No. 804,546. PATENTED NOV. 14, 1905.

J. PATTON & M. DEE BRYSON.

ODORLESS VESSEL.

APPLICATION FILED OCT. 31, 1904.

Fig. 1.

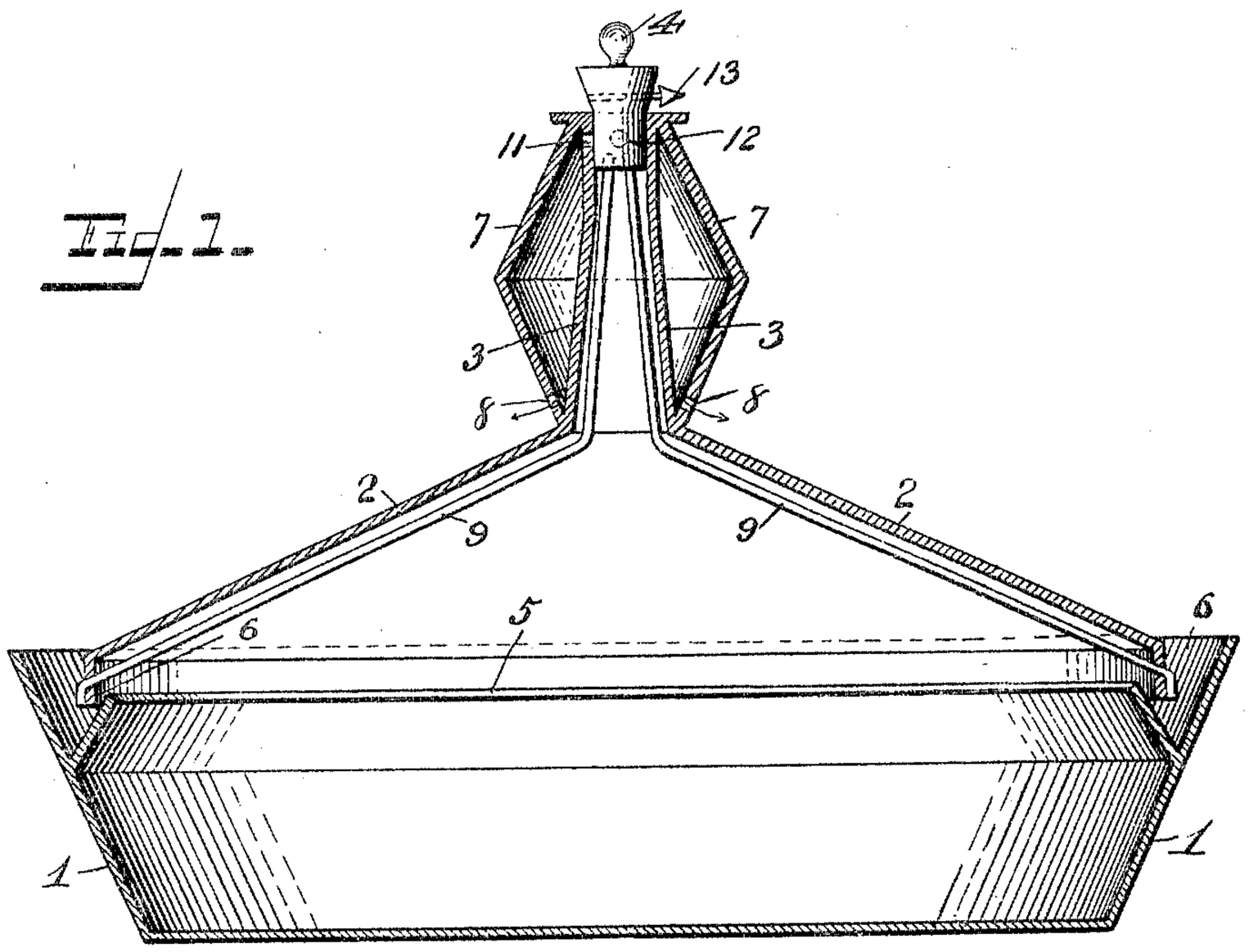


Fig. 2.

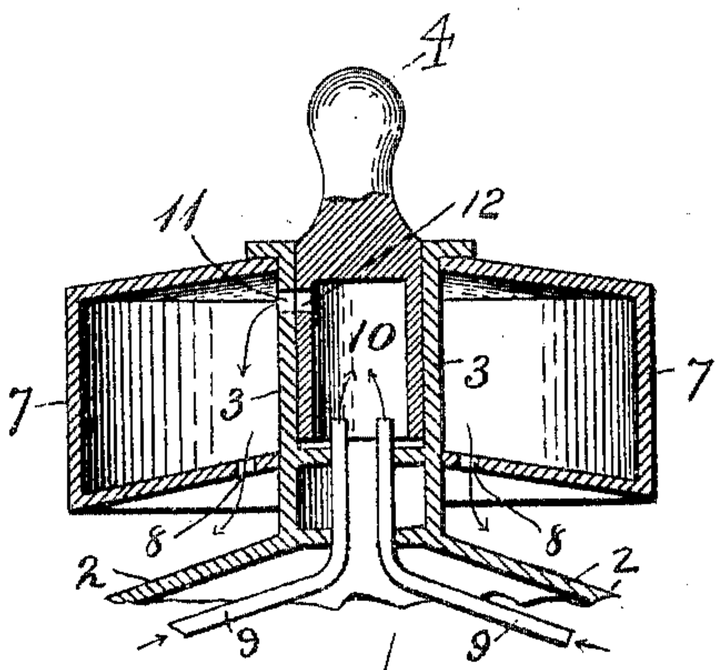


Fig. 4.

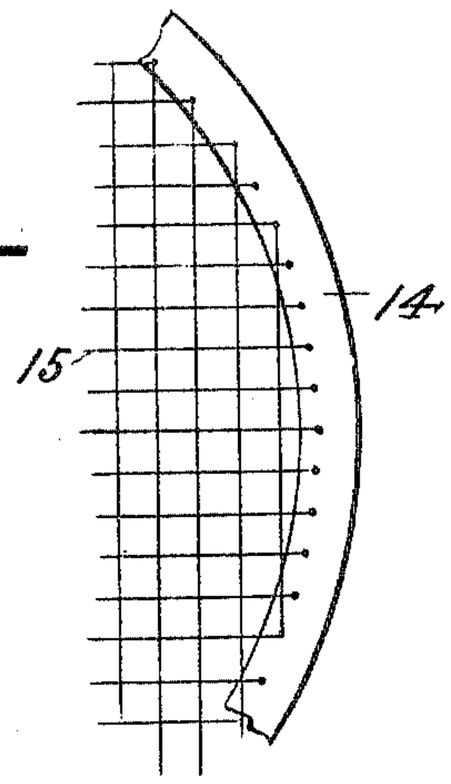
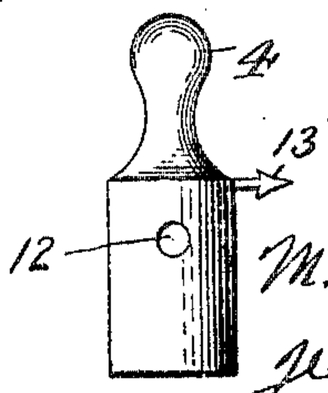


Fig. 3.



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ODORLESS VESSEL.

No. 804,546. Specification of Letters Patent. Patented Nov. 14, 1905.

Application filed October 31, 1904. Serial No. 230,875.

To all whom it may concern

Be it known that we, JESSE PATTON, and MILTON DEE BRYSON, citizens of the United States, residing at St. Louis, in the State of Missouri, have invented certain new and useful Improvements in Odorless Vessels; and we 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 figures of reference marked thereon, which form a part of this specification.

The object of our invention is to provide an air-tight vessel to prevent the escape of odors or gases from within—for instance, vessels in which onions, cabbage, or codfish is being cooked, or in other cases bedroom vessels from which objectionable odors escape.

Our invention also applies to laboratory vessels or any vessel emitting dangerous or harmful odors.

We attain an odorless and air-tight vessel by means of a lid-rim which rests in a trench or groove around the top of the vessel. Said trench or groove is formed by a double rim around the top of the vessel. The vessel becomes air-tight when the water is placed in the vessel-rim in sufficient quantity to rise above the bottom of the rim of the lid, so that gases within the vessel cannot escape except they pass down through the water under the lid-rim and thence up through the water to the outer air.

Referring to the drawings, Figure 1 is a cross-sectional view of our invention. Fig. 2 is a cross-sectional view of another form of the neck and water-holding vessel connected with the lid. Fig. 3 is an elevation of the hollow stopper. Fig. 4 is a detail view showing a part of the bottom of the vessel when it is made of wire for broiling purposes.

Our invention is described as follows: The numeral 1 denotes a cross-sectional elevation of the body of the vessel.

2 represents a cross-section of the inclined lid, 3 the neck of the lid, and 4 the hollow stopper.

5 represents a section of an inner flange which extends all the way on the inside of the wall of the vessel, extending upwardly nearly to the top, forming a continuous trough 6. Secured around the neck of the lid is a water bottle or vessel 7, having small openings 8 at its lower extremity.

9 represents two air-pipes reaching from near the bottom of the trough 6 up into the hollow 10 of the stopper 4. The said neck has near its upper end an opening 11, which leads into and registers with an opening 12 in the stopper. When the water in the trough 6 rises, the lower ends of the pipes 9 are water-sealed, so that no air can get into the bottle 7, and for this reason the water stops running out of the bottle into the trough; but should evaporation lower the water in the trough below the lower ends of the pipes said lower ends would be exposed to the air and the flow of the water reëstablished. The upper ends of said air-pipes, as said above, reach up into the hollow of the stopper 4, and when said stopper is turned so that its opening 12 registers with its opening 11 in the neck the air, if the lower ends of the pipes are unsealed because of the want of sufficient water in the trough, will rush up through the said pipes through the openings 12 and 11 into the vessel 7, and thus the water in the said vessel is allowed to run out of the openings 8, over the lid 2, down into the trough 6, and thus the vessel is automatically and continuously kept sealed; but when the stopper is turned so that the two openings 11 and 12 do not register the neck is closed, and in this case no air can enter the bottle, and hence no water can escape from the bottle even though the lid is removed from the body of the vessel.

To fill the bottle 7 with water, we turn the hollow stopper 4 until its perforation 12 registers with the perforation 11 in the neck 3 of the lid. We then turn the lid upside down and the water runs into the stopper and through the perforations 12 and 11 and fills the bottle.

There is an arrow 13 extending horizontally from the upper part of the stopper, which indicates the position of said perforation 12, and when the stopper is turned until the perforations 11 and 12 register the neck is open; but when said stopper is turned until said openings are out of registration the neck is closed.

When the vessel is being used for cooking purposes, the lid should always be in place and the neck open with the bottle full of water. In that case the lid is always water-sealed; but when we go to take the lid off we first turn the stopper until the two perforations 11 and 12 are out of registration. This closes the neck, and therefore when the lid is removed the water cannot run out of the lower openings of the bottle. It will be seen from

the above description that this vessel has an air-tight lid.

14 represents the bottom edge of one form of the wall of the vessel. The body of the vessel may be square, octagonal, or circular. 15 represents a wire bottom composed of fine wires crossing each other at right angles. This vessel when provided with a wire bottom makes an admirable broiler for broiling steak. When broiling steak, this vessel may be set on the top of the stove, in which case the steak broiled will not be smoked, because the air-tight lid of the broiler will force the expanding steam and gases down through the broiler, and no smoke from the fire over which the steak is being broiled can enter the vessel to impair the flavor of the steak. Steak cooked in this broiler sears instantly, preserving its juices and flavor.

Having described our invention, what we claim as new, and desire to secure by Letters Patent, is—

A cooking vessel consisting of a body 1; a flange extending inwardly and upwardly from the inside of the wall of the vessel to nearly the top of the rim, leaving between said wall and flange, a trough 6; a lid 2, its lower rim adapted to fit said vessel; a neck, extending from the upper part of said lid, and provided near its top end with an opening 11; a hollow stopper 4, fitting in the upper end of said neck, provided with an opening 12, and adapted to register with said opening 11; a vessel surrounding said neck, provided at its lower end with openings 8; pipes 9, their lower ends extending down nearly to the bottom of the trough 6, and their upper ends into the hollow 10, of the stopper 4, substantially as shown and described and for the purposes set forth.

In testimony whereof we affix our signatures in presence of two witnesses.

JESSE PATTON.
M. DEE BRYSON.

Witnesses:
C. F. RENNER,
JNO. P. STAFFORD.