

(No Model.)

L. MOSER.
COMPARTMENT COOKING APPARATUS.

No. 585,922.

Patented July 6, 1897.

Fig. 1.

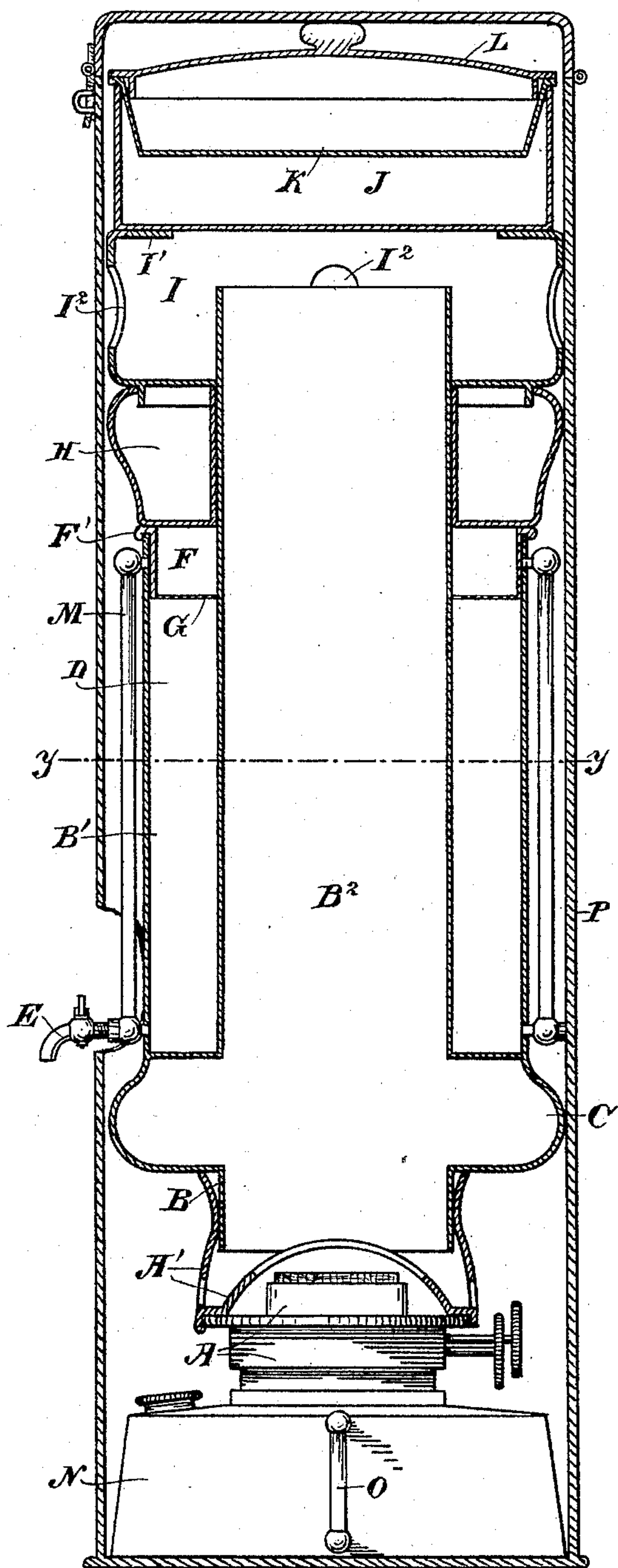
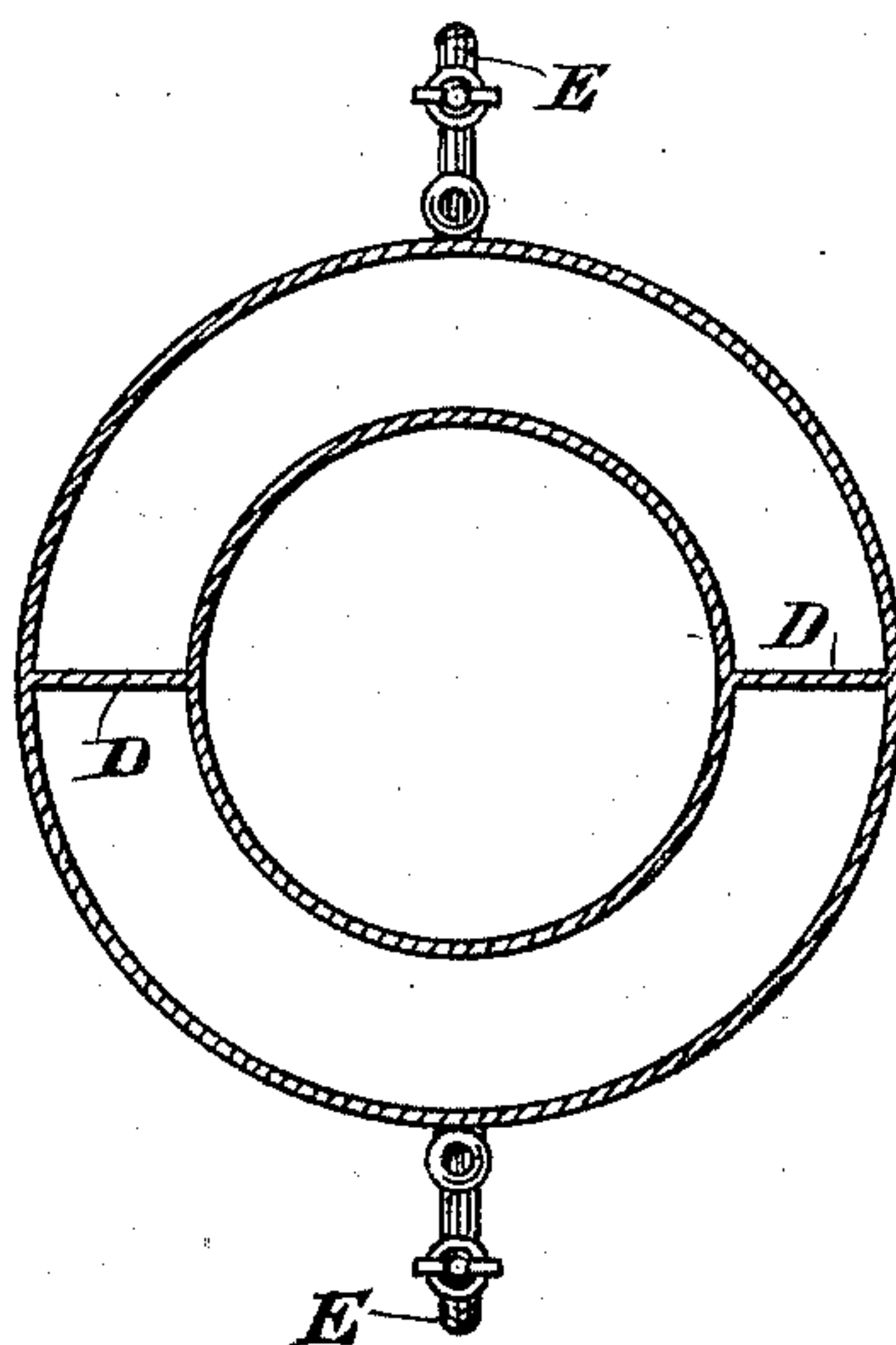


Fig. 2.



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COMPARTMENT COOKING APPARATUS.

SPECIFICATION forming part of Letters Patent No. 585,922, dated July 6, 1897.

Application filed March 2, 1897. Serial No. 625,725. (No model.)

To all whom it may concern:

Be it known that I, LOUIS MOSER, a citizen of Germany, residing in the city and county of San Francisco, State of California, have
5 invented an Improvement in Compartment Cooking Apparatus; and I hereby declare the following to be a full, clear, and exact description of the same.

My invention relates to an apparatus for
10 cooking a variety of substances in different compartments.

It consists of the parts and the construction and combination of parts hereinafter described and claimed.

15 Figure 1 is a vertical section of my improved apparatus. Fig. 2 is a transverse section on line *y y* of Fig. 1.

I have in the present case shown my apparatus as used in conjunction with a lamp
20 having a burner or wick-tubes A and having the removable cap A', through which the flames from the wick pass. This cap is preferably formed with a circular foraminous side having upwardly-extending points similar to
25 those employed to retain a lamp-chimney in place, and within these elastic arms fits the lower tubular end B of the apparatus, which is thus supported directly from the lamp and can be removed therefrom either by lifting the
30 part B from the holder or the part A' may be separated from the part A and all taken off together. Openings around the periphery of A' allow of the entrance of sufficient air for perfect combustion of the flame.

35 The vessel B', from the bottom of which the part B projects, is of any suitable height and diameter. It may be made cylindrical for convenience and has in the lower part an enlarged chamber C, connecting directly with the tube
40 B, so that the heat arising through that tube is immediately disseminated throughout the whole area of the chamber C.

The top of the chamber C forms the bottom of an annular chamber within the outer wall
45 B', and through the center of the top of the chamber C is an opening of approximately the same diameter as that of the part B and forming a metallic chimney B² in uninterrupted continuation with the part B.

50 The heat and products of combustion from the flame below passing up into the chamber

C are there dispersed, so as to heat the extended bottom of the chamber B', and thence they pass directly up through the chimney B². These parts being all made of metal the
55 heat therefrom is rapidly conducted into the chamber B', which thus serves for cooking anything which may be desired. I have here shown this chamber as divided by a vertical partition D, extending from the chimney B²
60 to the periphery of the chamber B', thus separating it into two parts, and each part having a faucet E it will be easy to use the device for making both tea and coffee in this portion of the apparatus when desired. 65

F is an annular cylindrical rim having a flange F', by which it is readily supported upon the upper edge of the chamber B', and this annular rim F has a perforated or screen
70 bottom G, fitting into the rim and around the chimney B², so that it may be easily removed. This compartment may be used, if desired, to boil eggs or anything of that sort which can be cooked by contact with the heat or steam of water in the chamber B'. Above
75 this is a chamber H, also having a central opening fitting around the chimney B², which thus retains it in place. This chamber serves for cooking still another and separate character of food, the heat from the chimney B²,
80 in addition to that from the chamber below, being sufficient for this purpose. Above this chamber H is an annular top I, having an inwardly-turned flange I' around the top, as shown. The sides are formed with perfora-
85 tions I², and the top of the chimney B² terminates within this chamber. When any other closed vessel or top is placed over I', the heat is allowed to escape through the passages I²
90 at the sides.

J is another cylindrical pan or vessel which may be set upon the top of the part I, resting upon the flange I', and the direct heat from the lamp-chimney striking the bottom of this vessel will serve to cook articles which may
95 be placed therein.

K is a pan which is set with a suitable rim to rest upon the upper rim of the pan J, and this pan K, having a suitable cover L, may be used to cook such food as can be cooked from
100 the heat of boiling water, while being so delicate that the direct heat of the fire will burn it.

It will be seen that by this single apparatus a sufficient number and variety of articles can be cooked to provide a meal for one or more persons.

5 If it is desired to fry meat or other articles, the intermediate pan J can be removed from the top of the part I and a suitable frying-pan placed directly upon the ledge I', so that the direct heat from the chimney B² will
10 strike this pan and cook whatever may be contained in it.

M is a gage connecting at the top and bottom with the chamber B', so that the amount of water or other liquid within can always be
15 readily seen.

When a lamp is used, as shown at N, this may also have a gage O, which shows by inspection when the oil in the lamp needs renewal.

20 The whole apparatus may be contained in any suitable or convenient exterior case P, which enables the user to carry it easily from place to place and to protect it when not in use.

25 This device is especially suitable for bachelor or camping outfits and in places where there is but little room and few conveniences for cooking.

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

1. A cooking apparatus comprising a burn-

er, a superposed chamber B', divided into separate compartments, each provided with a draw-off, an expansion-chamber below and
35 having its top wall forming a bottom for said chamber B', a tubular extension above and below the expansion-chamber and superposed chambers above the chamber B' one of which closes the top of the chamber B' and another
40 receives the upper end of the upper tubular extension and is provided with openings for the escape of the heat.

2. A cooking apparatus comprising a burner, a superposed chamber B', an expansion-
45 chamber below and having its top wall forming a bottom for said chamber B', a tubular extension of uniform diameter above and below the expansion-chamber, a vessel supported within and forming a closure for the
50 upper end of the chamber B' and having a foraminous bottom, a chamber into which the upper end of the upper tubular extension projects, having side perforations for the escape of the heat, and a chamber below and
55 surrounding the upper portion of the said extension.

In witness whereof I have hereunto set my hand.

LOUIS MOSER.

Witnesses:

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S. H. NOURSE.