(No Model.)

2 Sheets—Sheet 1.

C. H. BOECK.

OIL STOVE.

No. 475,262. Patented May 17, 1892.

Fig. 1.

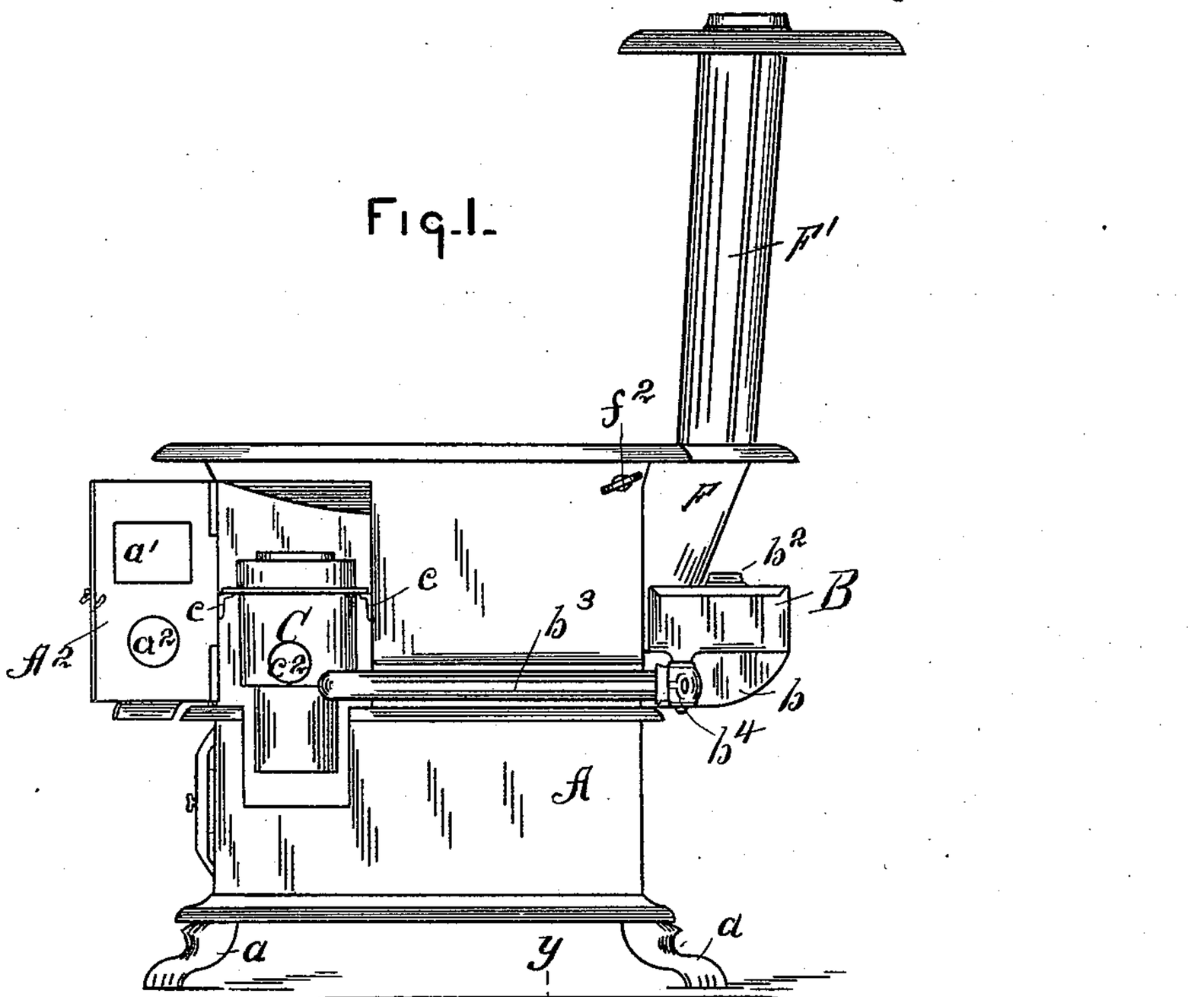
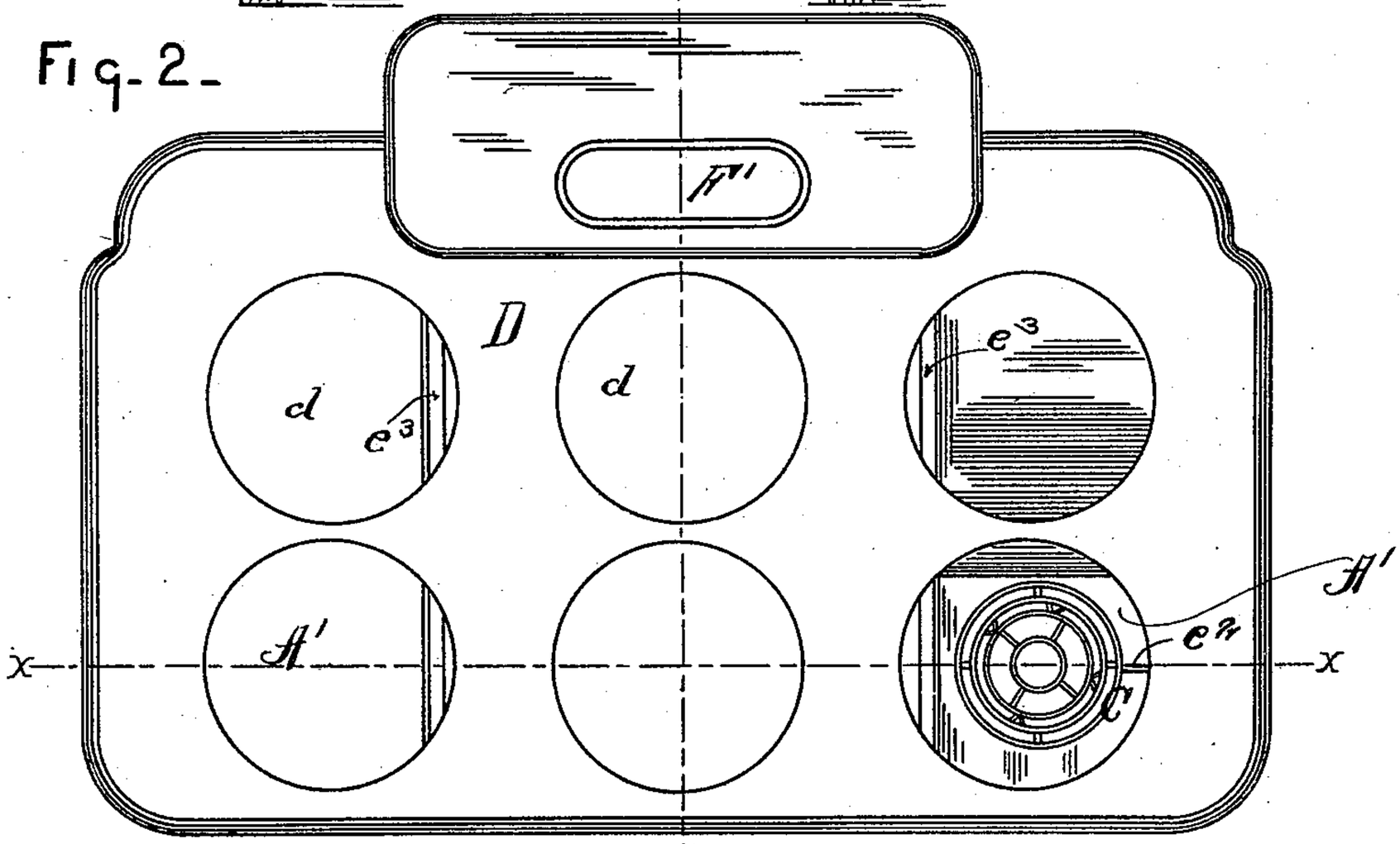


Fig. 2.



WITNESSES

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(No Model.) 2 Sheets—Sheet 2.

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Fig. 3.

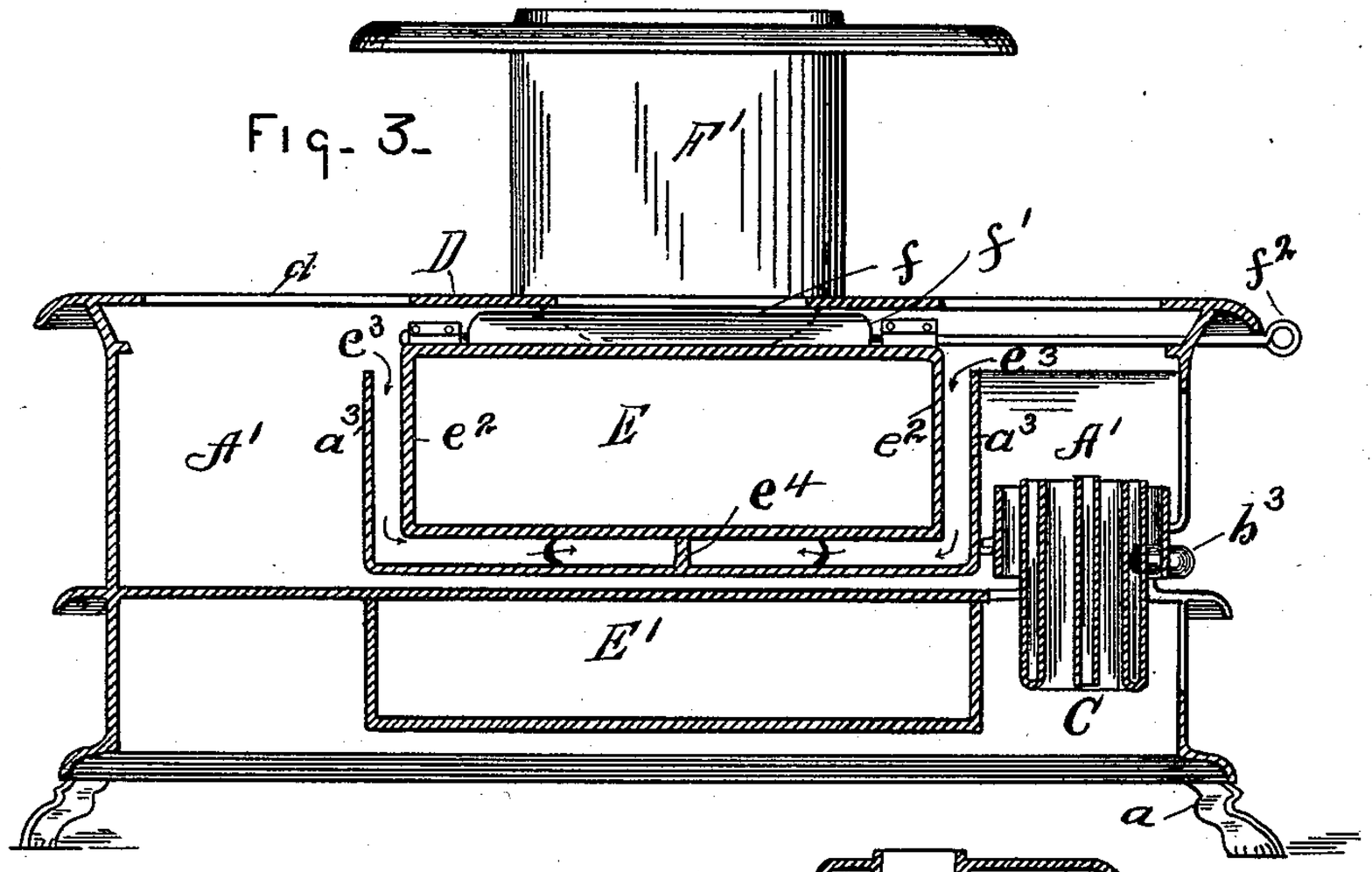
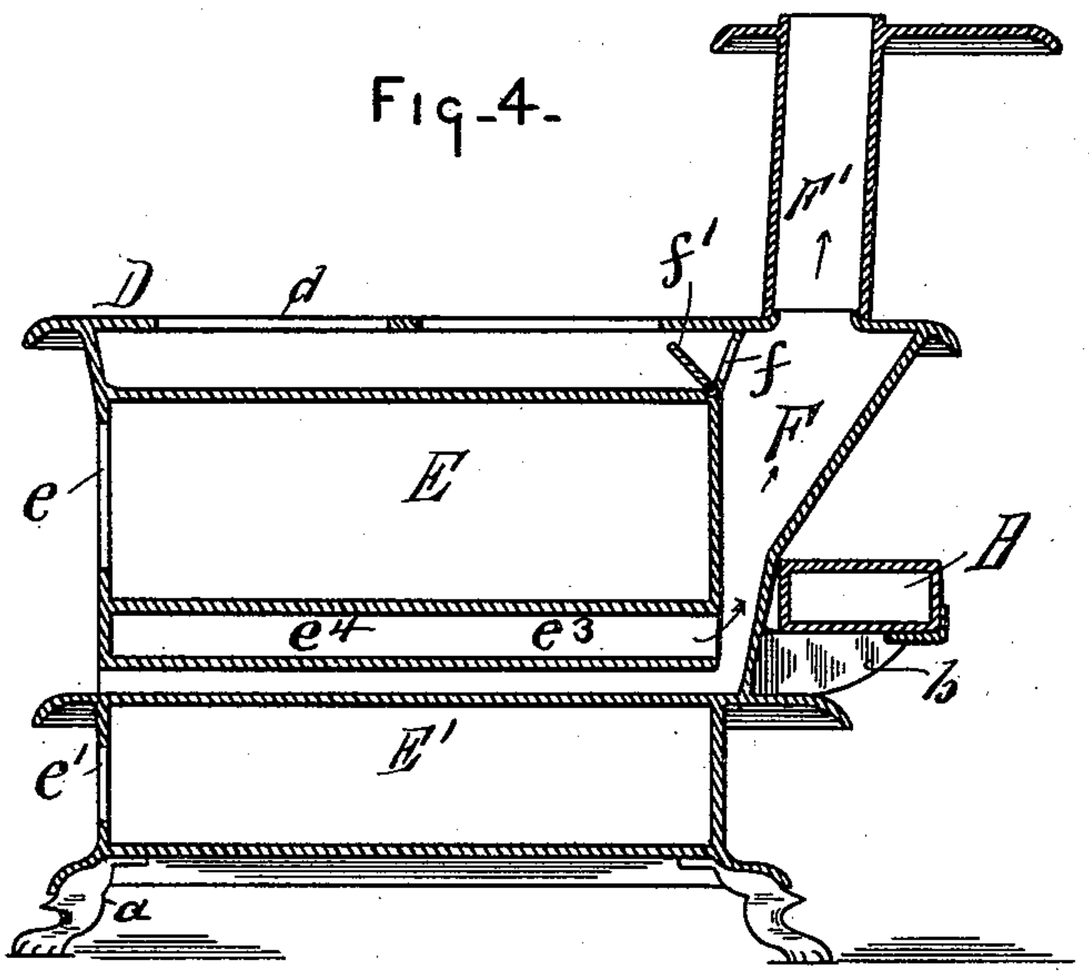


Fig. 4.



WITNESSES

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UNITED STATES PATENT OFFICE.

CHARLES H. BOECK, OF JACKSON, MICHIGAN, ASSIGNOR TO THE CENTRAL OILGAS STOVE COMPANY, OF MAINE.

OIL-STOVE.

SPECIFICATION forming part of Letters Patent No. 475,262, dated May 17, 1892.

Application filed May 9, 1891. Serial No. 392,150. (No model.)

To all whom it may concern:

Be it known that I, CHARLES H. BOECK, a citizen of the United States, residing at Jackson, county of Jackson, State of Michigan, have invented a certain new and useful Improvement in Oil-Stoves; and I declare the following to be a full, clear, and exact description of the invention, such as will enable others skilled in the art to which it pertains to make and use the same, reference being had to the accompanying drawings, which form a part of this specification.

Figure 1 is an end elevation of an oil-stove made in accordance with my invention. Fig. 2 is a plan view. Fig. 3 is a sectional view on line *x x* of the plan view. Fig. 4 is a sectional view on line *y y*.

My invention relates to oil cooking-stoves; and its purpose is to provide a stove for cooking and baking in which the burners are located at each end of the stove and on opposite sides of the oven in such a manner that the heated products from the burners can be deflected under and around the oven from opposite sides. I further purpose to provide one tank for two or more burners and so connect the burners with the tank that they may be removed from their places in the stove for trimming and cleaning without removing the tank.

In the drawings, A is the body of the stove and is supported clear of the floor on legs *a*.

B is an oil-tank extending the length of the stove at the back and supported on brackets *b*. By making this tank long and shallow, as shown, the oil-level varies but little between its highest and lowest point, always keeping the level of oil well up on the wick without flooding the burner when tank is full. The tank is provided with oil-supply openings b^2 and oil-exits through the pipes b^3, leading to burners C. The pipe b^3 has a revoluble connection with the tank at b^4, adapting it to swing in a horizontal plane. The stove is provided with chambers A′ to accommodate the burners. When in place in the chamber, the burners are supported on brackets *c*, but when clear of the chamber they are supported by the pipes b^3.

The chambers A′ are provided with doors A^2, fitted with mica a' and orifice a^2 to accommodate the thumb-screw c^2 for raising and lowering the wick.

By swinging both burners free from their chambers in the stove the tank and burners can be removed from the stove entirely. This is a very desirable feature, as the working parts of the stove can thus be removed for repairs or for the substitution of new parts.

D is the top of the stove, and *d* openings similar to those in an ordinary stove or range.

E is the oven, and E′ a warming-closet, provided with the doors *e* and *e′*, respectively. Between the walls e^2 of the oven and the walls a^3 of the burner-chambers A′ are the flues e^3, having their outlets through the flue F and pipe F′. These flues e^3 are separated under the oven by the wall e^4. The burners being in front of the stove and the exit into pipe F being at the rear and center, the course taken by the heated products is over the wall a^3, down the sides of the oven, and out under the oven, and as a burner is provided at each side the heated products surround the oven.

A space is left over the oven E, between it and the top of the stove, and a direct-draft opening provided between this space and the flue F. The opening *f* is closed by damper *f′* when necessary to deflect the products under the oven. The damper is operated by damper-rod f^2. When the flue is open, the heated products pass over the oven and are utilized for heating the top of the stove and articles thereon.

The operation of the stove is manifest from the description. To trim the wicks or clean the burners, the doors A^2 are opened and the burner swung clear of the stove. The thumb-screw c^2 for elevating and lowering the wick is on the exterior of the stove and conveniently located.

What I claim is—

1. An oil-stove constructed with suitable heating-passages, an internal chamber or chambers adapted to receive a removable burner or burners, an external detachable oil-tank, suitable burners connected with said oil-tank by a pipe having a rotatable connection, all constructed and arranged in such manner that the removal of the burners from the

burner-chamber permits the detachment of the burners and oil-tank from the stove, substantially as described.

2. In an oil-stove, the combination of a suitable casing inclosing heating-passages, and an interior burner-chamber adapted to be closed with suitable doors, with a detachable oil tank and burner connected by a rotatable connection, whereby when said tank is attached to said casing said burner is adapted to be inclosed in said burner-chamber, substantially as described.

3. In an oil-stove, the combination of a casing inclosing heating-chambers, and a burner-chamber with a detachable oil-chamber permanently connected by flexible connections with a removable burner, substantially as described.

In testimony whereof I sign this specification in the presence of two witnesses.

CHARLES H. BOECK.

Witnesses:

JAMES W. DOW,

BINGHAM W. LOCKWOOD.