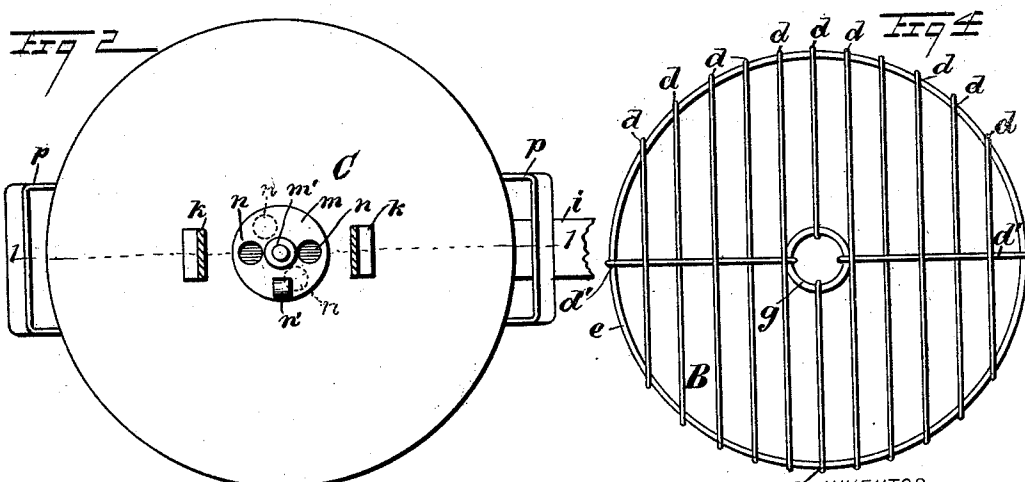
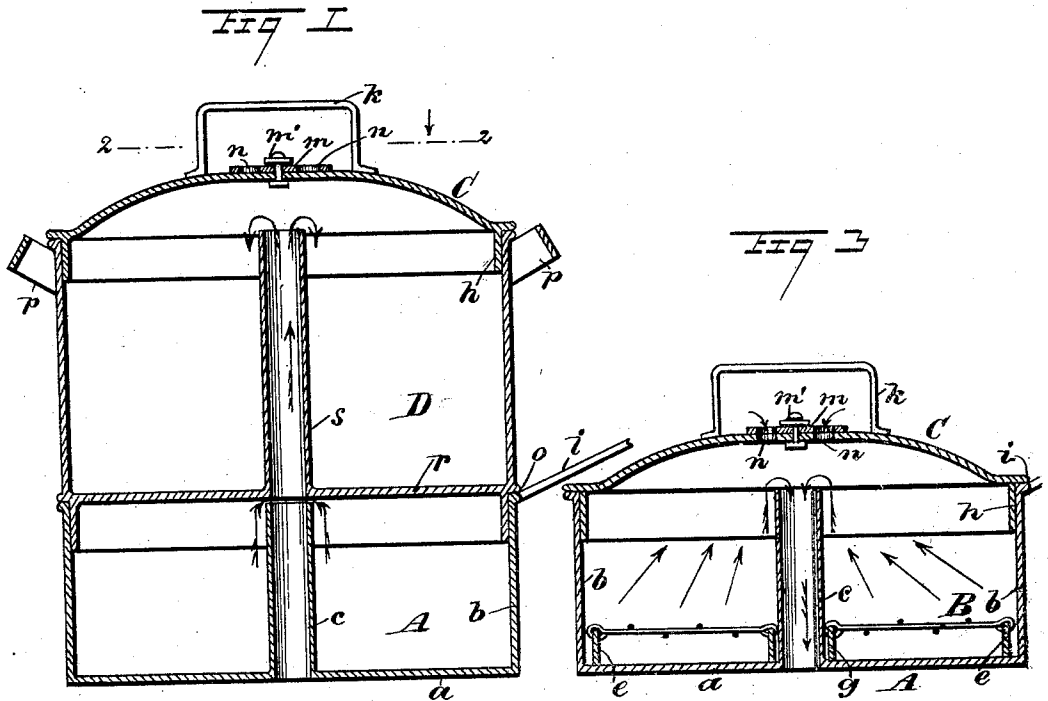


(No Model.)

C. McCONALOGUE.
COMPOUND COOKER.

No. 472,384.

Patented Apr. 5, 1892.



WITNESSES:
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UNITED STATES PATENT OFFICE.

CHARLES McCONALOGUE, OF RED JACKET, MICHIGAN.

COMPOUND COOKER.

SPECIFICATION forming part of Letters Patent No. 472,384, dated April 5, 1892.

Application filed March 19, 1891. Serial No. 385,633. (No model.)

To all whom it may concern:

Be it known that I, CHARLES McCONALOGUE, of Red Jacket, in the county of Houghton and State of Michigan, have invented a new and useful Compound Cooker, of which the following is a full, clear, and exact description.

The objects of this invention are to provide a simple, compact, inexpensive, and convenient cooker which will combine a fry-pan, a broiler, and a steamer for meats and vegetables, so that the parts of the complete device may be interchangeably assembled, as may be required, and afford efficient means to cook, broil, or fry articles of food.

To the indicated ends my invention consists in certain features of construction and combination of parts, as is hereinafter described, and pointed out in the claim.

Reference is to be had to the accompanying drawings, forming a part of this specification, in which similar letters of reference indicate corresponding parts in all the figures.

Figure 1 is a sectional elevation of the parts assembled to form a steamer, taken on the line 1 1 in Fig. 2, the lid-handle being shown complete and the pan-handle broken. Fig. 2 is a plan view of the device, partly in section, taken on the line 2 2 in Fig. 1. Fig. 3 is a vertical section of the parts required to afford a broiler, taken on an axial line; and Fig. 4 is a plan view of the gridiron removed.

The fry-pan A, which forms the base of the compound cooker, is preferably cast from metal into form and comprises a flat circular bottom plate *a* and a border-wall *b* of proper height for its efficient service. At the center of the bottom plate *a* there is a draft-tube *c* erected and formed integral therewith if the pan A is made of cast metal, the height of the tube being slightly less than that of the vertical side wall *b*.

The broiler B is formed as a circular-edged gridiron and has its parallel bars *d* preferably made of steel wire of a proper gage, said bars having their ends secured to a base-ring *e* by any preferred means, and to stiffen the structure, as well as to retain in place a center thimble *g*, four of the rods are disposed to radiate from the thimble at equal distances from each other and are secured to the base-ring by their outer terminals, the stiffening-rods *d'*, that

cross the series of parallel bars *d*, being interlaced with them to bind all together and form a neat strong device. The centrally-located thimble *g* is of such a proportionate diameter as will permit it to slide over the tube *c* freely, the base-ring *e* nearly touching the inner surface of the border-wall *b* when the parts are assembled, as represented in Fig. 3.

The lid C of the broiler consists of a dished circular piece of sheet metal, such as tin-plate, the convex side being outward, and the edge portion flattened to form a depending annular flange *h*, that is adapted to slide within the wall *b* of the pan A and fit tightly, the edge portion of the lid proper projecting beyond the flange to afford a seating-flange that rests on the edge of the wall *b* when the lid is placed upon the fry-pan. A laterally-projecting handle *i* is provided for the fry-pan A and a loop-shaped handle *k* for the lid C to enable it to be handled readily.

Below the handle *k*, near the center of the lid C, a rotatable valve-disk *m* is pivoted, the bolt or rivet *m'* passing through aligning holes in the lid and center of the circular valve. At proper points equally distant from the center bolt *m'* apertures *n* are oppositely formed in the valve-disk *m*, which register with similar holes in the lid, so that the rotary movement of the disk will partly or entirely close the holes, such a movement being effected by manipulating the ear *n'* on the valve-disk.

The cooker wherein vegetables or meat are steamed to cook them consists of a cylindrical sheet-metal vessel D, having a proper height and such a relative diameter as will adapt it to fit tightly within the fry-pan A at its upper edge, whereon a projecting annular bead *o*, formed on the wall of the cooking-vessel, will rest when the parts are connected. Two opposite loop-shaped handles *p* are provided for the vessel D, which are affixed to the side wall near the upper edge. At a proper distance from the lower edge of the vessel D a bottom wall *r* is formed integrally with its side walls and centrally within the vessel a tube *s* of equal diameter with the tube *c*, so as to form a vertical continuation of said draft-tube which is slightly separated from the tube *s*, as indicated in Fig. 1.

The lid C of the fry-pan A is designed to

be used in connection with the cooking-vessel D when it is in service and is thereon adjusted, as represented in Fig. 1.

As the draft-tube *c* has its bore extended 5 through the bottom of the fry-pan A and in like manner the tubular extension *s* made to connect with its upper end it will be apparent that a continuous passage for the escape of steam or odor will be thus afforded, so that 10 there will be a transference of these products from the cooker-vessel to the interior of a stove or range when the device is located over an open hole in the top of said stove and cooking is in progress. If the draft of the stove 15 is effective, the valve-disk *m* should be adjusted to admit air within the cooking-vessel D, so that a slight current of air enters and commingles with the steam, which provision experiment has proved to be advantageous in 20 the steaming of meat and vegetables, as it oxygenates the steam and removes exhalations that by the induced current through the tubes *s* and *c* are carried down into the fire-chamber of the stove, and thence out through the flue 25 that is in connection with said stove to give it draft, it being understood that the fry-pan A is placed directly over an open hole in the top plate of a stove or range. If the draft of a stove is defective, the valve-disk should be 30 adjusted accordingly, so that steam will not escape, while sufficient air is introduced to create a current from the interior of the cooking-vessel D through the draft-tubes *s* and *c*. When the cooking-vessel D is in use, water is 35 placed within the fry-pan A to produce steam, which passes into the upper tube *s* through a crevice formed between the vessel-bottom *r* and the upper end of the tube *c*, and thence into the vessel, as indicated by arrows in Fig. 40 1. The tubes *s* and *c* are essential features of the invention, as they afford a central pas-

sage from the combined vessel and pan into the fire-chamber of a stove without requiring the pan to fit the hole in the stove-plate, as a small hole only is needed to receive the vapor 45 from the utensil, whether it be the fry-pan A or the pan and attached vessel D.

When the pan is utilized as a meat-broiler, the draft-holes *n* are opened properly for the introduction of a sufficient amount of air to 50 create a slight current through the tube *c*, as indicated by arrows in Fig. 3, which will remove all smell from the broiling meat, which will cook thoroughly on both sides without turning, and avoid the smoky exhalations that 55 are incidental to broiling meat over a fire by a direct contact therewith. As the gridiron or broiler B is supported a short distance above the bottom plate *a* of the fry-pan A all droppings from the meat are caught and pre- 60 served, and thus become available for a dressing to the meat.

By a removal of the gridiron and cover or lid C the fry-pan A becomes available to fry 65 meat or potatoes, and, if desired, can be used with the cover C to bake form-cake, its peculiar shape rendering the pan and cover well adapted for such a use.

Having thus described my invention, what I claim as new, and desire to secure by Letters Patent, is— 70

The combination, with a pan having a vertical central imperforate tube affording an aperture in the pan-bottom, of a steamer-chamber having a central imperforate tube and a 75 removable cover, a space being formed between the adjacent ends of the two tubes, substantially as described.

CHARLES MCCONALOGUE.

Witnesses:

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