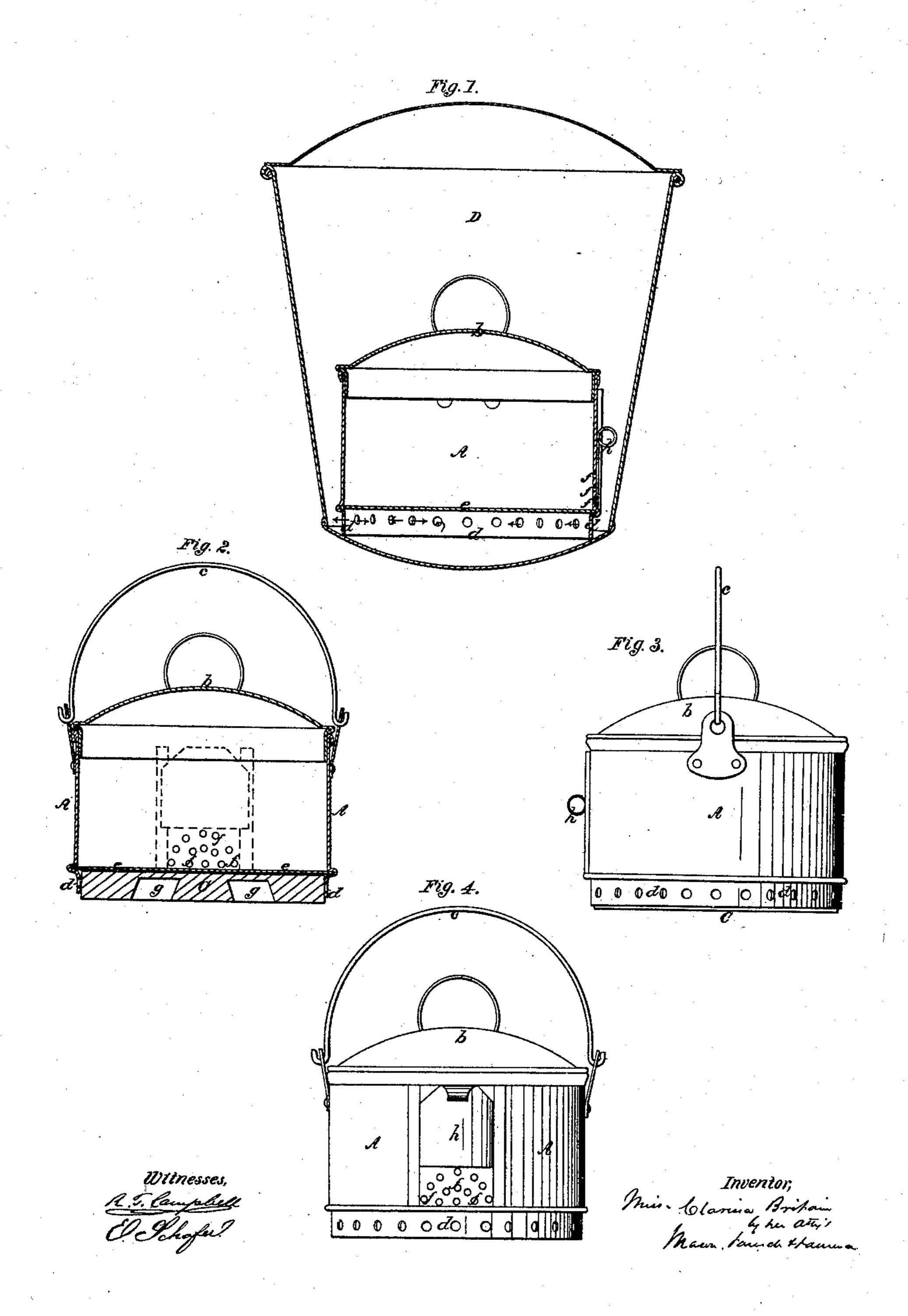
C. BRITAIN. VEGETABLE BOILER.

No. 43,087.

Patented June 14, 1864.



United States Patent Office.

CLARISSA BRITAIN, OF ST. JOSEPH, MICHIGAN.

IMPROVEMENT IN VEGETABLE-BOILERS.

Specification forming part of Letters Patent No. 43,087, dated June 14, 1864.

To all whom it may concern:

Be it known that I, CLARISSA BRITAIN, of St. Joseph, county of Berrien, and State of Michigan, have invented a new and Improved Vegetable-Boiler; and I do hereby declare that the following is a full, clear, and exact description thereof, reference being had to the accompanying drawings, making a part of this specification, in which—

Figure 1 represents a vertical sectional view of my boiler arranged within a kettle. Fig. 2 is a section through the boiler and removable base. Figs. 3 and 4 are exterior views of

my improved boiler.

Similar letters of reference indicate corre-

sponding parts in the several figures.

The object of my invention is to construct a boiler or kettle in such manner and to provide it with such means as will render it very useful in the several operations of boiling, mashing, and drying potatoes, and other vegetables, and of keeping the same warm upon a stove without liability of burning, as will be hereinafter described.

To enable others skilled in the art to make and use my invention, I will describe its con-

struction and operation.

I have represented my boiler in Fig. 1 applied within a common kettle, which fits into the stove holes on top of a stove, and which may be provided with an escape-pipe in its cover, leading into the smoke-pipe of the stove, for conducting off the steam from the boiler. The boiler A is constructed with a cover, b, bail c, and a perforated annular flange, d, which latter projects below the bottom e a sufficient distance to form a support for the boiler when arranged within the kettle D and when it is placed upon a stove. The perforations through the annular flange d allow of the free circulation of water beneath the boiler, as shown in Fig. 1, and also admit of the circulation of air beneath the boiler when it is put directly upon the top of a stove to keep the articles contained in it warm after they have been cooked in kettle D. This circulation of air beneath the boiler A will pre-

vent it from being injured and its contents burned by the heat of the stove. This flange d serves also another purpose. In the operation of smashing potatoes, or other vegetables, it is necessary that the thin sheet-metal bottom e should have a firm and solid base upon which it can rest, and for this purpose I employ a block, C, Fig. 2, which is prepared so as to fit snugly within the space surrounded by the flange d, and to form a support for the entire surface of bottom e. This base-block is made somewhat thicker than the width of the flange d, so as to project below the same, as shown in Figs. 2 and 3. By this means the entire boiler is supported upon the block C, instead of upon the table or bench on which the block rests. The two holes g g in the bottom of block C are for the purpose of receiving the fingers to enable the block to be removed from the boiler to allow the latter to be put upon a stove. The side of the boiler A is perforated at f f, to allow the water in kettle D to enter it during the operation of boiling, and also to allow of the draining of the vegetables of water after boiling. These perforations are closed by means of the sliding gate h. (Shown in Figs. 1, 2, and 4.)

Having thus described my invention, what I claim as new, and desire to secure by Let-

ters Patent, is—

1. A vegetable boiler constructed with a perforated flange, d, surrounding its bottom edge and openings f in its side, provided with a closing gate, h, substantially as and for the purposes described.

2. The combination of annular flange d and detachable base-block C with the vegetable-boiler, constructed and operating substan-

tially as herein described.

Witness my hand in matter of my application for a patent for an improved vegetable-boiler.

CLARISSA BRITAIN.

Witnesses:

R. T. CAMPBELL, E. SCHAFER.