

(No Model.)

E. M. WILLISTON.  
APPARATUS FOR CANNING FRUIT.

No. 524,052.

Patented Aug. 7, 1894.

Fig. 1.

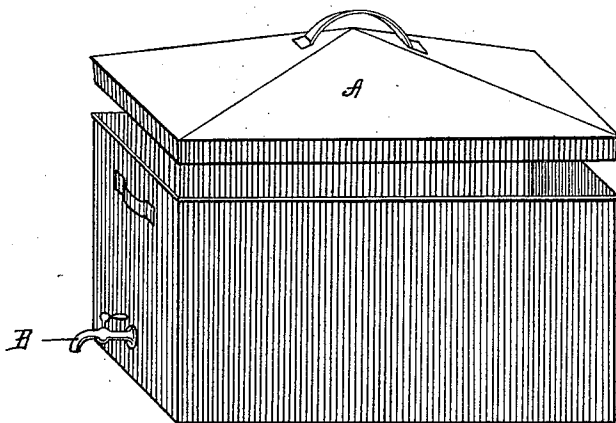


Fig. 2.

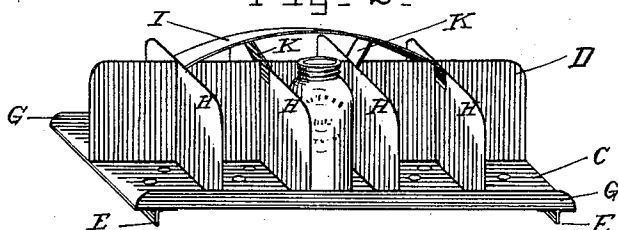


Fig. 4.

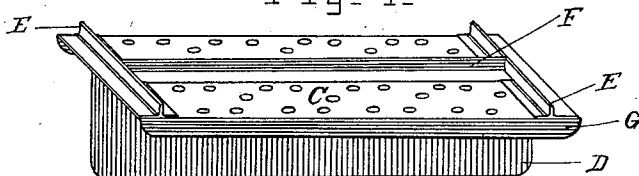
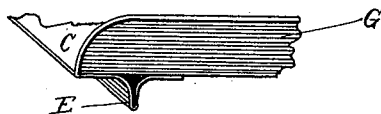


Fig. 3.



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# UNITED STATES PATENT OFFICE.

ELLEN M. WILLISTON, OF WELLSBOROUGH, PENNSYLVANIA.

## APPARATUS FOR CANNING FRUIT.

SPECIFICATION forming part of Letters Patent No. 524,052, dated August 7, 1894.

Application filed April 2, 1894. Serial No. 506,112. (No model.)

*To all whom it may concern:*

Be it known that I, ELLEN M. WILLISTON, a citizen of the United States, residing at Wellsborough, in the county of Tioga and State of Pennsylvania, have invented certain new and useful Improvements in Apparatus for Canning Fruit; and I do hereby 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.

My invention relates to certain new and useful improvements in apparatus for canning fruits and the like.

It has for its especial object to provide a device that shall be suitable for use in the domestic kitchen, easily operated and moderate in price, and that shall relieve the house-keeper of a large part of the drudgery of canning. In order to attain this object I have devised the construction and arrangement of parts illustrated in the accompanying drawings, wherein—

Figure 1 is a perspective view of the boiler part of my invention. Fig. 2 is a like view of the removable rack for holding the cans of fruit. Fig. 3 is a detail view of one corner of the bottom of said rack, showing more clearly the construction of the transverse ribs for supporting the rack; and Fig. 4 is a perspective view of the bottom of the rack from the under side, before being finished, showing the transverse and longitudinal ribs for supporting and stiffening the rack.

Similar letters of reference indicate the same parts where they occur in the different views.

A is a boiler, provided with a cover, made of copper, tin or the like. I make it preferably with square corners, as shown, in order to admit a larger number of cans than if rounded at the ends. I provide it with a faucet, B, for letting off the water at the right stage of the canning process.

Referring to the rack, C is the bottom portion thereof.

D is an upright longitudinal partition securely fastened thereto. The ends of the bottom C are crimped and folded back upon

themselves on the under side and soldered as shown in Fig. 3, to form the transverse supporting ribs E. A longitudinal stiffening rib F is then soldered in the position shown in Fig. 4. The edges of the bottom C are also turned up at right angles, as shown at G; the object being to make the whole rack as rigid as possible.

H, H, H, H, (Fig. 2) are transverse partitions, the object of which is to keep the cans upright and also from hitting against one another and breaking.

I is the handle of the rack, for lifting it into and out of the boiler. It is provided with braces K to give it added strength, in which form it also imparts further rigidity to the rack itself.

The bottom C of the rack is perforated, as shown, to permit free circulation of the boiling water during the canning operation.

The various parts of my invention being constructed and arranged as described, the operation of canning with it is as follows: The empty rack is first placed in the boiler. The cans having been packed with fresh fruit and filled up with a sirup and the covers screwed on, they are placed in the rack, one in each compartment. The boiler is then filled with cold water to within about two inches of the top of the cans, the cover is put on and the water is brought to a boil. I allow the fruit to cook from ten to twenty minutes after the boiling point has been reached. When I find that the fruit is sufficiently cooked I draw the water off the boiler by means of the faucet, B, and the fruit cools gradually. If the fruit is left in the water till the latter cools, it is liable to be overcooked. The cans must be kept off the bottom of the boiler and also apart from one another, to prevent their breaking and this is one function of the rack.

Having thus described my invention, what I claim, and desire to secure by Letters Patent, is—

An apparatus for canning fruit and the like consisting of a covered boiler and a removable can-receiving rack, said rack consisting of a perforated bottom portion C, the ends

5 whereof are crimped and folded back on themselves to form the transverse supporting ribs E and the sides turned up at right angles, at G, and the bottom whereof is provided with the longitudinal stiffening rib F; a longitudinal partition strip D, joined to the bottom C; transverse partition strips, H, H, H, H, joined to the bottom C, longitudinal partition strip

D and flange G; and an arched handle I, substantially as described. 10

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

ELLEN M. WILLISTON.

Witnesses:

F. H. ROCKWELL,

G. B. JOHNSON.