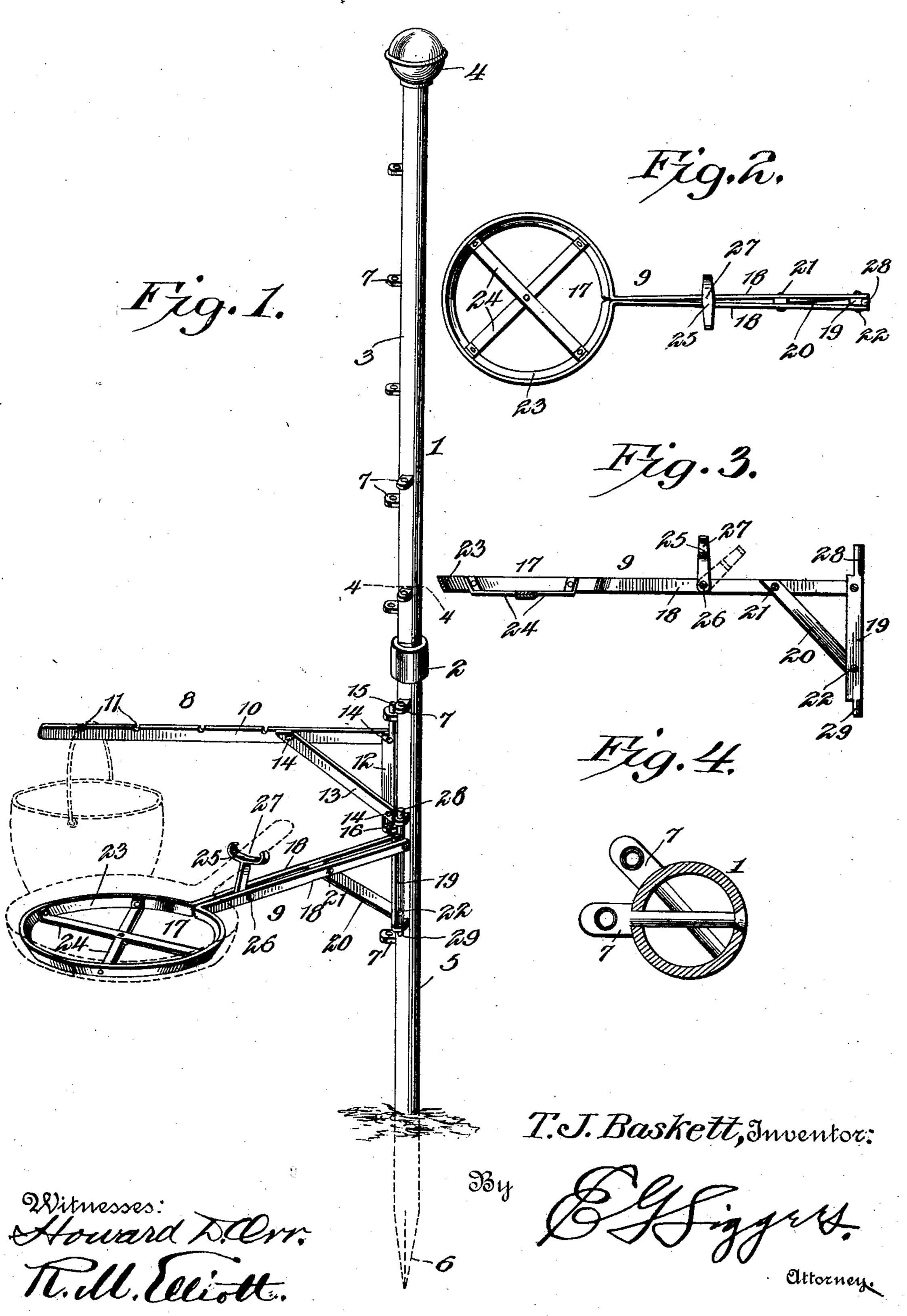
No. 699,066.

Patented Apr. 29, 1902.

T. J. BASKETT. COOKING CRANE.

(Application filed June 17, 1901.)

(No Model.)



United States Patent Office.

THOMAS J. BASKETT, OF DEXTER, MAINE.

COOKING-CRANE.

SPECIFICATION forming part of Letters Patent No. 699,066, dated April 29, 1902.

Application filed June 17, 1901. Serial No. 64,914. (No model.)

To all whom it may concern:

Be it known that I, Thomas J. Baskett, a citizen of the United States, residing at Dexter, in the county of Penobscot and State of Maine, have invented a new and useful Cooking-Crane, of which the following is a specification.

This invention relates to cooking-cranes, and more particularly to a device of the charto acter specified adapted for camp uses.

The object is to present a cheap, simple, durable, and thoroughly efficient device of the character specified, which in operation shall be effective both for suspending and sustaining cooking utensils, and in which the suspending and sustaining means may be readily swung away from the fire without danger of burning the attendant, thereby to permit inspection of or removal from such means of the utensils containing articles being cooked.

A further object is to present a cookingcrane that may be readily taken apart for purposes of transportation and when dismembered will occupy but small space.

A further object is to present simple and effective means for sustaining cooking utensils in proper operative position with relation to their supports.

will appear as the nature of the invention is better understood, the same consists in the novel construction and combination of parts of a cooking-crane, as will be hereinafter fully described, illustrated, and particularly pointed out in the claims.

In the accompanying drawings, forming a part of this specification, and in which like numerals of reference indicate corresponding 40 parts, I have illustrated a form of embodiment of my invention capable of carrying the same into effect, it being understood that the precise arrangement, construction, and proportion of the parts herein shown may be varied or changed without departing from the spirit of the invention, and in these drawings—

Figure 1 is a view in perspective exhibiting a cooking-crane constituting my invention, the utensil-supporting portions of the device having associated therewith certain cooking utensils, the same being exhibited

in dotted lines. Fig. 2 is a view in plan of the skillet-support. Fig. 3 is a view in longitudinal section of the support shown in Fig. 55 2. Fig. 4 is a view in transverse section, taken on the line 4 4, Fig. 1, showing the manner in which the eyes that are engaged by the utensil-supports are associated with the staff.

Referring to the drawings, 1 designates the staff of the crane, the same in this instance being constructed of two pieces of tubular metal, such as gas-pipe, detachably connected at or near their center by a threaded coup- 65 ler 2. By having the staff in two sections, as described, the same may be readily disconnected, so as to occupy but small space in transportation. The upper member 3 of the staff is or may be provided with a knob or head 4, and 70 the lower end of the lower member 5 is pointed, as at 6, thereby to permit the staff being driven into the ground to support the same in vertical position. Each member is provided with a plurality of eyes 7, of which there may 75 be any preferred number, these eyes being associated with the staff members in any suitable manner, as by being riveted to or having a screw-threaded connection therewith, so as to form bearing-seats for the detachable recep- 80 tion of the utensil-support. As shown in Fig. 1, the eyes of the lower member of the staff and those on the lower portion of the upper member are arranged close together on one side thereof and in staggered order, this ar- 85 rangement being adapted to permit the different cooking utensils to occupy practically the same plane with relation to the fire and to permit the supporting means, hereinafter to be described, to occupy a practically par- 90 allel relation to each other; but it is to be understood that I do not limit the invention to the precise arrangement of the supportingeyes, as these may be arranged in the order shown or otherwise. The eyes carried by the 95 upper portion of the upper member of the staff are arranged one above the other in vertical alinement, these latter eyes serving more particularly to support the utensil-holders over the fire and at such distance therefrom 100 as to keep the cooked articles warm without any danger of burning.

In the present instance I have shown two forms of utensil-supporters—one form 8 for

supporting cooking utensils having bails attached—such as pots, kettles, buckets, and the like—and the other form 9 for supporting frying-pans, skillets, and the like. The utensil-5 support 8 comprises an arm 10, having at its upper edge a plurality of niches or recesses 11 to be engaged by the bail of the utensil to be - suspended, the arm being secured to a standard 12, the connection between the arm and 10 standard being rendered rigid by a brace 13, assembled with the arm and standard by bolt or rivets 14. The standard is provided at its upper and lower end with a pintle 15 and 16, respectively, the pintle 15, which is arranged 15 at the upper end of the standard, being longer than the pintle 16 in order to permit the support 8 being lifted thereby to throw the pintle 16 out of engagement with the eye with which it engages to permit separation of the 20 support 8 from the staff. As here shown, the support 8 comprises the arm, standard, and brace, each a separate element, and the whole being assembled by rivets, as described; but it is to be understood that, if preferred, the 25 arm and standard may be of one piece, with the brace 13 assembled therewith, or the support may be made of a single piece of malleable cast metal. The other support 9 comprises a circular head 17 and two arms 18, ar-30 ranged practically in parallel relation to each other and secured at their rear ends to a standard 19, the arms 18 being held rigidly assembled with the standard 19 against sagging by a brace 20, suitably bolted or riveted to the arms 35 18 and standards 19 at 21 and 22. The head 17 is by preference integral with the arms 18, although it may be a separate structure assembled therewith, and has its inner walls inclined, as at 23, to fit the contour of cooking 40 utensils resting therein, suitable cross-bars 24, firmly riveted or otherwise secured to the head, serving as supports upon which a utensil smaller in diameter than the head will rest. Pivoted between the arms 18 at a point inter-45 mediate of their ends is a handle-rest 25, the connection between the arms and the handlerest being effected through the medium of a rivet or bolt 26. The upper end of the rest is provided with an approximately semicircu-50 lar crotch 27, in which the handle of the utensil supported on the head 17 will bear. By having the rest pivotally connected with the arms the rest may be adjusted to and from the arms, thereby to vary the plane occupied 55 by the handle with relation to the arms so that the body portion of the cooking utensil may be caused at all times to occupy a horizontal plane. The standard 19 is provided with two pintles 28 and 29, respectively, the 60 pintle 28 being longer than the pintle 29 for the same reason as described in connection

with the support 8. In operation the staff is driven into the ground contiguous to the fire, and the pintles 65 of the supports 8 and 9 are brought into engagement with the pairs of eyes 7 of the staff I

situated at the desired height above the fire. The utensil, pot, or kettle is then hung upon the arm 8, and other utensils, as a coffee-pot or a frying-pan or skillet, are placed upon the 70 head 17 of the support 9. As cooking progresses, the operator may swing either of the supports away from the fire and examine the contents of the utensil supported thereby, this being readily effected without danger of 75 burning the attendant. When the articles are properly cooked, the supports may be swung entirely away from the fire, or, if desired, to keep the cooked articles warm the supports may be detached from those eyes 80 nearest the flame and brought into engagement with those farthest removed from the fire.

It will of course be understood that the bearing-seats 7 are arranged in pairs to cor- 85 respond with the bearing-pintles of the utensil-supports in order that the latter may be removed from one pair of seats and applied to any other pair thereof.

From the foregoing description it will be 90 seen that the device of the present invention is composed of but few number of parts and these are so constructed and associated as to be at once clearly effective, cheap of construction, and highly efficient in use, and, 95 moreover, by the simplicity of their construction should a part become destroyed it may be readily replaced by a mechanic of ordinary ability. By reason of the fact that the staff is in two sections held associated by a 100 threaded coupling the sections may be readily dismembered, thereby to cause the device to occupy but half the space that it occupies when in use.

It is to be understood that I do not confine 105 my invention to the staff made in two sections, as, if preferred, it may be made of but one piece of tubing, or, if desired, of a solid bar of metal. Furthermore, I do not limit the invention to the precise construction of the 110 two different forms of utensil-supports herein shown or to the exact manner in which they are held associated with the staff, as these ideas may be carried into effect in other ways; so long as the salient features presented by 115 the present device are retained.

From the foregoing it is thought that the construction, operation, and many advantages of the herein-described invention will be apparent to those skilled in the art with- 120 out further description, and it will be understood that various changes in the size, shape, proportion, and minor details of construction may be resorted to without departing from the spirit or sacrificing any of the advantages 125

of the invention.

What I claim is—

1. A cooking-crane comprising a staff and a utensil-support having swinging connection with the staff, the support comprising a stand-130 ard, arms connected therewith and having an enlarged open-work head for supporting a

frying-pan and the like, and a rest pivotally | with the staff, and having an enlarged head connected with the arms and having a crotch with which the handle of the utensil engages.

2. A cooking-crane comprising a staff, an 5 arm connected at one end to said staff and provided at its other end with a support for a pan, and vertically-adjustable means intermediate the support and the connection for engaging the handle of a utensil carried by to the support.

3. A cooking-crane comprising a staff, and a utensil-support having swinging connection

for supporting a frying-pan or the like, and a rest pivotally connected with the arms and 15 having a crotch with which the handle of the utensil engages.

In testimony that I claim the foregoing as my own I have hereto affixed my signature in

the presence of two witnesses.

THOMAS J. BASKETT.

Witnesses:

F. D. DEARTH, W. S. Brown.