J. F. AND W. A. LOGAN.

PROCESS FOR COOKING FOODS.

APPLICATION FILED NOV. 29, 1919.

1,365,928. Patented Jan. 18, 1921.

Fig. 1.

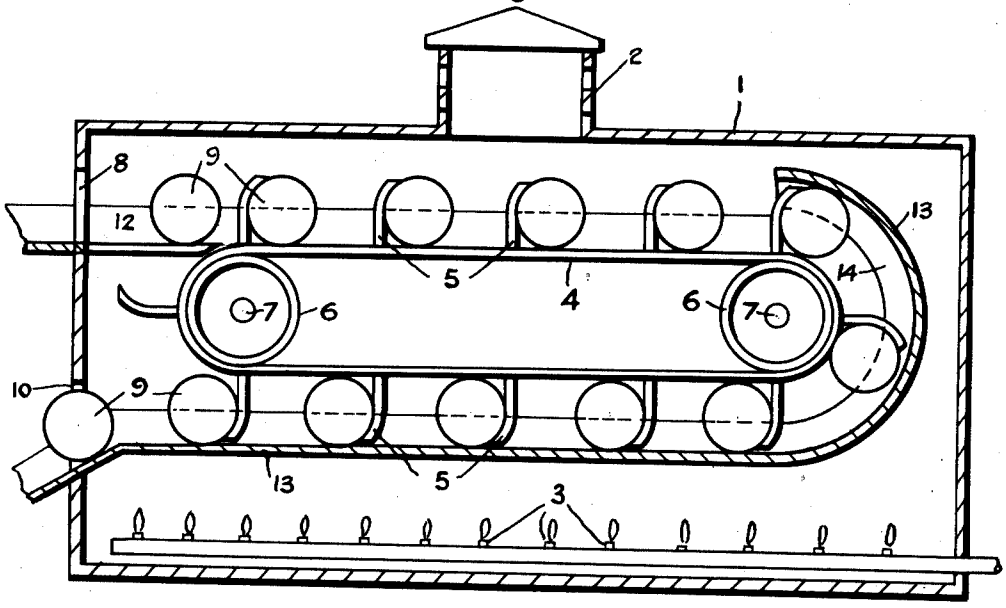
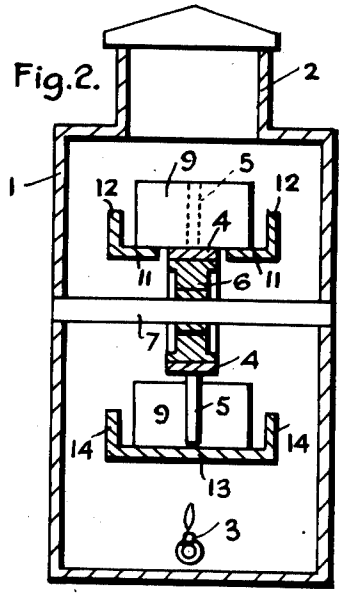


Fig. 2.



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PROCESS FOR COOKING FOODS.

1,365,928. Specification of Letters Patent. Patented Jan. 18, 1921.

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To all whom it may concern:

Be it known that we, JOHN FRANKLIN LOGAN and WINFIELD ALLISON LOGAN, both of the city of St. Catharines, in the county of Lincoln, in the Province of Ontario, Dominion of Canada, have invented certain new and useful Improvements in Processes for Cooking Foods, of which the following is the specification.

Our invention relates to improvements in processes for cooking foods, and the object of the invention is to devise a process in which the foods can be cooked at higher temperatures than is at present the case without the fear of the same burning; a further object is to devise a process that will effect a saving in time, labor, fuel and equipment; and a still further object is to devise a process in which certain foods, such as corn, can be cooked in tins without causing heat spots on the tin, and which will be of better color without the use of a bleach than is the case with corn cooked by the process at present in use wherein a bleach is necessary.

In carrying out our process we make use of a machine as hereinafter more particularly described, and illustrated in the accompanying drawing in which:—

Figure 1 represents a longitudinal vertical section, and

Fig. 2 represents a vertical cross section.

Like characters of reference indicate corresponding parts in the different views.

1 is the casing of the machine or oven, provided at its top with a ventilator 2. 3 are gas jets for heating the oven. 4 is an endless conveyer provided with a plurality of fingers 5, said conveyer being adapted to rotate on wheels 6 mounted on axles 7. One of these axles is connected to a suitable source of power (not shown).

8 is a door in the casing 1 for permitting the food to be introduced into the oven. It is to be understood that such food is in tins or other suitable containers 9. 10 is a door in the casing 1 for permitting the tins to be ejected therefrom. 11 are divided guides with side flanges 12 for guiding the tins on the conveyer 4. 13 is a trough with side flanges 14 for guiding the tins on the lower side of the conveyer, and preventing the same being thrown off when passing over the right hand wheel 6.

In carrying out our process, the oven is heated by the gas jets 3, or other suitable means, and the food in sealed containers is introduced into the oven through the door 8, onto the guides 11. Each tin or container is engaged by a finger 5 as the conveyer rotates, and rolled along the guides 5. When it passes over the right hand wheel 6 it is rolled backward along the trough 13 until finally ejected through the door 10. The time required for any tin to travel through the machine is designed to coincide with the time taken to cook the contents of such tin by dry heat. Of course, by varying the speed of rotation of the conveyer 4, the time taken to complete the operation can be made to agree with the time required for cooking any particular food.

By rolling the tins, the contents are prevented from sticking to their sides and burning, and in addition the marks on the insides of the tins caused by such burning, are eradicated. In cooking corn, the color is greatly improved without the aid of a bleach, as the kernels do not stick to the tin and burn, as is so prevalent with corn cooked by the present processes, and which causes the discoloration of the product. This is only partially remedied by the use of a bleach.

Further, all foods can be cooked at a much higher temperature, which will materially reduce the time taken to cook the same, lessen the cost of production, and improve the quality of the product.

Although we have shown our process as being carried out by a specific form of machine, it is to be understood that we do not wish to confine ourselves to the use of the same, as many different types of machine or oven could be used for this purpose.

What we claim as our invention is:—

A process for cooking foods which consists in introducing the food in suitable hermetically sealed containers to the action of dry heat at atmospheric pressure, cooking the contents of such container by such dry heat and revolving the cans about their longitudinal axis while under the action of the dry heat.

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