

B. G. MARTIN.
Steam Cooking Apparatus.

No. 42,442.

Patented April 19, 1864.

Fig: 1.

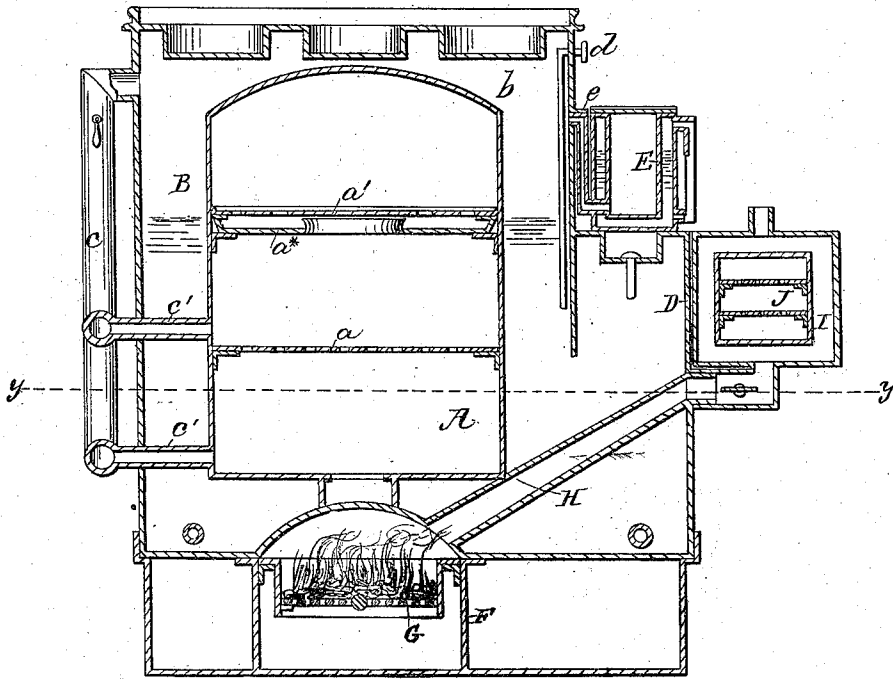
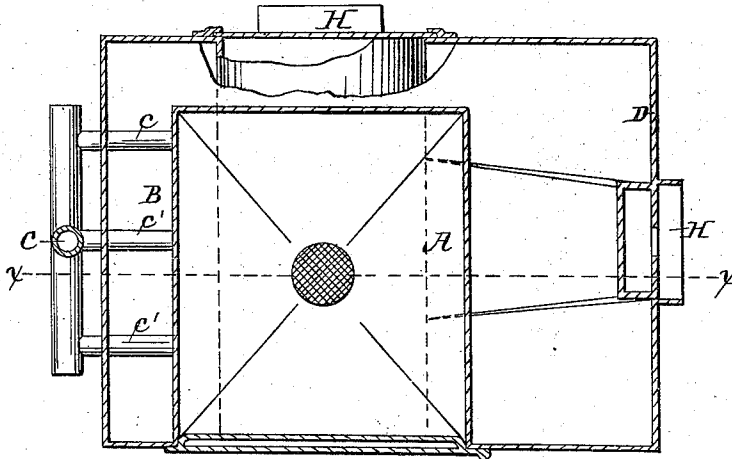


Fig:2.



Witnesses.

Geall Reed
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BENJAMIN G. MARTIN, OF NEW YORK, N. Y., ASSIGNOR TO W. SANFORD,
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IMPROVEMENT IN STEAM COOKING APPARATUS.

Specification forming part of Letters Patent No. 42,442, dated April 19, 1864.

To all whom it may concern:

Be it known that I, BENJAMIN G. MARTIN, of the city, county, and State of New York, have invented a new and Improved Steam Cooking Apparatus; and I do hereby declare that the following is a full, clear, and exact description of the same, reference being had to the accompanying drawings, forming a part of this specification, in which—

Figure 1 represents a transverse vertical section of my invention, taken in the plane indicated by the line *x x*, Fig. 2. Fig. 2 is a horizontal section of the same, the line *y y*, Fig. 1, indicating the plane of section.

Similar letters of reference in both views indicate corresponding parts.

The object of this invention is an apparatus which will cook, roast, or boil provisions of any desired description, either by the direct application of heat from the fire to an oven, or by the action of steam brought in contact with the articles to be cooked, or by the application of heat derived from water and steam combined, which surround the heating-chamber.

The nature of this invention and its peculiar advantages will be readily understood from the following description.

A represents an oven or heating-chamber, which is made of cast or sheet iron, or other suitable material, and provided in its interior with two or more shelves, *a a'*, to receive the provisions to be cooked or heated. These shelves may either be made of simple perforated pieces of sheet metal, or they may be combined of a piece of sheet metal and a shallow pan, *a**, the bottom of which is perforated with a large central hole to distribute the heat evenly throughout the entire surface of the shelves. The heating-chamber A is surrounded by a jacket, B, which is partly filled with water, and the upper part of which forms a steam-space, *b*, which communicates, by a pipe, *c*, and branch pipes, *c'*, with the interior of the heating-chamber at different points. Suitable stop-cocks in the pipes *c c'* serve to regulate the course of the steam or to cut it off entirely from the interior of the heating-chamber. A steam-whistle, *d*, inserted in the side of the jacket B, and connecting with a

pipe extending down to the low-water marks serves to sound the alarm when the water in the jacket should get low. A suitable door, C, gives access to the interior of the heating-chamber, and the top of the jacket B forms a plate with several depressions to receive sauce-pans or other cooking-vessels. If desired, the jacket B may be made with an extension, D, to support the steam-kettle E. This kettle is made on the same principle as the heating-chamber A, being provided with a jacket to be partially filled by water and partially by steam, and with a pipe leading from the steam-space of said jacket to the interior of the kettle. This steam-pipe may be made to connect with a pipe, *e*, emanating from the steam-space of the jacket B, so that steam from said jacket may be used for heating its contents. The extension D may be made large enough to receive two or more steam-kettles, the steam-pipes of which communicate with the interior of the jacket B, in the manner above stated, and as clearly shown in Fig. 1 of the drawings. The heating-chamber A, with its surrounding jacket B, fits on a furnace, F, the central portion of which is occupied by a fire-grate, G, while its sides form chambers to receive pokers and other like instruments, or vessels and cooking utensels. The heat from the fire strikes the arched bottom of the jacket B, and the products of combustion escape through one or more oblique flues, H. The heat emanating from these flues passes off into a chamber, I, which surrounds an oven, J, so that articles placed in said oven can be baked while the operation of cooking or heating the articles in the heating-chamber A proceeds. If two or more of the oblique flues are applied, two or more ovens may be used, and each of these ovens is provided with a door, so that the process of baking can be watched without difficulty.

This apparatus is exceedingly simple in its operation, and a comparatively small amount of fuel is required to cook, boil, or bake simultaneously a number of different articles. It is always ready for operation, requires little or no attention, can be used over gas, coal, or wood fire, or on a range, and it allows of regulating the heat in the interior, since by

turning a stop-cock the supply of steam to the heating-chamber can be stopped instantaneously.

What I claim as new, and desire to secure by Letters Patent, is—

The pipe *c*, with branch pipes *c'*, in combination with the heating-chamber A, jacket B,

and steam-space *b*, constructed and operating in the manner and for the purpose substantially as herein shown and described.

B. G. MARTIN.

Witnesses:

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