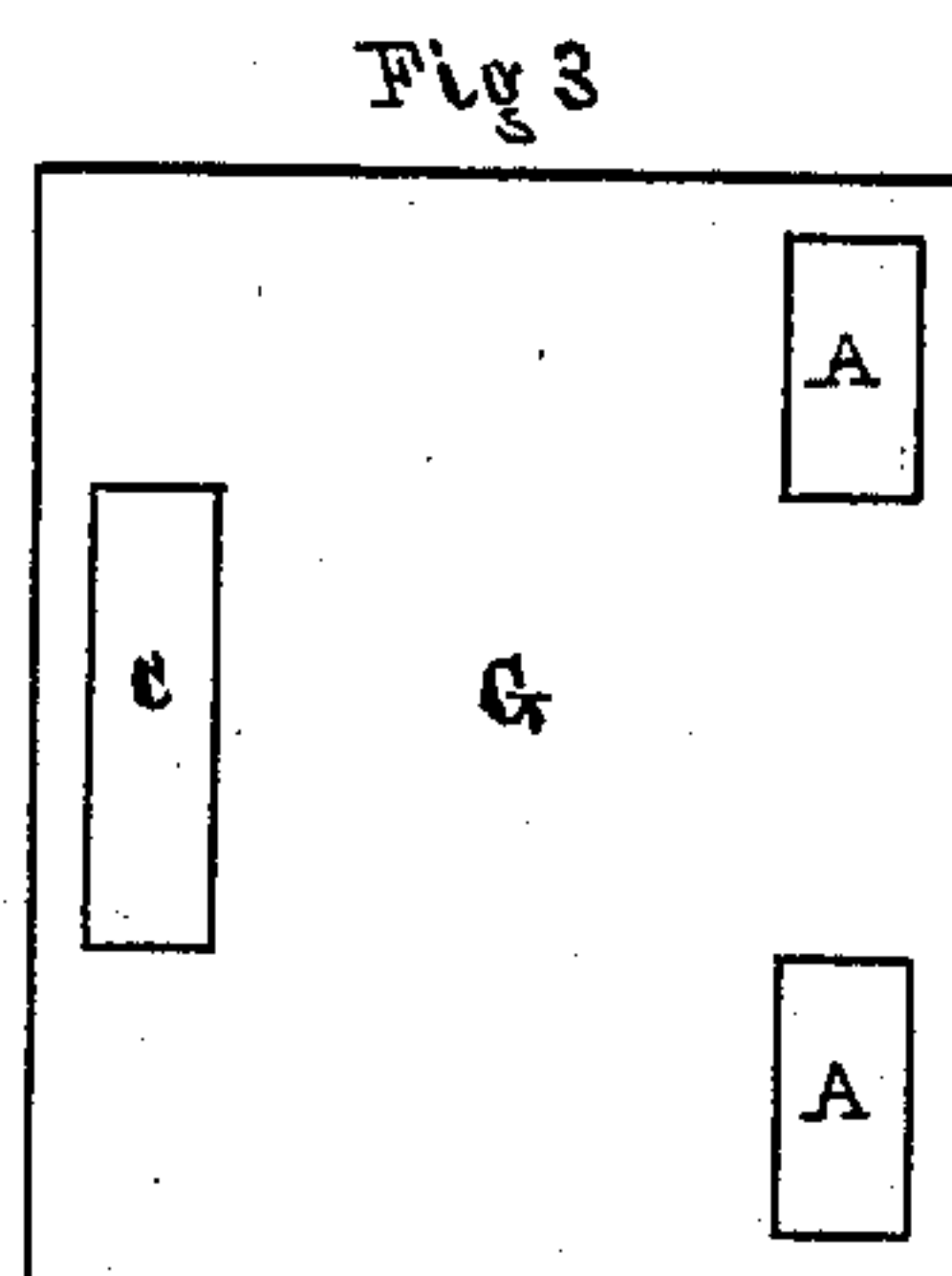
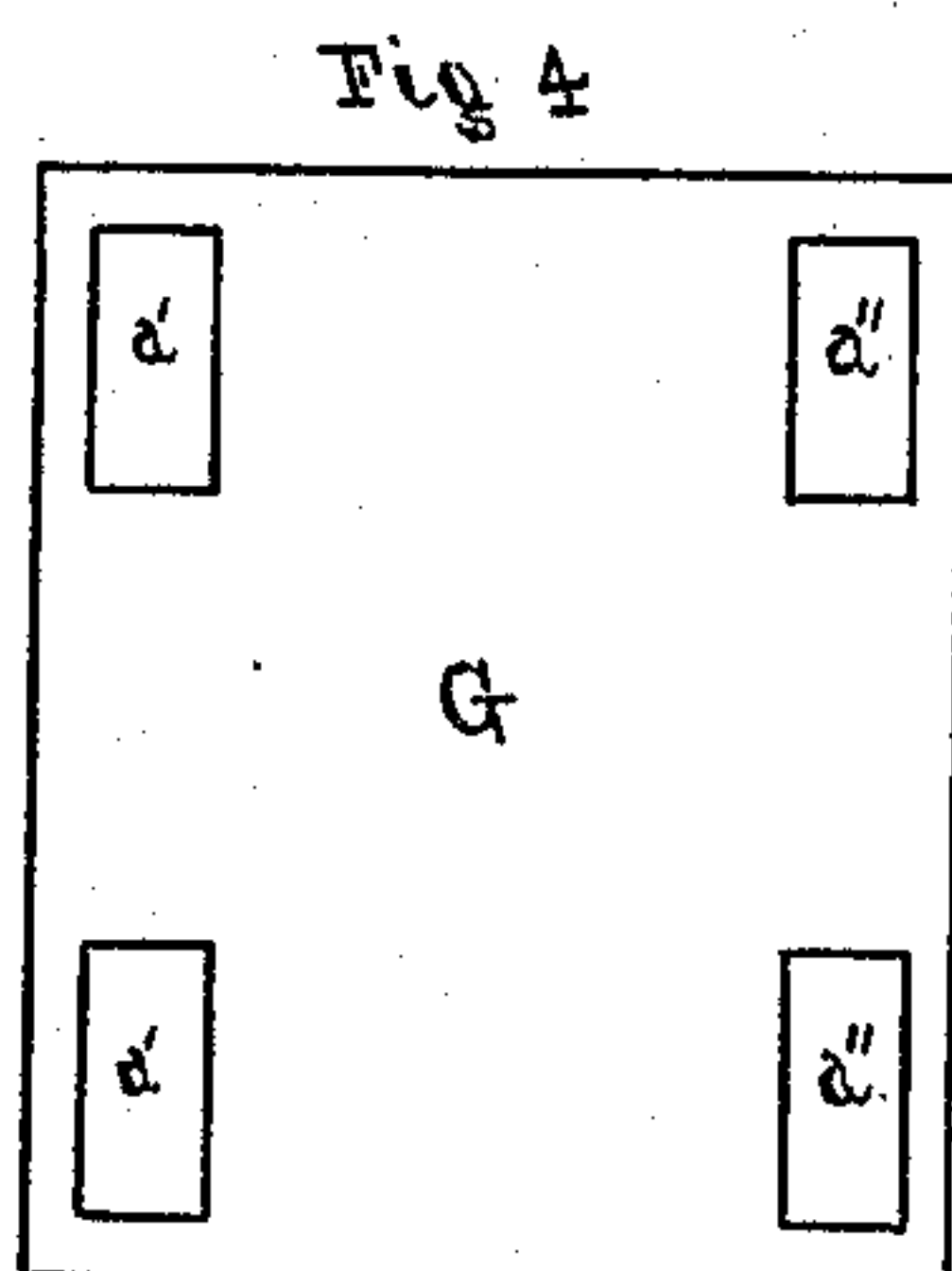
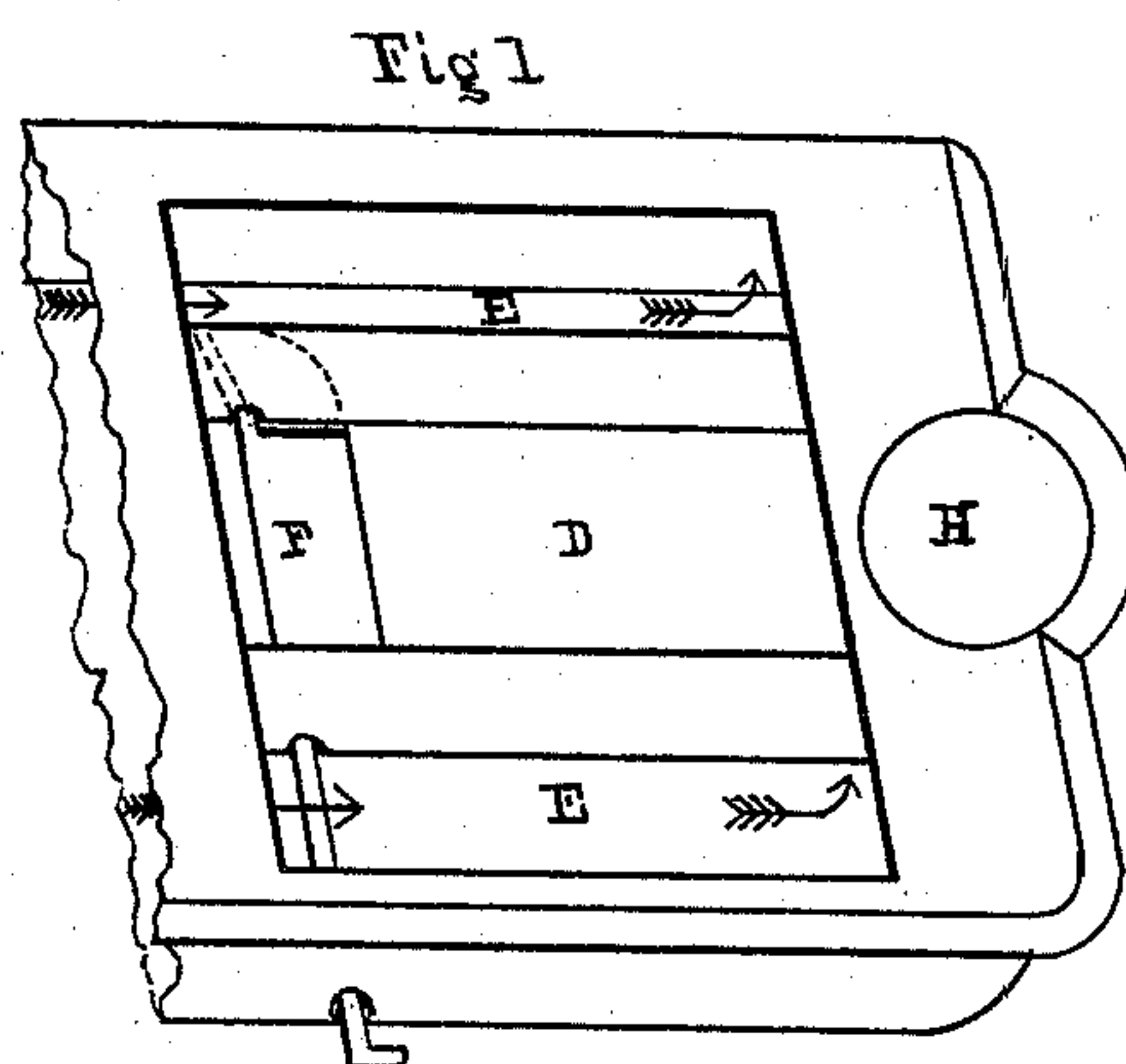
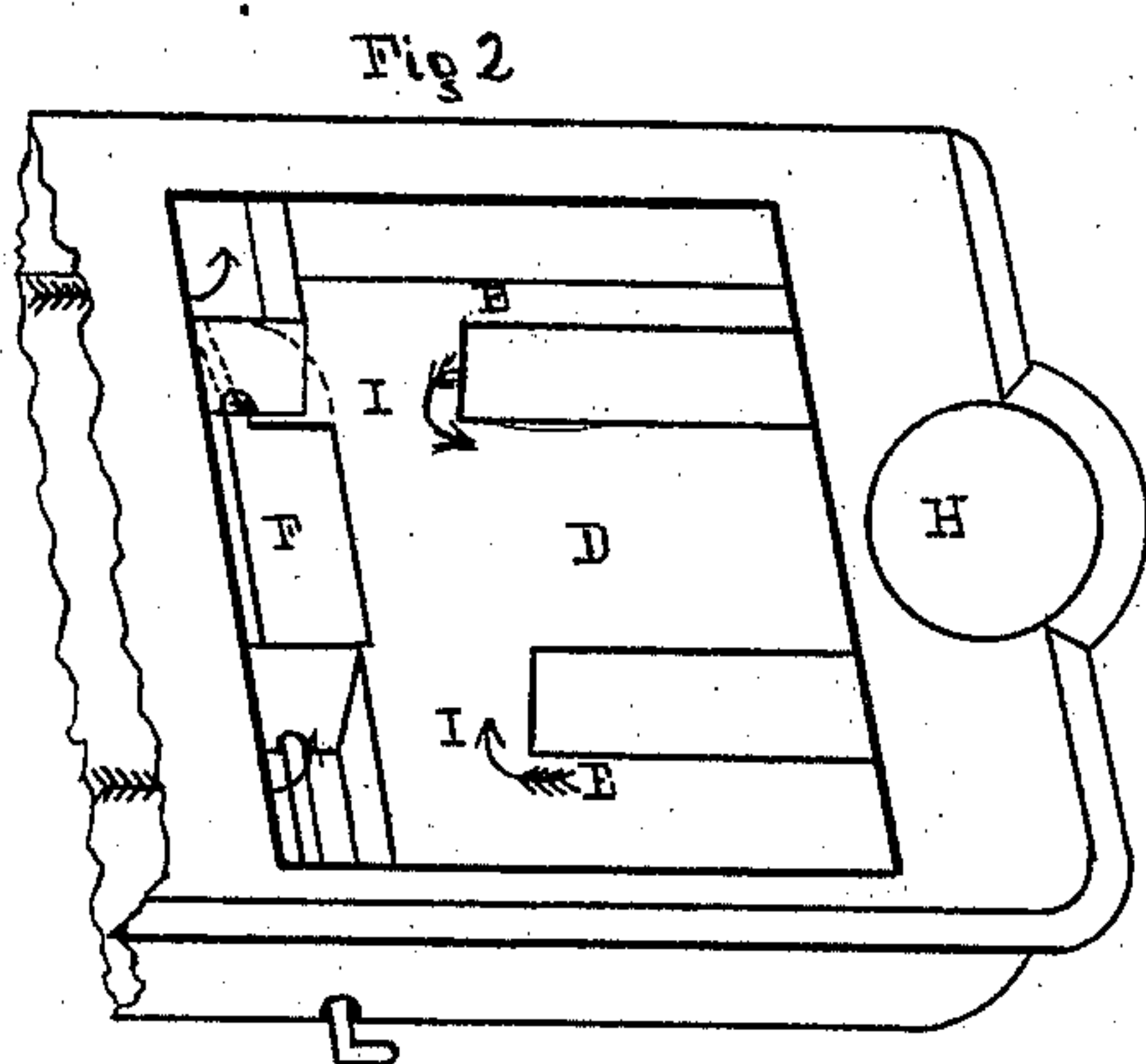


J. JEWETT.
Elevated-Oven Cooking-Stove.

No. 203,546.

Patented May 14, 1878.



Witnesses

Geo. F. Chavel
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Inventor

Josiah Jewett
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att'y

UNITED STATES PATENT OFFICE.

JOSIAH JEWETT, OF BUFFALO, NEW YORK, ASSIGNOR TO SHERMAN S. JEWETT & CO., OF SAME PLACE.

IMPROVEMENT IN ELEVATED-OVEN COOKING-STOVES.

Specification forming part of Letters Patent No. **203,546**, dated May 14, 1878; application filed April 18, 1878.

To all whom it may concern:

Be it known that I, JOSIAH JEWETT, of the city of Buffalo, in the county of Erie and State of New York, have invented a new and Improved Method of Constructing the Oven and Flues designed for what are known as "elevated-oven cooking-stoves," of which the following is a specification:

The nature of my invention consists in providing three separate flues—the center flue to serve as the exit-flue of the stove, the side flues to be used when it is desired to heat the oven for baking—and combining with flues so arranged an elevated oven constructed so that the products of combustion passing through the side flues are taken up through openings provided for that purpose, thence upward in one sheet, and passing in like manner over the oven-top, and downward to and through an opening or openings into the exit-flue.

If the openings for the upward passage are located at the front of the oven, the products of combustion in the downward passage pass through openings into the side flues, thence forward to and through openings into the exit-flue, producing the same result.

By thus constructing the oven I utilize the bottom plate of the oven as the upper wall of the three flues, and so insure a quicker and more even and economical method of heating the oven than by making the bottom of the oven a separate plate placed above the plate covering the flue, as in ordinary stoves of this class.

Of the annexed drawings, Figure 1 is a perspective view of a sufficient portion of a stove of the kind alluded to to illustrate my improvement. Fig. 2 is a perspective view, showing the arrangement of flues and openings in the

division-strips necessitated by the arrangement of the bottom oven-plate with the openings at the front of the oven instead of at the rear. Figs. 3 and 4 are plans of the oven-bottom, illustrating both positions of flue-openings. Fig. 5 is a longitudinal section of the stove, showing the oven in its proper position.

Like letters refer to like parts.

When the damper F is closed, as shown by the dotted lines, the openings A A, Fig. 3, allow the products of combustion to pass from the two side flues E E upward and around the oven and downward through the opening C into the exit-flue D to the pipe H, thus evenly and completely encircling and serving to thoroughly heat the oven. When the damper F is opened, as shown in drawings, the products of combustion at once enter the exit-flue D, passing off at the pipe H.

If desired, the oven-bottom may be constructed as shown in Fig. 4, so that the products of combustion may be caused to pass upward through the openings *a' a'*, around the oven, and downward through the openings *a'' a''* into the side flues E E, and thence through the openings I I into the exit-flue D, to the pipe H, as shown in Fig. 2.

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

The bottom oven-plate G, provided with the openings A A and C, in combination with the side flues E E and the exit-flue D, the said bottom oven-plate forming the upper wall of the said flues, substantially as set forth and described.

JOSIAH JEWETT.

Witnesses:

CHAS. F. WATTHEY,
JOHN C. WEBER.