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HAM PRESSER AND COOKER.

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Fig. 1.

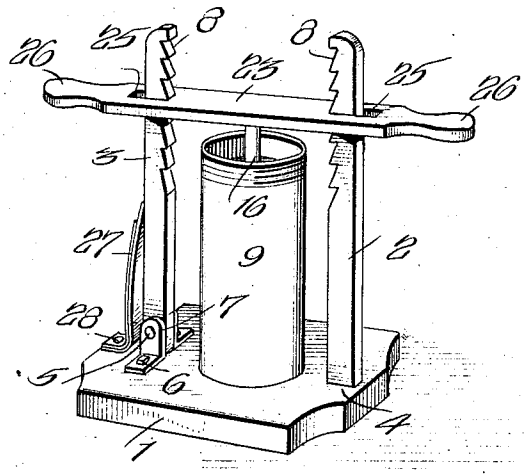


Fig. 2.

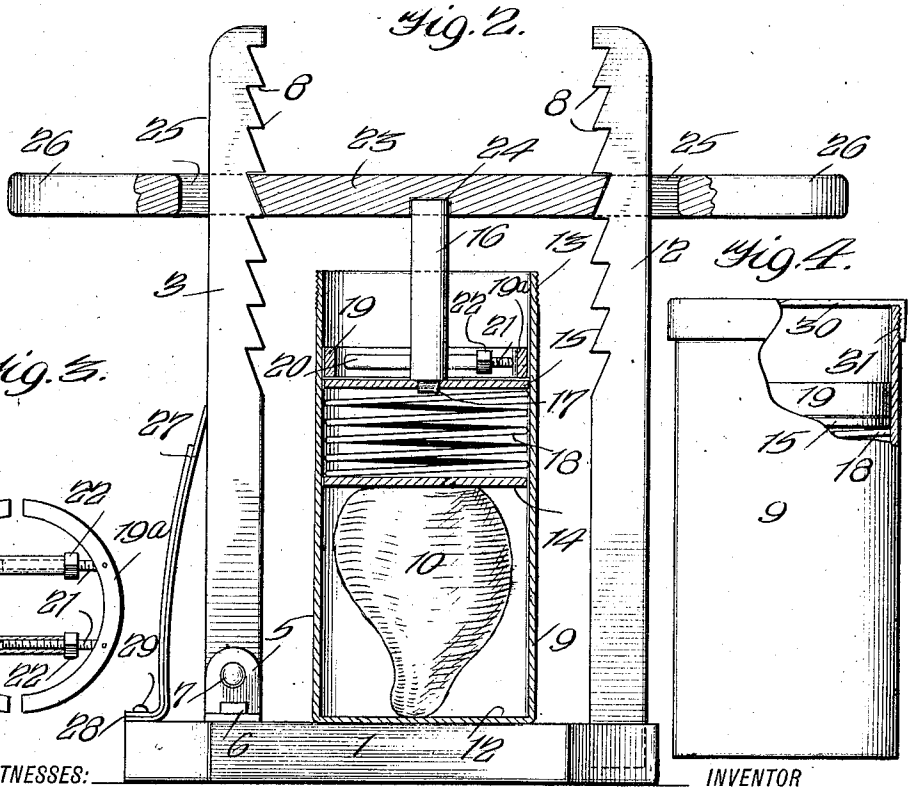


Fig. 4.

Fig. 5.

WITNESSES:

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HAM PRESSER AND COOKER.

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To all whom it may concern:

Be it known that I, CLARENCE BUTZ, a citizen of the United States, and a resident of Muscatine, in the county of Muscatine and State of Iowa, have invented a new and useful Improvement in Ham Pressers and Cookers, of which the following is a specification.

My invention is an improvement in ham pressers and cookers, and has for its object to provide a device of the character specified, adapted for holding a ham during the cooking thereof, and having means for subjecting the ham to a continuous yielding pressure during the cooking to force the hock end of the ham into the body thereof during the cooking, to lessen the shrinkage of the ham and to save the loss of the hock end of the ham, and wherein the ham is cooked with its natural flavor, requiring no attention during the cooking, and wherein a single utensil will serve for hams of various sizes.

In the drawings:—Figure 1 is a perspective view of the improved cooker, Fig. 2 is a vertical section, Fig. 3 is a top plan view of the clamping ring, and Fig. 4 is a side view of the presser with the parts in position for the cooking of the ham.

The embodiment of the invention shown in the drawings comprises a base 1 of suitable size and of approximately rectangular shape, and provided with a fixed upright or standard 2, and a movable upright or standard 3. The standard 2 has its lower end received within a mortise or recess 4 in the upper face of the base, and at one end thereof, and the standard or upright is secured within the mortise in any suitable or desired manner.

The lower end of the upright 3 is received between a pair of bearing lugs 5, the said lugs having angular portions resting on the upper face of the base and secured thereto by bolts or screws 6, and the upright is pivoted to the lugs by a bolt or rivet 7. The uprights 2 and 3 are provided on their inner or adjacent side edges and at their upper ends with downwardly facing ratchet teeth 8, each upright having a series of teeth and the teeth of one upright registering with the teeth of the other.

The container or receptacle 9 is provided for receiving the ham indicated at 10, the said container being cylindrical in form, having a closed bottom 12, and being externally threaded at its upper end as indicated at 13. The container is of sufficient diameter to receive the largest size of ham that it may be desired to cook within the same, and a presser plate or head 14 is provided for engaging the ham within the container, the said plate or head being of a size to fit loosely within the container and transversely thereof. A plunger or piston 15 is also provided, the said plunger or piston also being of a size to fit within the container, and a plunger rod or stem 16 is connected with the plunger, the said rod having a reduced threaded stem 17, which engages a central opening in the plunger. A coil spring 18 is arranged between the plunger and the head, and a clamp is provided for engagement by the plunger to hold the plunger in adjusted position.

The clamp is a sectional ring consisting of similar sections 19 and 19ª, each of the said sections being approximately a semicircle, and curved to fit within the container, and mechanism is provided for moving the sections toward or from each other. The said mechanism comprises sockets 20, connected at one end to the section 19, and extending toward the opposite section, and threaded stems or rods 21, connected to the section 19ª in such position that they will register with the openings of the sockets. Each rod 21 is received within the adjacent socket, and each rod has a nut 22 threaded thereon, and engaging the end of the socket, and rotatably connected with the socket in such manner that while the nut may rotate freely with respect to the socket it cannot move away from the socket.

It will be evident that when the sections of the ring are arranged within the container on the plunger 15 with the sockets 20 on opposite sides of the plunger rod 16, the sections may be moved into clamping engagement with the interior of the container by turning the nuts in the proper direction, and when the said sections are in clamping engagement with the container the plunger will be prevented from upward movement.

A holding plate 23 is connected with the standards 2 and 3, the said plate having at its center and on one face a recess or depression 24, for receiving the end of the plunger rod 16, and near each end the plate is provided with a longitudinally extending slot 25, the said slots being designed to permit the passage of the adjacent standards.

Each slot has its inner end shaped to fit

between the teeth as shown more particularly in Fig. 2, and it will be obvious that by means of the plate the plunger may be held in adjusted position. The ends of the plate are shaped into handles as indicated at 26, and a spring 27 is arranged at the outer side edge of the standard 3, for normally pressing the standard toward the standard 2. This spring which, in the present instance, is composed of two leaves, has an angular portion 28, which rests on the base at the end adjacent to the standard 3 and outside of the said standard, and the said angular portion is secured to the base by means of a screw or nail 29. The upper free end of the spring presses against the outer edge of the standard 3 and normally presses the standard toward the standard 2 to hold the teeth 8 of the standard in engagement with the inner end of the adjacent slot 25.

In practice the cookers will be made in various sizes, as for instance of three sizes, a small, a large, and a medium size, and preferred dimensions for the several sizes are as follows:—For the small size the container will have a depth of nineteen inches and a diameter of six and one-fourth inches; for the large size the container will have a depth of nineteen inches and a diameter of eight and one-fourth; and for the middle or intermediate size the container will have the same depth and a diameter of seven and one-fourth inches. That is, the three sizes will have the same depth and will differ in diameter by one inch. The coil spring 18 will be shaped to fit the container it is designed to enter, and obviously the clamping device will also be of a size to fit within the container.

The operation of the improved presser and cooker is as follows:—The ham is placed within the container with the hock end downward as shown, and the presser plate or head 14 is placed above the ham. The spring 18 is now inserted, after which the plunger is placed. The standard 3 is swung outward at its upper end to permit the insertion of the standards through the slots 25, and grasping the handles 26 of the plate, the plunger is forced downward by forcing the plate downwardly until the desired degree of pressure is attained, when the plate is engaged with the teeth 8 of the uprights. The spring 27 will prevent disengagement of the standard 3 and of the holding plate. When the desired degree of pressure is attained, as above mentioned, the clamping device, which is already in place in the container above the plunger, is operated to clamp the plunger against upward movement. The nuts 22 are turned to force the sections 19 and 19a of the ring apart and into clamping contact with the interior of the container. When this has been done the end of the plate 23 adjacent to the standard 3 is depressed slightly, and the upper end of the standard is swung outwardly to permit the disengagement of the holding plate 23. The container is now removed from the base, the plunger rod 16 is released from the plunger, and the cover 30, shown in Fig. 4, is placed on the container. This cover has a depending marginal flange 31, internally threaded for engaging the threads 13 of the container, and after the cover has been placed, the container with the ham arranged as above described within the same is placed in a suitable cooking vessel containing water and heat is applied to the said vessel to heat the water. During the cooking of the ham the spring 18 causes the head 14 to press continuously on the ham, and the hock end of the ham is forced upwardly into the body of the ham. The ham is cooked in its own juices out of contact with the water, and every part of the ham may be utilized.

The improved presser and cooker reduces the labor and the time usually required to cook the ham, permits the ham to cook in a shorter length of time, and saves the entire ham for use. The shrinkage that usually occurs in cooking hams is also greatly lessened. The cooking of a ham of average size will, by the usual process, require approximately four hours, while with the improved cooker the ham may be thoroughly cooked in about three hours.

I claim:—

1. A combined presser and cooker for hams, comprising a container of substantially cylindrical form having a detachable cover, said cover having a threaded engagement with the container, a presser plate of disk form within the container, a plunger of disk form within the container, a coil spring arranged within the container between the plate and the plunger, and means for locking the plunger against movement away from the plate, said means comprising a sectional ring consisting of similar sections and adapted to engage within the container above the plunger, one of the rings having sockets extending parallel on opposite sides of the center of the container, and the other section having threaded stems engaging the sockets, and nuts threaded on to the stem and bearing against the ends of the sockets.

2. A combined presser and cooker for hams, comprising a container of substantially cylindrical form having a detachable cover, a presser plate of disk form within the container, a plunger of disk form within the container, a coil spring arranged within the container between the plate and the plunger, and means for locking the plunger against movement away from the plate, said means comprising a ring consisting of similar sections and adapted to engage within

the container above the plunger, and means for forcing the sections of the ring in opposite directions.

3. A combined presser and cooker for hams, comprising a container of substantially cylindrical form having a detachable cover, a presser plate of disk form within the container, a plunger of disk form within the container, a coil spring arranged within the container between the plate and the plunger, and an expansible ring within the container for engaging the walls thereof for locking the plunger against movement away from the plate.

4. A combination presser and cooker for cooking hams, and comprising a container for the ham having a cover detachably connected with the container, a presser plate fitting within the container and adapted to engage the ham to press the same downwardly, a stop plate or plunger, a spring arranged between the presser plate and the stop plate and engaging the walls of the container, means adjustable with the stop plate for preventing upward movement of the stop plate away from the presser plate, and means for holding the stop plate or plunger in adjusted position during the placing of the clamping means.

5. A cooker for hams, comprising a container, a presser plate for engaging the ham, a plunger in the container, a spring between the plate and the plunger, and means for holding the plunger against movement away from the plate, said means comprising an expanding ring for engaging the wall of the container.

6. A cooker for hams, comprising a container, a presser plate for engaging the ham, a plunger in the container, means in connection with the plunger for engaging the interior of the side wall of the container to hold the plunger in adjusted position with respect to the presser plate, and a spring arranged between the plunger and the presser plate for continuously pressing the ham toward the bottom of the container, said plunger being adjustable with respect to the presser plate to vary the tension of the spring.

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Witnesses:
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