

W. HOWARD.  
Carving-Table.

No. 129,565.

Patented July 16, 1872.

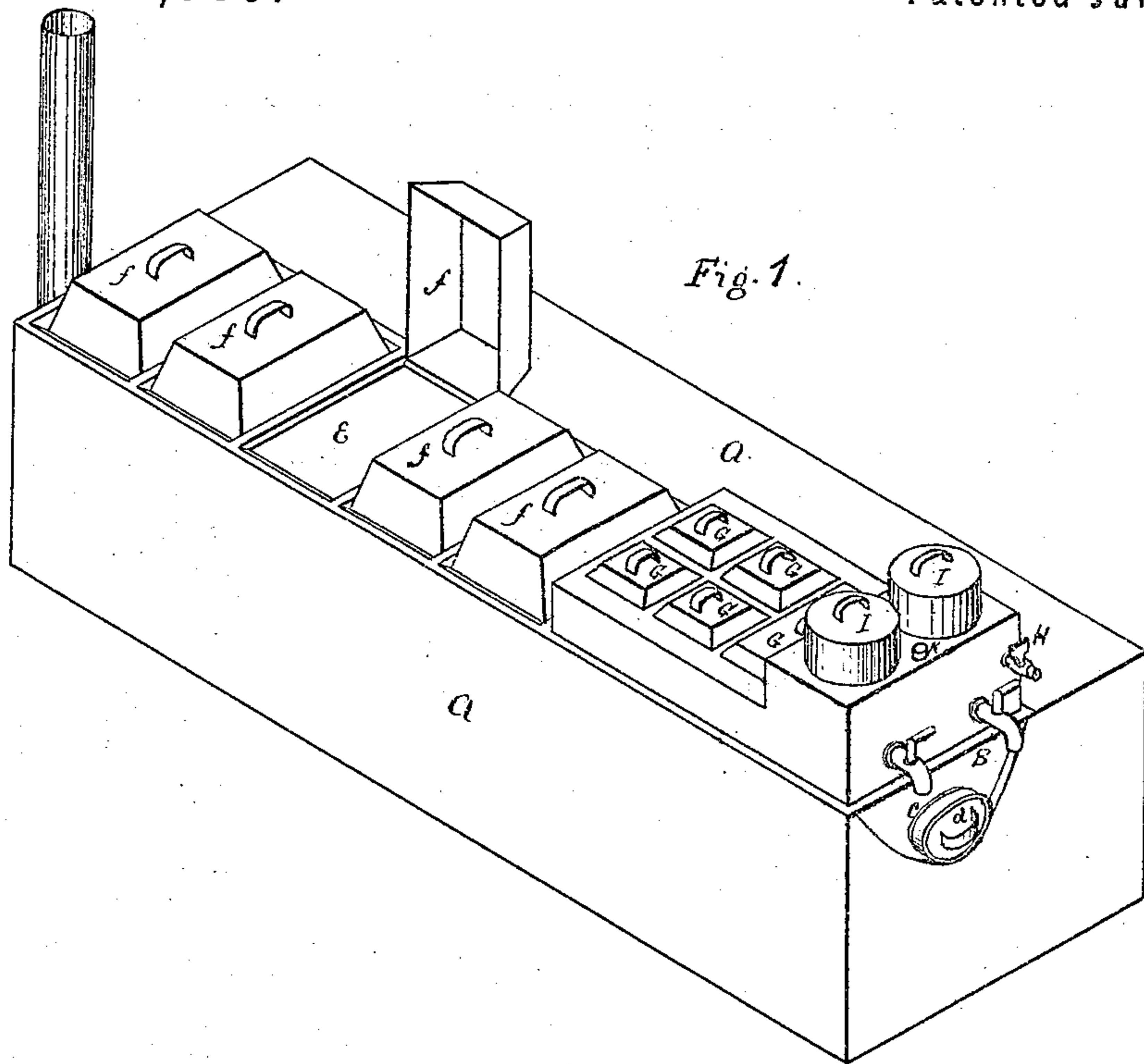


Fig. 1.

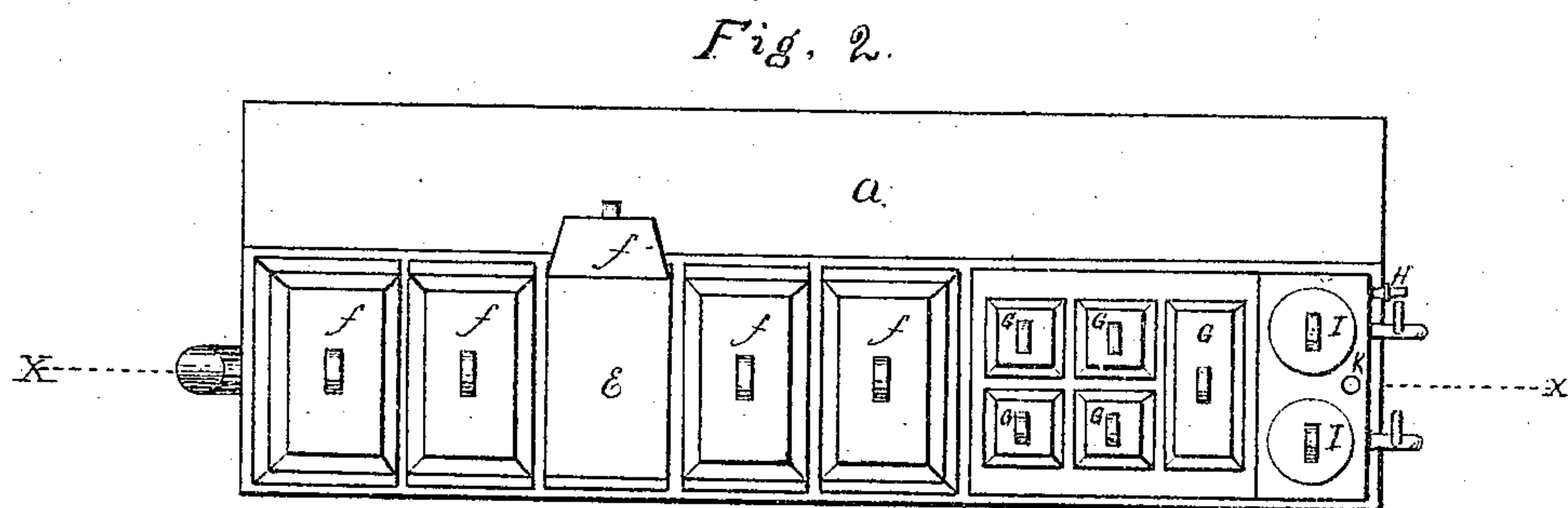


Fig. 2.

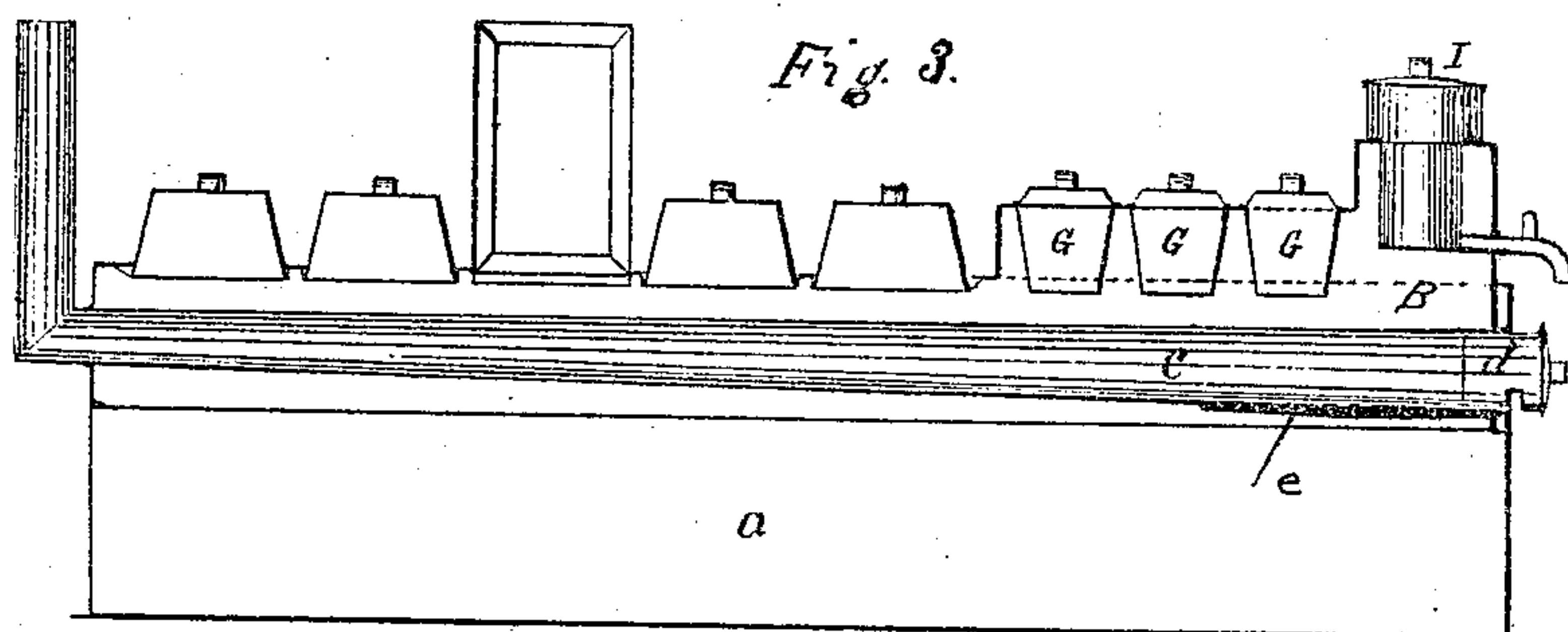


Fig. 3.

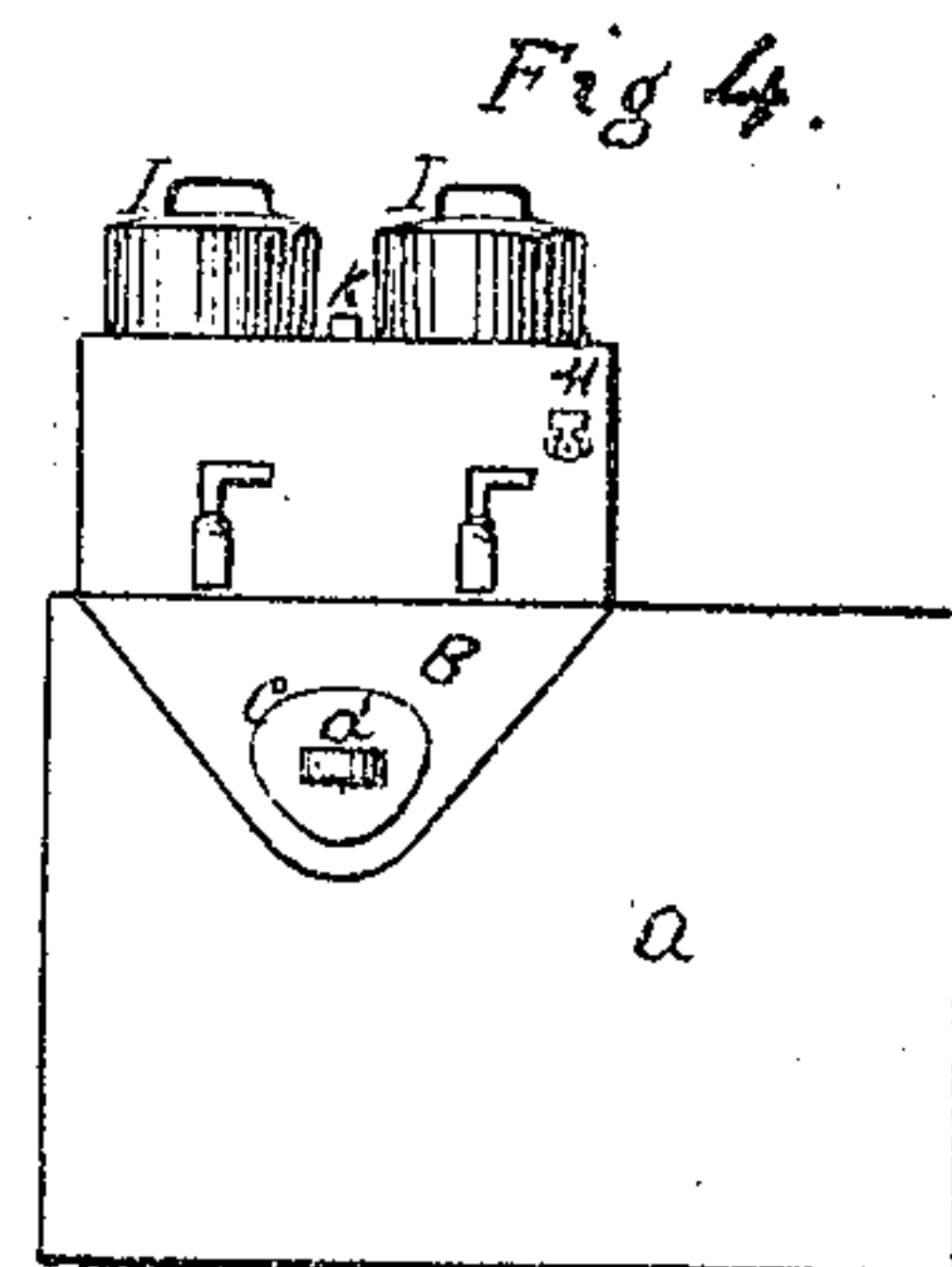


Fig. 4.

A. G. Abbott  
Phineas Peck

Witnesses

William Howard Inventor

# UNITED STATES PATENT OFFICE.

WILLIAM HOWARD, OF WATERTOWN, NEW YORK.

## IMPROVEMENT IN CARVING-TABLES.

Specification forming part of Letters Patent No. 129,565, dated July 16, 1872.

Specification describing certain Improvements in Carving-Tables, invented by WILLIAM HOWARD, of Watertown, in the county of Jefferson and State of New York.

The first part of my invention relates to the construction of a horizontal boiler with a fire-flue inside, and having a broad flat top, which top is arranged by depressions into a system of plates and dishes, to be used for warming and preserving the warmth of cooked meats, vegetables, &c. The second part of my invention relates to the device by means of which the water in the boiler is kept constantly in contact with the broad flat top; and consists of an elevated chamber attached to the top of the boiler, into which the water may rise as it expands by heating, and thus allow a sufficient quantity of water to be kept in the boiler to insure its constant contact with the top, the advantage being that water retains its heat when once warmed much longer than steam or vapor.

Figure 1 is a perspective view of a carving-table embodying my invention. Fig. 2 is a plan view of the same. Fig. 3 is a vertical longitudinal section on the line *x x*, Fig. 2. Fig. 4 is an elevation, showing that part of the table which is at the right hand in Fig. 1.

*a* is the frame and shelf of the carving-table, and may be made of wood or metal, as preferred. *b* is the boiler, made broad and flat at the top. *C* is the fire-flue in the boiler, which, in passing through, decreases gradually in size toward the chimney. *d* is the door to the flue, which can be drawn out or pushed in, as shown in Fig. 3. It has an opening in the under side, through which the air passes to the fire, and may be used as a damper, being closed more or less as the whole door is pushed in or drawn out. In the larger part *e* of this flue *C*, next to the door *d*, the fire is built, and the smoke and other products of combustion pass through it the whole length of the table before they are discharged. This flue is so arranged within the boiler as to be surrounded by the water on all sides, except at its ends, where it opens out from the ends of the boiler. The heat of

the flue is thus fully utilized, and the water is brought quickly to a high degree of heat with but little fuel. *E E* are the plates formed by depressions in the broad flat top of the boiler, before described. *f* are the tin covers to the plates, one being raised in the drawing to show the shape of the plates. *G* are the vegetable-dishes, made deeper than the plates, and also supplied with tin covers, and kept warm, like the plates, by contact with the hot water inside of the boiler. The boiler being always filled up to the level of the gauge-cock *H*, the water within is always above the level of any part of the plates or dishes, and still leaves a space in the elevated chamber above the level of the water, which gives room for it to expand as it is heated, thus making it safe to keep the water in contact with the main top of the boiler. *I I* are the tea and coffee urns, with jets projecting through the front of the boiler, these being kept warm by contact with the water at their bottom.

The boiler when in use is to be filled with water every morning, through the opening *K*, up to the gauge-cock *H*, which will be sufficient for the day. It is then heated by building a fire in the flue *C*, which, when the water and table have become sufficiently warmed, can be closed entirely or in part by the damper *d*, and kept at an even steady temperature for a long time without any further attention.

By the use of this table, hotels, saloons, and eating-houses will be enabled to keep meats, soups, and vegetables, tea and coffee, &c., constantly and uniformly warm, since the water in the boiler, when once heated, preserves its temperature for a long time, and, being in direct contact with the plates and dishes of the table, will transmit its warmth to them long after the fire has died out, and long after a table heated by steam alone would have condensed the steam and grown cold.

I do not claim the steam-boiler nor the elevated chamber in a general sense, for I am aware that these are not new; but

I claim as my invention—

1. The boiler *b*, having a broad flat top



formed into dishes or plates, substantially as described, in combination with a heater arranged within said boiler, as herein shown and set forth.

2. The adaptation of the elevated chamber to the purpose of keeping the water in the boiler in contact with the flat top thereof, and

of allowing for the safe expansion of the water, substantially as and for the purposes hereinbefore set forth.

WILLIAM HOWARD.

Witnesses:

JOHN G. HARBOTTLE,  
PHINEAS PECK.