(Model.)

2 Sheets—Sheet 1.

R. M. MERRILL.

OIL STOVE.

No. 253,744. Patented Feb. 14, 1882.

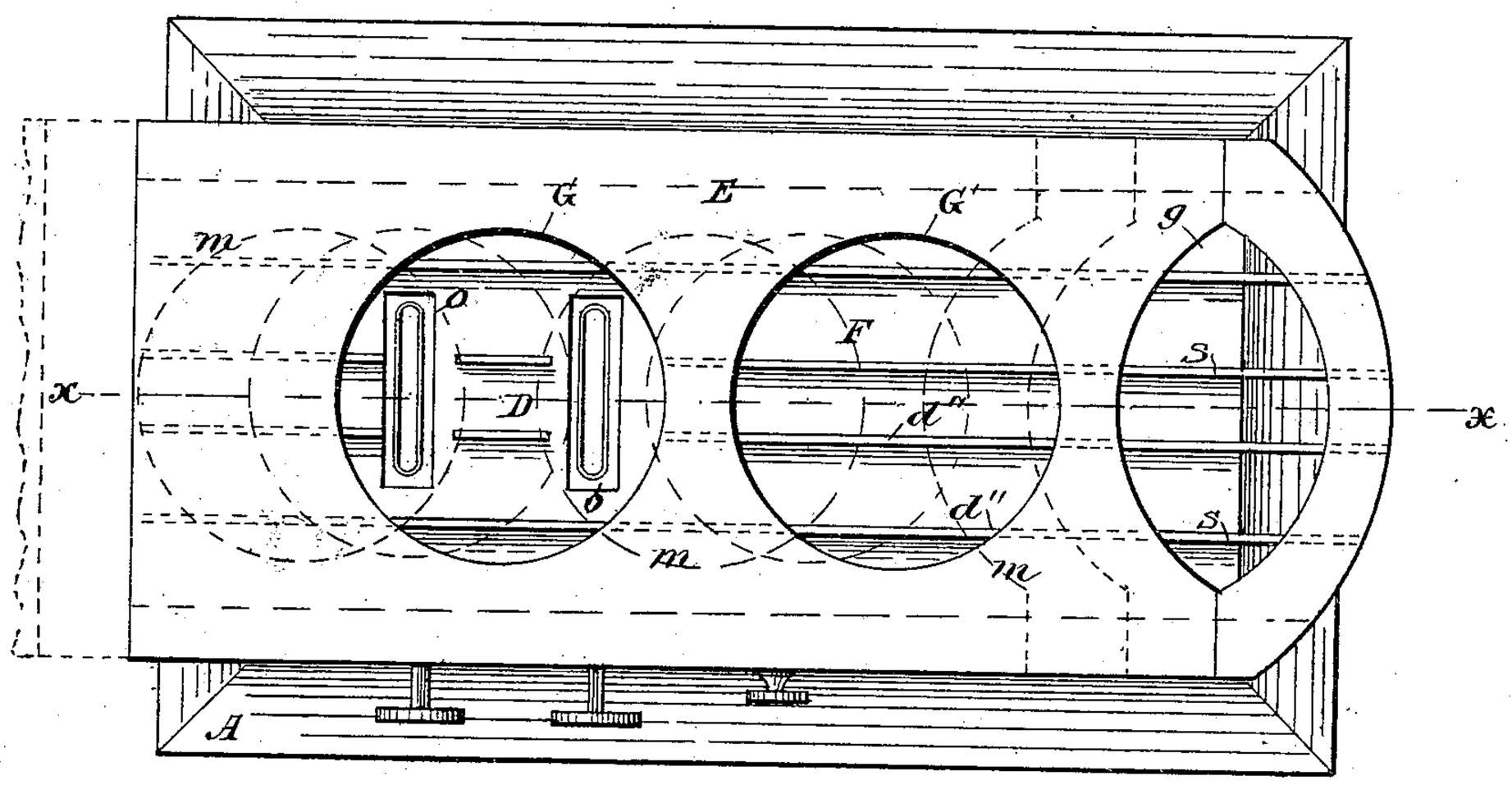
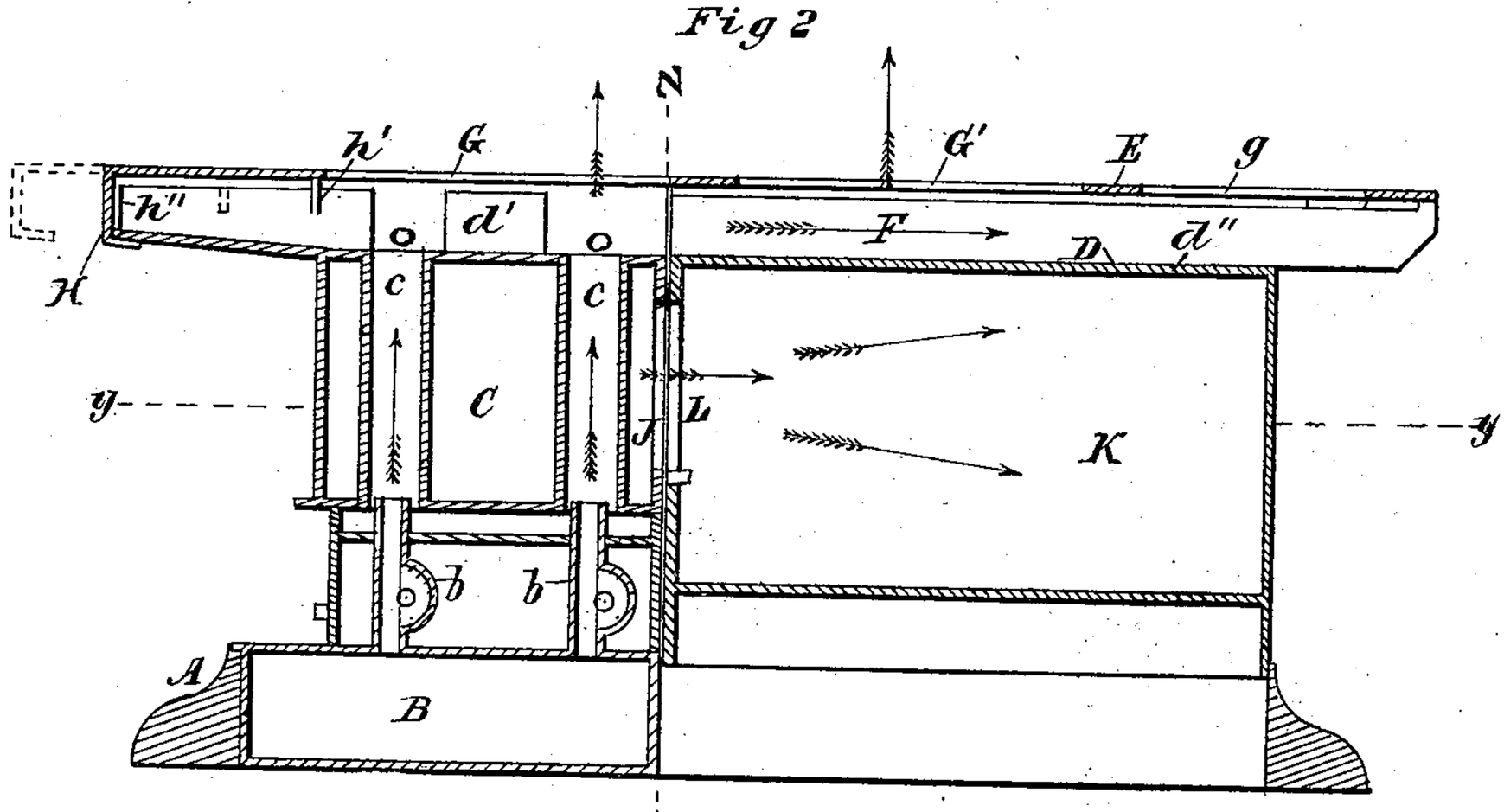


Fig 1

Fig 2



Witnesses

H. C. Curtis

Jacob Rettberg

Z

Inventor

Rufus M. Merrill

(Model.) 2 Sheets—Sheet 2.

R. M. MERRILL.

OIL STOVE.

No. 253,744. Patented Feb. 14, 1882.

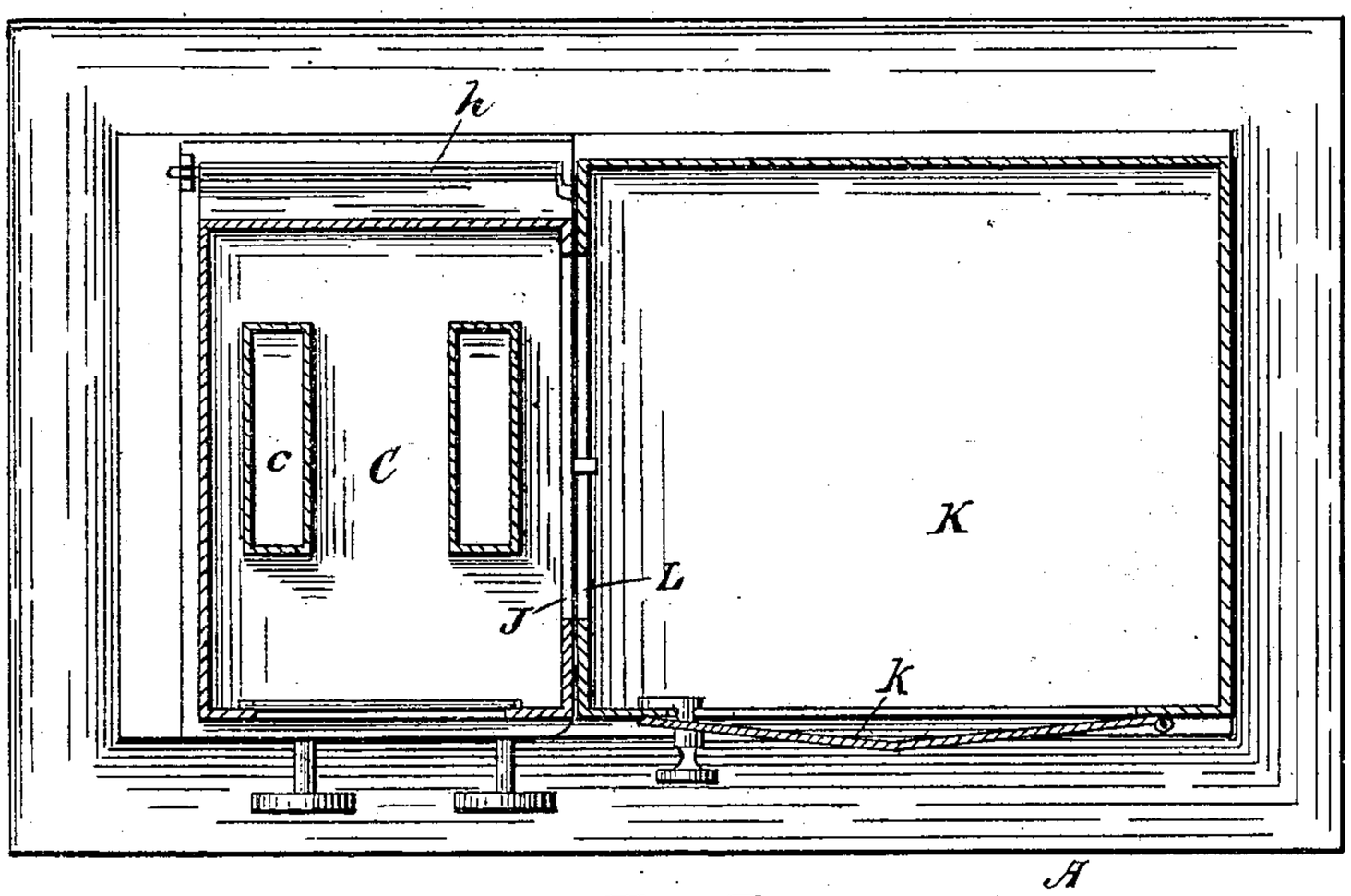


Fig 3

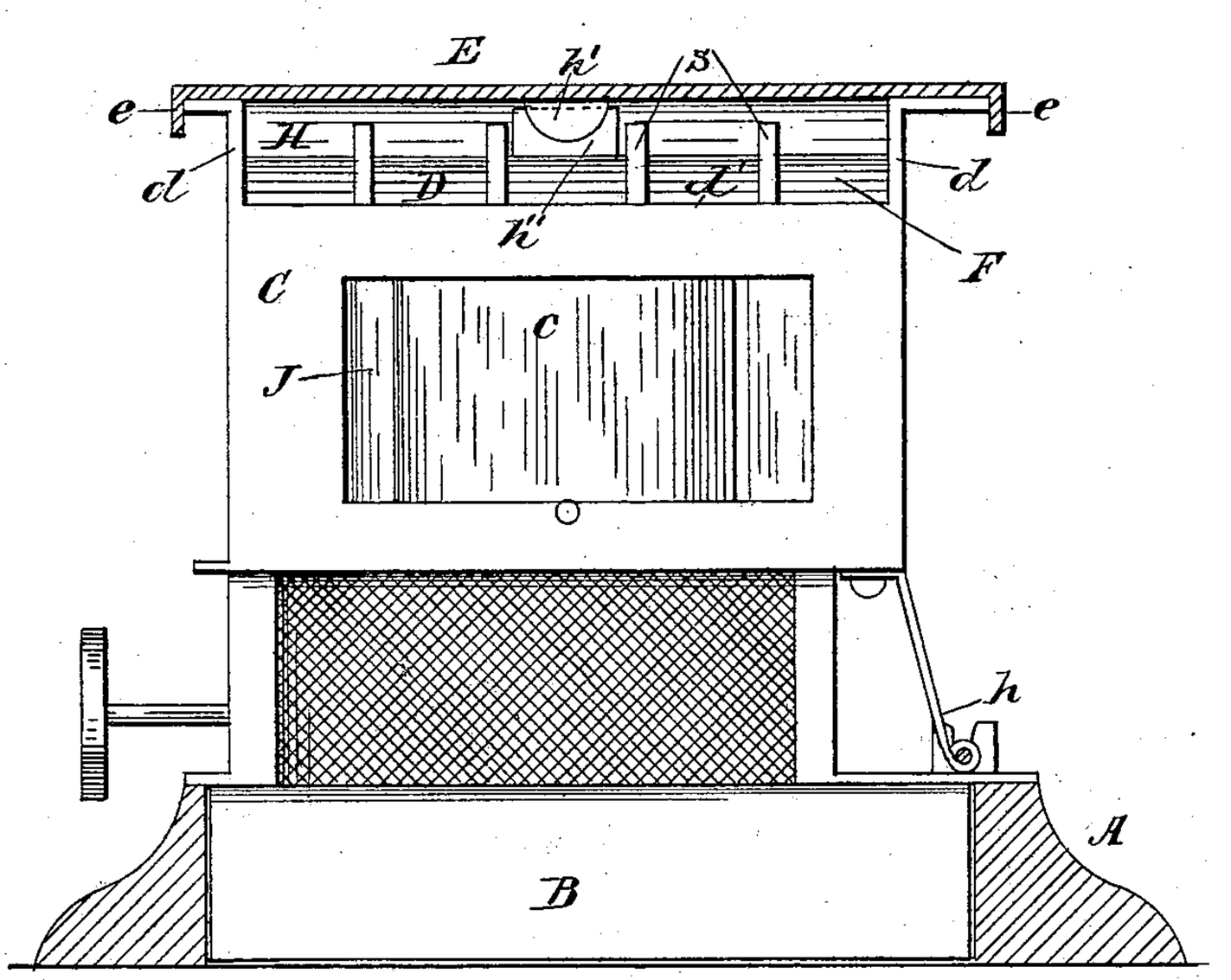


Fig 4

Witnesses

W. C. Curtis

Jacob Petersen

Inventor

Rufus M. Merrill

UNITED STATES PATENT OFFICE.

RUFUS M. MERRILL, OF ENGLEWOOD, ILLINOIS.

OIL-STOVE.

SPECIFICATION forming part of Letters Patent No. 253,744, dated February 14, 1882.

Application filed November 16, 1881. (Model.)

To all whom it may concern:

Be it known that I, RUFUS M. MERRILL, of Englewood, Cook county, Illinois, have invented a new and useful Oil-Stove, of which the following is a specification.

My invention relates to improvements in oil-stoves in which two or more openings are provided for the reception of cooking utensils during the process of cooking food, and also in the arrangement of a warming-closet in conjunction therewith.

The objects of my invention are to provide a simple and reliable means by which one or more than one of said openings may be brought directly over the flames without the removal of any of the parts, and also to afford facilities for the maintenance of a proper degree of heat in food after its having been cooked. I attain these objects by the devices and arrangement of parts illustrated in the accompanying drawings, in which—

Figure 1 is a top plan view of an oil-stove embodying my improvements. Fig. 2 is a longitudinal section of same on line *x x*, Fig. 1; Fig. 3, a plan section on line *y y* in Fig. 2. Fig. 4 is a detailed section on an enlarged scale, taken on line *z z*, Fig. 2.

Similar letters refer to similar parts in the several views.

The rectangular frame A constitutes the base of the stove.

B represents the oil-reservoir. *b b* are the wick-tubes. C is the heating-drum of the stove, and is hinged at *h*, Fig. 4, to the reservoir or the base, so that it may be tilted back for the purpose of lighting or trimming the wicks.

The opening J in one side of the drum is for the escape of heat radiated from the chimneys *c c*, as will be explained hereinafter.

To the upper end of the heating-drum C, I attach a top consisting of a bottom plate, D, which I make in two sections, the line of junction of the two parts being shown in the drawings at *z*, Fig. 2. One portion, *d'*, of said bottom plate is bolted securely to the upper end of the heating-drum, and is provided with openings *o o*, Figs. 1 and 2, which constitute the top of the chimneys, and the other portion, *d''*, extends over and constitutes the top of a warming-closet, K, to which it is securely fixed.

The walls *d d*, Fig. 4, of the plate D extend the entire length of the two sides thereof, and support a top plate, E, which rests loosely thereon, the space inclosed within the top and bottom plates, E and D, being a flue, F, through which the hot air from the flames passes after leaving the chimneys, thereby cooking articles of food which may be contained in utensils placed within the openings G, G', and *g* in the top plate, E.

The series of ribs *s*, attached to the bottom plate, D, extend longitudinally the entire length of the plate, and rise vertically to within a short distance of the top plate, so as to support utensils placed within the openings G, G', and *g*, and to allow the free passage of heated air under the vessels through the intermediate spaces within the flue.

Both ends of the flue F are open to allow the escape of the heated air after it has passed through the flue. When the heating-drum C is tilted back it carries the top plate, E, with it.

The bottom plate, D, extends entirely over the warming-closet K and heating-drum C, and projects longitudinally from the drum on the side opposite the closet sufficiently to allow both the openings G and G' in the top plate, E, to be brought over the flames, as indicated by the circle of dotted lines *m*, Fig. 1. The top plate, E, is capable of having a longitudinal movement upon the walls *d d* of the bottom plate, so that one or both the openings G and G' may be brought over the fire, as may be desired, and the flanges *e e*, Fig. 4, extending downward from the sides of the top plate, act as guides and to retain the plate in position upon the walls *d d* of the bottom plate.

Extending downwardly from the top plate is a stop, *h'*, and *h''* is a corresponding stop rising vertically from the bottom plate, D. When the top plate is slid to the left the stop *h'* will strike against the stop *h''*, and thereby prevent the movement of the plate in that direction to a greater distance than as shown by the dotted lines *m*, Fig. 1.

At the end of the top plate which projects over the heating-drum I affix a flue-stop, H, Fig. 2, which extends downward, and is of proper size and form that when the top plate is moved so as to bring only one opening, G, over the flames, as in Figs. 1 and 2, the stop H closes the adjacent end of the flue F and forces

all the heat to pass (in the direction indicated by the arrow) through the entire length of the flue before its exit therefrom. When the top plate is in the position shown in Fig. 1, the opening G will receive the direct heat from the flames, and the surplus of heat, in its passage along the flue F, will heat any cooking utensils placed within the openings G′ and *g*, and then escape at that end of the flue, the other end being closed by the flue-stop H. By sliding the top plate along to the left, so that the openings therein will be in the positions indicated by the dotted lines *m*, both the openings G and G′ will be brought directly over the fire, and each will receive an equal degree of heat therefrom, a portion of the heated air passing out at each end of the flue F.

The warming-closet K is secured rigidly to the base A, the section *d″* of the plate D forming the top of the closet. The side of the closet adjoining the heating-drum C is provided with an opening, L, which corresponds in position with the opening J in the heating-drum, so that the heat which is radiated from the chimneys *c c* will pass through said openings J and L directly into the warming-closet. The heat radiated into the closet from the plate D will also assist in heating the same, thereby warming any articles of food or utensils which may be placed therein. *k*, Fig. 3, represents the door of the closet, and is made and attached in the usual manner.

In that class of oil-stoves in which the heating-drum is made to secure the draft necessary to insure combustion without the use of a separate chimney for each wick, it is obvious that the opening J in the drum will be dispensed with, and that the heat will be radiated directly from that side of the drum, through the opening L into the warming-closet.

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

1. An oil-stove, in combination with a sliding adjustable top plate, provided with openings to receive cooking utensils, and operating substantially as and for the purpose set forth.

2. In an oil-stove top, a movable adjustable top plate provided with openings for the reception of cooking utensils, in combination with a bottom plate, and arranged to form a flue, as shown, to operate substantially in the manner and for the purpose set forth.

3. In combination with an oil-stove provided with plates D and E, forming a flue, a warming-closet arranged to operate substantially as and for the purpose set forth.

4. In an oil-stove, a tilting or removable heating-drum provided with the opening J, in combination with a fixed warming-closet having a corresponding aperture, L, and arranged and operating substantially as shown and set forth.

RUFUS M. MERRILL.

Witnesses:
HARRY E. MERRILL,
NORMAN R. ADAMS.