

(No Model.)

R. WHEELER.
CANNING APPARATUS.

No. 270,529.

Patented Jan. 9, 1883.

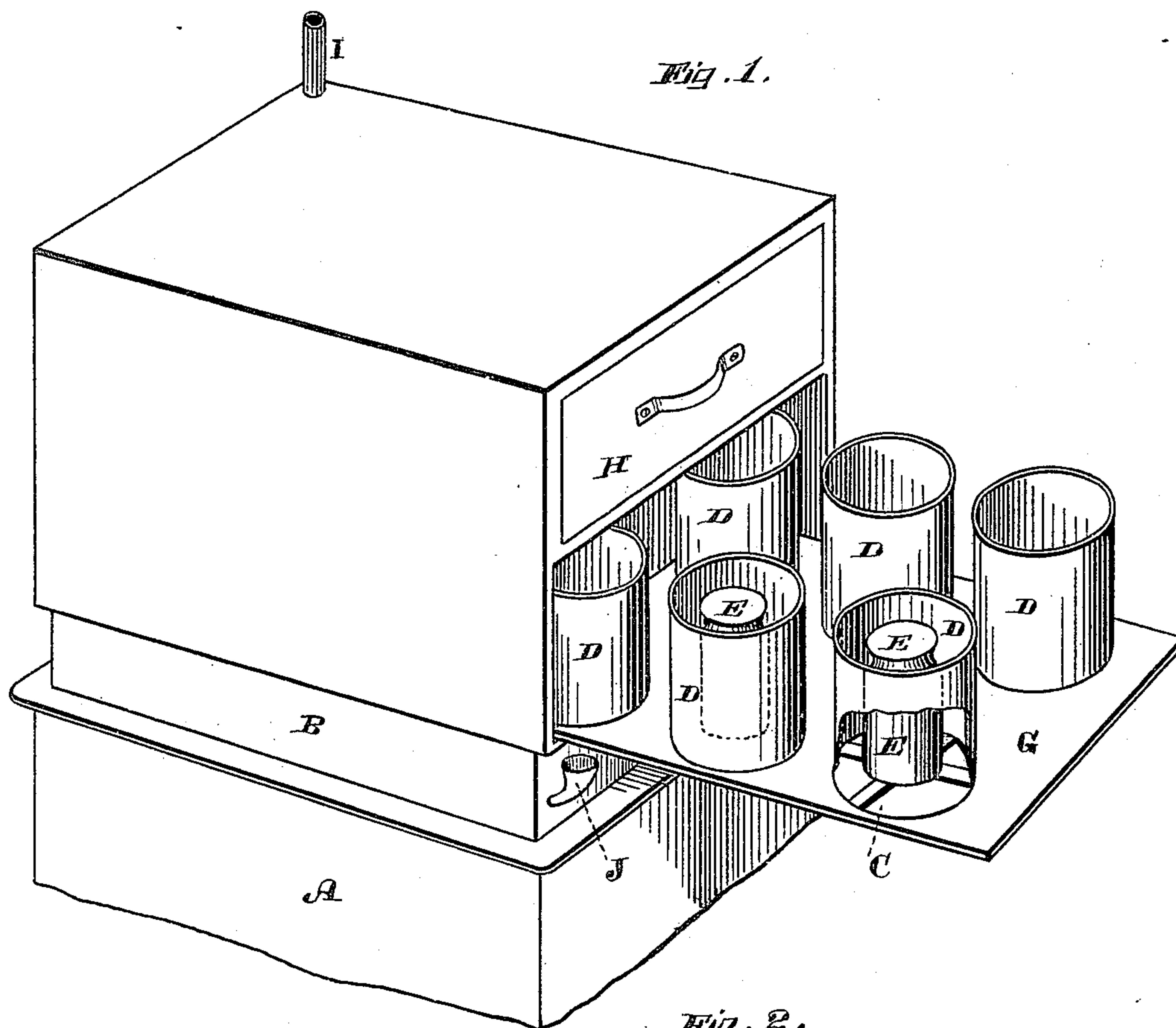
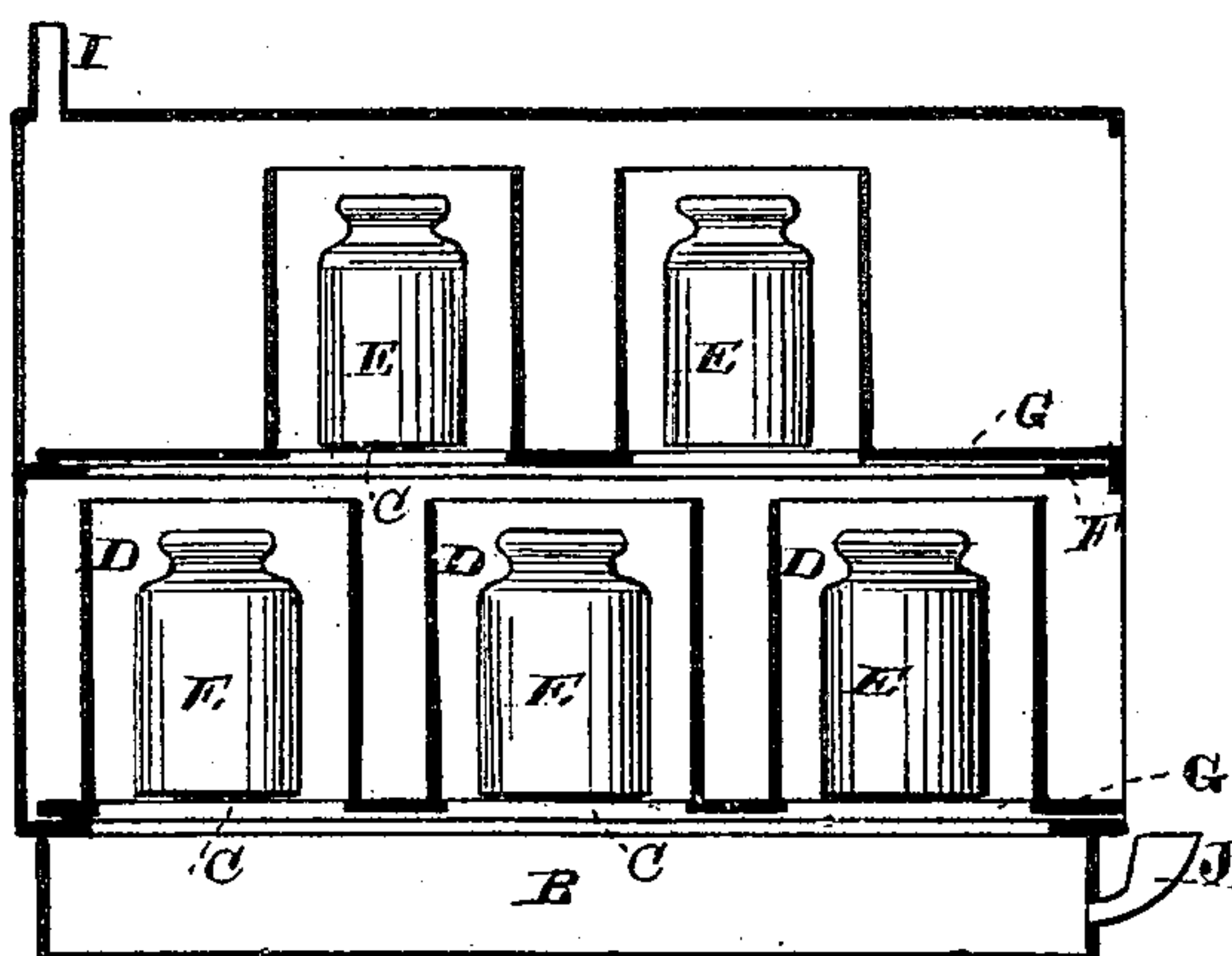


Fig. 2.



Witnesses,
Geo. H. Strong,
L. H. House

Inventor,
Richard Wheeler,
By Dewey & Co.
Attorneys

UNITED STATES PATENT OFFICE.

RICHARD WHEELER, OF ALAMEDA, CALIFORNIA.

CANNING APPARATUS.

SPECIFICATION forming part of Letters Patent No. 270,529, dated January 9, 1883.

Application filed June 17, 1882. (No model.)

To all whom it may concern:

Be it known that I, RICHARD WHEELER, of Alameda, county of Alameda, State of California, have invented an Improved Canning Apparatus; and I hereby declare the following to be a full, clear, and exact description thereof.

My invention relates to an apparatus for putting up all sorts of hermetically-sealed goods in an inexpensive manner; and it consists in the employment of a water-reservoir with a heater beneath and a series of separate inclosed chambers above, through which steam or hot air is allowed to pass and surround the cans or glass jars containing the substance to be cooked, the cans or jars being placed in the chambers. These chambers are arranged in series, so that either series may be withdrawn at will.

Referring to the accompanying drawings for a more complete explanation of my invention, Figure 1 is a perspective. Fig. 2 is a longitudinal vertical section.

A is the fire-place or heater, which, for ordinary family use, may be a stove or range, but for larger works may be built especially for the purpose. B is a hot air or water reservoir, which is fixed above it. The top of this reservoir forms the bottom of a large chamber or box, within which a series of smaller separate chambers are constructed, and it is made open for the free passage of steam. Above this bottom the chambers or cylinders D are arranged in series upon removable trays, as shown, and the bottom of the chambers and the trays are perforated or made of net-work in any suitable way to provide for the circulation of steam. These cylinders are of sufficient sizes to admit the cans or glass jars E without their covering the opening C, and the steam or other heat thus passes up freely through the cylinders and around the cans or jars, so as to thoroughly and equally cook their contents. Above this first series may be another floor, F, and another series of cylinders, adapted to receive cans and heat them in the same manner. The spaces between the cylinders form surfaces from which the heat from below may be radiated, and thus keep up the heat of the steam which has already passed up through the cylinders. These cylinders are fixed in trays G within the outer case, so that by opening a door, H, a tray may be removed with all its cans and another in-

serted. The cans or jars in the first cylinders may then be removed and soldered. The spent steam may be permitted to escape through the passage I.

J is a funnel for keeping up the supply of water within the reservoir or boiler. This device may be connected and used with any ordinary stove, and is especially useful for family work or any work upon a small scale, although it may also be adapted to canneries.

The covers of the cans or jars may be lightly placed upon them when steam-heat is used, or a small hole made, so that there will not be too great a pressure within and to keep out condensed moisture of the exterior chamber.

In some cases it will be found better to use a dry heat, which can be done by making the reservoir or chamber B so that hot air can be admitted to it and pass up around the cans in the same manner as described for steam-heat.

The apparatus may be made broader and longer than the stove or heater, so as to admit more trays and more cans, the heat or steam being distributed from the heater below. This construction is peculiarly efficient in cooking, because each can or jar is surrounded, so that it can be exposed to an equal degree of heat upon all sides and the work much more rapidly done.

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

1. The exterior case, with its perforated floors or traps, having the independent cylinders or chambers D, adapted to contain the cans or jars E, in combination with heater B, from which hot air or steam may be introduced to each chamber independently, as herein described.

2. In a cooking and canning apparatus, the exterior case or chamber, subdivided, as shown, and having the sliding removable bottoms or trays G, with their independent can or jar holding chambers D, with open or perforated bottoms, the exterior case being provided with doors or openings H, substantially as herein described.

In witness whereof I hereunto place my hand.

RICHARD WHEELER.

Witnesses:

S. H. NOURSE,
G. W. EMERSON.