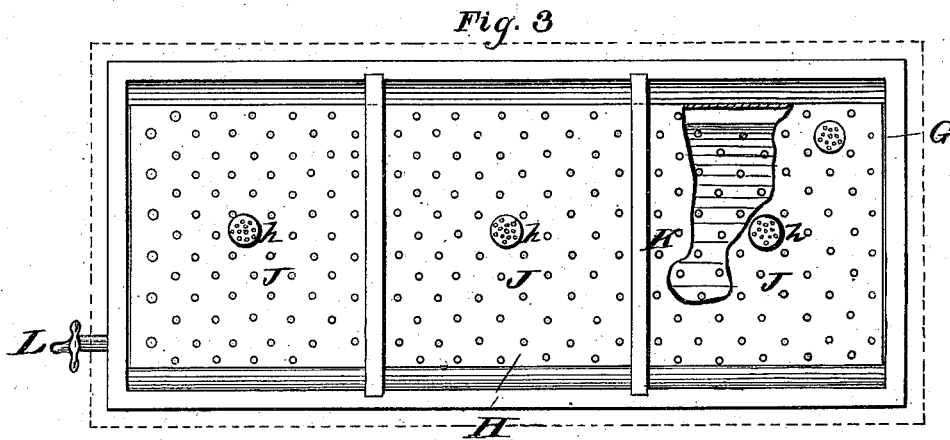
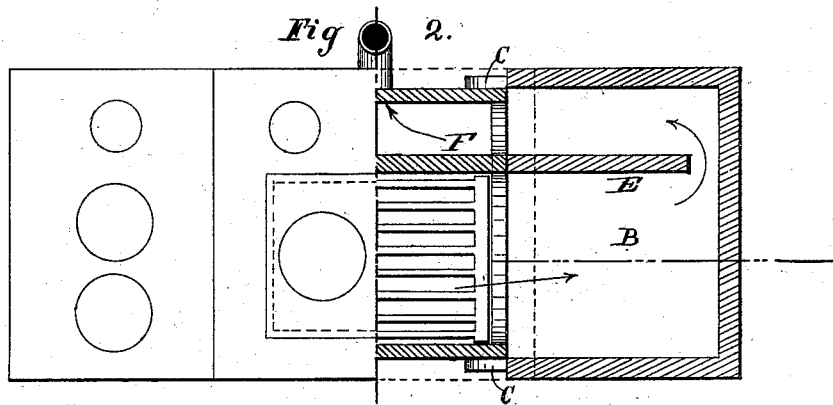
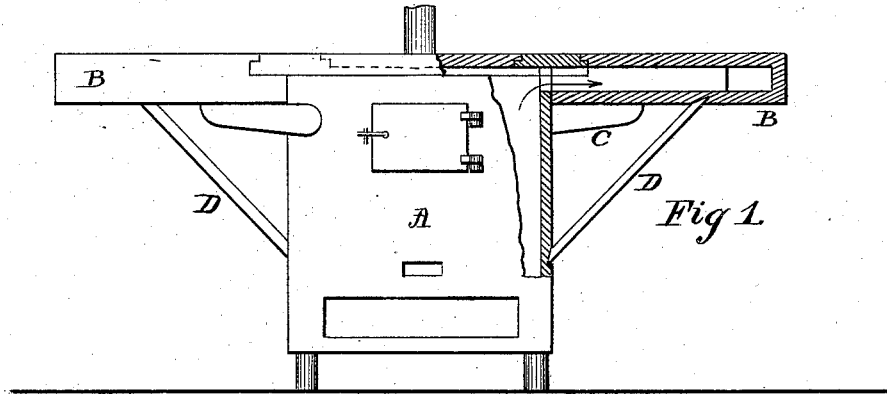


A. JOHNSON.  
FOOD-STEAMER.

No. 189,863.

Patented April 24, 1877.



Witnesses:

*Isaac Woods*  
*Joseph Purkey.*

Inventor:

*Abiram Johnson.*

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Fig. 4.



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# UNITED STATES PATENT OFFICE

ABIRAM JOHNSON, OF CUMBERLAND, OHIO.

## IMPROVEMENT IN FOOD-STEAMERS.

Specification forming part of Letters Patent No. **189,863**, dated April 24, 1877; application filed January 5, 1877.

*To all whom it may concern:*

Be it known that I, ABIRAM JOHNSON, of Cumberland, in the county of Guernsey and State of Ohio, have invented certain new and useful Improvements in Food-Steamers; and I do hereby declare the following to be a full, clear, and exact description of the invention, such as will enable others skilled in the art to which it pertains to make and use it, reference being had to the accompanying drawings, which form part of this specification.

My invention relates to improvements in steam-cooking apparatus; and consists, first, in the combination, with a central furnace or range-stove, of leaves hinged to either side of same, which are made with draft-flues, whereby the furnace may be heated alone when a small heating-surface is desired, and, when required, an additional heating-surface may be obtained by placing the said leaves in horizontal line with the upper plate of the furnace, and introducing a heated draft therein, which, after circulation through the same, is returned to the exit-draft flue of the furnace, and from thence finally discharged; second, in a steam-chest adapted to be placed over the furnace, and its supplemental leaves in full extension of the latter, the said chest having a double perforated metallic plate loosely seating therein, and provided with upright steam-pipes, corresponding, respectively, to different compartments which may be formed in the chest by removable partitions placed in the same.

Referring to the drawings, Figure 1 is a view in front elevation, part broken, of a furnace constructed according to my invention. Fig. 2 is a plan view of the same, with portions of the top plates removed. Fig. 3 is a similar view of the removable steam-chest alone.

A represents the furnace proper, having the usual construction adapted to a range-stove, but to either side thereof, at its upper portion, are hinged supplemental heating-leaves B by means of any suitable hinging mechanism C. Detachable supports or diagonal braces D serve to retain the said heating-leaves in a horizontal position when turned up in line with the top plate of the furnace. The leaves have a direct and return flue system formed in their

entire body by means of the partitions E in the same vertical line with and forming detachable connections with the upper longitudinal part of the rear plate F. This latter plate extends down nearly to the bottom of the furnace, and constitutes the division-wall of the rear exit-flue and the fire-box of the furnace. Dampers may, if desired, be placed at the junction of the heating-leaves with the furnace, thus allowing the heat-draft to be turned off from or into either or both of the said leaves.

Suitable ring openings, provided with removable lids, are made in the top plate of the furnace or the leaves, so that vessels may be placed therein when it is desired to use the apparatus as a cooking-range.

In Fig. 3 is shown my improved steaming-chest G, provided with a removable double perforated metallic plate, H, loosely seating therein, and having small upright steam-pipes *h* formed in its upper longitudinal central face, and adapted to correspond each with a single compartment, J, which latter may be formed at will by the detachable portion strips K engaging in grooved guides cut in the longitudinal sides of the chest.

Thus, if only a small quantity of food is to be steamed, or if different messes are to be prepared at the same time, the partitions serve to keep the said food in its appropriate, definite, or diminished space-compartment. A stop-cock, L, in the lower end body of the chest affords opportunity to drain the chest of water without disturbing the steaming-plate H or its contents.

This chest is placed on the top plates, respectively, of the furnace and its supplemental heating-leaves when the latter are supported in a horizontal position, and, in the process of steaming, the food subjected thereto is protected from contact with the water by means of the double steaming-plate H, while the perforations in its entire body and upright pipes *h* introduce steam into the food to be thus cooked.

It is apparent that the foregoing-described mechanism is well adapted to be used as a cooking-range or as a fruit-drier; but my especial object is to provide an improved steaming apparatus for cooking food for stock.

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

1. The combination, with the central furnace, of auxiliary heating-leaves hinged, respectively, to either side thereof, substantially as described.

2. The combination, with the furnace-chamber, of heating-leaves, having horizontal draft-connection therewith, and supported by detachable braces, substantially as described.

3. The combination, with the steam-chest, of the double perforated plate, the latter having upright steam-pipes corresponding, respectively, to compartments formed in the same by detachable partitions fitting in grooved sides of the chest, substantially as described.

ABIRAM JOHNSON.

Witnesses:

J. T. WOODS,

J. PURKEY.