

Description

This invention relates to a cooking utensil for keeping warm and cooking as defined in the pre-characterizing portion of claim 1.

Generally, in boiling food in a cooking pan, the pan continues to be heated over the fire even after the contents of the pan become boiled so as to ensure that the food in the pan is sufficiently soft.

It has been found, however, that most foods do not need to be cooked at a temperature of 100 ° C. For example, potatoes and taros can be adequately boiled at temperatures of 80 ° C to 90 ° C, and when meat is boiled or cooked at temperatures of not less than 80 ° C, the protein thereof is completely denatured.

10 Thus, it has become clear that it is not necessary to continue to heat most foods in the pan after the food reaches 100 ° C and begins to be boiled. Basically, in cooking foods, it is only necessary for most foods to be maintained at suitable temperatures, for example of 80 to 90 ° C for a predetermined time period, for example, of 0.3 to 1 hour. Thus, generally, although energy need to be produced to initially heat the food in the pan up to a predetermined temperature, it is not necessary to continue to heat the food and keep the

15 food boiling except for the purpose of evaporating water, boiling down of the contents, or the like. In addition, as a result of various investigations, it has been almost confirmed that seasoning, in other words, the permeation of impregnation of the initially added flavorings into the foods is caused by the difference of the osmotic pressure of the water in the foods or between the soup and foods for reasons of the temperature gradients in the foods occurred at the time of temperature reduction after heating or raising

20 the temperature thereof. Thus, it is important to reduce the temperature not abruptly but smoothly and slowly so as to season the boiled food effectively. In the case of quick reduction of the temperature, the gradient of the osmotic pressure of water in the foods becomes great and the inner pressure of the foods becomes lower than that of the outside thereof. For this reason, the structure of the foods is broken and the contraction of the foods occurs.

25 Furthermore, it is important not to overheat the foods so as to leave the nutrition values of the respective foods and the "flavor" which is the main elements of tastes of the respective foods after cooking. This applies to the prevention of boil crumbling.

From these findings, it became apparent that, if the temperature reducing process of the foods is rendered slow by extremely preventing the scattering or radiation of the remained heat after performing

30 necessary heating for denaturization of the respective foods, total amounts of heat and adding amounts of water used for cooking are greatly reduced and the foods sufficiently seasoned are obtained without losing their nutrition values, their flavorings, and their original shapes. DE 3339848 discloses an energy saving boiling pot for the use on open flames with an overpot having an opening in its bottom such that this opening contacts the gas burner or the burning head of a vaporizing

35 burner so that not essentially more than the amount of air necessary for complete combustion can reach the flame. The space between the boiling pot and overpot so small that the combustion gases can be made turbulent. The overpot is formed so as to be heat insulating, whereas the boiling pot consists of good heat conducting material and has a lamella surface and/or heat exchange ribs on its outside. The energy saving boiling pot may be taken apart for cleaning purposes. For mobile use, the overpot is constructed by multilayer flexible and resisting netting for saving weight and for guaranteeing better transportability. This netting is spanned over a structure which can be assembled and is spanned by removable hooked in supporting legs which may be taken off. For making transport easier, the overpot can be unfolded after being opened at a severing spot.

40 This known overpot is constructed for saving energy during cooking only on open flames. The bottom opening of the overpot fits in size with the burning head of a special gas burner or of a special vaporizing burner. In particular this pot is not adapted to be placed on the trivet of a gas range. The burning head of a kitchen gas range is below the trivet. Therefore, if this pot is placed on the trivet, the burning head will not fit into the bottom opening of the overpot.

Furthermore the manufacturing costs of such a pot are very high, because the construction of this pot is

50 complicated. The overpot has on its inner surface an isolating material for not becoming too hot on its outside and for keeping the heat inside the small space between overpot and boiling pot and there are two pairs of hand grips - one pair fixed at the boiling pot and a second pair fixed at the overpot. EP-A-0224 038 discloses a pan for keeping warm and cooking which enables to keep warm and cook the foods.

55 This pan for keeping warm and cooking comprises an inner vessel portion being cylindrical and having a bottom wall, and an outer shell portion provided coaxially around the inner vessel portion intervening an annular space portion at a predetermined distance therewith.

The side wall of the inner vessel portion is decreasing in a diameter progressively toward the bottom wall, that is to say, tapering downwardly, and the upper end of the inner vessel portion is directed radially to form a peripheral retainer flange.

The outer shell portion is formed to be of a substantially cylindrical shape, and the lower end of the outer shell portion is slightly bent inwardly, and the upper portion thereof is largely bent inwardly. The inside diameter of the upper end of the outer shell portion is defined smaller than the outside diameter of the peripheral retainer flange of the inner vessel portion.

The upper portion of the space portion between the inner vessel portion and the outer shell portion of this pan is closed and is constituted so as to render the burnt gas in the space portion exiting to the atmosphere from apertures provided on the upper portion of the outer shell portion. However, when the area of the exit for the heated air is relatively small as the apertures, the flow rate of the warmed air of the burnt gas rising in the space portion is slow and the amount of the air derived from the outside thereof through the bottom portion of the pan is little. For this reason, the temperature of the burnt gas in the space portion is not lowered and the outer shell portion is heated too excessively by the vapor with high temperature to a high temperature (about 450 °C).

Further, in this pan for keeping warm and cooking a peripheral retainer flange for engaging with the inner vessel portion is required to be mounted near the upper end portion of the outer shell portion and this causes the high costs for producing the outer shell portion.

It is therefore an object of the invention to improve the cooking utensil for keeping warm and cooking of the kind defined in the pre-characterizing portion of claim 1 so that the production of the whole cooking utensil and the junction of the inner vessel portion with the outer shell portion is rendered easy and the cooking device is adapted to be placed on every kind of ranges. This object is achieved by incorporating the features stated in the characterizing portion of claim 1 into the cooking utensil. The advantage of the cooking utensil according to the present invention resides in that the outer shell portion separated from the inner vessel portion is constituted in a simple cylindrical shape so as to be produced with ease, and the inner vessel portion and the outer shell portion are combined or connected by the hand grip so as to enlarge an area of exit of the space portion formed between the inner vessel portion and the outer shell portion, and with the result that the production of the outer shell portion and the whole cooking utensil is rendered easy. In addition, according to the present invention, it is possible to prevent the rising of the temperature of the outer shell portion since the upper and lower portion of the space portion between the inner vessel portion and the outer shell portion is sufficiently opened. Furthermore, the overpot of the present invention is adapted to be placed on the trivet of a gas range and electric ranges or electromagnetic cooking devices. The manufacturing costs are very low, because the outer shell portion is cylindrical over its total height, and there is only one pair of hand grips connecting the inner vessel portion and the outer shell portion.

Fig. 1(a) is a partly cross-sectional side-elevational view of the first embodiment of the cooking utensil

Fig. 1(b) is a Vopplan view of the first embodiment of the cooking utensil shown in Fig. 1(a);

Fig. 2(a) is a side view of a locking system used in the first embodiment of the cooking utensil;

Fig. 2(b) is a perspective view of a stopper constituting the locking system shown in Fig. 2(a);

Fig. 3(a) is a partly cross-sectional side-elevational view of the second embodiment of the cooking utensil in accordance with the present invention;

Fig. 3(b) is a Vopplan view of the second embodiment of the cooking utensil shown in Fig. 3(a);

Fig. 4(a) is a partly cross-sectional side-elevational of the third embodiment of the cooking utensil in accordance with the present invention;

Fig. 4(b) is a Vopplan view of the third embodiment of the cooking utensil shown in Fig. 4(a);

Fig. 5(a) is a partly cross-sectional side-elevational view of the fourth embodiment of the cooking utensil in accordance with the present invention;

Fig. 5(b) is a Vopplan view of the fourth embodiment of the cooking utensil shown in Fig. 5(a);

Fig. 6(a) is a perspective view of the fastening or fixing system which constitutes the important portion of the fourth embodiment of the cooking utensil shown in Figs. 5(a) and 5(b);

Figs. 6(b) and 6(c) are side-elevational views of the fastening or fixing system shown in Fig. 6(a) for explaining the operations thereof;

Fig. 7(a) is a perspective view of another fixing system which constitutes the important portion of the fourth embodiment of the cooking utensil shown in Figs. 5(a) and 5(b);

Fig. 7(b) is a fragmentary perspective view of the fastening or fixing system shown in Fig. 7(a);

Fig. 7(c) is a perspective view of the fastening or fixing system in the state of operation shown in Fig. 7(a);

Fig. 8(a) is a schematic perspective view of the fifth embodiment of the cooking utensil in accordance with the present invention;

Fig. 8(b) is a Vopplan view of the fifth embodiment of the cooking utensil shown in Fig. 8(a);

Fig. 9(a) is a fragmentary side-elevational view of the fastening or fixing system which constitutes the important portion of the fifth embodiment of the cooking utensil;

Fig. 9(b) is a fragmentary constitutional view of the fixing system shown in Fig. 9(a) cut along the line B - B;

Fig. 9(c) is a side-elevational view of the outer shell of the fifth embodiment of the cooking utensil; and

Fig. 10 is a graph showing the keeping warm characteristics of the cooking utensil in accordance with the embodiment of the present invention compared with that of the conventional one disclosed in EP-A-0224 038 and that of the pan commercially provided.

The invention will now be described in detail with reference to the drawings in which like reference numerals denote corresponding parts in several views.

Figs. 1(a) and 1(b) show the first embodiment of the present invention. In the drawings, reference numeral 10 designates a pan and reference numeral 11 designates a lid.

The pan 10 comprises an inner vessel portion 12 and an outer shell portion 14, the outer shell portion 14 being disposed around the outer peripheral portion of the inner vessel portion 12 with intervening the space portion 13 at a predetermined interval.

The side wall of the inner vessel portion 12 is slightly decreasing in diameter progressively toward the bottom portion 12a thereof, that is to say, tapering downwardly, and the upper end of the inner vessel portion 12 is directed radially outwardly to form a peripheral retainer flange 12b for adapting the lid 11.

The outer shell portion 14 is formed in a simple cylindrical configuration and the upper end thereof is slightly rolled outwardly to be a reinforced flange 14a.

In addition, a pair of hand grips 15 and 15 are secured to the outer peripheral surface of the inner vessel portion 12 adjacent to the upper end of the inner vessel portion 12 in diametrically opposite relation. At the lower portions of the plate-like arm portions 16 and 16 of these hand grips 15 and 15, recess portions 16a and 16a which loosely engage the reinforced flange 14a of the outer shell portion 14 are formed, respectively, and engaging shafts 17 are suspended between the outside lower portions of the respective recess portions 16a of the plate-like arm portions 16 and 16 of the hand grips 15 and 15 so as to secure the inner vessel portion 12 therewith. The plate-like arm portions 16 and 16 are mounted to the inner vessel portion 12 so as to align the width thereof in the perpendicular direction. Such an alignment is so as not to disturb the heat flow of the burnt gas which rises in the space portion 13. In the case of inserting the outer shell portion 14 into the respective recess portions 16a, the reinforced flange 14a is to be in contact with the engaging shaft 17 at the mean portion of the plate-like arms 16 and 16 of the hand grips 15 since the reinforced flange 14a of the upper end of the outer shell portion 14 is bent. In this state, when the hand grips 15 and 15 are forced down with respect to the outer shell portion 14, the reinforced flange 14a is resiliently deformed and the engaging shaft 17 gets over the reinforced flange 14a to position the lower portion of the reinforced flange 14a. As the result, the reinforced flange 14a is secured to be in the state of being engaged or fixed between the engaging shaft 17 and the upper bottom portion of the recess portion 16a and 16a and then the inner vessel portion 12 and the outer shell portion 14 are integrally combined with each other. In the converse, when the outer shell portion 14 is forced down with respect to the hand grips 15, the engagement of the engaging shafts 17 with the reinforced flange 14a is released and with the result that the inner vessel portion 12 and the outer shell portion 14 can be easily separated with ease. It is preferred that the engaging shafts 17 are made of resilient materials and a coiled spring may be used for its purpose.

Incidentally, in the above constitution, the recess portion 16a and the engaging shaft 17 construct a locking system. This locking system makes it possible to prevent the inconveniences such as slip down of the outer shell portion 14, excess spacing of the upper and lower positions of the inner vessel portion 12 and the outer shell portion 14 at the upper end of the pan, impossibility of the observation of the gas flame from the transverse direction even in the case where the legs of the trivet of the kitchen gas range contact only with the inner vessel portion 12 and the outer shell portion 14 are forced out from the outer periphery of the trivet.

In the meanwhile, the lid 11 comprises an upper wall 19, the upper wall including a hand grip 19a, and a lower wall 20, the lower wall including a hand grip 20a, the upper wall 19 and the lower wall 20 being combined integrally and capable of being freely assembled and disassembled in such a manner that they include the spacing portion 21. The lower wall 20 is made of materials having low heat conductivity and high heat resistance such as heat resistant plastics, glass or the like and is formed so as to prevent the scattering or radiation of the heat energy in the inner vessel portion 12 outwardly. It is possible to make the

upper wall 19 with the same materials as those of the lower wall 20. However, it is preferred that the outer wall 19 is made of the same materials as those of the outer shell portion 14, for example, a stainless steel so as to reflect the radiated heat from the inside of the inner vessel portion.

Incidentally, the scattering of the heat energy through the lid is less than that of the heat energy through the bottom portion or the side surface portion of the pan since the lid 11 is not directly in contact with the foods to be cooked in the inner vessel portion 12. For this reason, the effect of keeping warm can be realized considerably even if the lid is constituted in the form of a single layer structure as usual instead of double layer structure so as to reduce the costs for production. At this time, it is a matter of course that the effect of keeping warm is more improved if the lid is made of the high insulating materials such as heat resistant plastics, heat resistant glass, or the like.

And then, the above constructed cooking pan ensures the sufficient area of exit for the burnt gas at the time of being used since the upper opening portion of the space portion 13 formed between the inner vessel portion 12 and the outer shell portion 14. Thus, the flow rate of the heat of the burnt gas rising in the space portion 13 is not reduced under heating and this enables the increasing of the amount of air derived from the outside through the bottom portion of the pan. As the result, the outer shell portion 14 is not heated too excessively to be at a high temperature. In addition, the outer shell portion 14 can be produced at low costs because of its simple cylindrical configuration.

Furthermore, since the locking system which enable the attaching and detaching of the inner vessel portion 12 to the outer shell portion 14 with ease is provided on the hand grip 15 secured to the inner vessel portion 12, the engagement and release operations of the outer shell portion 14 and the inner vessel portion 12 can be performed with ease while supporting the pan by hanging the hand grip 15. And further, since the outer shell portion 14 can be detached with ease, the outer shell portion 14 does not disturb the transferring operation of the cooked foods in the inner vessel portion 12 to another vessel.

Incidentally, in the above embodiment, the locking system may be of the other structures if it has the same functions as the one above described. For example, as shown in Figs. 2(a) and 2(b), the locking system may be of a structure in which a cam-like stopper 22 is attached to the same position with free revolution instead of providing the engaging shaft 17.

Figs. 3(a) and 3(b) illustrate the second embodiment of the present invention. In the drawings, the like reference numerals denote the common parts shown in Figs. 1(a) and 1(b), and the explanations thereabout are simplified. The features of this embodiment exist in that the upper end of the outer shell portion 30 which is in the form of a cylindrical shape is rendered as it is and the upper end of the outer shell portion 30 is fixed to the hand grips 31 and 31 provided on the upper portion of the inner vessel portion 12 by welding. The hand grip 31 is formed substantially in the same configuration and the same size as that of the first embodiment except for the locking system being not provided.

And then, the above constructed cooking pan ensures the sufficient area of the exit for the burnt gas at the time of using since the upper opening portion of the space portion 13 formed between the inner vessel portion 12 and the outer shell portion 30 is formed in a simple cylindrical shape. Thus, the flow rate of the heat of the burnt gas rising in the space portion 13 is not reduced under heating and this enables the increasing of the amount of air derived through the bottom portion of the pan. As the result, the outer shell portion 30 is not heated too excessively to be at a high temperature. With the proviso that the outer shell portion 30 can not be detached as occasion demands, the pan according to this embodiment can be produced at low costs since the outer shell portion 30 has a simple cylindrical shape and the conjunction of the inner vessel portion 12 and the outer shell portion 30 is achieved by the general and simple welding means.

Figs. 4(a) and 4(b) illustrate the third embodiment of the present invention. In the drawings, the like reference numerals denote the common parts with Figs. 1(a) and 1(b), and thus the explanations thereabout are simplified. The features of this embodiment exist in the conjunction or connection means between the inner vessel portion 12 and the cylindrical outer shell portion 32. In this embodiment, a pair of fixing metal fittings 33 and 33 are secured to the outer peripheral surface of the inner vessel portion 12 adjacent to the upper end of the inner vessel portion 12 in diametrically opposite relation by spot welding. The height of the fixing metal fittings 33 and 33, that is to say, the size of the perpendicular direction in the drawings, is defined to be the same size as the thickness of the space portion 13. The outer shell portion 32 is come in touch with these fixing metal fittings 33 and 33, and hand grip members 34 and 34 are disposed on the outside portions of the outer shell portion 32 corresponding to the attached portions of the fixing metal fittings 33 and 33, and then the hand grip member 34, the outer shell portion 32 and the fixing metal fittings 33 are integrally combined by three screws 35. Incidentally, in the above constitution, the fixing metal fittings 33, the hand grip members 34 and the screws 35 are integrally composing the hand grips 36. The cooking pan for keeping warm and cooking of the third embodiment can exhibit the same functions and

effects as those of the cooking pan of the second embodiment.

Figs. 5(a) and 5(b) illustrate the forth embodiment of the present invention. In the drawings, the like reference numerals denote the common parts of the first embodiment shown in Figs. 1(a) and 1(b) and the explanations thereabout are simplified.

The features of this embodiment exist in the structure of the hand grip 120, and the outer shell portion 14 is the same as the conventional one in shape and size.

A pair of hand grips 120 are secured to the outer peripheral surface of the inner vessel portion 12 adjacent to the upper end thereof in diametrically opposite relation. Near the inner vessel portion 12 of the plate-like arm portions 121 and 121 of these hand grips 120, recess portions 116a and 116a which loosely engage the reinforced flange 14a of the outer shell portion 14 are formed, and between the lower ends of the outer sides of the respective recess portions 116a of the plate-like arm portions 121 and 121, an engaging shaft 122 is suspended and the hand grip 120 is secured thereto. The structure of the cooking pan according to the fourth embodiment to this point is substantially the same as the one of the first embodiment except for the largeness of the recess portions 116a in size toward the perpendicular direction and the attached positions of the engaging shaft 122 being considerably lower portions of the recess portions 116a. And then, between the plate-like arm portions 121 and 121, revolution and engagement metal fittings(a fixing or fastening system) 123 are attached. This revolution and engagement metal fittings 123 is of a structure that the respective ends of the crank-like arm portions 123a and 123a are integrately conjuncted by the plate-like hanging portion 123b and are revolutionarily freely secured to the hand grip 120 by a shaft pin 123c at the first bent portions of the respective arm portions as shown in Fig. 6(a). To the shaft pin 123c is attached a coiled spring(not shown), which always charges the revolution and engagement fixing metal fittings 123 in the state that the hanging portions 123b is directed toward the downward direction while rotating around the shaft pin 123c. On the inner surface of the hand grips 120 in the neighborhood of the revolution and engagement metal fittings 123, is provided a engaging projection 124, with which the revolution and engagement metal fittings 123 are usually engaged, and the arm portions 123a thereof are rendered substantially horizontal and are disposed at the position that the tips of the arm portions 123a are crossed with the recess portions 116a. Thus, the tip portions of the arm portions 123a of the revolution and engagement metal fittings 123 can be moved from the recess portions 116a if the hanging portions 123b are revolved upwardly. When the revolution and engagement metal fittings 123 are in the normal state, the distance from the lower end of the tip portion of the arm portion 123a to the upper end of the recess portion 116a of the arm portion 123a is defined to be about 5 to 10 mm in size.

In the above constitution, when the hand grips 120 are forced down without operating the revolution and engagement metal fittings 123 and are disposed in the normal state, the engaging shaft 122 gets over the reinforced flange 114a to place at the lower portion thereof and the upper end of the reinforced flange 114a is pressed or pressured to the tip of the arm portion 123a of the revolution and engagement metal fittings 123 to secure the outer shell portion 14 at that position by the engaging shaft 122 as the result of the resilient deformation of the reinforced flange 114a with respect to the engaging shaft 122. At that position, the lower end of the outer shell portion 14 is disposed lower than the bottom portion 12a of the inner vessel portion 12. Thus, such an arrangement suits to keeping the contents of the inner vessel portion 12 warm by disposing the pan on the plate.

In the meanwhile, so as to render the lower end portion 14b of the outer shell portion 14 placing not lower than the horizontal plane of the bottom portion 12a of the inner vessel portion 12 suitable to be in the state of heating on the various heating sources, it may, for example, be preferred that the pan is deposited on the horizontal plate and the hanging portion 123b of the revolution and engagement metal fitting 123 is moved upward with taking the hand grip 120, and the hand grip 120 is forced down to hit the reinforced flange 114a of the outer shell portion 14 to the upper end of the recess portion 116a of the hand grip 120, and then the revolution and engagement metal fitting is gone back to the normal position. As the result, the reinforced flange 14a is forced down by the tip portions of the arm portions 123a of the revolution and engagement metal fitting 123 and the upper end of the recess portions 116a and the outer shell portion 14 is secured to the hand grip 120 at that position and with the result that the lower end portion 14b of the outer shell portion 14 is disposed at a position not less than the horizontal plane of the bottom portion 12a of the inner vessel portion 12. In addition, so as to change the condition from heating to warming, it may be preferred, for example, that the hand grips 120 are taken up while the pan is disposed on the kitchen gas range, and the revolution and engagement metal fittings 123 are revolved, and the hand grips 120 are taken up as they are, and the revolution and engagement metal fittings are made comeback to the original position when the whole pan being taken up. As the result, the reinforced flange 114a of the outer shell portion 14 descends in the recess portion 116a of the hand grips 120 so as to engage with the engaging shaft 122, where the revolution and engagement metal fittings 123 are comeback and the tip of the arm

portion 123a is positioned on the reinforced peripheral flange 114a in the recess portion 116a. And thus, the upper and the lower portions of the reinforced peripheral flange 114a is pressured with each other by the engaging shaft 122 and the tip portion of the arm portion 123a of the revolution and engagement metal fittings to secure the outer shell portion 14 at the downwardly moving position and render the pan suitable for keeping warm as shown in Fig. 6(a).

As is described above, according to this embodiment, it is possible to move the horizontal securing position of the lower end portion 14b of the outer shell portion 14 with respect to the bottom portion 12a of the inner vessel portion 12 and apply to the various types of heat sources only by releasing the revolution displacement of the revolution and engagement metal fittings 123 after taking up the hand grips 120, revolting the revolution and engagement metal fittings 123 and moving up and down the hand grips 120. And further, it is possible to effectively keep the contents of the inner vessel portion warm by forming a space for keeping warm between the plate on which the pan is placed and the bottom portion 12a of the inner vessel portion 12.

Figs. 7(a), 7(b) and 7(c) illustrate another fixing or fastening system of the fourth embodiment of the present invention. The fixing or fastening system 130 comprises guide rails 131 and 131 fixed to the inner surfaces of the respective plate-like arm portions 121 and 121 of the hand grip 120, a stopper 132, both bent end portions of the stopper being inserted in the guide rails 131 and 131, respectively, and a spring 133, said spring charging the stopper toward the inner vessel portion 12.

Both the end portions of the plate-like members of the guide rail 131 are bent, and on the ends portions of the same sides of the both bent portions, notch portions 131a and 131a are provided.

In addition, the stopper is made up of the plate-like members, both ends of which are bent perpendicularly and semi-circular recess portions 132b and 132b for engagement are provided on the tip surfaces of the both ends 132a and 132a thereof.

Both the ends 132a and 132a of the stopper 132 are charged toward the inner vessel portion 12 by the springs 133 and 133 in the state of being inserted into the respective guide rails 131 and 131. In the normal state, the mean portion of the stopper 132 are engaged with the notched portions 131a and 131a of the guide rail, and the engagement recess portions 132b and 132b on the tip surfaces of the both ends portions 132a and 132 are placed or disposed on the upper end portions of the recess portions 116a of the hand grips 120. In addition, the distance between the end portion 132a of the stopper 132 and the engagement shaft 122 is defined so as to be slightly excess than the diameter of the reinforced peripheral flange 5a of the outer shell portion 14 in size.

And then, in the above constitution, when the hand grips 120 are forced down not with operating the stopper 132 but with disposing it in the normal state, the engaging shaft 122 gets over the reinforced peripheral flange 114a to position the lower end thereof, the upper end of the reinforced peripheral flange 114a are pressed to the both ends 132a and 132a of the stopper 132, and the outer shell portion 14 is secured to the hand grips 120 at the position, as the result of the resilient deformation of the reinforced peripheral flange 14a with respect to the engaging shaft 122. At that position, the lower end of the outer shell portion 14 is placed lower than the horizontal plane of the bottom portion 12a of the inner vessel portion 12. Thus, this state suites to place the pan on the plate and keep the contents of the inner vessel portion 12 warm.

In the meanwhile, so as to dispose or place the lower end portion 14b of the outer shell portion 14 not lower than the horizontal plane of the bottom portion 12a of the inner vessel portion 12 suitable for heating on the various heat sources, it is, for example, preferred to dispose the pan on the horizontal plane of the plate, move the stopper 132 spaced from the inner vessel portion 12 with taking the hand grips 120 and 120, force down the hand grips 120, hit the reinforced peripheral flange 114a of the outer shell portion 14 to the upper end of the recess portion 116a of the hand grip 120 and make the stopper 132 comeback to the normal position. As the result, the reinforced peripheral flange 114a is secured to the engaging recess portions 132b and 132b on the tip surface of the both ends 132a and 132a of the stopper 132 and recess portion 116a, and the outer shell portion 14 is fixed or fastened to the hand grips 120, and further the lower end portion 14b of the outer shell portion 14 is disposed or placed to not lower than the horizontal plane of the bottom portion 12a of the inner vessel portion, as shown in Fig. 7(c).

In addition, so as to change the condition from suitable for heating to suitable for keeping warm, it is, for example, preferred to make the stopper 132 comeback at the state that the pan is wholly taken up by taking the hand grip 120 in the state of disposing the pan on the kitchen gas range, drawing the stopper 132 to the handling portions of the hand grips 120, taking up the hand grips 120 as they are. As the result, the reinforced peripheral flange 114a descends in the recess portion 116a of the hand grip 120 to be engaged with the engaging shaft 122, at which the stopper 132 returns and positions the reinforced peripheral flange 114a. Then, the reinforced peripheral flange 114a is forced or pressured up- and downwardly by the

engaging shaft 122 and the stopper 132, and the outer shell portion 14 may be secured at its downwardly moving position to render the pan suitable for keeping warm as shown in Fig. 7(a).

As is described above, the horizontal fixing position of the lower end portion 14b of the outer shell portion 14 can be moved up and down with respect to the bottom portion 12a of the inner vessel portion 12 to apply to the various types of heating sources only by releasing the moving displacement of the stopper 132 after transferring the stopper 132 with taking the hand grips 120 and moving the hand grip 120 up and down. At the same time, the excellent effect for keeping the contents of the inner vessel portion warm is realized by forming the space for keeping warm between the plate on which the pan is disposed and the bottom portion of the inner vessel portion even at the time of the keeping warm after raising the temperature of the pan.

Figs. 8(a) and 8(b) illustrate the fifth embodiment of the present invention. The features of this embodiment exist in that the fixing or fastening system 141 is formed extending from the outer shell portion 140 to the hand grips 142. In other words, the fixing or fastening system 141 comprises a pair of inclined openings 143 and 143 formed adjacent to the upper end of the outer shell portion 140 and conjunction arms 144 and 144 provided on the hand grips and penetrating the inclined openings 143 and 143.

The outer shell portion 140 is made of a metal plate forming a simple cylindrical configuration without the reinforced peripheral flange formed by rolling the end portion adjacent to the upper end portion different from the embodiments described hereinbefore. Furthermore, the particular difference of this outer shell portion 140 according to this embodiment lies in the formation of a pair of inclined openings 143 and 143 on the periphery of the outer shell portion 140 in the opposite relation, respectively. These inclined openings 143 are in a shape of slit, the upper and lower ends thereof being downwardly and upwardly enlarged in diameters, respectively, to form the upper diameter-enlarged engaging portion 143a and lower diameter-enlarged engaging portion 143b, respectively. In addition, on the upper ends of the inclined openings 143 and 143, the projections for operations 145(hereinafter refer to operating projections) are provided.

On the other hand, the hand grips 142 are those that the handling portions 147 are connected to the fixing metal fittings 146 secured to the outside surface of the inner vessel portion 12 by connecting or conjunction arms 148 and 148. The connecting or conjunction arm 148 comprises cylindrical posts 148a and screws 148b penetrating the posts 148a, and are loosely engaged with the inclined openings 143 of the outer shell portion 40 upon assembling of the hand grips.

And then, in the above constitution, so as to dispose or place the lower end portion 140b of the outer shell portion 140 to a position not lower than the horizontal plane of the bottom portion 12a of the inner vessel portion 12 suitable for heating on the various heat sources, the pan may be disposed or placed on the heat source by revolving the operating projection completely toward the direction shown the arrow A in Fig. 8(a) with taking the handling portion 147 of the hand grip 142. As the result, the connecting or conjunction arms 148 and 148 are positioned at the lower diameter-enlarged portions 143b and 143b and engaged with the lower diameter enlarged portions 143b and 143b to be secured to the positions and the lower end 40b of the outer shell portion 140 is positioned not lower than the horizontal plane of the bottom portion 12a of the inner vessel portion 12.

In addition, so as to change the condition from the state suitable for heating to the state suitable for keeping warm, it may be preferred that the operating projection 145 is revolved completely toward the direction of the arrow B shown in Fig. 8(a) with taking the handling portions 147 of the hand grips 142 to dispose or place the pan on the plate in that situation. As the result, the connection or conjunction arms 148 and 148 are positioned at the upper diameter-enlarged portions of the inclined openings 143 and 143, and the lower portion 40b of the outer shell portion 40 is disposed or placed at the lower position than that of the bottom portion 12a of the inner vessel portion 12. And then, it is possible to form a spacing for keeping warm between the bottom portion 12a of the inner vessel portion 12 and the plate because the connection or conjunction arms 148 and 148 are engaged with the upper diameter-enlarged portions 143a and 143a to be secured to that position even if the inner vessel portion 12 descend by its own weight.

As is described above, the horizontal fixed position of the lower portion 140b of the outer shell portion 140 can be moved up and down with respect to the bottom portion 12a of the inner vessel portion 12 to apply the pan to the various types of heat sources only by revolving the outer shell portion 140 by means of the operating projection with taking the hand grips 120. At the same time, it is possible to perform the effective keeping warm procedure by forming the spacing between the plate on which the pan is deposited and the bottom portion 12a of the inner vessel portion 12.

Figs. 9(a), 9(b) and 9(c) illustrate another fixing or fastening system of the fifth embodiment of the present invention. The fixing or fastening system 151 comprises a stopper 154 provided with making frequent appearances on the lower portion of the handling portion 153 of the hand grips 152 having

substantially the same configuration as that of the fifth embodiment, a pair of slits 155 and 155, and a pair of circular openings 156 and 156 formed on the upper side surface of an outer shell portion 150.

As shown in Fig. 9(b), the stopper 154 comprises pin-like members 54a and 54a, the pin-like members 154a and 154a horizontally penetrating the respective handling portions 153 and plate-like suspending portions 154b, and the suspending portion integrally combining the pin-like members at their end portions. And thus, the stopper 154 is charged toward the direction of the inner vessel portion 12 by a spring 57 provided on the openings for moving the pin-like members 154a and this causes the tip of the pin-like members 154a so as to engage with the slits 155 or the circular openings 156 of the outer shell portion 150.

Incidentally, in the drawings, the reference numeral 158a designates fixing metal fittings forming the hand grips 152, and the reference numeral 158b designates conjunction metal fittings. The conjunction metal fittings 158b penetrate the slits 155.

And then, in the above constitution, so as to dispose or place the lower portion 150b of the outer shell portion 150 not lower than the horizontal plane of the bottom portion 12a of the inner vessel portion 12 suitable for heating condition on the various heat sources, the stopper 154 is made comeback to the original position after moving the stopper 154 toward the spacing direction from the inner vessel portion 12 and forcing down the pan to the flat surface with taking the handling portion 153 of the hand grips 152.

As the result, the connecting arms 158b and 158b are rendered hitting to the lower portion of the slits 155 and 155 so as to engage the pin-like members 154a and 154a with the circular openings 156 and 156, and then, even if the outer shell portion 150 tends to descend by its own weight, the lower end portion 150b of the outer shell portion 150 is disposed or placed at the position not lower than the horizontal plane of the bottom portion 12a of the inner vessel portion 12 because the pin-like members 154a and 154a are engaged with the circular openings 156 and 156.

In addition, so as to change the condition from the state suitable for heating to the state suitable for keeping warm conversely, the stopper 154 may be returned to the original position after moving the stopper 154 toward the spacing direction from the inner vessel portion 12 and taking up the pan with respect to the outer shell portion 150 while taking the handling portion 153 of the hand grip 152. As the result, the conjunction arms 158b and 158b hit to the upper end of the slits 155 and 155 to engage the pin-like members 154a and 154a with the slits 155 and 155, and then even if the inner vessel portion 12 tends to descend, the pin-like members 154a and 154a engage the lower portions of the slits 155 and 155 to be fixed at the position and this enables to form the spacing for keeping warm between the bottom portion 12a of the inner vessel portion 12 and a flat plate.

As is described above, the horizontal fixing position of the lower end portion 150b of the outer shell portion 150 can be moved up and down only by moving the stopper 154 with taking the hand grip 152 so as to apply the pan to the various types of heating sources. And at the same time, it is possible to perform the effective keeping warm by forming the spacing for keeping warm between the plate on which the pan is placed and the bottom portion 12a of the inner vessel portion 12 even at the time of keeping warm after raising the temperature of the pan.

Incidentally, in the embodiments of the fourth to the fifth, it is necessary to deposit or place the position of the lower end portion of the outer shell portion at the same horizontal surface with the bottom portion of the inner vessel or the slightly higher position than the bottom portion of the inner vessel portion, in the case where the heating is performed using the heat source having the heating surface such as that of electric ranges because it is necessary to tightly contact the bottom portion of the inner vessel portion with the heating surface.

The present invention will be now demonstrated in its effect using the particular examples.

Experimental Example

This experimental example demonstrates the keeping warm performance of the pan according to the present invention (designated by A) in comparison with that of the pan previously proposed by the present inventors (designated by B) and the usual pan commercially provided (designated by C). The capacities thereof were made the same. After pouring 1500 ml of water into the respective pans and boiling the respective waters, the changes of the temperature of the waters therein with time are determined by depositing or placing the respective pans on the flat stainless kitchen cooking plate at 20 °C, respectively. The measurement was performed automatically by inserting a thermocouple type temperature measuring device into the hot waters. The results of the measurement was shown in Fig. 10.

Incidentally, though the thermocurve of the pan according to the present invention was drawn with being deviated from that of the conventional cooking pan for keeping warm and cooking in the drawing, both the

thermocurves overlaps with each other practically and they are conveniently shown with deviation.

Apparent from the drawing, both the temperature of the water in the pan for keeping warm and cooking of this invention and the temperature of the water in the conventional pan for keeping warm and cooking are maintained at 75 °C after 80 minutes and further maintained at 70 °C after 2 hours while the temperature of the water in the usual pan provided commercially(thermocurve C) reduced to 60 °C after 80 minutes. Thus, the pan of the present invention has the same performance for keeping warm as that of the conventional one proposed by the present inventors and it will be found that the performance of keeping warm is not disturbed even though the area for exiting the burnt gas of the upper end of the space portion is sufficiently enlarged, if the lower portion of the outer shell portion is completely closed by depositing the pan on the flat plate after boiling.

Furthermore, the cooking example performed to ensure the practical effects of the pan for keeping warm and cooking of the present invention will be demonstrated hereinafter. Cooking Example

(1) Pans used for the experiment

The pan for keeping warm and cooking of 20 cm in diameter of the present invention and the one whose outer shell portion is removed from the pan for keeping warm and cooking of the present invention were used.

(2) Food and the materials

Food; vegetable stew

Materials; water; 880 ml(present invention)

1000 ml(the pan commercially provided;

120 ml of water is evaporated at a slow fire)

potato; medium size 3 pieces 280 g(after peeling; 210 g)

onion; medium size one piece, 170 g

carrot; medium size a half piece, 70 g

pork(sliced ham); 150 g

flavoring matter; salt small spoon 3 cups

(3) The results

The several characteristics required for cooking such as heating time, amounts of heating or the like were those shown in Table 1.

Table 1

	pan of this invention	pan provided commercially
Time required up to boiling	6.5 minutes	7 minutes
Time of the small fire	0 minute	14.5 minutes
Time for keeping warm and cooking	20 minutes	0 minute
Amount of the used gas (13,000 Kcal/m ³)	0.0256 m ³	0.0412 m ³
Evaporated amounts of water	0 ml	about 120 ml

When using the pan of this invention, the heating time of the small fire is 0 minutes since the keeping warm and cooking are performed by putting out the fire immediately after boiling and disposing the pan on the flat plate. In the converse, when using the pan commercially provided, the time for keeping warm and cooking is 0 minute since the pan is heated until the foods are completely cooked.

In addition, the qualities of the respective foods obtained are those shown in Table 2.

Table 2

items to be compared	pan of this invention	pan provided commercially
5 harshness transparency of the soup flavoring state of the boiled potato softness of the pork 10 taste	very little transparent good, particularly, the flavor of the carrot is good. very nice soft very good	a large quantity slightly opaque hardly sensitive not tasty and watery hard slightly good

Incidentally, the judgements of the taste were done by 10 general housewives.

As being apparent from these tables, in the case where the cooking (keeping warm and cooking) is performed using the pan according to the present invention, the time and energy used for cooking is greatly reduced to obtain the delicious food with maintaining the flavor and without escaping the nutrition of the materials.

Claims

1. A cooking utensil (10) for keeping warm and cooking comprising: (a) an inner vessel portion (12); (b) an outer shell portion (30) having an inside diameter larger than that of the inner vessel portion (12) and a height, which is the same as or longer than that of the inner vessel portion (12), and (c) a lid (11) which closes an opening of the inner vessel portion (12), wherein a spacing is provided between said inner vessel portion (12) and said outer shell portion (30), said spacing having substantially the same size at and below the upper end of the outer shell portion (30) and wherein said inner vessel portion (12) has a pair of hand grips (31) connecting said inner vessel portion (12) to said outer shell portion (30), characterized in that said outer shell portion (30) is secured to said hand grips (31) and said outer shell portion is cylindrical over its total height.
2. A cooking utensil (10) for keeping warm and cooking according to claim 1, wherein said inner vessel portion (12) and said outer shell portion (30) are welded at a mean portion of the hand grip (31).
3. A cooking utensil (10) for keeping warm and cooking according to claim 1, wherein each of said hand grips (31) is secured to the outer peripheral surface of the inner vessel portion (12) adjacent to the upper end thereof in diametrically opposite relation, each of said hand grips (31) having plate-like arm portions (16), said plate-like arm portions (16) including a recess portion (16a) at a mean portion thereof and an engaging shaft (17) provided on an outer side of the recess portion (16a) of the plate-like arm portion (16) which engages a reinforced flange (14a) of the outer shell portion (30).
4. A cooking utensil (10) for keeping warm and cooking according to claim 3, wherein each of said hand grip (120) has revolution and engagement fittings (123); each of said revolution and engagement metal fittings (123) comprising crank-like hanging portions (123b) being revolutionarily freely secured to the each of the hand grips (120) and a shaft pin (123c) deposited at a bent portion of the respective arm portions (123a) and conjuncting the plate-like hanging portions (123b).
5. A cooking utensil (10) for keeping warm and cooking according to claim 1, wherein each of said hand grips comprises a hand grip member (34), a plurality of screws (35) and fixing metal fittings (33) attached to the inner vessel portion (12), and said hand grip member (34), said plurality of screws (35) and said fixing metal fittings (33) being integrately combined.
6. A cooking utensil (10) for keeping warm and cooking according to claim 1, wherein each of said hand grips (120) has a fixing or fastening system which comprises a pair of plate-like arm portions (121) and a pair of guide rails (131), each of the guide rails (131) being fixed to the inner surfaces of the respective plate-like arm portions (121), a stopper (132), both bent portions of the stopper (132) being inserted in the guide rails (131), respectively, and a spring (133), said spring (133) charging the stopper (132) toward the inner vessel portion (12).



Table 2

items to be compared	pan of this invention	pan provided commercially
harshness	very little	a large quantity
transparency of the soup	transparent	slightly opaque
flavoring	good, particularly, the flavor of the carrot is good.	hardly sensitive
state of the boiled potato	very nice	not tasty and watery
softness of the pork	soft	hard
taste	very good	slightly good

Incidentally, the judgements of the taste were done by 10 general housewives.

As being apparent from these tables, in the case where the cooking (keeping warm and cooking) is performed using the pan according to the present invention, the time and energy used for cooking is greatly reduced to obtain the delicious food with maintaining the flavor and without escaping the nutrition of the materials.

Claims

1. A cooking utensil (10) for keeping warm and cooking comprising: (a) an inner vessel portion (12); (b) an outer shell portion (30) having an inside diameter larger than that of the inner vessel portion (12) and a height, which is the same as or longer than that of the inner vessel portion (12), and (c) a lid (11) which closes an opening of the inner vessel portion (12), wherein a spacing is provided between said inner vessel portion (12) and said outer shell portion (30), said spacing having substantially the same size at and below the upper end of the outer shell portion (30) and wherein said inner vessel portion (12) has a pair of hand grips (31) connecting said inner vessel portion (12) to said outer shell portion (30), characterized in that said outer shell portion (30) is secured to said hand grips (31) and said outer shell portion is cylindrical over its total height.
2. A cooking utensil (10) for keeping warm and cooking according to claim 1, wherein said inner vessel portion (12) and said outer shell portion (30) are welded at a mean portion of the hand grip (31).
3. A cooking utensil (10) for keeping warm and cooking according to claim 1, wherein each of said hand grips (31) is secured to the outer peripheral surface of the inner vessel portion (12) adjacent to the upper end thereof in diametrically opposite relation, each of said hand grips (31) having plate-like arm portions (16), said plate-like arm portions (16) including a recess portion (16a) at a mean portion thereof and an engaging shaft (17) provided on an outer side of the recess portion (16a) of the plate-like arm portion (16) which engages a reinforced flange (14a) of the outer shell portion (30).
4. A cooking utensil (10) for keeping warm and cooking according to claim 3, wherein each of said hand grip (120) has revolution and engagement fittings (123); each of said revolution and engagement metal fittings (123) comprising crank-like hanging portions (123b) being revolutionarily freely secured to the each of the hand grips (120) and a shaft pin (123c) deposited at a bent portion of the respective arm portions (123a) and conjuncting the plate-like hanging portions (123b).
5. A cooking utensil (10) for keeping warm and cooking according to claim 1, wherein each of said hand grips comprises a hand grip member (34), a plurality of screws (35) and fixing metal fittings (33) attached to the inner vessel portion (12), and said hand grip member (34), said plurality of screws (35) and said fixing metal fittings (33) being integrally combined.
6. A cooking utensil (10) for keeping warm and cooking according to claim 1, wherein each of said hand grips (120) has a fixing or fastening system which comprises a pair of plate-like arm portions (121) and a pair of guide rails (131), each of the guide rails (131) being fixed to the inner surfaces of the respective plate-like arm portions (121), a stopper (132), both bent portions of the stopper (132) being inserted in the guide rails (131), respectively, and a spring (133), said spring (133) charging the stopper (132) toward the inner vessel portion (12).



7. A cooking utensil for keeping warm and cooking according to claim 1, wherein a pair of inclined openings (143) are formed adjacent to the upper end of the outer shell portion (140) and a pair of conjunction arms (144) are provided on the hand grips (142), respectively, said conjunction arms (144) penetrating the inclined openings so as to move up and down the outer shell portion (140) with respect to the inner vessel portion (12).
8. A cooking utensil for keeping warm and cooking according to claim 1, wherein a pair of slits (155) and a pair of circular openings (156) are formed adjacent to the upper end of the outer shell portion (150), and a pair of pin-like members (154a) penetrate the slits (155) and the circular openings (156) so as to move up and down the outer shell portion (150) with respect to the inner vessel portion (12).

Patentansprüche

1. Kochgerät (10) zum Warmhalten und Kochen, mit:

- (a) einem inneren Gefäßteil (12),
- (b) einem äußeren Mantelteil (30), dessen Innendurchmesser größer als der des inneren Gefäßteils (12) und dessen Höhe gleich oder größer als die des inneren Gefäßteils (12) ist, und
- (c) einem Deckel (10), der eine Öffnung des inneren Gefäßteils (12) verschließt,

wobei ein Zwischenraum zwischen dem inneren Gefäßteil (12) und dem äußeren Mantelteil (30) vorgesehen ist und der Zwischenraum im wesentlichen die gleiche Größe an dem unteren und oberen Ende des äußeren Mantelteils (30) besitzt, und wobei das innere Gefäßteil (12) ein Paar Handgriffe (31) besitzt, die das innere Gefäßteil (12) mit dem äußeren Mantelteil (30) verbinden, dadurch gekennzeichnet, daß der äußere Mantelteil (30) an den Handgriffen (31) befestigt ist, und daß der äußere Mantelteil über der gesamten Höhe zylindrisch ist.

2. Kochgerät (10) zum Warmhalten und Kochen nach Anspruch 1, bei dem das innere Gefäßteil (12) und der äußere Mantelteil (30) an einem Mittelteil des Handgriffs (31) verschweißt sind.

3. Kochgerät (10) zum Warmhalten und Kochen nach Anspruch 1, bei dem jeder Handgriff (31) an der äußeren Umfangsfläche des inneren Gefäßteils (12) und nächstgelegen einem oberen Ende hiervon in diametral entgegengesetzter Anordnung befestigt ist, wobei jeder Handgriff (31) plattenähnliche Armteile (16) aufweist, die je eine Einbuchtung (16a) an einem Hauptabschnitt hiervon und eine Eingriffswelle (17), die an einer Außenseite der Einbuchtungen (16a) der plattenähnlichen Armteile (16) vorgesehen ist und an einem verstärkten Flansch (14a) des äußeren Mantelteils (30) angreift, besitzen.

4. Kochgerät (10) zum Warmhalten und Kochen nach Anspruch 3, bei dem jeder der Handgriffe (120) einen Dreh- und Einrastbeschlag (123) besitzt, wobei der Dreh- und Einrastbeschlag (123) kurbelähnliche Halteteile (123b), die frei drehbar an jedem der Handgriffe (120) befestigt sind, und einen Wellenstift (123c), der an einem abgebogenen Abschnitt der jeweiligen Armteile (123a) angeordnet ist und die plattenähnlichen Halteteile (123b) untereinander verbindet, besitzt.

5. Kochgerät (10) zum Warmhalten und Kochen nach Anspruch 1, bei dem jeder der Handgriffe ein Handgriffelement (34), eine Vielzahl von Schrauben (35) und metallene Befestigungsbeschläge (33), die an dem inneren Gefäßteil (12) befestigt sind, aufweist, wobei das Handgriffelement (34), die Vielzahl von Schrauben (35) und die metallenen Befestigungsbeschläge miteinander verbunden sind.

6. Kochgerät (10) zum Warmhalten und Kochen nach Anspruch 1, bei dem jeder der Handgriffe (120) ein Halte- oder Befestigungssystem aufweist, das ein Paar plattenähnliche Armteile (121), ein Paar Führungsschienen (131), einen Stopper (132) und eine Feder (133) aufweist, wobei die Führungsschienen (131) an den inneren Oberflächen der jeweiligen plattenähnlichen Armteile (121) befestigt sind, wobei die beiden abgebogenen Abschnitte des Stoppers (132) jeweils in die Führungsschienen (131) eingeführt sind, und wobei die Feder (133) den Stopper (132) gegen das innere Gefäßteil (12) vorspannt.

7. Kochgerät zum Warmhalten und Kochen nach Anspruch 1, bei dem ein Paar schräge Öffnungen (143) in Nachbarschaft des oberen Endes des äußeren Mantelteils (140) ausgebildet sind und ein Paar Verbindungsarme (144) jeweils an den Handgriffen (142) vorgesehen sind, wobei die Verbindungsarme (144) die schrägen Öffnungen durchdringen, um den äußeren Mantelteil (140) bezüglich des inneren



Gefäßteils (12) auf- und abzubewegen.

8. Kochgerät zum Warmhalten und Kochen nach Anspruch 1, bei dem ein Paar Schlitze (155) und ein Paar kreisförmiger Öffnungen (156) in Nachbarschaft des oberen Endes des äußeren Mantelteils (150) ausgebildet sind und ein Paar stiftähnliche Elemente (154a) die Schlitze (155) und die kreisförmigen Öffnungen (156) durchdringen, um den äußeren Mantelteil (150) bezüglich des inneren Gefäßteils (12) auf- und abzubewegen.

Revendications

1. Ustensile de cuisson (10) pour maintien au chaud et cuisson comprenant :
 - (a) une partie du récipient intérieure (12) ;
 - (b) une partie d'enveloppe extérieure (30) ayant un diamètre intérieur plus grand que celui de la partie de récipient intérieure (12) et une hauteur, qui est identique ou supérieure à celle de la partie du récipient intérieure (12), et
 - (c) un couvercle (11) qui ferme l'ouverture de la partie du récipient intérieure (12), alors qu'un espace est ménagé entre ladite partie du récipient intérieure (12) et ladite partie d'enveloppe extérieure (30), ledit espace ayant sensiblement la même dimension sur et au-dessous de l'extrémité supérieure de la partie d'enveloppe extérieure (30) et dans lequel ladite partie du récipient intérieure (12) comprend deux poignées (31) reliant ladite partie du récipient intérieure (12) à ladite partie d'enveloppe extérieure (30),
 caractérisé en ce que ladite partie d'enveloppe extérieure (30) est fixée auxdites poignées (31) et en ce que ladite partie d'enveloppe extérieure est cylindrique sur toute sa hauteur.
2. Ustensile de cuisson pour maintien au chaud et cuisson selon la revendication 1, dans lequel ladite partie de récipient intérieure (12) et ladite partie d'enveloppe extérieure (30) sont soudées sur une partie médiane de la poignée (31).
3. Ustensile de cuisson (10) pour maintien au chaud et cuisson selon la revendication 1, dans lequel chacune desdites poignées (31) est fixée sur la surface périphérique extérieure de la partie de récipient intérieure (12) en position adjacente à l'extrémité supérieure de ce dernier et en des points diamétralement opposés, chacune desdites poignées (31) comprenant des parties de bras plats (16), lesdites parties de bras plats (16) comportant une partie évidée (16a) dans leur partie médiane et un arbre d'accrochage (17) monté sur la face extérieure de la partie évidée (16a) de la partie de bras plat (16) qui vient en prise avec une bride renforcée (14a) de la partie d'enveloppe extérieure (30).
4. Ustensile de cuisson (10) pour maintien au chaud et cuisson selon la revendication 3, dans lequel chacune desdites poignées (120) comporte des raccords (123) de révolution et de prise ; chacun desdits raccords métalliques (123) de révolution et de prise comportant des parties (113b) de suspension en forme coudée qui sont fixées en rotation libre à chacune des poignées (120) et à un axe (123c) placé dans une partie coudée des parties de bras respectifs (123a) et reliant les parties plates en suspension (123b).
5. Ustensile de cuisson pour maintien au chaud et cuisson selon la revendication 1, dans lequel chacune desdites poignées comprend un élément de poignée (34), une pluralité de vis (35) et des raccords métalliques de fixation (33), fixés à la partie de récipient intérieure (12), ledit élément de poignée (34), ladite pluralité de vis (35) et lesdits raccords métalliques de fixation (33) étant intégralement combinés.
6. Ustensile de cuisson (10) pour maintien au chaud et cuisson selon la revendication 1, dans lequel chacune desdites poignées (120) comprend un système de fixation ou d'attache constitué par une paire de parties de bras plats (121) et une paire de rails de guidage (131), chacun des rails de guidage (131) étant fixé sur les surfaces intérieures des parties de bras plats respectifs (121), un dispositif d'arrêt (132), les deux parties coudées du dispositif d'arrêt (132) étant introduites dans les rails de guidage respectifs (131), et un ressort (133), ledit ressort (133) sollicitant le dispositif d'arrêt (132) en direction de la partie de récipient intérieure (12).
7. Ustensile de cuisson pour maintien au chaud et cuisson selon la revendication 1, dans lequel une paire d'ouvertures inclinées (143) sont formées à côté de l'extrémité supérieure de la partie d'enveloppe



extérieure (140) et une paire de bras de jonction (104) sont formées sur les poignées (142) respectives, lesdits bras de liaison (144) pénétrant dans les ouvertures inclinées de façon à monter et à descendre la partie d'enveloppe extérieure (140) par rapport à ladite partie du récipient intérieure (12).

- 5 8. Ustensile de cuisson pour maintien au chaud et cuisson selon la revendication 1, dans lequel deux fentes et deux ouvertures circulaires (156) sont formées à côté de l'extrémité supérieure de la partie d'enveloppe extérieure (150), et une paire d'éléments en forme de goupille pénètrent dans les fentes (155) et les ouvertures circulaires (156) de façon à monter et descendre la partie d'enveloppe extérieure (150) par rapport à la partie de récipient intérieure (12).

10

15

20

25

30

35

40

45

50

55