

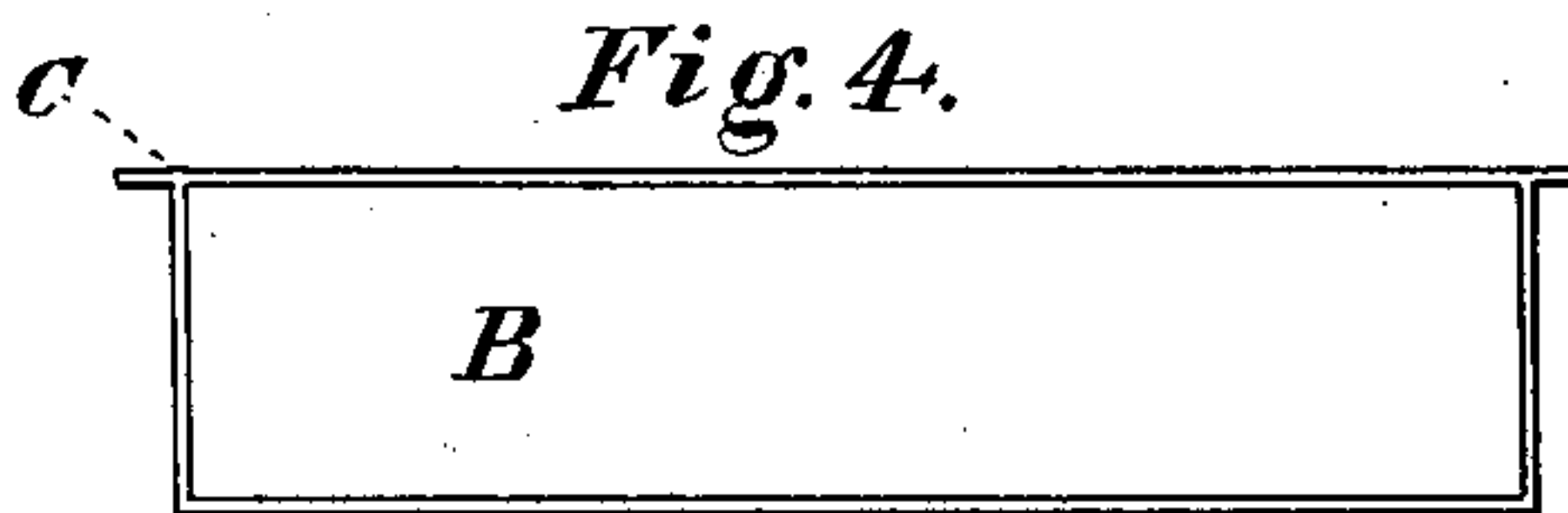
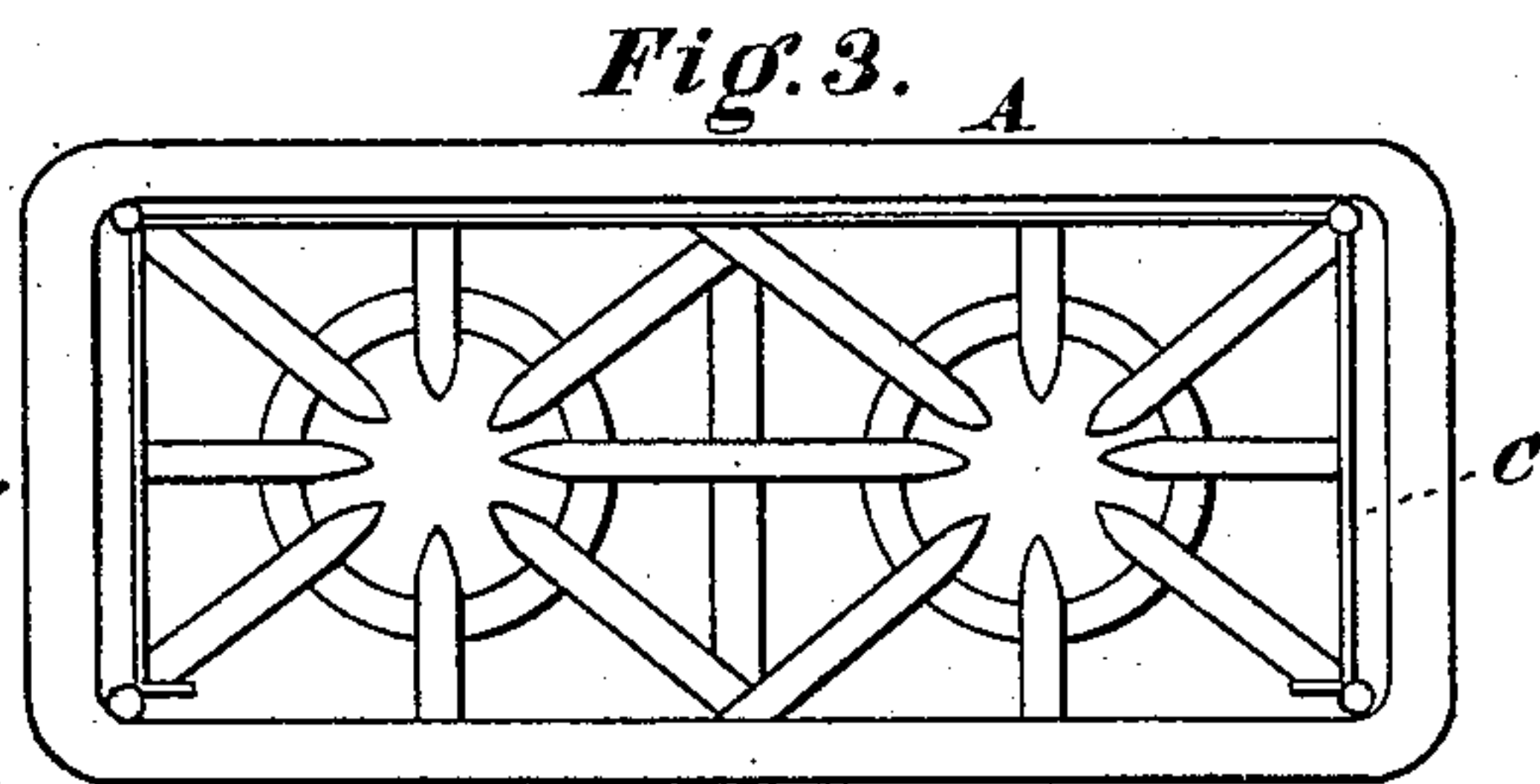
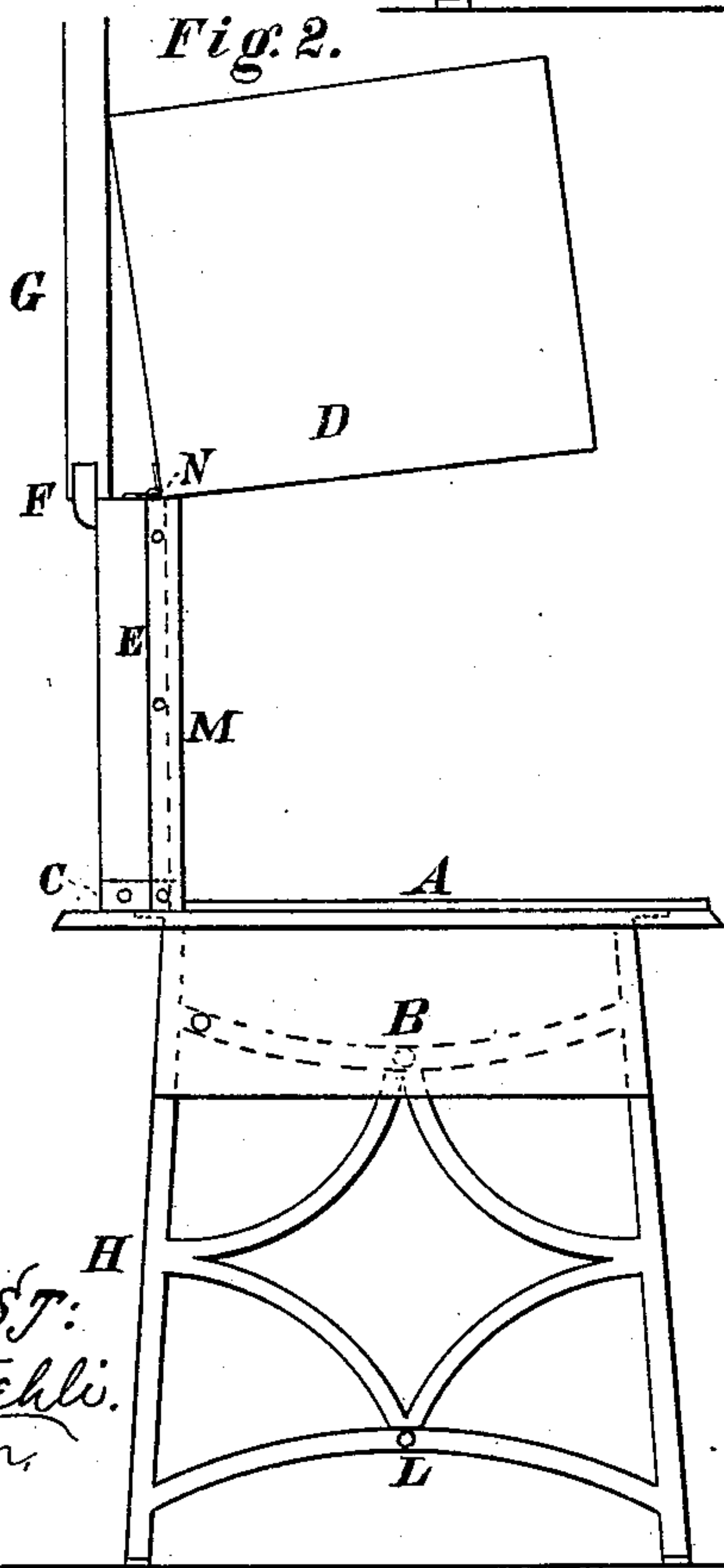
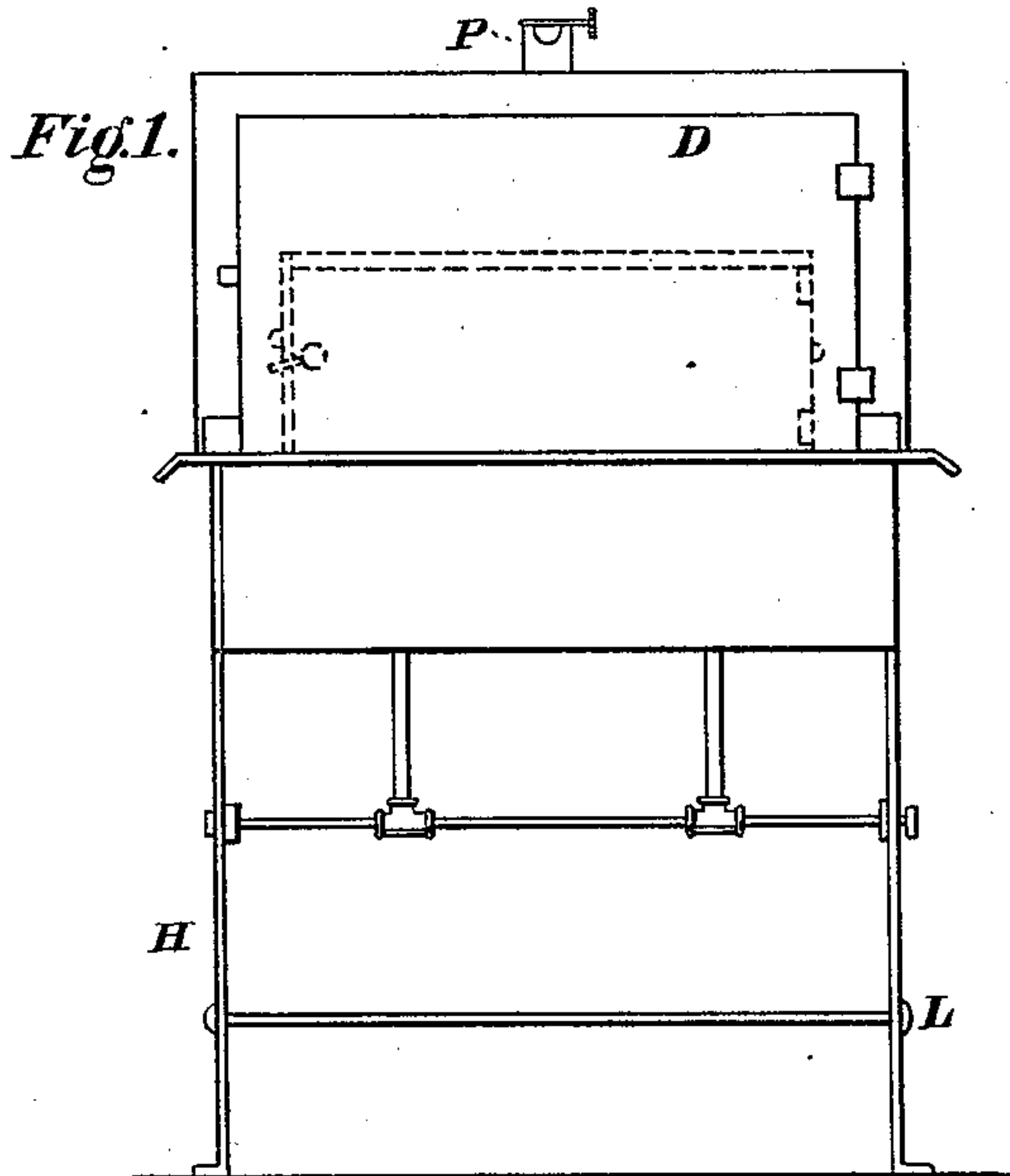
(No Model.)

2 Sheets—Sheet 1.

J. H. BEAN.  
GAS COOK STOVE.

No. 253,499.

Patented Feb. 14, 1882.



ATTEST:  
J. M. Stehli.  
C. H. John.

Joseph H. Bean  
INVENTOR.

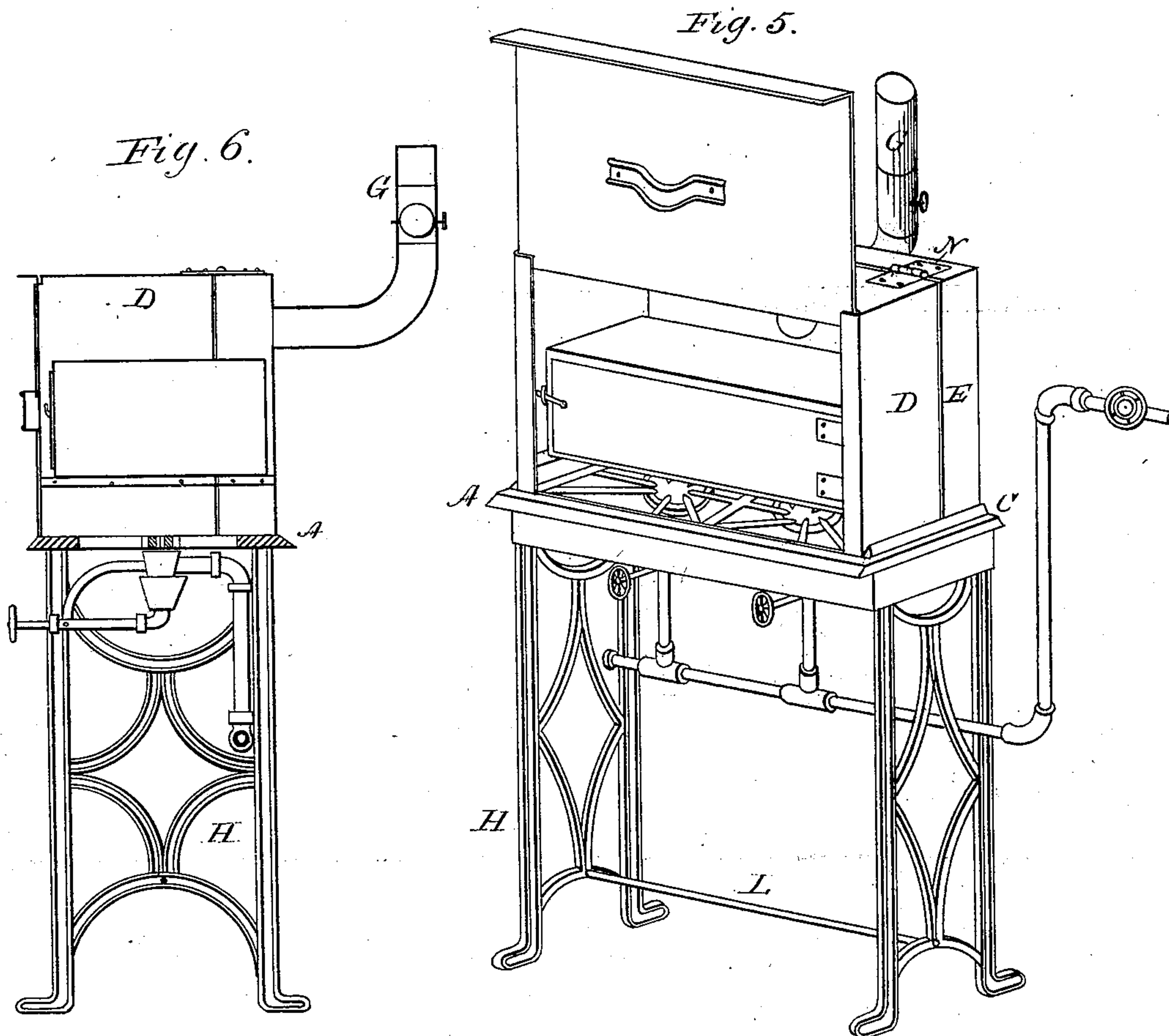
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2 Sheets—Sheet 2.

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Witnesses.  
B. Danson  
A. L. Hand

Inventor.  
Joseph H. Bean



# UNITED STATES PATENT OFFICE.

JOSEPH H. BEAN, OF BOND HILL, OHIO.

## GAS COOK-STOVE.

SPECIFICATION forming part of Letters Patent No. 253,499, dated February 14, 1882.

Application filed June 18, 1881. (No model.)

*To all whom it may concern:*

Be it known that I, JOSEPH H. BEAN, of Bond Hill, in the county of Hamilton and State of Ohio, have invented new and useful  
5 Improvements in Gas Cook-Stoves, which improvements are set forth in the following specification, reference being had to the accompanying drawings, and to the letters of reference marked thereon.

10 The object of my invention is to produce a gas cook-stove that will utilize all the heat produced by the burners, and then carry the waste heat, and with it any unconsumed gas that may escape, and the odor of food while  
15 being cooked, through a pipe into the chimney and out of the house. To accomplish this I make use of certain devices, which I will describe more in detail.

Figure 1 shows a front view of my invention; Fig. 2, an end view of the same, and Figs. 3 and 4 separate parts. Fig. 5 shows a perspective view of the stove with the hood closed and the oven in place ready to close up the movable door preparatory to baking. The  
25 burners are shown in place with the top so shielded by the shield B that they are but little affected by currents of air. Fig. 6 shows a cross-section through the elbow and pipe G, showing that the heat, after being used for  
30 cooking, is carried back and up from the top of the hood into the chimney. This will be better understood as I proceed with a detailed description of my invention.

A represents a light casting, which constitutes the main plate of the stove, which may be made in any convenient form. To the upper side of this plate is cast a flange, C, which extends across the back and ends of the plate. To the under side of the plate, at or near the  
40 ends, are screwed or bolted the cast-iron legs H. These legs are held together by the rod L.

To the under side of the plate A is fastened by means of the legs or separate bolts a sheet-metal shield, B, which is about four inches  
45 wide, and is closed at the sides and ends, but open at the bottom. This is designed to shield the burners from currents of air and to cause all the heat to rise through the plate A, instead of being blown away and thereby lost. This  
50 shield may be cast as a part of the plate A, if so desired.

To the flange C is riveted the hinged hood E D. The part E is made permanently fast to the flange C, and D is hinged to E, as shown at N, Fig. 2; or it may be made loose and put  
55 on and off as wanted. Around the part E is fastened a band, M, extending beyond the edge of E and overlapping D, so as to form a tight joint when the part D of the hood is shut down or put on. The hood E D is closed at the ends, 60 top, and back, but is open in front, and is provided with an adjustable door to be used when baking.

Through the opening in front all the vessels for ordinary cooking are put in place on the  
65 stove, or rather on the plate A, and the cooking is done with the hood on. By this means all the odor arising from the cooking of food and fumes of unconsumed gas are carried up the flue and out of the house. 70

The pipe G is attached to the top and back of the hood by means of the elbow F. When baking is to be done the oven is placed on the plate A, the part D of the hood let down, and the door of the hood put in place, thus inclos- 75 ing the oven, and thereby utilizing all the heat from the burners, doing the baking perfectly and with about half the consumption of gas needed to do the work on the open stove.

The amount of heat in the stove may be 80 regulated by the turning up or down of the damper P.

The advantages of my gas-stove over others are the perfect manner in which all odors are carried off and out of the house, and great econ- 85 omy in baking. Besides this, the coldest room can be made warm in a few minutes by partially closing the damper and putting in place the door of the hood.

What I claim as my invention is— 90

As a combination, the gas-stove described, consisting of the plate A, with its flange C, the hood E D, shield B, band M, hinges N, elbow F, pipe G, damper P, and legs H, substantially as and for the purpose set forth.

JOSEPH H. BEAN.

Attest:

E. R. HILL,  
WM. E. JONES.