

No. 803,724.

PATENTED NOV. 7, 1905.

F. F. STETSON.
COOKING APPARATUS FOR CANS.

APPLICATION FILED JAN. 24, 1905.

FIG. 1

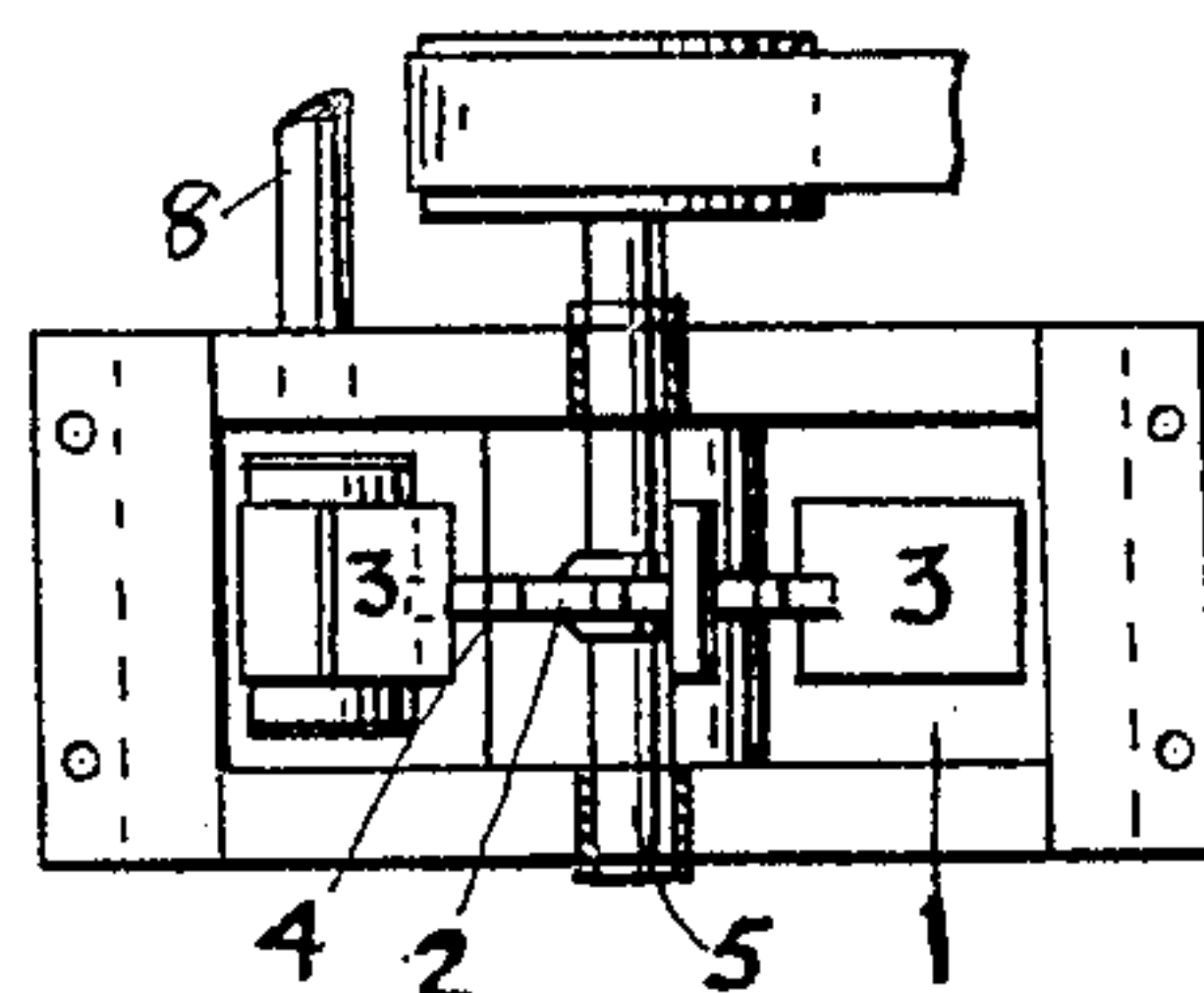
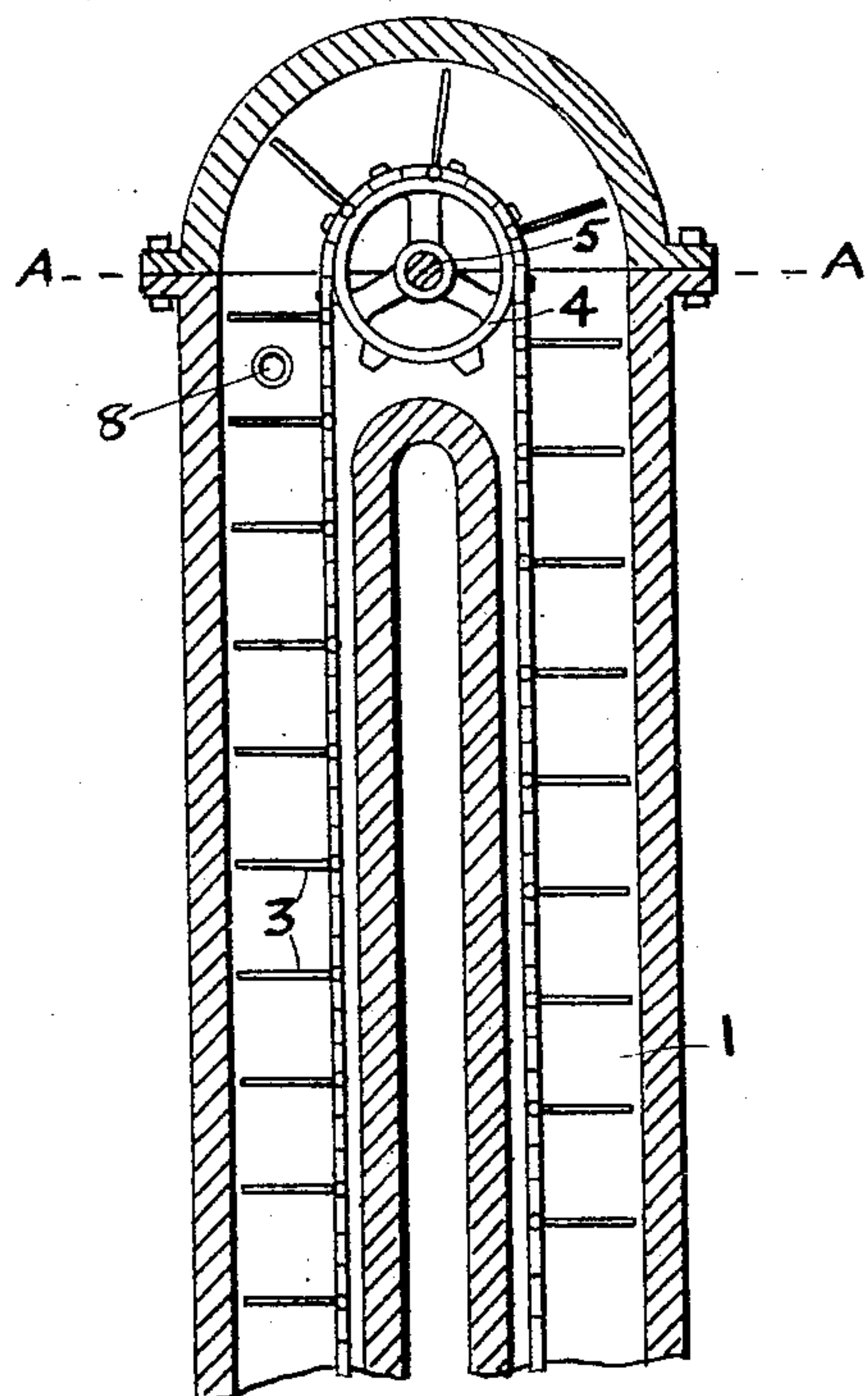
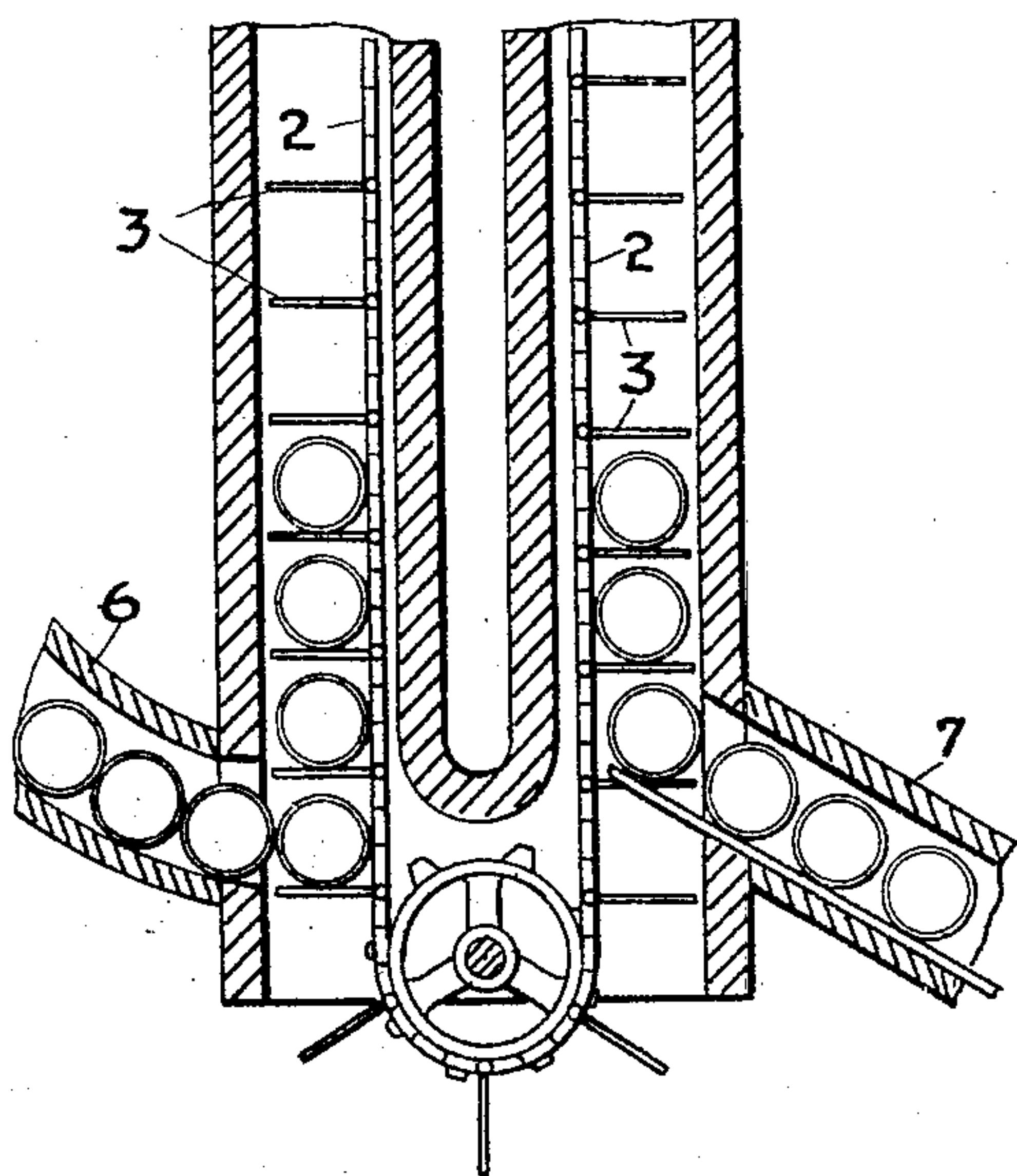


FIG. 2



WITNESSES:

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UNITED STATES PATENT OFFICE.

FRANKLIN F. STETSON, OF LOS ANGELES, CALIFORNIA.

COOKING APPARATUS FOR CANS.

No. 803,724.

Specification of Letters Patent.

Patented Nov. 7, 1905.

Application filed January 24, 1905. Serial No. 242,526.

To all whom it may concern:

Be it known that I, FRANKLIN F. STETSON, a citizen of the United States, residing at Los Angeles, in the county of Los Angeles and State of California, have invented certain new and useful Improvements in Cooking Apparatus for Cans, of which the following is a specification.

This invention relates to an improved cooking apparatus for cans, the object of the invention being to provide an apparatus in which cans can be cooked by means of steam, which shall be more simple in its construction and operation than those heretofore provided.

In the accompanying drawings, Figure 1 is a vertical section of the apparatus. Fig. 2 is a horizontal section on the line A A of Fig. 1.

Referring to the drawings, 1 represents a cooking-chamber for cans which is in the form of a conduit of an inverted-U shape, being open at both ends at the bottom. In said conduit travels an endless chain 2, having secured thereto flights or carriers 3, which move the cans through the conduit. Said chain is driven by a sprocket-wheel 4 on a shaft 5, passing through the top of the chamber, said shaft being rotated from any suitable source of power. The cans roll down an inclined runway 6 onto the carriers at the entrance to the conduit and are discharged down an inclined runway 7 at the outlet therefrom. The steam is introduced into said cooking-chamber at the top through a pipe 8.

Heretofore in this class of machines there have been provided steam-boxes into which the cans were fed near the top and having endless chains passing horizontally through the box, often in zigzag form. In this construction on account of the cans being supplied to the box at the top the steam, rising always to the top, escapes freely therefrom, and there is great waste of steam.

With the present construction, in which the openings to the cooking-chamber are only at the bottom, the steam is much better confined in said cooking-chamber, and the conduit is maintained substantially at the temperature of the steam even at the bottom, since only the water condensed therefrom escapes at the bottom. Said openings, therefore, for the inlet and outlet of the cans may be left without covers, and the cans can enter the cooking-chamber and pass therefrom freely without the necessity of providing devices to inclose the steam at the openings.

I claim—

1. In an apparatus of the character described, a cooking-chamber for cans comprising a conduit returning upon itself, closed at the top and open only adjacent to the ends at the bottom, an endless carrier in said conduit, a steam-pipe discharging steam into the conduit near the top, means for feeding cans into one member of the conduit near the bottom and means for discharging cans from the other member of the conduit near the bottom, substantially as described.

2. In an apparatus of the character described, a cooking-chamber for cans closed at the top and open only adjacent to the bottom, an endless carrier in said chamber, a steam-pipe discharging steam into the chamber near the top, means for feeding cans into one side of the chamber near the bottom and means for discharging cans from the other side of the chamber near the bottom, substantially as described.

In witness whereof I have hereunto set my hand in the presence of two subscribing witnesses.

FRANKLIN F. STETSON.

Witnesses:

F. M. WRIGHT,
BESSIE GORFINKEL.