

Prise-current on Odhner & Co's patented Petrol-coo kingapparata and pots

Odhner & Co.

Vardagstryck



National Library
of Sweden

PRIZE-CURRENT

ODHNER & C^{os}

patented Petrol-cookingapparata and pots.

N:o		£	sh.	p:ce.
N:o 1.	Round kooking-apparatus of iron-sheet, one-flamed	—	4	6
	Coffee-pan of brass	—	4	5
	D:o of tinsplate	—	2	2
	Stewpan d:o	—	—	10
N:o 2.	Round Cookingapparatus of iron sheet, one-flammed	—	7	6
	Coffee-pan of brass	—	6	—
	D:o of tinsplate	—	2	6
	Stewpan d:o	—	1	4
	Frying-pan with lid	—	1	4
	Frying-pot	—	1	—
	Pudding-pot	—	—	10
	Steamboilar with 3 round pots	—	13	6
	Pots to the steamboiler, half-moon shaped, to use when more meat is to be dressed (only 2 pots have then place in the steam-boiler)	—	1	7
	Steam-pan of copper (for technical use).....	—	5	6
	Stew-pan of copper with spout (d:o)	—	5	6
N:o 2.	Round petrol-cooking-apparatus with can, both of new-silver	4	3	—
N:o 2.	Round petrol-cooking-apparatus of polished brass	1	10	—
N:o 2 a.	Round petrol-cooking apparatus of iron-sheet, made for hastily boiling, two-flamed	—	13	6
N:o 2 a.	Round petrol-cooking-apparatus with can both of new-silver, two-flamed	8	—	—
N:o 3.	Round petrol-cooking-apparatus of iron-sheet one-flamed	—	14	6
	Stewpan of tinsplate	—	1	8



	£	sh.	pce.
N:o 3. Frying-pot of iron-sheet	—	1	3
Pudding-pot of tin-plate	—	1	2
Frying-pan of iron-sheet with lid	—	2	—
Steam-boiler with 3 round pots	—	16	—
Pots to the steamboiler, half-moon shaped	—	2	2
N:o 3. Round petrol-cooking-apparatus of iron sheet with kettle and crane of brass, one flamed	1	16	—
Round petrol-cooking-apparatus of iron sheet with kettle and crane of tinplate, one flamed	1	7	—
N:o 3 a. Round petrol-cooking-apparatus, two-flamed, made for hastily boiling	—	18	—
Steamboiler with 3 pots	—	18	—
Pots to the steam boiler, half-moon-shaped	—	2	10
Other pots alike with N:o 3.			
N:o 4. Oval petrol-cooking-apparatus of iron-sheet with frying-pot with double bottom and double lid	1	14	—
Oval kettle of tin plate	—	4	6
Oval frying pan with lid	—	4	6
Steamboiler alike with N:o 3 a	—	18	—

The double bottom is for the roasts not being burnt to the pot, and the double lid to get warmth on the upper side of the roast.



ODHNER & C:os,

STOCKHOLM,

Patented Petrol-cookingapparata and steamboilers.

The use is incredibly easy.

On first use or when a new wick is to be set in, the upper coverture is lifted, the wick put into the opening of the tube and serewed down as in an ordinary lamp, it be then cut so that its form is alike with the end of the tube. The coverture be placed so that the crossing-rib be along the wick.

The oil is poured out into the opening on the upper side of the cistern and the opening closed by its lid.

The best way to lighth the wick is to touch the end of it from below by a burning match.

The kitchenpot is set down so that it touches the crossing iron-rib and the flame, which is observed through the hole of the coverture, be regulated as that of an ordinary lamp, to say, serewed up (after the pot having been put down) as high us possible without smoking. If the flame diminiches, the wick be serewed up, if it raises and begin to smoke, this is helped by serewing it down. Commonly the flame ought to be serewed down, when a new cold kitchenpot is to be used and serewed up again, when this has bin warm. When the victuals boil, the flame can be considerably diminshed if the lid is left on, but using an ofen pot a full flame is needful. Never let down the flame too low, because it then happens that it emits vapour. The snuffing of the wick may be best made by a bowed ironwire, with which the ash may be removed. The apparatus may often be cleaned and the flame never serewed up so that it smokes, for beside the displeasure of pots daubed with soot, the space between the two walls may also be filled with soot, then the lamp does not burn so well as before, the whiff being hindered.

On boiling with steam the under part of the steamboiler be almost filled with water and the boiler then set down in to the apparatus like the other kitchenpots. The middlebottom is then laid in and the pots filled with the victuals, which are to be dressed, put on

it, so that each of them stand over a hole in it. The space between these pots can be filled with potatoes or such other dry things, which are to be boiled. If you are to dress such dry things only, you do not want pots, but the victuals may be laid immediately on the middlebottom. All this put in, the lid is laid on and the flame can burn with full strength until steam be thrown out of the hole in the lid or at the brims of it, when the flame can be screwed down a little for the sake of economy. When you will look after the pots or take something out of them, the lid be lifted up and again put on as soon as you have done; still you must, not lift the lid more than necessary, because a great deal of steam is then every time lost. These steamboilers may also with a great deal of advantage be used at an ordinary hearth, when placed in one of the openings of it. We say this, because boiling with steam has many advantages: no nourishing parts volatilize at boiling; the food never boils over, why the pots can be filled; that it never burns to the pot, even without water; wherefore on boiling meat, fish, potatoes etc. no water is needful (victuals so dressed be stronger and get a better taste), a little care is wanted and lastly that more meat can be dressed over one flame.

On first use or when a new wick is to be set in, the upper cover is lifted, the wick put into the opening of the tube and screwed down as in an ordinary lamp, it be then cut so that its form is alike with the end of the tube. The cover is placed so that the crossing is along the wick.

The oil is poured out into the opening on the upper side of the cistern and the opening closed by its lid. The best way to light the wick is to touch the end of it from below by a burning match.

The kitchenpot is set down so that it touches the crossing iron rib and the flame, which is observed through the hole of the cover, be regulated as that of an ordinary lamp, to say, screwed up (after the pot having been put down) as high as possible without smoking. If the flame diminishes, the wick be screwed up, if it raises and begin to smoke, this is helped by screwing it down. Commonly the flame ought to be screwed down, when a new cold kitchenpot is to be used and screwed up again, when this has bin warm. When the victuals boil, the flame can be considerably diminished if the lid is left on, but using an open pot a full flame is needful. Never let down the flame too low, because it then happens that it emits vapour. The snuffing of the wick may be best made by a bowed ironwire, with which the ash may be removed. The apparatus may often be cleaned and the flame never screwed up so that it smokes, for beside the displeasure of pots dashed with soot, the space between the two walls may also be filled with soot, then the lamp does not burn so well as before, the wick being hindered.

On boiling with steam the under part of the steamboiler be almost filled with water, and the boiler then set down in to the apparatus like the other kitchenpots. The middlebottom is then laid in and the pots filled with the victuals, which are to be dressed, put on