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STAND FOR COOKING VESSELS
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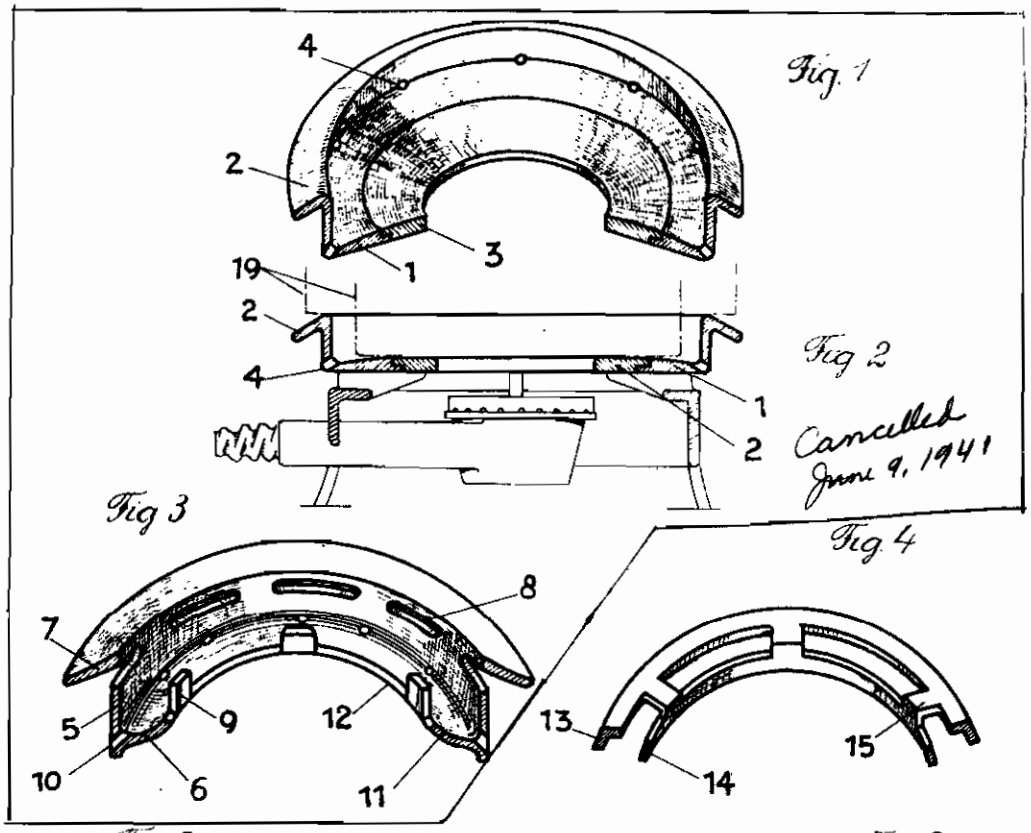


Fig. 1

Fig. 2

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Fig 3

Fig. 4

Fig. 5

Fig. 6

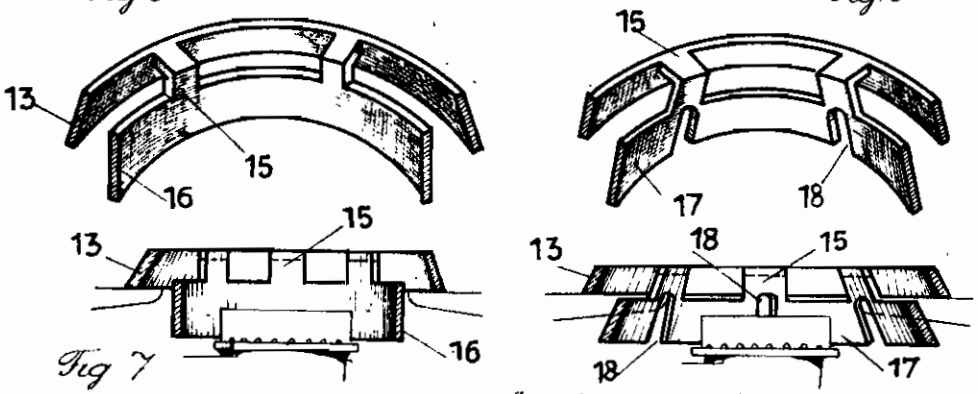


Fig 7

Fig 8

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# ALIEN PROPERTY CUSTODIAN

## STAND FOR COOKING VESSELS

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This invention relates to a stand for supporting cooking vessels on cooking apparatus operated by a flame produced by gas, etc., and has for its object to provide a stand of a type capable of preventing accidents due to the extinction of the flame by overflowing cooking material and the consequent outflow of gas, etc.

The invention substantially consists in providing a stand to be placed on a cooking apparatus of the kind mentioned above a burner for supporting a cooking vessel and possessing a deflecting member surrounding the vessel or disposed below the bottom thereof to keep overflowing material away from the burner and the combustion zone, or equipped with a cylindrical screening wall surrounding the burner.

Three embodiments of the invention are illustrated in the accompanying drawing, in which

Figure 1 is a partial elevation of a stand according to the invention within or upon which a cooking vessel may be placed;

Fig. 2, a section thereof showing also a burner;

Fig. 3, a partial view of a modification of the construction shown in Fig. 1;

Fig. 4, a partial view of another constructional embodiment for supporting a vessel placed on the top thereof;

Figs. 5 and 6 are partial views of modifications of the stand shown in Fig. 4;

Fig. 7 is a section of Fig. 5; and

Fig. 8 is a section of Fig. 6.

As indicated in Fig. 1, the stand to be placed upon a cooking apparatus for supporting a pot 19 which may be inserted therein or placed upon it comprises a circular side wall with a bottom shelf sloping toward the side wall and leaving a central opening that can be reduced in size by the insertion of a ring or of rings 3 to permit the heating of smaller vessels. The top edge of the side wall possesses an outwardly extending inclined deflecting flange or member 2, and in the channel formed between the sloping shelf 1 and the side wall spaced holes 4 are provided. In operation, the flame contacts through the central opening with the bottom of the vessel, and overflowing material is deflected by the flange 2 or, in case of smaller vessels, through the holes 4.

In the construction shown in Fig. 3 the outwardly sloping bottom shelf 6 has an upturned inner edge on which spaced supports 9 for holding a vessel are provided. Between the supports 9 clear spaces 12 are left, and in the circular channel formed between the side wall 5 having openings 8 and the bottom shelf 6 holes 10 normally supplying secondary air are arranged. The top edge of the side wall 5 is fitted with a circular outwardly inclined deflecting flange 7. The vessel rests on the supports 9, and overflowing material is discharged by the flange 7, or, if a vessel is smaller than the diameter of the stand, through the holes 10.

The construction just described affords the advantage that the flame can pass through the openings 8 and 12 and, fanned by the air, sweep also over the sides of the pot. Larger vessels are placed on the supports 9 while smaller vessels may be inserted in the stand.

Figs. 4 to 8 show a modification of the construction shown in Fig. 3, which is suited, however, only for holding a vessel placed upon it. The stand shown comprises two preferably conical rings, the outer ring 13 acting also as deflecting member being positioned slightly higher than the inner ring 14 which serves as support of the stand on the cooking apparatus. Both rings 13, 14 are connected on top by preferably angular bridges 15 which have flat upper surfaces assisting in supporting a vessel. In this case, too, the flame sweeping outwardly between the two rings 13, 14 is fanned by the air current and heats also the sides of the vessel. The outer ring 13 may also have a flat top.

Figs. 5 and 6 show in principle a construction similar to that shown in Fig. 4 with the difference, however, that the inner ring 14 is enlarged so as to surround the burner, shown in Fig. 2, in the form of a cylindrical screening member 18 which, as indicated in Fig. 6, is conically constructed and resembles a truncated cone 17. In the construction shown in Fig. 6 the screening side wall 17 has clearances 18 for engaging the burner. Figs. 7 and 8 illustrate the two constructions shown in Figs. 5 and 6 in section. The side wall 17 may further be of wavy or spiral cross section to enlarge the air passage between it and the burner.

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