J. R. DICKERSON.

CANNER.

APPLICATION FILED DEC. 3, 1912.

1,067,099.

Patented July 8, 1913.

2 SHEETS—SHEET 1.

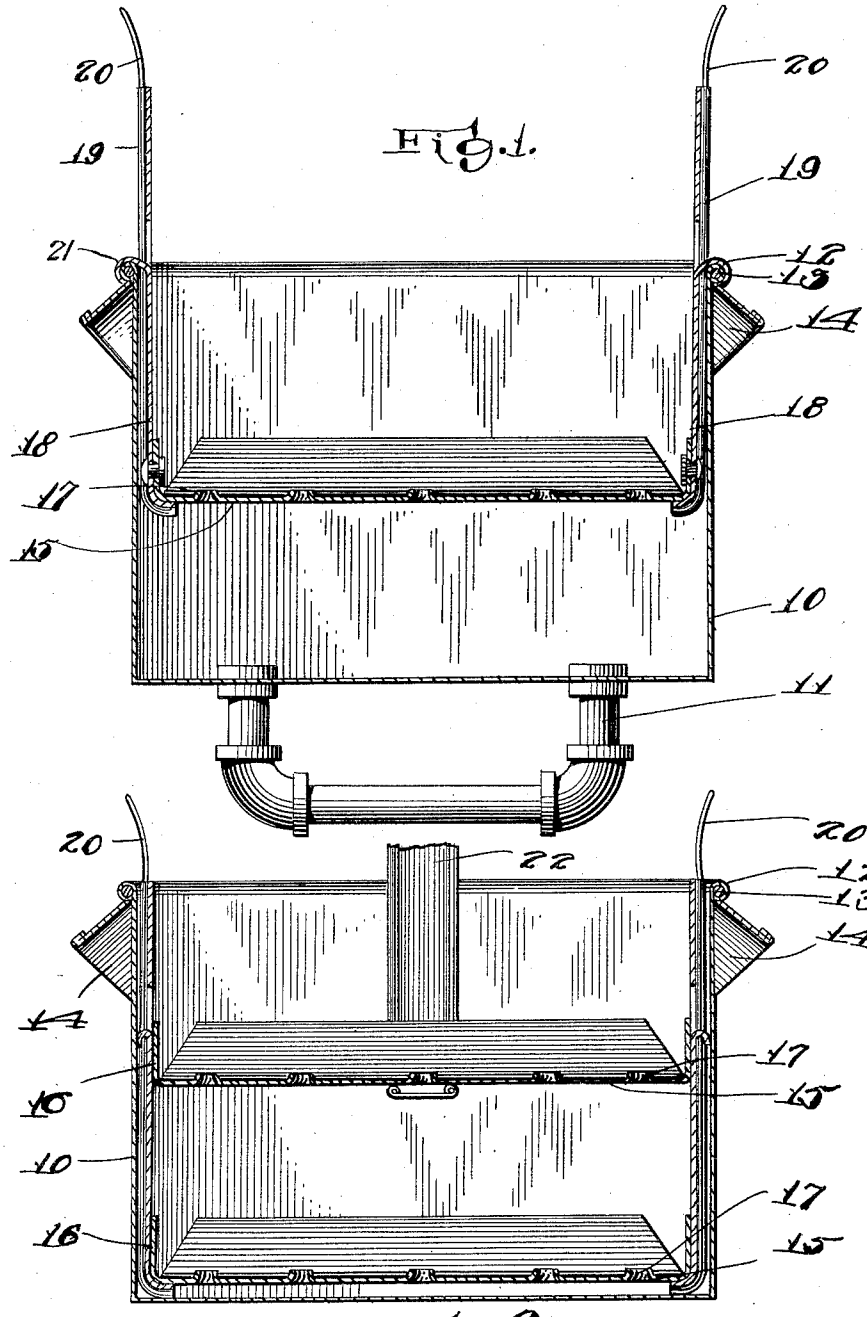


Fig. 1.

Fig. 2.

WITNESSES

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2 SHEETS—SHEET 2.

Fig. 3.

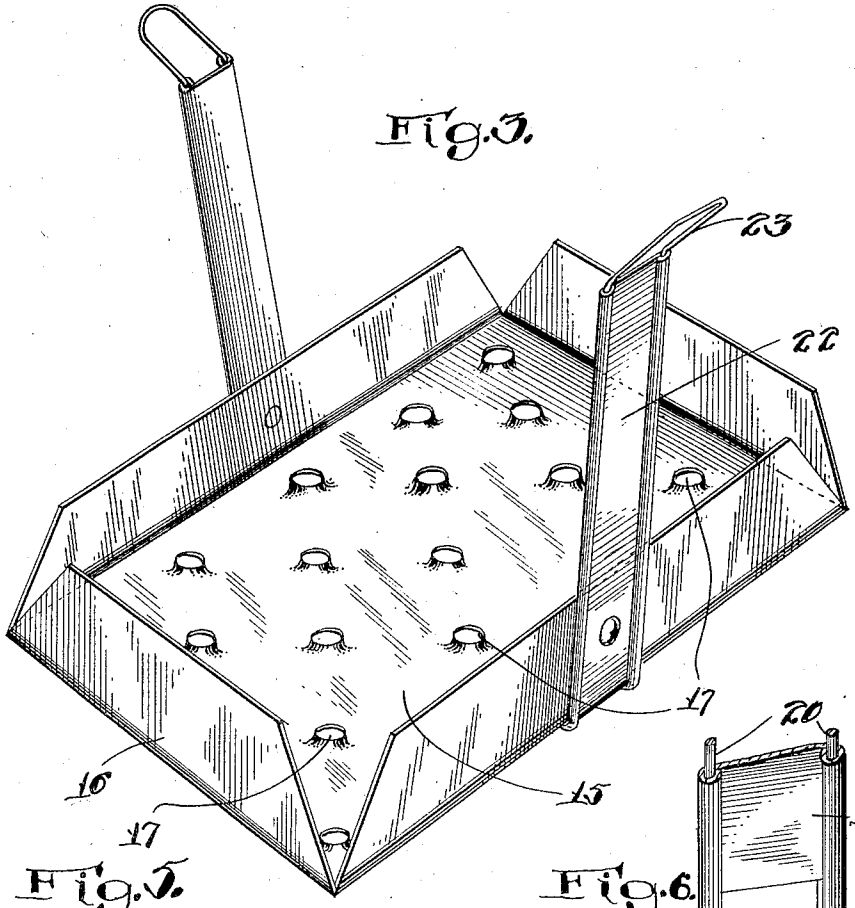


Fig. 5.

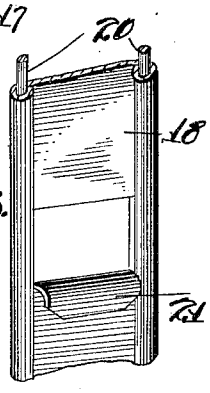
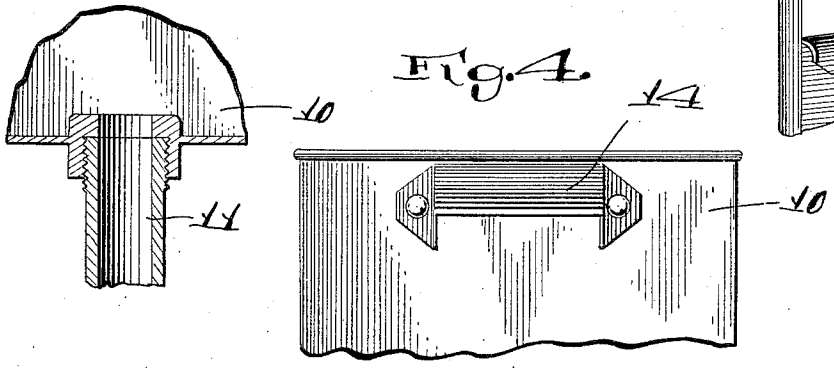


Fig. 6.

Fig. 4.



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JOHN ROBERT DICKERSON, OF HOT SPRINGS, ARKANSAS, ASSIGNOR TO HAMP WILLIAMS HARDWARE CO., OF HOT SPRINGS, ARKANSAS.

CANNER.

1,067,099. Specification of Letters Patent. Patented July 8, 1913.

Application filed December 3, 1912. Serial No. 734,730.

To all whom it may concern:

Be it known that I, JOHN ROBERT DICKERSON, a citizen of the United States of America, residing at Hot Springs, in the county of Garland and State of Arkansas, have invented certain new and useful Improvements in Canners, of which the following is a specification, reference being had therein to the accompanying drawing.

This invention relates to cooking utensils and has special reference to a boiler for use in the operation of canning.

The principal object of the invention is to improve the general construction of devices of this description.

The second object of the invention is to provide a canner which, without taking up additional room upon the stove, will have an increased capacity.

With the above and other objects in view, this invention consists in general of certain novel constructions, combinations and arrangements of parts, as will be hereinafter fully described, illustrated in the accompanying drawings, and specifically claimed.

In the accompanying drawings, like characters of reference indicate like parts in the several views, and:—Figure 1 is a transverse section through the canner. Fig. 2 is a longitudinal section therethrough with the parts in the positions assumed when the canner is full of cans. Fig. 3 is a detail perspective view of one of the supporting pans. Fig. 4 is a detail view of the handle of the device. Fig. 5 is a detail view of a certain base connection used herewith. Fig. 6 is a detail view of a certain tray supporting arrangement.

In carrying out the objects of this invention a rectangular body or container 10 is provided which may either be equipped with a heat pipe 11 as shown in Fig. 1 or it may have this pipe omitted as shown in Fig. 2. The top of this body is provided with the usual bead 12 and reinforcing wire 13, and at each end there is a lifting handle 14. Arranged to be positioned within this body are certain trays. Each of these trays consists of a bottom 15 having turned-up edges 16 which are adapted to prevent the cans from sliding off the tray when the tray is removed from the container 10, and perforations 17 punched from the under side upward so as to provide raised walls around the several perforations. By forming the raised walls around the perforations 17, the cans which are being sealed will be held at a spaced distance from the bottom 15 for allowing the heated water to circulate freely around and under the cans for heating the cans and expelling the air therefrom.

The tray which is intended to rest lowermost in the container is provided at each end with a lifting strip 18 firmly attached thereto and having beaded edges 19 wherein is received a wire 20 which is looped at the upper end. Intermediate its ends each of these lifting strips has a punched-out portion bent downward as at 21 to form a hook which lies on the outer side of the respective strip so that when the tray is first inserted it may be supported in the position shown in Fig. 1 by engaging the respective hooks over the edge of the container. The other tray is provided with a supporting strip 22 extending around beneath the tray but arranged at right angles to the strip 18, and this supporting strip is likewise provided with a wire reinforcement 23 having loops at its upper end.

In use the first mentioned tray is placed in the position shown in Fig. 1 and the cans of fruit set therein. The container is then filled with water nearly to the tops of the cans and the container heated to expel all the air from the cans, whereupon the latter may be sealed in the usual manner. Then the hooks 21 are disengaged and this tray allowed to drop to the bottom as is shown in Fig. 2. Thereupon the second tray is lowered so that it rests on top of the cans carried by the first mentioned tray. A number of cans are then placed upon the second tray and filled and sealed as above described. The cooking is continued through a sufficient time when the trays may be successively removed and the cans removed therefrom.

There has thus been provided a simple and efficient device of the kind described, and for the purpose specified.

Having thus described the invention, what is claimed as new, is:—

A cooking receptacle comprising a tray, lifting strips secured thereto, each strip comprising an elongated body with beaded edges, said elongated body having a portion

intermediate its ends and between the beaded portions struck-out to form a supporting hook which is adapted to support the tray in a receptacle, the side edges of said hook engaging said beaded portion for preventing the strip from tearing adjacent said hook, and reinforcing wires in said beaded edges.

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

JOHN ROBERT DICKERSON.

Witnesses:
J. E. LESTER,
W. A. DAVIS.

Copies of this patent may be obtained for five cents each, by addressing the "Commissioner of Patents, Washington, D. C."