

No. 797,314.

PATENTED AUG. 15, 1905.

J. B. OWENS.
COOKING VESSEL.

APPLICATION FILED OCT. 13, 1904.

Fig. 1.

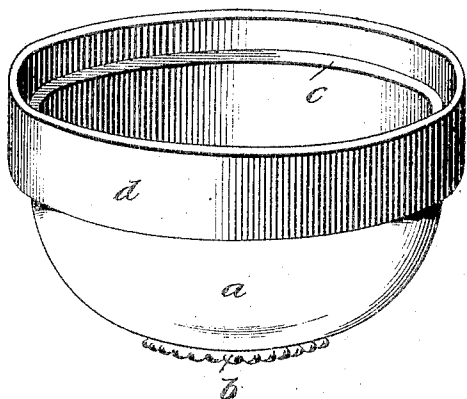


Fig. 4.

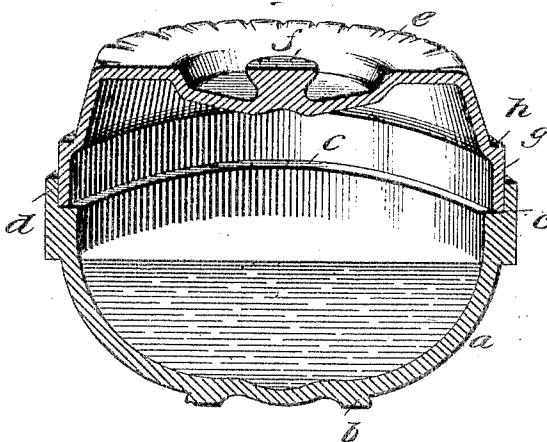


Fig. 2.

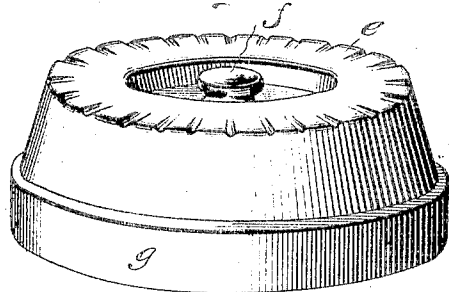


Fig. 5.

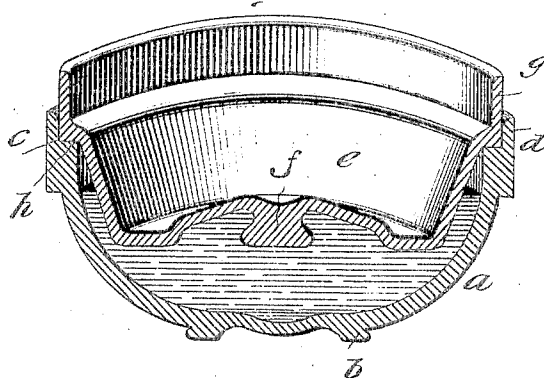


Fig. 3.

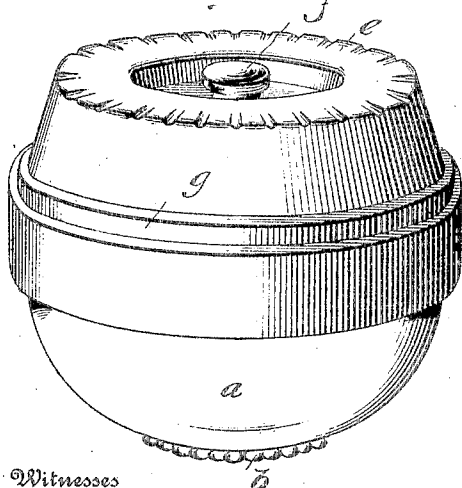
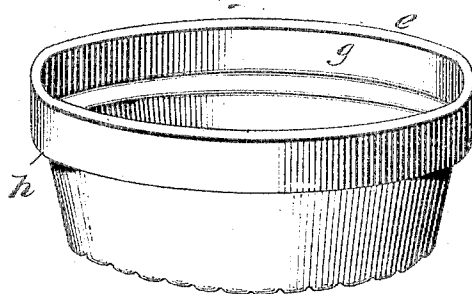


Fig. 6.



Witnesses

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COOKING VESSEL.

No. 797,314.

Specification of Letters Patent.

Patented Aug. 15, 1905.

Application filed October 13, 1904. Serial No. 223,281.

To all whom it may concern:

Be it known that I, JOHN B. OWENS, a citizen of the United States, residing at Zanesville, in the county of Muskingum and State of Ohio, have invented certain new and useful Improvements in Cooking Vessels, of which the following is a specification, reference being had to the accompanying drawings.

My invention relates to two-part vessels for cooking, each part of which is susceptible of use as an independent dish, while the combination of the two parts is susceptible of being used in a variety of ways.

The object of my invention is to provide a vessel of the class described which shall be cheap in manufacture and efficient in use.

In the drawings illustrating the principle of my invention and the best mode now known to me of applying that principle, Figure 1 shows the lower part of my new vessel. Fig. 2 illustrates the upper member or cover for the part shown in Fig. 1. Fig. 3 represents the two members combined to form a self-basting roaster. Fig. 4 is a central sectional view of what is shown in Fig. 3. Fig. 5 portrays in central sectional view the two parts combined to form a double boiler or broiler, and Fig. 6 is a view of the cover inverted to be used as a pudding-pan.

The member *a* is formed with a circular flange *b*, which projects downwardly from its bottom to give stability, and at its top is formed with a horizontal ledge or seat *c*, from which springs the vertical flange *d*, Figs. 1 and 4. The cover *e*, Figs. 2 and 6, is flat on top to give it stability when inverted to be used as a cake-mold or pudding-dish, as shown in Fig. 6. It is provided with a knob or handle *f*, which is countersunk to give the cover a level or flat bottom when inverted, as just described, and its lower edge portion is formed with a flange *g*, which projects downwardly from a horizontal seat or ledge *h*. When the cover is inverted, Fig. 6, the flange *g* and seat *h* constitute means for holding a cover when it is desired to use one. The ledges *c* and *h* and the flanges *d* and *g* are so formed that a tight joint is produced where they meet, as shown in Figs. 4 and 5. Hence when the two parts are fitted together to form a roaster the juices of the meat are retained efficiently and the device becomes a self-basting roaster, Fig.

4, or when the cover is inverted and fitted into the dish *a* the joint between the two is a tight one and insures water of a high temperature in the dish *a* when the two parts thus combined are used as a double boiler, as in the familiar process of cooking oatmeal, Fig. 5.

The dish member *a* is relatively deep, so that when the cover *e* is inverted and fitted in the dish member *a* a substantial space is provided between the two for holding water—in case of the double boiler, for example, in the case above referred to. This and the close fit of the parts I consider features of my invention.

What I claim is—

1. In a two-part cooking vessel, the combination of a dish member formed at its upper rim portion with a seat and a flange projecting from said seat, and a cover member formed with a seat and a flange projecting from said seat, the flange of the cover member fitting snugly within the flange of the dish member to form a tight joint and the seat of the cover member resting upon the seat of the dish member when the cover is inverted.

2. In a two-part cooking vessel, the combination of a dish formed at its upper portion with a seat, and a cover formed with a seat adapted to rest upon the seat of the dish when the cover is inverted in the dish; the dish being deep with relation to the cover, whereby a substantial space is left between the bottom of the dish and the cover when the cover is inverted in the dish to form a double boiler.

3. In a two-part cooking vessel, the combination of a dish formed at its upper portion with a seat, and a cover formed with a knob and with a seat adapted to rest upon the seat of the dish; the dish being deep with relation to the cover and the knob of the cover being sunk below the top of the cover, whereby a substantial space is left between the bottom of the dish and the cover when the cover is inverted in the dish to form a double boiler.

4. In a two-part cooking vessel, the combination of a dish formed at its upper rim portion with a seat and a flange projecting from said seat, and a cover formed with a seat adapted to rest upon the seat of the dish when the cover is inverted in the dish, and with a flange fitting snugly within the flange of the dish to

form a tight joint between the dish and the cover where they come together; the dish being deep with relation to the cover, whereby a substantial space is left between the bottom of the dish and the cover when the cover is inverted in the dish to form a double boiler.

In testimony whereof I have signed my name

to this specification in the presence of two subscribing witnesses.

JOHN B. OWENS.

Witnesses:

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H. H. GABRIEL.