

JAMES A. LITTLE.
Steam-Cooking Apparatus.

No. 127,253.

Patented May 28, 1872.

Fig. 1.

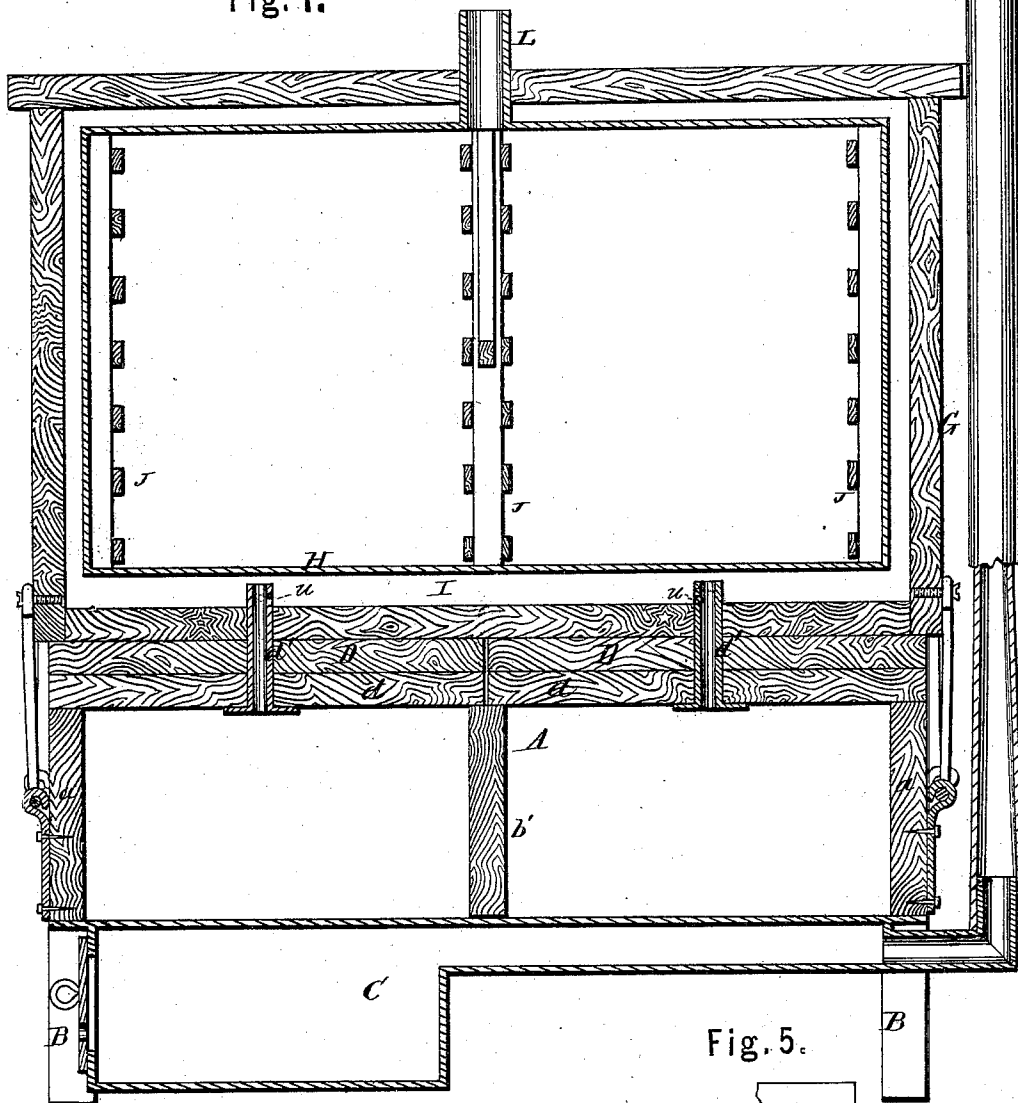
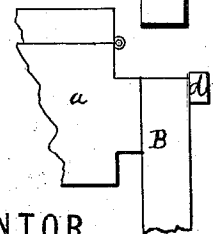


Fig. 5.



WITNESSES.

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Fig. 2.

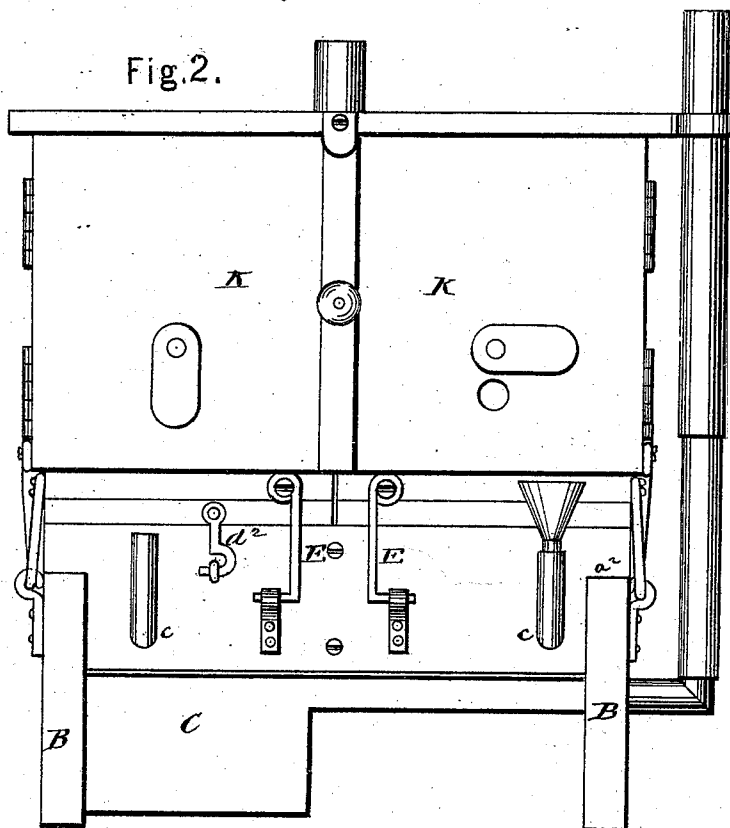
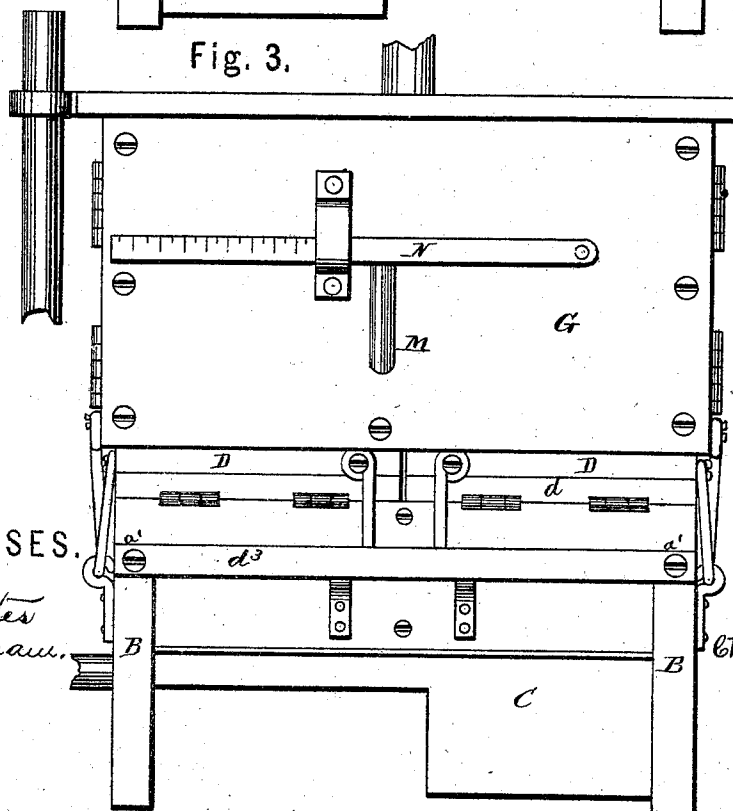


Fig. 3.



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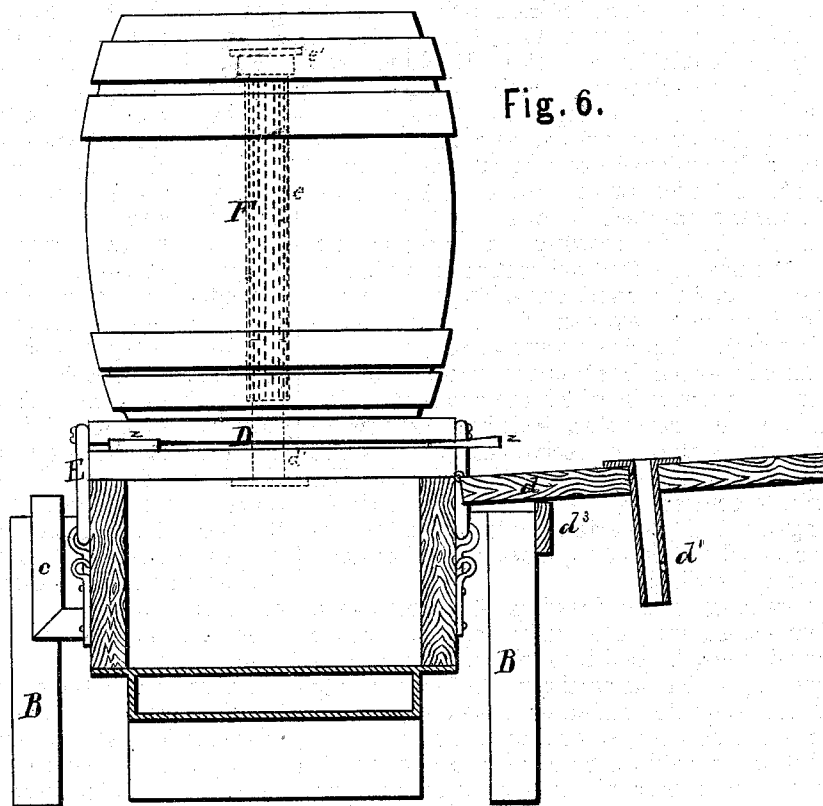
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UNITED STATES PATENT OFFICE.

JAMES A. LITTLE, OF CARTERSBURG, INDIANA.

IMPROVEMENT IN STEAM COOKING APPARATUS.

Specification forming part of Letters Patent No. 127,253, dated May 28, 1872.

To whom it may concern:

Be it known that I, JAMES A. LITTLE, of Cartersburg, in the county of Hendricks and State of Indiana, have invented a new and valuable Improvement in Steam Cooking-Machines; and I do hereby declare that the following is a full, clear, and exact description of the construction and operation of the same, reference being had to the annexed drawing making a part of this specification, and to the letters and figures of reference marked thereon.

Figure 1 of the drawing is a representation of a vertical longitudinal section of my invention. Fig. 2 is a front elevation of the same. Fig. 3 is a rear elevation of the same. Fig. 5 is a detail. Fig. 6 is a vertical section.

This invention has relation to an improved steam apparatus in which are combined a furnace, steam-generator, fruit-kiln or drying-oven, and a tank to receive cattle feed while the same is being heated and steamed. The novelty consists in the construction and arrangement of the parts essential to the above-mentioned combination, substantially as hereinafter described.

Referring to the drawing, A represents a steam-chest, supported upon legs B, and, for convenience, divided into two steam-compartments by a central partition, *b'*. C represents a furnace, located underneath the steam-chest. *c c* are elbow-tubes, leading into the steam-chest and capable of being turned so as to admit of use either as inlet or outlet tubes through which the steam-chest may be filled or emptied. The steam-chest is covered by two doors, *d d*, which are hinged to the back part thereof. Through the centers of the doors *d d* openings are made, and to them fitted vertical steam-tubes *d' d'*. Latches *d²* are used to keep said doors closed. When open and thrown back the doors *d d* rest in a horizontal position upon a bar, *d³*, attached to the rear supports of the steam-chest.

It will be noticed that the sides *a* of the chest project beyond the front and rear of said chest; the supports B being placed against the ends of the side pieces *a*. By this means a broad foundation is provided rendering the apparatus firmer in its position and not liable to topple over.

The ends of the pieces *a* are tenoned or cut down to produce shoulders *a¹ a²* flush with the

tops of the supports B. Upon the shoulders *a²*, adjacent to the bar *d³*, and upon the rear supports B, the doors *d* rest when thrown back, as well as upon the bar *d³*.

The chest A may be used for other purposes besides the generation of steam; as, for instance, to merely heat water. Thus, the doors *d* may, when thrown back, be used as a table upon which to prepare meats, poultry, vegetables, and the like; the chest being used to scald them in.

D designates frames, the same in size and shape as the doors *d*, upon which they are placed. The tubes *d'* pass through openings in the centers of the frames D. These frames are fastened by means of hooks E, which are attached to loops on the sides and ends of the steam-chest. These frames are designed for the purpose of providing a means for rendering the steam-chest steam-tight. When the frames are fastened in place common wedges, *z*, are driven between the adjacent surfaces of the doors *d* and frames, and by this means the doors are made perfectly steam-tight.

A soft packing of India rubber or its equivalent may be attached to the edges of the chest A so as to allow the crevice to be more easily closed.

F represents a tank or cask, having an aperture in the bottom. This cask is used for holding cattle feed while the same is being steamed; hence, it rests upon one of the frames D when being used. The steam-tube passes through the bottom of the cask and has placed over it a perforated tube, *e*, through which the steam escapes and impregnates the contents of the cask. *e'* represents a cap for the tube *e*. G indicates a capacious oven, which is designed to rest when in use upon the frames D. This oven is constructed with an interior metallic casing, H, surrounded by a steam-space, I, to which the tubes *d'* leads; openings *x* being made in the bottom of the oven for their insertion.

The oven is heated by the steam circulating through the space I. This oven may be used for the purpose of drying fruit, clothes, or other articles, and for convenience in arranging shelves or clothes-poles racks J are provided. These racks are removable. The oven is furnished with doors K, and with a flue, L, to let the moisture pass off. A pipe, M, extends

from the back of the oven and is provided with a safety-valve, N, to control the pressure of steam.

It will be observed that the tubes d^1 are perforated a short distance below their upper ends. These perforations, marked n , are designed to be on a line with the lower surface of the steam-chamber so as to allow the condensed steam to pass from the space to the steam-chest.

The oven is secured in position by means of hooks m connecting with loops attached to the steam-chest.

The object in view in dividing the steam-chest into two or more separate compartments is to allow of the parts of the chest being used for different purposes. Thus, steam may be generated in one compartment while the other is being used to mix feed in.

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

1. The furnace C, steam-chest A, doors d ,

frames D, steam-tubes d^1 , oven G with lining H and steam-space I, all combined substantially as and for the purpose specified.

2. The frames D provided with the hooks E secured thereby to the steam-chest A, arranged upon the chest-lids d , and adapted to receive tightening-wedges z between their under surfaces and the lids d , substantially as and for the purpose specified.

3. The steam cooking apparatus herein described having the steam-chest A with hinged lids d holding the tubes d^1 and provided with the cask F having the perforated tube e , all constructed and arranged substantially as specified.

In testimony that I claim the above I have hereunto subscribed my name in the presence of two witnesses.

JAMES A. LITTLE.

Witnesses:

D. D. KANE,

GEO. E. UPHAM.