

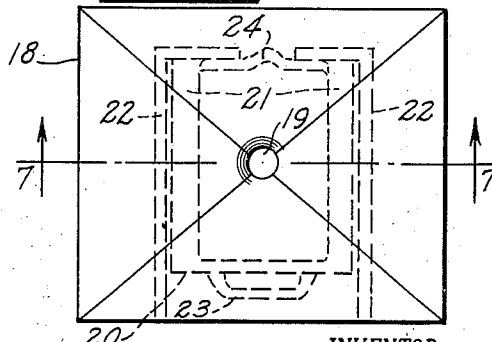
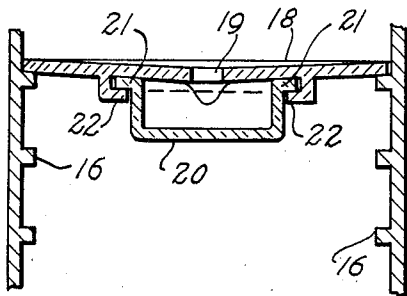
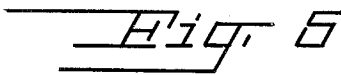
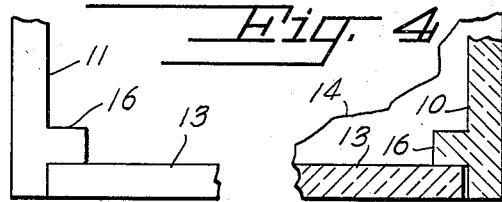
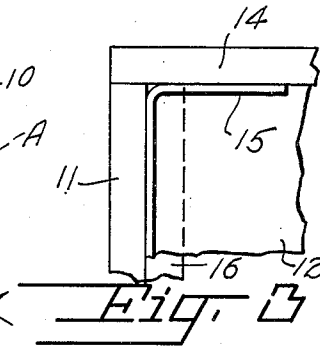
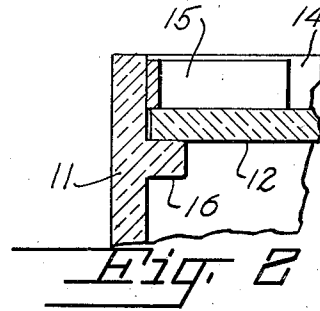
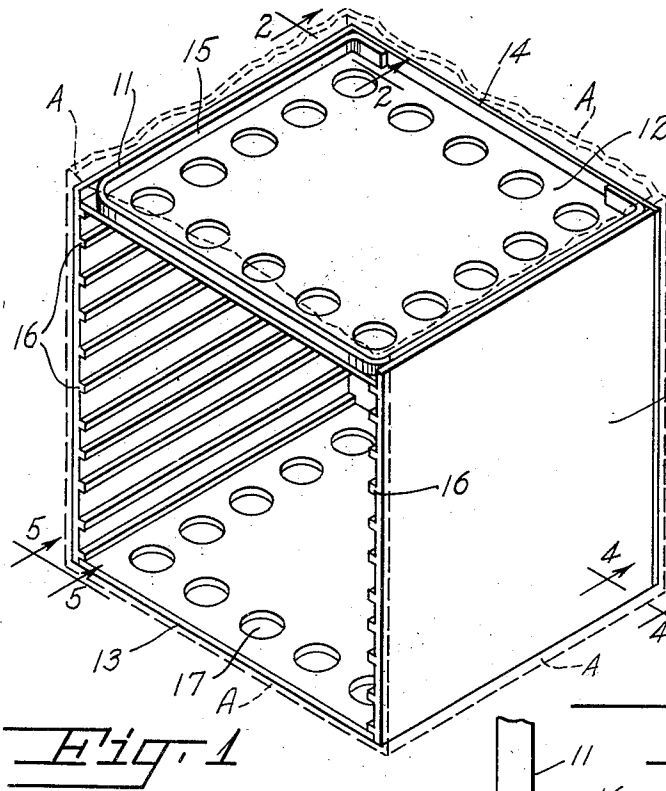
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2,520,133

OVEN RACK

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2,520,133

OVEN RACK

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3 Claims. (Cl. 126—19)

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This invention relates to ovens, and more particularly to an attachment that may be removably inserted into an oven.

It is the object of this invention to supply a removable rack or liner that may be inserted into an oven of a stove, whether electric, gas, or any other type of heat, and will accommodate sliding shelves. The advantage of this rack or liner is that it may easily be removed and disassembled for washing or cleaning with a minimum of effort.

A further object of this invention is to provide a grease collector that may be used with the rack or liner of this invention or with other types of ovens of suitable construction. The assembly or disassembly can be easily effected.

Other objects of the invention will appear to those skilled in the art from a reading of the specification.

The accompanying drawings illustrate a preferred embodiment of the invention, but it is understood that changes may be made therein without departing from the spirit of the invention as hereinafter claimed.

Figure 1 shows an isometric view of the new and improved rack or liner.

Figure 2 is an enlarged vertical section taken on the line 2—2 of Figure 1.

Figure 3 is a top plan view of the detail shown in Figure 2.

Figure 4 is an enlarged vertical section of a corner of the rack, taken on the line 4—4 of Figure 1.

Figure 5 is an enlarged front elevation of the lower left-hand corner of the rack, taken along the line 5—5 of Figure 1.

Figure 6 is a top plan view of the new and improved grease catcher.

Figure 7 is a vertical section of the grease catcher, taken along the line 7—7 of Figure 6.

With particular reference to the drawings, it will be observed that the rack or liner comprises two side portions 10 and 11, a top 12, a bottom 13, and a back 14. These members may be made of heat-resistant glass, metal, ceramic, or other suitable materials. The side walls 10 and 11, the top 12, the bottom 13, and the back 14 are separable, and are adapted to be held in their operative position, shown in Figure 1, by a U-shaped spring clamp 15 positioned on top of the top member 12 and pressing against the sides 10 and 11 and the back 14.

The side walls 10 and 11 are provided with ribs 16 to accommodate sliding shelves. The top 12 is adapted to rest on the uppermost of

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these ribs 16, and the spring 15 is under tension to urge the side walls 10 and 11 outwardly. It will be seen, therefore, that the spring 15 will prevent collapse of the rack when in use.

The top 12 and the bottom 13 may be provided with a series of apertures 17 for the convection and the radiation of heat from the bottom of the oven and the top of the oven.

To assemble the rack within an oven, the back plate 14 is first positioned against the back of the oven on its bottom edge, so that it is in a vertical position. If desired, the spring 15 may be inserted into the oven to hold the back plate 14 in position against the back of the oven. The bottom 13 is then positioned on the bottom of the oven until it abuts the back 14, as shown in Figure 3 of the drawings. The sides 10 and 11 are then placed vertically in position against the walls of the oven, and the top 12 is positioned on the uppermost of the ribs 16 of the sides 10 and 11. The spring clamp 15 is then adjusted to rest on the top 12 and to bear against the sides 10 and 11 and against the back 14. The rack is now in position for operation, and wire shelves may be accommodated on the ribs 16 of the sides 10 and 11. To remove the rack, the elements are disassembled in reverse order.

It is apparent, of course, that the components of the rack may be easily stored, in a minimum of space, and that they may be very easily cleaned.

The grease catcher hereinbefore mentioned comprises a broiler shelf 18 that is dished downwardly at its center to drain excess grease. The shelf 18 is provided with a central aperture 19 at its lowermost portion. The liquid is adapted to flow through the aperture 19 into a pan 20. The pan 20 has flanges 21 that are adapted to slide on depending runners 22 underneath the shelf 18. The pan 20 may be provided with a handle 23 and with a pouring spout 24, as indicated in Figure 6 of the drawings. The shelf 18 may slide on the ribs 16 of the new and improved rack, or may be accommodated on similar ribs of a suitable oven.

The grease catcher may be made of glass or metal, or other suitable materials.

What is claimed is:

1. A removable and demountable liner for an oven, said liner comprising separate rectangular plates providing a back, a bottom, a top, and two sidewalls for positioning against corresponding parts of the oven, said top and said bottom being positioned between and engaged with said sidewalls, means on upper portions of said sidewalls for supporting said top at the upper ends

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of said sidewalls in spaced relation below the upper edges of said sidewalls, and expanding spring means supportably resting upon said top and having side portions acting outwardly against said sidewalls to press said sidewalls against the sides of the oven, said side portions frictionally engaging the inner sides of said sidewalls whereby forward shifting of said spring means relative to said sidewalls is prevented, said spring means further comprising back portions bearing against said back plate to press said back plate against the back of the oven.

2. A removable and demountable liner for an oven, said liner comprising separate rectangular plates providing a back, a bottom, a top, and two sidewalls for positioning against corresponding parts of the oven, said top and said bottom being positioned between and engaged with said sidewalls, means on upper portions of said sidewalls for supporting said top at the upper ends of said sidewalls in spaced relation below the upper edges of said sidewalls, and expanding spring means supportably resting upon said top and having side portions acting outwardly against said sidewalls to press said sidewalls against the sides of the oven, said side portions frictionally engaging the inner sides of said sidewalls whereby forward shifting of said spring means relative to said sidewalls is prevented, said spring means further comprising back portions bearing against said back plate to press said back plate against the back of the oven, said spring means comprising a single strip of spring metal bent in rectangular form to provide a transverse forward portion to extend across a forward portion of said top plate between said sidewalls, rearwardly extending arms lying along and engaging the sidewalls and laterally inwardly directed terminals on the rear ends of said arms to lie along the front of said back plate.

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3. A removable and demountable liner for an oven, said liner comprising separate rectangular plates providing a back, a bottom, a top, and two sidewalls for positioning against corresponding parts of the oven, said top and said bottom being positioned between and engaged with said sidewalls, means on upper portions of said sidewalls for supporting said top at the upper ends of said sidewalls in spaced relation below the upper edges of said sidewalls, and expanding spring means supportably resting upon said top and having side portions acting outwardly against said sidewalls to press said sidewalls against the sides of the oven, said side portions frictionally engaging the inner sides of said sidewalls whereby forward shifting of said spring means relative to said sidewalls is prevented, said spring means further comprising back portions bearing against said back plate to press said back plate against the back of the oven, with rear edge portions of said top, said bottom, and said sidewalls engaging said back plate.

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