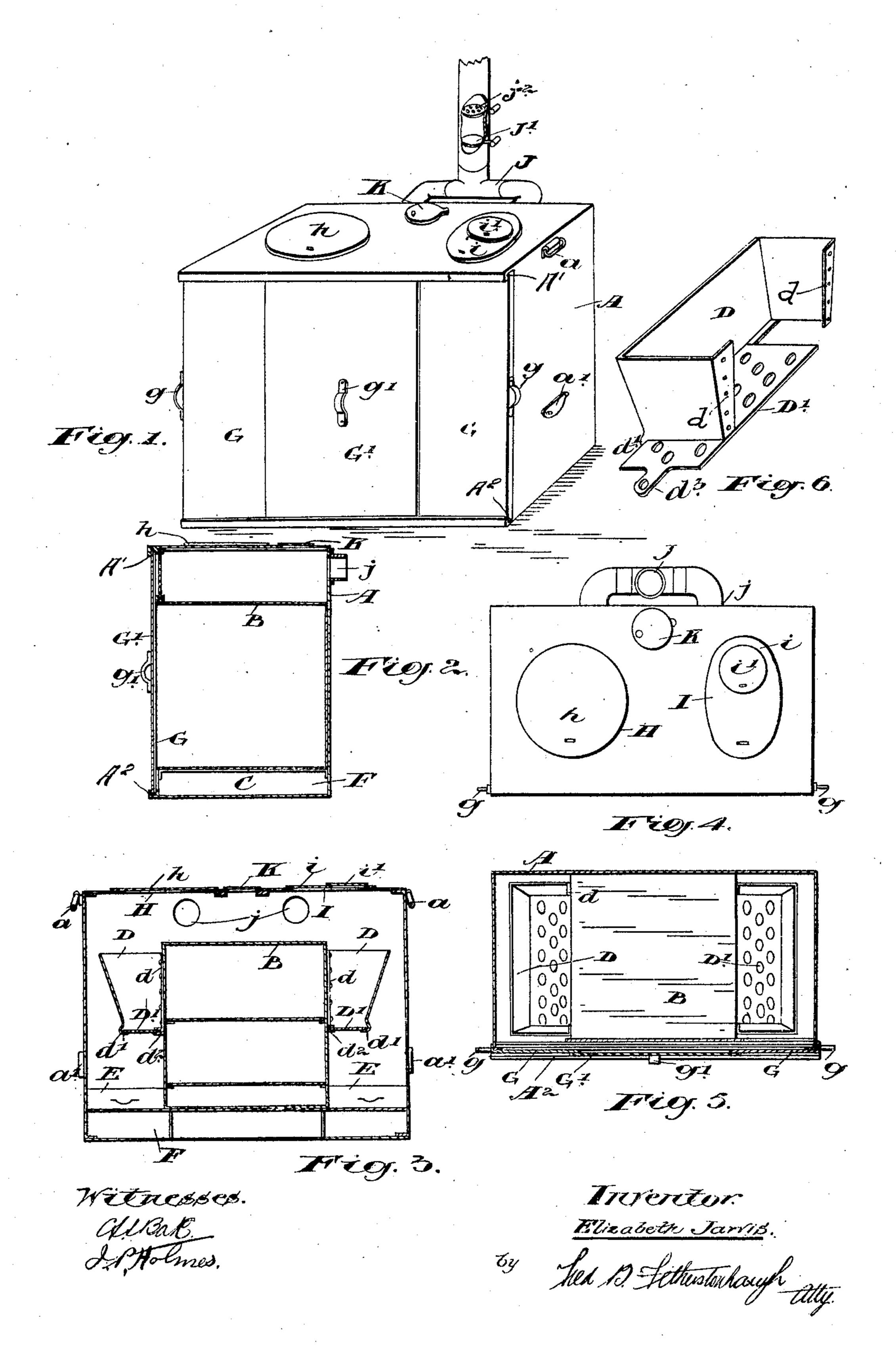
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CHARCOAL COOKING STOVE.

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UNITED STATES PATENT OFFICE.

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CHARCOAL COOKING-STOVE.

No. 832,321.

Specification of Letters Patent.

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To all whom it may concern:

Be it known that I, ELIZABETH JARVIS, of the city of Toronto, in the county of York, in the Province of Ontario, Canada, have in-5 vented certain new and useful Improvements in Charcoal Cooking-Stoves, of which the fol-

lowing is a specification.

My invention relates to improvements in charcoal cooking-stoves; and the object of 10 the invention is to devise a compact simple charcoal-stove in which the charcoal during combustion may be perfectly controlled and the heat concentrated to such an extent that the full calorific properties of the charcoal 15 may be utilized, and which consequently will be economical in consumption of fuel, which will be the acme of cleanliness, will save time for the housewife by being able to be managed readily, which will control the natural 20 tendency of charcoal to waste its energy or power, and, in short, will produce a maximum degree of heat for a minimum quantity of fuel; and it consists, essentially, of a stove pref- | ways A' and A' at the top and bottom. erably rectangular in form and provided with 25 an oven and fire-pot or fire-pots on the side of the oven, having a sliding perforated bottom, suitable openings and lids in the top of the casing, and front doors completely inclosing the front of the stove and back pipe and 30 two dampers, all arranged and constructed in detail, as hereinafter more particularly explained.

Figure 1 is a perspective view of my improved charcoal-stove. Fig. 2 is a cross-sec-35 tion. Fig. 3 is a longitudinal section. Fig. 4 is a plan view. Fig. 5 is a sectional plan. Fig. 6 is a detail of the fire-pot with the slide

partially withdrawn.

In the drawings like letters of reference in-40 dicate corresponding parts in each figure.

A is the casing of the stove, which is rectangular in form and made of sheet-iron. casing A is provided with end handles a, so that the stove may be lifted when desired, 45 and hinged flap-dampers a' at the ends.

B is the oven, which may be provided with any suitable number of adjustable shelves, such oven being shown in the drawings as being located centrally in the casing and suit-

50 ably supported by a bottom C.

D represents the fire-pots, which are preferably made to flare outwardly at the top at the outer side. The inside of the fire-pot is formed by the wall of the oven, and such fire-55 pot is secured to the wall by the inwardlyturned lips d, through which bolts or other

suitable fastening devices are passed into the wall of the oven, so as to secure the fire-pot in position.

d' represents guideways formed at the bot- 60 tom of the outer wall, and d^2 represents guideways secured to the inner wall, the guideways $d' d^2$ being designed to receive the removable sliding perforated bottom D', which is provided with an end projecting slotted arm d^3 , 65 as indicated. By putting the poker into the slot the bottom may be given a slight shaking movement or pulled outwardly, so as to dump the contents. The fire-pots, as well as the rest of the stove, may be made of sheet 70 metal.

E represents drawers located underneath the fire-pots D, one on each side of the stove.

F represents warming-compartments located between the plate C and the bottom of 70 the stove.

It will be noticed that the front of the casing is open and is provided with double guide-

G represents the side doors, provided with 80 handles g at the side, which fit and are adapted to be slid in the guideways, and G' is a central door provided with a handle g' and designed to close the front of the casing at the center, and particularly the oven. The side 85 doors G close the front of the casing opposite the fire-pots.

H is a circular stove-hole covered by a lid h. I is an elongated or oval-shaped hole covered by a lid i, provided with an opening cov- 90

ered by a circular lid i'.

J is the stovepipe, the two branches of which extend from openings j j at the back of the stove and above the oven, as indicated, to the main pipe, in which is located a circular 95 plain damper J' and the perforated damper J².

Having now described the principal parts involved in my invention, I shall briefly de-

scribe its utility and advantages.

The charcoal is placed in one or both fire- 100 pots D, and the dampers a' and J' and J^2 are opened until the charcoal is ignited, when the dampers a' and J' and J^2 are closed. Instead of closing the damper J' it may be left open, so as to permit of the fumes to ascend 105 through the pipe J; but this is only done when the charcoal is not in a quiescent state. As soon, however, as the charcoal is in a quiescent state or glowing the damper J' will be closed again, and in this manner the heat in 110 the fire-pot will impart itself to the oven and to the casing, and cooking of the victuals, as

well as the heating of the room, may be effected. In order to remove the ashes, it is merely necessary to pull or push the doors G open, when the drawers E may be removed. 5-The bottom or grate D' of each fire-pot may be also shaken, if desired, at the same time. In order to place the victuals into or remove the victuals, the door G' may be slid laterally in either direction, so as to uncover the front ro of the oven. Cooking may be performed on the top as well or in the holes on the top by removing one or other of the lids. I also provide a swing-damper K at the back, so that the heat may be checked by throwing 15 such swing-damper from over, or partially from over, the opening which it covers.

It will be noticed that I secure the fire-pots D directly to the side of the oven without making a double wall, and this prevents any 20 danger of burning out of this side of the firepot, which would be likely to occur were the

wall made double

On account of the oven being made in a casing completely closed in and with adjust-25 able front doors to cover the front opening in the casing I am enabled to prevent any useless waste of the charcoal and control it so that all its energy is conserved in a maximum degree, and therefore on this account the 30 quantity of fuel which I have to utilize necessarily is so small that cooking and heating may be done at a minimum cost.

I may use, of course, one or two of the fireposts, as may be desired. When the two are 35 used, it will be seen that the heat in the oven will be very even on account of the manner of placing the fire-pots, as well as the position of the exit-pipe J. I attach particular im-

portance to the fire-pots being placed in the side of the oven on account of the superior 40 results which I have found are attained by them being placed in such a position.

What I claim as my invention is—

1. In a charcoal-stove, the combination with the rectangular casing having a suitable 45 front, of an oven located in the casing and a fire-pot located on the side of the oven, and a pipe provided with a plain disk damper and a perforated disk damper leading from the back of the stove as and for the purpose 50 specified.

2. In a charcoal-stove, the combination with the casing and oven centrally disposed and fire-pots located at each side of the oven, of the smoke-pipe having two branches ex- 55 tending from the top of the space between the top of the oven and the top of the casing, and the perforated and imperforate dampers located in the smoke-pipe as and for the pur-

pose specified.

3. In a charcoal-stove, the combination with the casing and oven centrally disposed and fire-pots located at each side of the oven, of the smoke-pipe having two branches extending from the top of the space between 65 the top of the oven and the top of the casing, the perforated and imperforate dampers located in the smoke-pipe and a damper-control located on the top of the casing between and to the front of the smoke-pipe as and for 70 the purpose specified.

ELIZABETH JARVIS.

Witnesses:

M. McLaren, E. B. Matthews.