

No. 749,568.

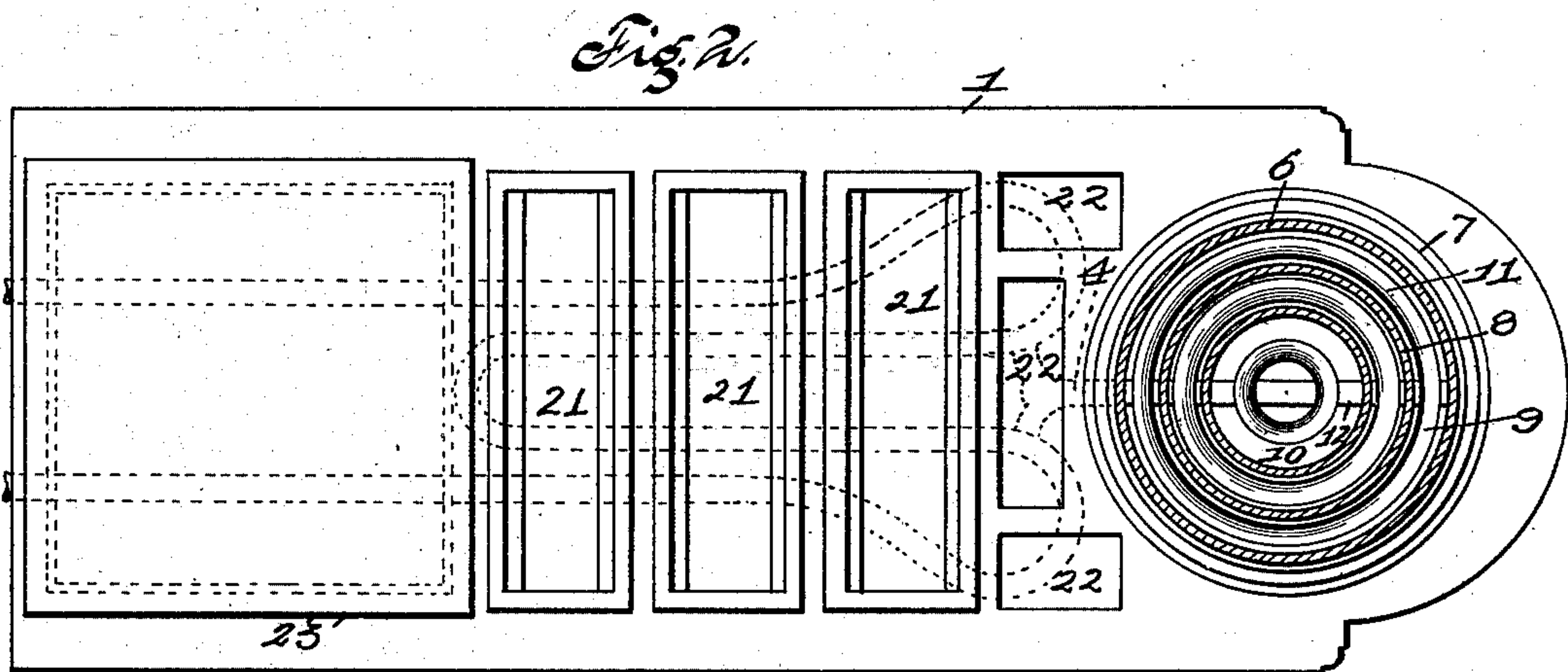
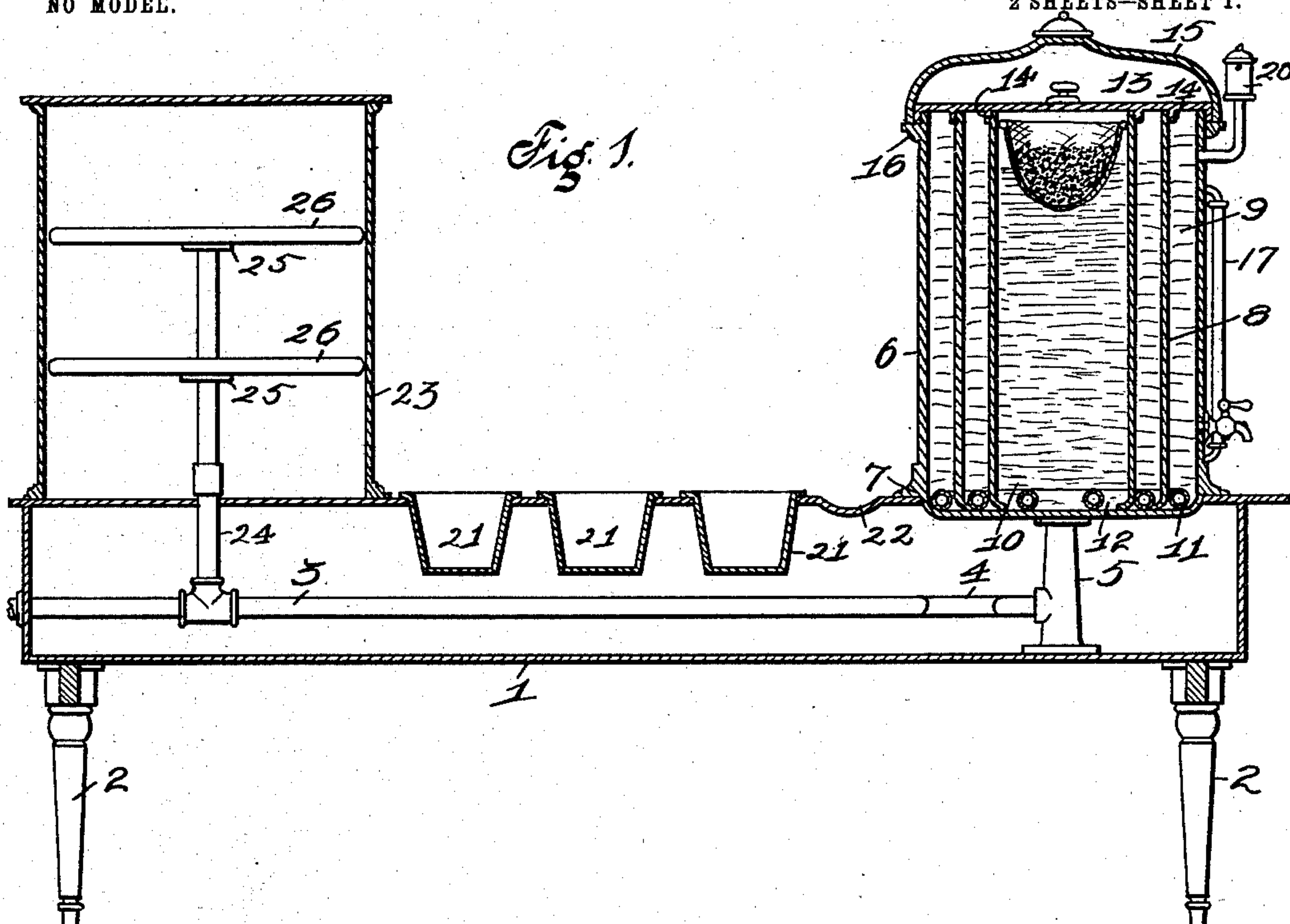
PATENTED JAN. 12, 1904.

W. L. LIGGINS.
STEAM COOKER.

APPLICATION FILED MAY 21, 1903.

NO MODEL.

2 SHEETS—SHEET 1.



Witnesses
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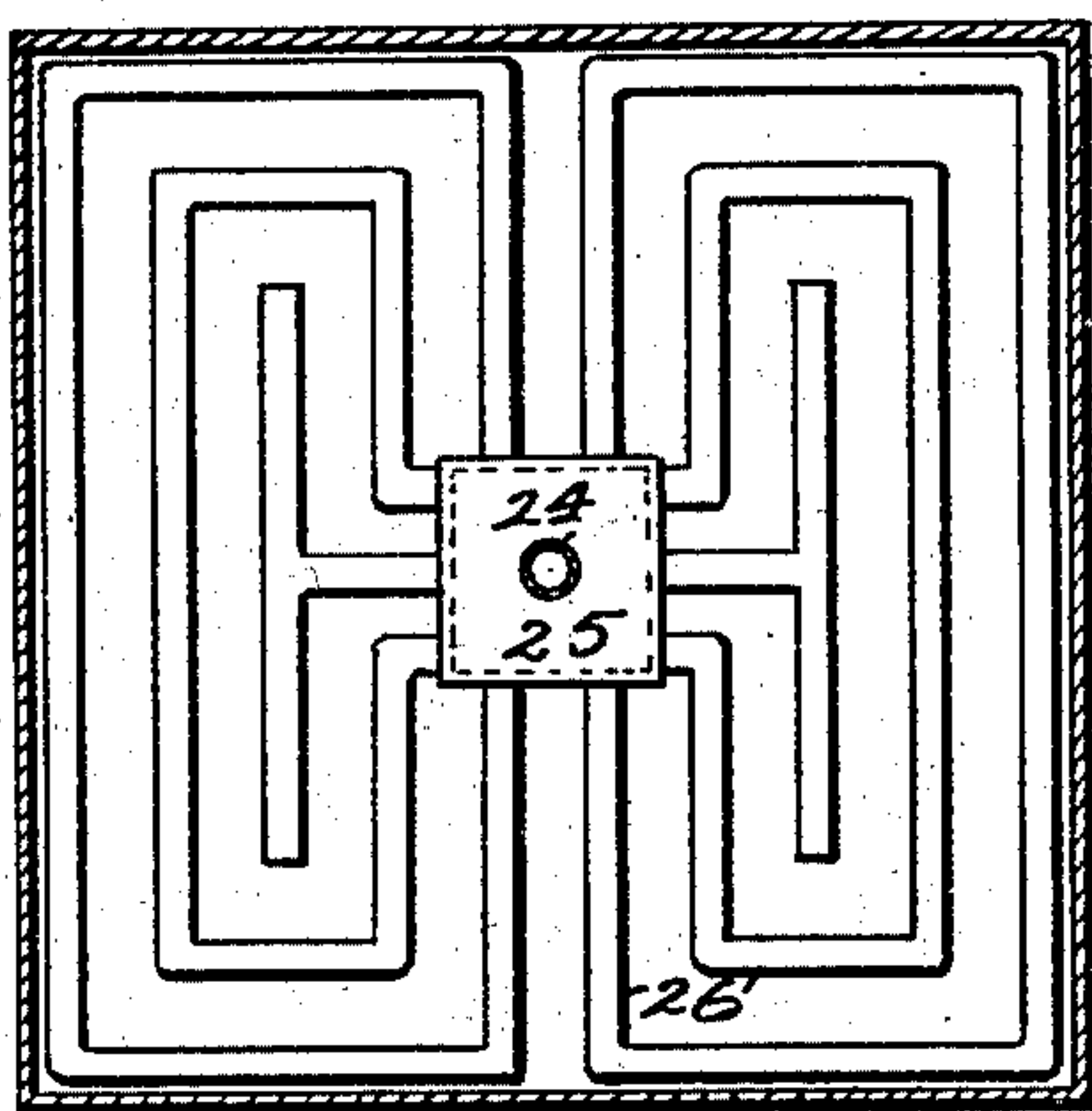


Fig. 3.

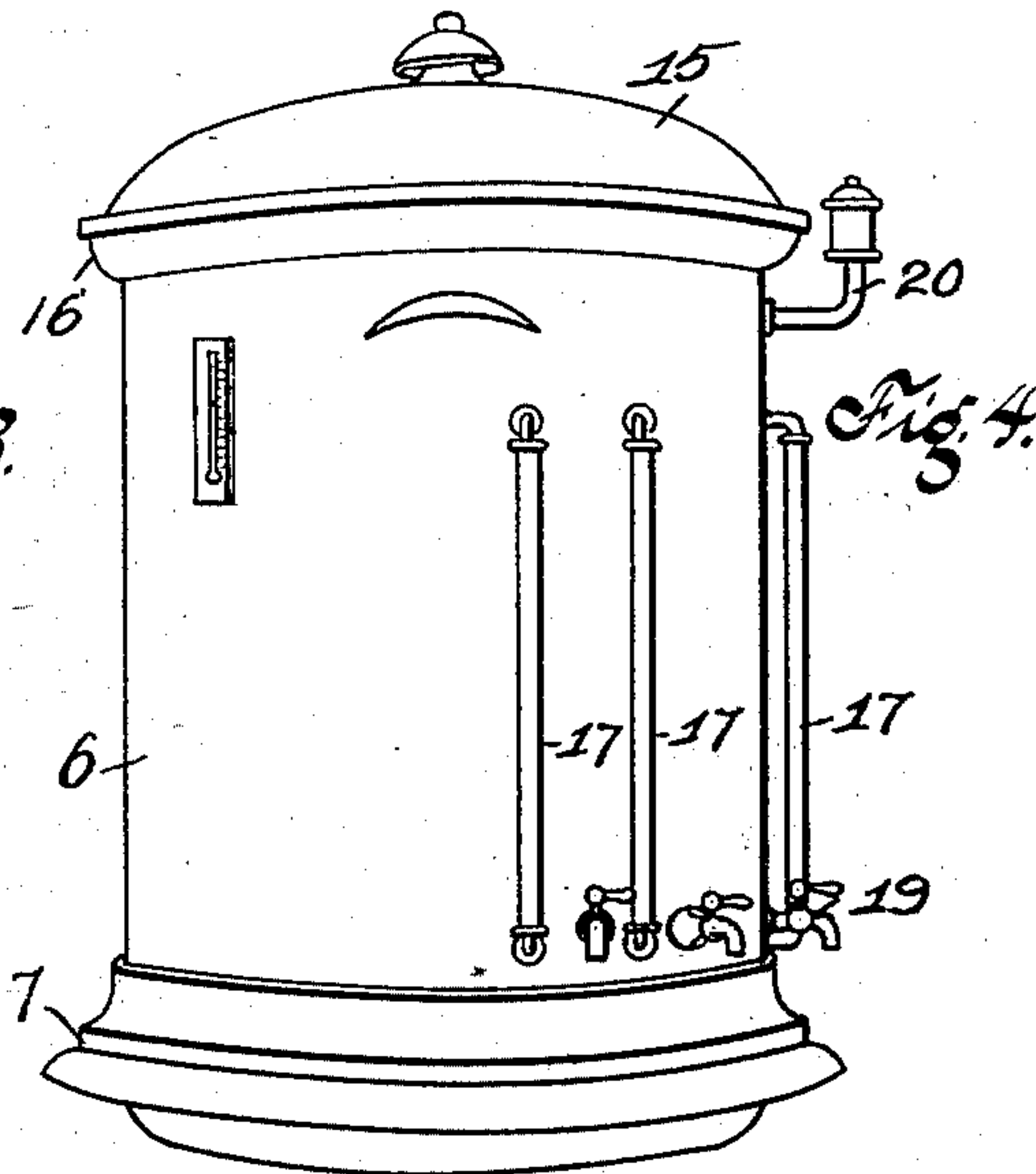


Fig. 4.

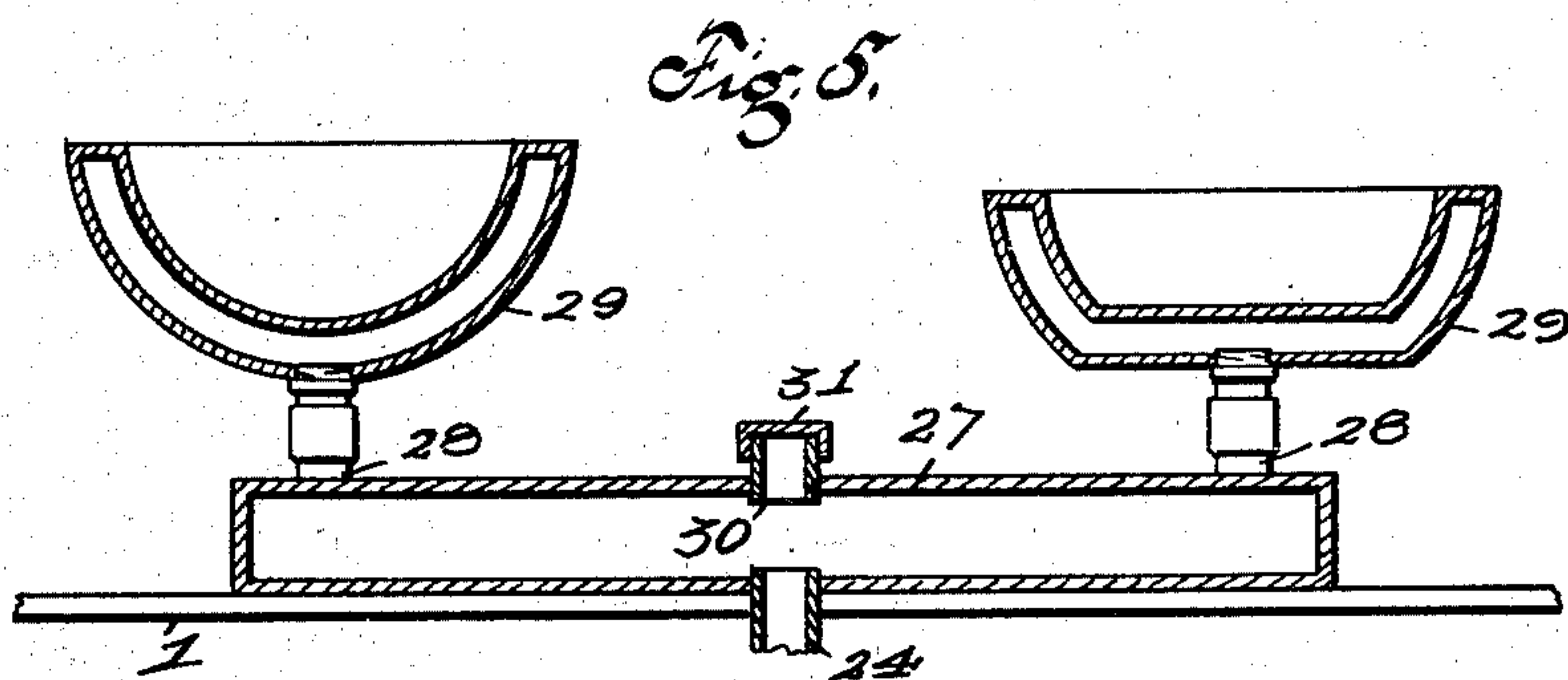


Fig. 5.

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UNITED STATES PATENT OFFICE.

WILLIAM L. LIGGINS, OF ST. LOUIS, MISSOURI.

STEAM-COOKER.

SPECIFICATION forming part of Letters Patent No. 749,568, dated January 12, 1904.

Application filed May 21, 1903. Serial No. 158,095. (No model.)

To all whom it may concern:

Be it known that I, WILLIAM L. LIGGINS, a citizen of the United States, residing at St. Louis, State of Missouri, have invented certain new and useful Improvements in Steam-Cookers, of which the following is a specification containing a full, clear, and exact description, reference being had to the accompanying drawings, forming a part hereof.

My invention relates to steam-cookers; and it consists of the novel construction, combination, and arrangement of parts hereinafter shown, described, and claimed.

Figure 1 is a vertical sectional view showing the construction and arrangement of my improved steam-cooker. Fig. 2 is a plan view with parts shown in section. Fig. 3 is a horizontal sectional view showing the arrangement of the oven. Fig. 4 is a perspective view of the liquid-receptacle. Fig. 5 is a sectional view showing other features constituting a part of my invention.

In constructing my improved steam-cooker I provide a suitable tank 1 of any desired dimensions, to be supported in a suitable position by supports or legs 2. Pipes 3, leading from any source of steam-supply, extend into the tank 1 and are bent around, as shown by dotted lines in Fig. 2, in order to heat the water within the tank to a very high temperature. The pipe 4 leads from the pipes 3 within the tank and communicates with a vertical pipe 5, located within the tank near the end opposite from end through which the pipes 3 project. The top of the tank 1 above the pipe 5 is provided with an enlarged opening, and a liquid-receptacle 6 has its bottom projecting downwardly a slight distance into the tank, in which position it is retained by the flanges 7, projecting therefrom and bearing upon the upper side of the top of the tank. The interior of the liquid-receptacle 6 is divided into a series of compartments by means of the cylindrical partitions 8, resting upon the bottom of the said tank and terminating even with the top thereof. In the form shown I employ two of these partitions 8, forming two annular compartments 9, surrounding a central compartment 10. These different compartments are designed to receive different liquids, such as coffee, tea, &c. The

lower ends of these partitions 8 form close connections with the bottom of the receptacle 6 to prevent the liquid in one compartment from becoming mixed with the liquid of another. A pipe 11, bent into the form of a ring, is carried in each of the compartments 9 and 10, and the said pipes are connected with each other by a pipe 12, which in turn is connected to the vertical pipe 5 to receive the heated steam therefrom. By this means the steam being conveyed into the tank 1 through the pipes 3 passes from the said pipes into the vertical pipe 5, and from there it enters the pipe 12 and passes into the pipes 11, heating the liquids within the different compartments above described.

I provide a top 13 for covering the receptacles 6 and the compartments formed therein, and the said top is provided with depending annular flanges 14, there being one of said flanges for each of the partitions 8 and one for encircling the top of the receptacle 6. The said flanges are preferably threaded, and the threads thereof communicate with like threads formed around the upper ends of the receptacle 6 and partitions 8.

15 denotes an ornamental top for covering the top 13, and the said top is supported upon the projecting flange 16, rigid with the upper end of the receptacle 6.

Upon one side of the receptacle 6 are secured indicators 17 for determining the amount of liquid that is contained within any of the receptacles. The liquid may be withdrawn from the different receptacles through the ordinary faucets 19, leading therefrom.

20 indicates a blow-off valve communicating with the different receptacles.

In the top of the tank 1 is formed a number of openings, within which are supported cooking utensils 21, which extend down into the tank to a point near the steam-pipes 3. The top of the tank 1 may also be bent downwardly, as indicated by 22, to form receptacles for cooking such articles as they may receive.

An oven 23 is mounted over the end of the tank 1 opposite from the receptacle 6, and projecting upwardly from the pipes 3 is a vertical pipe 24, which extends through an open-

ing in the top of the tank 1 and terminates at a suitable height within the oven 23. Suitable hollow boxes 25 are carried at intervals along the pipe 24, which boxes receive the steam from the said pipe 24 and convey it into the pipe 26, leading from the said boxes 25 and forming shelves within the oven 23 in the manner shown. A plan of one of these shelves is shown in Fig. 3 and the side elevations thereof are shown in Fig. 1.

In Fig. 5 is shown a device which may be used whenever desired in place of the oven above described. The said device consists of the box 27, which is connected to the pipe 24 and is adapted to receive the steam therefrom. Short vertical pipes 28 lead from the box 27, and carried on the upper ends of the said pipes 28 are the hollow bowls or basins 29, which consist of two walls between which is formed a space 30, into which the steam passes from the pipes 28. Any articles placed within the bowls or basins 29 will be heated to a heat corresponding to the temperature of the steam, since the steam is free to circulate entirely around the walls of the said bowls or basins.

Communicating with the center of the box 27 is a short connecting-pipe 30, which is adapted to receive an extension-pipe, such as 24, in case it is desired to mount the oven without removing the said box 27. In this arrangement the extension-pipe is threaded or otherwise connected to the pipe 30, and the oven 23 is mounted upon the box 27, the shelves formed by the pipes 26 being held at a higher elevation on account of the presence of the box 27. In this case the bowls 29 are preferably removed. The upper end of the pipe 30 is closed when in use in connection with the oven by means of a cap 31.

In using my improved steam-cooker the tank 1 is filled with the desired amount of water and the steam is admitted from any suitable source of steam-supply into the pipes 3, from which it will pass into the vertical pipe 5 and into the vertical pipe 24. The steam heats the

water within the tank 1, affording sufficient heat to cook any articles which are placed within the receptacles 21 and 22. From the vertical pipe 5 the steam passes into the horizontal connecting-pipe 12, which admits the steam into the ring-pipes 11, heating the liquid contained within the compartments formed within the receptacles 6. Whenever desired, the different liquids may be withdrawn through the faucets 19. The steam within the pipe 24 passes upwardly into the boxes 25, from which it circulates through the pipes 26, radiating sufficient heat within the oven 23 to bake or cook the articles contained therein.

As above explained, the device shown in Fig. 5 may be used without or in combination with the oven 23, and the operation of the same is obvious.

I claim—

1. In a steam-cooker, a tank, circulating steam-pipes extending into the said tank, a liquid-receptacle mounted upon the tank and having its interior formed into a series of compartments, a circulating-pipe within each of said compartments, and means for admitting the steam to said pipes from the first-mentioned pipe whereby the liquids will be heated, substantially as specified.

2. A steam-cooker, consisting of a tank, a liquid-receptacle mounted upon the said tank, a plurality of compartments formed within said receptacle, a circulating-pipe within each of said compartments, a connecting-pipe connecting all of said pipes, and means for admitting steam into the said pipes from any suitable source of steam-supply, substantially as specified.

In testimony whereof I have signed my name to this specification in presence of two subscribing witnesses.

WILLIAM L. LIGGINS.

Witnesses:

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