

No. 864,508.

PATENTED AUG. 27, 1907.

D. BUHLMANN.
COOKING STOVE.

APPLICATION FILED NOV. 9, 1906.

Fig. 1

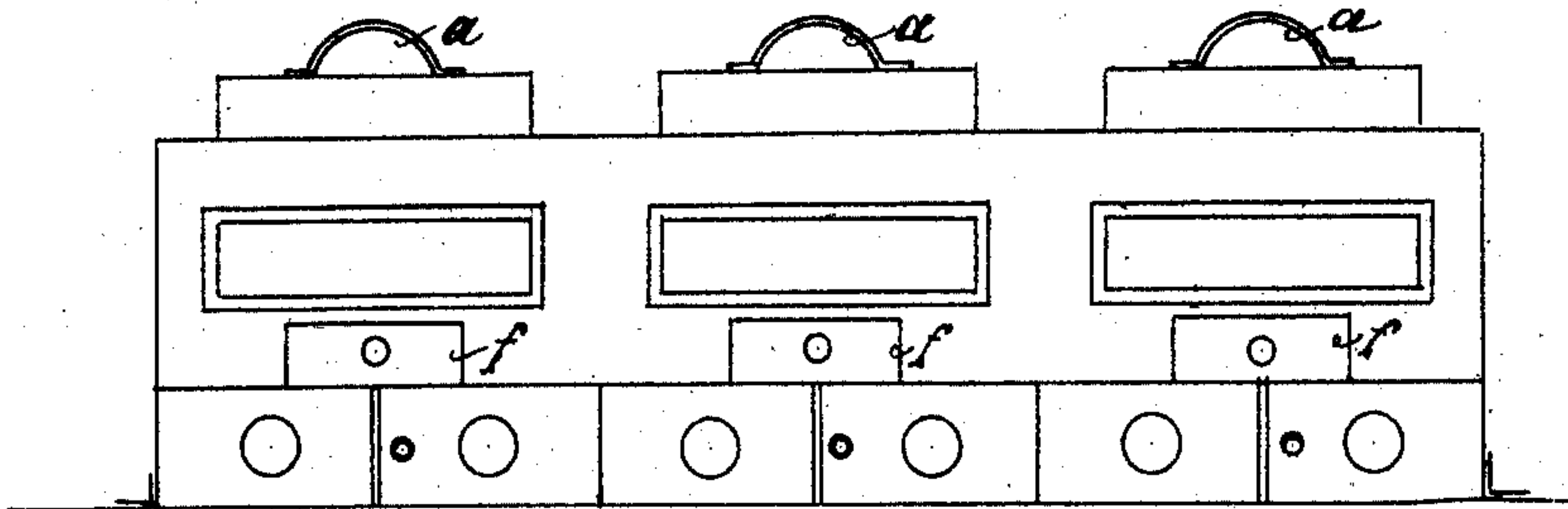


Fig. 2

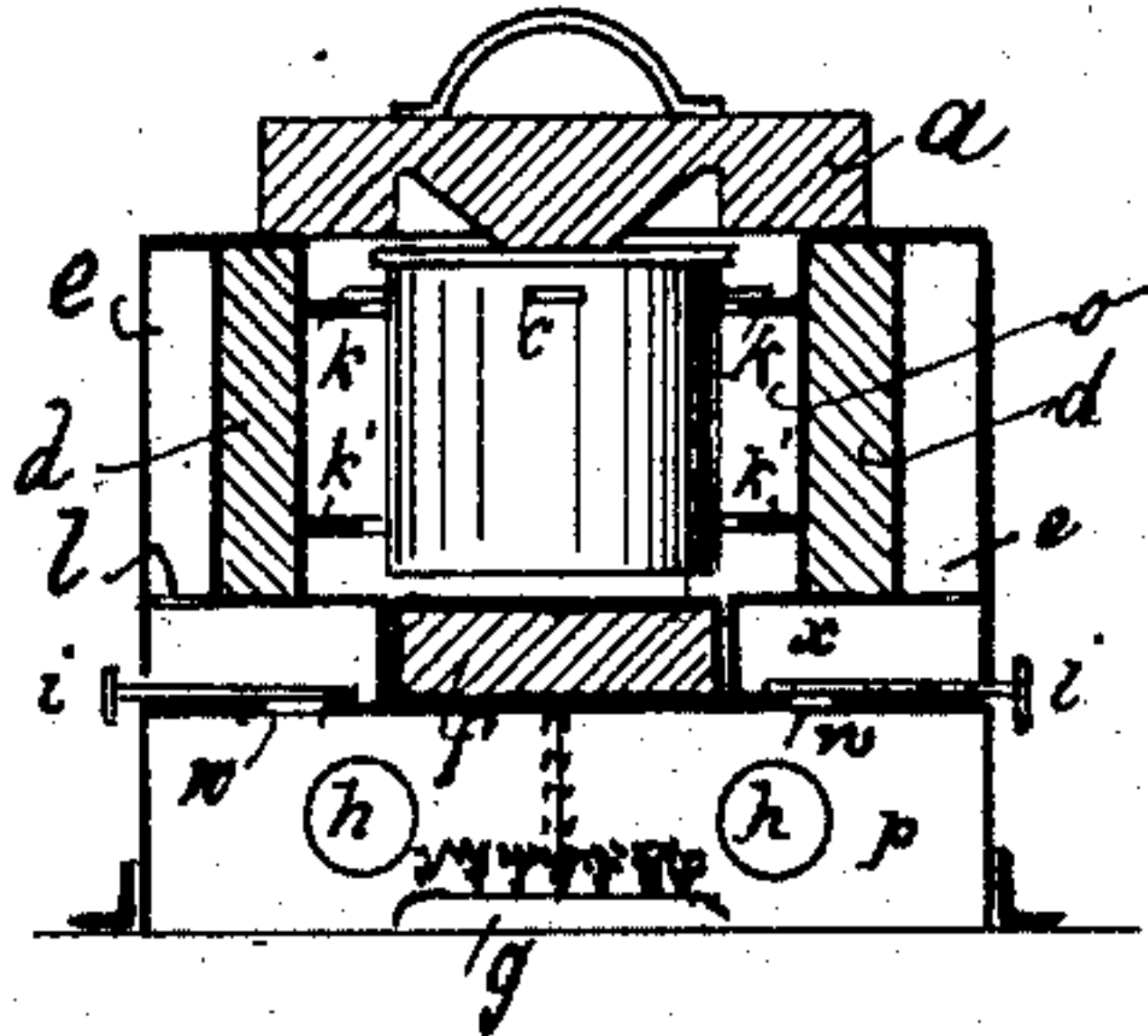


Fig. 3.

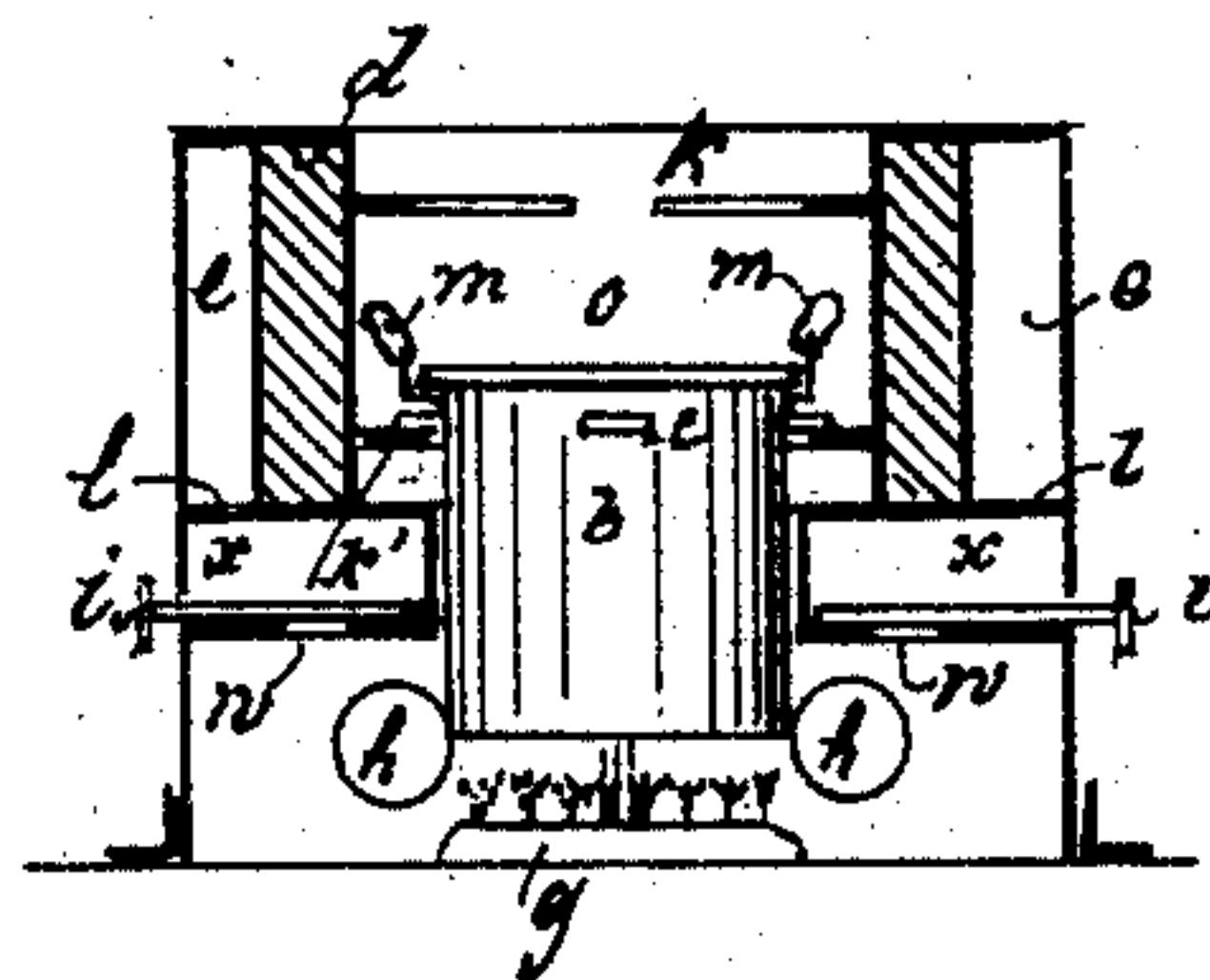


Fig. 4.

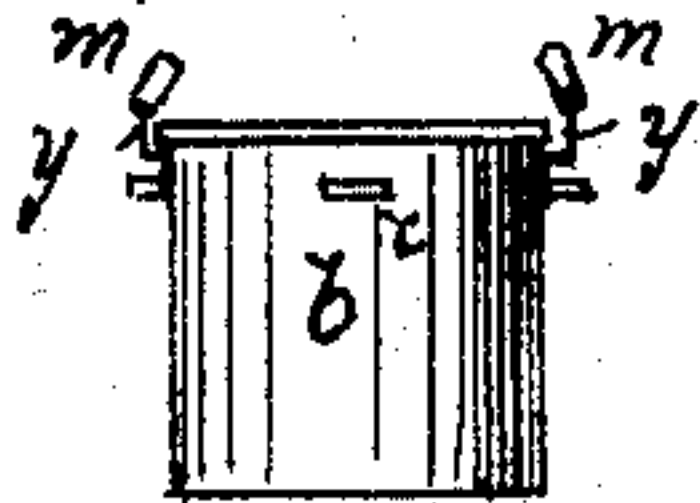


Fig. 5

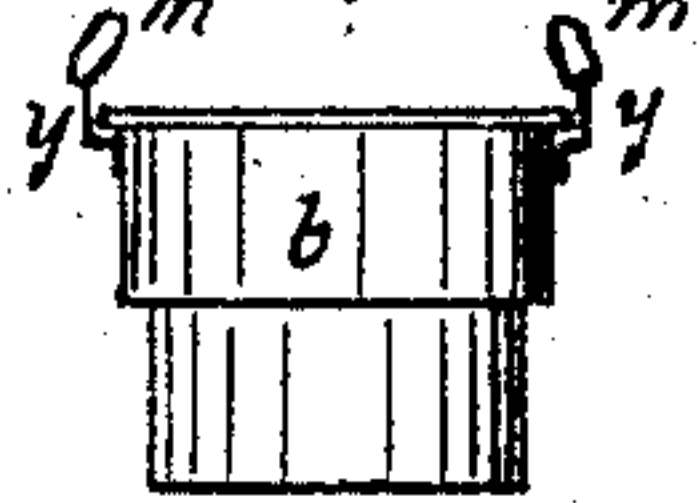


Fig. 6.



Witnesses.

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UNITED STATES PATENT OFFICE.

DORA BUHLMANN, OF ELTVILLE, GERMANY.

COOKING-STOVE.

No. 864,508.

Specification of Letters Patent.

Patented Aug. 27, 1907.

Application filed November 9, 1906. Serial No. 342,727.

To all whom it may concern:

Be it known that I, DORA BUHLMANN, a subject of the German Emperor, residing at Eltville-on-the-Rhine, Germany, have invented a new and useful Cooking-Stove, of which the following is a specification.

My invention relates to a cooking-stove, which provides means for keeping the contents of the cooking-vessels hot for a considerable time after the direct application of heat from a fire, or flame, has ceased. More-
over, if the direct application of heat from the source thereof is discontinued before the food is completely cooked, the stored heat around the vessels will suffice to complete the cooking process. To attain these ends, the stove which is the object of my invention is divided
into two main compartments, one above the other, a slide, or damper, being provided between them, which is withdrawn when the cooking-vessel is to be lowered from the upper compartment to come into contact with the flame of a spirit lamp, a gas jet or other source of heat in the lower compartment. When the food is cooked, or partially cooked, the vessel is raised to the upper compartment, which is constructed to retain the hot air and the intervening slide is restored to the closed position.

A stove constructed in accordance with this invention may be made to receive any number of cooking vessels, pans or the like utensils.

In the accompanying drawings, Figure 1 gives an exterior view of the stove, as constructed to receive three cooking-vessels. Fig. 2 is a vertical section through one of the divisions. Fig. 3 is a similar section showing the position of the cooking-vessel, when lowered into the heating compartment. Fig. 4 represents a cooking-vessel of the usual kind, while Figs. 5 and 6 represent other forms of cooking-vessels, which may be used.

The stove consists, essentially, of the upper compartment *o*, which is the heat-retaining chamber and the lower compartment *p*, which is the heating chamber. The compartment *o* has three walls, the outermost wall forming with the middle one an air-chamber, *e*. The space between the middle wall and the inmost one is filled with insulating material *d* of any suitable kind to retain heat. Within the compartment *o* at various elevations are the ring-shaped pieces *k*, *k'*, which serve to support and keep in position the vessel *b*, by means of the attachments *c*. These attachments are designed to be introduced, when lowering the cooking-vessel, into the ring-shaped pieces through openings provided for that purpose in the latter. The lower compartment *p* is designed to contain a spirit-lamp *g*, or the heat may be supplied in any other suitable manner.

Between the compartments *o* and *p*, is a slide or damper *f*, made of any suitable insulating, fire-resisting substance and it may be provided with a metal cover, or casing. Alongside this, are air-chambers *x*, *x* in communication with the compartment *p* by the openings *w*, *w*. These openings may be closed by the slide *i*. The chambers *x* are also in communication with the air-chamber *e*, by the openings *l*. The openings *h* serve as air-passages.

On each of the top openings of the stove, rests a heavy air-tight cover *a*, the middle portion whereof reaches the lid of the cooking-vessel and by its weight serves to keep it firmly closed when in that position.

The cooking-vessel *b* (Fig. 4) is provided with a rim to prevent boiling over of its contents and with handles *m*, *m*, for convenience in lifting it.

The form of vessel shown in Figs. 5 and 6 is convenient when only a certain portion is to be filled.

The method of using the stove is as follows.—When the cooking-vessel is filled, it is lowered into the position shown in Fig. 3. When the food is wholly or partially cooked, by the application of heat in the compartment *p*, it is raised to the position shown in Fig. 2. The slide *f*, which had been drawn out to admit the cooking-vessel into the lower compartment is then replaced in its normal closed position, the lamp-flame being previously extinguished. If the food in the cooking-vessel was only partially cooked, it will be found that the stored heat in the upper compartment will suffice to complete the cooking process. It will be understood that the cover *a* is constructed to prevent, by any of the well-known means, the escape of heat from the compartment *o*. The communication between the air-chamber *e* and the heating compartment *p*, through the intervening chamber *x* serves to regulate and control the degree of heat in the compartment *o*, according as the slide *i* is kept open or closed; if kept in the closed position during the heating process in the lower compartment, no heat will pass from the chamber *x* into the chamber *e* and thus by means of the slide *i*, the temperature in the compartment *o* can be raised or lowered to a certain extent.

Having described my invention, what I claim and desire to secure by Letters Patent of the United States is:—

A cooking-stove having two main divisions, the lower one, provided with a lamp, or other means of supplying heat, being separated by a slide from the upper one, which constitutes a chamber wherein a cooking-vessel is held at desired elevations, said upper chamber being fitted with an air-tight, movable cover and surrounded by an insulating, heat-retaining substance of any suitable

kind, an air-chamber enveloping this insulating substance, provided with openings (*l*) which afford communication with another air-chamber (*x*) intervening between it and the heating-chamber (*p*), said air-chamber (*x*) being provided with an opening (*w*) and a slide (*i*) so placed that
5 when in the closed position heat is shut off from the chamber *x*, the whole substantially as described and as shown in the accompanying drawings.

In testimony whereof, I have hereunto set my hand in presence of two witnesses.

DORA BUHLMANN.

Witnesses:

JOSEPH FISCHER,
JOHN EDMUND GILLON.