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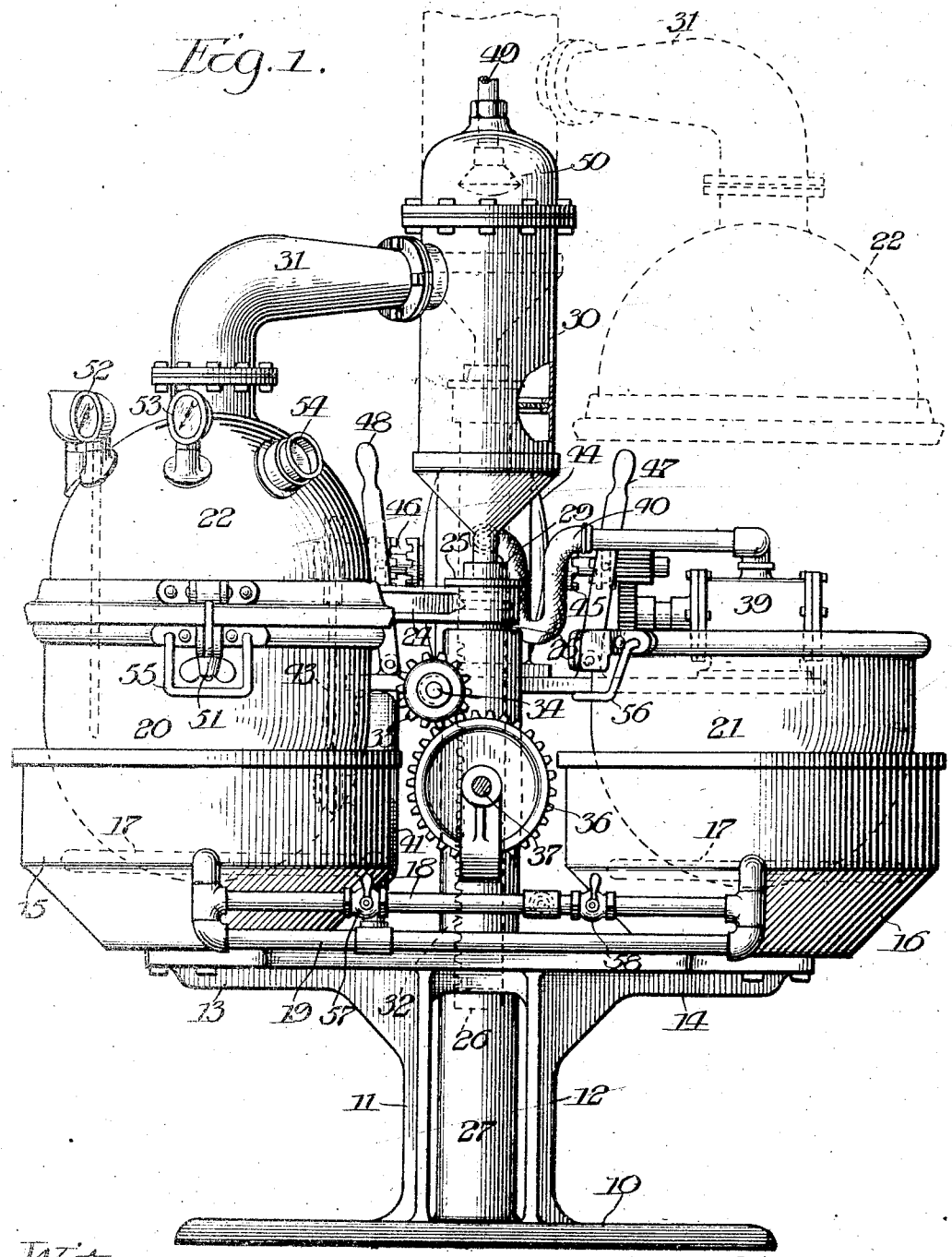
COOKING VESSEL.

APPLICATION FILED NOV. 26, 1913.

1,093,654. Patented Apr. 21, 1914.

2 SHEETS—SHEET 1.

Fig. 1.



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COOKING VESSEL.

APPLICATION FILED NOV. 28, 1913.

1,093,654. Patented Apr. 21, 1914.

2 SHEETS—SHEET 2.

Fig. 2.

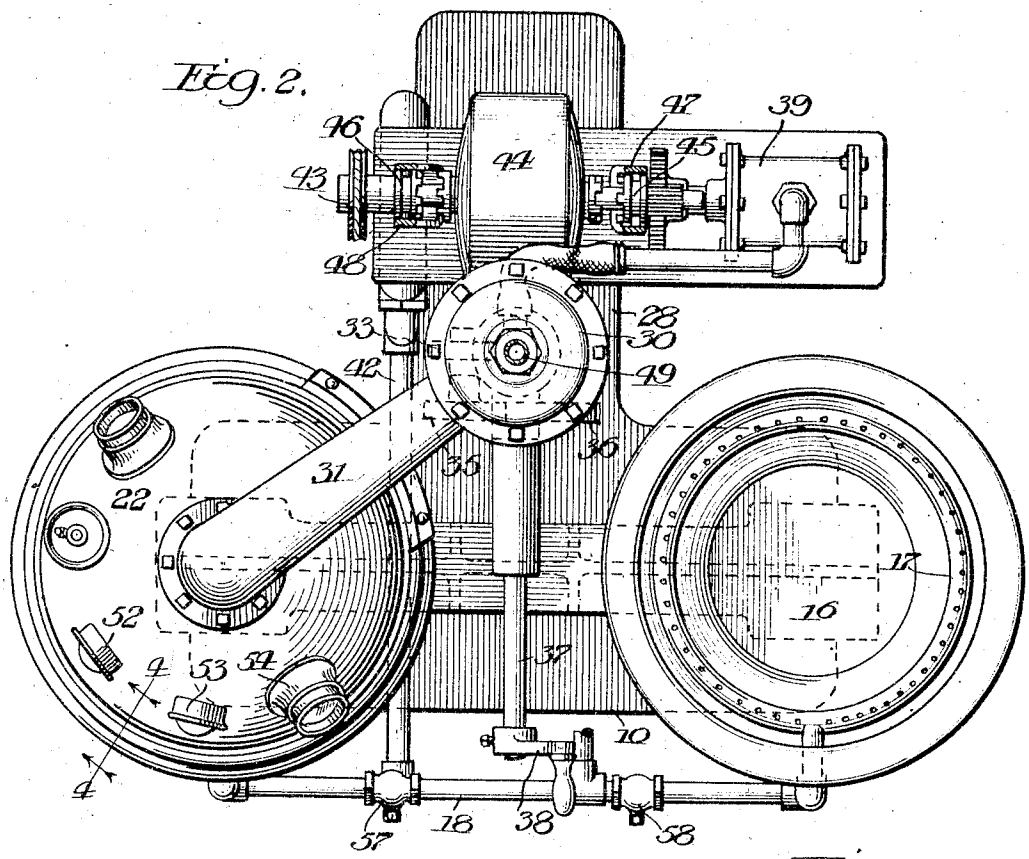


Fig. 3.

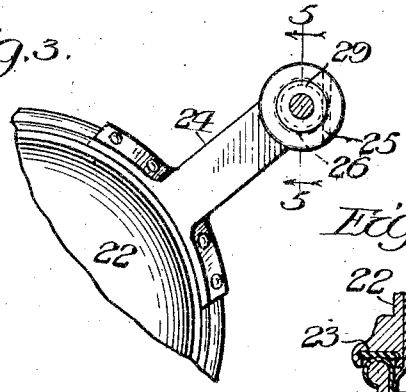


Fig. 5.

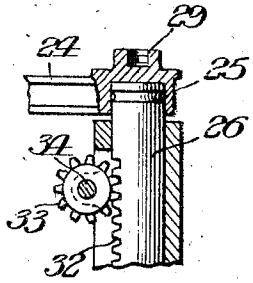
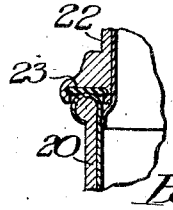


Fig. 4.



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COOKING VESSEL.

1,093,654. Specification of Letters Patent. Patented Apr. 21, 1914.

Application filed November 28, 1913. Serial No. 803,536.

To all whom it may concern:

Be it known that I, PETER H. SCHLUETER, a citizen of the United States, and resident of Chicago, county of Cook, and State of Illinois, have invented certain new and useful Improvements in Cooking Vessels, of which the following is a specification, and which are illustrated in the accompanying drawings, forming a part thereof.

The invention relates to cooking vessels adapted for use in the manufacture of candy, and of the type forming the subject of my pending application for Letters Patent Serial No. 788,256, filed September 5th, 1913, upon which the present invention is an improvement.

The object of the invention is to increase the efficiency of devices of this kind; and it consists in a structure as hereinafter described, and as illustrated in the accompanying drawings, in which—

Figure 1 is a front elevation of the device, some parts being broken away; Fig. 2 is a plan view thereof with one of the kettles removed; Fig. 3 is a detail plan view of the bracket arm supporting the hood; Fig. 4 is a sectional detail on the line 4—4 of Fig. 2; and Fig. 5 is a sectional detail on the line 5—5 of Fig. 3.

The frame of the apparatus comprises a base plate 10; supporting columns 11, 12, rising therefrom, and brackets 13, 14, projecting laterally from the columns. Upon each of the brackets 13, 14, is mounted a furnace 15, 16, within which is located a gas burner, as 17, which is supplied with gas from a main 18 and with air from a main 19. Cooking kettles 20, 21, are provided, and are adapted to rest upon the furnaces 15, 16. A single dome-shaped hood 22 cooperates with both kettles, the rims of the kettles and of the hood being adapted to make sealing contact, as shown at 23 in Fig. 4. The hood is provided with a bracket arm 24, projecting laterally from a collar 25 swiveled upon a vertically movable post 26, slidably mounted within a hollow column 27 supported upon a bracket 28 projecting laterally from the columns 11, 12. The collar 25 is provided with an upstanding stem 29, upon which there is mounted a condenser 30 in tank form, to which the chamber of the hood 22 is connected by means of an elbow pipe 31. The post 26 has formed on the side thereof a gear rack 32, with which meshes a pinion 33 mounted upon a shaft 34, which carries a pinion 35 in mesh with a gear wheel 36 mounted upon a shaft 37 provided with a hand crank 38. By means of the hand crank 38 the post 26 may be raised and lowered, and with it the hood 22 and condenser 30. The furnaces 15, 16, and the hood 22 being equi-distant from the axis of the post 26, the hood may be swung into position with either of the kettles. An exhaust pump 39 is mounted upon an extension of the bracket 28, and is connected with the lower end of the condenser 30 by means of a flexible pipe 40. A blower 41 is connected through a pipe 42 with the air main 19, and is driven by means of a belt 43 from a motor 44, which also actuates the pump 39. Clutches 45, 46, are provided for connecting the motor shaft with the pump and blower, respectively, and are controlled by means of shipper levers 47, 48. Any approved form of clutch and clutch-shifting mechanism may be used, and the details of these devices need not, therefore, be described. Provision is made for discharging water into the condenser 30, as by means of a pipe 49 entering the top thereof and provided with a spraying nozzle 50 within the condenser. Provision is also made, as shown at 51, for securing the hood to either of the kettles, and a suitable pressure gage, thermometer and glazed sight aperture are provided upon the hood, as shown at 52, 53 and 54. The kettles are provided with handles, as 55, 56, whereby they may be removed from the furnaces. The gas pipes leading from the main 18 to the furnaces are provided with cut-off valves, as shown at 57, 58.

In use the material may be partially cooked in one of the kettles while open. The cooking operation is completed in a partial vacuum, and this is secured by swinging the hood into engagement with the kettle, sealing them together, and then operating the exhaust pump. While this final cooking operation is in process the initial cooking of a batch of material may take place in the companion kettle, and when completed the hood is transferred to this kettle by manipulating the crank 38 and swinging the hood about the post 26. The hood being secured to the kettle with which it is now associated, the exhaust pump is again operated for the purpose of creating the desired vacuum therein.

I claim as my invention—

1. In a cooking device, in combination, a plurality of stationarily supported kettles, a vertically extensible support, a hood mounted upon the support and movable about the axis thereof and being adapted to hermetically seal the kettles, the hood and kettles being uniformly spaced from the axis of the support.

2. In a cooking device, in combination, a plurality of stationarily supported kettles, a vertically extensible support, a hood mounted upon the support and movable about the axis thereof and being adapted to hermetically seal the kettles, the hood and kettles being uniformly spaced from the axis of the support, and means for creating a vacuum in the kettle when closed by the hood.

3. In a cooking device, in combination, a plurality of stationarily supported kettles, a vertically extensible support, a hood mounted upon the support and movable about the axis thereof and being adapted to hermetically seal the kettles, the hood and kettles being uniformly spaced from the axis of the support, and means for extending the support.

4. In a cooking device, in combination, a standard, a pair of furnaces mounted laterally on the standard, a kettle mounted on each furnace, a vertically movable shaft on the axis of the standard, a collar rotatably mounted on the upper end of the shaft, a bracket projecting laterally from the collar, a hood carried by the bracket and adapted to hermetically seal the kettles in alternation, a condenser mounted on the collar and connected with the interior of the hood, and means for applying suction to the condenser.

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Witnesses:
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