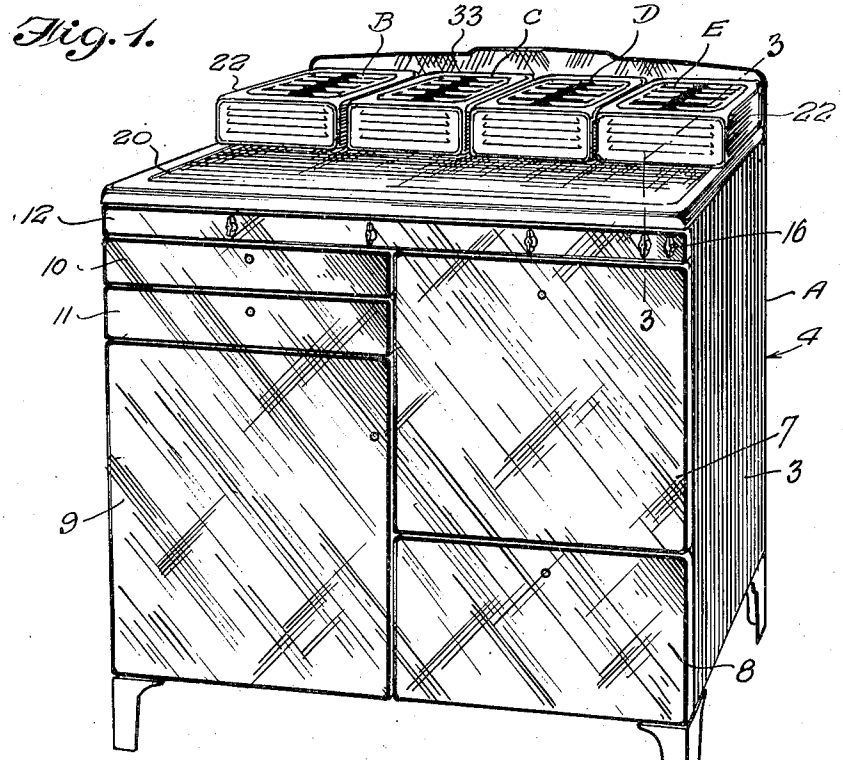
Sept. 11, 1934. J. TELLER ET AL 1,973,273

SEPARABLE UNIT COOKING APPARATUS

Filed Sept. 3, 1931 2 Sheets-Sheet 1

Fig. 1.



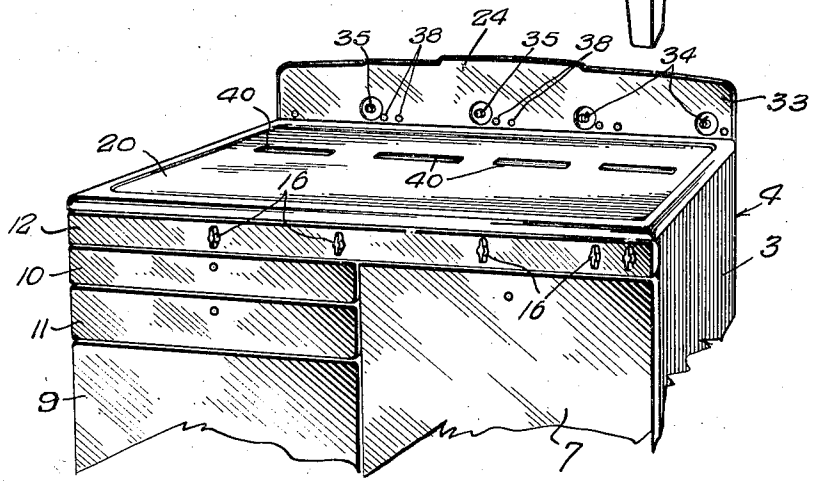


Fig. 2.

INVENTORS
Jacob Teller
BY A. P. Schulz
E. E. Kearney
ATTORNEY.

Sept. 11, 1934. J. TELLER ET AL 1,973,273

SEPARABLE UNIT COOKING APPARATUS

Filed Sept. 3, 1931 2 Sheets-Sheet 2

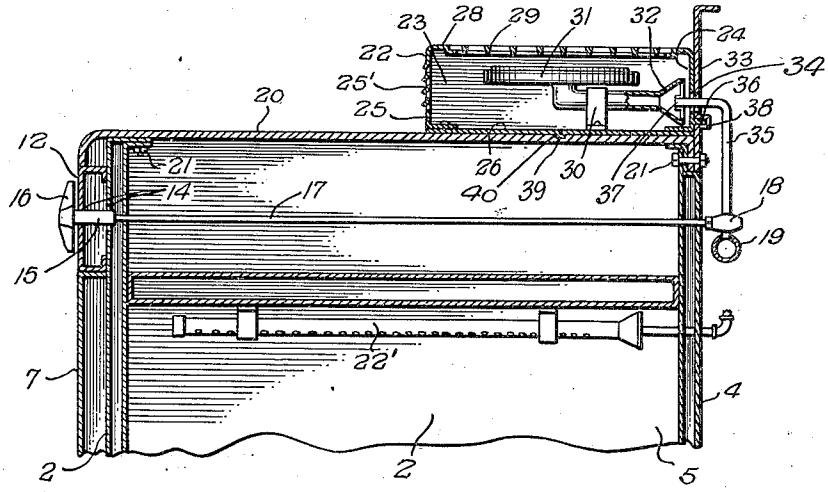


Fig. 3.

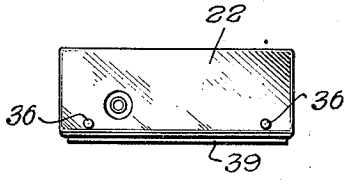


Fig. 5.

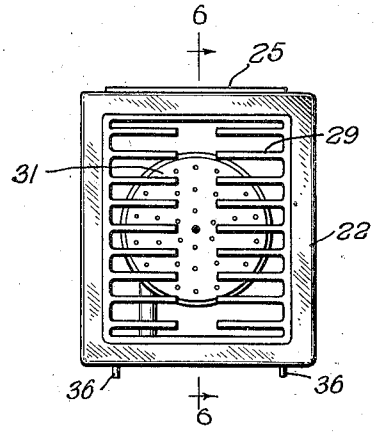


Fig. 4.

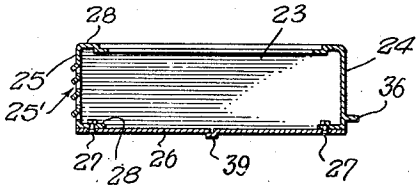


Fig. 6.

Inventors
Jacob Teller and
A. P. Schulz

By E. G. Wease

Attorney

Patented Sept. 11, 1934 1,973,273

UNITED STATES PATENT OFFICE

1,973,273

SEPARABLE UNIT COOKING APPARATUS

Jacob Teller and Arthur P. Schulz, New York, N. Y., assignors, by mesne assignments, to Teller Stove Designing Corporation, a corporation of New York

Application September 3, 1931, Serial No. 561,070

3 Claims. (Cl. 126—39)

This invention relates to cooking apparatus, and particularly to gas ranges having an upper table top surface adapted to support one or a plurality of independent and detachable burner units, which may be individually placed in position on the table top and automatically coupled with the gas supply pipes, whereby any or all of the units may be used, or readily removed and placed in a suitable storage space, usually forming a part of the apparatus, to the end that when desired the entire table top may be left free for use as a table or plain top cabinet.

A further object of the invention is to provide a cooking apparatus in which the burner units, when in use, occupy only a portion of the top surface of the supporting structure, so that when said unit or units are in operation a substantial working space is provided for such uses as those to which a kitchen table is ordinarily put. In the present construction, this working space is forward of the stove or range top, permitting convenient use thereof without having to reach over a burner which, in the ordinary gas stove construction, if lighted may result in the operator burning herself, or catching fire to the clothing.

A further object is the provision of individual removable and interchangeable units which not only include means for their ready and automatic coupling, but are also so constructed that they are automatically centered with respect to the gas coupling means, so that there is no danger of incorrectly connecting the units with the gas supply or only partially connecting the same.

A further object is to provide a plurality of interchangeable units, each complete in itself and, as such, individually removable and attachable at will.

A further object is the provision of a structure in which the operating handles are arranged at the front of the cooking apparatus, and thus remote from the burners and, therefore, unaffected by the heat thereof, and, therefore, always cool.

These and other objects will appear to those familiar with gas stove and range constructions, and to the housewife, to whom the advantages of the present arrangement will be readily apparent.

In the accompanying drawings,

Figure 1 is a front perspective elevation of the range, showing the cooking units in position on the range table top;

Figure 2 is a similar view of the range with the cooking units removed;

Figure 3 is a sectional view on the lines 3—3 of Figure 1;

Figure 4 is a top plan view of one of the burner units;

Figure 5 is a rear view of the unit, and

Figure 6 is a vertical sectional view of the burner unit box, substantially on the line 6—6 of Figure 4, with the burner removed.

Referring now to the drawings by numerals of reference, and particularly to Figure 1, which shows the general assembly of a range embodying the features of our invention, A designates the range, which includes the front, side and back walls 2, 3 and 4 respectively, and housing a plurality of interior compartments, one of which, as for instance the compartment 5, may serve as the oven and broiler, while the others may serve for storage or other purposes, as will be hereinafter shown. The entire front of the range is covered by a plurality of compartment closing doors 7, 8 and 9 respectively, the front panels of drawers 10 and 11, and an upper transverse panel 12, through openings 14, in which latter pass the several stems 15 of valve handles 16, on the outer extremities of valve rods 17, the rear ends of which pass through openings in the rear wall 4 and actuate the several valves 18 carried by the manifold 19. The several doors and panels are all flush and present a plane unobstructed front surface, the outer edges thereof extending flush with the face of the side walls 3.

The upper portion of the range is entirely covered by a rectangular table top plate 20 having marginal depending flanges by which it may be secured in position on the range body, as by bolts 21. Figure 3 shows the broiler burner 22' arranged in oven 5.

One of the principal objects of our invention being that of providing a range which may be utilized as a table top cabinet, we provide a plurality of burner units 22, said units being shown in detail in Figures 3, 4, 5 and 6, and being adapted to be removably placed at will in proper position upon the top 20, and automatically coupled with the several gas pipe connections carried by the range.

Each of the units 22 comprises a rectangular metallic box-like structure formed with side walls 23, a rear wall 24, a front wall 25, having air supply openings or louvres 25' and a preferably detachable floor plate 26, connected with the side and end walls of the unit by bolts or other fastenings 27. Inwardly extending flanges 28 of the unit support a removable burner grid or grill 29.

Suitably supported within the box, as for instance by a bracket 30 secured to the floor 26, is a burner 31 of conventional type, having the usual air mixer 32.

Secured along the upper rear edge of the range is a back plate 33 provided with a series of openings 34 through which pass the gas pipes 35 cooperating, respectively, with the burners in the several units. In view of the fact that each unit and its gas connection is similar to the others, a specific description and operation of one will suffice for the others.

The unit B, which is similar to the units C, D and E, shown in Figure 1, is provided upon its rear wall 24 with a pair of spaced studs or pins 36 which, when the unit is in properly centered position, so that the tip 37 of the gas pipe 35 enters the central opening in the mixer 32, register with recesses 38 in the back plate 33. Such arrangement assures a certainty of position of the unit with respect to its particular gas connection and, at the same time, prevents displacement of the unit laterally.

The bottom wall 26 of each unit is provided with a transverse rib 39, which cooperates with a groove 40 in the table top 20 and, as shown in Figure 3, such arrangement further assures the proper placement of the unit and prevents accidental forward movement thereof and avoids uncoupling of the gas connection, except when said unit is intentionally moved.

Each of the units is independently controlled through its own valve 18 operated through the respective valve stem and handle 16 and 17.

It will thus be observed that we have provided a range having a plurality of top-supported burner units, each complete in itself, and in which anyone of the units, or any group thereof, may be utilized or removed, and the construction permits of the ready application or removal of any unit or units, without the need or use of any tools or appliances, said unit or units, when removed, being placed within a storage compartment, such as 9, leaving the range table top entirely plain and free to be used as a kitchen worktable or as a cabinet, and providing a structure in which general resemblance to a stove or range is removed.

Another advantage of the present construction is that the burner handles 16 being at the front of the stove, while the burner units are toward the rear, are remote and never caused to be heated by the latter, and said units being disposed at the rear of the table top permit the forward portion to be used as a table simultaneously with the use of the burner units.

We claim:—

1. A cooking apparatus comprising a stove having a plane table top, a gas supply conduit supported by the stove, a back plate secured to said stove at the rear of the table top and provided with an aperture into which extends the gas conduit, a cooking unit comprising an enclosure and a burner secured therein detachably mounted upon said table top and detachably connected with said gas conduit, and means other than said burner and gas conduit connection for interconnecting said cooking unit and said stove top whereby accidental displacement of said unit with respect to the gas conduit is prevented.

2. A cooking apparatus comprising a supporting structure having a table top surface, gas connections carried by said supporting structure toward the rear thereof, cooking units removably supported upon said table top surface each comprising an enclosure and a burner secured therein detachably connected with said gas connections, interconnecting means on said enclosure and said supporting structure independent of said gas connection, for preventing displacement of said unit on said supporting structure, valves for said gas connections, valve operating rods connected with said valves and extending transversely of said supporting structure and beneath said table top, and valve actuating handles on the forward ends of the said rods whereby said handles are remote from the burners.

3. A cooking apparatus comprising a combined table top and cooking unit supporting surface, a back plate carried by said top and provided with a permanent gas connection, and a cooking unit comprising an enclosure having a burner secured therein with a complemental gas connection in alinement with the gas connection on the back plate when said unit is applied to the permanent gas connection on the back plate, complemental means on the rear of said enclosure and said back plate for preventing vertical and horizontal displacement of said unit, and complemental means on the bottom of said enclosure and said supporting surface for preventing horizontal displacement of said unit.

JACOB TELLER.
ARTHUR P. SCHULZ.