

(No Model.)

2 Sheets—Sheet 1.

C. H. DUNTON.
Cooking Stove.

No. 235,939.

Patented Dec. 28, 1880.

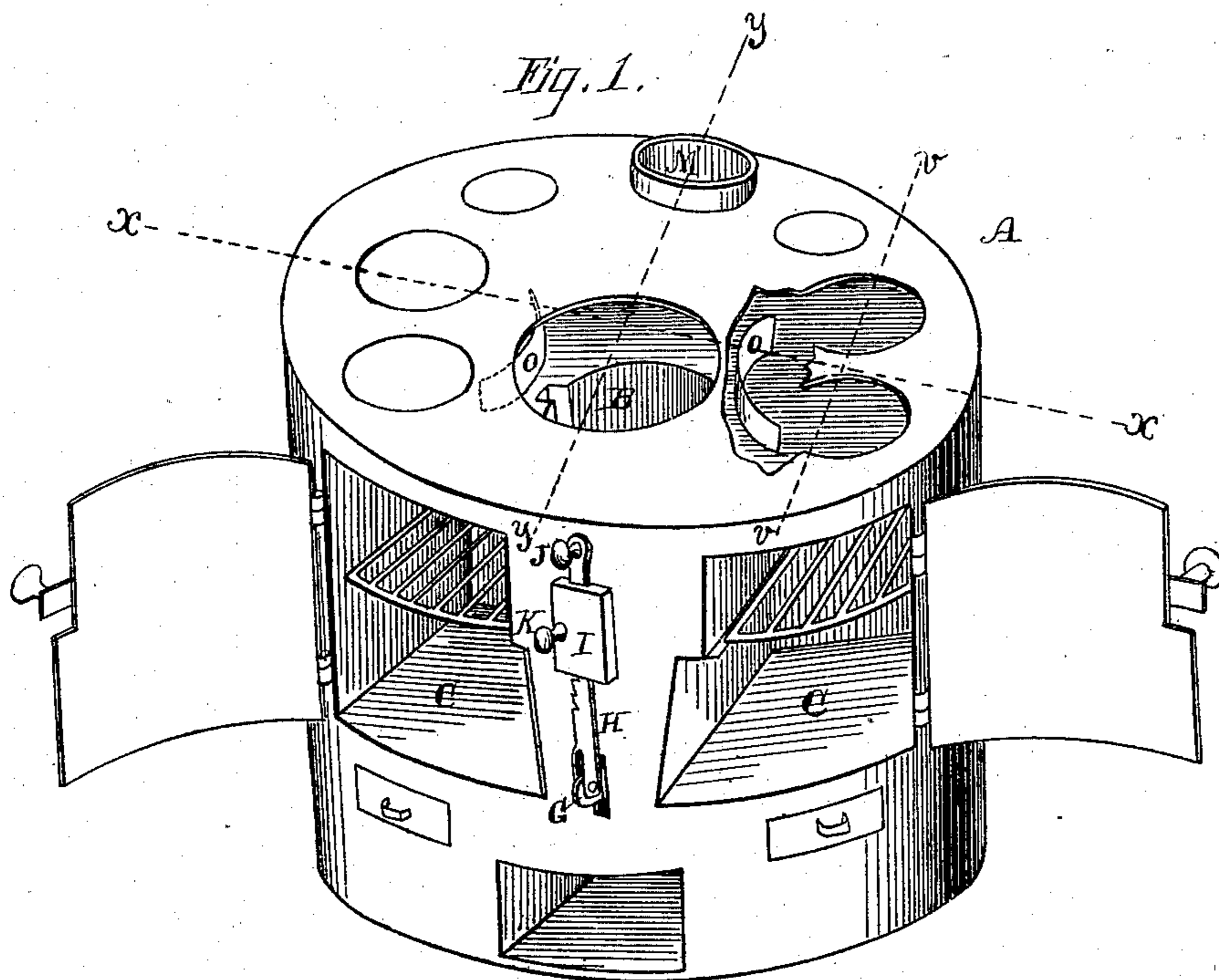
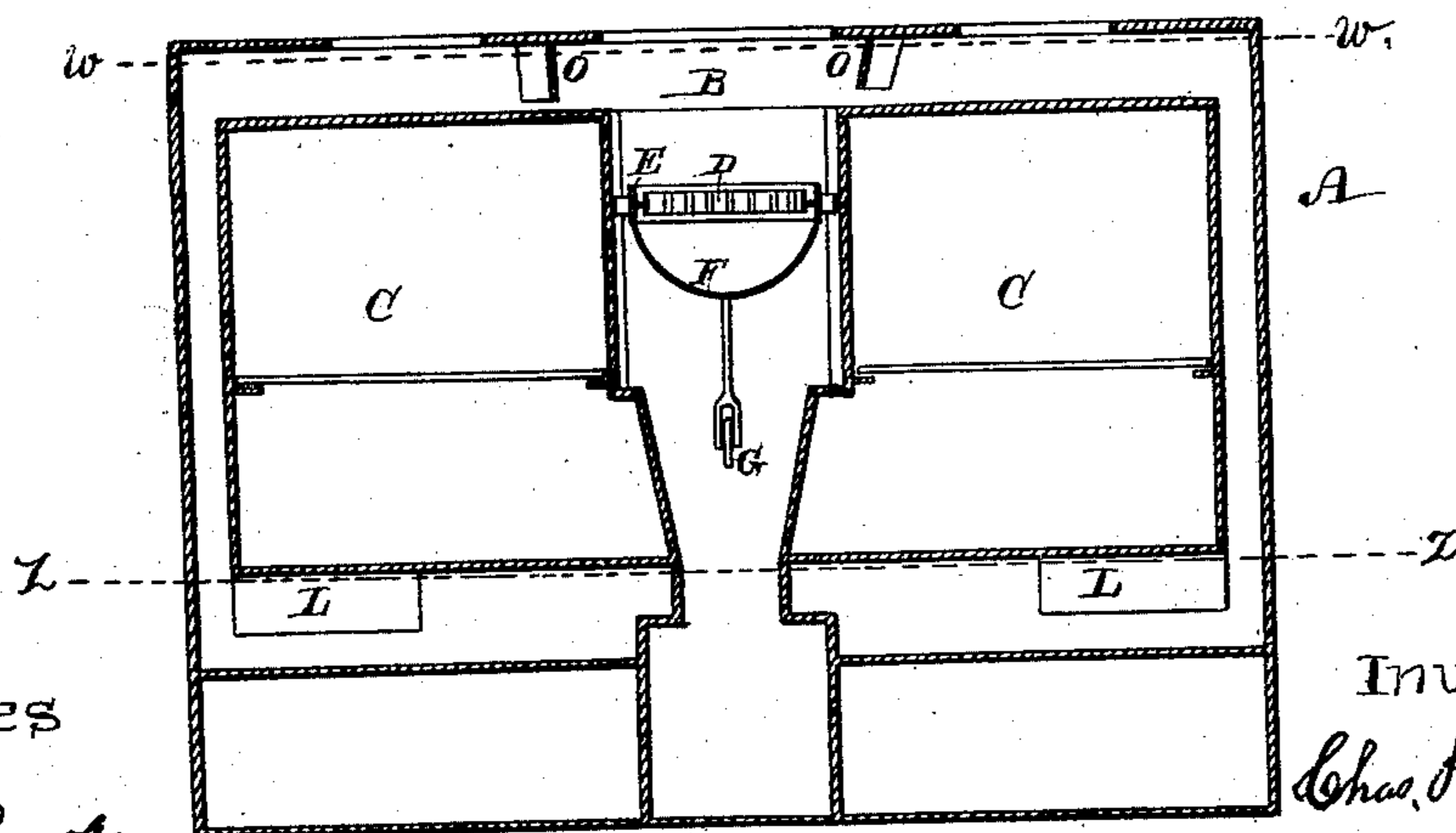


Fig. 2.



Witnesses

Frank A. Brooks
Geo. H. Strong.

Inventor

Chas. H. Dunton

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Fig. 3.

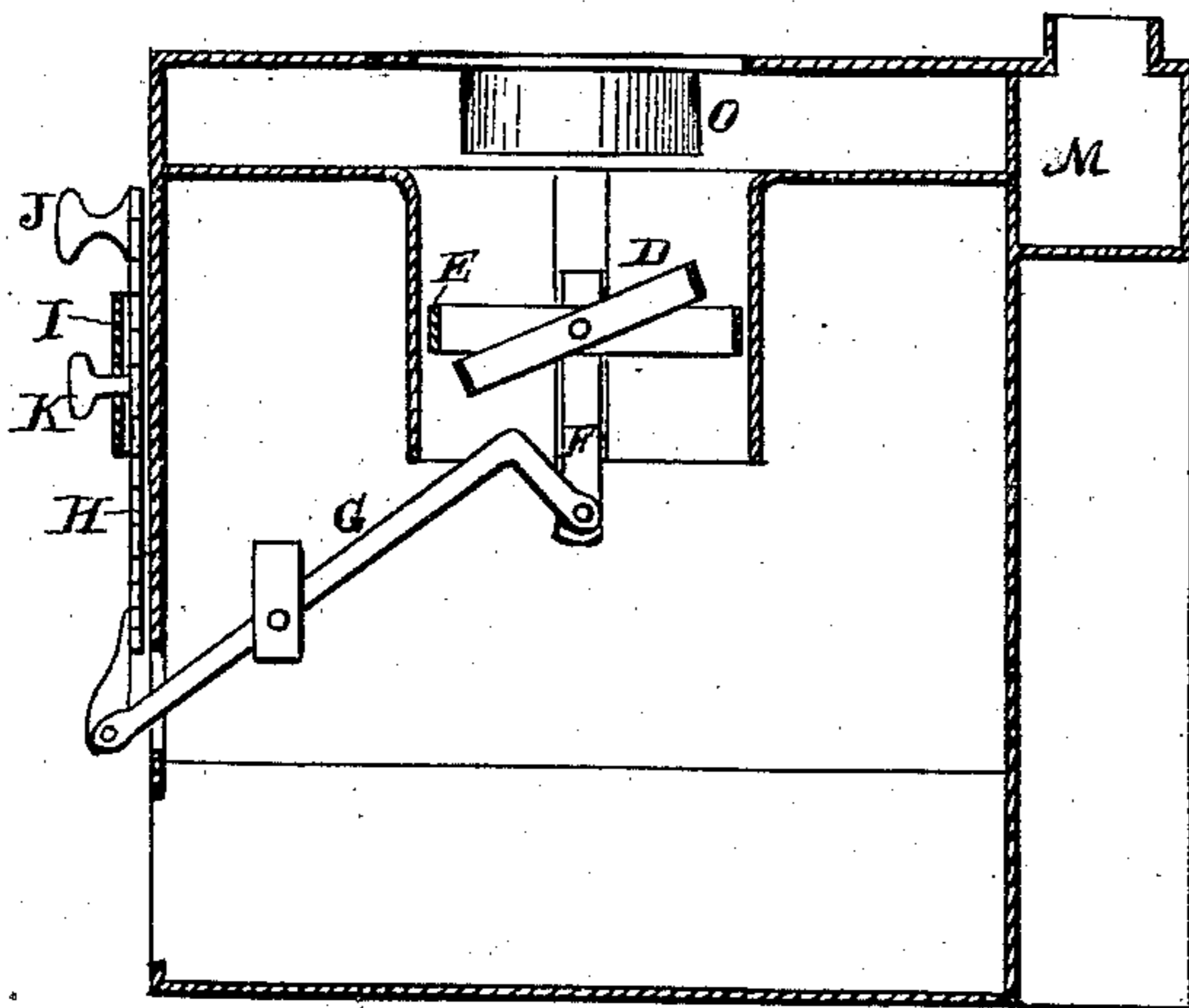


Fig. 5.

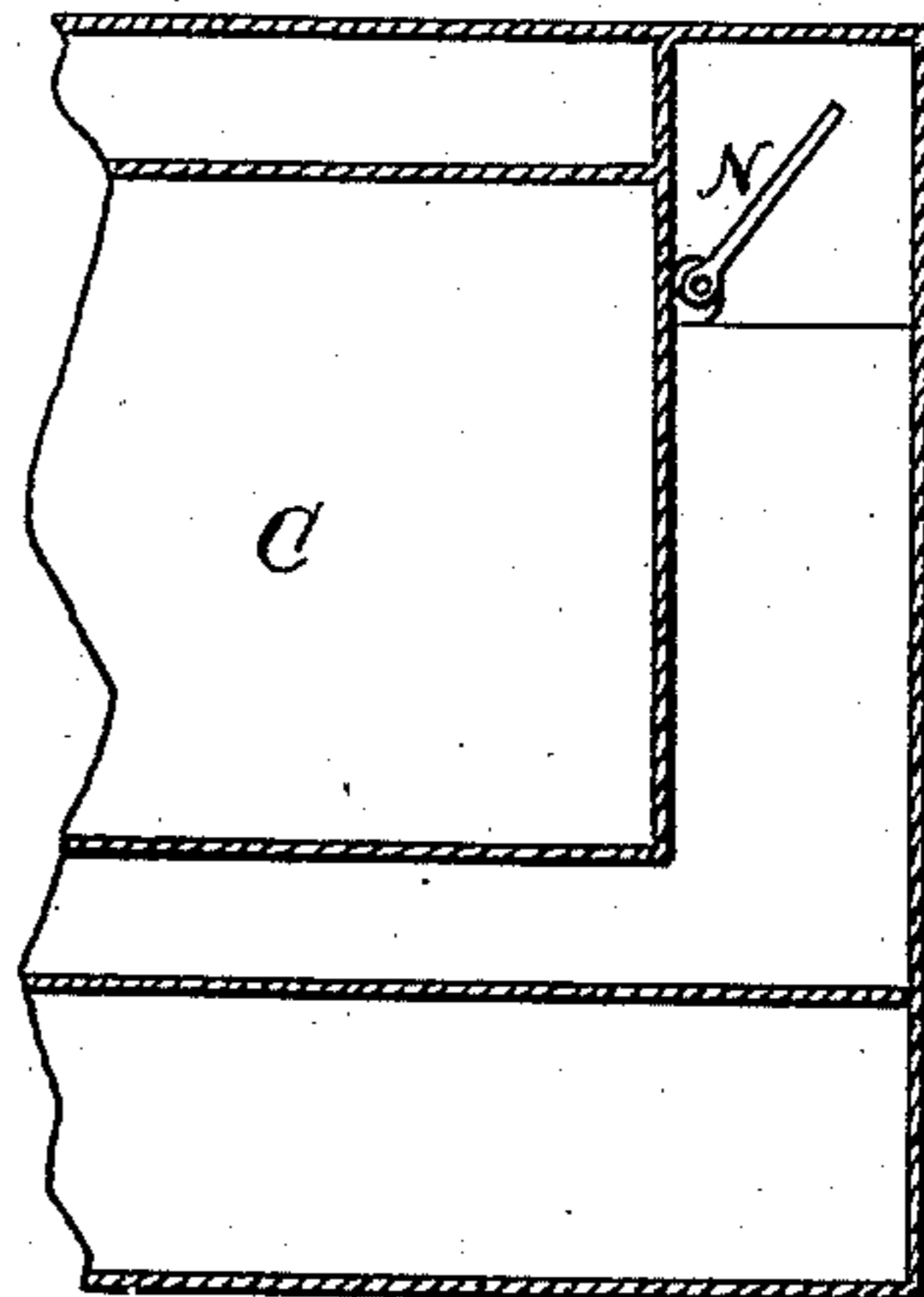


Fig. 4.

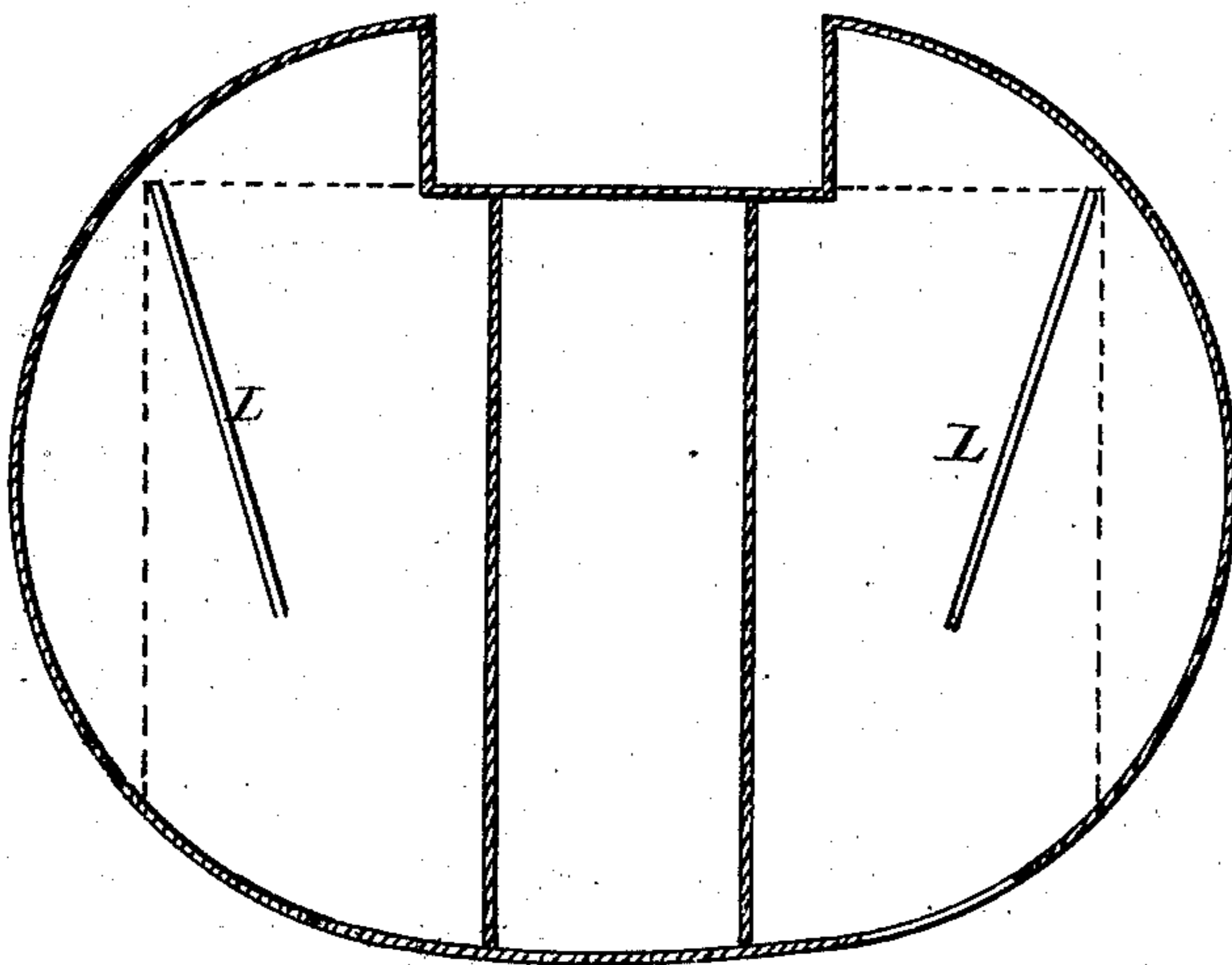
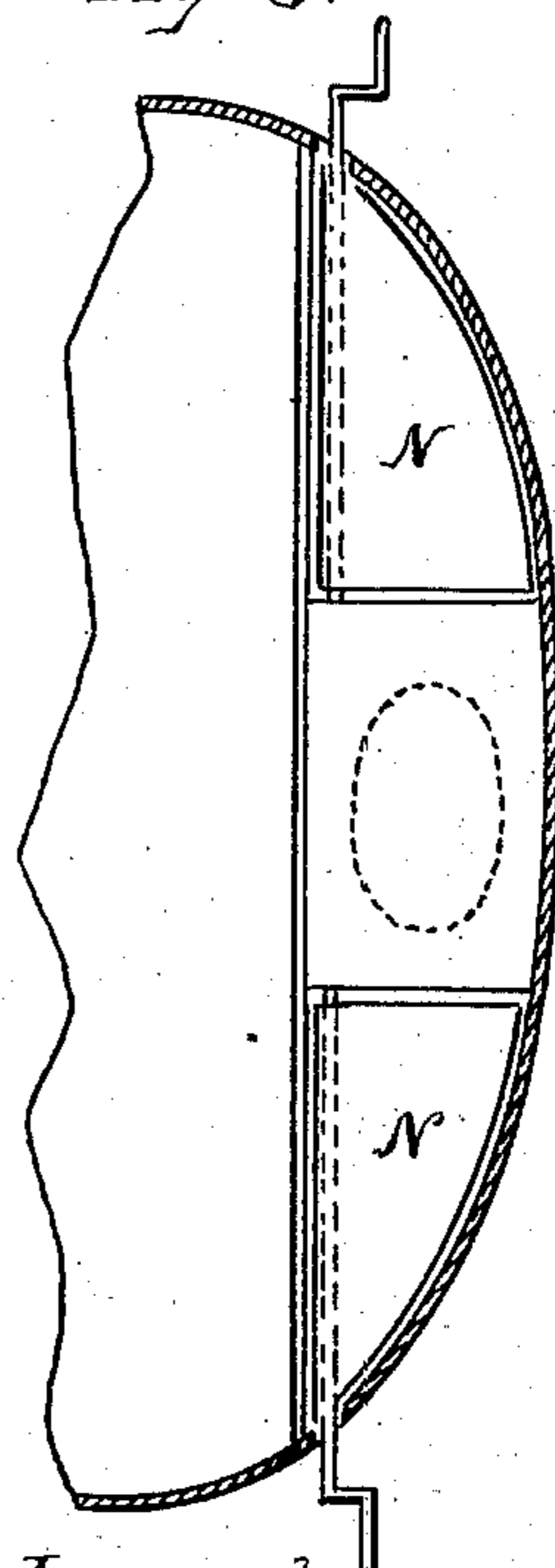


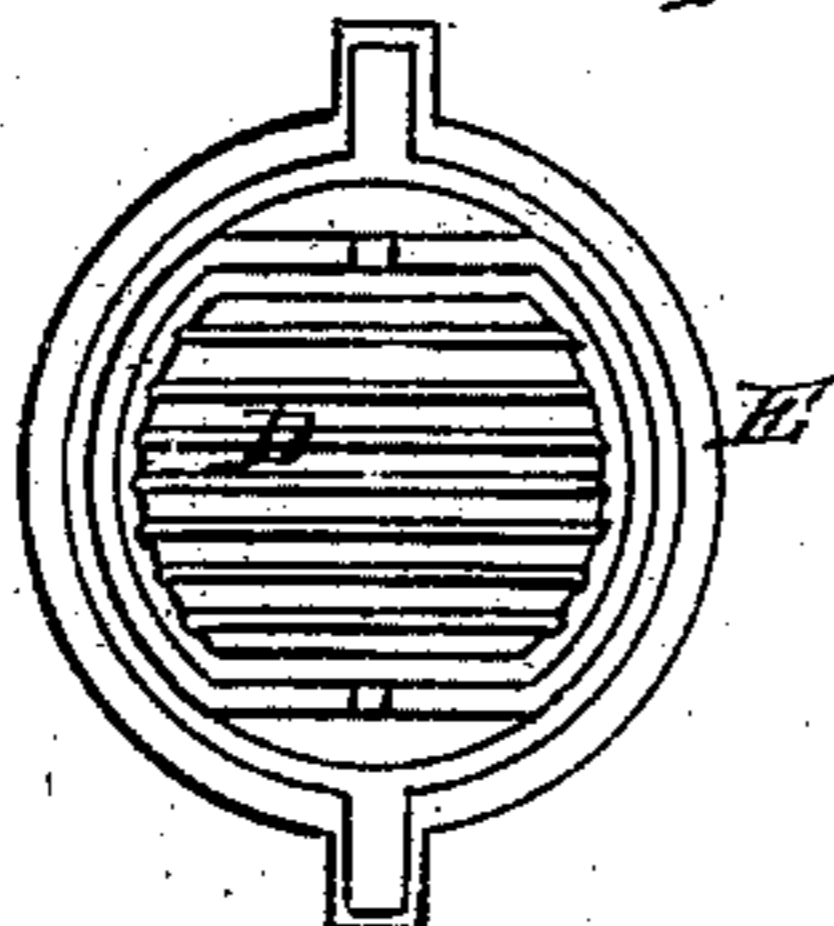
Fig. 6.



Witnesses

Frank A. Brooks
Geo. H. Strong

Fig. 7.



Inventor

Chas. H. Dunton

UNITED STATES PATENT OFFICE.

CHARLES H. DUNTON, OF OAKLAND, CALIFORNIA.

COOKING-STOVE.

SPECIFICATION forming part of Letters Patent No. 235,939, dated December 28, 1880.

Application filed March 31, 1880. (No model.)

To all whom it may concern:

Be it known that I, CHARLES H. DUNTON, of Oakland, county of Alameda, and State of California, have invented an Improved Cooking-Stove or Range; and I hereby declare the following to be a full, clear, and exact description thereof.

My invention relates to certain improvements in that class of portable stoves or ranges which are employed for the purposes of cooking, and in which two ovens and a single fire-place are used; and it consists in the novel construction of an oval or similarly shaped outer case having a centrally-located adjustable cylindrical fire-place, with independent ovens and cooking-compartments upon either side, with flues and dampers, whereby either one or both of said sides may be employed with the same fire simultaneously or independently.

Referring to the accompanying drawings for a more complete description of my invention and the details of construction, Figure 1 is an exterior view of my stove. Fig. 2 is a vertical section taken through $x x$, Fig. 1, through the longest diameter and the ovens. Fig. 3 is a vertical section taken through $y y$, Fig. 1, through the fire-place and escape-flue. Fig. 4 is a horizontal section below the ovens on the line $z z$, Fig. 2. Fig. 5 is a vertical section through $v v$, Fig. 1. Fig. 6 is a horizontal section through $w w$, Fig. 2. Fig. 7 is a horizontal view of the hinged grate.

In the ordinary construction of stoves and ranges they are made rectangular, and the fire-place is placed at one side and adjacent to the outer casing, extending entirely across the stove, so that there are three sides from which the heat may radiate and be lost, while a single oven behind the fire-place is utilized for baking purposes, no provision being made for increase or decrease of the capacity of the stove or of its fire-place, and where the fire-place has been located between two ovens it has been rectangular in shape and extending entirely across the stove, so that two ends are against the outside of the stove.

My invention contemplates the construction of an oval-shaped stove, A, of suitable height, having the fire-place B situated near the center, so that all the heat from it in every direc-

tion may be utilized within the stove, and two independent ovens, C C, are situated one upon each side of the fire-place in the direction of the longest diameter of the stove, so that the heat from this central fire-place may be carried around both ovens simultaneously, and both be employed for cooking; or by the use of dampers but one oven may be in active use, while the radiant heat will allow the other to be used as a "hot-oven," where articles already cooked may be kept warm. The fire-place is preferably made cylindrical or polygonal; but it must not be elongated, as the adjustable grate would not work properly in such a shaped fire-place. The cylindrical fire-place is also more economical in its use of fuel; but the most important point is that with this shape I am enabled to entirely inclose it within the body of the stove, and thus utilize all the heat which radiates from it. Within this fire-place is fitted the adjustable grate D. This grate is fitted so as to turn within a rim, E, and be cleaned in the usual manner. The rim is supported by an inverted arch, F, and the lower portion of the arch rests upon a lever, G, which projects out toward the front of the stove, and may have an operating-knob upon its end; or, as in the present case, it may connect with a slide, H, which moves freely within a guide, I, and has a knob, J, at the top, by which to move it. The slide may be notched at one side, and a spring-pawl operated by a knob at K serves to hold the slide at any desired point by falling into the notches. By this means it will be seen that the grate may be supported at the bottom of the fire-place, so that a large quantity of fuel may be used, or it may be raised to a point near the top, so that but little fuel need be used when cooking is to be done upon the top of the stove or in only one side.

The course of the heat which rises from the fire-place will be toward each end of the stove, over the tops of the ovens, and beneath the top plate, which will thus be heated to cook anything placed upon it. From this point the heat passes down between the sides of the ovens and the oval ends of the stove, and thence beneath the bottoms of the ovens, being deflected toward the front by the plate or diaphragm L. Passing around this, the heat is

carried to the rear and up behind the ovens, where both columns unite in a central escape-flue at M. Dampers N at the top of the rear vertical passages or flues control the currents
5 of heat, and by closing one of these the whole of the current will be carried by the draft around one of the ovens, leaving the other heated only sufficiently to keep articles warm when placed within it. When this is to be
10 done the grate may be raised within the fire-place, so that the quantity of fuel may be correspondingly diminished. In order to properly distribute the heat between the top of the stove and the top of the ovens when it leaves
15 the centrally-placed fire-place, I employ curved diaphragms or plates O, having their convex sides toward the fire-place, so that as the heat leaves it and passes over the ovens it will be deflected in each direction, and thus thor-
20 oughly distributed over the tops of the ovens and equalized in its action both upon the upper part of the oven and upon the lower surface of the top plate of the stove.

My stove is simple, inexpensive, occupies

but little space, while having large capacity, 25 and the fire and amount of space used may be regulated for the work to be done.

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

The combination, in a stove, of the outer elliptical case, A, the ovens C, formed within each end, the centrally-located cylindrical fire-place B, inclosed by the ovens and having a space between itself and the outer walls, A, 35 and provided with a vertically-adjustable grate, D, with its lever G, slide H, and pawl K, the permanent deflecting top plates, O, made convex toward the fire, the angular deflecting-plates L, and the dampers N M, the 40 whole constructed to operate substantially as herein described.

In witness whereof I have hereunto set my hand.

CHAS. H. DUNTON.

Witnesses:

FRANK A. BROOKS,

H. F. DEXTER.