2 Sheets—Sheet 1.

R. N. FOOTE.
Steam-Cooker.

No. 207,410. Patented Aug. 27, 1878.

Fig 2

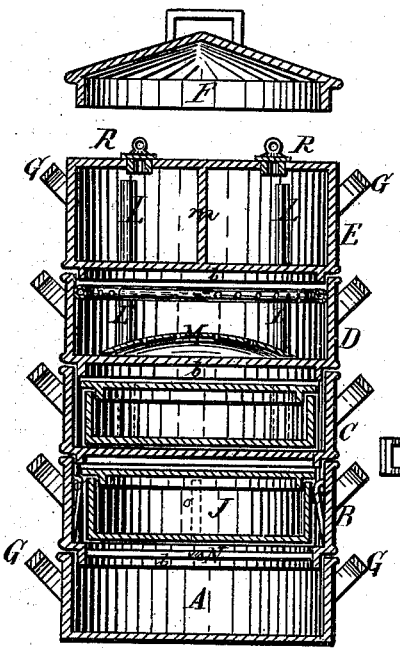


Fig 8

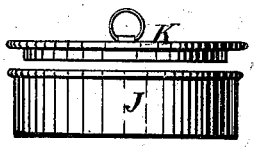


Fig 6

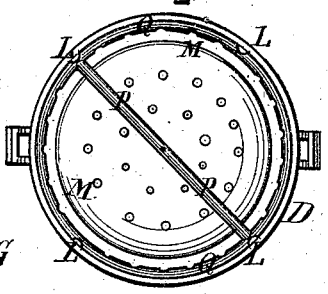


Fig 7

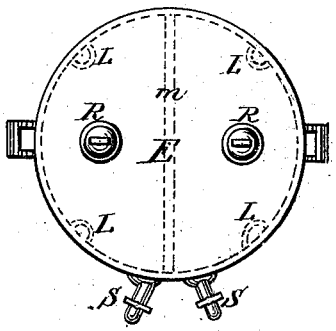


Fig 4

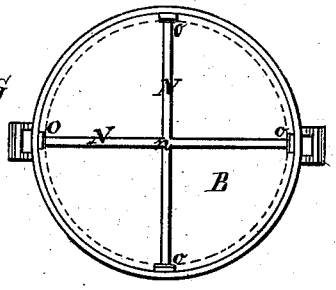


Fig 1

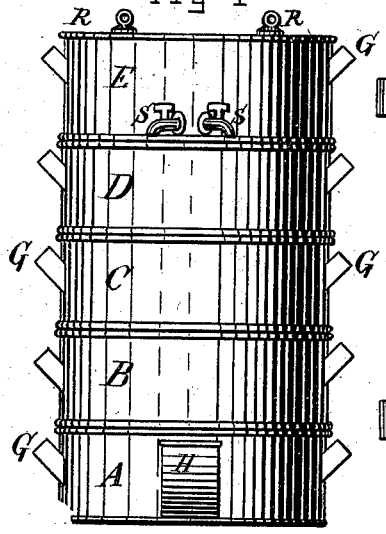


Fig 5

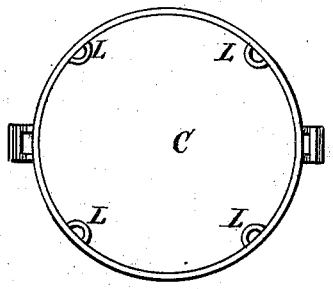
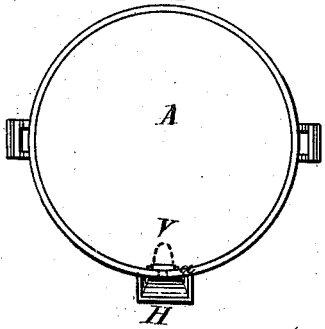


Fig 3



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2 Sheets—Sheet 2.

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Fig. 9.

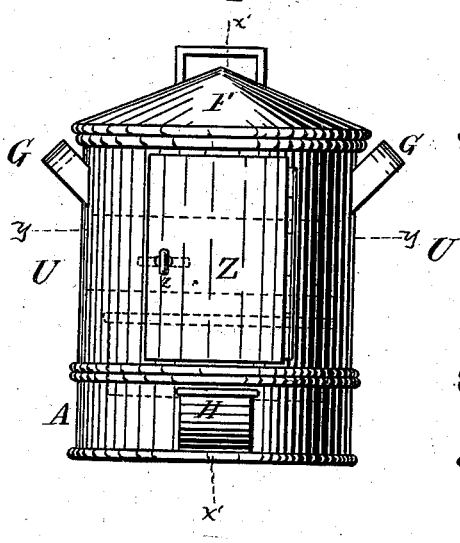
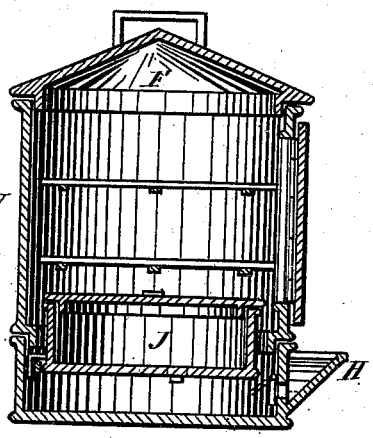


Fig. 10.



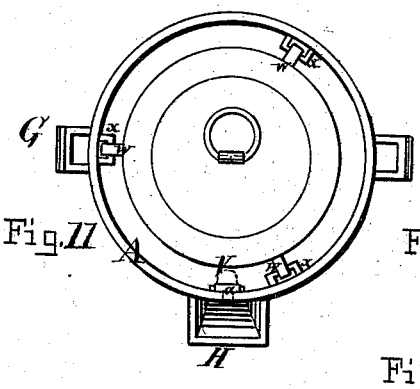


Fig. 11.

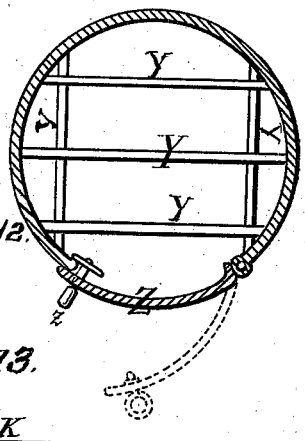
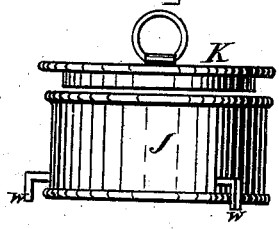


Fig. 12.

Fig. 13.



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UNITED STATES PATENT OFFICE.

RUSSEL N. FOOTE, OF KANSAS CITY, MISSOURI.

IMPROVEMENT IN STEAM-COOKERS.

Specification forming part of Letters Patent No. **207,410**, dated August 27, 1878; application filed April 18, 1878.

To all whom it may concern:

Be it known that I, RUSSEL N. FOOTE, of the city of Kansas, in the county of Jackson and State of Missouri, have invented certain new and useful Improvements in Steam-Cookers, and have combined the same with a steam-baker and steam coffee-pot and tea-pot; and I do hereby declare that the following is a full, clear, and exact description thereof, and of the construction and operation of the same, which will enable others skilled in the art to which it appertains to make and use the same, reference being had to the accompanying drawings, which form a part of this specification, and to the letters and figures of reference marked thereon.

This invention relates to a steam-cooking apparatus; and consists in various novel features in the construction and arrangement of the steam-generator, and of the vessels which receive the steam and distribute it to the articles to be cooked.

Figure 1 is a side elevation of my improved steaming apparatus. Fig. 2 is a vertical section of the same. Fig. 3 is a top-plan view of the steam-generator. Figs. 4, 5, and 6 are plan views of sections or compartments provided with various devices for supporting inner vessels and for distributing the steam. Fig. 7 is a top-plan view of a vessel for steaming tea and coffee. Figs. 8 and 13 are side elevations of the food receiver and cover. Fig. 9 is a view of the steam-generator and one steam-compartment attached thereto. Fig. 10 is a vertical section taken on line x' x', Fig. 9. Fig. 11 is a top-plan view of the steam-generator and food-receiver. Fig. 12 is a horizontal section taken on line y y, Fig. 9.

In the drawings, A represents the steam-generator, which may be constructed of any desired dimensions. It is provided with a spout, H, for supplying the generator with water. *a* is an orifice through the wall of the generator, through which the water passes. V is a valve, hinged upon the inside of the generator above orifice *a*, to prevent the escape of water or steam from the interior.

B, C, D, E, and U represent the separable and removable sections or compartments of the steamer. Their external walls are of the same diameter, and form, when joined, substantially a cylinder. They may be attached together and to the steam-generator by any convenient style of joint.

When desired, a single section may be attached to the generator, as shown in Figs. 9 and 10; or, as is obvious, two or more, or all, may be employed together.

F represents a tight cover for closing the top of the open sections. Each of the sections, as well as the generator and the cover, is provided with suitable handles, G, for detaching and transporting them.

The interior construction of the respective sections B, C, D, E, and U is varied to conform to their various uses; but they are peculiarly adjusted to insure a proper passage of steam through each to the section above when two or more are employed.

The section B is specially adapted for baking puddings, bread, &c., and is constructed and attached in such manner as to insure that the baking article shall be surrounded by steam.

The article to be baked is placed in the receiver or holder J, which is closed by the cover K. The receiver J is then placed within the section B of the steamer, where it is supported upon transverse intersecting bars or rods N N, the bottom of this section being open, with the exception of said rods.

The diameter of receiver J is somewhat less than that of the steam-compartment, so that the steam will have free upward passage between the receiver and the wall of the compartment. The section C is furnished with a closed bottom.

L L represent vertical steam-tubes, of which there are four or more, extending along the inside of the wall of the compartment. These tubes are partly formed by the outer wall, and communicate with apertures in the bottom, as shown in Fig. 5. They are somewhat shorter than the compartment, and are open at the top, so as to both pass steam to the compartment above and also permit the requisite amount of steam to escape into the compartment to which they (the tubes) are attached. They are situated equidistantly, and serve to distribute the heat evenly and uniformly upon all sides of the articles to be cooked.

The section or compartment D is more es-

pecially for the cooking of vegetables. It is provided with a false bottom, M, made of wire or perforated sheet metal, and with steam-tubes L L similar to those in section C.

P is a horizontal pipe connecting the tops of the vertical tubes, which supply it with steam. It is perforated upon its under side, and assists in obtaining an even and rapid distribution of heat. Q Q are curved perforated tubes for the same purpose, attached to the outer wall and connecting the tops of the vertical tubes.

The section E is designed for the steaming of tea and coffee. It is provided with a tight bottom and with a tight vertical partition, *m*, dividing it into two separate chambers. Each of these chambers is furnished with an opening, at R, to introduce the contents, a stop-cock, S, to withdraw the same, and two or more steam-tubes, L L, similar to those in sections C and D.

It will be seen that by means of the stop-cocks S and stopper at R the chambers in section E can be made and kept air-tight, and hence that the aroma and flavor of the tea or coffee can be preserved perfectly while they are steaming.

In connecting the several sections of the steamer they should be so located that their respective tubes L L shall correspond in position, and form continuous vertical passages for the steam.

The section U (shown in Figs. 9 and 10) is somewhat longer than those above described. It is provided with a door, Z, for the insertion, and with transverse bars Y Y, for the support, of vessels containing food.

Fig. 10, 11, and 13 illustrate a method of attaching a food-holder, J, directly to the steam-generator.

w w are hooks fastened to the food-holder, which fit in and rest upon eyes or sockets *x x* secured to the inner face of the generator.

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

1. In a cooking apparatus, the steam-generator A, provided with the orifice *a* and the spout H, in combination with the valve V, hinged upon the inside of the generator, for automatically preventing the escape of steam, substantially as set forth.

2. In combination with the vertical steam-tubes L L, the horizontal perforated tube P, substantially as set forth.

3. In combination with the vertical steam-tubes L L, the curved perforated tubes Q Q, substantially as set forth.

4. The above-described steaming-vessel, adapted to the simultaneous holding, heating, and withdrawal of tea and coffee independently of each other, consisting of the air-tight vessel E, having, in combination with the tight partition *m* and the separate steam-tubes L L, the orifices R R at the top and the withdrawing-orifices S S at the bottom, substantially as set forth.

5. In combination with an upper steam-chamber having openings in the bottom, a lower steam-chamber, provided with steam-tubes shorter than the chamber, which throw steam into both chambers, substantially as set forth.

6. In combination with the steam-generator A, having attached to it the sockets *x x*, the food-holder J, provided with hooks *w w*, substantially as set forth.

RUSSEL N. FOOTE.

Witnesses:
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