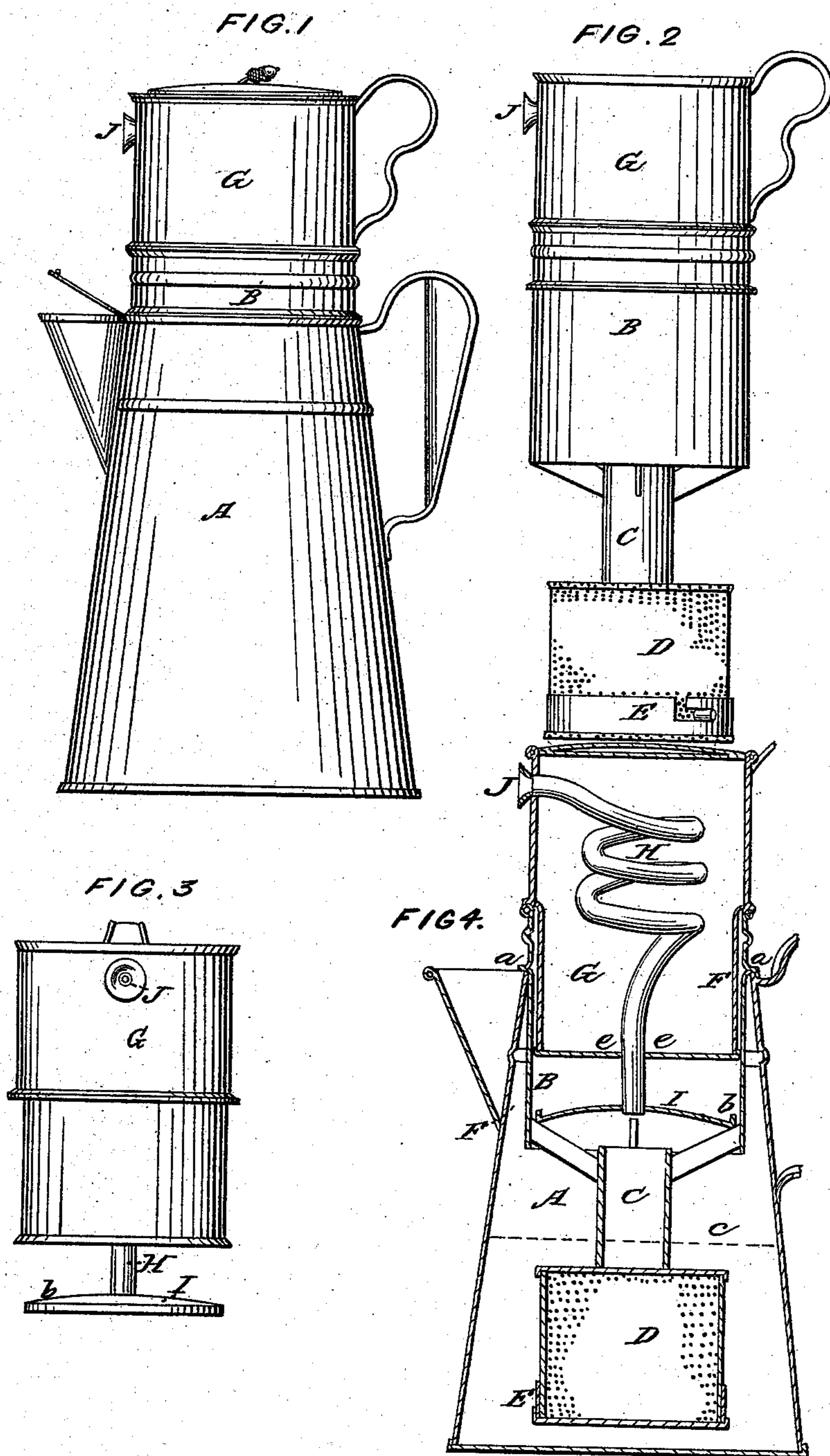


S. MENTO.
Coffee Pot.

No. 100,544.

Patented March 8, 1870.



WITNESSES:

G. H. Burridge.
J. Holmes.

INVENTOR:

Sante Mento.

United States Patent Office.

SANTE MENTO, OF ALLIANCE, OHIO.

Letters Patent No. 100,544, dated March 8, 1870.

COFFEE-POT.

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, SANTE MENTO, of Alliance, in the county of Stark, and State of Ohio, have invented a certain new and improved Coffee-Pot; and I do hereby declare that the following is a full, clear, and complete description of the same, reference being had to the accompanying drawings making part of this specification, in which—

Drawings

Figure 1 is a side view of the coffee-pot.
Figure 2, a detached section.
Figure 3 is also a detached section.
Figure 4 is a vertical transverse section.
Like letters of reference refer to like parts in the several views.

Objective.

The object of this invention is to condense the steam generated in the process of making coffee, thereby securing to the beverage a greater degree of flavor and strength, said condensation being effected by the use of a condenser, provided with a coiled pipe, a deflector, &c., substantially as herein-after described.

Descriptive.

In fig. 1, A represents a coffee-pot, which is or may be of the ordinary shape and size.

To the top of said pot is fitted closely a cylinder, B, fig. 3, the lower end of which depends into the pot, and is supported therein by a flange, *a*, resting upon the edge of the mouth of the vessel, whereas the upper end projects above the mouth, as shown in fig. 4.

To the lower end of said cylinder is attached, by means of a stem, C, a perforated coffee-holder, D, to the inside of which access is had by a movable bottom, E.

It will be observed that the sides of said cylinder are straight, thereby forming, between its sides and that of the coffee-pot, a space, F, the purpose of which will presently be shown.

To the inside of the cylinder B is fitted loosely a condenser, G, fig. 3, so as to form a space, F', between the cylinder and condenser.

Said condenser is provided with a close bottom, through the center of which projects the lower end of a coiled pipe, H.

To the extreme end of said pipe is attached a deflector, I, fig. 3, the upper side of which is convex, and provided with an upturned marginal rim or flange, *b*.

The upper end of the pipe referred to penetrates the side of the condenser near the top, and terminating on the outside with a funnel-shaped mouth-piece, J.

The relative position of the several parts of the

apparatus to each other is shown in fig. 4, and the practical operation thereof is as follows, viz:

Operative.

A certain amount of coffee, more or less, is placed in the perforated holder D. A proportional quantity of hot water is then poured into the pot A, which covers the coffee, as indicated by the dotted line *c*. As the water or liquid coffee boils, the steam generated in consequence thereof ascends into the spaces F and F', surrounding the condenser, into which, at this time, a certain quantity of cold water is thrown, the result of which is the condensation of the steam in the spaces surrounding the condenser, which falls back into the boiling coffee.

To facilitate the condensation of the steam, the cold water percolates through the fine holes *a*, fig. 4, made in the bottom of the condenser, which then drops down upon the deflector I, over which it spreads, thereby keeping the deflector at a temperature below that of the steam, which then falls off over the upturned rim in fine spray, thereby condensing the steam arising from the liquid coffee.

The purpose of the coiled tube is for ventilation by carrying off the gas present in the steam.

It also aids in the condensation of the steam, for should any ascend therein along with the gas, it will be condensed in the pipe and flow back into the body of the pot.

By these several means of condensing the steam, none or but little escapes from the pot into the room; hence nearly all the flavor and strength of the coffee are retained, and a finer and better article obtained than in the old way, and as but little of the essentials of the coffee is lost, a much less quantity is required for a single decoction than in the usual open process of making coffee.

Claims.

What I claim as my invention, and desire to secure by Letters Patent, is—

1. The cylinder B and coffee-holder D, in combination with the pot A, substantially as and for the purpose set forth.

2. The pipe H, deflector I, in combination with the condenser G, in the manner as, and for the purpose specified.

3. The condenser G, in combination with the cylinder B and pot A, in the manner substantially as and for the purpose set forth.

4. The cylinder B, coffee-holder D, perforated condenser G, pipe H, and deflector I, all constructed and arranged to operate in combination with the pot A, as and for the purpose specified.

SANTE MENTO.

Witnesses:

CASPAR GUGALZ,
MARTIN TIDD.