A. F. BOCK.

STEAM COOKING-DEVICES.

No. 194,288. Patented Aug. 21, 1877.

FIG.1.

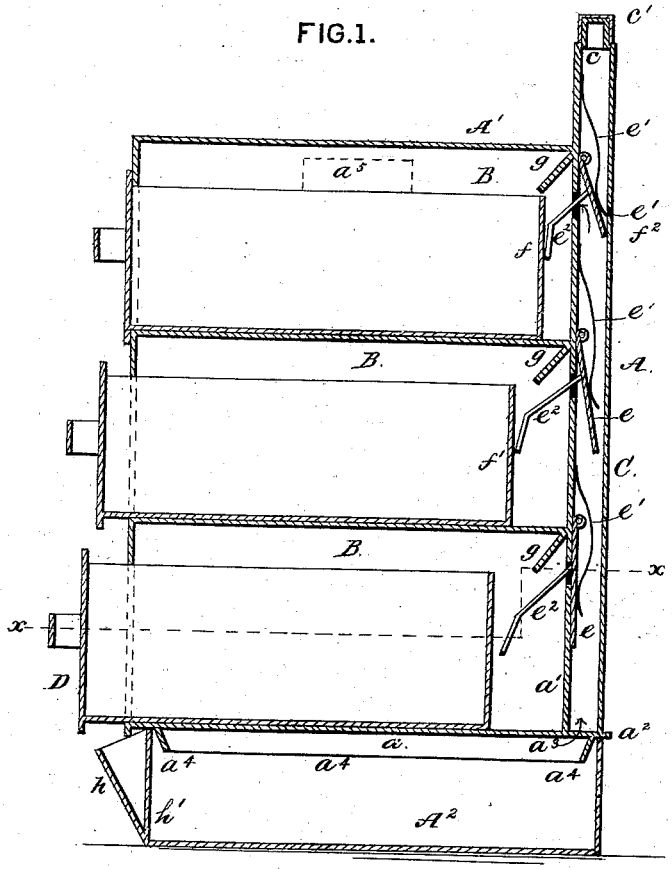
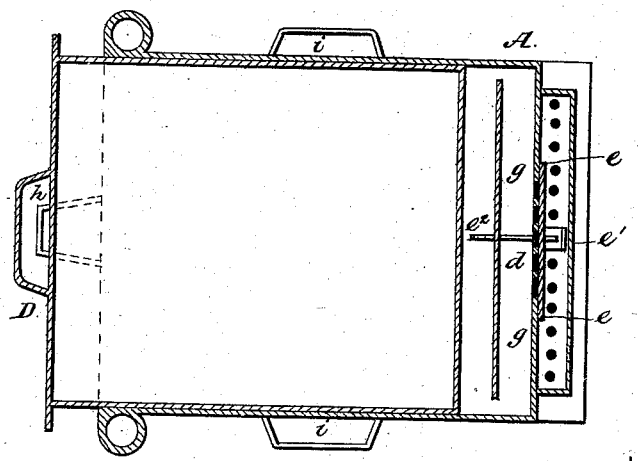


FIG.2.



WITNESSES

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UNITED STATES PATENT OFFICE.

AUGUSTUS F. BOCK, OF BATTLE CREEK, MICHIGAN, ASSIGNOR OF ONE-HALF HIS RIGHT TO CHARLES F. BOCK AND CHARLES PETERS, OF SAME PLACE.

IMPROVEMENT IN STEAM COOKING DEVICES.

Specification forming part of Letters Patent No. **194,288**, dated August 21, 1877; application filed July 19, 1877.

To all whom it may concern:

Be it known that I, AUGUSTUS F. BOCK, of Battle Creek, in the county of Calhoun and State of Michigan, have invented certain new and useful Improvements in Steam Cooking Device; and I do hereby declare that the following is a full, clear, and exact description thereof, which will enable others skilled in the art to which it pertains to make and use the same, reference being had to the accompanying drawing, and to the letters of reference marked thereon, which form a part of this specification.

This invention relates to improvements in steam cooking devices, the nature of which will be hereinafter fully set forth and explained, reference being made to the accompanying drawings, in which—

Figure 1 is a vertical longitudinal section; and Fig. 2 a horizontal section on the line *x x*, Fig. 1.

A is the steamer, which is composed of the upper casing A^1 and the detachable boiler A^2. The casing A^1 is constructed with one or more compartments, B, having one side open, so that suitable pans, drawers, or other vessels for holding the articles to be cooked, may be slipped therein. The bottom or base plate *a* is extended to the rear of the back plate a^1, as shown at a^2, and is perforated with a series of holes or ports, a^3, for the passage of the steam from the boiler A^2 into the steam-flue. On the under side of the bottom plate *a* is formed a flange or projection, a^4, adapted to fit snugly within the rim of the boiler A^2, and it is so formed that it will make a steady rest for the casing when the latter is removed from the boiler and set on a table, and it holds the casing and boiler firmly united when placed together.

C is the steam-flue, resting on the extension a^2, and covers the ports a^3. It extends upward and slightly above the top plate, and is securely fastened to the back plate a^1 of the casing, and its upper end is provided with a small exhaust-port, *c*, which is closed, or partially closed, as desired, by a cap, *c'*.

d are ports made through the back plate a^1, forming communication between the flue C and the compartments B. They may be made in a series of holes, as shown, or there may be but a single port. Whether there be a series of holes, as shown, or a single port, we construct them so as to extend nearly the width of the compartment, for the purpose of securing a more even and rapid distribution of the steam over the surface of the food. Each compartment has its own port or ports.

e are hinged valves placed in the flue C and arranged to close the ports *d*. Each valve is held down by a spring, e^1, and is provided with an arm or rod, e^2, which passes through the port *d* into the compartment B, and is bent so that it will be caught by the rear end of the drawer D, when the latter is pushed into the compartment, as shown at ff^1, Fig. 1. The valve *e* is so formed and hinged to the back plate a^1 that it may be opened so as to extend across and partially close the flue C, as shown at f^2, Fig. 1, and thus form a deflector for turning the steam into the compartment. Each compartment is provided with a deflector, *g*, which is in the rear end thereof, and above and across the length occupied by the port or ports *d*. The steam, when it enters the compartment B, is turned downward by this deflector, and is thrown directly onto the food in the rear end of said compartment.

In devices of ordinary construction the food in the rear end next the steam-flue is often not cooked as soon as that in the outer end of the drawer, because the steam passes over the food and spends itself first at the outer end. In my device the steam is given the downward course, as described, and distributes itself equally and uniformly over the entire surface of the food, so that the entire body of the latter is cooked at the same time.

A much more satisfactory result is obtained by this invention than by any of the ordinary devices of its class.

In the drawings, the deflector *g* is shown fixed rigidly in its position. Ordinarily I prefer to make it thus. But it will be readily understood that it may be hinged in its position and provided with a suitable rod which will extend to the outer side of the casing, and by which it may be turned and set at any desired

angle, as the necessities of the operation of cooking may require.

A^2 is the boiler, which is made separate from the casing A^1, so that the latter may be removed for any desired purpose without having to lift the boiler with its contents from the stove. It is provided with a spout, *h*, and vent *h'*, for purposes of pouring water in or out. It is constructed so as to fit snugly outside of the flange a^4 and hold the casing firmly in position. It is provided with the requisite handles *i*.

When draws B are employed to hold the food, the valves are opened by pushing said drawers into the compartments, as indicated at ff^1, Fig. 1. When other vessels than the drawers are used, the valves are opened by a small rod or stick placed against a hooked rod, e^2, and braced against the front side of the compartment. When all pressure is removed from the rod e^2 the valve will close the ports *d*, as shown at f^3, Fig. 1, and in Fig. 2.

The supply of steam is regulated by the valves *e* and by the cap *c'* on port *c*. The casing A^1 is provided with suitable handles a^5, indicated in dotted lines, Fig. 1, by which it is lifted and carried.

It will be seen that I have a very convenient and efficient device, one free from the many objections which are found to the devices of its class of ordinary construction.

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

1. The combination, with the flue C and steam-ports *d* leading into the cooking-compartment of a culinary steamer, of the valve *e*, constructed with an arm or rod, e^2, passing through the port *d* into the cooking-chamber, and spring e^1, arranged and operating substantially as and for the purpose set forth.

2. The improved culinary steamer, consisting of the casing A^1, constructed with one or more cooking-compartments, B, flange a^4, and steam-ports *d*, deflectors *g*, hinged valves *e*, constructed with a rod or arm, e^2, flue C, with induction-ports a^3 and eduction-port *c*, and detachable boiler A^2, arranged and operating substantially as set forth.

In testimony that I claim the foregoing as my own I affix my signature in presence of two witnesses.

AUGUSTUS F. BOCK.

Witnesses:

TOLMAN W. HALL,

CHARLES M. RASH.