

PATENT SPECIFICATION

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DRAWINGS ATTACHED

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(54) COOKING UTENSIL

(71) I, OCTAVIANO ROA LUDENA, a citizen of the Philippines, of No. 95 K—7, Kamias Road, Quezon City, Republic of the Philippines, do hereby declare the invention, for which I pray that a patent may be granted to me, and the method by which it is to be performed, to be particularly described in and by the following statement:—

This invention relates to a cooking utensil, and in particular to a cooking utensil of the type in which several types of food may be cooked simultaneously in a single vessel.

The invention consists in a cooking utensil comprising: an outer vessel provided with an inner peripheral lip; an inner cooking vessel perforated at the upper portion of its side wall and provided with an upper peripheral lip and a peripheral shoulder, the latter being arranged to rest on the said peripheral lip of the outer cooking vessel to support the inner vessel within the outer vessel, there being a space for water provided between the said inner and outer vessels at the lower end of the said outer vessel; a steaming plate perforated at the lower part of its side wall and provided with a peripheral shoulder along the lower part of its side wall, the said peripheral shoulder of the steaming plate being arranged to rest on the said peripheral lip of the inner cooking vessel to support the steaming plate above the inner vessel; and a cover for closing the outer vessel so as to wholly enclose the inner vessel and the steaming plate.

The cooking utensil may be used for simultaneously cooking rice, boiling meat, and steaming vegetables and/or desserts; for example rice is placed in the inner cooking vessel, meat may be boiled in the water provided in the bottom of the outer vessel, and vegetables and/or desserts may be placed on the steaming plate. In use, the water is heated to boiling and the steam produced is used to cook the rice and vegetables and/or desserts.

Such a cooking utensil is simple in design and can be mass produced locally at low cost.

The invention will be further described, by way of example only, with reference to the accompanying drawings, in which:—

[Price 25p]

Figure 1 is a front view, partly in section, of a cooking utensil;

Figure 2 is a detailed section showing the means for fitting a side handle to the cooking utensil; and

Figure 3 is a top view of the upper compartment of the vessel and showing further containers arranged in the compartment.

In the drawings, the cooking utensil essentially comprises a main outer vessel or heating pot 1 which is preferably cylindrical and which is provided with an inner peripheral lip 6, an inner cooking vessel 2 provided with a peripheral shoulder 5 and an upper peripheral lip 8, the vessel 2 being arranged within the vessel 1 so that the shoulder 5 rests on the lip 6, a steaming plate 3 provided with a peripheral shoulder 7 at the lower part of its side wall and arranged on top of the vessel 2 so that the shoulder 7 rests on the lip 8, and a cover 4 tightly closing the mouth of the main vessel 1.

One or more smaller containers, for example muffin pans 15 may be placed on the steaming plate 3 and under the cover 4. The inner cooking vessel 2 is provided with perforations 11 at the upper portion of its side wall, and the steaming plate 3 is provided with similar perforations 12 at the lower part of its side wall. The cooking vessel 2 is arranged inside the main vessel 1 so that the respective bases of the two vessels are spaced from each other, whereby a space is provided in the bottom of the vessel 1 for containing water. A handle 13 is attached to the centre of the cover 4 to facilitate opening and closing of the main vessel 1, and at least one, preferably two, side handles 14 are attached to the vessel 1 for convenience of handling by the user; handles 13 and 14 are preferably made of heat insulating material.

Advantageously, rice may be cooked in the inner vessel 2, vegetables may be cooked on the steaming plate 3 and sweets, puddings, or custard in the muffin pans 15. In addition, chicken or meat may be boiled in the water placed in the bottom of the vessel 1.

The cooking procedure is as follows:

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5 The main vessel 1 is filled with a measured
amount of water 9 such that the level of the
water is about two inches from the base of
the cooking vessel 2. Rinsed rice 10 is placed
in the cooking vessel 2 with water about one
inch below the settled grains, or alternatively
the water may completely cover the rice. The
vegetables are placed on the steaming plate
3 and desserts in the muffin pans 15. As the
water in the main vessel is heated to boiling
a gradually increasing amount of steam is
generated and passes through the perforations
11 into the vessel 2 containing the rice 10.

15 As the temperature increases, the amount
of steam generated increases so that the rice
is gradually cooked. Some of the steam passes
upwards through the perforations 12 into the
steaming plate 3 to cook the vegetables and
desserts. As mentioned above, chicken or meat
20 may be boiled in the water 9 while the rice is
being cooked.

Although in the drawings the base of the
cooking vessel 2 is spaced from the base of the
main vessel 1 to define a space into which
25 water may be placed, this arrangement is not
essential. For example, the vessel 2 may extend
to the bottom of the vessel 1 and annular
space may be provided between the side walls
of the vessels 1 and 2 at the lower end of the
main vessel 1 into which water may be placed,
30 as before.

WHAT I CLAIM IS:—

1. A cooking utensil comprising: an outer
vessel provided with an inner peripheral lip;
35 an inner cooking vessel perforated at the upper
portion of its side wall and provided with
an upper peripheral lip and a peripheral
shoulder, the latter being arranged to rest on
the said peripheral lip of the outer cooking

vessel to support the inner vessel within the
outer vessel, there being a space for water
provided between the said inner and outer
vessels at the lower end of the said outer
vessel; a steaming plate perforated at the
lower part of its side wall and provided with
45 a peripheral shoulder along the lower part
of its side wall, the said peripheral shoulder
of the steaming plate being arranged to rest
on the said peripheral lip of the inner cooking
vessel to support the steaming plate above the
inner vessel; and a cover for closing the outer
vessel so as to wholly enclose the inner vessel
and the steaming plate.

2. A cooking utensil as claimed in Claim
1 wherein the base of the inner cooking vessel
55 is spaced from the base of the outer cooking
vessel to define the said space between the
inner and outer vessels.

3. A cooking utensil as claimed in Claim
1 or 2 wherein the cover is provided with a
60 handle to facilitate opening and closing of the
outer vessel.

4. A cooking utensil as claimed in any of
Claims 1 to 3 wherein the outer vessel is
provided with at least one handle for conveni-
65 ence of carrying by a user.

5. A cooking utensil as claimed in Claim 3
or 4 wherein the said handles are made of heat
insulating material.

6. A cooking utensil as claimed in any of
Claims 1 to 5 wherein at least one further
container is placed on the steaming plate and
under the said cover.

7. A cooking utensil substantially as herein
described with reference to, and as shown in,
75 the accompanying drawings.

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Agents for the Applicants.

5 The main vessel 1 is filled with a measured amount of water 9 such that the level of the water is about two inches from the base of the cooking vessel 2. Rinsed rice 10 is placed in the cooking vessel 2 with water about one inch below the settled grains, or alternatively the water may completely cover the rice. The vegetables are placed on the steaming plate 3 and desserts in the muffin pans 15. As the water in the main vessel is heated to boiling a gradually increasing amount of steam is generated and passes through the perforations 11 into the vessel 2 containing the rice 10.

15 As the temperature increases, the amount of steam generated increases so that the rice is gradually cooked. Some of the steam passes upwards through the perforations 12 into the steaming plate 3 to cook the vegetables and desserts. As mentioned above, chicken or meat may be boiled in the water 9 while the rice is being cooked.

20 Although in the drawings the base of the cooking vessel 2 is spaced from the base of the main vessel 1 to define a space into which water may be placed, this arrangement is not essential. For example, the vessel 2 may extend to the bottom of the vessel 1 and annular space may be provided between the side walls of the vessels 1 and 2 at the lower end of the main vessel 1 into which water may be placed, as before.

WHAT I CLAIM IS:—

35 1. A cooking utensil comprising: an outer vessel provided with an inner peripheral lip; an inner cooking vessel perforated at the upper portion of its side wall and provided with an upper peripheral lip and a peripheral shoulder, the latter being arranged to rest on the said peripheral lip of the outer cooking

vessel to support the inner vessel within the outer vessel, there being a space for water provided between the said inner and outer vessels at the lower end of the said outer vessel; a steaming plate perforated at the lower part of its side wall and provided with a peripheral shoulder along the lower part of its side wall, the said peripheral shoulder of the steaming plate being arranged to rest on the said peripheral lip of the inner cooking vessel to support the steaming plate above the inner vessel; and a cover for closing the outer vessel so as to wholly enclose the inner vessel and the steaming plate.

2. A cooking utensil as claimed in Claim 1 wherein the base of the inner cooking vessel is spaced from the base of the outer cooking vessel to define the said space between the inner and outer vessels.

3. A cooking utensil as claimed in Claim 1 or 2 wherein the cover is provided with a handle to facilitate opening and closing of the outer vessel.

4. A cooking utensil as claimed in any of Claims 1 to 3 wherein the outer vessel is provided with at least one handle for convenience of carrying by a user.

5. A cooking utensil as claimed in Claim 3 or 4 wherein the said handles are made of heat insulating material.

6. A cooking utensil as claimed in any of Claims 1 to 5 wherein at least one further container is placed on the steaming plate and under the said cover.

7. A cooking utensil substantially as herein described with reference to, and as shown in, the accompanying drawings.

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