

UNITED STATES PATENT OFFICE.

DAVID FOERSTER, OF CINCINNATI, OHIO.

IMPROVEMENT IN DEVICES FOR GLAZING CRACKERS.

Specification forming part of Letters Patent No. 165,813, dated July 20, 1875; application filed June 9, 1875.

To all whom it may concern:

Be it known that I, DAVID FOERSTER, of Cincinnati, Hamilton county, Ohio, have invented a new and useful Device for Glazing Crackers, &c., of which the following is a specification:

My invention relates to a new and greatly improved form of those apparatus whereby crackers, cakes, and other breadstuffs are, just before baking, subjected, for a brief period, to the action of steam-jets, which, by blowing off or pasting down any surplus flour, cause the stuffs to possess a glazed and finished appearance when baked.

The devices heretofore attempted or suggested for this purpose have been bulky and expensive structures, isolated from the oven, and generally occupying valuable space near the oven-mouth. They have, moreover, necessitated an extra operator, and have been troublesome and wasteful in operation, owing to the difficulty of handling the heated pans or trays in the act of placing them in the oven.

I avoid all of these objections, and place the glazing process entirely under control of the oven-man, by the provision of a suitably perforated and fauceted steam-jet pipe, in such position within the oven that steam can at any moment be projected upon the stuffs by and at the discretion of the oven-man.

In the accompanying drawing, Figure 1 is a front elevation of a reel-oven, with my glazing attachment shown in action. Fig. 2 is a section at the line 1 1. Fig. 3 is a transverse section of the steam-jet pipe on a larger scale. Figs. 4, 5, and 6 represent modifications of the invention.

A may represent a customary reel-oven, with the usual pendent bearers B for the bake pans or trays C. D represents the customary worm-gearing. E and F represent the common fast and loose pulleys. G represents the driving-belt, and H the belt-shifter. I represents the oven-mouth, and J the oven-door. K L M show supplementary belt and pulleys for driving the revolving rack or reel by hand, when desired.

All of the above-mentioned parts may have the ordinary forms and functions of such

members, and, therefore, require no more specific description.

N is a steam-pipe, whose upper portion is conducted horizontally athwart the oven-mouth, near the upper rear part thereof, and has one or more rows of apertures, *n*, from which, when the cock O is opened, proceed jets of steam. The apertures *n* are so located upon the pipe N as to project the steam downward upon the crackers or other breadstuffs.

The operation of my improvement is as follows: The rack or reel may be either entirely charged with traysful of the crackers or other breadstuffs about to be baked, and then each trayful be successively subjected to the action of the steam-jets, or, as in the present illustration, each trayful may, on being placed upon the rack, be subjected to the steam action. In either mode the rotation of the rack is arrested by means of the belt-shifter the moment the trayful which is to undergo the steaming action has reached its most effective position. This action requires but a few seconds, and, when completed, the steam is momentarily shut off, and the rack caused to resume its rotation until the succeeding batch reaches the proper point, when the rack is again arrested, the steam-cock re-opened, and the motions repeated until the entire series of batches have been glazed.

It is obvious that the glazing appliance, as thus constructed, adds very little to the cost of such an oven, it being merely requisite to lead a branch pipe from one of the steam-pipes always present in the bakery; nor does the pipe inconveniently occupy any room, and, while no impediment to the ordinary operations, is, nevertheless, constantly available at any moment that it may be required.

Another decided advantage of my improvement is that the attendant is not inconvenienced by being compelled to handle hot pans in the act of charging the oven, and is, consequently, less liable to spill, waste, or soil the contents.

I have selected for illustration a form in successful use by me, but may vary the same in non-essential particulars. For example, I may use a number of steam-pipes, whose jets are directed divergently, as in Fig. 4; or I may

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Fig. 1.

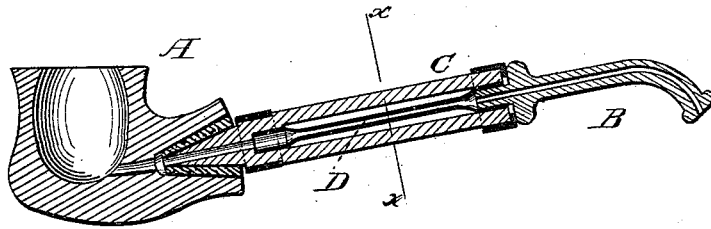
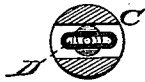


Fig. 2.



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