

(No Model.)

2 Sheets—Sheet 1.

F. LANAGAN.

STEAM TABLE.

No. 246,018.

Patented Aug. 23, 1881.

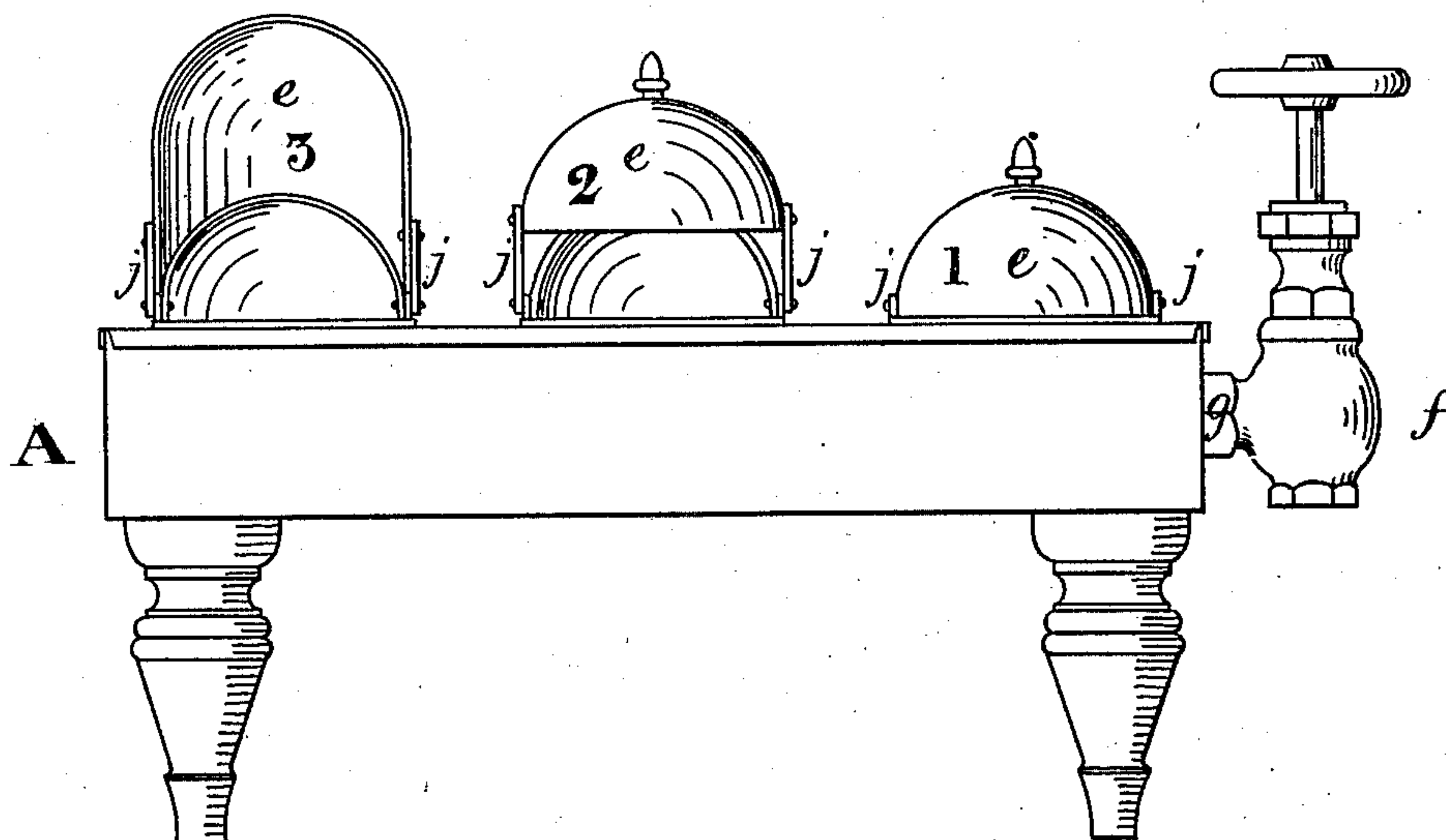


FIG. 1.

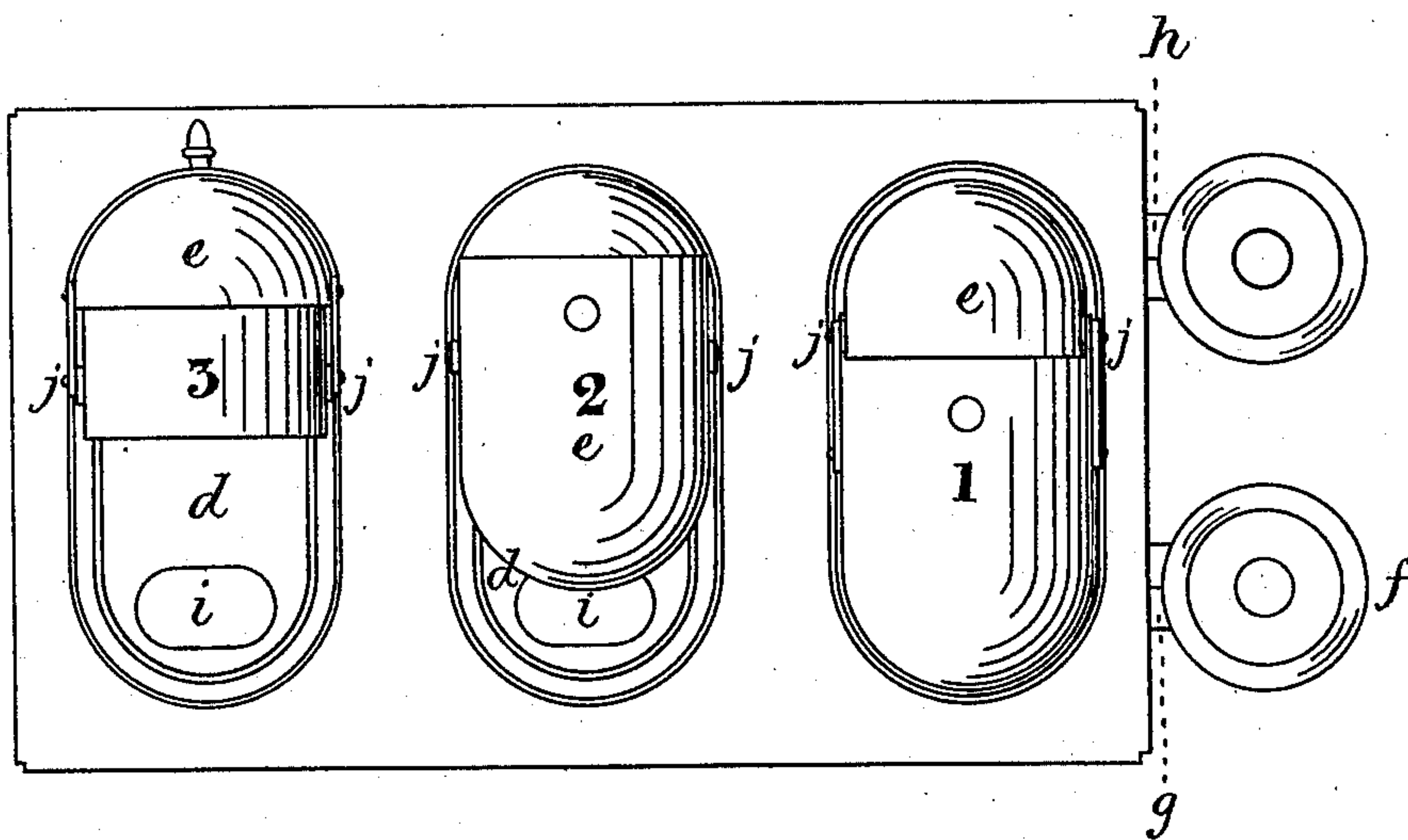


FIG. 2.

WITNESSES:

Chas. H. Kimball.
Wm. J. Goodwin

INVENTOR:

Frank Lanagan
Per attys.
Clifford & Clifford
W. H. & C. E. Clifford

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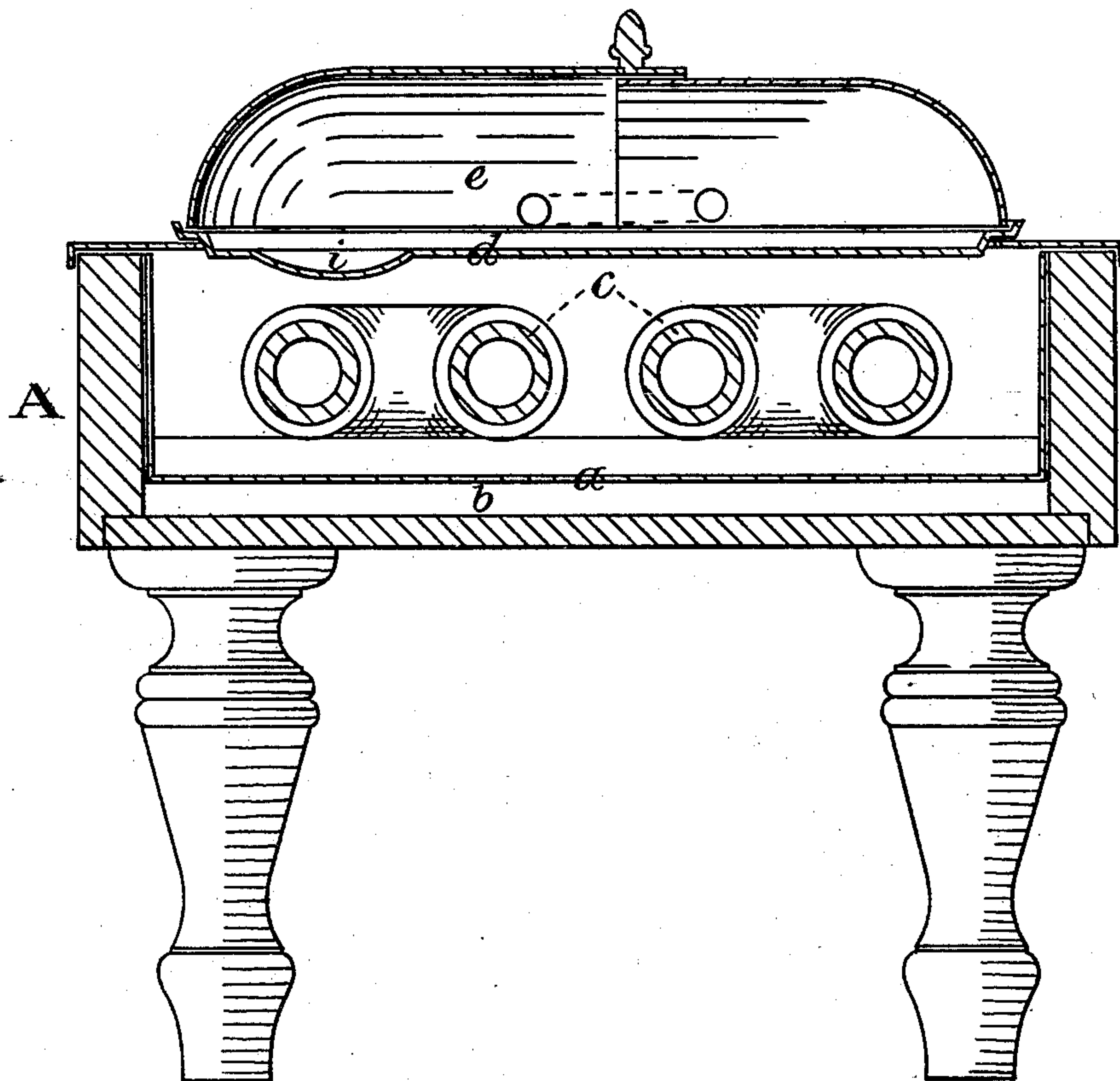


FIG. 3.

WITNESSES:

Chas. H. Kimball.
Wm. J. Goodwin

INVENTOR:

Frank Lanagan,
Per attys
Clifford & Clifford,
W. H. & C. E. Clifford.

UNITED STATES PATENT OFFICE.

FRANK LANAGAN, OF PORTLAND, MAINE.

STEAM-TABLE.

SPECIFICATION forming part of Letters Patent No. 246,018, dated August 23, 1881.

Application filed May 2, 1881. (No model.)

To all whom it may concern:

Be it known that I, FRANK LANAGAN, of Portland, in the county of Cumberland and State of Maine, have invented certain new and
5 useful Improvements in Steam-Tables; and I do hereby declare that the following is a full, clear, and exact description of the invention, which will enable others skilled in the art to which it appertains to make and use the same,
10 reference being had to the accompanying drawings, and to letters of reference marked thereon, which form a part of this specification.

Figure 1 is a side elevation. Fig. 2 is a top plan. Fig. 3 is an end elevation, partly in section.
15

The same letters show like parts.

This invention relates to steam-tables for the keeping of articles of cooked food warm after cooking and in fit state to be delivered
20 to the dining-room.

My invention consists in the combination of a table having a box, *a*, an air-space, *b*, certain steam-pipes, *c*, with dishes having jointed covers, as herein described; also, in the combination of the dishes *d* with peculiarly-constructed covers *e*, hereinafter to be described.
25

A shows a table having a box, *a*, in which are the coils *c* of steam-pipe, extending the length, or nearly so, of the box. The steam is
30 admitted by the valve *f*, and passing through the coil makes its exit. For instance, entering the pipe *g*, it comes out (or the condensed steam comes out) at *h*. By this means the box is kept heated. No steam is admitted directly
35 into the box. The air-space *b* enables the box to be kept at the required temperature with less expenditure of heat, and lessens the condensation or the rapidity of the condensation by keeping the bottom of the box from direct
40 contact with the air. Outside of the box, on

the two sides and two ends, are the ends and sides of the table A.

The cover of the box *a* has apertures to receive the dishes *d*. The dishes have depressions *i* for the reception of gravies. The dishes
45 are removable.

The dish-covers are made in two parts, united by the links or hinges *j* on the two sides of the two halves or parts. This arrangement keeps the two parts in position when the whole dish
50 is covered up, as at 1, Figs. 1 and 2; or they support one-half when elevated, as seen at 2 in Figs. 1 and 2, or when one-half is turned to an upright position, as seen at 3, Figs. 1 and 2.

Keeping the steam confined in the coils, instead of allowing it to enter into the box *a*, is
55 both more economical and convenient.

My arrangement of the box *a* enables it to be kept hot at less expense than when unprotected or when steam is let freely into it. The
60 covers are very convenient, because, where meat is carved in the dishes, only so much is uncovered or exposed as the carver is cutting at any time.

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

1. The combination of the table A, having the box *a*, air-space *b*, and pipes *c*, with dishes, *d*, having jointed covers, as herein set forth.

2. In combination with suitable dishes, *d*,
70 the jointed covers, having the links or hinges *j*, as herein set forth.

In testimony that I claim the foregoing as my own I affix my signature in presence of two witnesses.

FRANK LANAGAN.

Witnesses:

WILLIAM HENRY CLIFFORD,
JOHN P. KERRIGAN.