

W. E. FOSKET.
CULINARY-STEAMER.

No. 176,612.

Patented April 25, 1876.

Fig. 1.

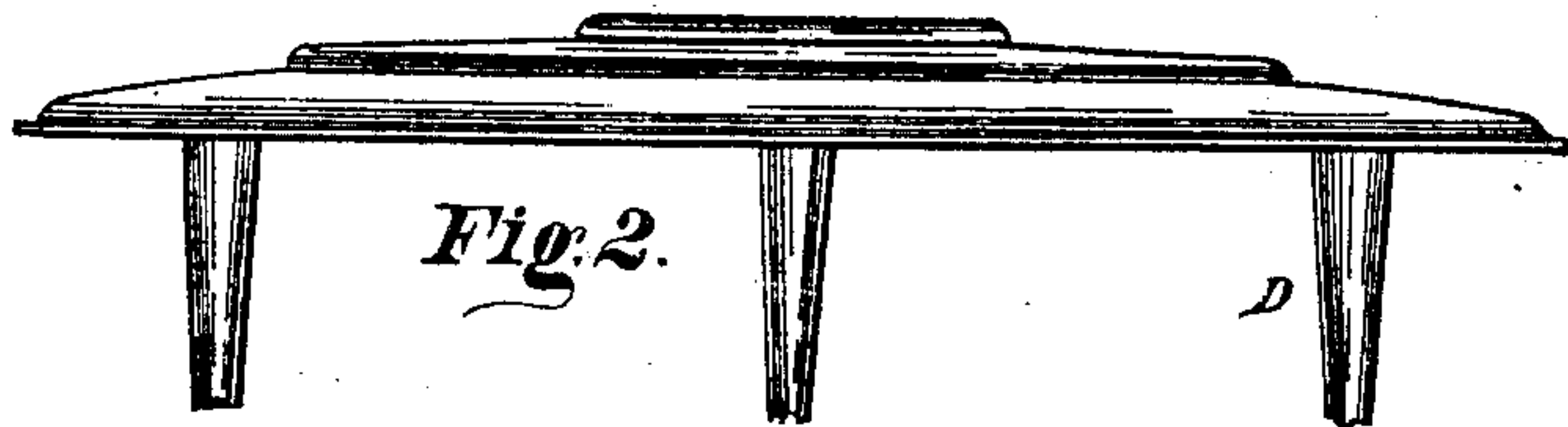
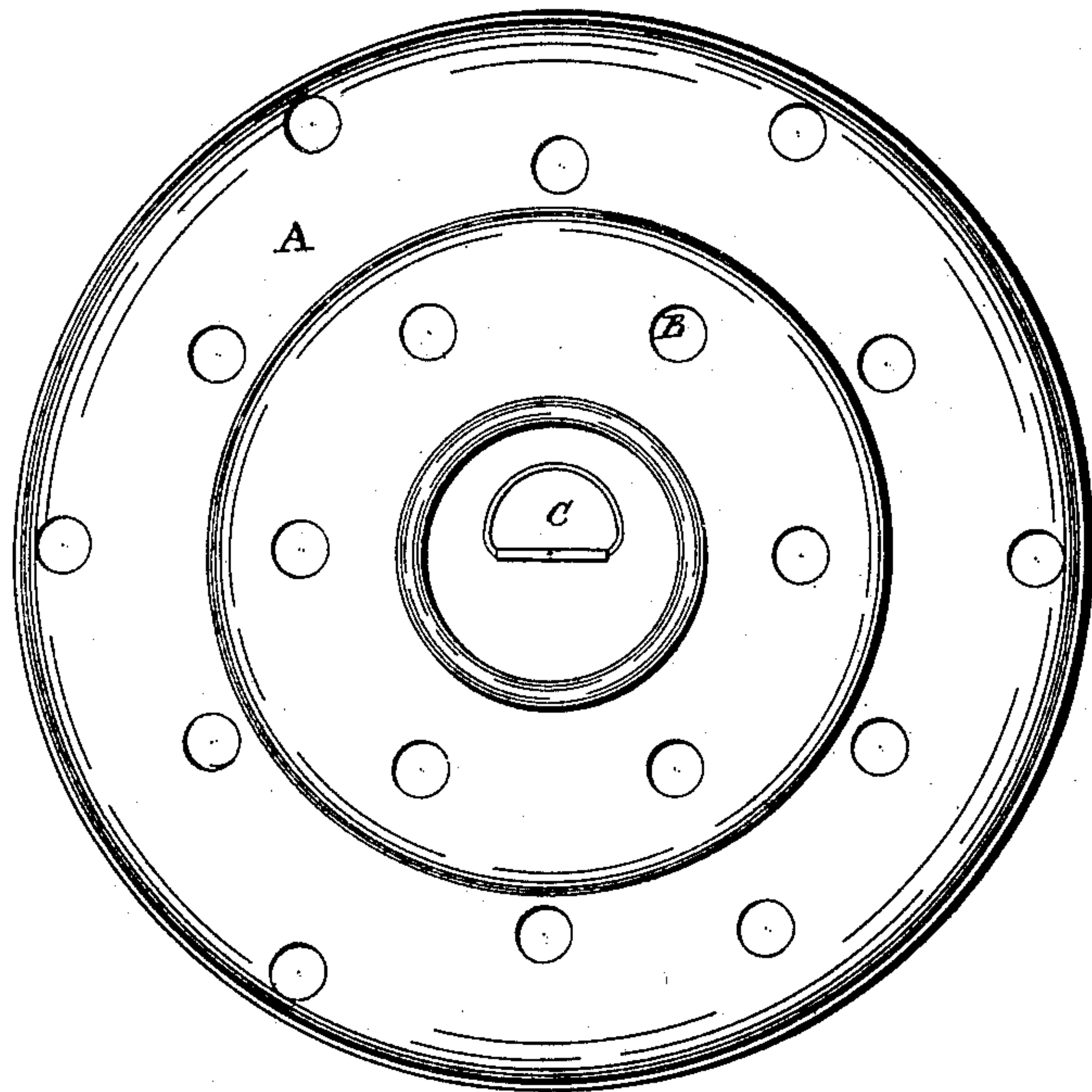


Fig. 3.

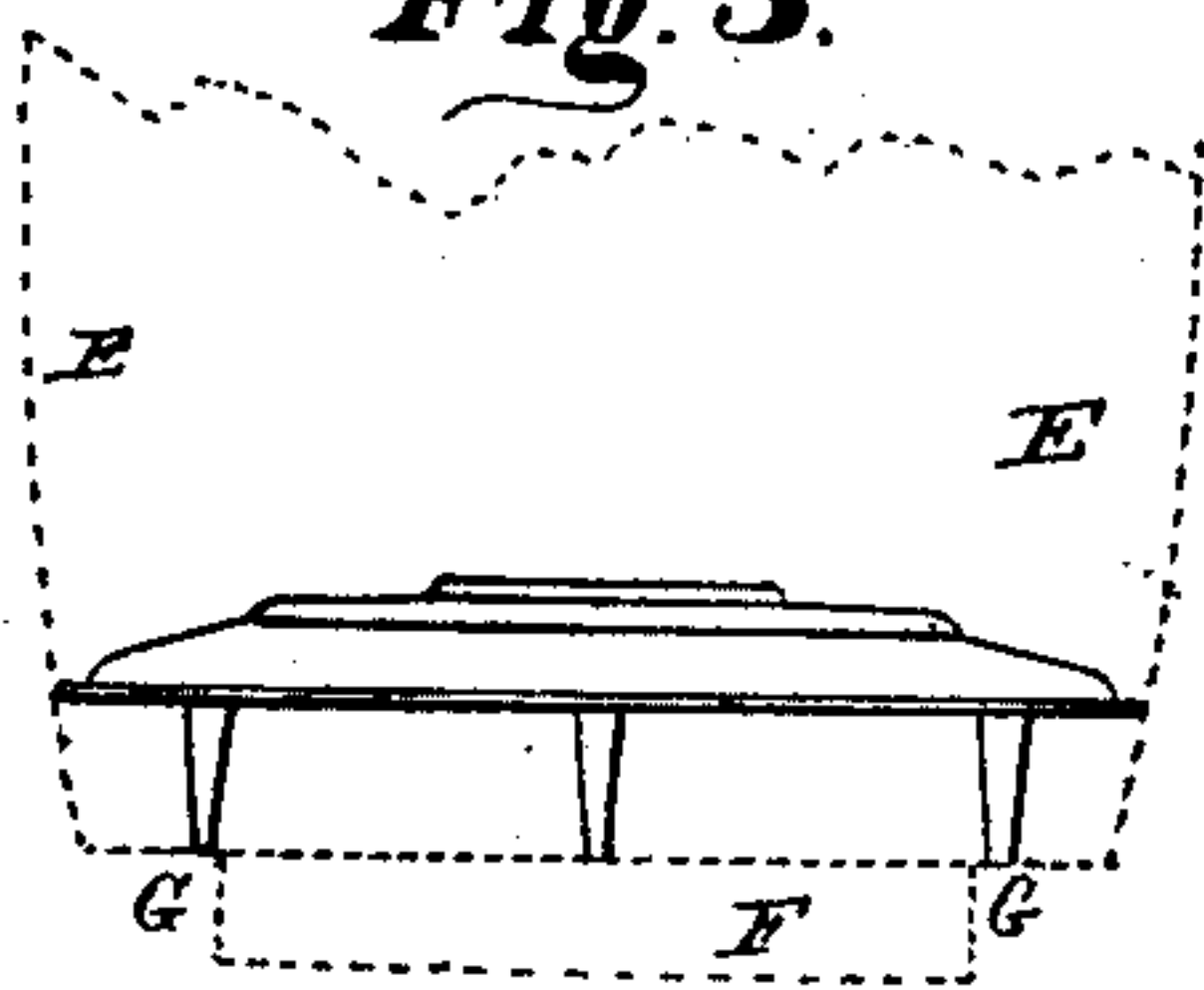
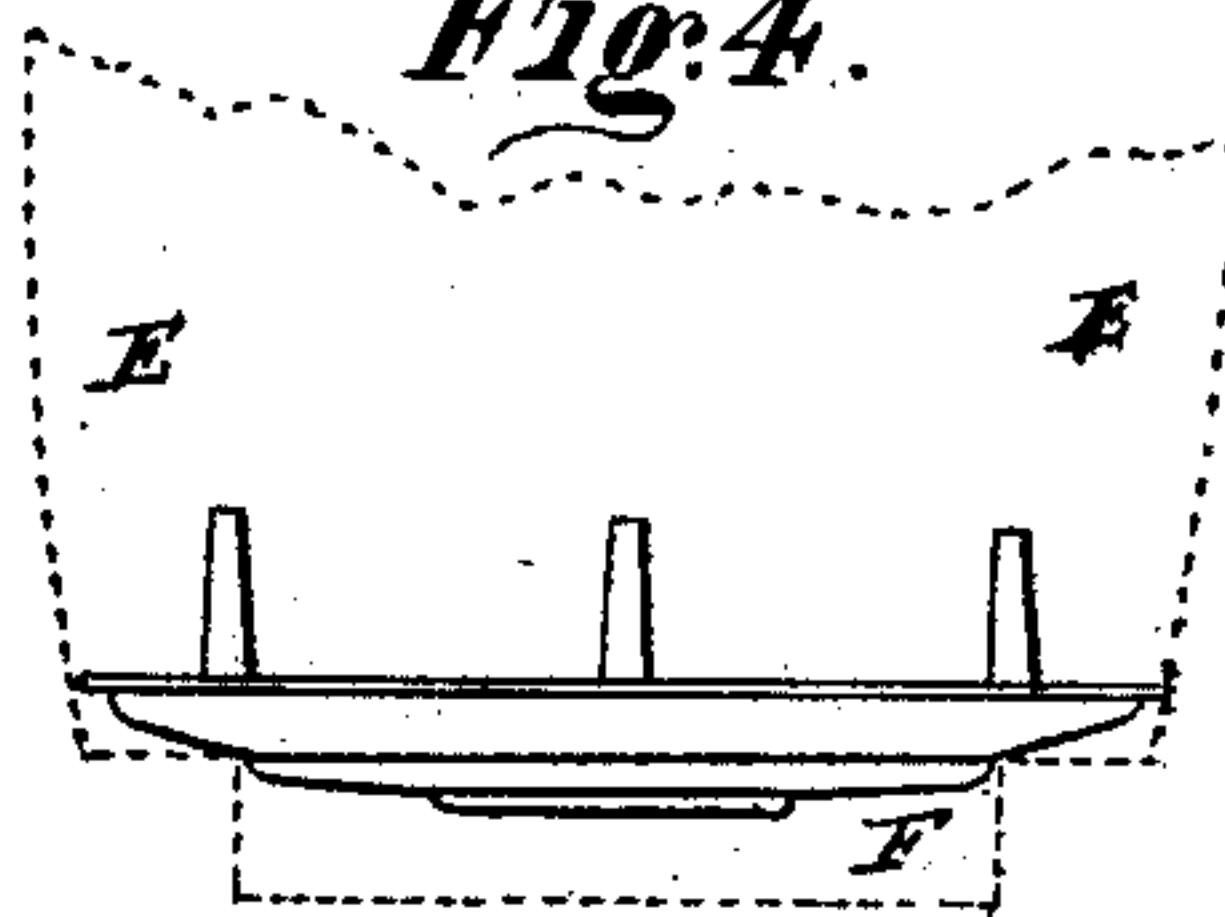


Fig. 4.



Witnesses.

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UNITED STATES PATENT OFFICE.

WARREN E. FOSKET, OF CLEVELAND, OHIO.

IMPROVEMENT IN CULINARY STEAMERS.

Specification forming part of Letters Patent No. **176,612**, dated April 25, 1876; application filed January 25, 1875.

To all whom it may concern:

Be it known that I, WARREN E. FOSKET, of Cleveland, in the county of Cuyahoga and State of Ohio, have invented a new and Improved Culinary Steamer; and I do hereby declare that the following is a full, clear, and complete description thereof, reference being had to the accompanying drawings, making a part of the same.

Figure 1 is a top view of the steamer. Fig. 2 is a side view. Figs. 3 and 4 will be referred to in the description.

Like letters of reference refer to like parts in the several views.

The nature of this invention relates to a removable and reversible culinary steamer, as a new article of manufacture, made from sheet metal, and consisting of a perforated disk, slightly convex on its upper surface, having upon it raised portions, and supported upon legs. This is intended to be placed in the kettle, with the water, &c., below, and one or more disks used above each other, with the articles of food supported upon them, as the exigencies of the case may require.

The following is a more full and complete description:

In the drawing, A, Fig. 1, represents the disk, made from sheet metal; B, the holes; C, the loop or ring, for the purpose of facilitating the placing or removal of the steamer from the kettle. On the under side of the disk are secured legs D, for the purpose of holding it at a proper distance from the bottom of the kettle, and accommodating a sufficient quantity of water, &c., below, and preventing the food from coming in contact with the bottom of the kettle, thereby avoiding the scorching and burning of the food. The disk is, as before mentioned, slightly convex on the upper side, having upon it raised portions, as clearly shown in the drawing, for the purpose of giving greater strength to the steamer in supporting the article placed upon it, and affording, on its under concave surface, a greater quantity of space, more especially required when a number of articles are desired to be steamed at one time. The legs D may be of any required length.

In the reduced Figs. 3 and 4 the dotted

lines E represent the body of the kettle, and F the cavity below.

In Fig. 3 the steamer is represented as resting on its legs upon the shoulder G of the kettle.

In case the circumference of the cavity F is the same or a little more than the circumference described by the legs, so as to cause one or two of the legs only to enter the cavity, it would naturally tip the disk in the kettle, thus causing the sliding off of the food into the water below. This is avoided by reversing the steamer, as in Fig. 4, whereby the disk is prevented from tipping by its edges resting upon the shoulder G, the object being to keep the articles from the bottom of the kettle to prevent their burning.

The practical advantages of this steamer are as follows: It is well known the steamer in ordinary use is a large and cumbersome article, intended to rest upon the top of the kettle, and designed to accommodate only one article at a time. It is frequently desirable to cook different vegetables, &c., and for this purpose it would be necessary to use more kettles and steamers than would be convenient; or, if it is undesirable to have in use more than one kettle and steamer, the usual way is to place the different vegetables and meats together, which, when cooked, are necessarily mixed together, presenting not only an untidy appearance upon the table, but, by the boiling and steaming in a mass, destroying the delicate and different flavors of the vegetables and meats.

By the use of my improved steamer not only is avoided the presence of the unwieldy utensil now in common use, but one or more articles may be cooked at the same time, and with using one kettle only.

The disks may be placed with the articles of food between them, one above the other, the steam from the water below passing successively through the disk by means of the perforations, thereby thoroughly cooking the food, which, when served, may by this means be kept separately one from the other.

This steamer, by its peculiar construction, is adapted not only to kettles of different-sized cavities, and without them, but, by the aid of

the legs, (which, as before mentioned, may be longer or shorter,) can be used with kettles of different dimensions, whereas the steamer in ordinary use can be used with only one kettle especially adapted to it.

What I claim as my invention, and desire to secure by Letters Patent, is—

As a new article of manufacture, the within-described removable and reversible culinary steamer, made from sheet metal, and consist-

ing of a perforated convex disk, A, having upon it raised portions for strengthening the same, and provided on its under surface with legs D, as and for the purpose herein shown and described.

WARREN E. FOSKET.

Witnesses:

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