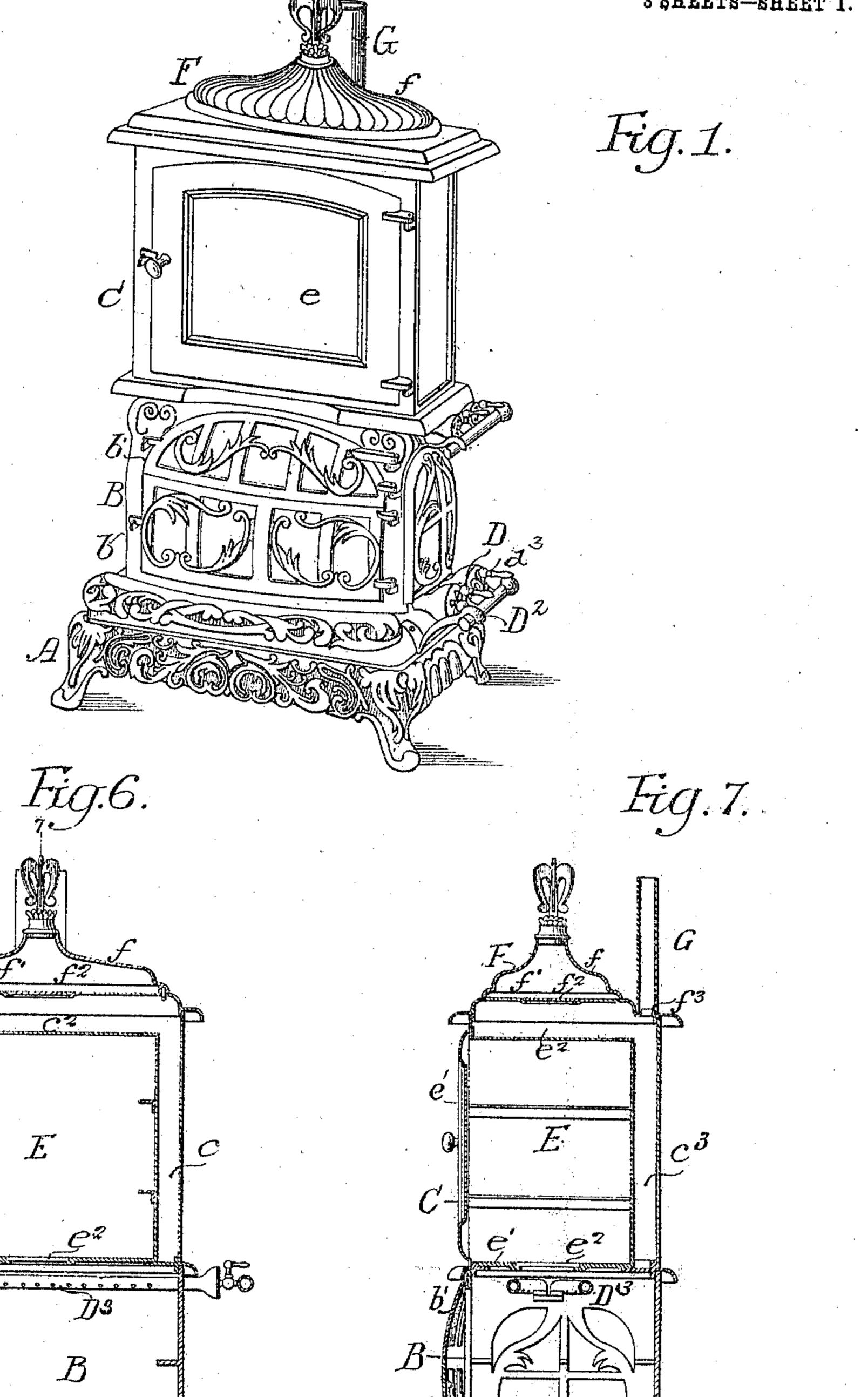
A. C. MOTT.

GAS HEATING STOVE.

APPLICATION FILED NOV. 17, 1906.

951,693.

Patented Mar. 8, 1910.
3 SHEETS-SHEET 1.



Witnesses: 7

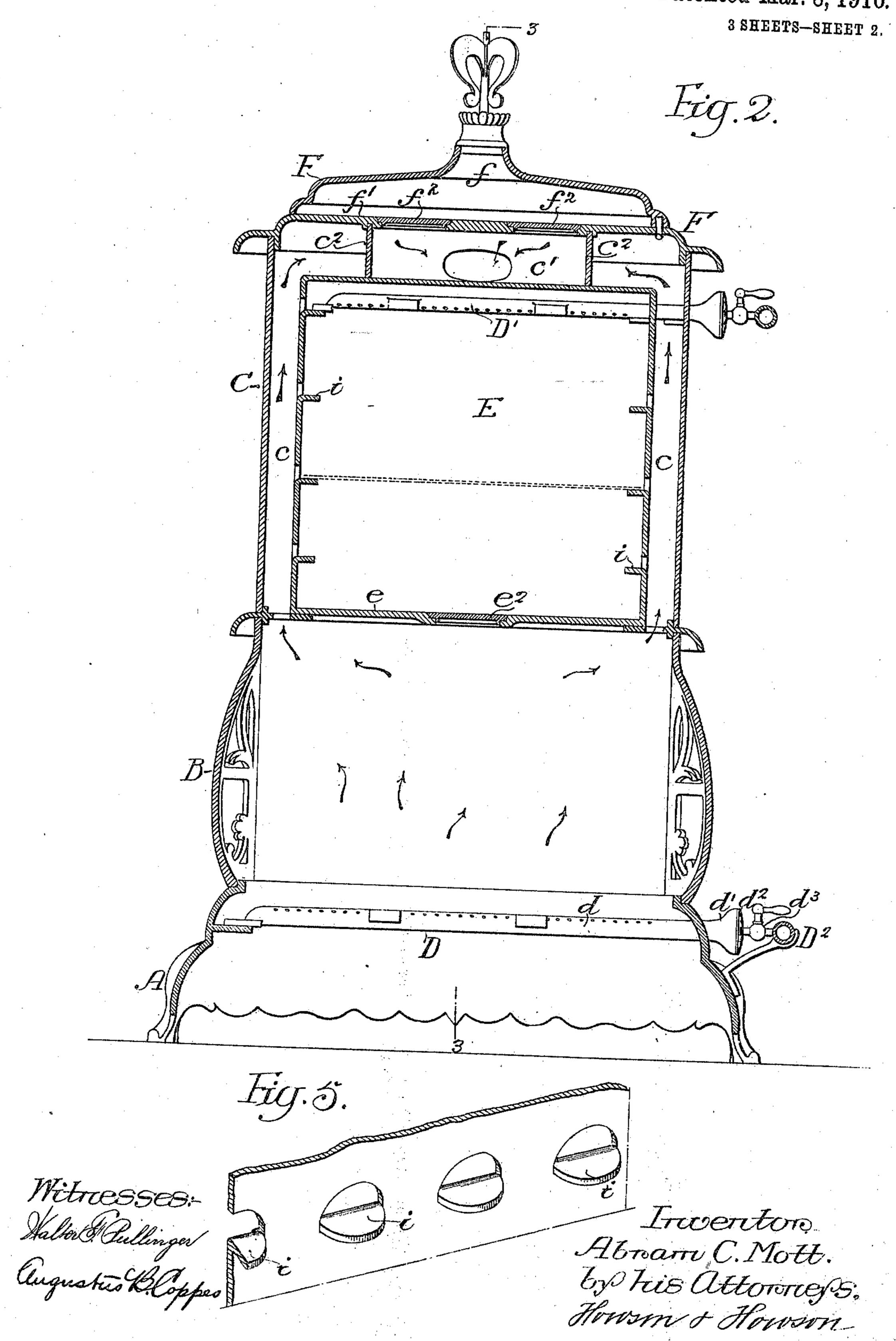
Augustus B.Coppes

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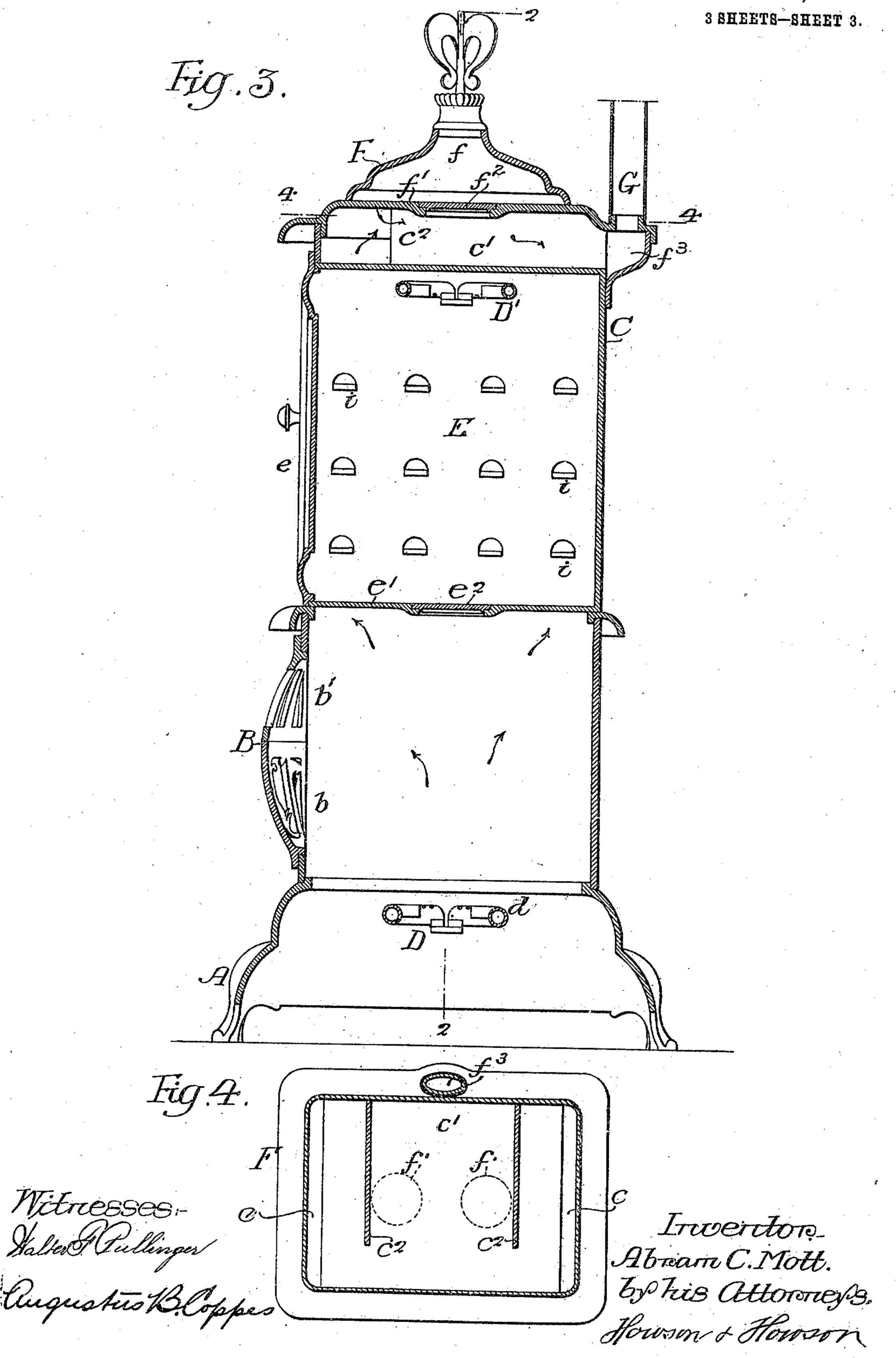
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ED STATES PATENT OFFICE.

ABRAM C. MOTT, OF PHILADELPHIA, PENNSYLVANIA.

GAS HEATING-STOVE.

951,693.

Specification of Letters Patent.

Patented Mar. 8, 1910.

Application filed November 17, 1906. Serial No. 343,828.

To all whom it may concern:

Be it known that I, Abram C. Mott, a citizen of the United States, residing in or other cooking utensil can be placed on Philadelphia, Pennsylvania, have invented 5 certain Improvements in Gas Heating-Stoves, of which the following is a specification.

The object of my invention is to provide an ornamental gas heating stove with a con-10 cealed oven and cover plates so that when necessary the stove may be used as a cooking stove without making any alterations.

The invention is particularly adapted for use in apartments or flats which must be 15 heated by a gas stove and in which the stove

is one of the ornamental features.

In the accompanying drawings:—Figure 1, is a perspective view of my improved gas heating and cooking stove; Fig. 2, is a sec-20 tional elevation on the line 2-2, Fig. 3; Fig. 3, is a vertical sectional view on the line 3-3, Fig. 2; Fig. 4, is a sectional plan view on the line 4—4, Fig. 3; Fig. 5, is a perspective view showing a detail of my invention; 25 Fig. 6, is a sectional elevation of a modification, and Fig. 7, is a vertical sectional view on the line 7—7, Fig. 6.

A is the base of the stove.

B is the combustion chamber and C is the

30 heat-radiating chamber.

In the base A in the present instance are two burners D each consisting of a perforated pipe d extending across the frame and having an enlarged end d' provided with 35 a damper d^2 and communicating with the gas pipe D^2 through the valved nozzle d^3 .

b, b' are two doors through which access may be had to the combustion chamber.

The section C can be ornamented in any 40 manner desired and mounted in this section is an oven E provided with a suitable door e. The casing of the oven E is somewhat less in size than the casing of the heat radiating chamber C so as to provide side flues c, c, 45 communicating with the combustion chamber B below the oven and communicating with the space c' directly above the oven. The oven is constructed to slide into the heat radiating section C and held therein in 50 the ordinary manner. Directly above the heat radiating section C is the top section F having a hinged cap f which may be moved so as to expose the plate f' forming the cover for the space c' directly above the oven. In 55 this plate f' are openings provided with movable lids f^2 so that when it is desired

to use the plate for cooking purposes the cap can be moved to one side and a kettle the plate or in the openings on the removal 60 of the lids. At one side of the top section is a flue opening f^3 which may communicate with a pipe G leading to a flue so as to allow for the escape of the waste products of combustion. When it is not desired to 65 connect with the flue, this flue opening may be closed by a cap.

I preferably mount deflecting plates c^2 in the space c' so as to prevent the products of combustion passing directly to the flue.

In the present instance, I have shown an opening in the bottom plate e' of the oven and close the opening by a lid e^2 which may be used for cooking purposes when it is not desired to use the oven for baking.

In some instances I may use auxiliary burners D' as shown in Figs. 2 and 3 which are situated in the oven directly under the top plate. These burners are constructed in the same manner as the burners D only 80 I prefer to make them smaller and the holes are in the under side. By this addition, I am enabled to materially increase the heating capacity of the stove and at the same time the burners D' can be used for 85 broiling, the broiler being placed in the oven directly under the burner.

It will be understood that other types of burners may be used than the type shown, without departing from the essential fea- 90

tures of my invention.

In order to provide suitable supports for the oven slides and to admit a portion of the products of combustion to the oven, I punch a series of segmental slots in the plate, and 95 turn the segmental portion i at right angles to the plate, as illustrated in Fig. 5. These portions project a sufficient distance to act as supports for the oven slides or the broiler, and I also use this means for supporting the 100 auxiliary burner D'.

In Figs. 6 and 7, I have shown a modification in which there is a back flue c^3 between the back of the oven and the back of the stove, and I have shown the auxiliary burner 105 D³ directly under the oven, and provide slide ways for a broiler under the burner using the upper door b' for the insertion of the

broiler. Thus it will be seen that by the use of my 110 improved combined gas heating and cooking stove, I am enabled to provide an ornamen-

tal stove primarily intended for heating, but which may be used as a cooking stove when desired, without alteration or without the addition or removal of any parts.

I claim:—

1. The combination in a gas heating stove, of a base section, a combustion chamber mounted above the base section, a heat radiating section situated above the combustion 10 chamber, a burner in the base section, an oven within the heat radiating section, the casing of the oven being separated from the casing of the said section so as to form heat flues at the sides of the oven and a flue above 15 the oven, there being a chamber formed by the top of the oven and the top of the casing, the parts being arranged to cause products of combustion to pass from the combustion chamber to the side flues then through said 20 top chamber over the oven to the flue above the same.

2. The combination in a gas heating stove, of a base section, a combustion chamber mounted above the base section, a heat radi-25 ating section above the combustion chamber section, a gas burner in the base of the stove, an oven in the heat radiating section, a supplemental gas burner in the upper portion of the oven under the top plate thereof, with 20 a top section including a plate above the top plate of the oven, there being openings in |

said top section plate, removable lids for said openings, and a cap normally covering said plate but removable to permit of access thereto.

3. The combination in a gas stove, of a base section, a casing having a combustion chamber above the base section, and a heat radiating section above the combustion chamber, an oven in the heat radiating section, 40 there being passages between the oven and the casing, a gas burner in the base section, the top of the casing having openings with removable lids, and there being a space between said casing top and the top of the 45 oven.

4. The combination in a gas heating and cooking stove, of a base section, a heating section above the base, an oven within the heating section, a burner in the base, a 50 burner in the upper portion of the oven, a top section, a plate in the top section forming a flue directly above the oven, vertical deflecting plates in said flue, and slideways in the oven.

In testimony whereof, I have signed my name to this specification, in the presence of two subscribing witnesses.

ABRAM C. MOTT.

Witnesses: WILL. A. BARR, Jos. H. KLEIN.