

(No Model.)

W. A. RAMAGE.
OYSTER STEAMER.

No. 492,970.

Patented Mar. 7, 1893.

Fig. 1.

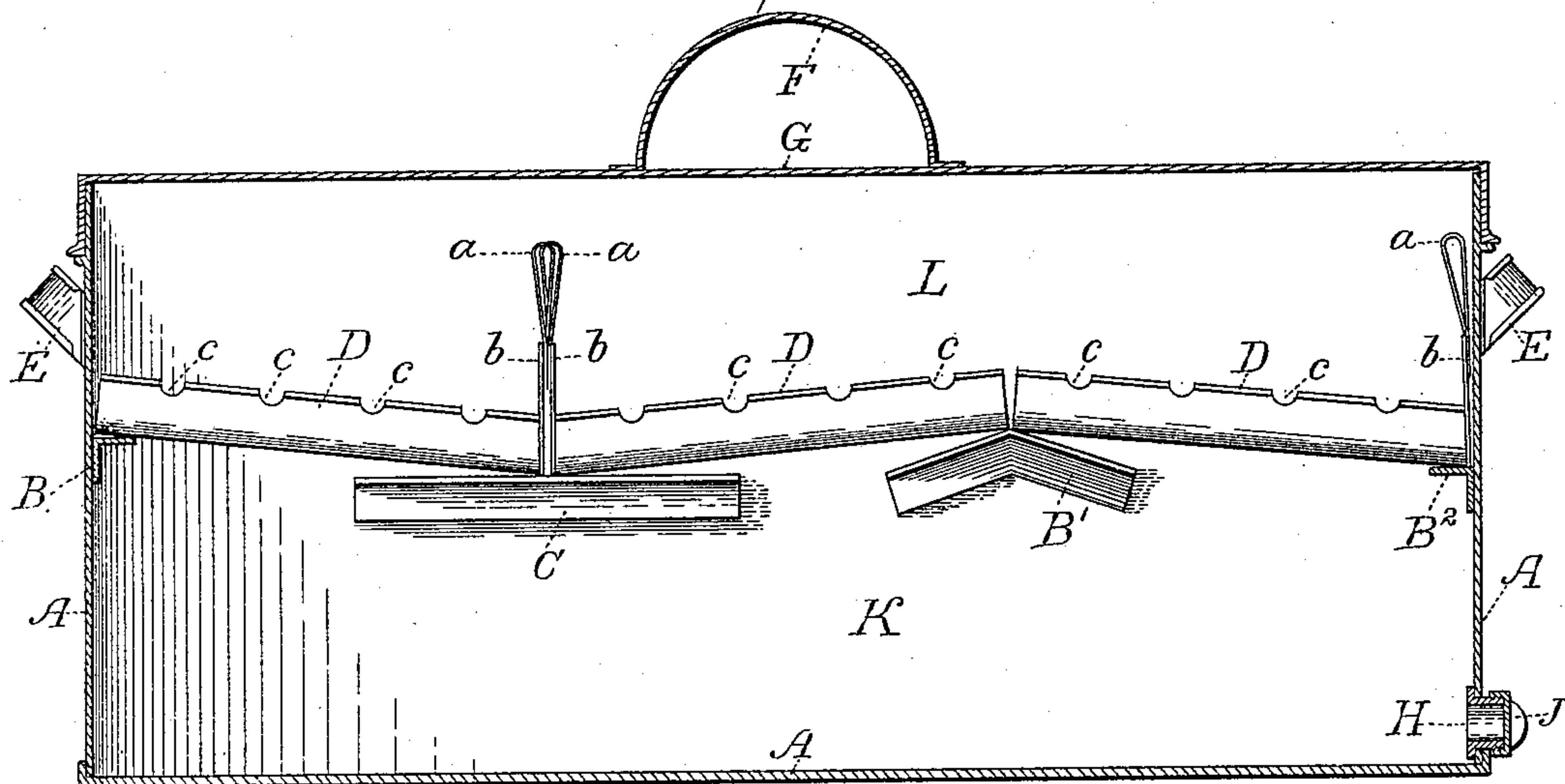


Fig. 2.

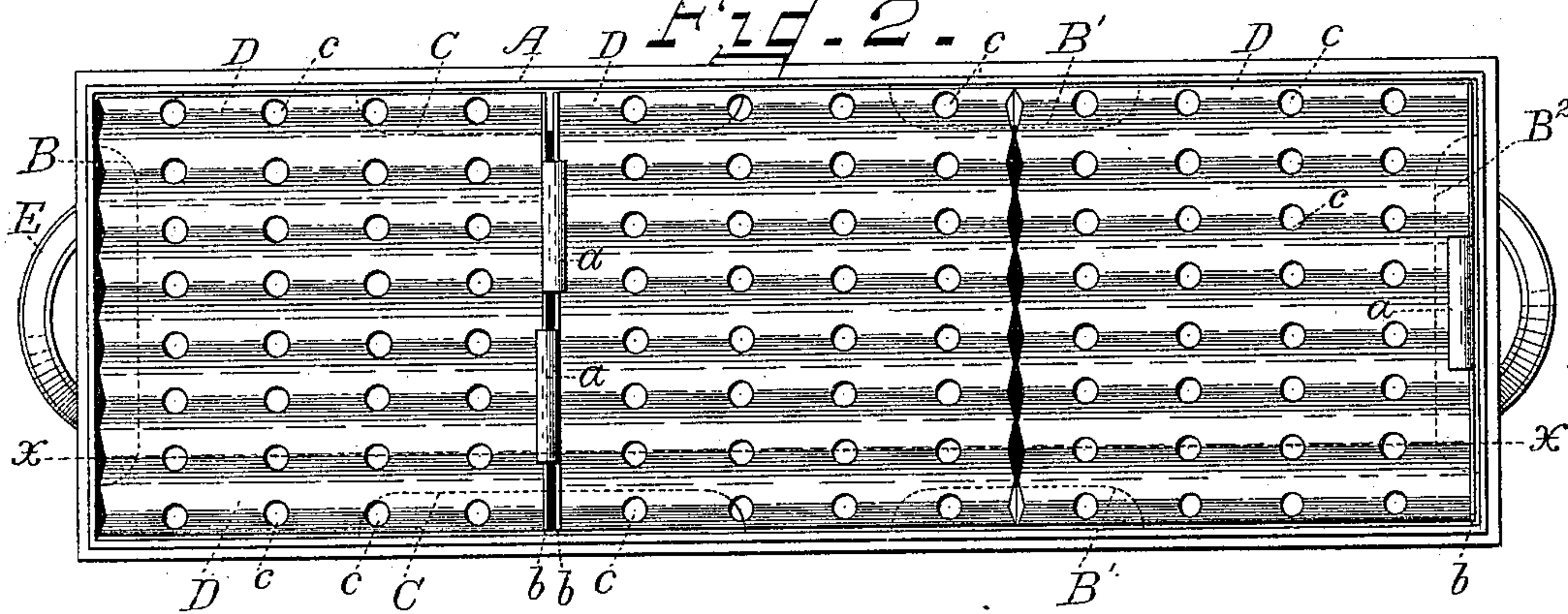
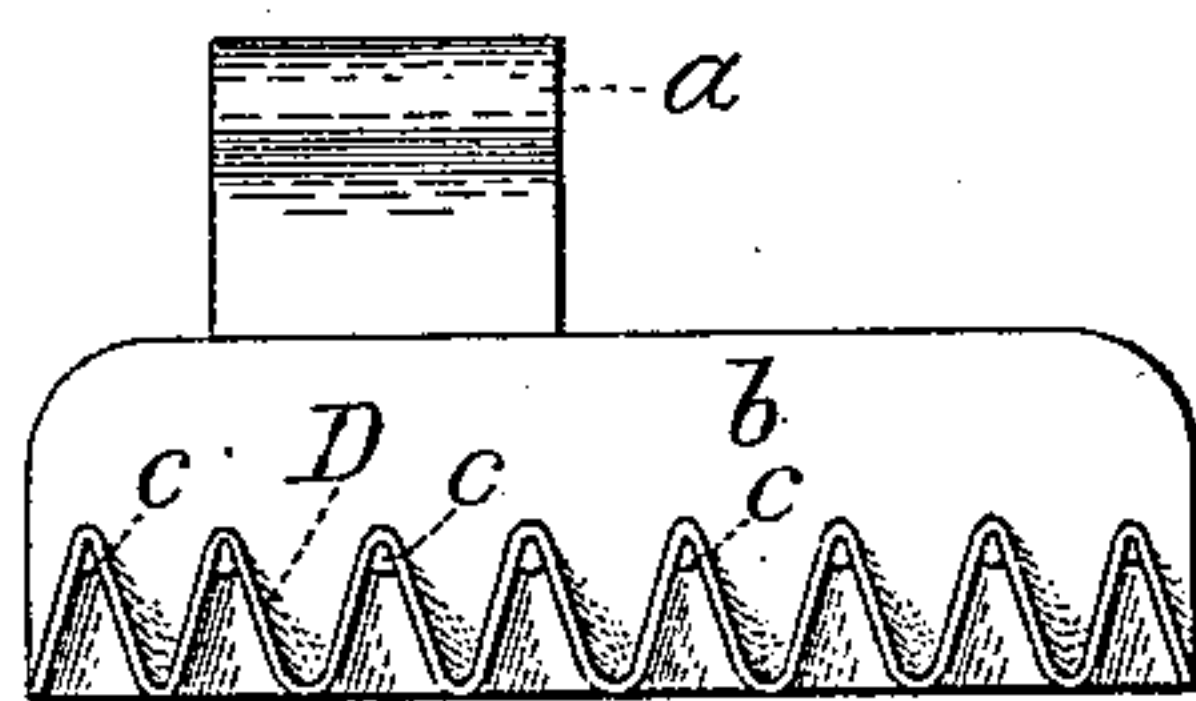


Fig. 3.



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UNITED STATES PATENT OFFICE.

WILLIAM A RAMAGE, OF AUBURN, NEW YORK.

OYSTER-STEAMER.

SPECIFICATION forming part of Letters Patent No. 492,970, dated March 7, 1893.

Application filed November 19, 1892. Serial No. 452,523. (No model.)

To all whom it may concern.

Be it known that I, WILLIAM A. RAMAGE, a citizen of the United States, residing at the city of Auburn, in the county of Cayuga and State of New York, have invented a new and useful Improvement in Oyster-Steamers, of which the following is a specification, reference being had to the accompanying drawings on one sheet, making part of this specification.

My invention relates to improvements in oyster-steamers in which steam or water for generating the same is used for the purpose of steaming oysters and the like, and the objects of my invention are first, to provide means whereby the juices of oysters whether as meats or in the shell, may be preserved from waste and evaporation by heat during the process of steaming; and secondly, to provide means whereby the oysters while undergoing the process of steaming, may be kept separate from the juices escaping therefrom thus insuring cleanliness and loss from waste, as well.

I attain the above objects by the mechanism illustrated in the sheet of drawings referred to, in which:—

Figure 1, is a vertical longitudinal section of my improved oyster steamer. Fig. 2, is a top plan view of Fig. 1, the cover thereof being removed, and: Fig. 3, is an end elevation of one of the corrugated pans hereinafter described.

Similar letters of reference refer to similar parts throughout the several views.

A, is a receptacle of rectangular form which may be made of varying materials and dimensions to meet special demands therefor.

B, and B², are supports fastened interiorly at either end, and B', B', and C, C, (see Fig. 2,) are supports fastened interiorly at either side of the receptacle A, approximately in the form and position as shown.

The supports B, and B', B', are fastened in place, so that their tops or supporting faces shall be in a uniform horizontal plane; and the supports B², and C, C, are fastened in position on the interior of the receptacle A, so that while their tops or supporting faces are in a coincident horizontal plane, it shall be one that is lower than the horizontal plane line presented by the tops or supporting faces of the

supports B, and B', B', the object of which difference in the said plane lines will be presently described.

D, D, D, are corrugated pans, corrugated approximately in the manner shown in an end view in Fig. 3. The several lines of corrugation of the pans D, D, D, are provided at their top points with a series of holes c, c, c, &c., through which the steam is allowed passage when the steamer is being utilized.

The corrugated pans D, D, D, are severally provided at one end with an end piece b, to which end piece b, is substantially secured the handle piece a, by means of which the said corrugated pans D, D, D, are lifted about and arranged in working place in the receptacle A. The said corrugated pans D, D, D, when placed in position in the receptacle A, rest on the several tops or resting faces of the supports B, C, C, B', B', and B², in a longitudinally inclined position, their handle ends being the lowest, approximately in the manner represented in Fig. 1, the object of which will be presently seen.

E, E, are handles attached to the outside of either end of the receptacle A, in order that the same may be conveniently moved or carried about.

F, is also a handle which is secured to the top of the cover G, of the receptacle A, which said cover G, is fitted practically as steam tight as the demands of the case will warrant.

H, is an aperture formed near the bottom of one end of the receptacle A, and is for the purpose of fitting thereon a steam pipe for the admission of steam when practicable and desired to be utilized for the purpose of steaming oysters in the meats or in the shell and the like articles.

J, is a plug or cap provided to screw on the aperture H, when water is utilized for the purpose of generating the steam, and to prevent the same from running out.

K, is the steam or water space of the receptacle A, and L, is the oyster steaming space of the same, to which the steam from the water in the steam or water space K, is admitted through the holes c, c, c, &c., of the corrugated pans D, D, D, for the purpose of steam-oysters and like articles as has already been mentioned.

Having thus described the several parts en-

tering into the construction of my improved oyster steamer, I will now proceed to set forth its operative functions. When desired for use, especially in the steaming of oyster meats or oysters in the shell, and likewise clams, its practical value becomes apparent. The cover G, being raised off the receptacle A, the corrugated pans D, D, D, are properly disposed and arranged in place on the tops or resting faces of the several interior shelves B, C, C, B', B', and B², in a longitudinally inclined position as already mentioned and with the handle ends thereof resting on the supports presenting the lowest horizontal plane line. The oysters being placed in the corrugated pans D, D, D, and primarily resting on the upper points of the corrugations of the same they are ready for the process of steaming by admitting the same into the steam space K, through the aperture H. If water is to be used in the steam or water space K, for the purpose of generating steam to steam the oysters or clams, the said steam or water space K, is provided with a sufficient quantity of the same prior to the arrangement of the corrugated pans D, D, D, and their contents within the receptacle A, and the whole being then arranged on the stove over a fire the steaming process quickly and naturally follows, after the cover G, has been closed on the oyster steamer. As the steaming proceeds, the steam generated in the steam or water space K, arises and passes through the apertures *c, c, c, &c.*, of the corrugations of the corrugated pans D, D, D, around the oysters into the oyster steaming space L. As the steaming process continues, the juices exuding from the oysters flow by gravity down the inclined bases of the corru-

gations of the inclined corrugated pans D, D, D, and stops against the end-pieces *b*, being thus preserved from loss by evaporation and from contact with the shells of shell oysters, when they are desired for steaming, and preserved for subsequent use in a cleanly and palatable condition. When the oysters are thought sufficiently steamed, (usually in from five to seven minutes,) the cover G, is removed, and the corrugated pans D, D, D, are lifted out from the receptacle A, in their normal inclined position, and the oysters removed and the juices poured from the end opposite the handle end of the corrugated pans.

Having thus described the mode of operating my improved oyster steamer, what I claim as new, and desire to secure by Letters Patent of the United States, is—

In an oyster steamer a steam or water space K, at the bottom, provided with the aperture H; an oyster steaming space L, near the top thereof; the supports B, and B', B', and the supports C, C, and B², arranged respectively interiorly in different horizontal planes; the corrugated pans D, D, D, provided with holes *c, c, c, &c.*, end pieces *b*, and handle pieces *a*, and resting on the said supports in an inclined position; the whole substantially constructed and combined for joint operation in the manner and for the purpose herein described and specified.

In testimony whereof I have hereunto set my hand this 17th day of November, A. D. 1892.

WILLIAM A. RAMAGE.

Witnesses:

W. S. LELAND,
JNO. G. HOSMER.