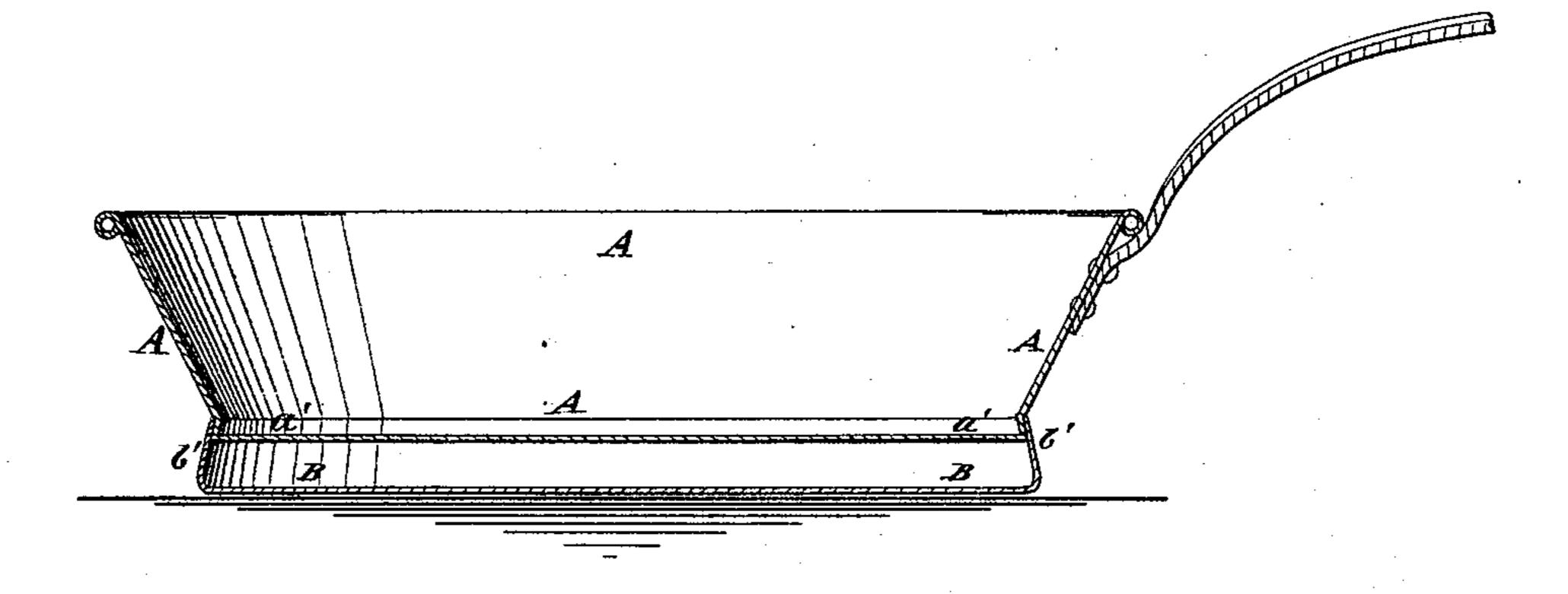
J. B. JONES.

COOKING-VESSEL.

No. 175,710.

Patented April 4, 1876.



WITNESSES: Millergoist In Goethals BY MINNEYS.

UNITED STATES PATENT OFFICE.

JOHN B. JONES, OF BROOKLYN, E. D., NEW YORK.

IMPROVEMENT IN COOKING-VESSELS.

Specification forming part of Letters Patent No. 175,710, dated April 4, 1876; application filed February 5, 1876.

To all whom it may concern:

Be it known that I, John B. Jones, of Brooklyn, E. D., in the county of Kings and State of New York, have invented a new and useful Improvement in Double-Bottom Cooking-Vessel, of which the following is a specification.

The figure is a vertical section of a cooking-

vessel illustrating my invention.

The object of this invention is to furnish improved cooking-vessels, which shall be so constructed that the article to be cooked will be protected from burning, however hot the fire may be, which will enable the contents of said vessel to be raised to any desired temperature, and which shall be simple in construction and inexpensive in manufacture.

The invention consists in a double-bottom cooking-vessel in which the second bottom has an inwardly inclined flange formed upon it to fit upon the sides of the main vessel, where it is secured in place by a bead formed upon the outer surface of said sides and beneath the edge of the said flange by forming a groove upon the inner surface of said sides, as hereinafter fully described.

A is the body of the vessel, which is spun up or pressed from a disk of sheet metal. B is the second bottom, which has a flange, b', spun upon its edge. The flange b' is then drawn

inward, or is made narrower at its mouth than at its base. The flanged bottom B is made of such a size as to fit upon the lower part of the sides of the vessel A. A bead, a', is then formed around the lower part of the sides of the vessel A, beneath the edge of the flange b', by spinning or pressing a groove around the inner surface of said sides, as shown in the figure. This construction secures the second bottom to the vessel A in a convenient and inexpensive manner, without brazing or riveting, and forms an air-chamber in the bottom of the vessel, which protects the contents of the vessel from being burned, however hot the fire may be, and at the same time allows the said contents to be heated to any desired temperature.

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

Patent—

The combination of body A and bottom B, secured together by the bead a' on the former and the flange b' on the latter, as shown and described, whereby only that portion of the vessel is made double which comes in contact with the fire.

JOHN B. JONES.

Witnesses:

JAMES T. GRAHAM, T. B. Mosher.