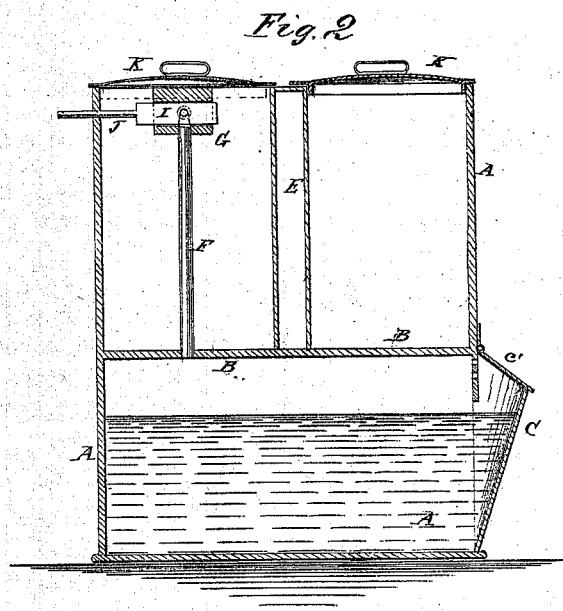
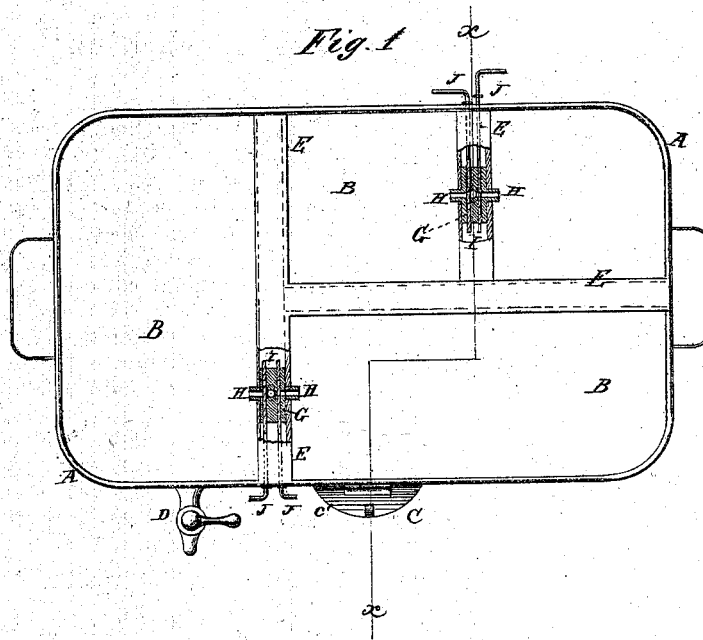


F. MEYER.

Improvement in Culinary Boilers.

No. 115,338.

Patented May 30, 1871.



Witnesses:

Wm. H. C. Smith.
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UNITED STATES PATENT OFFICE.

FREDERICK MEYER, OF NEW YORK, N. Y.

IMPROVEMENT IN CULINARY BOILERS.

Specification forming part of Letters Patent No. 115,338, dated May 30, 1871.

To all whom it may concern:

Be it known that I, FREDERICK MEYER, of New York city, in the county and State of New York, have invented a new and useful Improvement in Boiler for Keeping Cooked Food Warm; and I do hereby declare that the following is a full, clear, and exact description thereof, which will enable others skilled in the art to make and use the same, reference being had to the accompanying drawing forming part of this specification, in which—

Figure 1 is a top view of my improved boiler, part being broken away to show the construction. Fig. 2 is a detail sectional view of the same taken through the line *x x*, Fig. 1.

Similar letters of reference indicate corresponding parts.

My invention has for its object to furnish an improved vessel for keeping food warm for any desired length of time, and in proper condition for eating, and which shall be simple in construction and convenient and effective in use; and it consists in the construction and combination of the various parts of the boiler, as hereinafter more fully described.

A is the body of the boiler, the interior of which is divided by a horizontal partition, B. The space below the partition B is designed for the water, which is poured through the spout-like opening C. The water can be drawn off in whole or in part, as required, through the stop-cock D. The space above the horizontal partition B is divided into four, more or less, compartments by the partitions E. Some or all the partitions E are made double, and in the space between said partition-walls are placed pipes F, the lower ends of which open into the water-chamber below the partition B. The upper end of the pipe F terminates in a box or chambered block, G, secured in the upper part of the said space, and from each of which short pipes H lead out through the walls of said partition into the adjacent compartments, as shown in Fig. 1. The ends of the pipes H within the box G are closed by

slides I, which are attached to rods J, which pass out through the walls of the boiler A, as shown in Figs. 1 and 2, so that the slides I can be conveniently operated to open, close, or partly open, or partly close, the inner ends of the pipes H. Each of the compartments of the boiler A is provided with a closely-fitting cover, K.

The boiler thus constructed is placed upon the stove, and a sufficient amount of water is poured into the lower compartment. When the food is cooked, if it is necessary, for any cause, that it should be kept for a time before eating, it is placed in the upper compartments, and the slide J of the pipe H leading into each compartment is adjusted so as to admit such an amount of steam into each compartment as may be required to keep the particular variety of food placed in that compartment moist and in proper condition to be placed upon the table at any time. If at any time too much steam may be formed, the cover *c'* of the spout C may be raised, allowing a portion of the steam to escape in that way.

By this means cooked food may be kept warm for a long time without drying up, and in proper condition to be set upon the table at any time.

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

The boiler A, provided with a covered spout, C *c'*, stop-cock D, horizontal partitions B, vertical partitions E, pipes F, boxes G, short pipes H, slides I, rods J, and covers K, said parts being constructed and arranged in connection with each other, substantially as herein shown and described.

The above specification of my invention signed by me this 29th day of March, 1871.

FREDERICK MEYER.

Witnesses:

JAMES T. GRAHAM,
GEO. W. MABEE,