

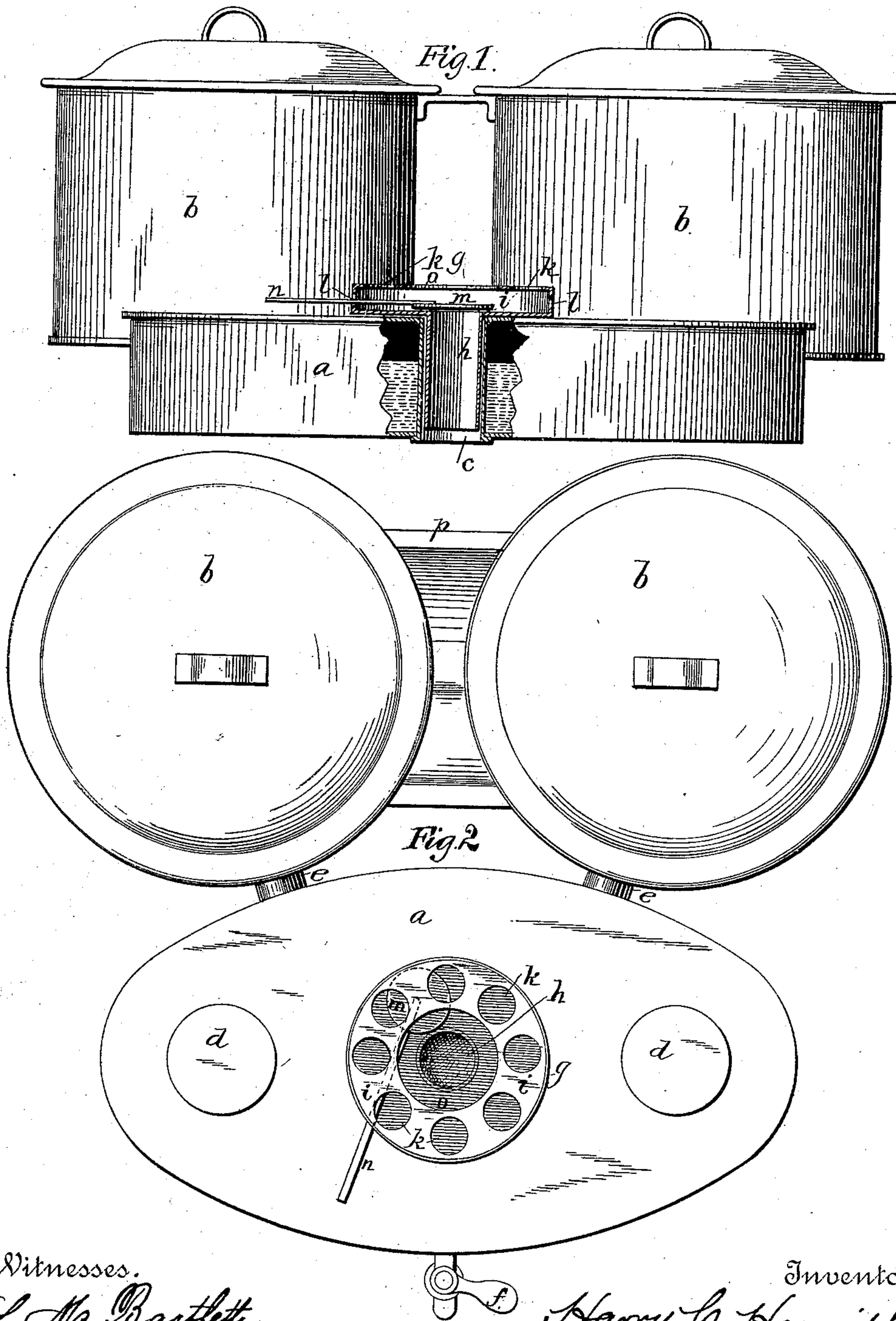
(No Model.)

2 Sheets—Sheet 1.

H. C. HORNISH.
COMBINED STEAM COOKER AND FRIER.

No. 381,784.

Patented Apr. 24, 1888.



Witnesses.
L. M. Bartlett.
A. C. Vandeventer.

Inventor,
Harry C. Hornish.
by O. D. Brock
Attorney.

(No Model.)

2 Sheets—Sheet 2.

H. C. HORNISH.
COMBINED STEAM COOKER AND FRIER.

No. 381,784.

Patented Apr. 24, 1888.

Fig. 3.

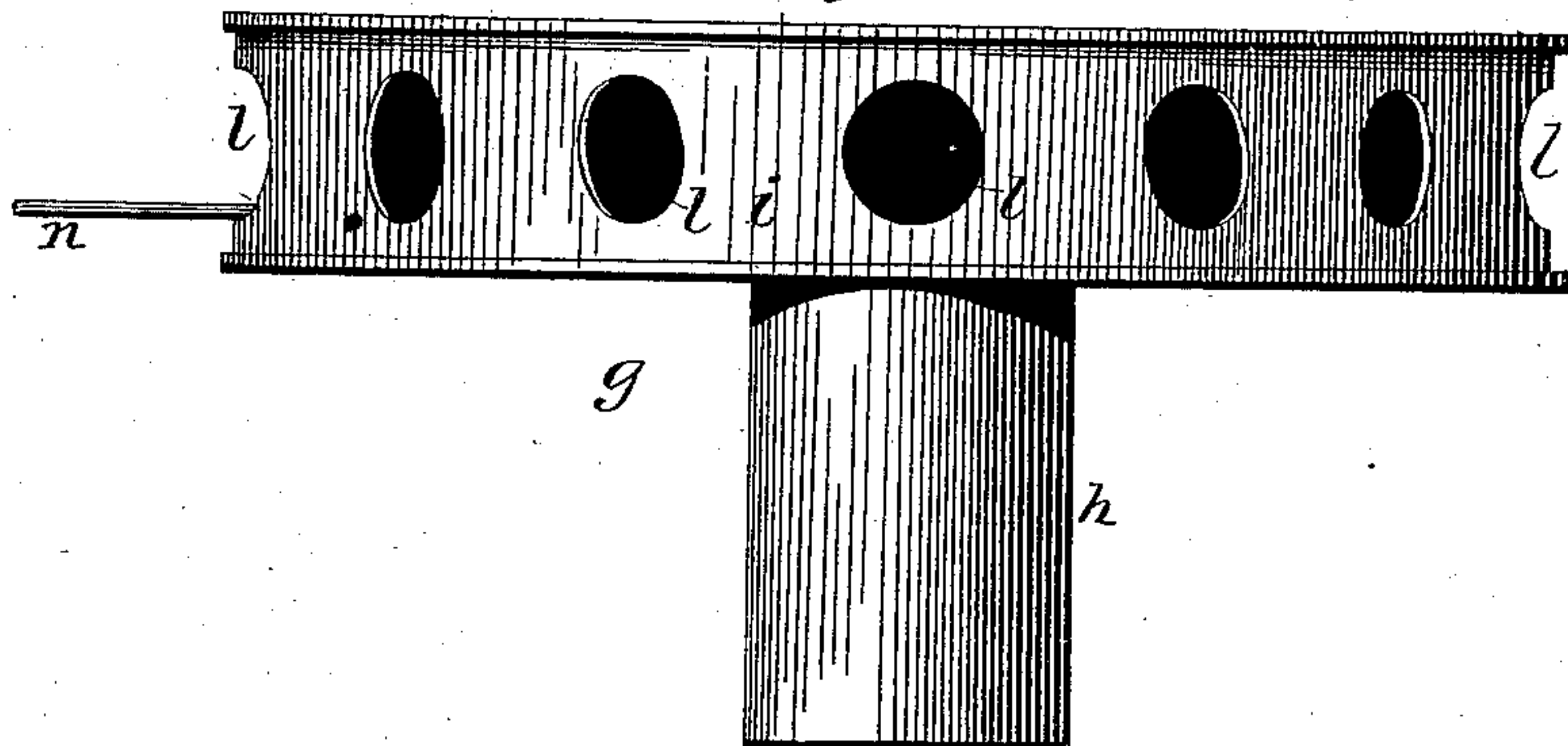
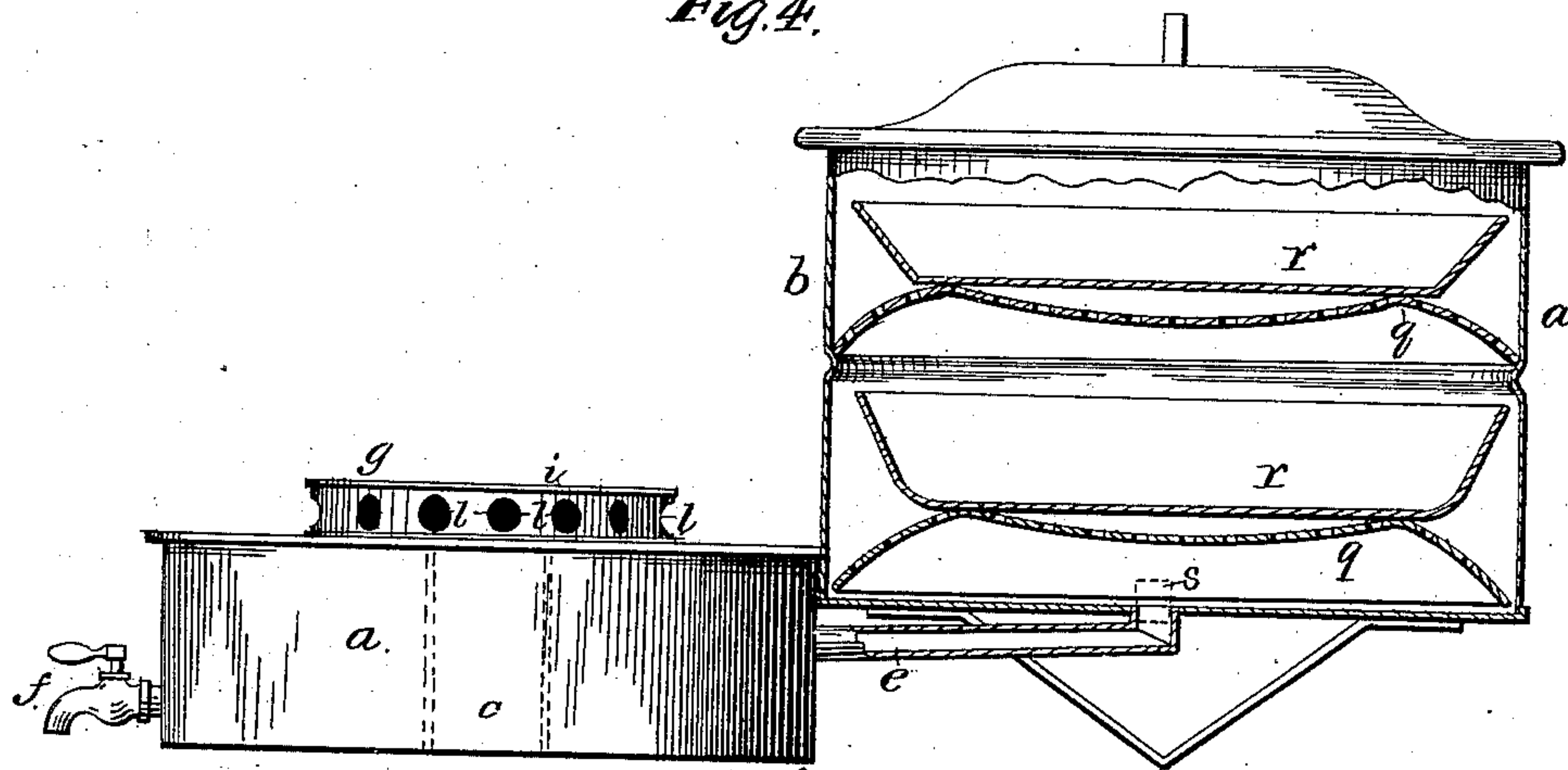


Fig. 4.



Witnesses.
L. M. Bartlett.
A. L. Vandeventer.

Inventor.
Harry C. Hornish.
by C. B. Brock.
Attorney.

UNITED STATES PATENT OFFICE.

HARRY C. HORNISH, OF PEORIA, ILLINOIS.

COMBINED STEAM-COOKER AND FRIER.

SPECIFICATION forming part of Letters Patent No. 381,784, dated April 24, 1888.

Application filed September 19, 1887. Serial No. 250,083. (No model.)

To all whom it may concern:

Be it known that I, HARRY C. HORNISH, a citizen of the United States, residing at Peoria, in the county of Peoria and State of Illinois, have invented certain new and useful Improvements in a Combined Steam-Cooker and Frier; and I do declare the following to be a full, clear, and exact description of the invention, such as will enable others skilled in the art to which it appertains to make and use the same, reference being had to the accompanying drawings, and to the letters and figures of reference marked thereon, which form a part of this specification.

Figure 1 is a front elevation of a steam-cooker to which I have applied my improvements. Fig. 2 is a plan view of the same. Fig. 3 is a side elevation of my improved removable flue on an enlarged scale. Fig. 4 is a side elevation showing one of the steamers partly broken away.

My invention relates to steam cookers.

The object of my improvements is to produce a combined steam-cooker and frier; or, in other words, a cooker upon which food or other products or articles may be both steam-cooked and exposed to the direct action of the products of combustion at the same time.

To fulfill the objects of my invention, as above set forth, my improvements consist in the following construction and combination of parts, which will first be fully described, and the points of novelty, as distinguished from other cookers, then set forth in the claims.

In the drawings, *a* represents what is termed the "boiler" or the "receptacle" for holding the water. The whole device is light and portable, and well adapted to be set upon a coal, oil, gas, or gasoline burning stove, it being particularly designed for stoves which burn a fluid gaseous fuel.

b b are the steamers, of which there may be one or more, as desired, and in which food may be steam-cooked in the usual way.

e e are the steam-pipes, which lead from the upper surface of the boiler *a* to the bottoms of the cookers *b b*.

c is a vertical fire-flue passing, preferably, through the center of boiler *a*. It is open at both ends and made water-tight at its juncture with the top and bottom plates of the boiler.

d d are holes and covers in the top of boiler *a*, upon which articles may be heated and cooked and the supply of water replenished from time to time therethrough.

f is a faucet at or near the bottom of the boiler for the purpose of drawing hot water when wanted, or for draining the boiler.

g is a removable perforated flue. It has a cylindrical flue, *h*, attached thereto, which is adapted to fit within the flue *c*, thus forming a double flue and protecting the latter to a great extent from the action of the flames. The upper end of removable flue is formed into an expansion-chamber, *i*, having a flat top, and perforated thereon and at the sides.

k shows the perforations around the circumference of the chamber *i*.

o is a central aperture in the top of the expansion-chamber. It is larger than the flue *h* and in axial line therewith, whereby articles set thereon may receive the full impact of the products of combustion as they pass upward through the boiler-flue.

l are perforations in the side walls of the expansion-chamber *i*, which permit the free escape of the products of combustion in all directions in case a vessel is set closely upon the top and covers the area of the top of the expansion-chamber.

m is a cover placed within the chamber *i*, and is free to be moved therein, so as to cover the upper entrance of the flue *h*, or to be moved aside, so as to uncover the same. For this purpose it is provided with a handle, *n*, passing out through one of the perforations *l*, by means of which it can be manipulated.

p is a stand affixed to the bottom of the steamers, whereby the whole device may be set level if the cooker be constructed in the form shown in the accompanying drawings.

In Fig. 4 is shown a side elevation, with one of the steamers partly broken away to illustrate its interior construction. The pipes *e e*, which connect the boiler with the steamers, are slightly inclined, so that the water of condensation within the steamers will run back into the boiler *a*. When the steamers are not in use, a cork, *s*, (shown in dotted lines,) is inserted in the bottom of the steamers.

q are inverted perforated dish-shaped holders, which serve to support the pans *r*, in

which the food to be steamed is placed. There are preferably two of these holders in each steamer, the lower one resting upon the steamer-bottom and the upper one upon a
 5 groove or ledge formed on the sides of the steamer. More than one or two may be used, and correspondingly a greater or less number of pans. These pans or dishes may be of any suitable shape.

10 The cover *m*, when placed over flue *h*, performs the function of a damper and prevents any draft or flame passing up through the flue. By thus checking the draft the flame is caused to spread under the boiler for the more effective heating of the same, a similar result being
 15 accomplished as if the boiler were moved to one side of the flame or away from the flue.

The cooker is designed to be used in connection with an oven which has a depression
 20 in its bottom large and deep enough to receive the flue *g*. Frying, broiling, or the heating of

irons, together with the preparation of steam-cooked food, upon my improved stove at the same time is its distinguishing characteristic.

What I claim as new, and desire to secure by
 25 Letters Patent of the United States, is—

The combination of a boiler, *a*, provided with flue *c*, removable utensil-holder, consisting of the expanded part or chamber *i* and the cylinder *h*, extending therefrom and forming
 30 a flue, the chamber *i* being provided at its top with openings *o k* and on its side with openings *l*, and cover *m*, placed in chamber *i* and free to be moved over the flue formed by cylinder *h*, substantially as described. 35

In testimony whereof I affix my signature in presence of two witnesses.

HARRY C. HORNISH.

Witnesses:

THOS. P. NELSON,
 JOHN F. O'CONNER.