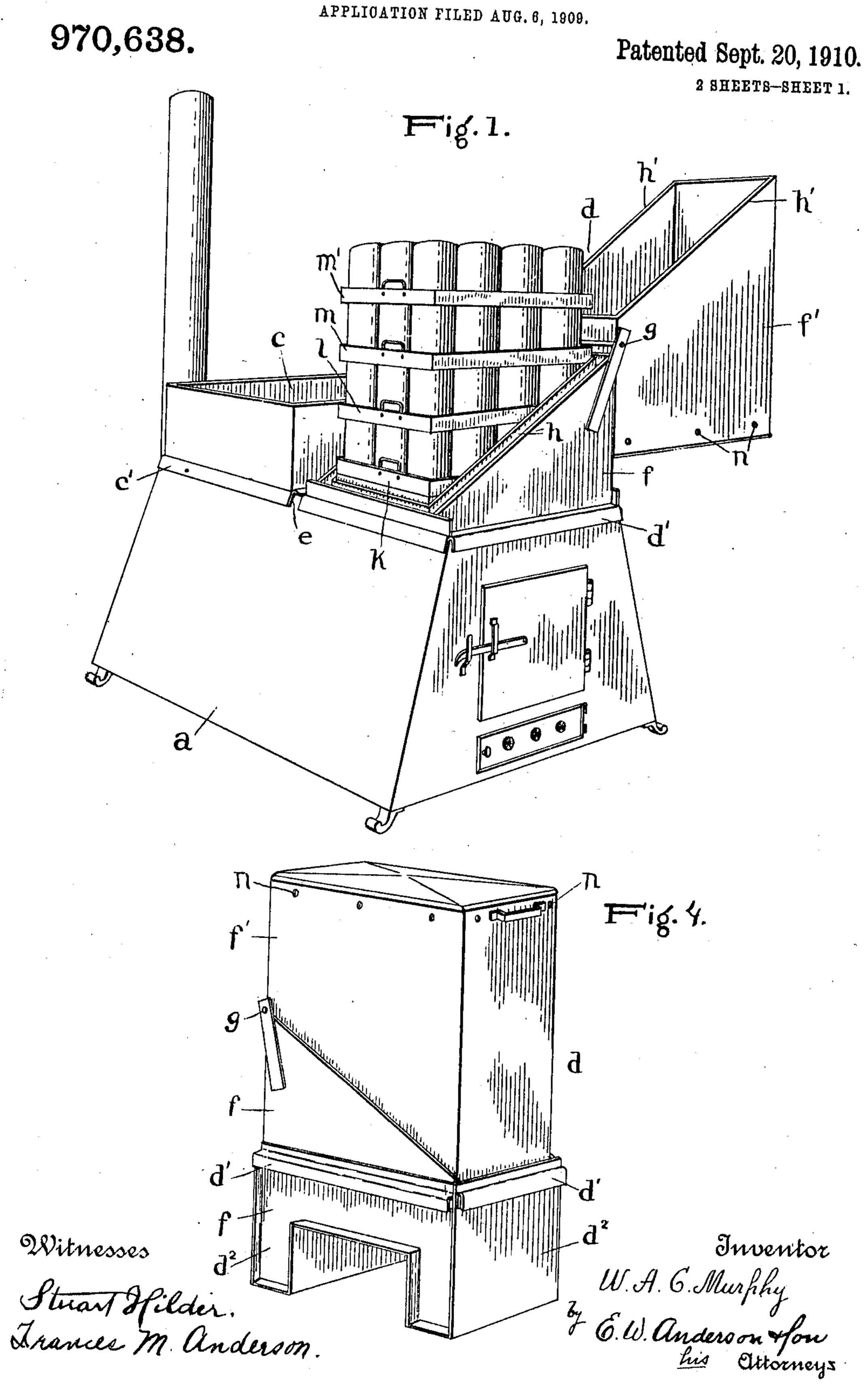
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STEAM COOKER.

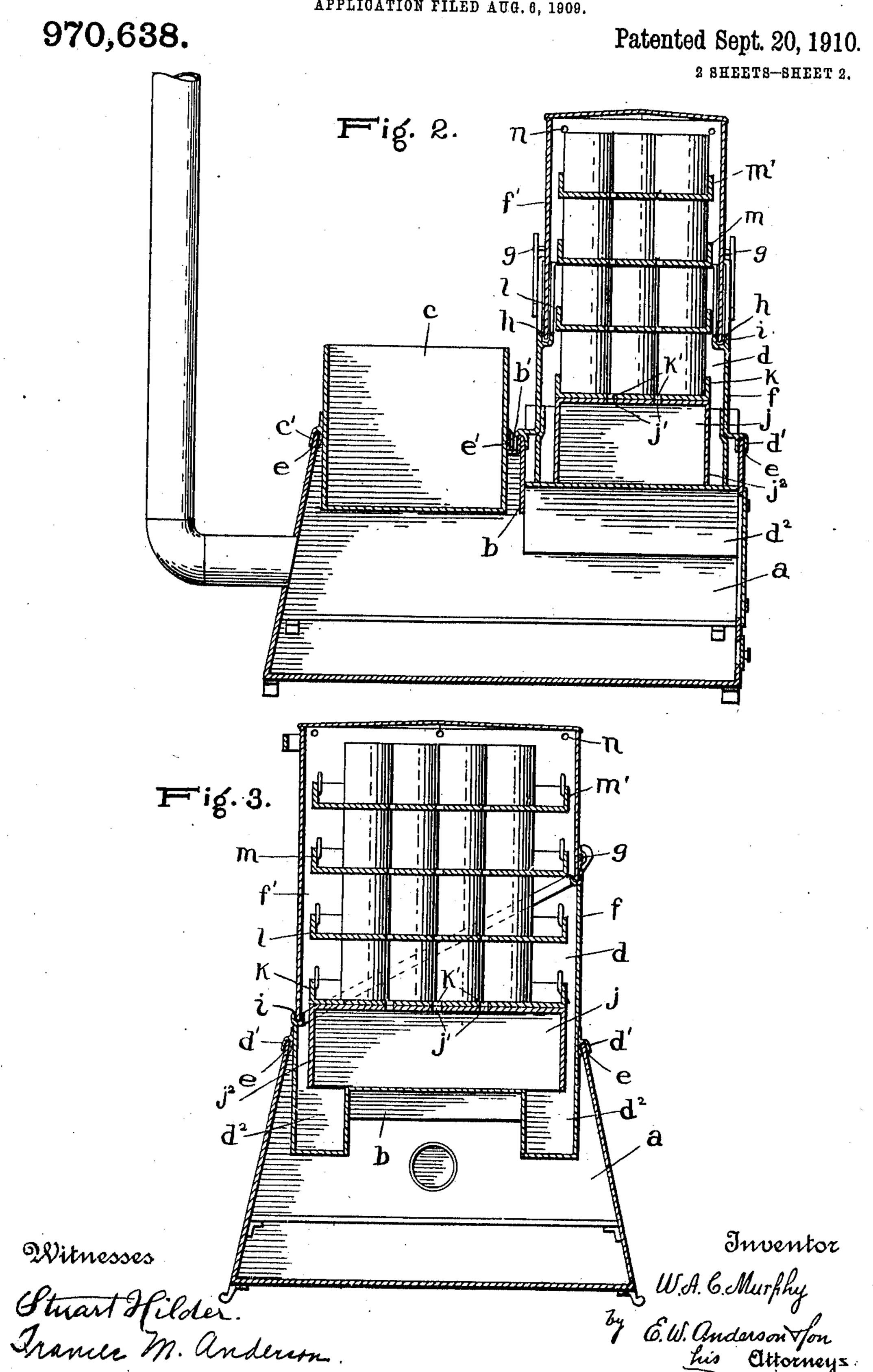
PPLICATION FILED AUG. 6, 190



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STEAM COOKER.

APPLICATION FILED AUG. 6, 1909.



UNITED STATES PATENT OFFICE.

WILLIAM A. C. MURPHY, OF SPRINGFIELD, MISSOURI.

STEAM-COOKER.

970,638.

Patented Sept. 20, 1910. Specification of Letters Patent.

Application filed August 6, 1909. Serial No. 511,628.

To all whom it may concern:

Be it known that I, William A. C. Murphy, a citizen of the United States, resident of Springfield, in the county of 5 Greene and State of Missouri, have made a certain new and useful Invention in Steam-Cookers; and I declare the following to be a full, clear, and exact description of the same, such as will enable others skilled in the art 10 to which it appertains to make and use the invention, reference being had to the accompanying drawings, and to letters or figures of reference marked thereon, which form a part of this specification.

15 Figure 1 is a perspective view of the invention with the cover of the cooking chamber thrown back. Fig. 2 is a central vertical longitudinal section of the invention. Fig. 3 is a cross section of the invention 20 taken through the cooking chamber. Fig. 4 is a detail perspective view of the cooking

chamber.

The invention relates to steam canners and cookers, or to steam cookers particularly 25 adapted for canning purposes, and it consists in the novel construction and combinations of parts as hereinafter set forth.

In the accompanying drawings, illustrating the invention, the letter a, designates a 30 furnace or combustion chamber, open at the top and having a door for insertion of fuel,

and a stove pipe connection.

The upper part of the furnace is divided into two compartments by a partition b, a 35 scalding vat c, fitting in the smaller compartment and a steam cooking chamber d, fitting in the larger compartment, both scalding vat and steam cooking chamber having lateral supporting flanges c', and d', 40 respectively, extending around the same and closely engaging the upper edge portions of the furnace, suitable packing strips e, being employed to make the fit smoke and gastight. The flange c', of the scalding vat 45 and the adjacent flange d', of the steam cooking chamber both engage a groove b', of the partition b, also having packing strips e'.

The steam cooking chamber is divided 50 into two parts upon an oblique plane, extending upward from one end or side, the lower part f, being adapted to contain the can trays or supports and cans, which project partly above the top thereof, while the 55 upper part f', which forms a large portion of the chamber, is hinged at its smaller end in the upper side portions of the cover for

to the lower part at g, being capable of turning back upon its hinges to leave the can trays or supports and cans partially exposed and readily accessible, as shown in Fig. 1 of 60 the drawings. A groove h, is formed around the upper oblique edge of the lower part f, of the cooking chamber, the lower oblique edge portion h', of the upper part f, of said chamber fitting closely in said 65 groove, suitable packing strips i, being em-

ployed to make the joint steam-tight.

The lower body portion f, of cooking chamber d, is provided with downward extending water legs d^2 , d^2 , at each end, pro- 70 jecting into the furnace for better heating effect. Upon the bottom of this chamber joining said water legs rests a platform support j, having legs j^2 , and projecting at the ends over the water legs d^2 , d^2 , and having 75 openings j', j', for admission of the rising steam. Upon this platform rests a shallow tray k, having perforations k', k', in its bottom and adapted for the reception of a number of cans the contents of which are to be 80 steamed or cooked. Upon the cans in the tray k, is placed a second perforated tray l, similar to the tray k, and adapted also to receive cans of material to be steamed, a third and similar perforated tray m, being 85 shown as resting upon the second series of cans and receiving in its turn a load of cans. A fourth tray m', is also shown. This loading of the steam cooking chamber with cans tier upon tier is conveniently accomplished 90 owing to the division of the chamber obliquely into two parts, the upper cover part forming a large portion of the chamber, leaving when thrown back the contents of the lower body part exposed and accessible 95 and rendering easy the insertion of the various trays and cans without interference with the side walls of the body part, three of said side walls being at the same time left of sufficient dimensions to form a limiting 100 stop or abutment for the trays of the several layers or tiers.

The body part of the steam cooking chamber is partially filled with water, which fills the water legs and partially fills the 105 platform support. When the cover is lowered a steam-tight joint is formed between the same and the lower body of the chamber, owing to the close joint and the packing strips before referred to, added to the weight 110 of the cover. Perforations n, n, are formed

escape of steam. The perforations in the various trays serve to admit the steam to all parts of the chamber between all of the cans, which are thoroughly steamed or cooked to the desired degree, when the cover is raised and the trays with the cans removed.

My steam cooker may be made of any suitable size and dimensions, for use in the home with a small number of cans or in factories with a large number. It is not necessary to fill the various trays with cans, and one, two or more layers of cans with trays may be used as desired.

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

1. In a steam cooker, a cooking chamber having a lower body member, and an upper hinged cover member composing the major portion of said chamber and having oblique meeting edges in a single plane extending upward from the bottom portion of one side and terminating intermediately of the height

of the opposite side, one of said members 25 having a grooved edge portion and the other member having its meeting edge portion closely engaging the same in a steam-tight manner.

2. In a steam cooker, a cooking chamber 30 having a lower body member and an upper cover member having oblique meeting edges extending upward from the bottom portion of one side and terminating intermediately of the height of the opposite side, said meeting edges having a steam-tight engagement, said body member having downward extending water legs, and a platform support having downturned edge flanges resting upon the bottom of said body member and 40 extending at its ends over said water legs.

In testimony whereof I affix my signature,

in presence of two witnesses.

WILLIAM A. C. MURPHY.

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Witnesses:

Joseph Dieterman, C. A. Hubbard.