

J. WHITEHEAD.
Dough-Raiser.

No. 200,957.

Patented March 5, 1878.

Fig. 1

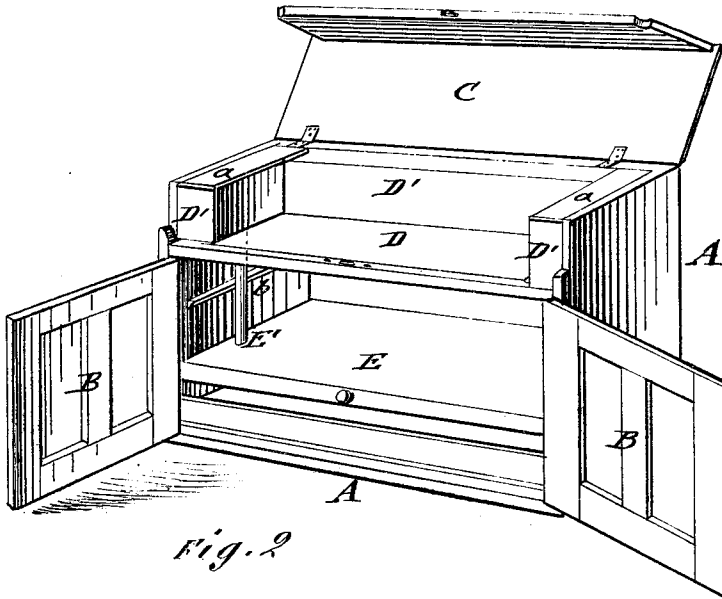
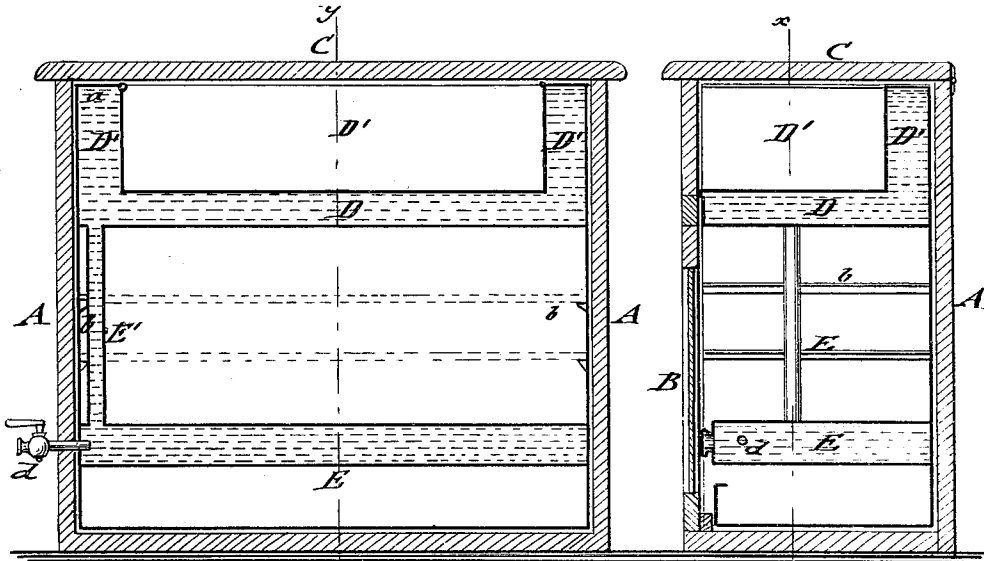


Fig. 2

Fig. 3



WITNESSES:

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UNITED STATES PATENT OFFICE.

JESSUP WHITEHEAD, OF CENTRAL CITY, COLORADO.

IMPROVEMENT IN DOUGH-RAISERS.

Specification forming part of Letters Patent No. **200,957**, dated March 5, 1878; application filed September 1, 1877.

To all whom it may concern:

Be it known that I, JESSUP WHITEHEAD, of Central City, county of Gilpin, and State of Colorado, have invented a new and Improved Pastry-Table, of which the following is a specification:

In the accompanying drawing, Figure 1 represents a perspective view of my improved pastry-table; and Figs. 2 and 3 are vertical longitudinal and transverse sections, respectively, on line *x x*, Fig. 3, and line *y y*, Fig. 2.

Similar letters of reference indicate corresponding parts.

The object of this invention is to furnish for hotels, restaurants, confectioners, and family purposes an improved pastry-table, which, by the use of cold water and ice, serves as an effective slab or table and cold-closet for making puff-paste, and keeping its ingredients in perfectly cool state, but which may also be used with hot water for making bread, rolls, and other fermented articles.

The invention consists of a hollow table, with hollow side and rear walls above the table, for receiving hot or cold water, and hollow shelves below the table, connected to the same by pipes and inclosed by a cupboard or closet with marble or metal walls and front doors.

In the drawing, A represents a wooden closet or cupboard, that is lined at the interior with metal, marble, or other material, and closed at the front by hinged doors B, and at the top by a lid or cover, C, in the nature of a piano-lid. At the interior of the cupboard is arranged a hollow table, D, made of zinc or other metal, and with hollow walls or flour-guards D' at the ends and back that extend above the table. The hollow table and walls are made water-tight, and constructed to admit of ice as well as water being put in, hinged covers *a* serving to open or close the end walls. Below the table D are arranged one, two, or more shelves, E, which are likewise made of hollow boxes, occupying the space under the table, and being shut in by the front doors, so as to form a kind of closet. The hollow table-top is connected with the hollow shelf or shelves below by means of a pipe union and coupling, E', through which the water is admitted to each one, and thereby a hot or cold

closet obtained, according as hot or cold water is used. The hollow shelves E rest on side strips *b* of the cupboard, and are readily removed by unscrewing the pipe-couplings for being cleaned. An aperture, closed by a screw-plug or cap, is left at each end of the shelves in front, to admit the washing out of the sediment that may collect inside. A faucet, *d*, passes through the outer side wall of the closet and into the lowest shelf, and serves for letting out the water, and for the easier escape of the air when the walls and shelves are to be refilled.

If desired, the hollow walls of the table may be extended on all the sides of the closet; but for most purposes the metal or marble lining of the closet-walls will be sufficient. The cleansing of the upper parts from sediment is from time to time effected by means of an iron scraper, and by turning the table on its back or ends.

The pastry-table is especially intended for making puff-paste in summer, the use of the table saving a great deal of the time and labor required in making the same. The table saves ice, as in ordinary times cold water will answer the same purpose. It conduces to cleanliness, as it avoids much handling and tumbling about in ice-boxes.

The difficulty experienced in the making of puff-paste in the hot season in hotels, restaurants, passenger-steamers, &c., is, by the use of my pastry-table entirely overcome, as the same may be kept at the required temperature and the paste handled in more convenient manner, and kept chilled all the time without the inconvenience of the present methods.

For making bread and other fermented articles, the pastry-table is filled with warm water over night and the lid shut down, so that a warm place is obtained, in which the dough may be raised. By refilling in the morning with warm water, a warm table for molding out rolls is obtained, which are then placed in the pans and shut up in the lower part of the closet, where they speedily become ready for the oven. The table improves the pastry and bread made thereon, and forms a neat, clean, and convenient article of kitchen furniture that is adapted equally well for public and private houses.

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

An outer inclosing-casing or closet provided with interior lining, and closed by top lid and front doors, in combination with a hollow table, having hollow end and rear walls, and with one or more hollow shelves below the

table, connected with the table by a water-conducting pipe, the lowermost shelf having a discharge-faucet, substantially as and for the purpose specified.

JESSUP WHITEHEAD.

Witnesses:

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