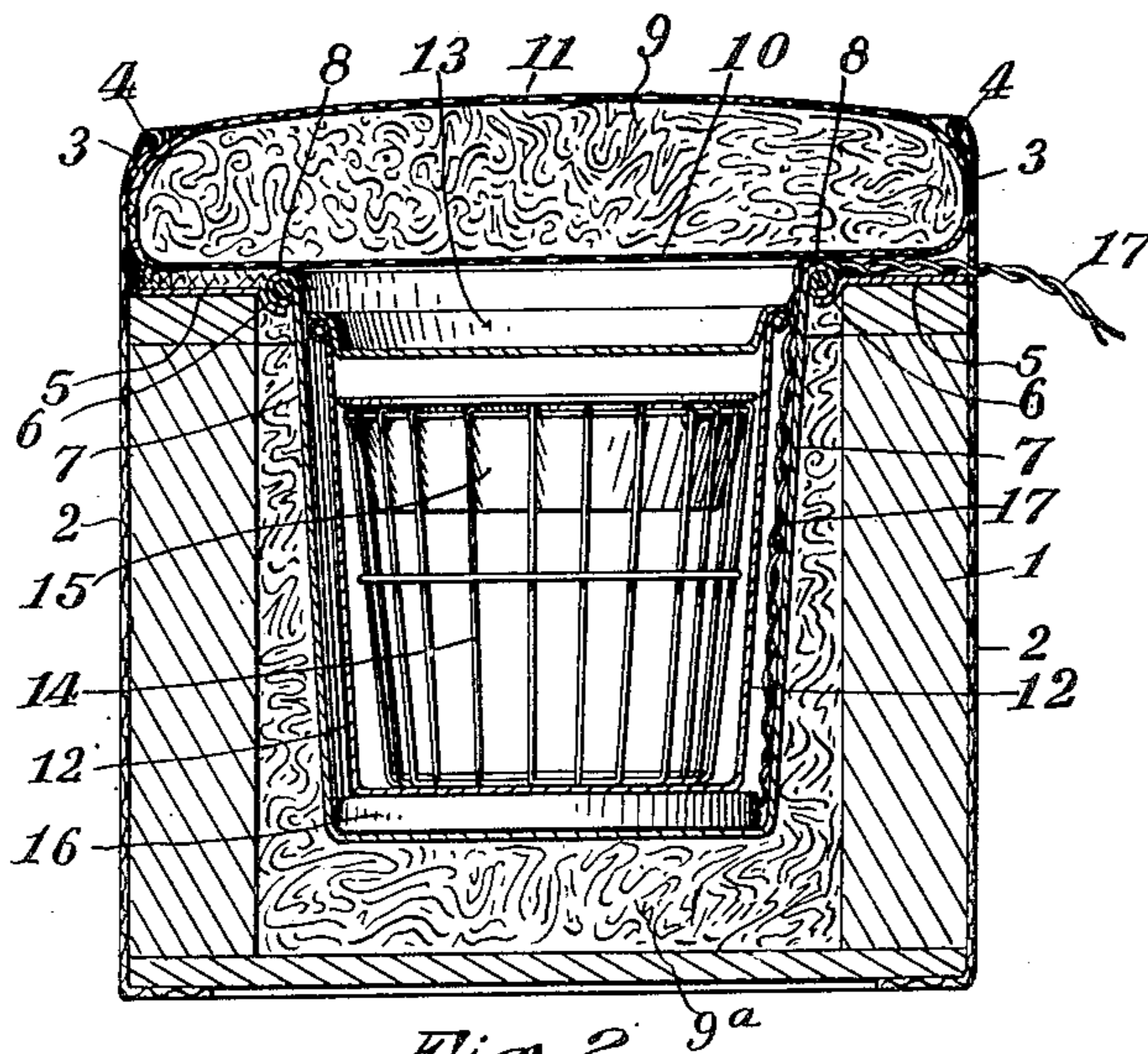
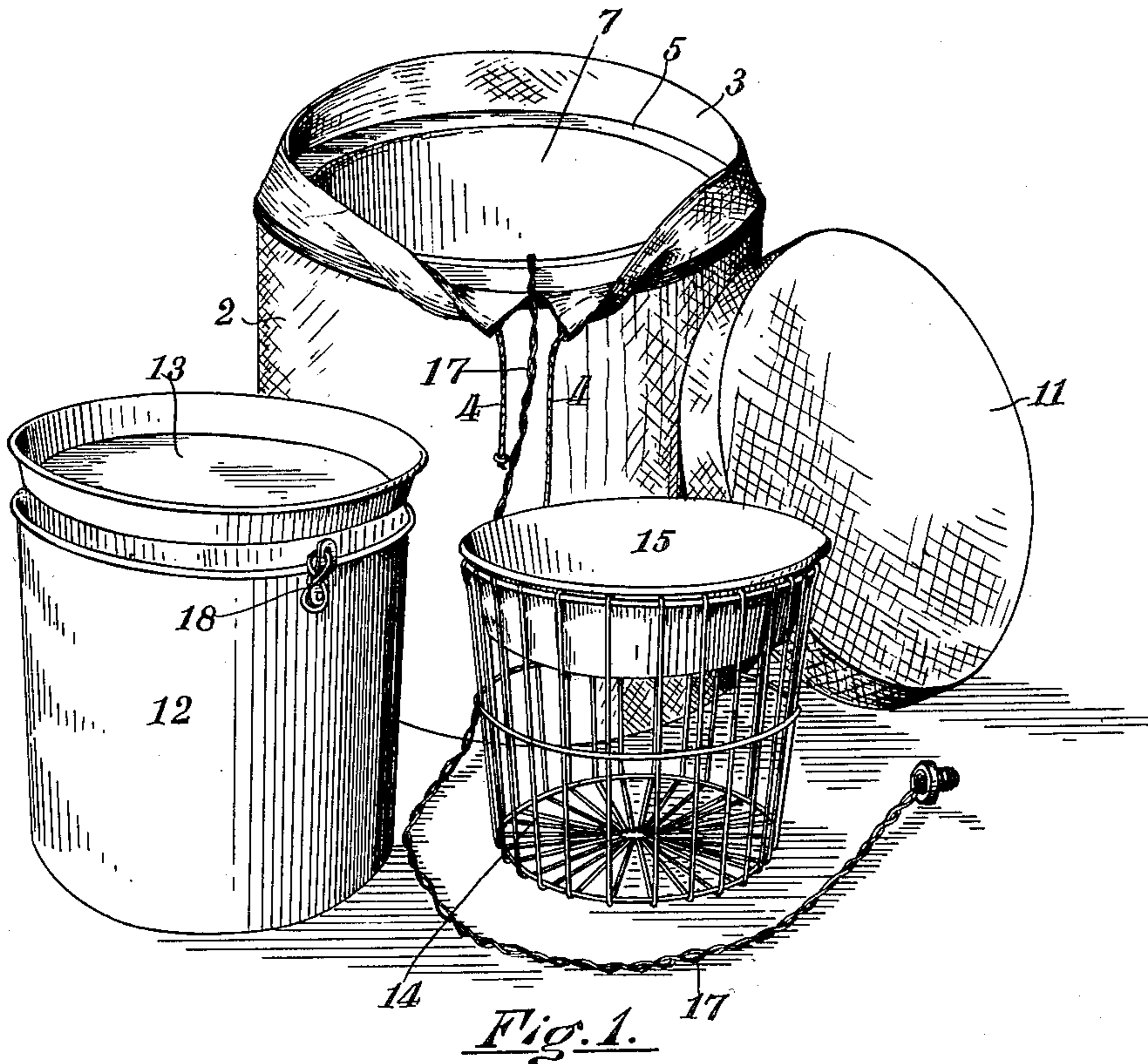


A. T. HALLOCK.
FIRELESS COOKER.
APPLICATION FILED AUG. 21, 1908..

917,056.

Patented Apr. 6, 1909.

2 SHEETS—SHEET 1.



Witnesses
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Minnie Johnson

Inventor
Arthur T. Hallock
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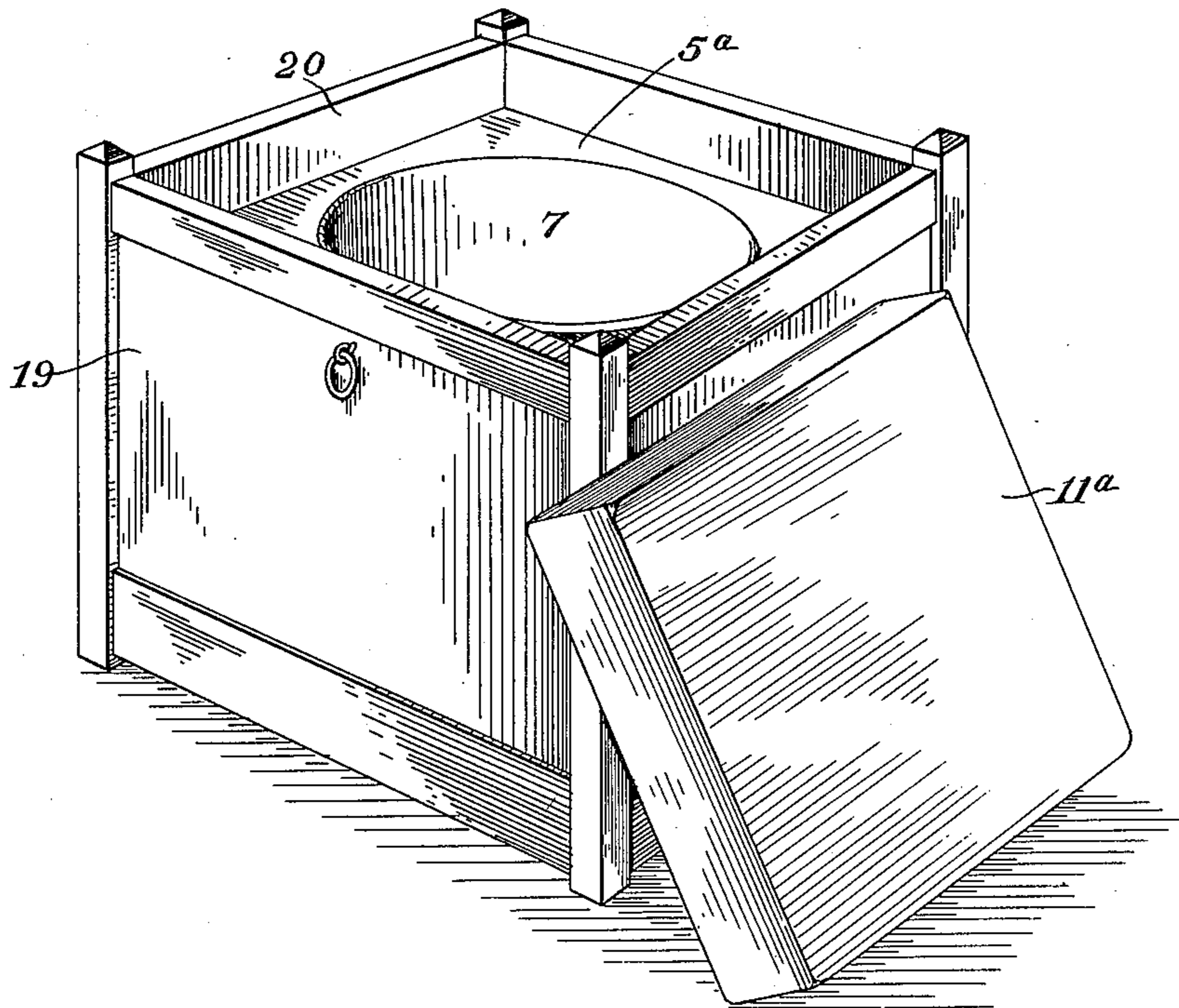


Fig. 3.

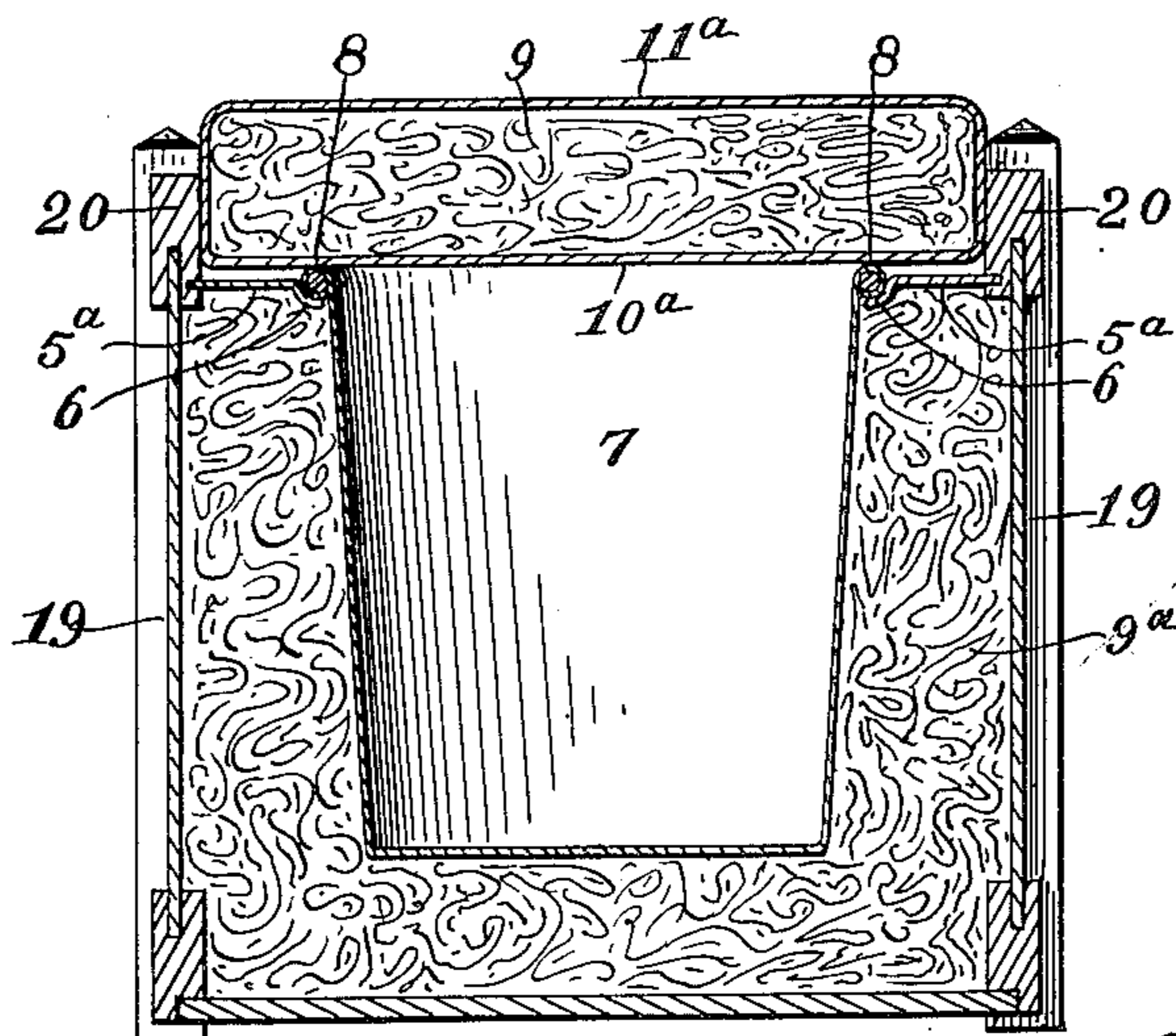


Fig. 4.

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UNITED STATES PATENT OFFICE.

ARTHUR T. HALLOCK, OF GRAND RAPIDS, MICHIGAN.

FIRELESS COOKER.

No. 917,056.

Specification of Letters Patent.

Patented April 6, 1909.

Application filed August 21, 1908. Serial No. 449,657.

To all whom it may concern:

Be it known that I, ARTHUR T. HALLOCK, a citizen of the United States of America, residing at Grand Rapids, in the county of Kent and State of Michigan, have invented certain new and useful Improvements in Fireless Cookers; and I do hereby 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.

My invention relates to improvements in fireless cookers, and its object is to provide convenient vessels for the articles to be cooked; to provide a lining that can be readily removed and replaced for purposes of cleaning the same, and for changing the insulating material; to provide a device that will not condense moisture upon the lining, and to provide the device with various new and useful features hereinafter more fully described and particularly pointed out in the claims, reference being had to the accompanying drawings in which;

Figure 1 is a perspective showing the parts disassembled; Fig. 2 a vertical section of the same with the parts assembled for use; Fig. 3 a modification of the case shown in perspective; and, Fig. 4 a vertical section of said modification.

Like numbers refer to like parts in all of the figures.

1 represents any convenient circular frame to support the structure preferably such as shown in my pending application, Serial No. 419,785, filed March 7, 1908.

2 is an outside covering for the same having a flexible upper portion contracted and secured by a cord 4, substantially as shown in said application.

5 is an annular sheet metal lining on the top of this frame, and having an inner concave margin 6 surrounding the opening therein to support a removable metallic lining 7 closed at the bottom and slightly conical, being open at the top and having an outwardly turned bead or flange 8 resting in the concave margin 6 and supporting said removable lining. Between this lining and the outer covering 2 is inserted heat insulating material 9^a and a pad or cushion 11 is provided filled with like material and removably placed above the described structure and within the margin 3 of the cover and secured therein by the cord 4. The upper and lower retaining material 10

and 11 of this pad are made of material porous or permeable to moisture, whereby the pad is adapted to retain the heat and at the same time permit the escape of whatever moisture may arise from the material being cooked. To conveniently retain said material; to place the same within the device, and to remove the same therefrom as occasion requires, I provide an openwork wire basket 14, and supported within the top of this basket, by an outwardly turned flange, is a shallow dish or basin 15 in which material consisting in part or whole of fluid may be placed, and below which solid materials such as vegetables can be placed in the basket 14. On the bottom of the lining and beneath this basket, I provide any heating body preferably an electrical heater 16, the conductor 17 of which extends upward and out over the lining and through the gusset opening of the covering. To further increase the capacity of the device for separately containing a variety of materials, I also provide an inner vessel 12 adapted to go within the lining and of substantially the same shape, adapted to receive the basket 14 and provided with handles 18 for lifting the same. The vessel 12 extends above the dish 15 a sufficient distance to carry a shallow dish 13 having an outwardly extended flange resting on the top of the vessel 12, and the dish 15 also furnishes an inner closure to the vessel 12. I am thus enabled to put into the device several vessels, each containing a separate article to be cooked, two upper shallow dishes adapted to contain fluids; a basket adapted to contain solids, and when the vessel 12 is used, fluids may also be placed therein. If no fluids are placed in the lower part of the basket, the heater 16 will afford sufficient dry heat so that the material in the lower part of the basket will be baked while the fluids in the upper dishes 15 and 13 may be kept at sufficient temperature to cook the contents thereof and any steam therefrom will escape upward through the pad 9 and will not condense on the interior of the lining or the material in the bottom of the basket. Each dish 13 and 15 also provides a separate closure for the vessel 12.

The modification shown in Figs. 3 and 4 consists of substituting for the circular case with fabric cover, a rectangular wooden case 19, having a rim 20 projecting above the lining 5^a to retain a rectangular pad 11^a,

the lining 5^a being rectangular at the margin, inserted in a groove in the upper part of the case and having a like circular opening with a like concave 6, a like lining 7 being inserted therein. Obviously this modification is not a substantial departure from the substance of my invention.

What I claim is;

1. In a fireless cooker, the combination of a case, a closure for the top of the same comprising a pad filled with heat insulating material, the outward surfaces of which pad are composed of material pervious to moisture, and a metallic lining for said case adapted to surround the material to be cooked and closed at the top by said pad.

2. In a fireless cooker, the combination of a heat insulated receptacle, a metallic vessel adapted to be placed within the receptacle, an openwork wire basket adapted to be placed within the vessel, a removable tray or dish supported in the upper part of the basket, and a second tray or dish supported in the upper part of the vessel above the first named tray.

3. In a fireless cooker, the combination of a case, a horizontally disposed metal lining in the top of the case and having a circular

opening surrounded by a concave margin, a removable lining suspended within the case and having an outwardly projecting bead resting in said concave margin, a metallic vessel within the lining, a heater in the bottom of the vessel, a wire basket in the vessel, a shallow tray supported in the top of the basket, a second tray suspended in the top of the vessel above the first named tray, each tray forming a closure for the vessel, insulating material between the lining and the case, and a pad filled with insulating material above the lining of said vessel and having permeable upper and lower retaining material.

4. A fireless cooker, comprising a case, a removable metallic lining in the case, heat insulating material between the lining and case, and a removable pad filled with heat insulating material to close the top of the case.

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

ARTHUR T. HALLOCK.

Witnesses:

PALMER A. JONES,
LUTHER V. MOULTON.