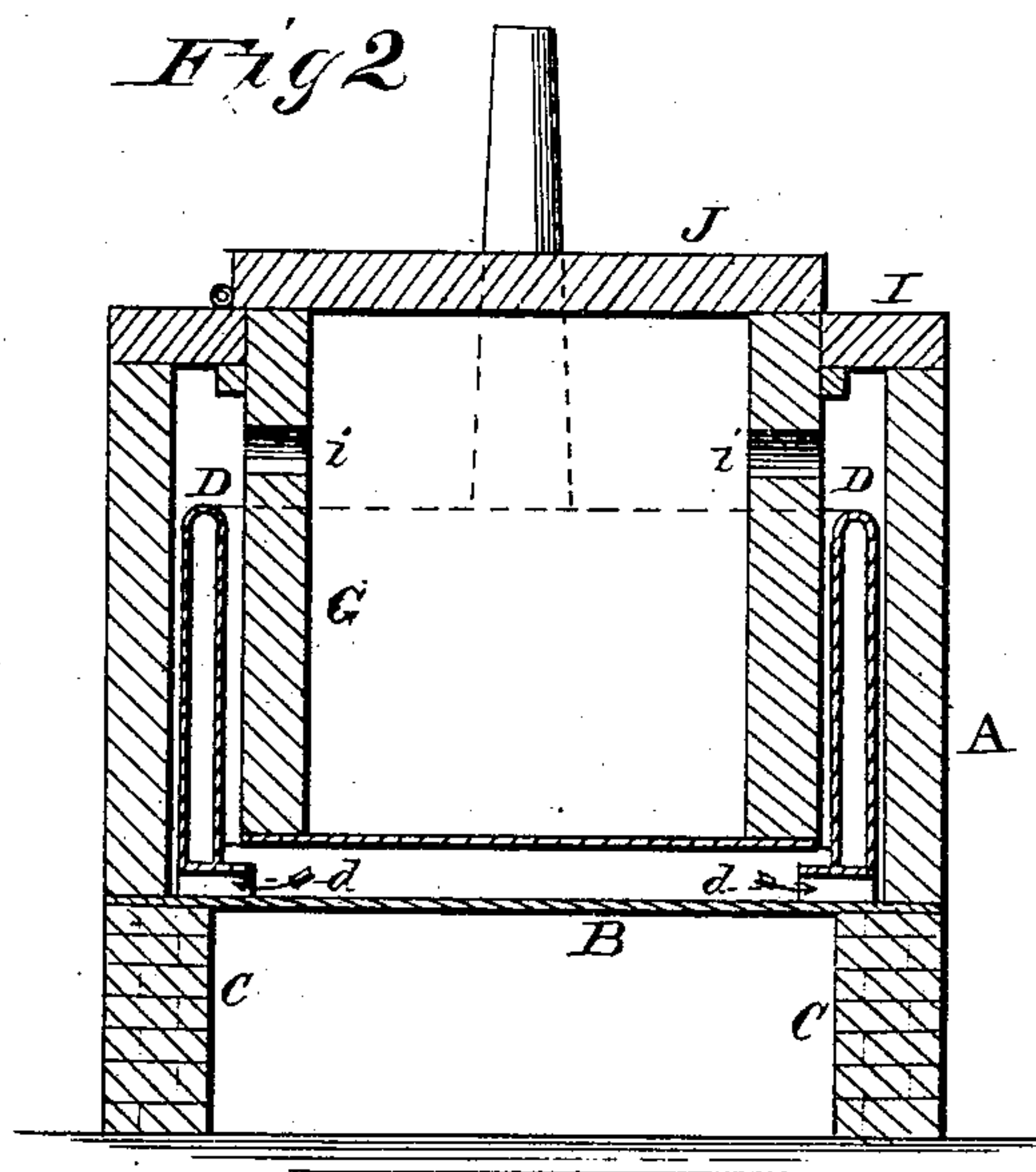
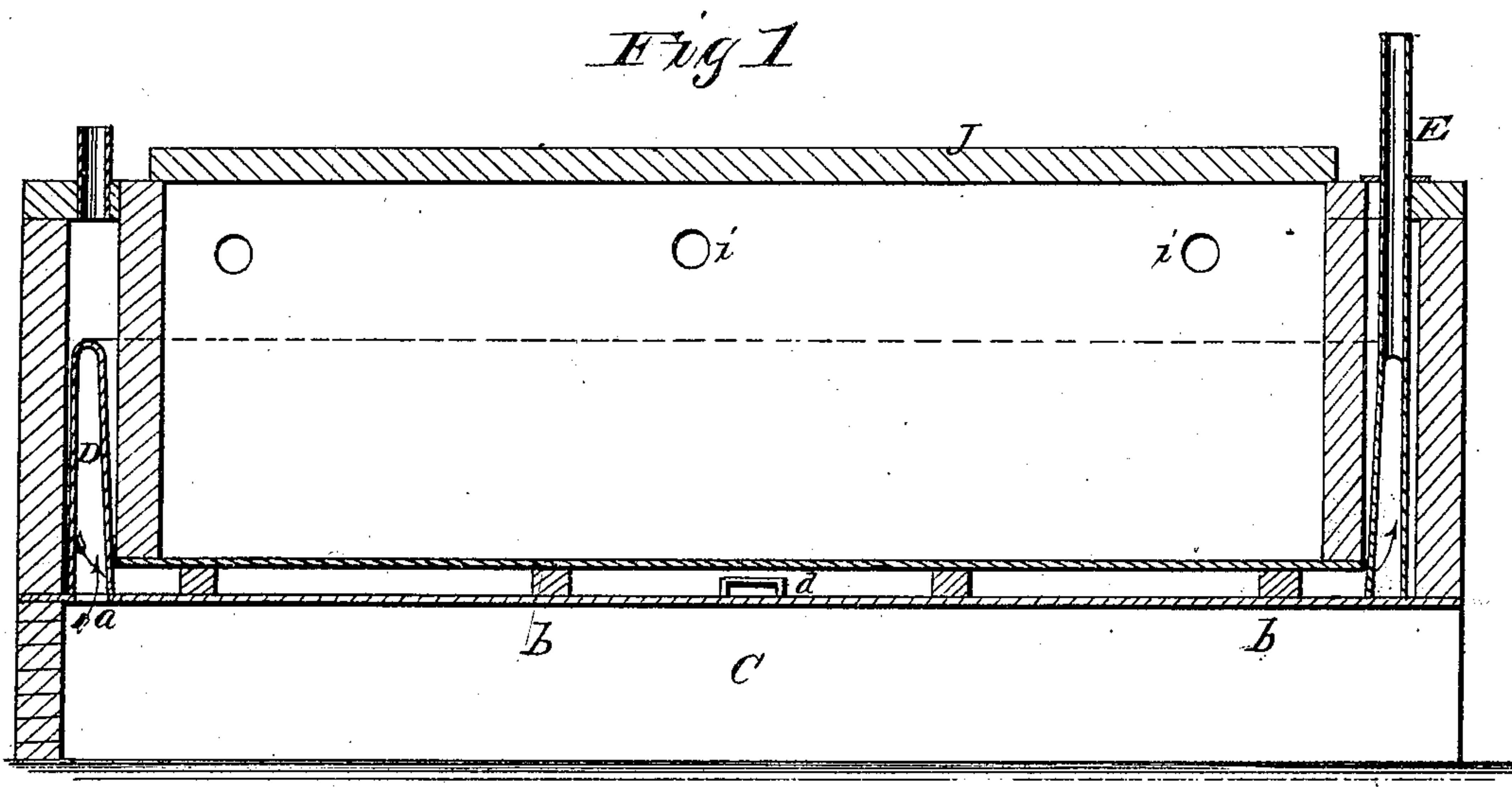


I. B. OLMSTEAD & J. W. WILSON.

FEED-COOKER.

No. 178,796.

Patented June 13, 1876.



WITNESSES

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UNITED STATES PATENT OFFICE.

IRA B. OLMSTEAD AND JOHN W. WILSON, OF ASHMORE, ILLINOIS.

IMPROVEMENT IN FEED-COOKERS.

Specification forming part of Letters Patent No. **178,796**, dated June 13, 1876; application filed May 13, 1876.

To all whom it may concern:

Be it known that we, IRA B. OLMSTEAD and JOHN W. WILSON, of Ashmore, in the county of Coles, and in the State of Illinois, have invented certain new and useful Improvements in Feed-Cookers; and do hereby declare that the following is a full, clear, and exact description thereof, reference being had to the accompanying drawings, and to the letters of reference marked thereon, making a part of this specification.

The nature of our invention consists in the construction and arrangement of a feed-cooker, as will be hereinafter more fully set forth.

In order to enable others skilled in the art to which our invention appertains to make and use the same, we will now proceed to describe its construction and operation, referring to the annexed drawing, in which—

Figure 1 is a longitudinal vertical section of our feed-cooker. Fig. 2 is a transverse vertical section of the same.

A A represent the sides, and B the bottom, of a box or vat, of any suitable dimensions, placed upon a furnace, C. On top of the bottom B is a flue, D, running continuously around the interior of the vat, and a suitable distance from the sides A. At the rear end of the furnace C there are one or more openings, *a*, in the bottom B, leading into the flue D, so that the products of combustion will pass up into said flue at the rear end, and go through the same along both sides of the vat to the front end, where they pass out through the smoke-pipe E, thus utilizing the heat which would otherwise pass directly out through the smoke-pipe.

G represents the inner vat or box, in which the feed to be cooked is placed. This vat rests upon blocks *b*, laid on the bottom B, and the space between the upper edges of the two vats or boxes is closed at the top by strips I I, as shown.

A suitable quantity of water is poured in the outer vat A B, surrounding the flue D on both sides, and one or more passages, *d*, are made through said flue, on each side of the inner vat G, so as to form a circulation of the water on both sides of the flue.

In the sides of the inner vat G are made apertures *i i*, for the entrance of the steam generated in the outer vat, said inner vat being closed by a lid, J.

It will thus be seen that the food in the inner vat is cooked by the water-bath from underneath and the steam from the top.

Having thus fully described our invention, what we claim as new, and desire to secure by Letters Patent, is—

The combination of the vat A B, with openings *a a* in the bottom, furnace C, flue D, with passages *d* and smoke-pipe E, interior vat G, with steam-openings *i*, and the lid J, all constructed substantially as and for the purposes herein set forth.

In testimony that we claim the foregoing we have hereunto set our hands this 1st day of May, 1876.

IRA B. OLMSTEAD.
JOHN W. WILSON.

Witnesses:

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