

(No Model.)

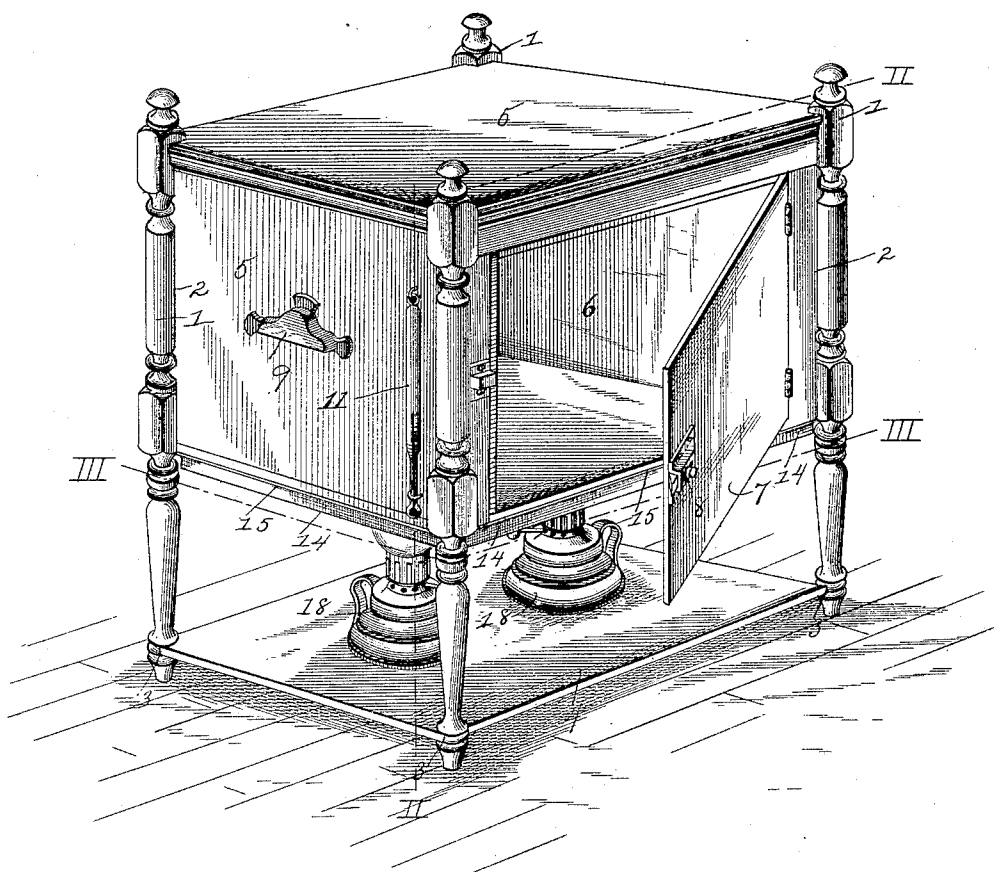
2 Sheets—Sheet 1.

M. E. MAPP.
DOUGH RAISER.

No. 467,820.

Patented Jan. 26, 1892.

Fig. 1.



Attest:
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Inventor:
M. E. Mapp.
By Knight Bros
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(No Model.)

2 Sheets—Sheet 2.

M. E. MAPP.
DOUGH RAISER.

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Fig. 2.

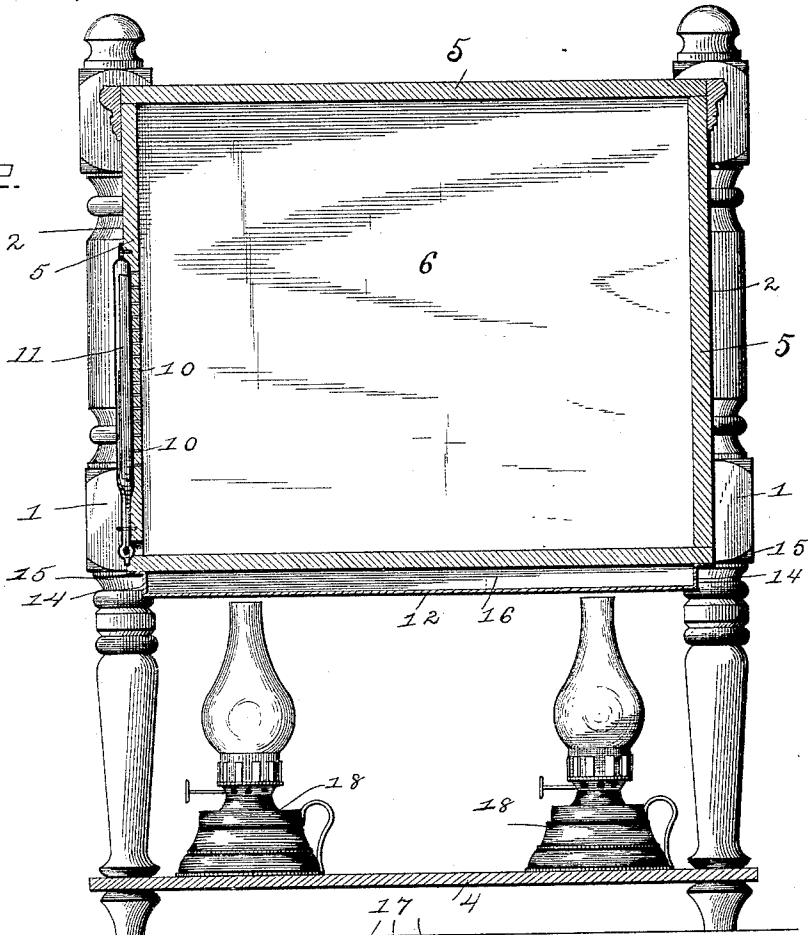
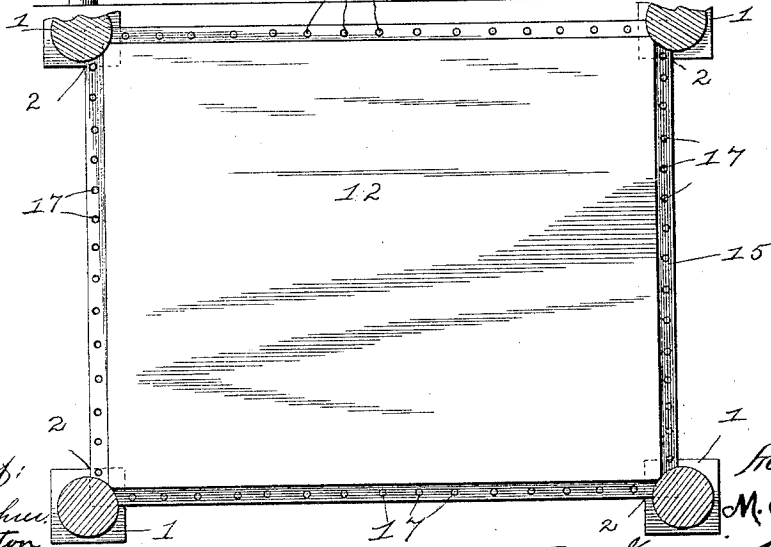


Fig. 3.



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UNITED STATES PATENT OFFICE.

MARY E. MAPP, OF MILLEDGEVILLE, GEORGIA.

DOUGH-RAISER.

SPECIFICATION forming part of Letters Patent No. 467,820, dated January 26, 1892.

Application filed November 3, 1891. Serial No. 410,761. (No model.)

To all whom it may concern:

Be it known that I, MARY E. MAPP, a citizen of the United States, and a resident of Milledgeville, in the county of Baldwin and State of Georgia, have invented a new and useful Improvement in Dough-Raisers, of which the following is a specification.

My invention relates to an improved dough-raiser of simplified construction, and especially to that form of dough-raiser which comprises a platform for the heater, a dough-chamber above the heater, having a thermometer for indicating the temperature of the dough-chamber, and a heat-distributor providing a hot-air chamber beneath the dough-chamber.

My invention consists in features of novel construction, as hereinafter described, and pointed out in the claims.

In order that my invention may be fully understood, I will proceed to describe it with reference to the accompanying drawings, in which—

Figure 1 is a perspective view of my improved dough-raiser, the door of the dough-chamber being open. Fig. 2 is a vertical section thereof on the line II II, Fig. 1. Fig. 3 is a horizontal section of the same on the line III III, Fig. 1, looking upward.

1 are the corner-posts of my dough-raiser, which may be made of metal but preferably of wood, having short angular recesses 3 in the lower portions and long angular recesses 2 in the upper portions of their inner corners. 4 is a platform, which may also be made of metal but is preferably formed of wood, extending into the short recesses of the posts. 5 is a substantially air-tight box, which may also be made of metal but preferably formed of wood, whose corners occupy the long recesses of the posts, so as to be supported thereon above the platform. This box provides a dough-raising chamber 6 and is provided with a hinged door 7, with a spring catch or fastening 8, and with handles 9, the handles providing means by which the dough-raiser may be carried from place to place. Formed in one side of the box is a vertical series of horizontal perforations 10, and in front of these perforations is located a thermometer 11, supported by staples 12. To the under side of the box is secured a sheet-metal heat-dis-

tributer 13, having sides 14 and horizontal flanges 15. This shell is identical in length and breadth to the dough-raising chamber and forms a substantially air-tight hot-air chamber 16. It is attached to the box by means of fastenings 17, passed through its flanges. As a means for heating the distributor and the air contained therein I employ one or more lamps 18, which are placed on the platform 4. The heat of the lamp or lamps reaches the distributor by convection, passes through the distributor to the upper surface of the bottom of the dough-raising chamber by conduction, and the dough-raising chamber is heated secondarily and by radiation from the entire surface of the bottom of the aforesaid chamber evenly and uniformly throughout said surface during any given period of use. The chamber by this device is not only uniformly heated from the bottom, but it is further kept free from impregnation or taint of gases or oils or other substances used in combustion to produce heat in ordinary gas or oil stove ovens when the flame is turned low to secure the proper degree of heat for the slow process of raising dough, said process ranging from six to eighteen hours.

This dough-raiser not only differs materially from all other devices now in use for such purpose, but it differs specifically in the process by which the condition of uniform heat is secured to the entire bottom surface of the dough-raising chamber, said condition insuring even distribution to the chamber from the bottom only. The air-tight distributor by which the above result is to be obtained is not found or used in any other form of dough-raiser now in use.

The dough-raising chamber itself, with its means of registering temperature, is substantially air-tight, in which it differs from other dough-raising chambers, said chambers being heated by renewed additions of heated air drawn from the surrounding air, and said air is heated for the purpose of being passed through or around said chambers to raise the temperature within, whereas in my device the air passes neither through nor around, but by conduction the heat passes through the air-tight distributor to the upper surface of the

bottom of the dough-raising chamber, from which it radiates without perceptible current into the dough-raising chamber.

5 Having thus described my invention, the following is what I claim as new therein and desire to secure by Letters Patent:

1. A dough-raiser consisting of corner-posts, a box supported thereby having an air-tight dough-raising chamber, and a heat-distributor 10 having sides forming an air-tight chamber beneath the bottom of the dough-raising chamber and provided with flanges by which it is secured beneath the box, substantially as described.

15 2. A dough-raiser consisting of corner-posts

formed with short recesses in the lower portions and long recesses in the upper portions of the inner corners thereof, a platform supported in the short recesses, a box supported in the long recesses, having an air-tight dough- 20 raising chamber, and a heat-distributor having sides forming an air-tight chamber beneath the bottom of the dough-raising chamber and provided with flanges by which it is secured beneath the box, substantially as de- 25 scribed.

MARY E. MAPP.

Witnesses:

A. H. BEALS,
W. S. SCOTT.