

(No Model.)

E. A. STEARS.
CULINARY VESSEL.

No. 273,629.

Patented Mar. 6, 1883.

Fig. 1.

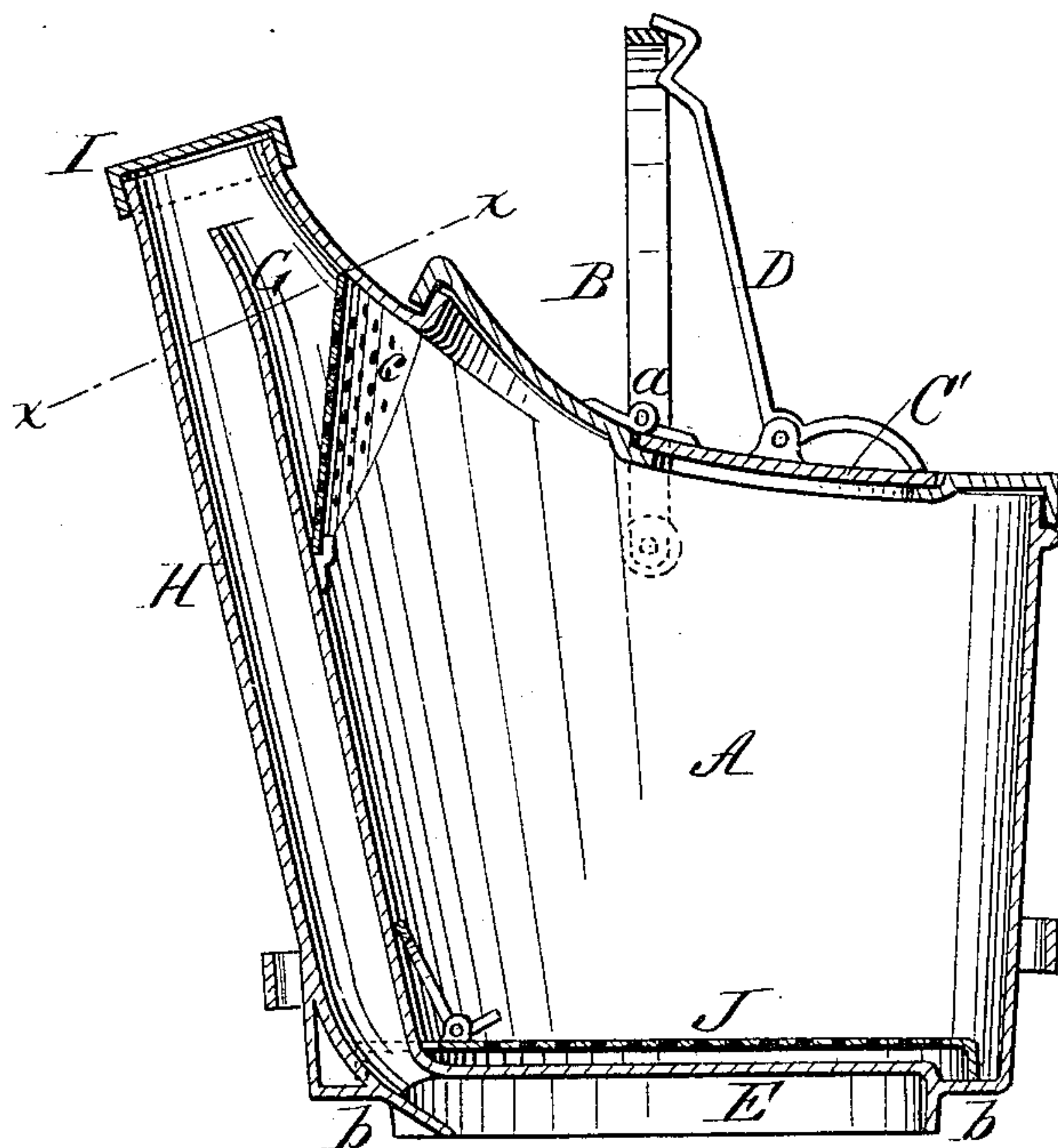
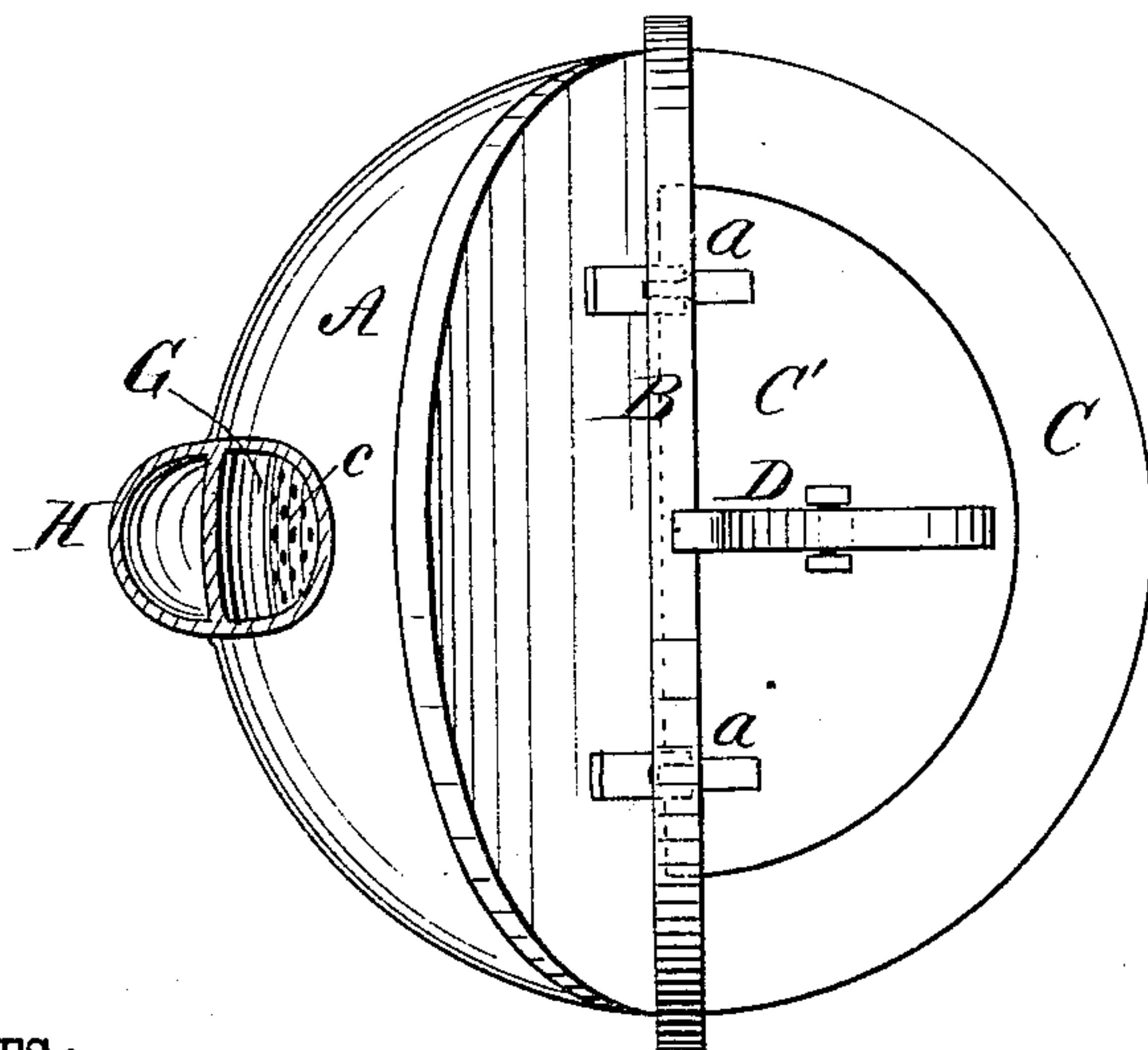


Fig. 2.



WITNESSES:

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UNITED STATES PATENT OFFICE.

EMILY A. STEARS, OF BROOKLYN, NEW YORK.

CULINARY VESSEL.

SPECIFICATION forming part of Letters Patent No. 273,629, dated March 6, 1883.

Application filed August 9, 1882. (No model.)

To all whom it may concern:

Be it known that I, EMILY A. STEARS, of Brooklyn, in the county of Kings and State of New York, have invented a new and useful
5 Improvement in Culinary Vessels, of which the following is a full, clear, and exact description.

This invention more particularly relates to vessels for use on stoves and ranges for cooking various articles of food, and which are
10 provided with a spout for pouring off their liquid contents.

It also relates to culinary vessels which are provided with a flue for returning to the fire
15 the vapors and odorous gases generated in cooking.

The invention consists in a culinary vessel of novel construction, and in which are or may be combined an open-bottomed chamber in the
20 base of the body, a flue extending up from said chamber above the body of the vessel, and a spout from the body, leading into said flue; also a cap or lid applied to the flue, and a supplementary lid applied to the main lid of the
25 body, in connection with certain means for securing the same, substantially as hereinafter described.

Reference is to be had to the accompanying drawings, forming a part of this specification,
30 in which similar letters of reference indicate corresponding parts in all the figures.

Figure 1 represents a sectional elevation of a culinary vessel constructed in accordance with my invention; and Fig. 2, a partially-sectional plan of the same, the section being taken
35 on the line *x x* in Fig. 1.

A in the accompanying drawings indicates the body of the vessel, which may be mainly of cylindrical or any other suitable shape, and
40 be provided with a bail, B; also with a main lid or cover, C, and a supplementary smaller cover, C', arranged to close an opening in the main cover, and serving to give ample access to the vessel for various purposes without removing the main cover. This supplementary
45 cover is hinged to the main lid at *a*, and is held closed by an attached hinged catch, D, constructed to engage with the bail B.

The bottom of the vessel is constructed with
50 an inverted-cup-shaped chamber, E, extending below and preferably above the surrounding

portion *b* of the bottom, the same forming a pendent rim or flange, which enters down within the pot-hole of a stove or range to a depth only limited by the outer bottom portion, *b*. By bringing the body portion *b* around
55 the flue H a full seat is thereby secured on the stove, and by extending the chamber E above the bottom of body an inside trough or channel is formed.

G is a spout, provided with a strainer, *e*, on its inner end, and extending upward from the body A to and within an outer flue, H, connected with the body and projecting up above
60 it; also extending down below it, and opening at its lower end within the chamber E. This flue H extends above the upper end of the spout G, and is provided on its top or outer end with a hinged or slip lid, I. When said
65 lid is opened or removed a free vent is established through the flue H, and in pouring liquid from the vessel by the spout it escapes through the upper or outer end of the flue, that
70 thus forms a continuation of the spout, as it were; but when said lid I is closed it allows of any vapors or objectionable odorous gases generated in cooking, and which escape by the
75 spout, to be conducted by the flue down to and within the chamber E, the flue H being of sufficiently larger area than the spout to provide for such passage of the vapors or
80 odors, and as the chamber E is in open communication below with the fire said vapors or odors will be passed to the fire, or be consumed within the chamber E, instead of being
85 allowed to escape into the room or apartment in which the cooking is being done.

By the extension of the spout G and flue H above the body A the liquid contents of the vessel are prevented from passing down the
90 flue during the process of cooking, and by the projection of the spout into the flue the same lid or stopper, I, serves for both, as far as the escape of vapors or odors into the room is concerned.

J is a perforated false bottom, with which the vessel may be provided internally, to prevent the solid contents—such as vegetables or
95 other articles being boiled or cooked within the vessel—from burning. It is edge-bent to fit in the trough around the front of bottom and raise it above said bottom.

I am aware that it is not broadly new to connect the upper part of a cooking-vessel by a flue with a space under the vessel.

What I claim as new is—

5 1. In combination with the body A of the vessel, having an open-bottomed chamber, E, in its base, the flue H, arranged to extend upward from said chamber above the body of the vessel, and the spout G, projecting up within
o the upper portion of the flue, substantially as specified.

2. The combination of a lid or stopper, I, with the flue H, the spout G, and the body A,

having an open-bottomed chamber, E, in its base, with which the flue H connects, essentially as described. 15

3. In combination with the body A of the vessel and main lid or cover C, the supplementary lid C', covering an opening in the main lid, the bail B, and the catch D, substantially as specified. 20

EMILY A. STEARS.

Witnesses:

GEO. M. HOPKINS,
C. SEDGWICK.