

(No Model.)

C. J. PARKER.  
COOKING VESSEL.

No. 388,500.

Patented Aug. 28, 1888.

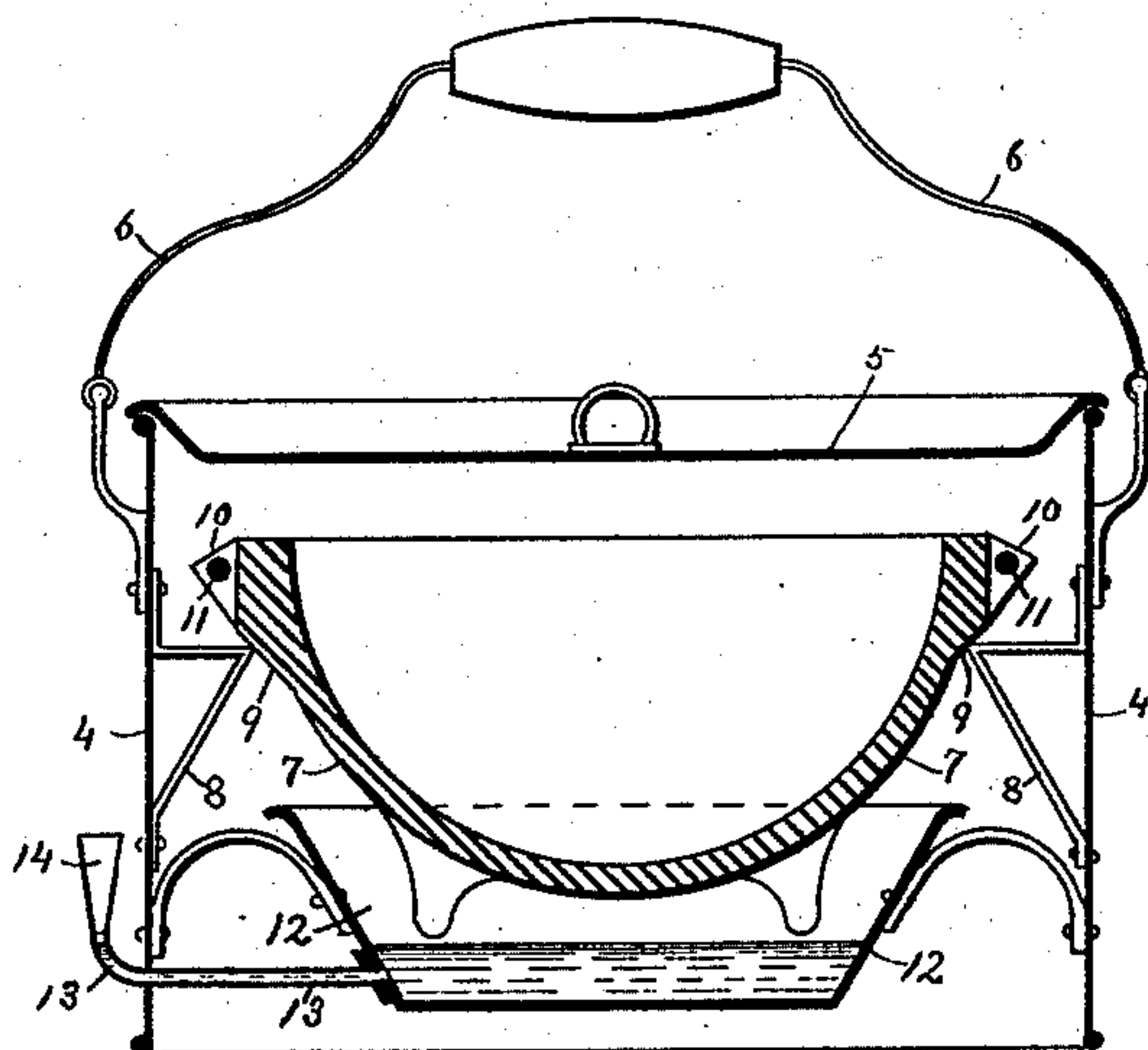


Fig. 1.

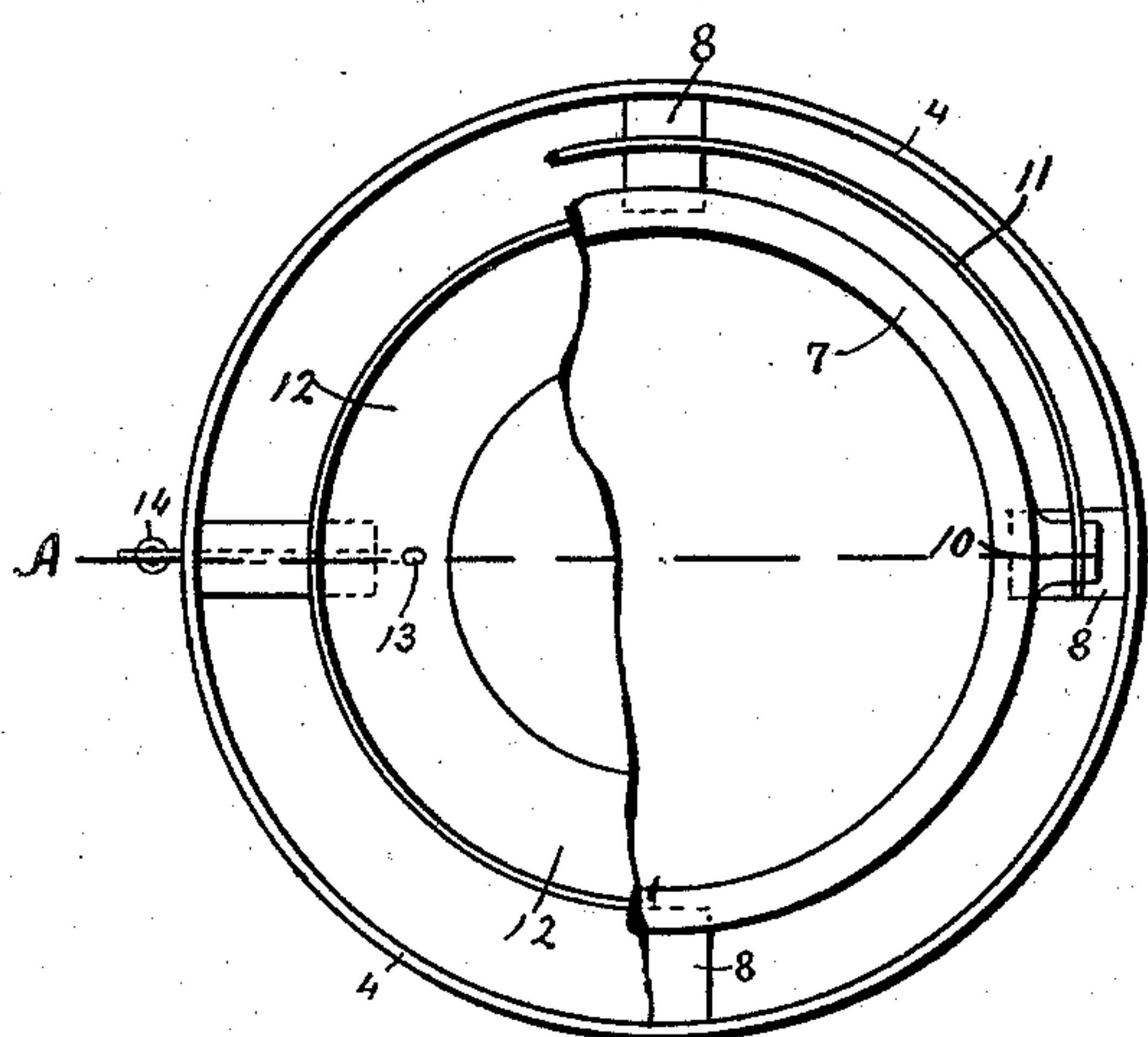


Fig. 2.

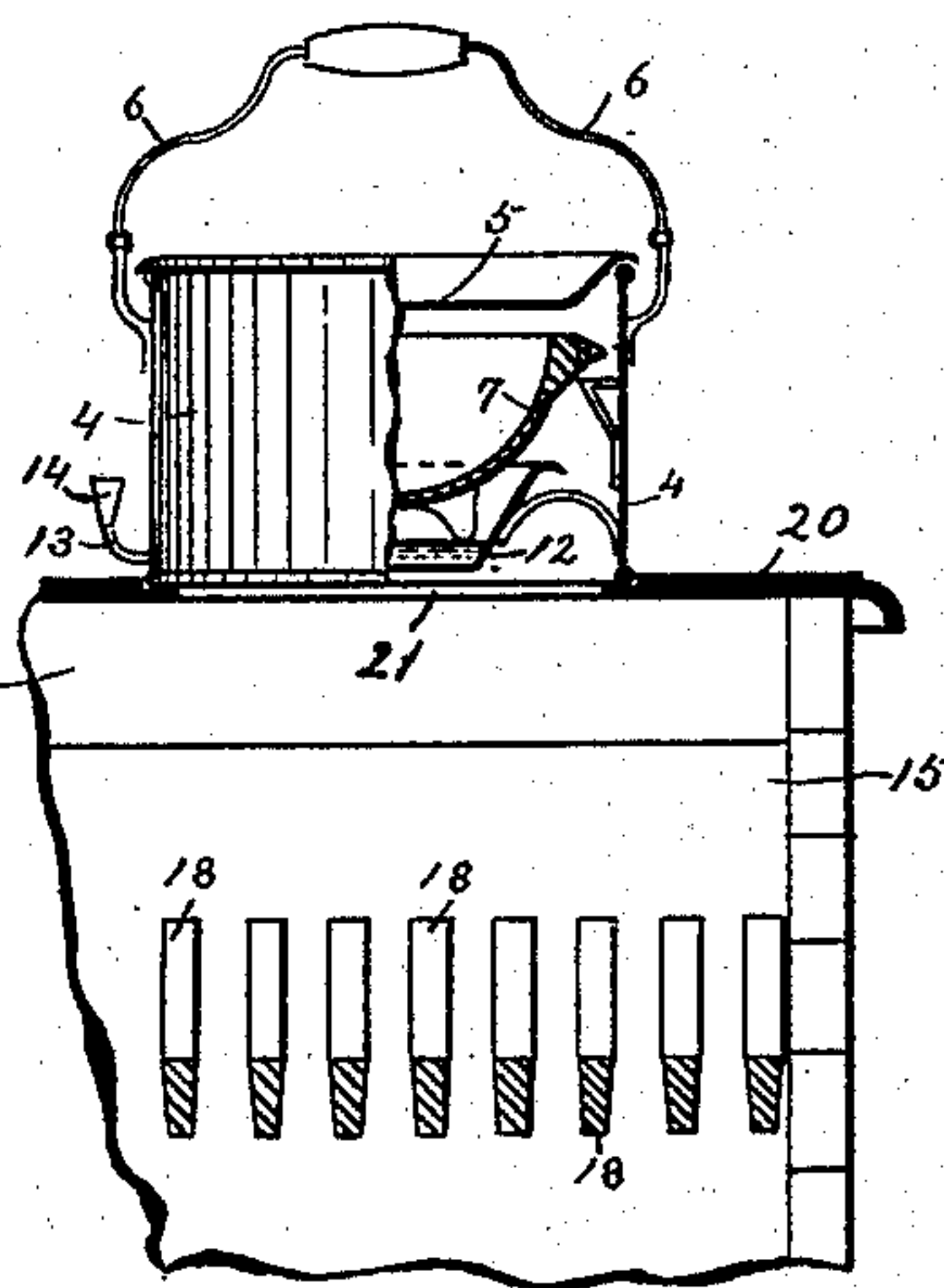


Fig. 3.

Witnesses,  
H. L. Bailie Jr.  
E. R. Rowley.

Inventor,  
Charles J. Parker.  
By his Attorney  
H. L. Bailie.



# UNITED STATES PATENT OFFICE.

CHARLES J. PARKER, OF ALBERTON, MARYLAND.

## COOKING-VESSEL.

SPECIFICATION forming part of Letters Patent No. 388,500, dated August 28, 1888.

Application filed November 16, 1887. Serial No. 255,306. (No model.)

*To all whom it may concern:*

Be it known that I, CHARLES J. PARKER, a citizen of the United States, residing at Alberton, in the county of Howard and State of Maryland, have invented certain new and useful Improvements in Cooking-Vessels; 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 present invention relates to improvements in cooking-vessels, and is designed to further improve the device for which Letters Patent of the United States were granted me dated March 23, 1886, my object being to so construct the said cooking-vessel that it may be subjected to greater extremes of temperature without injury to the material forming the vessel or the contents thereof, which I accomplish by the devices to be herein described, and by which the heat is uniformly distributed and uniformly maintained entirely around the cooking-vessel, thus permitting the use of earthenware vessels, which are necessary in many culinary processes, without danger of breaking from unequally-distributed heat and consequent unequal expansion.

In the further description of my invention reference is had to the accompanying drawings, in which—

Figure 1 shows a vertical section through the device indicated by the line A A in Fig. 2. Fig. 2 is a view looking down on the device, the cover being removed and a part of the cooking-vessel broken away. Fig. 3 shows a side elevation of the device, partly in section, in position on a range.

The same figures refer to the same or similar parts throughout the several views.

The figure 4 denotes the casing of the device, which may be cylindrical or of any desired form, and is constructed with both its ends open, a neatly-fitting cover, 5, being provided for the upper end, which may be easily removed for access to the interior and yet be sufficiently tight to prevent the escape of vapor therefrom, a bale, 6, being attached

to the casing 4 for convenience of handling. Placed in the inside of this case 4 is the cooking-vessel 7, which is supported by the brackets 8 in such position that a space for circulation and uniform conductivity of heat is permitted entirely around the said cooking-vessel 7, which is of the hemispherical form and provided with a shoulder, 9, by which it is supported in position on the brackets 8, the ears 10 being provided for securing therein the bale 11 for convenience of handling this vessel, and which, when in position in the casing 4, may be swung to one side and out of the way of the cover 5. This cooking-vessel 7 may be constructed of any material, and it is not necessary to be of the hemispherical form, as represented in the drawings, as any of the forms in common use would answer the like purpose, it being preferable, however, to use this form when the vessel is of earthenware to insure greater strength thereto.

In the description so far I have described the device for which United States Letters Patent were granted me bearing date March 23, 1886, No. 338,547, the object of that design being to so suspend the cooking-vessel 7 in the casing 4 that the heat may be distributed at all parts thereof, and thus facilitate the cooking at a moderate heat. I now come to the further improvement of the said device whereby a greater heat may be employed in the process of cooking, and whereby the heat will be so uniformly distributed and maintained around the cooking-vessel 7 that danger to the cooking-vessel or the contents thereof by an unequal distribution of heat is avoided, which I accomplish by suspending in the said casing 4 and under the cooking-vessel 7 the evaporating-pan 12, which is of such form as to provide an air-space between the said evaporating-pan 12 and the casing 4, whereby the heat from the fire or from the stove may have direct communication with the interior of the casing 4, the heat likewise impinging upon the bottom of the said pan 12, which protects the bottom of the cooking-vessel 7 from the direct rays of heat, and at the same time produces an evaporation of water with which the pan 12 is kept charged, the steam from which causes a uniform temperature to be maintained around the cooking-vessel 7, a tube,



13, with the funnel end 14 on the outside of the casing, serving to charge the pan 12 with water and to maintain the proper height thereof, which can be gaged from the funnel end 14.

In Fig. 3 a range, 15, is shown in section, on the top 20 of which is placed the cooking device, the lid being off the hole 21 of the range and the cooking-vessel exposed to the direct rays of heat from the grate 18, which strikes directly on the evaporating-pan 12, the rays of heat likewise passing through the space which is formed around the said evaporating-pan 12 and the inner side of the casing 4 and subjecting the cooking-vessel 7 to the action thereof, the steam which has been generated in the pan 12 mingling with these heated gases from the range, whereby a uniform temperature will be maintained entirely around the cooking-vessel and danger of burning by unequally-distributed heat either to the contents or the vessel will be avoided.

Having described my invention and the prin-

ciples thereof, what I claim, and desire to secure by United States Letters Patent, is—

In a cooking-vessel, the combination of a casing the ends of which are open, a cover for the upper end of said casing, a cooking-vessel suspended in the said casing, an evaporating-pan, 12, suspended in said casing and under said cooking-vessel in such position that a space will be formed between the sides of the said evaporating-pan and the inside of said casing, whereby the heated gases from the heat-source and the steam from the evaporating-pan will mingle and impinge on the cooking-vessel, and the tube 13, with its outer end, 14, open and above the level of the water in the evaporating-pan, substantially as shown, and for the purpose set forth.

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

CHARLES J. PARKER.

Witnesses:

WM. L. BAILIE,

JNO. T. MADDOX.