

(No Model.)

V. M. CONE.  
HEAT REGULATOR FOR COOKING STOVES.

No. 470,546.

Patented Mar. 8, 1892.

FIG. 1.

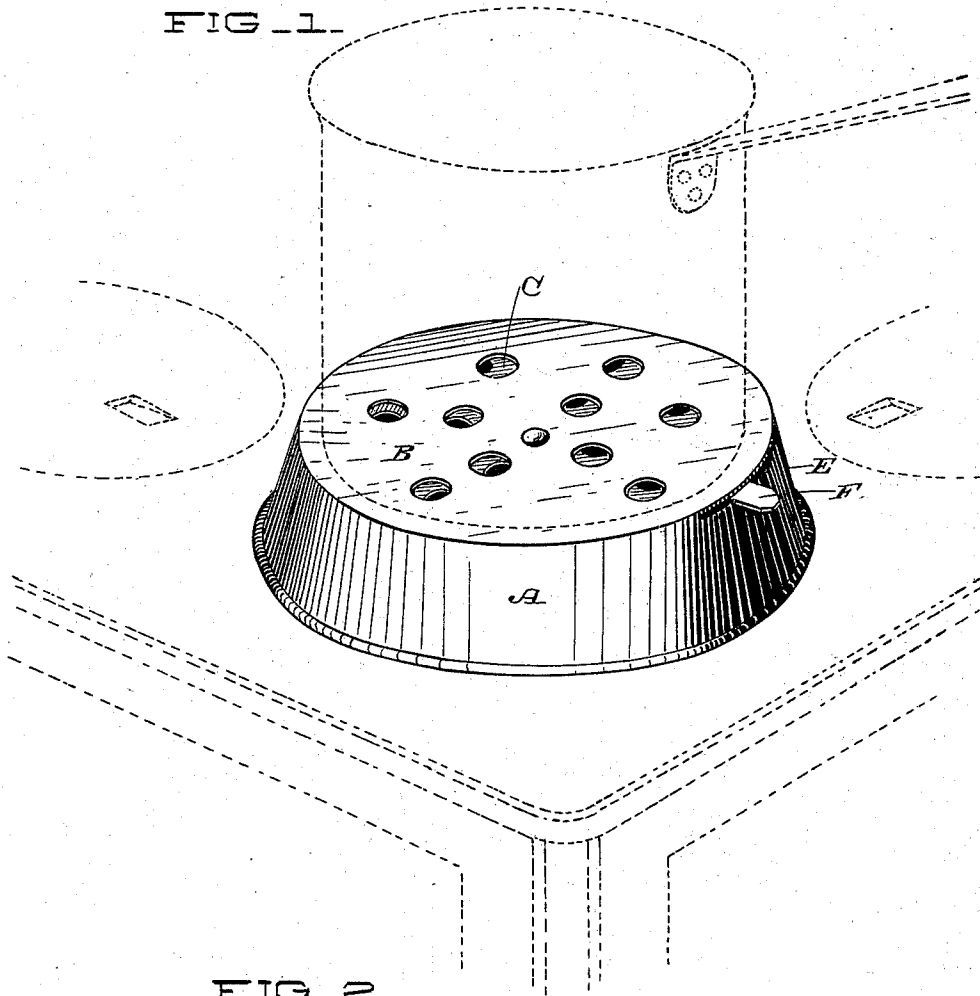
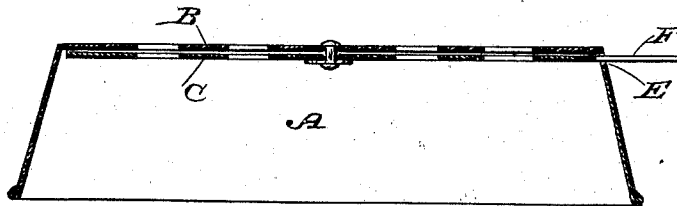


FIG. 2.



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# UNITED STATES PATENT OFFICE.

VIRGINIA M. CONE, OF ALAMEDA, CALIFORNIA.

## HEAT-REGULATOR FOR COOKING-STOVES.

SPECIFICATION forming part of Letters Patent No. 470,546, dated March 8, 1892.

Application filed July 29, 1890. Serial No. 360,321. (No model.)

*To all whom it may concern:*

Be it known that I, VIRGINIA M. CONE, a citizen of the United States, residing at Alameda, Alameda county, State of California, have invented an Improvement in Heat-Regulators for Cooking-Stoves; and I hereby declare the following to be a full, clear, and exact description of the same.

My invention relates to a device which I call a "heat-regulator for cooking-stoves."

It consists of a convex open-bottomed chamber having a foraminous top and a damper movable upon said top, so as to regulate the size of or close the openings therein.

Referring to the accompanying drawings for a more complete explanation of my invention, Figure 1 is a view of my device, showing its application. Fig. 2 is a vertical section taken through the center thereof.

For many kinds of cooking great care must be observed to prevent the contents of the vessels from being burned by too great an application of direct heat. In order to regulate the heat and to overcome this difficulty I form a chamber or vessel A of circular form, preferably made of sheet metal, having the bottom open and adapted to stand upon the top of the stove or upon the oven-bottom, as the case may be. The top B of this chamber is closed and has a number of perforations or openings made in it, as shown.

C is a flat plate of metal lying close against the under surface of the top of the vessel and made of sufficient diameter to cover all the holes or openings in the top B, and is secured to said top by a rivet or pin through the center. The plate C has holes or perforations made through it which correspond exactly with the holes in the top B when the plate is in one position; but when the plate is turned more than the diameter of the holes it will cover all of these holes and make a tight top.

A slot is made at E through one edge between the top B and the side of the chamber A, and an arm F, projecting from the plate C through this slot, serves as a handle, by which the plate C may be turned about its center. This chamber is set upon the top of the stove or upon the oven-bottom, and the vessel containing the article to be cooked is set upon the top of the chamber. The plate or valve C, being turned so as to open the holes in the top B, will allow the heat to pass up through these holes, so as to cook whatever may be in the vessel which is set upon the top of the utensil, but the heat will not be so great as if the vessel was standing in direct contact with the heated iron of the stove or range. If the heat is too great, by turning the lever the valve or plate C will be turned so as to partially or wholly close the openings through the top and correspondingly reduce the heat, and this may be used when it is desired to keep articles warm upon the stove without further cooking.

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

An improved article of manufacture consisting of a circular vessel having an open bottom and integral top provided with perforations, a plate lying against the inner surface of the top of the vessel, pivoted at its center to the top of the vessel and having its surface perforated, and a handle extending outwardly from said plate through a slot in the side of the vessel, whereby the plate may be moved to regulate the heat, as herein described.

In witness whereof I have hereunto set my hand.

VIRGINIA M. CONE.

Witnesses:

S. H. NOURSE,  
H. C. LEE.