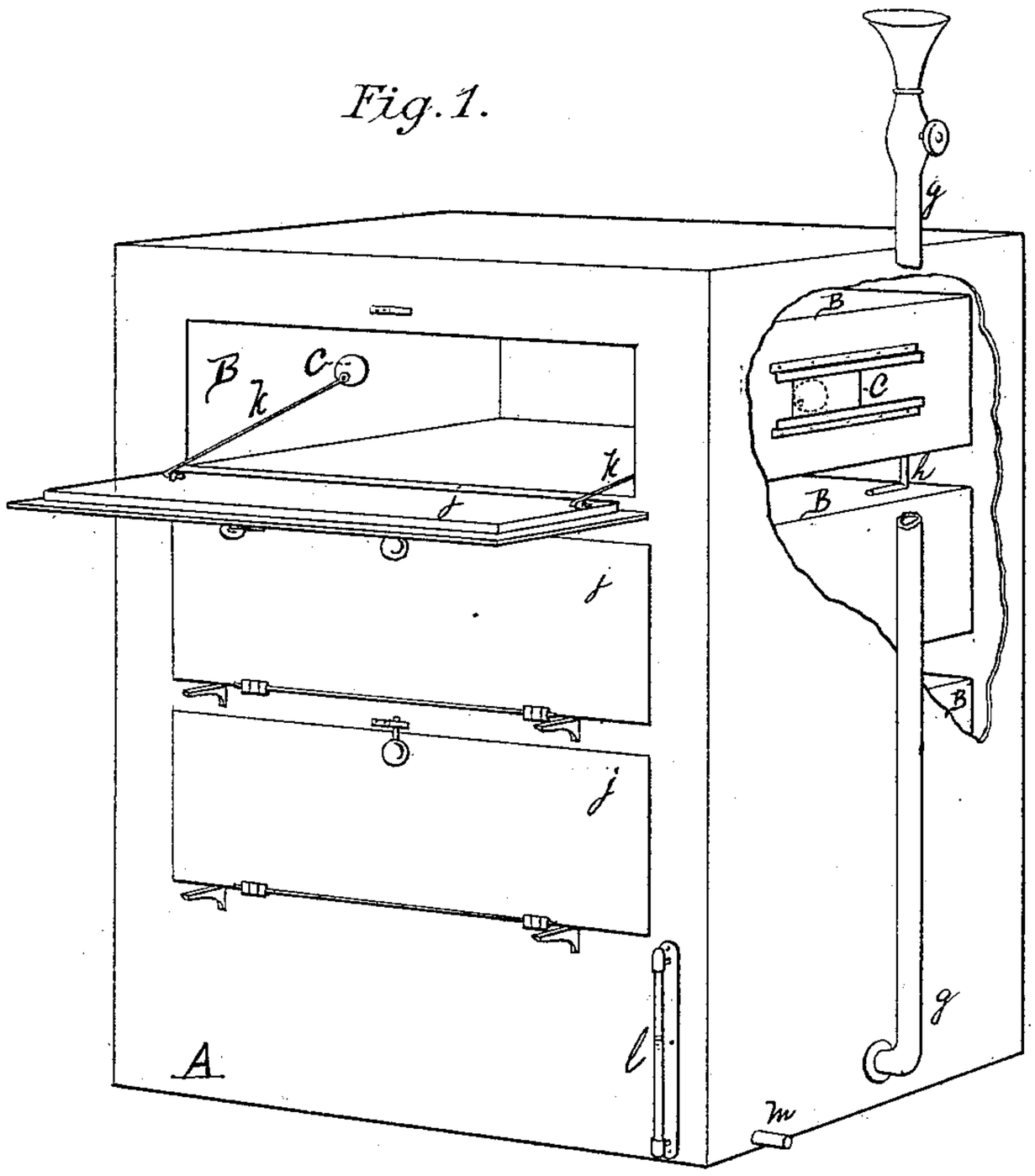
(No Model.)

J. H. PARKER.

STEAM COOKER.

No. 332,283. Patented Dec. 15, 1885.

Fig. 1.



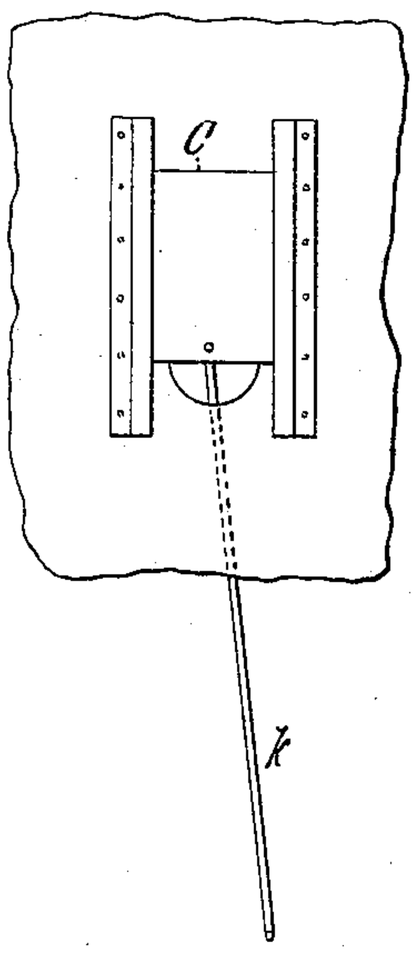


Fig. 4.

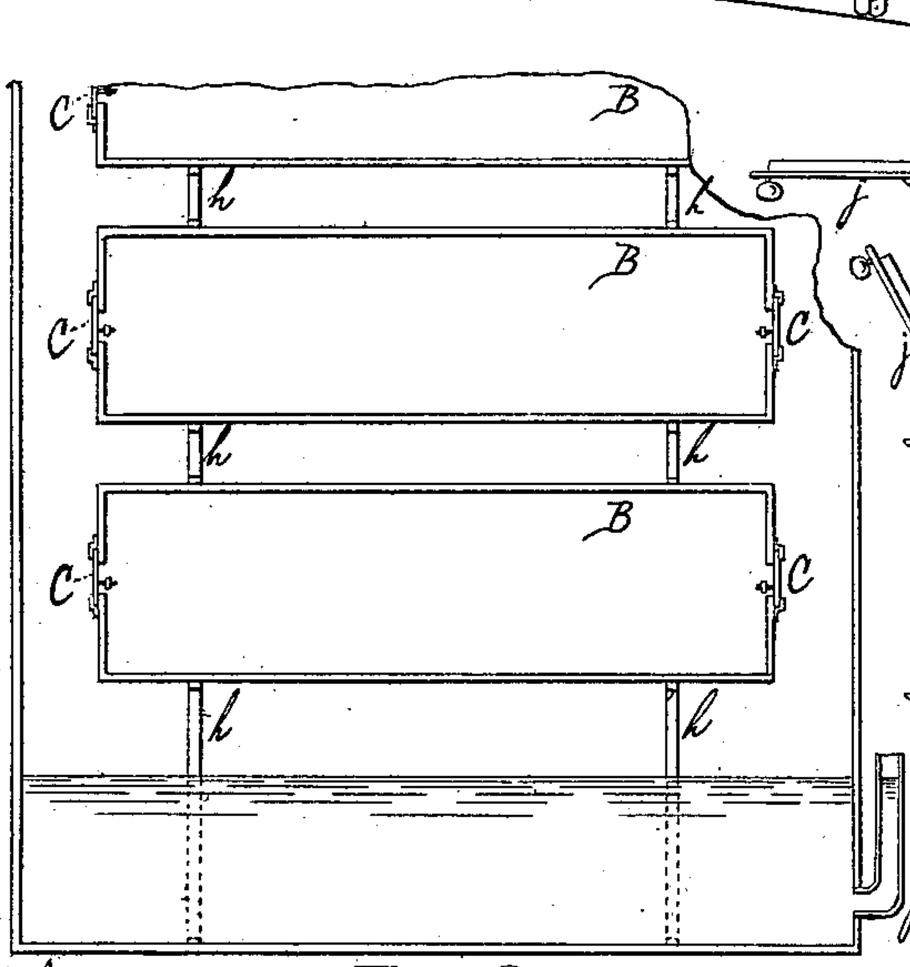


Fig. 2.

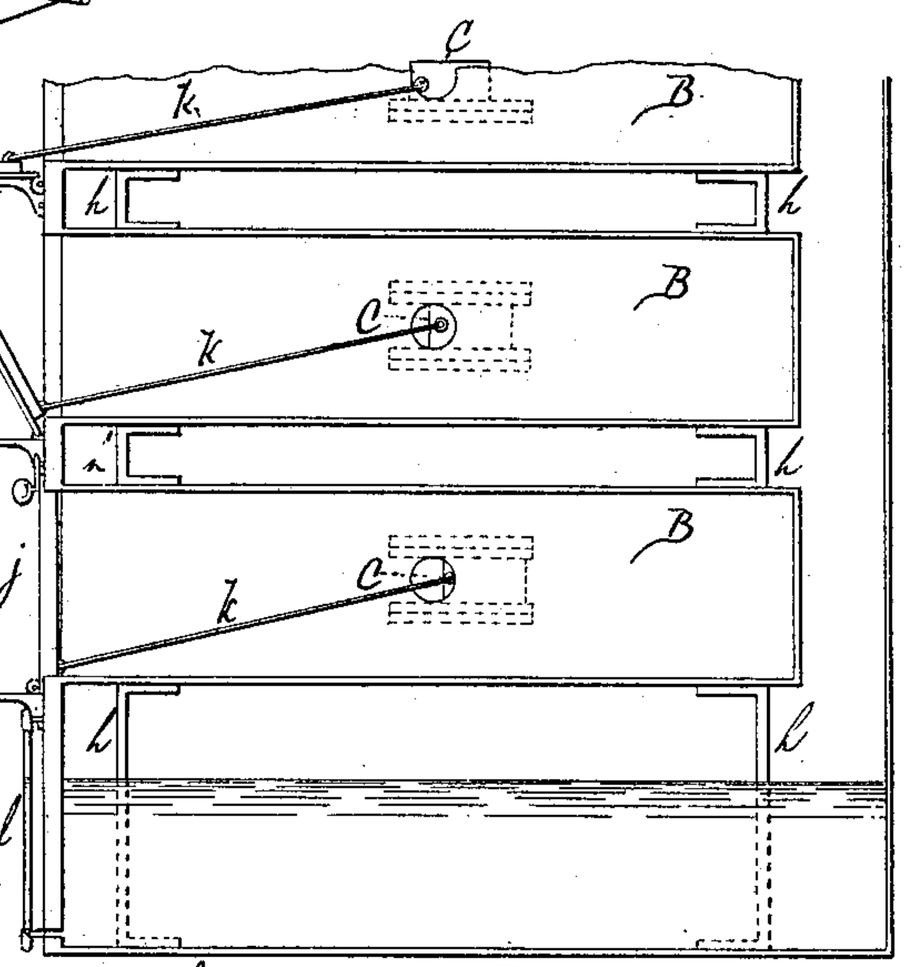


Fig. 3.

WITNESSES

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JOHN H. PARKER, OF GOLDEN, COLORADO.

STEAM-COOKER.

SPECIFICATION forming part of Letters Patent No. 332,283, dated December 15, 1885.

Application filed June 1, 1885. Serial No. 167,152. (No model.)

To all whom it may concern:

Be it known that I, JOHN H. PARKER, a citizen of the United States, residing at Golden, in the county of Jefferson and State of Colorado, have invented a new and useful Improvement in Steam-Cookers, of which the following is a specification.

The object of my invention is to provide a steam-cooker conveniently arranged for use with ovens so constructed that they cannot communicate with each other and the flavors of the dishes cannot be mixed, and which can be readily heated and inspected. I attain this object by the device shown in the accompanying drawings, in which similar letters refer to similar parts throughout.

Figure 1 is a perspective view of the invention, exhibiting one of the oven-doors open and with one side partly broken out, so as to show one of the valves in position. Fig. 2 is a vertical section of the same through the line of the pipe *g*. Fig. 3 is a vertical section of the same at right angles to Fig. 2, showing the valve open, partly closed, and closed, and the relative positions of the doors. Fig. 4 is the valve and valve-rod.

A is the main body of the steam-cooker. It it a hollow steam-tight box, usually made of sheet metal with a cast-metal front with hinged doors opening outward and downward. It has a pipe, *g*, attached to it and opening into its side near the bottom. Steam or water is admitted by this pipe. The oven or ovens B are made of sheet metal and set into the main body with steam-tight joints, and are supported and stayed by the stays *h h h*, and are closed by doors in front. A door, *j*, attached by hinges to the front, closes each oven steam-tight. Brackets are fixed to the front to support the doors in a horizontal position when open, and a latch or turnkey to hold them shut.

C is a valve set in the side of each oven. This is a slide-valve made of a piece of sheet metal, which slides back and forth before an aperture and admits the steam from the main body to the oven or cuts it off, as desired. To this valve C is attached one end of the valve-rod *k*, the other end being attached to the door in such manner that it moves with the door. In closing the door the valve is gradually opened, and as the door is gradually opened the valve is gradually closed. This valve-rod may be detached from the valve when it is desired to exclude steam from and have only dry heat in the oven.

g is a steam or water pipe, usually entering the main body near the bottom. If steam from a boiler is used for heating the cooker, the pipe *g* is connected with the boiler. If it is desired to generate the steam inside the cooker, water is poured into the pipe *g* and the cooker is set on the fire or stove and the steam thus generated. It circulates around the ovens and heats them and enters them through the valves. If dry heat is desired in the ovens, one end of the valve-rod is detached from the valve and the valve remains closed, and the oven is heated by the surrounding steam.

j j j are doors to the ovens. When closed they fit steam-tight into the metal front.

k is the valve-rod operating the valve C and connecting the valve C with the door *j*.

l is a water-gage, and *m* is a cock to draw off the water.

The method of operating is as follows: The pipe *g* is attached to a steam-boiler, or sufficient water is poured into the pipe to fill the body to a height not above the floor of the lowest oven, and the cooker is set on the fire or stove, and the steam is thus generated. The steam fills the body and surrounds the ovens. The dishes being placed inside the ovens, as the doors are closed the valves are opened and the steam fills the ovens and surrounds the dishes. As the doors are opened, the valves close and shut off the steam from the ovens. One oven may be kept at a different heat from another by leaving the door open or partially open to admit the outside air, as seen in Fig. 3. The ovens being separate, one can be inspected without interfering with another, and the flavors of the dishes in one cannot mix with those of another oven.

I am aware of steam-cookers composed in part of a body and ovens like mine being in use, as shown in patents granted to Spelman, No. 153,858, August 4, 1874, Ashcroft, No. 113,241, April 4, 1871, and Wood, No. 225,905, March 23, 1880. I therefore do not claim such a cooker, broadly; but

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

1. A steam-cooker composed of a body, A,

in combination with the ovens B, the valves C, the valve-rods *k*, the doors *j*, and the pipe *g*, all substantially as described, and for the purposes set forth.

2. The valves C in a steam-cooker working in combination with the valve-rods *k*, the doors *j*, the ovens B, the body A, and the pipe *g*, substantially as described, and for the purposes set forth.

JOHN H. PARKER.

In presence of—
J. G. SCHALL,
J. H. LINDER.