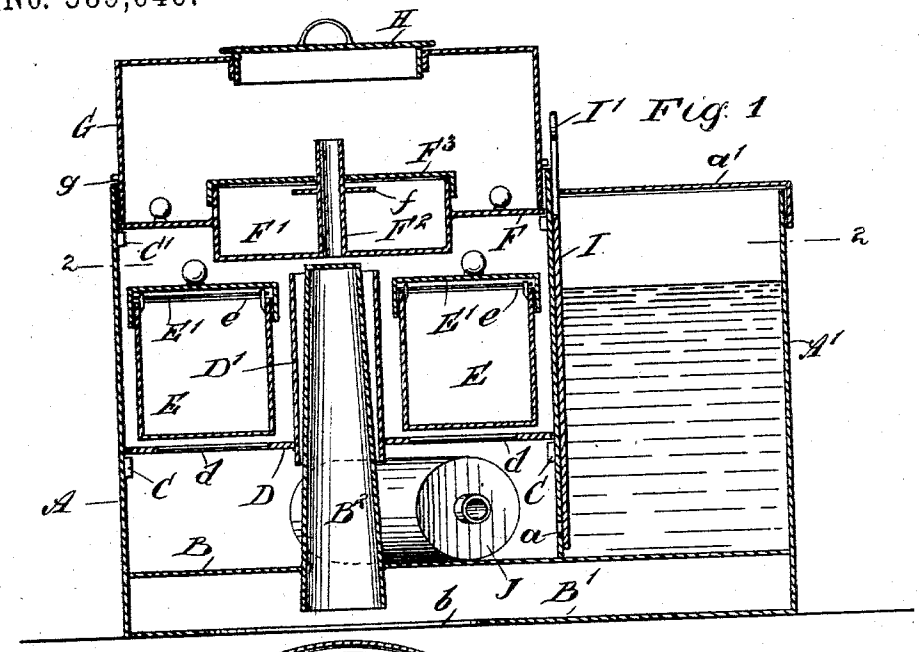
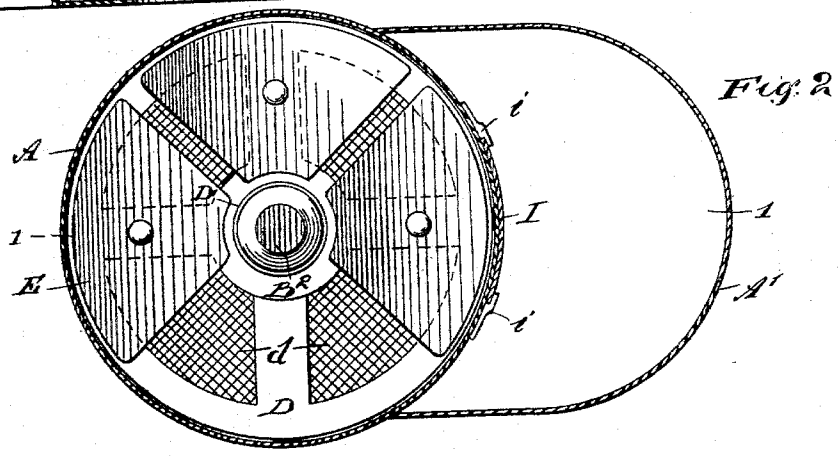
(No Model.)

A. B. EIGHMY.

COOKER.

No. 589,646. Patented Sept. 7, 1897.





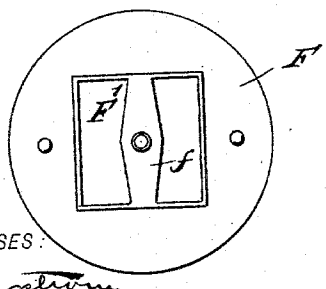


Fig. 3

WITNESSES:

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ANNIS B. EIGHMY, OF CLIFTON SPRINGS, NEW YORK.

COOKER.

SPECIFICATION forming part of Letters Patent No. 589,646, dated September 7, 1897.

Application filed March 19, 1897. Serial No. 628,317. (No model.)

To all whom it may concern:

Be it known that I, ANNIS B. EIGHMY, of Clifton Springs, in the county of Ontario and State of New York, have invented a new and Improved Cooker, of which the following is a full, clear, and exact description.

My invention consists of a device designed to furnish facilities for cooking any article desired or a number of different articles at the same time, and comprises compartments and receptacles which may be used for boiling, baking, steaming, and any process ordinarily used in cooking.

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

Figure 1 is a longitudinal sectional elevation of my device on the line 1 1 of Fig. 2. Fig. 2 is a horizontal sectional plan upon the line 2 2 of Fig. 1. Fig. 3 is a top plan view of the upper diaphragm.

As I have herein shown my device it comprises a cooking-chamber formed as a cylinder A, and a water-reservoir A′ attached to one side thereof, and in general of a semicircular shape. Both of these chambers have a common bottom B, which is raised slightly above the bottom of the device.

Through the bottom B′ of the device is formed a hole *b*, adapted to admit the air or hot gases into direct contact with the bottom B, and also into the central air-tube B^2. This air-tube B^2 extends from beneath the bottom B upward through the center of the cooking-chamber and is closed at its upper end. By this arrangement the tube B^2 forms a hot-air chamber extending into and serving to heat the cooking-chamber A in an effective manner, while the said cooking-chamber at the same time properly accommodates the parts and utensils, hereinafter described.

At the bottom of the wall between the cooking-chamber and the reservoir is a hole *a*, communicating between the two. This hole is closed by a slide I, which is confined by guides *i*, placed upon the outside of the chamber A. The upper end of this guide, or a handle I′ connected thereto, extends above the cover to the reservoir, so that it may be raised or lowered without uncovering the reservoir.

At a little distance above the bottom of the cooking-chamber is supported a perforated diaphragm D. This rests upon supports C, attached to the inner surface of the chamber A. This diaphragm is provided with holes covered by netting *d*, or is perforated in any suitable way. At its center it is provided with an open-ended hollow cylinder D′, large enough to fit over the tube B^2, which latter extends above the top of the cylinder D′.

The tube D′ facilitates the application and removal of the diaphragm D, and also when constructed as shown forms an air-passage surrounding the hot-air tube, causing the latter to superheat the air passing up immediately around it.

Resting upon the diaphragm D outside of the central cylinders is a series of segmental-shaped food-receptacles E. These are made segmental-shaped in order to better utilize the space. They may, however, be made of other shapes. When made of a segmental shape and to fit closely, the inner apex of the receptacles must be rounded, as clearly shown in Fig. 2. These receptacles are provided with bails *e*, adapted to fold within the same, and are also provided with covers E′, adapted to inclose the upper end of the receptacle and its bail. A short distance above the top of these receptacles is a second diaphragm F, supported upon interior projections C′ upon the casing. This diaphragm is provided with a central pan F′, made as a part thereof, the diaphragm being attached approximately at the middle of the height of the pan. This pan F′, as illustrated, is also provided with a central tube F^2, open at the top and bottom, which extends through the cover F^3. A central bar *f* extends across the pan and supports the upper end of the tube F^2.

The upper end of the cooker is terminated by a cap G, which fits within the main casing and rests either upon the diaphragm F or upon the top of the casing by means of the external projections *g*. This cap G forms a chamber or receptacle for keeping articles warm and for doing such cooking as may require but a low degree of heat. The cap G is provided on its upper surface with a central hole covered by a cap H, so that access may be had to the interior of the cap without removing the cap from the cooker. Be-

tween the lower diaphragm D and the bottom B a suitable pudding-boiler J is accommodated. This space beneath the diaphragm D may be hollow or partially filled with water, the same being admitted from the reservoir A′ through the hole *a*. In fact, the chamber A may be filled as high as desired in this way. The reservoir A′ may, when desired, be used for boiling articles.

Although I do not consider the segmental shape of the food-receptacles E as being necessary, I consider it to be a preferred form, as it better utilizes the space than any other form.

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

The herein-described cooker having a main chamber and a water-chamber separated by a vertical partition and communicating with each other, the said chambers having a common bottom which is raised above the bottom of the cooker providing a hot-air chamber beneath both chambers, said hot-air chamber having an air-inlet in its bottom, the main chamber having a diaphragm for supporting suitable vessels, the diaphragm having openings, a vertical air-tube extending from the bottom of the main chamber above the diaphragm in said chamber, and closed at its top, and a second diaphragm above the air-tube, the said second diaphragm having a closed pan projecting below the diaphragm and provided with a central tube open at top and bottom for the passage therethrough of steam from the bottom part of the main chamber, as specified.

ANNIS B. EIGHMY.

Witnesses:
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JAMES WILSON.