

Madame.

Je t'embrasse
un très bon voyage
il t'a déjà écrit

ne des Augustins

PARIS XVII
18 *
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Tous les pays étrangers n'acceptent pas
CORRESPONDANCE

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ADRESSE

à Monsieur
M. de
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bonjour

Mademoiselle Y. P...
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Piermont. Ferrand

L. D. Paris

Puy de Dôme



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STOVE EVOLUTION & INNOVATION

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Fawnia Chryzilla
Jesslyn Catherine

PRE-HISTORY



#04

#01



OPEN FIRE

Open fire stove, fueled by the woods. Used by ancient people in Prehistory time. Since they lived in a cave or forest, they searched for woods, and to make the fire light up, they rubbed 2 stones. The disadvantages of this open fire is that it was very dangerous, the heat wasn't efficient, and it produced a lot of smokes.

#02

MIDDLE AGES

The hearth started becoming the center of peoples' home and family life. The hearth was usually waist high and made of stone, with a chimney, or simply a hole in the ceiling, above it to funnel out the smoke from the fire.



HEARTH
476 AD - 1492

Castrol Stove was first created in 1735 by Francois Cuvillies, a French architect.

It was also called as stew stove. It was a masonry construction in which the fire was closed in on all sides. The top of the stove was constructed with an iron panel with holes. The castrol stove improved safety and heat efficiency even more, and was more environmental friendly because the heat stayed inside and didn't have to use much wood to keep it going.



PORTABLE STOVE

A portable stove is a cooking stove specially designed to be portable and lightweight, used in camping, picnicking, backpacking, or other use in remote locations where an easily transportable means of cooking or heating is needed. Portable stoves can be used in diverse situations, such as for outdoor food service and catering and in field hospitals.



#08

ELEC

An electric stove or with an integrated electric cook and bake. Electric as replacements for stoves which require and maintain. Some unit with built



1742

The first iron stoves created by Benjamin Franklin in 1742, and then named as Franklin Stove. It contained a complicated path for the hot exhaust gases. However, this stove was designed not for cooking but for heating. It is like an oven not stove.



FRANKLIN STOVE

#03

1735



CASTROL STOVE / STEW STOVE

ELECTRIC STOVE

An electric range is a stove with electrical heating device. Electric stoves became popular as a solid-fuel (wood or coal) stove required more labor to operate. Modern stoves come in a variety of sizes and styles, including built-in and over-the-range extractor hoods.



#07

#05

1850

IRON STOVE



This is an iron stove that possible to regulate heat for each hole, and the stoves often came with installations for heating water. Another feature added to the iron stove was that rings were placed over the holes where the heat came through. Then the pans or pots can be placed over the rings. The iron stove was by far the safest and most efficient stove yet.

#06

1850 - now

GAS STOVE



Gas stoves were first developed in 1820, but was remained as experiment. The first gas stoves were rather hard to move due to its size, but soon the oven was merged into the base and the size reduced to fit in better with the rest of kitchen appliances. Used propane or natural gas instead of wood making the stove even more environmentally friendly and safe. Gas stoves become very popular because they were so heat efficient and easy to use. Gas stoves was the most efficient stove moreover these days the size of the stoves are getting smaller.