

G. YINGER.

Portable Cooking Apparatus.

No. 135,682.

Patented Feb. 11, 1873.

Fig. 1.

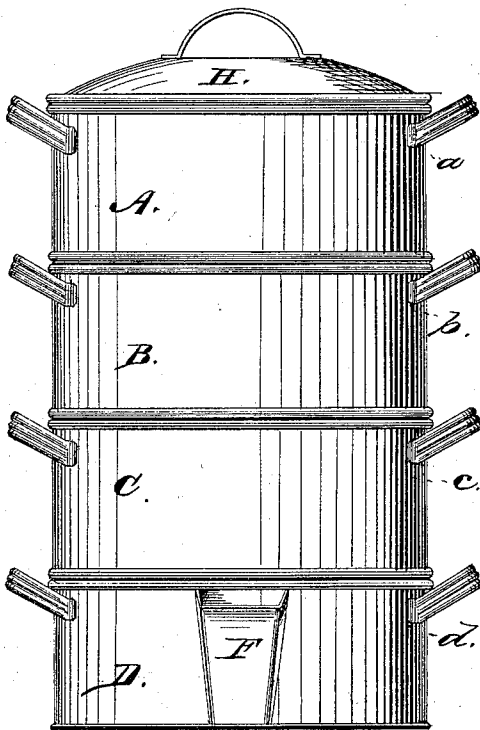
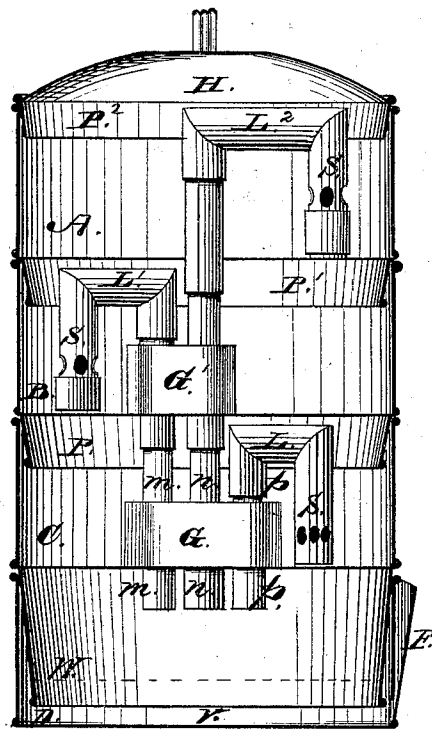


Fig. 2.



Witnesses

Theophilus Weaver
Peter Stucken

Inventor.

George Yinger.

UNITED STATES PATENT OFFICE.

GEORGE YINGER, OF HARRISBURG, PENNSYLVANIA.

IMPROVEMENT IN PORTABLE COOKING APPARATUS.

Specification forming part of Letters Patent No. 135,682, dated February 11, 1873.

To all whom it may concern:

Be it known that I, GEORGE YINGER, of the city of Harrisburg, county of Dauphin and State of Pennsylvania, have invented an Improved Cooking Apparatus, of which the following is a specification:

The nature of my invention consists in the use of live steam for cooking articles of food, in vessels peculiarly provided; first, in a boiler-chamber, skirted steam-tight by the superimposed stew-pan; second, in the arrangement of the conducting steam-pipes to afford the greatest possible room and convenience in placing the articles of food in the pans; third, in certain perforated, adjustable, detachable, elbow-outlet pipes, whereby the steam is emitted precisely where desired, and may be stopped at pleasure; fourth, in certain benches, formed around the conducting-pipe sections, to secure greater strength at their permanent joints.

In the accompanying drawing, Figure 1 is a perspective view of the stew-pans, arranged in a column on each other on the boiler. Fig. 2 is a vertical section of the vessels, made by a plane at right angles to the vertical middle of the view shown in Fig. 1.

General Description.

The stew-pans A B C, and the boiler D, are cylindrical chambers of the same diameter and about of equal height, provided with lifts or handles on the outside; and the top pan has a lid, H, each pan forming the cover of the next below it; and the boiler has a supply-chute, F, to replenish the water therein, arranged on its side, whose opening or orifice into the boiler is placed low down, so that it may be closed by the water when a complement is in it, and that it may emit steam only when it should be refilled. Each stew-pan has a skirting, P P' W, to step into the next lower vessel, which serves as a support for setting the vessels down when removed from the apparatus, and is made with a beaded edge to be strong. The skirting W is made to extend down into the boiler to the low-water level, that it may be immersed in the boiling water when the apparatus is in operation. The steam is thus all confined in the skirting and compelled to travel up the conducting-pipes *m n p*. The conducting-pipes are as many in

number as the number of stew-pans; are grouped together on one side of the vessels, a little way from the wall, to prevent radiation of heat from the outside, as well as to facilitate construction; are arranged side by side, to take up the least possible room from the central part of the pans; are framed together by benches G G', to insure firm connection with the bottoms of the pans. The conducting-pipes *m n p* are lap-jointed, each lower joint fitting snugly into the next above it until the requisite height is reached, *p* representing one joint, *m*, two joints, and *n*, three joints, the joints being cut to reach a little way below the floor of each pan and to reach near its top. Surmounting the top of each column thus formed is slipped on an elbow-joint, L L' L², made, as shown, to throw the steam down and near the middle of the vessel to be filled, the limb S of the elbow being made to reach down to the floor of the pan, and having in its side a ring of perforations to emit steam a little up from the said bottom, so that any water resulting from condensed steam may not hinder the emission. Said elbow may be revolved about the chamber to cause the steam to strike any article to best advantage, or may be set to the side to admit large objects freely, or may be removed from the column when the stew has progressed sufficiently; and the port may be closed by a stopple or cap, not shown in the drawing. The flow of steam may thus be stopped in any pan at pleasure, and as is necessary in practice, for the reason that different articles require different intervals to complete the cooking.

The advantages of this apparatus have been incidentally noticed, and it will be further observed that the tubes are arranged so that they will sit or fit together when the handles of the pans are arranged vertically straight; they are grouped to the side to clear more space in the middle of the pan to admit a large viand, as a roast of beef, which may be prepared in superior style by steaming it before it is roasted; they are made to be isolated for each pan or condenser, so that the effluvia of different-flavored articles do not mingle; they are made with adjustable elbows, as stated, that the cook may have control of the steam to treat any desired spot or part specially; they are made detachable to facilitate

filling the pans and cleansing the parts; they are made closed to let no particles of food lodge in the fixture except at the discharge-orifices, where the open end will let them drop out when the elbow is removed.

I claim—

1. The skirting W, in combination with boiler D and conducting-tubes *m n p*, when constructed and arranged to operate as and for the purpose herein set forth.

2. The grouped side arrangement of the tubes *m n p*, in combination with the stew-

vessels A B C, as and for the purpose herein set forth.

3. The perforated, adjustable, detachable elbow-joints L L¹ L², in combination with the tubes *m n p* and the vessels A B C, when made to operate substantially as herein set forth.

4. The benches G G', in combination with the tubes *m n p*, as and for the purpose herein set forth.

Witnesses: GEORGE YINGER.

THEOPHILUS WEAVER,

PETER STUCKER.