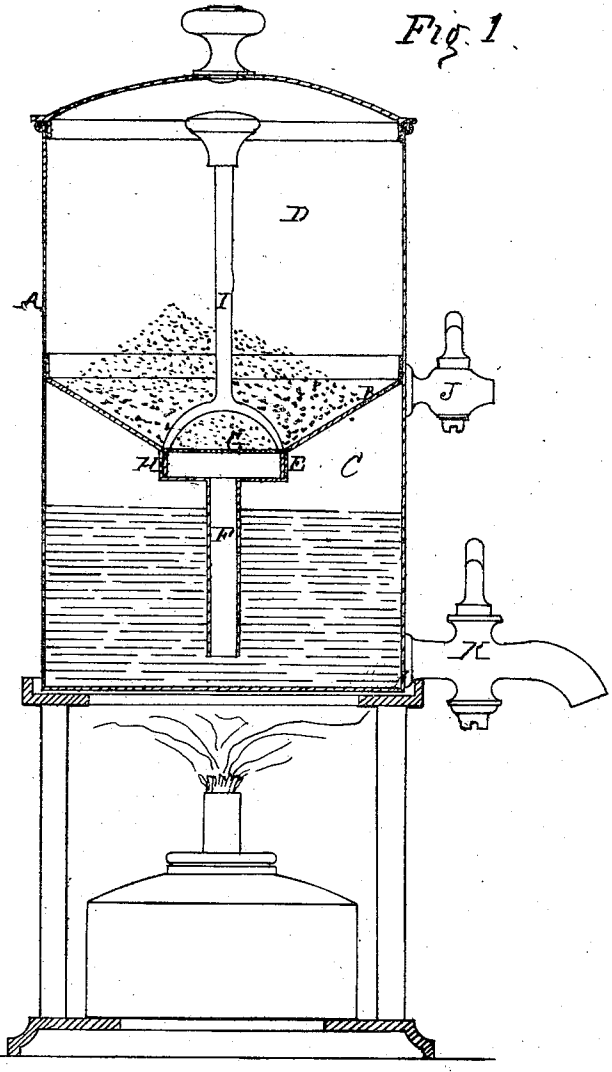
Sheet 1 - 2 Sheets

J. Nason.

Coffee-Pot.

No. 75045 Patented Mar. 3, 1868

Fig. 1.



Witnesses:
W. C. Sky
C. B. Livingston

Signature
Joseph Nason
by his attorney J. D. Nason

THE NORRIS PETERS CO., WASHINGTON, D. C.

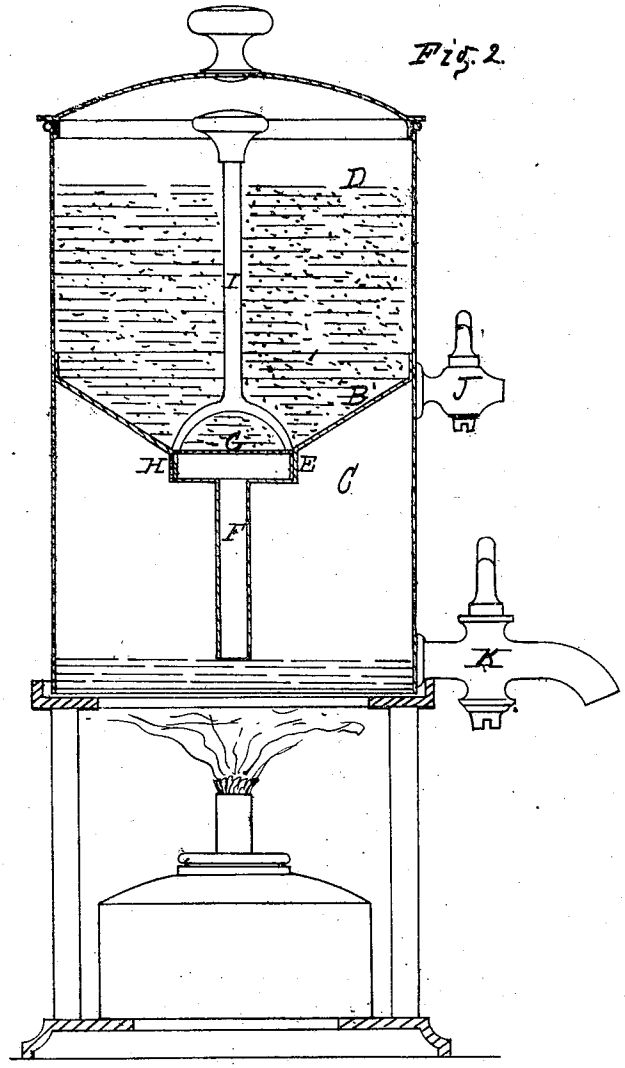
Sheet 2 - 3 Sheets

J. Nason.

Coffee-Pot.

No. 75045 Patented Mar. 3, 1868

Fig. 2.



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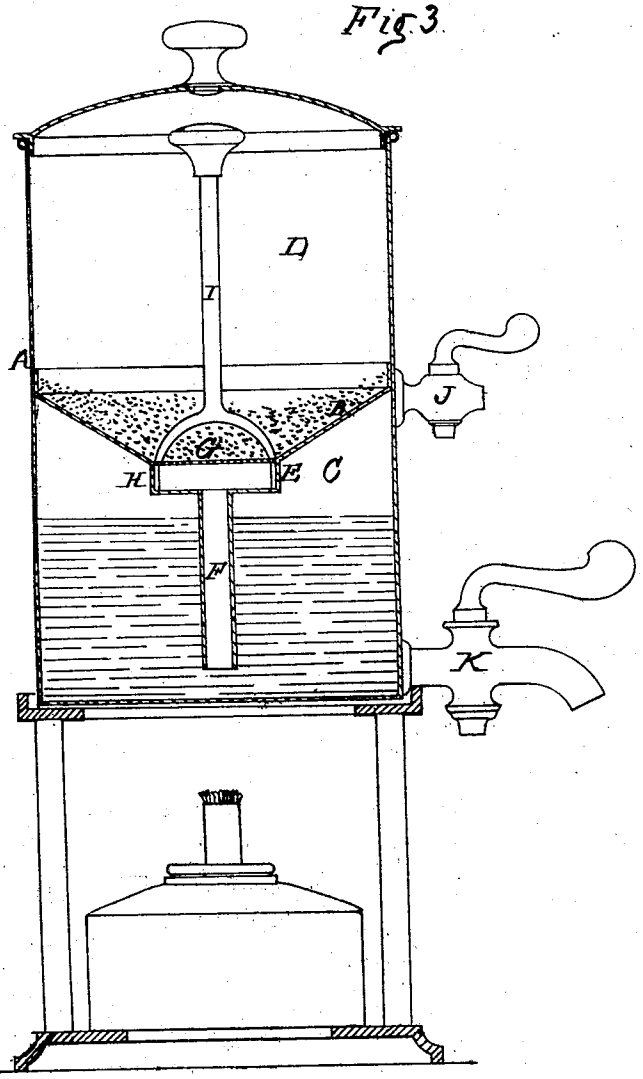
Sheet 3 – 3 Sheets

J. Nason.

Coffee-Pot.

No. 75045 Patented Mar. 3, 1868

Fig. 3.



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THE NORRIS PETERS CO., WASHINGTON, D. C.

United States Patent Office.

JOSEPH NASON, OF NEW YORK, N. Y.

Letters Patent No. 75,045, *dated March* 3, 1868.

IMPROVEMENT IN COFFEE-POTS.

The Schedule referred to in these Letters Patent and making part of the same.

TO ALL WHOM IT MAY CONCERN:

Be it known that I, JOSEPH NASON, of the city and county of New York, and State of New York, have invented certain new and useful Improvements in Apparatus for Boiling and Filtering Coffee, as fully described and set forth in the following specification and accompanying drawings, in which—

Figure 1 represents a vertical section of the apparatus and contents, ready for operation.

Figure 2, the same during the boiling process.

Figure 3, the same after the boiling and filtering processes have been completed.

My invention relates to a well-known class of coffee-pots, which, under various modifications, consist of two distinct and separate vessels, in which the processes of boiling and filtering are successively performed, the first, or boiling process, being effected through the agency of the vapor of boiling water, and the second, or filtering process, by the aid of atmospheric pressure, the receptacle for the filtered decoction being rendered partially vacuous by the condensation of the vapor.

My improvements are designed to render these processes more certain and easy of accomplishment than they have been in the apparatus hitherto in use.

I will first describe what I consider the best means of carrying out my invention, and will afterwards designate the points I believe to be new therein.

The accompanying drawings form a part of this specification.

Figs. 1, 2, and 3 represent each the same apparatus, showing a central vertical section.

There is a single cylindrical vessel, A, standing upright, and divided by the diaphragm B, so as to form two receptacles, C and D, the receptacle D being uppermost. To the under side of the diaphragm B is fixed the shallow cylindrical vessel or filter-well E, from which depends the small tube F, reaching nearly to the bottom of the receptacle C. G is the filter, which is made of wire cloth or perforated plate, and stretched upon the top of a ring or hoop, H, which ring is made to fit the well E so nicely that when pushed down into its place it will be held securely. The ring H is provided with a handle, I, prolonged above the surface of the liquid, by means of which the ring and filter may be conveniently removed or adjusted. J is an air-cock, inserted near the top of the lower receptacle C. K is the cock through which the decoction is drawn off.

The operation is as follows: The air-cock J, having been opened, and the draw-off cock K closed, water is to be poured into the receptacle D, from whence it will readily run through the filter G and tube F into the receptacle C. The quantity of water thus supplied may be varied at pleasure, but it should not exceed three-fourths of the capacity of the receptacle C. The coffee, previously prepared by roasting and grinding in the usual manner, is next to be put into the receptacle D, and the apparatus is then ready for the application of heat, either from a lamp, as shown in fig. 1, or from a stove or other convenient mode of heating. When the water has reached the boiling-point, and steam is seen to issue strongly from the cock J, indicating that the air in C has been entirely displaced, the cock is to be closed. The elastic force of the steam, thus confined, will then press upon the surface of the water, causing it to flow upward through the tube F into the receptacle D, until it has fallen in the lower receptacle C, below the end of the tube F, when steam will enter and flow through the tube, permeating the water in the upper receptacle D, and causing it to boil, as shown in fig. 2. The boiling process may be continued, if necessary, until the remaining water in the lower receptacle C has been exhausted by evaporation, but it should in every case be arrested as soon as the coffee has been sufficiently decocted, (say in from two to four minutes,) by extinguishing the flame of the lamp or removing the vessel from the fire.

The process of filtration immediately follows. As the steam in the lower space C becomes gradually cooled by the refrigerating action of the surrounding air, its elastic force falls below that of the atmosphere, which, consequently, acting upon the surface of the liquid decoction in the upper space D, presses it downward through the filter G and tube F into the lower receptacle C, from whence, after opening the air-cock J, the clear decoction may be drawn off through the cock K, as shown in fig. 3.

Although I have described the more essential functions of the air-cock J, I will mention one or two further advantages resulting from its use. It sometimes happens, during the filtering process, that the vacuous condition of the receptacle C becomes so impaired by some slight imperfection and leakage of the vessel or its

appendages that the operation is suspended before the whole of the decoction has passed through the filter. In such cases it is only necessary to open the air-cock and apply heat in the manner already described, until the air in C is displaced and expelled through the cock by the steam thus generated. Upon closing the cock, and allowing the vessel to cool, the space in C will again become vacuous, and the filtering process will go on as before.

When the decoction is not to be drawn off for immediate use, it becomes desirable to keep it at or near the boiling-point. If the receptacle C were hermetically closed it would be scarcely possible to apply the requisite amount of heat without forcing its contents back again into D, thus making it necessary to repeat the filtering process, and injuring the quality of the decoction by contact with the exhausted coffee-grounds. This contingency, to which other machines are liable, is wholly avoided by leaving the air-cock open, and allowing the free escape of any vapor that may be generated in C.

My apparatus may be constructed more cheaply, and is more durable and convenient than any which involves the use of two vessels, in which the processes of boiling and filtering are performed successively.

Having thus described my invention, what I claim as new, and desire to secure by Letters Patent, is—

The employment of two cocks, communicating respectively with the upper and lower parts of the chamber of a duplex coffee-urn, the several parts being constructed and arranged for joint operation, substantially as and for the purposes herein set forth.

JOSEPH NASON.

Witnesses:

H. F. EDES,

A. B. CHAMBERLAIN.