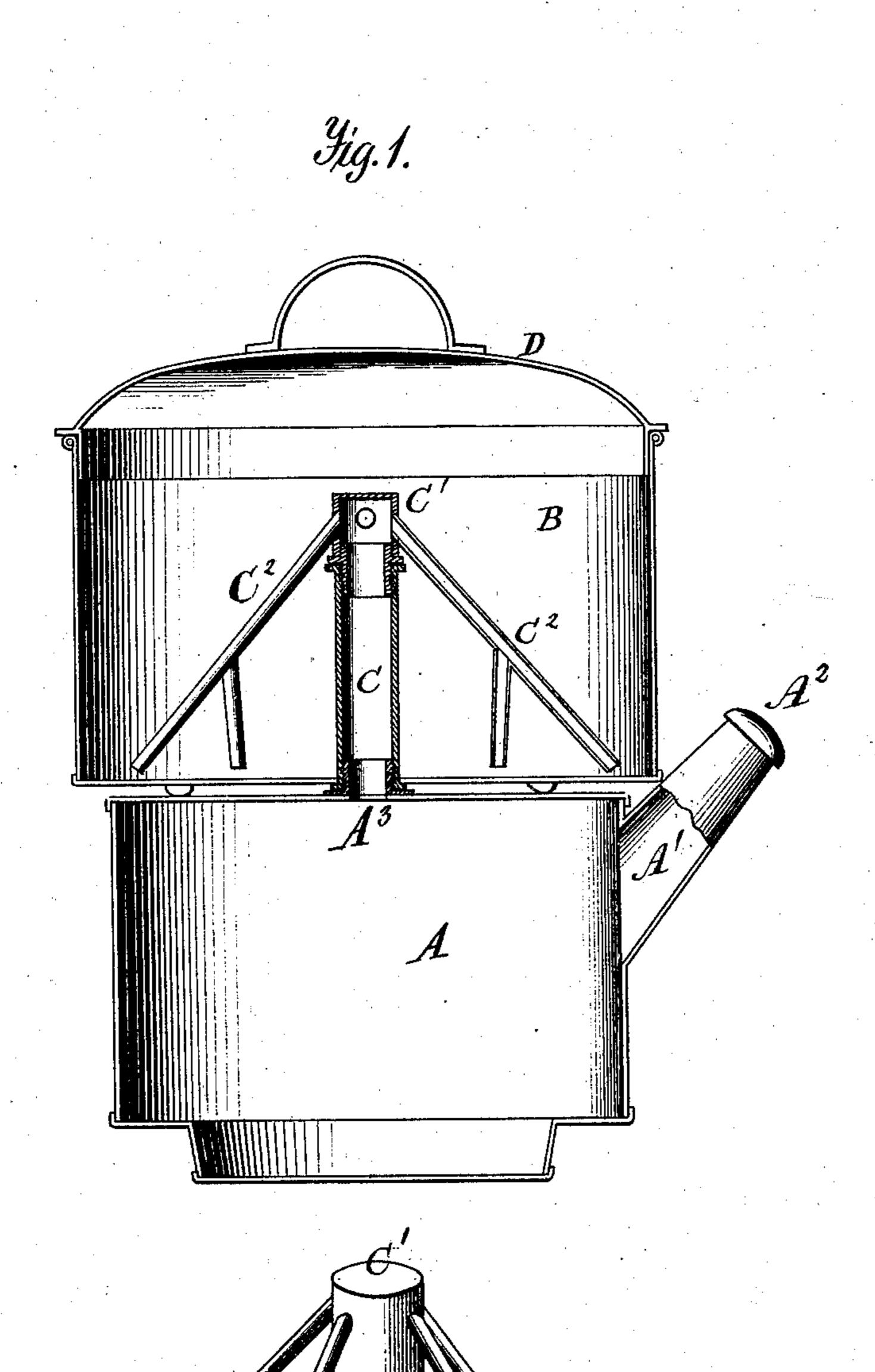
J. DEMOSS. Culinary-Vessel.

No. 165,483.

Patented July 13, 1875.



Witnesses. A. Ruppert, a. C. Cassell

Inventor.

UNITED STATES PATENT OFFICE.

JAMES DEMOSS, OF SOMERSET, INDIANA.

IMPROVEMENT IN CULINARY VESSELS.

Specification forming part of Letters Patent No. 165,483, dated July 13, 1875; application filed May 19, 1875.

To all whom it may concern:

Be it known that I, James Demoss, of Somerset, in the county of Wabash and State of Indiana, have invented a new and useful Improvement in Culinary Steamers, of which the following is a specification:

This utensil is intended to take the place of the steamers in common use for cooking meats and vegetables, and is distinguished from those before known in the peculiar construction and arrangement of the parts, to be hereinafter explained.

In the annexed drawings, which make a part of this specification, Figure 1 is a sectional elevation of the utensil, and Fig. 2 is a perspective view of the steam head and pipes.

The utensil is constructed of two sections, A and B. The lower section A has a copper bottom fitted to the stove or range, and is a steam-tight boiler, into which water may be poured through the spout A1, and then it is closed by screwing on a tight-fitting cap, A2. In the center of the top of the boiler is a short tube having a screw-thread cut on it to receive a corresponding thread in a tube which opens through the center of the bottom of the steamer B, and rises nearly to the top thereof. On top of the pipe C is screwed a head, C1, which has branching pipes C2, extending down in different directions, and opening near the bottom of the steamer. It is covered by a tightly-fitting cover, D.

The articles to be cooked are deposited in the steamer around the pipes C², and the cover is placed on and the steamer screwed onto the boiler until projections on the bottom of the former bear on the upper surface of the latter. The utensil being then put over the fire, the water in the boiler, when converted into steam, will pass in that form into the steamer. By this means it is impossible that the articles to be cooked can be burned.

The articles to be cooked can be raised on a perforated bottom, so as not to be saturated with the water of condensation in the steamer; or a siphon may be arranged to prevent the accumulation of water.

For very cold climates, to prevent a too rapid condensation of the steam, the walls of the steamer and cover may be made double, with an intervening air-space.

What I claim as my invention, and desire

to secure by Letters Patent, is-

The combination of the boiler and steamer and intercommunicating steam-pipe with the head C¹ and branch pipe C², substantially as set forth.

In testimony whereof I have signed my name to this specification in the presence of two subscribing witnesses.

JAS. DEMOSS.

Witnesses:

ASA S. ROSS, EDWARD MERCER.