

W. S. McNeil Culinary Steamer.

N^o 75,944.

Patented Mar. 24, 1868.

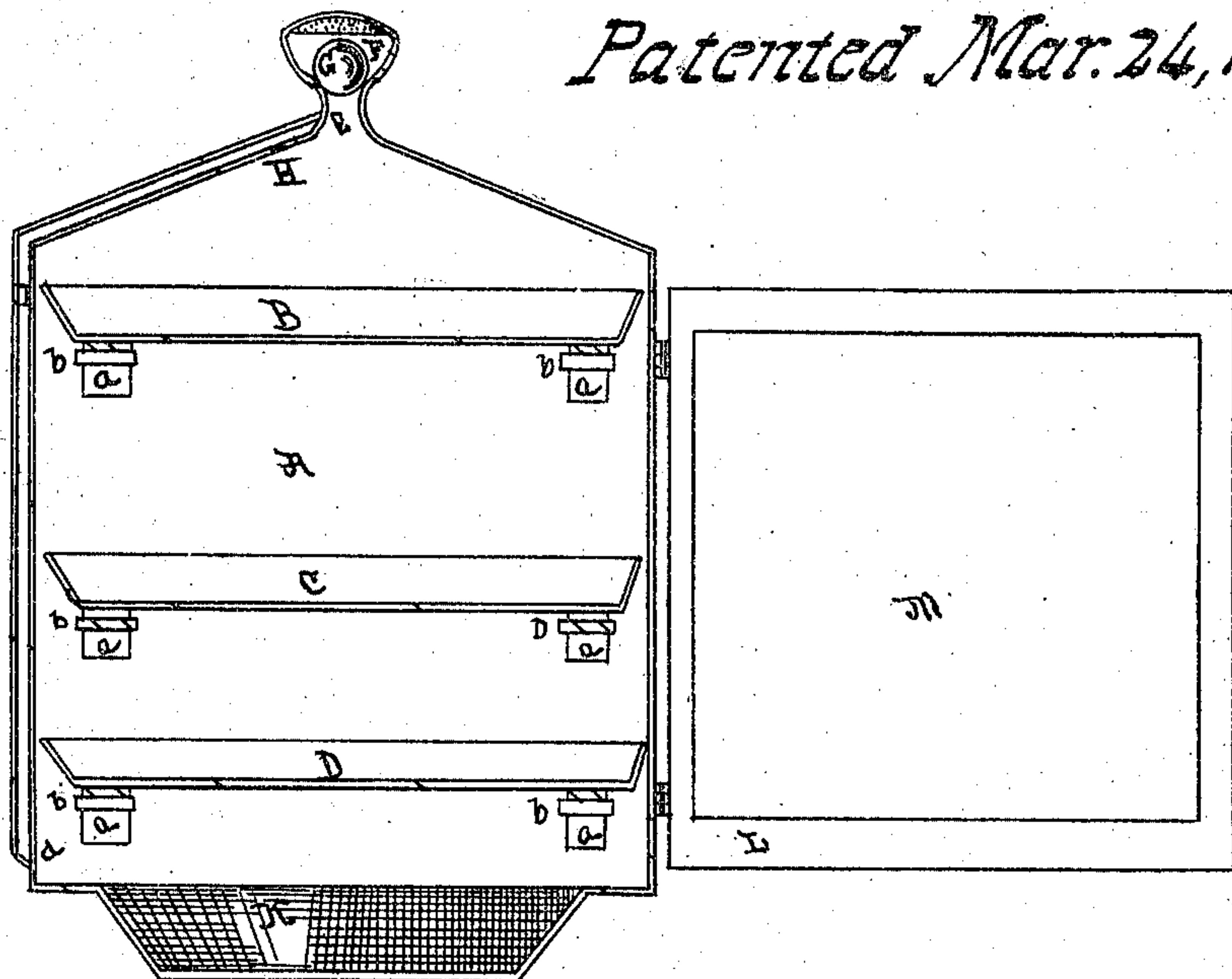


Fig 1

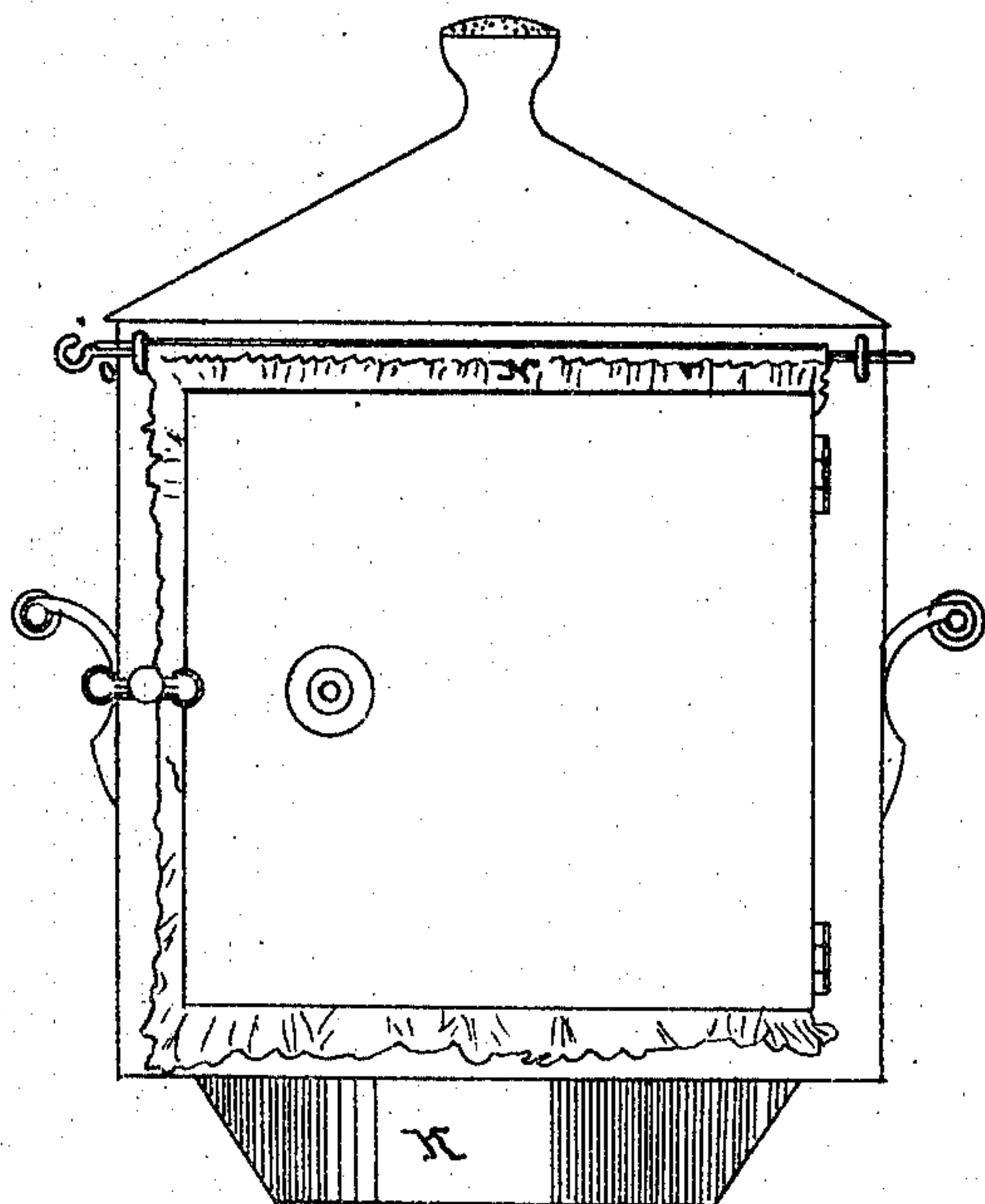


Fig II.

Witnesses
G. F. Hyde
Louis C. Rodier

inventor.
William S. McNeil
by his attorneys
Gardner & Co.

United States Patent Office.

WILLIAM S. McNEIL, OF SPRINGFIELD, MASSACHUSETTS, ASSIGNOR TO
THOMAS H. WHITE AND WARREN JOHNSON, OF SAME PLACE.

Letters Patent No. 75,944, dated March 24, 1868.

IMPROVEMENT IN CULINARY STEAMERS.

The Schedule referred to in these Letters Patent and making part of the same.

TO ALL WHOM IT MAY CONCERN:

Be it known that I, WILLIAM S. McNEIL, of Springfield, Hampden county, Commonwealth of Massachusetts, have invented a new and useful Improved "Culinary Steamer;" and I do hereby declare that the following is a full and exact description thereof, reference being had to the accompanying drawings, and to the letters of reference marked thereon. In the drawings—

Figure 1 represents a sectional view, and

Figure 2 a front view of my steamer.

This invention consists of an apparatus by which vegetables, meat, &c., can be cooked by steam, and which is arranged so as to be applied to an ordinary cooking-stove.

In construction, I form my steamer of a case, A, having a pan at the bottom capable of holding a suitable amount of water for the size of the steamer. This pan is made circular, and projects downward, so as to enter the pot-holes in the top of the stove.

The articles to be cooked are placed in perforated pans, R, C, and D, placed one above the other in the steamer, and sustained by cross-bars, *a a a*, hooking in loops, *b b b*, &c., on the sides of the case A.

The roof of the case A rises to a point in the centre, at which is the entrance to a channel, E, leading through the top. Above this orifice is a chamber, F, having a perforated top, and having inside a ball, G, forming a valve by resting in the cup formed by the curved sides of the channel E.

Near the entrance at E is a hole, H, leading into a tube or pipe, I, which is placed on the outside of the case A, and conducts the water and condensed steam back into the pan K, it having an outlet, *d*, at the bottom for that purpose.

The door is formed with a flange, L, around its edge, the main part, M, fitting into the door-seat, while the flange covers the crack. To assist in packing this part, and rendering the case air-tight, a cloth, N, is placed over the door-seat, the door forcing it in around the sides of its seat when shut. This cloth is hung upon a roller, O, at the top of the case, the cloth hanging down before the door. The cloth can be rolled up out of the way, when desired, by turning the roller O; or the latter can be withdrawn from the hem of the cloth, and the cloth taken off. This is particularly convenient when it is desired to change the same.

By this means I obtain a device which will cook by steam in a convenient manner, each article being perfectly independent of the rest, and can be taken out or put in without disturbing the others. This is also the cause of much saving in fuel, the steam being used to heat a succession of articles. The ball-valve at the top permits it to escape only when there is too great a pressure.

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

1. A culinary steamer, consisting of the case A, having the pan K at the bottom, and valve at the top, with pipe I, the vessels containing the food being arranged one above the other, so that they can be removed through the door, substantially as described.
2. The cloth packing N, arranged upon the roller O, substantially as and for the purpose shown.

Witnesses:

EDWARD H. HYDE,
J. B. GARDINER.

WM. S. McNEIL.