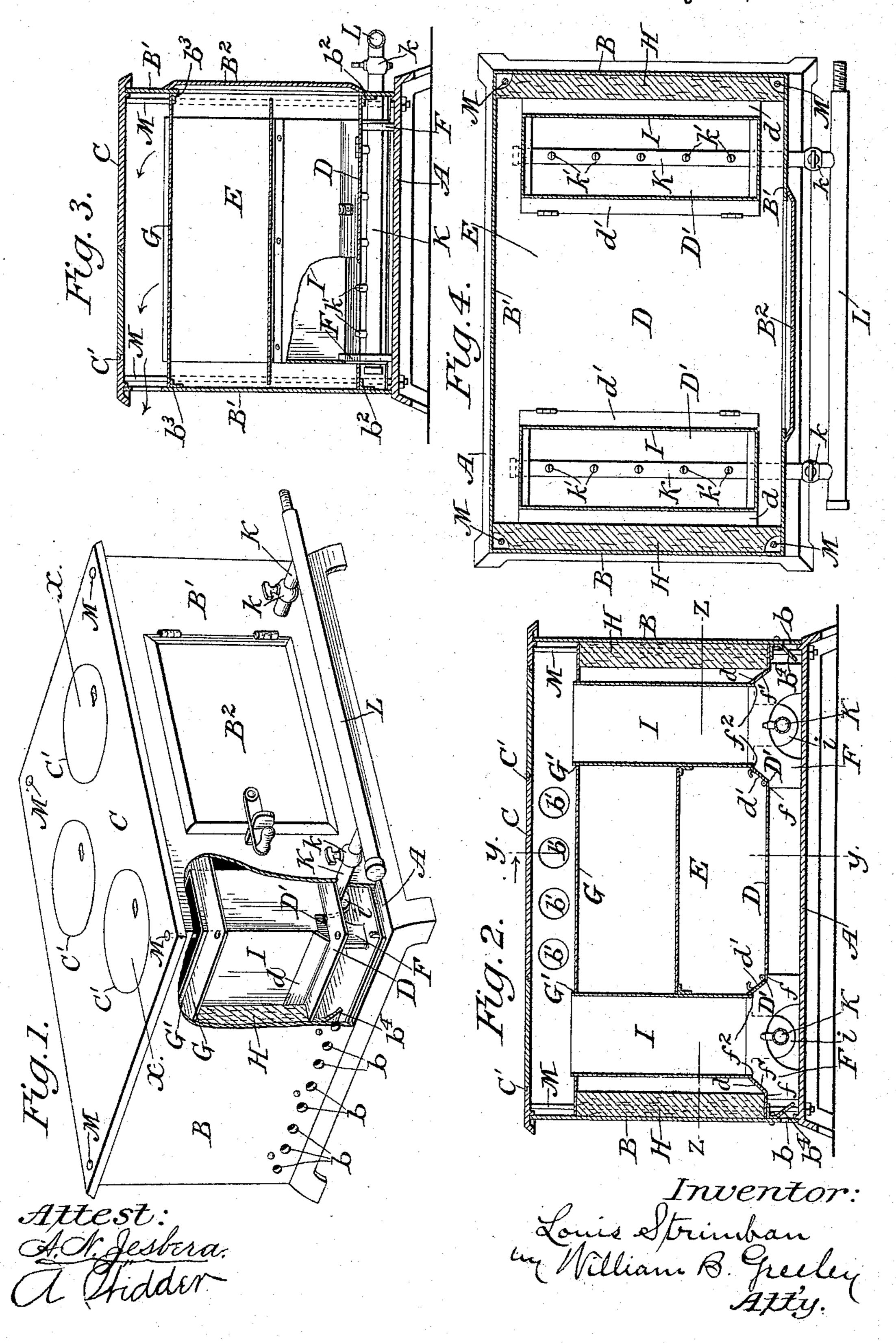
L. STRIMBAN GAS STOVE.

No. 542,717.

Patented July 16, 1895.



United States Patent Office.

LOUIS STRIMBAN, OF NEW YORK, N. Y.

GAS-STOVE.

SPECIFICATION forming part of Letters Patent No. 542,717, dated July 16, 1895.

Application filed November 22, 1894. Serial No. 529,578. (No model.)

To all whom it may concern:

Be it known that I, Louis Strimban, a subject of the Czar of Russia, and a resident of the city, county, and State of New York, have 5 invented certain new and useful Improvements in Gas-Stoves; and I do hereby declare that the following is a full and exact description thereof, reference being had to the accompanying drawings, and to the letters of to reference marked thereon, making a part of this specification.

This invention relates to the construction of gas-burning stoves for cooking purposes, and its objects are to improve the construc-15 tion in certain details and to reduce the cost of manufacture.

The various features of improvement will be more fully pointed out hereinafter and described with reference to the accompanying

20 drawings, in which—

Figure 1 is a perspective view of the improved stove with a portion broken out to show the interior arrangement. Fig. 2 is a vertical longitudinal section on the line x x of Fig. 1. 25 Fig. 3 is a transverse section on the line y yof Fig. 2, some parts being broken away to show other parts behind them. Fig. 4 is a horizontal section on the line z z of Fig. 2.

The exterior shell of the stove comprises a 30 base-plate A, a sheet-metal wall or shell B B', one side of which is provided with a door B2, and a top C, which may have one or more potholes C' C'. The end walls B B are provided near their lower edges with perforations b b 35 to admit fresh air to be heated, and the rear side wall B' has holes b' b' to permit the exit of air and gas.

Within the outer shell B B' and a short distance above the base-plate A is supported a 40 horizontal plate D, which forms the bottom of the oven E and has near each end an aperture D'D'. At each end of each aperture is a vertical foot-plate F, which rests upon the baseplate A, and has shoulders ff to receive the 45 plate D. The latter may also be supported upon ledges b^2 b^2 , secured to interior of the shell BB'. Near the top of the stove is supported a second horizontal plate G, which forms the top of the oven E, and has aper-50 tures G'G' in alignment, respectively, with the apertures D'D' of the plate D. The plate

G may rest upon ledges $b^3 b^3$ and also upon fire-brick or other non-conducting material H, which lines each end of the shell B B' between the plates D and G, both of which ex- 55 tend from end to end and from side to side of

the shell B B'.

Each foot-plate F extends somewhat above the plate D and is preferably reduced in width to form inclines f'f' and again to form shoul- 60 ders $f^2 f^2$. Flues II, which may be formed of sheet metal, are passed down through the apertures G'G' and D'D' and rest upon the shoulders $f^2 f^2$ of the foot-plates F F, each end wall of the flue having preferably an ear i, 65 which extends below the arch of the footplate F and is apertured to receive and support the gas-pipe hereinafter referred to. Some space is preferably left between the flues and the linings H H to take advantage 70 of the radiation from all sides of the flues, the ends of the latter being also separated by a narrow space from the shell BB'. A short plate d, preferably being a part of the plate D bent up, closes the space between the plate 75 D and the lower edge of the flue at one side. and rests upon the inclines f'f' of the footplates. The corresponding space at the other side of the flue is closed by a door d, which is hinged to the edge of the aperture D' and 80 rests upon the inclines f'f' on that side of the foot-plate F, whereby access is given to the burners from within the oven. The end walls of the flues are extended downward, as stated above, and leave no open space be- 85 tween them and the ends of the apertures D' D'.

The pipes K K, which supply gas, are two in number, one for each flue, and are connected preferably to a common header L, but go are provided with independent stop-cocks k k. Each pipe is passed through a suitable aperture in the front side of the shell B B' and is supported in the ears i i of the ends of the flues I I. When in place it may have the 95 burner-nipples k'k' affixed. The combustion of the gas takes place preferably about on a level with the plate D rather than below the same, so that excessive heating of the bottom of the oven is avoided. The fresh air is ad- 100 mitted, as before stated, through the perforations b b, and is prevented from being drawn

up directly into the flue by a shield b^4 , secured to the interior of the end walls B B and bent

downwardly nearly to the bottom.

When the parts above described are assembled they are all bound together into a firm structure by rods M M, which pass from the top to the bottom through the plates C, F, D, and A. It will be observed that the various parts are easily and cheaply formed and that they can be assembled without difficulty. It has been found also in practice that a uniform temperature can be maintained in the oven without undue heat at any part, provision being made as described for circulation of heated air about the oven at the top, ends, and bottom.

I claim as my invention—

1. In a gas stove, the combination of an outer shell having a top and bottom, a plate 20 supported within the shell and extended from end to end and from side to side a short distance above the bottom, said plate having an aperture near each end, a second plate supported near the top similar to the first and 25 having corresponding apertures, flues extending from the apertures in the lower plate to the corresponding apertures in the upper plate, burners placed below the flues, a door opening through the outer shell into the space 30 between the plates, and a movable door at the junction of each flue with the lower plate and at the inner side of said flue to give access to the burners from the space between the plates and flues, substantially as shown 35 and described.

2. In a gas stove, the combination of an outer shell having a top and bottom, vertical foot-plates to rest upon said bottom and hav-

ing supporting shoulders, a lower plate having apertures to receive the upper ends of 40 said foot-plates and resting upon the shoulders thereof, an upper plate supported within the shell near the top and having apertures corresponding to the apertures in the lower plate, flues extending from the apertures in 45 the lower plate to the corresponding apertures in the upper plate, a door opening through the outer shell into the space between the upper and lower plates, and a burner below each flue, substantially as shown and described.

3. In a gas stove, the combination of an outer shell having a top and bottom, vertical foot-plates to rest upon the bottom and reduced at their upper ends to form shoulders and intermediate inclines, an apertured plate 55 adapted to rest upon the lower shoulders, flues adapted to rest upon the upper shoulders and having ears to extend downwardly through their apertures, a gas pipe supported in said ears below each flue, plates supported on the 60 inclines of the foot-plates to close the openings between the flues and the bottom plate, an upper plate having apertures corresponding with the flues and supported within the shell near the top, and a door opening through 65 the outer shell into the space between the upper and lower plates, substantially as shown and described.

In witness whereof I have hereunto set my hand in the presence of two subscribing wit- 70 nesses.

LOUIS STRIMBAN.

Witnesses:

A. N. JESBERA, W. B. GREELEY.