

(No Model.)

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H. KAPLAN.
CULINARY VESSEL.

No. 368,340.

Patented Aug. 16, 1887.

Fig. 1

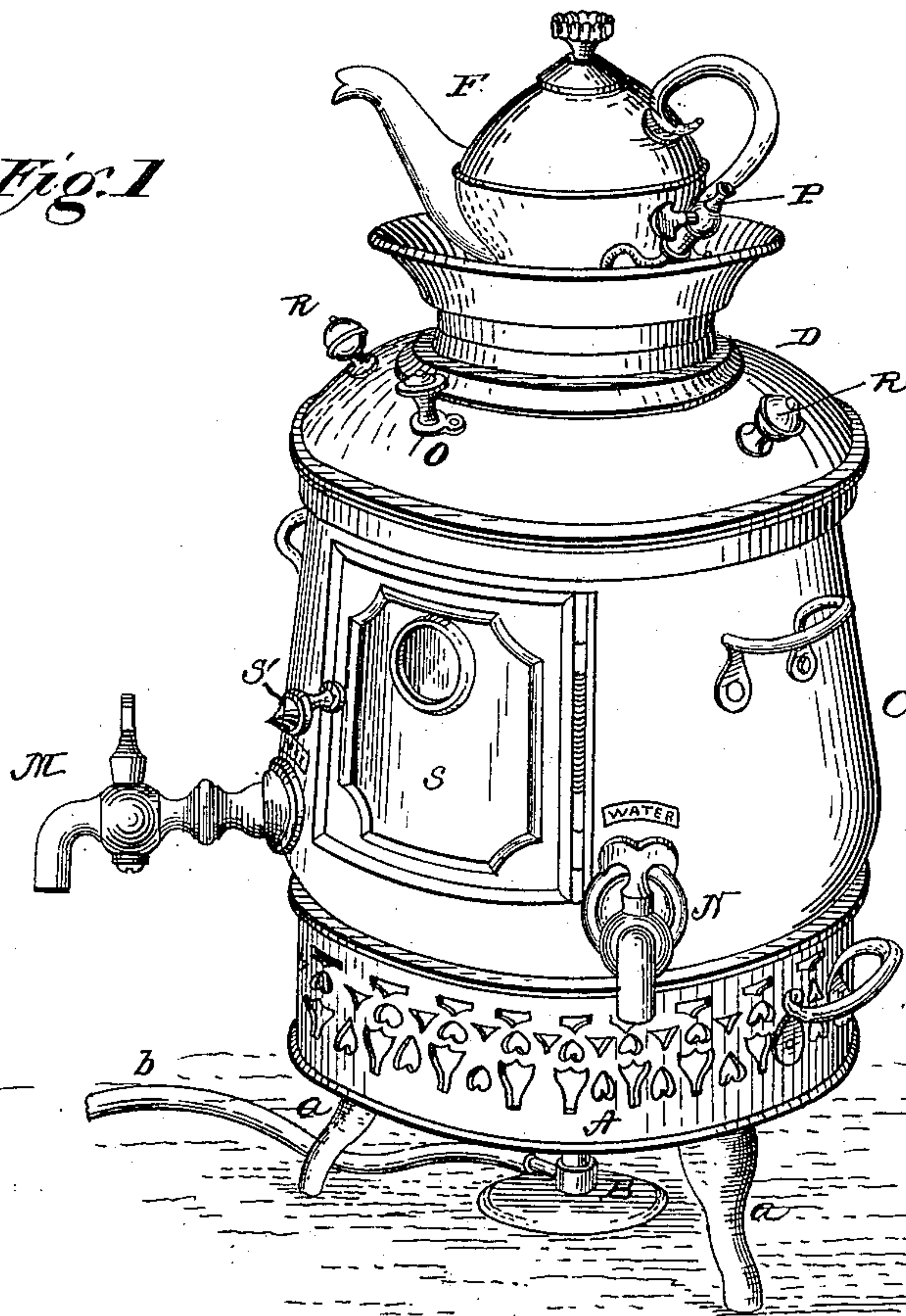
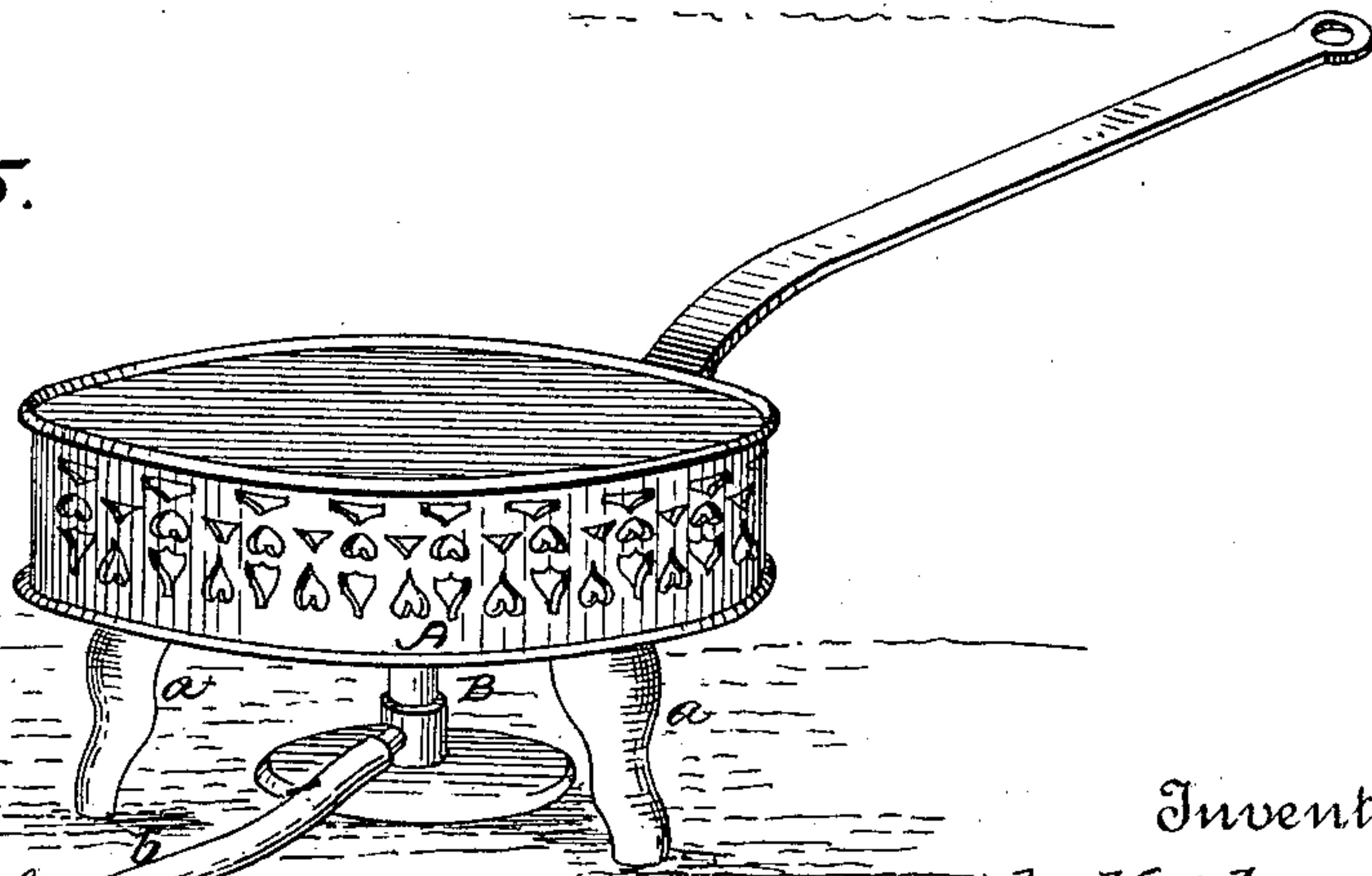


Fig. 5.



Witnesses
Francis L. Curran
J. McNamee

Inventor
Hersch Kaplan

By his Attorney
H. F. Tunis.

(No Model.)

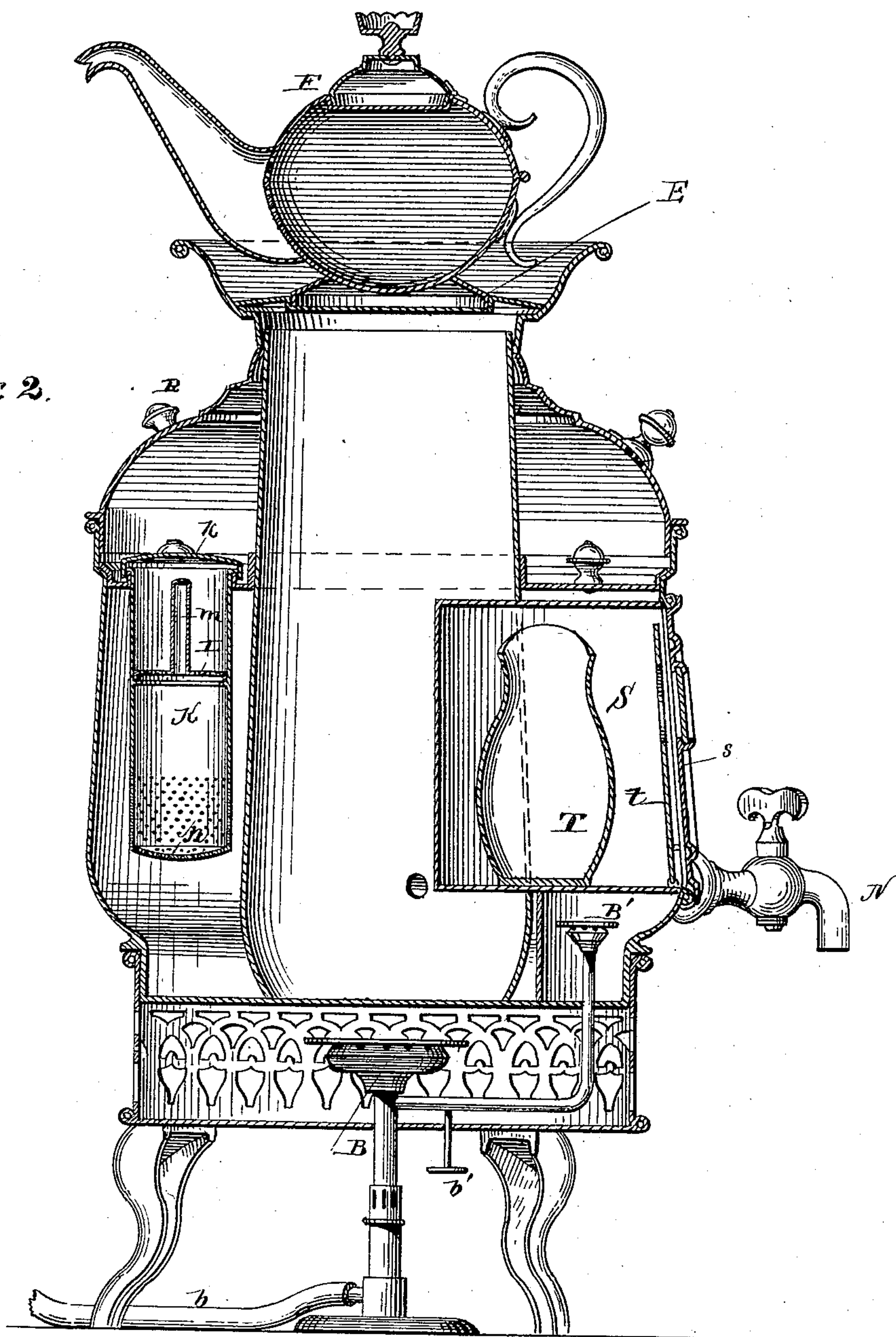
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CULINARY VESSEL.

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Patented Aug. 16, 1887.

Fig. 2.



Witnesses
Frauck L. Ornaud.

J. M. Ornaud

Inventor.

Hirsch Kaplan

By his Attorney

A. J. Tunis

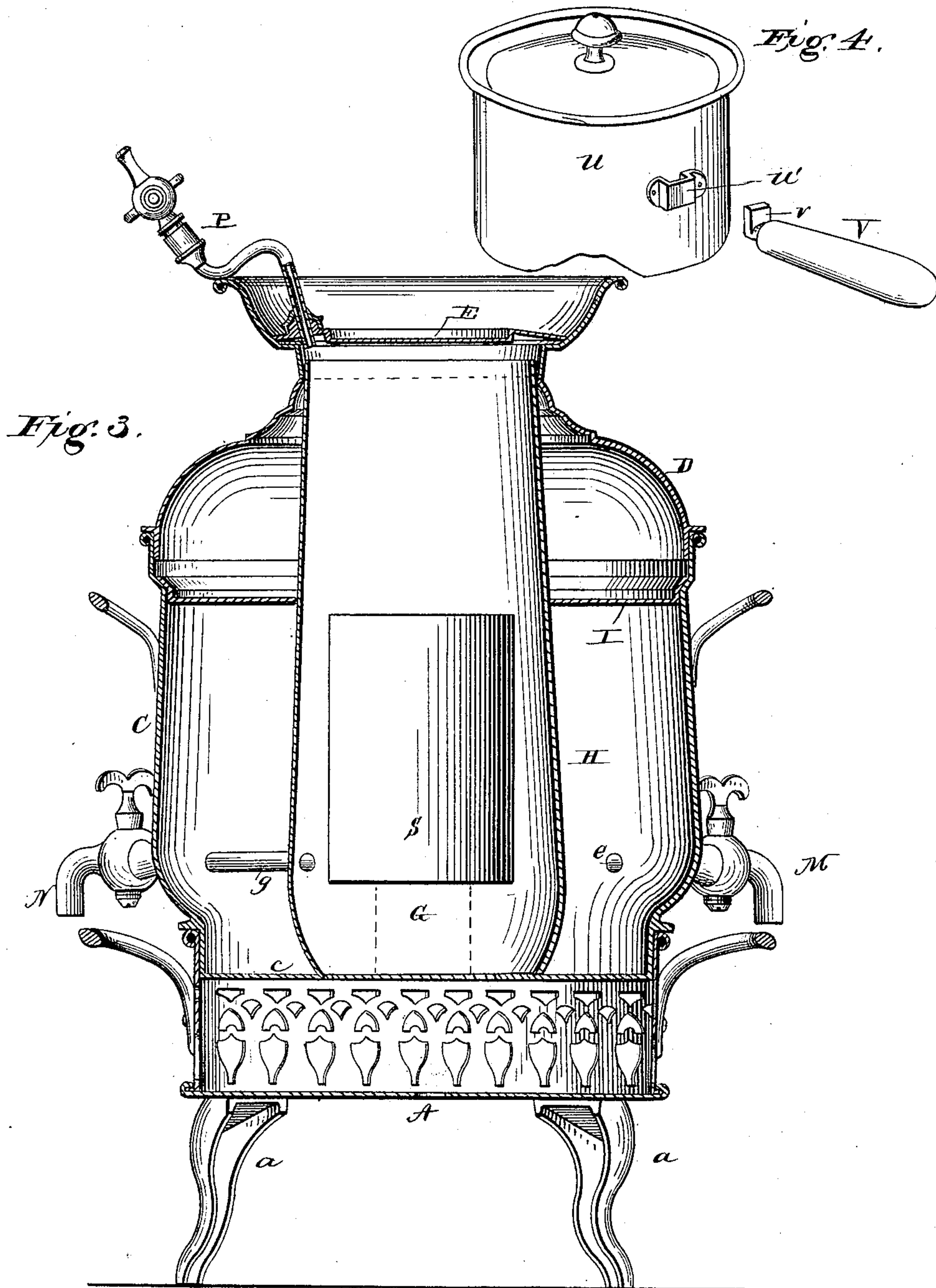
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H. KAPLAN.
CULINARY VESSEL.

No. 368,340.

Patented Aug. 16, 1887.



Witnesses
Frank L. Curand,

J. M. Ramey

Inventor
Hirsch Kaplan

By his Attorney
H. J. Davis,

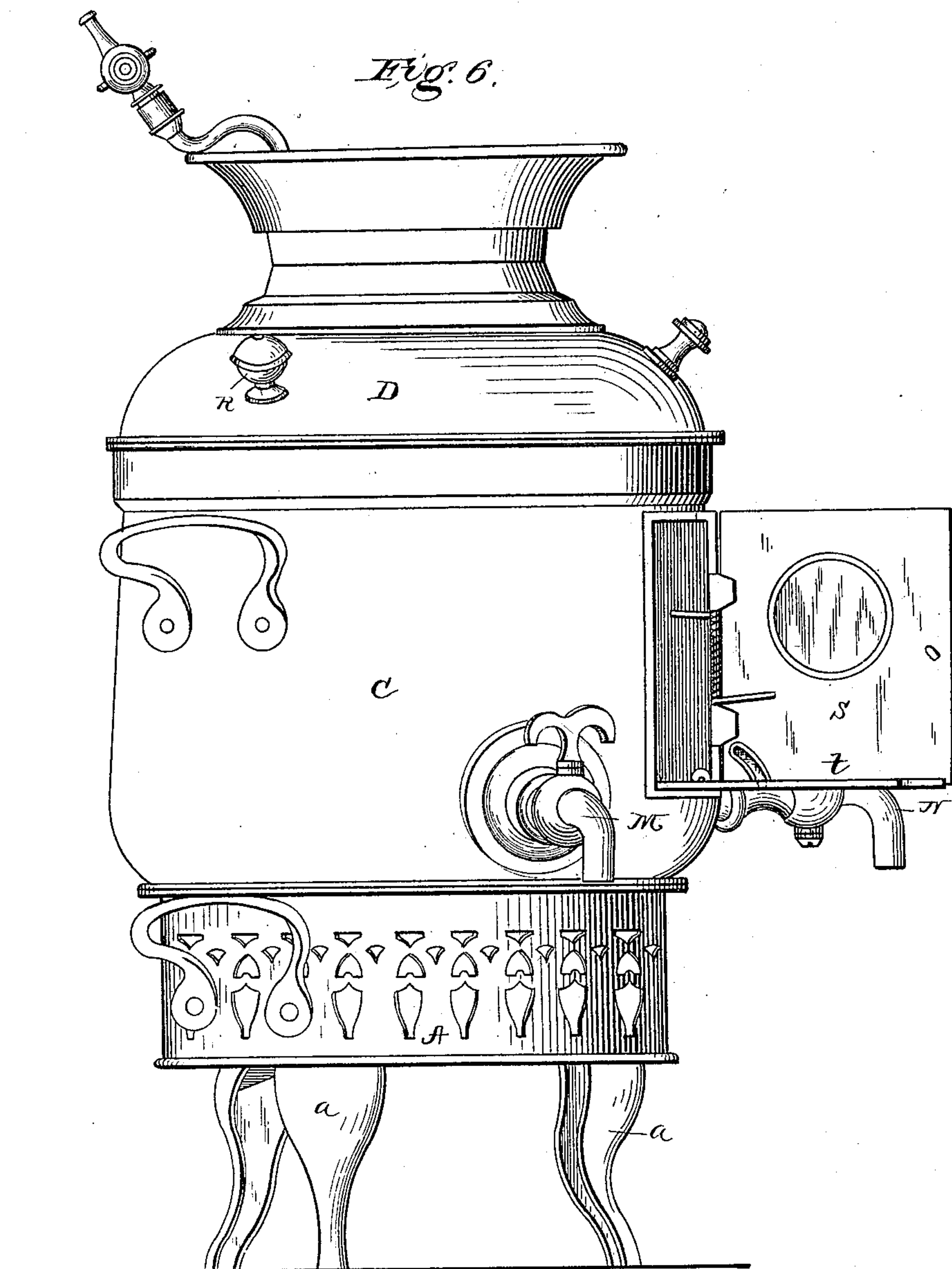
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H. KAPLAN.
CULINARY VESSEL.

No. 368,340.

Patented Aug. 16, 1887.



Witnesses
Frauck L. Giraud

Inventor
Hirsch Kaplan

J. M. Namee

By *Hz's* Attorney *J. F. Tunis,*

UNITED STATES PATENT OFFICE.

HIRSCH KAPLAN, OF NEW YORK, N. Y.

CULINARY VESSEL.

SPECIFICATION forming part of Letters Patent No. 368,340, dated August 16, 1887.

Application filed January 7, 1887. Serial No. 223,628. (No model.)

To all whom it may concern:

Be it known that I, HIRSCH KAPLAN, a citizen of the United States, residing at New York, in the county of New York and State of New York, have invented certain new and useful Improvements in Culinary Utensils; and I do declare the following to be a full, clear, and exact description of the invention, such as will enable others skilled in the art to which it appertains to make and use the same, reference being had to the accompanying drawings, and to the letters and figures of reference marked thereon, which form a part of this specification.

My invention has relation to culinary utensils, and more particularly to that class wherein a boiler is provided for preparing coffee and tea, and also furnishing a supply of hot water, in addition to auxiliary devices whereby the cream may be kept hot, eggs boiled or poached, and other articles of food prepared; and to these ends the novelty consists in the construction, combination, and arrangement of parts of the same, as will be hereinafter more fully described, and particularly pointed out in the claims.

In the accompanying drawings the same letters of reference indicate like parts of the invention.

Figure 1 is a view in perspective of my improved culinary utensil. Fig. 2 is a vertical section of the same, taken at right angle to the handles. Fig. 3 is a similar view taken on a line with the handles. Fig. 4 is a perspective view of the egg-boiler with the handle detached. Fig. 5 represents a perspective view of the base detached from the boiler; and Fig. 6, an elevation of the utensil, showing the oven thrown out.

A is the base, and is provided with the usual form of legs *a*.

B is a Bunsen or gas burner of the usual form, and is supplied with gas through the flexible tube *b*. Of course it is obvious that when gas is not attainable any form of oil or fluid burner and lamp may be employed. The boiler proper consists of an outer shell, C, provided with a removable cover, D, and a secondary cover, E, the latter forming a top to the boiler, and a shelf for the tea-pot F.

G is an inner cylindrical central chamber

extending from the bottom *c* of the boiler up to the top E, but in no wise connected with the chamber H, formed by the shell C and said chamber G.

I is a removable shelf resting upon the inside of the shell C and forming a cover for the chamber H, and from said shelf depends a removable receptacle, K, provided with an airtight cover, *k*, and an internal diaphragm, L, which latter may be removed by a convenient handle, *m*. The bottom *n* of this receptacle is perforated, and so is the diaphragm L, so that the hot water and steam may have free access to the ground coffee, which is placed in the lower portion or bottom of the receptacle K, thereby allowing the strength and aroma of the coffee to be absorbed by the water in the chamber H without allowing the grounds of the coffee to become mixed therewith.

The coffee, when made, is drawn from the chamber H by the cock M through the pipe *e*, and the hot water from the chamber G through the pipe *g* and cock N.

O is a valve for allowing the escape of steam from the chamber H, and a cock, P, performs the same function for the interior chamber, G.

R R are handles for convenience in removing the cover D, and are preferably made of wood or other non-heat-conducting material.

S is a small oven or recess-chamber provided with an external door, *s*, secured by a knob or button, *s'*. This chamber is provided with a hinged shelf, *t*, which falls outward when the door *s* is opened, and closes up, as shown in Fig. 2, when the door is shut. This oven is heated by an auxiliary burner, B', controlled by a stop-cock, *b'*, when it is desired to heat it very hot; but for ordinary uses—such as keeping the cream hot, the cream-pitcher T being shown in the oven in Fig. 2—the burner B' may be turned off, as the radiated heat from the two chambers G H is ample for the purpose.

When eggs or similar articles are to be boiled, a vessel, U, provided with an ordinary cover, is used, and for convenience and safety in handling this vessel its outside is provided with a socket, U', into which an upwardly-projecting lug, *v*, on the handle V fits. This handle is inserted in the socket from underneath, and the vessel inserted in or removed

from the oven. The handle is then lowered, so as to disengage the lug on the handle from the socket on the vessel, and thus readily remove the handle itself, thereby allowing a much larger vessel to be used in the oven than would otherwise be the case if the handle were rigidly secured to the vessel.

Having thus fully described my invention, what I claim as new and useful, and desire to secure by Letters Patent of the United States, is—

1. The combination, in a culinary vessel, of the external coffee-chamber, the internal hot-water chamber, and the oven, with the base

heater, whereby the chambers are heated conjointly, substantially as specified. 15

2. The combination, in a culinary vessel, of the concentric hot-water and coffee chambers and burner, the integral oven, and auxiliary burner, the whole arranged to operate substantially in the manner specified. 20

In testimony whereof I affix my signature in presence of two witnesses.

HIRSCH KAPLAN.

Witnesses:

H. J. ENNIS,
J. McNAMEE.