

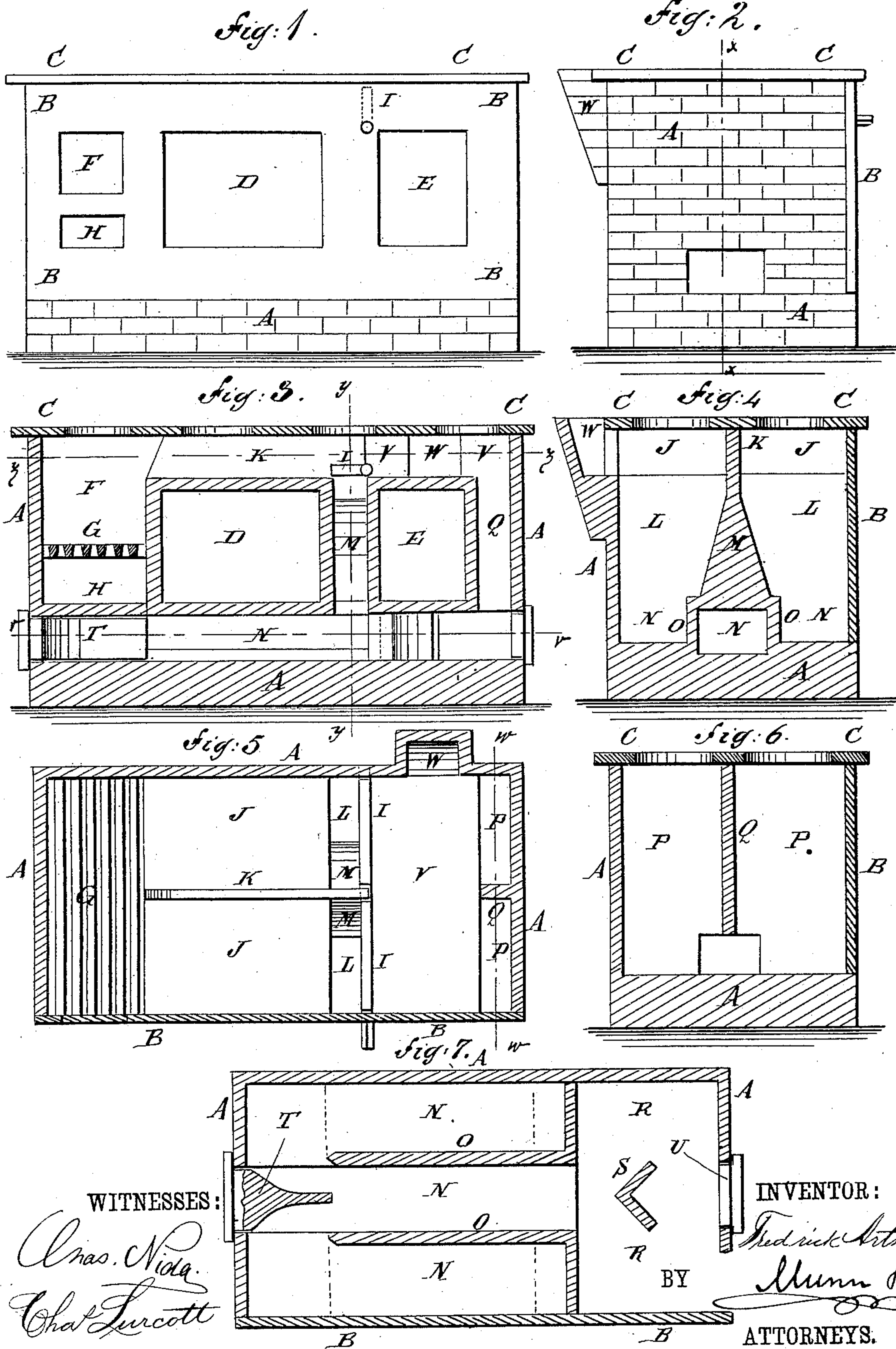
(No Model.)

F. ARTMANN.

COMBINED COOKING STOVE AND BAKING AND WARMING OVEN.

No. 333,714.

Patented Jan. 5, 1886.



UNITED STATES PATENT OFFICE.

FREDRICK ARTMANN, OF LEXINGTON, MISSISSIPPI.

COMBINED COOKING-STOVE AND BAKING AND WARMING OVEN.

SPECIFICATION forming part of Letters Patent No. 333,714, dated January 5, 1886.

Application filed September 17, 1884. Serial No. 143,294. (No model.)

To all whom it may concern:

Be it known that I, FREDRICK ARTMANN, of Lexington, in the county of Holmes and State of Mississippi, have invented new and useful
5 Improvements in Combined Cooking-Stoves and Baking and Warming Ovens, of which the following is a full, clear, and exact description.

Reference is to be had to the accompanying drawings, forming part of this specification, in
10 which similar letters of reference indicate corresponding parts in all the figures.

Figure 1 is a front elevation of my improvement, the doors being omitted. Fig. 2 is an end elevation of the same. Fig. 3 is a sectional
15 front elevation of the same, taken through the line *x x*, Fig. 2. Fig. 4 is a sectional end elevation of the same, taken through the line *y y*, Fig. 3. Fig. 5 is a sectional plan view of the same, taken through the line *z z*, Fig. 3. Fig.
20 6 is a sectional end elevation of the same, taken through the line *w w*, Fig. 5. Fig. 7 is a sectional plan view of the same, taken through the line *v v*, Fig. 3.

The object of this invention is to provide
25 combined cooking-stoves and baking and warming ovens constructed in such a manner as to economize fuel and make the said combined stoves and ovens more effective and reliable than those constructed in the ordinary
30 manner.

The invention consists in the construction and arrangement of parts, as will be hereinafter fully described and claimed.

The outer end and back walls, A, may be
35 made of iron or of bricks; but the front plate, B, in which are formed the door-openings, and the top plate, C, in which are formed the holes to receive boilers and other cooking-utensils, are made of iron.

40 D is the baking-oven, and E is the warming-oven, the walls of which are formed of fire-clay slabs.

F is the fire-chamber, G is the fire-grate, and H is the ash-pit.

45 I is a damper, which is pivoted at the top of the inner side wall of the warming-oven in such a position that when turned down it will close the entrance to the space between the ovens D E, and when turned up it will close
50 the space between the warming-oven E and the top plate, C. The space between the top

of the baking-oven D and the top plate, C, is divided into two flues, J, by a longitudinal partition, K. The space between the baking-oven D and the warming-oven E is divided
55 into two flues, L, by a vertical partition, M, which is widened toward its lower end, as shown in Fig. 4 and by shade-lines in Figs. 3 and 5. The space below the baking-oven D and the ash-pit H is divided into three
60 parallel flues, N, by two partitions, O, extending from the wall of the flues L farthest from the fire-chamber F nearly to the end wall, A, at the outer side of the said fire-chamber, as shown in Fig. 7. The space between the outer
65 wall of the warming-oven E and the end wall, A, is divided into two flues, P, by a partition, Q.

In the space or flue R beneath the warming-oven E, and directly opposite the open end of the center flue N, is placed an angular guide-
70 plate, S, to divide the current of the heated products of combustion passing out of the said center flue N, spread the said products of combustion through the flue R, and cause them to pass up through the flues P in two nearly
75 equal currents.

In the end walls, A, opposite the ends of the center flue N, are formed openings closed by cap-plugs T U. The plug T extends inward in wedge form, as shown in Fig. 7, to guide
80 the currents of the heated products of combustion from the side flues N into the center flue N, causing the said currents to meet at an acute angle, and preventing the said currents from meeting in a direct line, being
85 thrown into eddies, and impeding the draft. With this construction, when the damper I is turned down into the position shown in Fig. 3, the products of combustion from the fire-chamber F will pass through the flues J
90 into the space or flue V, between the top of the warming-oven E and the top plate, C, and thence into the flue W, leading to the chimney.

When the damper I is turned up into the position shown in Fig. 5, the products of com-
95 bustion from the fire-chamber F will pass through the two flues J, will be deflected downward by the damper I, will pass through the diving-flues L into the side flues N, will pass through the center flue N into the flue
100 R, will pass up through the flues P into the flue V, and will pass thence into the flue W,

leading to the chimney. By this arrangement the products of combustion in their passage through the various flues will thoroughly heat the oven D, so as to bake bread or other substances, and will warm the oven E, so as to keep hot whatever may be placed in it.

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

- 10 1. The combination, with the stove, of the three flues N below the oven thereof, and the removable wedge-shaped plug T in the end plate, in front of the central flue N, whereby the flues may be cleaned by removing said
15 plug and the products of combustion be made

to meet at an acute angle, substantially as set forth.

2. The combination, with the baking-oven D and the warming-oven E, and flues above and between the same, of the flue R below the warming-oven, the three horizontal flues N below the baking-oven, the wedge-shaped guide T in front of the middle flue N, and the wedge-shaped guide S in the flue R, in line with the middle flue N, substantially as
25 set forth.

FREDRICK ARTMANN.

Witnesses:

ADAM HENRICH,
GUSTAVUS LOFSTROM.