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⑰ **Convertible cooking unit.**

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Description

The present invention relates to cooking units.

Cooking units which are assembled for use and disassembled for enclosure in a container for facilitating the transportation thereof have been heretofore available. Other cooking units are customarily used on patios for barbequing and the like. Such cooking units have provisions for disassembling or collapsing to promote easy storage. The arrangement of parts of a cooking unit that is used in outdoor cooking is considerably different than the arrangement of parts for cooking units used for patio cooking. Since many people who participate in outdoor camping activities may also enjoy the experience of patio cooking, there is a need for a convertible cooking unit that may be arranged in a compact form for ease in transporting and storage and is capable not only of being used in a camping atmosphere to perform the heating and cooking chores that are required around a campfire, but also of being used to carry out specialized cooking operations, such as hibachi cooking, that are associated with patio functions.

US Patent Specification No. 3,765,397 discloses a portable nestable hibachi type stove having two frusto-conical housings defining a first chamber and a second chamber larger than the first chamber. When assembled into the cooking configuration the narrower end of one housing is inserted into the narrower end of the other housing so that one housing is supported on the other. A cooking grill is provided to be supported at the upper end of the uppermost one of the two housings. When in the storage configuration the two housings are nested one within the other.

The disadvantage of this arrangement is that while a certain compactness is achieved when in nested configuration, the stove is still very bulky and takes up considerable space.

It is an object of the invention to provide an improved cooking unit.

According to the present invention there is provided a cooking unit comprising a first hollow member of tapering configuration, a second hollow member of tapering configuration, the smaller end of one member being sized to accommodate the smaller end of the other member, and a cooking grill arranged to be supported by the uppermost one of the two members characterised in that the first hollow member has truncated pyramidal configuration, and comprises a plurality of first panels, each of said first panels having a trapezoidal configuration; in that the second hollow open-ended member has an inverted truncated pyramidal configuration and comprises a plurality of second panels, each of said second panels having a trapezoidal configuration, characterised by first hinge means hingedly connecting adjacent non-parallel edges of said first panels of said first member for folding and extending said first member; and second hinge means hingedly connecting adjacent non-parallel edges of said

second panels of said second member for folding and extending said second member and characterised in that each panel of a confronting pair of first panels of said first member comprises adjacent plates hingedly connected for folding said first member into a generally flat configuration, and wherein each panel of a confronting pair of panels of said second member comprises adjacent plates hingedly connected for folding said second member into a generally flat configuration.

A cooking unit embodying the invention, will now be described by way of example, with reference to the accompanying diagrammatic drawings in which:

Figure 1 is a front elevation view of the convertible cooking unit of the present invention shown in its compact transporting and storing mode.

Figure 2 is a rear elevation view of the convertible cooking unit shown in Figure 1.

Figure 3 is a diagrammatic perspective view of the convertible cooking unit shown in Figure 1 with the cover thereof pivoted to the open position.

Figure 4 is a diagrammatic exploded view of the convertible cooking unit shown in Figure 1.

Figure 5 is a vertical sectional view taken along line 5—5 of Figure 3.

Figure 6 is a diagrammatic perspective view of the convertible cooking unit of the present invention assembled for use as an oven with the oven serving as the base of the cooking unit.

Figure 7 is a diagrammatic perspective view of the convertible cooking unit of the present invention with the oven serving as the base of the cooking unit and with the cover supported by the extended truncated pyramidal support member to serve as a griddle.

Figure 8 is an exploded diagrammatic perspective view of the convertible cooking unit of the present invention with the oven serving as the base of the convertible cooking unit and with a small grill providing a cooking surface.

Figure 9 is a diagrammatic perspective view of the convertible cooking unit shown in Figure 8 in an operative condition.

Figure 10 is an exploded diagrammatic perspective view of the convertible cooking unit of the present invention with the oven serving as the base of the convertible cooking unit and a large grill providing a cooking surface.

Figure 11 is a diagrammatic vertical sectional view of the convertible cooking unit shown in Figure 10 when it is assembled with the oven forming the base of the convertible cooking unit and with the large grill providing a cooking surface.

Figure 12 is a diagrammatic vertical sectional view of the convertible cooking unit similar to Figure 11 but showing the cover providing a griddle cooking surface instead of the large grill providing a cooking surface.

Figure 13 is a diagrammatic perspective view of the convertible cooking unit of the present invention with the cover serving as the base of the unit

and with the oven disposed above the extended truncated pyramidal support member.

Figure 14 is an exploded diagrammatic perspective view of the convertible cooking unit of the present invention with the cover of the cooking unit serving as the base of the unit and with the oven disposed above the extended truncated pyramidal support member.

Figure 15 is a vertical cross-sectional view taken through the convertible cooking unit of Figure 14 when it is assembled.

Figure 16 is a vertical cross sectional view of the convertible cooking unit of the present invention in the assembled condition with the oven forming the base thereof and with a windbreak disposed on the truncated support member and with the cover supported by the windbreak.

Figure 17 is a diagrammatic perspective view of the windbreak employed in the convertible cooking unit of the present invention.

Description of a preferred embodiment

Illustrated in Figures 1—4 is a convertible cooking unit 10 embodying the present invention in the compact mode for storage and transporting. Toward this end, the convertible cooking unit 10 comprises an oven 15 made, in the preferred embodiment, of stainless steel. The oven 15 includes a suitable stainless steel drawer 16. At the rear wall 17 of the oven 15 is a suitable opening 18. At the rear wall of the drawer 16 is a yieldable latch 19. When the latch 19 engages the rear wall 17 surrounding the opening 18, the drawer 16 is retained in the closed position within the oven 15. When the latch 19 is urged away from the rear wall 17 against its yieldable action, the drawer 16 is moved manually to an open position or a position extending forwardly of a front wall 20 of the oven 15.

On the front wall 24 of the drawer 16 of the oven 15 is a handle 25 which is swingably mounted on the front wall 24 by suitable ears 26. The ears 26 are attached to the front wall 24.

Upstanding from a top wall 30 of the oven 15 along the perimeter thereof are four upstanding flanges 31 in a quadrilateral relation. Disposed above the oven 15, when the convertible cooking unit 10 is in the compact mode, is a suitable large flat grill 35 (Figure 4). The large grill 35 includes parallel longitudinal rows of openings 36 spaced equal distances apart in the transverse direction. The grill 35, in the preferred embodiment, is made of stainless steel.

Above the large grill 35 is disposed a folded windbreak 40 made, in the preferred embodiment, of stainless steel. In the preferred embodiment, the windbreak 40 includes three panels 41—43 to form in the extended position upright panels 41—43 defining a rear and adjacent sides. The side panels 41 and 42 are hingedly attached to opposite ends of the rear panel 43 (Figure 17). In wind blowing areas, the windbreak 40 reduces heat loss during the cooking operation. Toward this end, a blast of wind would have a lesser tendency to blow heat from the cooking surface

that would generally be utilized for cooking purposes. The opening between the side panels 41 and 42 would generally face the direction in which the wind blows.

Disposed on the top of the windbreak 40 and an exposed section of the large grill is a griddle or sauce pan 50. The griddle 50 is a flat member of preferably stainless steel with upstanding flanges around the perimeter thereof to form a quadrilateral configuration. The griddle 50 can interchangeably be used in lieu of the large grill 35 for performing various cooking procedures.

A diffuser 55 is disposed on the griddle 50 and has a quadrilateral configuration. The diffuser 55 is a flat member made, in the preferred embodiment, of stainless steel with openings 56 formed in the vicinity of the sides thereof, but inwardly of the edges thereof. The openings 56 define a quadrilateral configuration. The diffuser 55 serves to distribute heat from a concentrated or localized source uniformly or evenly throughout a broader area or cooking surface, such as the griddle 50 or the large grill 35.

In the compact mode, a folded or collapsed truncated pyramidal support member 60 is disposed on one section of the diffuser 55. The truncated pyramidal support member 60 comprises, in the preferred embodiment, six stainless steel panels 61—66. Adjacent panels 61 and 62 are hinged together to form a truncated panel, when extended. Confronting adjacent panels 63 and 64 are hinged together and form a truncated panel when extended. Panels 65 and 66 are truncated panels formed with suitable openings for venting of heat and the conduction of air. The panel 65 is hinged at its opposite ends to panels 62 and 64, respectively. Similarly, the panel 66 is hinged at its opposite ends to panels 61 and 63, respectively. In the extended or unfolded condition for use during a cooking operation, the support member 60 assumes a truncated pyramidal configuration. To fold the support member 60 for the compact mode, the panels 61, 62 and 63, 64 are folded along their respective hinge connections inwardly (Figure 3) for placement on a section of the diffuser 55.

The extended or unfolded truncated pyramidal support member not only supports a cooking surface, such as griddle 50 or the large grill 35, but also conducts the heat so as to apply the heat over a broader cooking surface, such as the griddle 50 or the large grill 35.

A folded or collapsed truncated pyramidal firebox 70 is disposed on a section of the diffuser 55 for the storage and transport compact mode. There will be a slight overlapping relation between the folded truncated pyramidal firebox 70 and the folded truncated pyramidal support member 65 in the compact mode, in the exemplary embodiment. The truncated pyramidal firebox 70, in the preferred embodiment, is made of stainless steel and comprises panels 71—76 (Figure 6). Adjacent panels 71 and 72 are hinged together to form a truncated panel when extended. Confronting adjacent panels 73 and 74

are hinged together to form a truncated panel, when extended. Panels 75 and 76 (Figure 8) are truncated panels. The panel 75 is hinged at its opposite ends to panels 72 and 74, respectively. Similarly, the panel 76 is hinged at its opposite ends to panels 71 and 73, respectively. In the extended or unfolded condition, the firebox 70 assumes a truncated pyramidal configuration so as to be suitable for use during a cooking operation (Figure 1). To fold the firebox 70 for the compact mode, the panels 71, 72 and 73, 74 are folded along their respective hinged connections inwardly (Figure 3) for placement on a section of the diffuser 55.

Fuel is placed in the firebox 70 on the top wall 30 of the oven 15, when extended for cooking operations, to generate the heat for cooking operations (Figure 2). The truncated pyramidal configuration of the firebox 70 serves to concentrate or converge the generated heat and to direct or focus the heat on a cooking surface. Hingedly attached to the panel 75 at the top thereof is a small grill 80. The small grill 80 when folded over the top of the firebox 70, when extended, forms a cooking surface. When pivoted away from the central opening through the extended firebox 70, the small grill 80 rests against the panel 75 to provide a greater access area for the circulation of heat and air through the extended firebox 70. Hingedly attached to the panel 76 at the bottom thereof is a damper or access door 81. The damper or access door 81, when disposed against the panel 76, covers an access opening 82 formed in the panel 76. For increasing the circulation of air through the opening 82, the damper 81 is pivoted about its horizontally disposed hinge away from the panel 76, thereby enabling the increase of flow of air through the opening 82 of the firebox 70. Fuel may be placed within the firebox 70 through the access opening 82.

A handle 83 is journaled for rotation on the damper 81 through ears 84. By gripping the handle 83, the damper 81 can be moved about the horizontally disposed hinge at the lower end of the panel 76. A cylindrical opening 85 is formed in the damper 81. Attached to the handle 83 for rotatable movement therewith is a disc 86. The disc serves to regulate the exposure of the opening 85 for controlling the circulation of air through the opening 85. thus, the disc 86 also functions as a damper, when the damper 81 cover the access opening 82.

A cover 100 (Figure 5) is disposed above the firebox 70 and the support member 60 during the compact mode. Depending flanges 101 (Figure 4) form a quadrilateral configuration and extend outwardly and alongside the upstanding flanges 31 of the oven 15 during the compact mode. Fixed to the top wall of the cover 100 is a flexible latch 102 that has a lower angular member 103 to grip the front upstanding flange 31 of the oven 15 to releasably secure or lock the cover 100 to the oven 15. In this manner, a compact cooking unit 10 is provided for storage and for transportation (Figure 1 and 2). The rear depending flange 101 of the cover 100 includes a lip or channel shaped member along its lower edge. The lip or channel

shaped member is retained in a channel shaped edge along the rear upstanding flange 31 of the oven 15. In this manner, the rear of the cover 100 is releasably secured and pivotally connected to the rear of the oven 15.

To assemble the convertible cooking unit 10 for a cooking operation, the free end of the flexible latch 102 is moved away from the upstanding front flange 31 of the oven 15 to free itself from locking engagement therewith. The cover 100 is lifted in pivotal manner about the lip on the rear depending flange 101 thereof (Figure 3). The cover 100 is now moved forwardly to release the lip at the rear thereof from the oven 15. To secure the cover 100 to the oven 15, the lip at the rear thereof is placed in the channel shaped edge along the rear upstanding flange 31 of the oven 15 to be retained therein (Figure 5). The cover 100 is pivoted downwardly about the rear lip thereof until the latch 102 grips the upstanding front flange 31 of the oven 15 to be retained thereby. When the flanges 101 extend downwardly, the cover 100 may be used as a flat griddle. When the flanges 101 extend upwardly, the cover 100 may be employed as a sauce pan.

In the use of the convertible cooking unit 10 for various cooking procedures, reference is made to Figures 6—16. The oven 15 forms the base of the convertible cooking unit 10 in Figures 8 and 9. The firebox 70 is unfolded or extended and is disposed on the top wall 30 of the oven 15 between the upstanding flanges 31 thereof. The small grill 80 is pivoted to cover the central opening through the truncated pyramidal firebox 70. Fuel is placed in the firebox 70 on top of the top wall 30 of the oven 15 to generate the heat for cooking.

The convertible cooking unit, as illustrated in Figures 6, 10 and 11, provides for the oven 15 and the large grill 35. Again, the oven 15 forms the base of the convertible cooking unit 10. As previously described, the firebox 70 is unfolded or extended and is disposed on the top wall 30 of the oven 15 between the upstanding flanges 31 thereof. The small grill 80 is again pivoted to cover the central opening of the truncated pyramidal firebox 70. At this time, the support member 60 is unfolded or extended to assume a truncated pyramidal configuration. The truncated pyramidal support member 60 is placed on the firebox 70 with the narrow opening thereof at the bottom thereof. The extended firebox 70 and the extended support member 60 are aligned axially with the narrow end of the firebox 70 received by the narrow end of the support member 60. Thus, the pyramidal support member 60 is inverted with respect to the pyramidal firebox 70. The diffuser 55 is now disposed in the truncated pyramidal support member 60 and is horizontally disposed. The large grill 35 is disposed on the truncated pyramidal support member 60.

In the alternative, the griddle 50 can be used in lieu of the large grill 35 (Figure 12). If desired, the cover 100 may be employed as a griddle and used in lieu of the griddle 50 (Figure 7).

In Figures 13—15, the convertible cooking unit 10 provides for the oven 15, to be disposed at the

top of the cooking unit 10. The cover 100 is employed as the base of the cooking unit 10. Hence, the flanges 101 of the cover 100 are now upstanding. The firebox 70 is disposed on the cover 100 within the upstanding flanges 101 thereof. In turn, the truncated pyramidal support member 60 is placed on the firebox 70 with the narrow end thereof receiving the firebox 70. Disposed within the truncated pyramidal support member 60 is the diffuser 55. Now, the drawer 16 is removed from the oven 15. The oven 15 is disposed on the truncated pyramidal support member 60 with the flanges 101 thereof depending and surrounding the top of the panels 61—66 of the support member 60. The drawer 16 is reinserted into the oven 15.

The cooking unit 10 as illustrated in Figure 16 is similar to the cooking unit 10 illustrated in Figure 12. In Figure 16, the windbreak 40 is employed to conserve the heat applied to the cooking surface, such as the griddle 50. For added protection against weather elements, the cover 100 can be disposed on the windbreak 40 to provide an overhead horizontal protecting wall.

Claims

1. A cooking unit comprising a first hollow member of tapering configuration, a second hollow member of tapering configuration, the smaller end of one member being sized to accommodate the smaller end of the other member, and a cooking grill arranged to be supported by the uppermost one of the two members characterised in that the first hollow member (70) has truncated pyramidal configuration, and comprises a plurality of first panels (71 to 76), each of said first panels (71 to 76) having a trapezoidal configuration; in that the second hollow open-ended member (60) has an inverted truncated pyramidal configuration and comprises a plurality of second panels (61 to 64), each of said second panels (61 to 64) having a trapezoidal configuration, characterised by first hinge means hingedly connecting adjacent non-parallel edges of said first panels (71 to 76) of said first member (70) for folding and extending said first member (70); and second hinge means hingedly connecting adjacent non-parallel edges of said second panels (61 to 64) of said second member (60) for folding and extending said second member (60) and characterised in that each panel (71 to 76) of a confronting pair of first panels (71 to 76) of said first member (70) comprises adjacent plates hingedly connected for folding said first member into a generally flat configuration, and wherein each panel (61 to 64) of a confronting pair of panels of said second member (60) comprises adjacent plates hingedly connected for folding said second member into a generally flat configuration.

2. A cooking unit as claimed in Claim 1 characterised by a support (15) with upstanding side flanges (31), on which said first member (70) is flanges (31) on which said first member (70) is

disposed, a grill (80) disposed in one of said members (60, 70) below said cooking grill (35) a cover (100) positionable over said support (15) and having side flanges (101) cooperating with the side flanges (31) of said support (15) to define an enclosed space when said cooking unit is in a collapsed state for transporting and storing, said cooking grill (35) and said grill (80) being disposed in said space generally parallel to the plane of said support (15) when said cover (100) is positioned over said support (15) to define the enclosed space, said first member (70) and said second member (60) being folded, respectively, to a generally flat form and disposed in said space generally parallel to the plane of said support (15) when said cover (100) is positioned over said support (15) to define the enclosed space, and means (102) locking said cover to said support when said grill (80), said cooking grill (35), said folded first member (70) and said folded second member (60) are disposed in said enclosed space.

3. A cooking unit (10) according to Claim 1 or Claim 2 characterised in that said second member (60) cooperates with the first member (70) to provide heat thereabove for cooking from heat radiating from the first member (70), and including an oven (15) disposed below said first member (70) for supporting said first member (70), said oven (15) being heated by heat radiating from said first member.

4. A cooking unit (10) as claimed in Claim 3 characterised in that said oven (15) is at times positionable below said first member (70) to provide a base for said cooking unit (10) and at other times is positionable above said second member (60) to be supported by said second member (60), said cooking unit (10) further comprising a cover (100), said cover (100) being disposed below said first member (70) to provide a base for said cooking unit (10) when said oven (15) is disposed above said second member (60).

Patentansprüche

1. Kochgerät mit einem ersten sich verjüngenden hohlen Bauelement, einem zweiten sich verjüngenden hohlen Bauelement, wobei das kleinere Ende eines Bauelementes solche Ausmaße aufweist, die es gestatten, das kleinere Ende des anderen Bauelementes aufzunehmen, und mit einem Kochrost, der so angeordnet ist, daß er von dem obersten der beiden Bauelemente gestützt wird, dadurch gekennzeichnet, daß das erste hohle Bauelement (70) eine abgeschnittene Pyramidenform aufweist und eine Vielzahl von ersten Blenden (71 bis 76) umfaßt, wobei jede der besagten ersten Blenden (71 bis 76) eine Trapezform aufweist; daß das zweite hohle, mit einem offenen Ende versehene Bauelement (60) eine invertierte abgeschnittene Pyramidenform aufweist und eine Vielzahl von zweiten Blenden (61 bis 64) umfaßt, wobei jede der besagten zweiten Blenden (61 bis 64) eine Trapezform hat; daß erste Scharniermittel benachbarte nicht-parallele Kanten der besagten ersten Blenden (71 bis 76)

des ersten Bauelementes (70) gelenkig verbinden, um das erste Bauelement (70) zusammenzulegen und aufzubauen; daß zweite Scharniermittel benachbarte nicht-parallele Kanten der besagten zweiten Blenden (61 bis 64) des zweiten Bauelementes (60) gelenkig verbinden, um das zweite Bauelement (60) zusammenzufalten und aufzubauen; und daß jede Blende (71 bis 76) eines sich gegenüberstehenden Paares von ersten Blenden (71 bis 76) des ersten Bauelementes (70) benachbarte Platten umfaßt, die zum Zusammenlegen des ersten Bauelementes in eine im wesentlichen ebene Form gelenkig miteinander verbunden sind, und bei dem jede Blende (61 bis 64) eines sich gegenüberstehenden Paares von Blenden des besagten zweiten Bauelementes (60) benachbarte Platten umfaßt, die zum Zusammenlegen des zweiten Bauelementes in eine im wesentlichen ebene Form gelenkig miteinander verbunden sind.

2. Kochgerät nach Anspruch 1, gekennzeichnet durch einen Träger (15) mit aufrechtstehenden Seitenflanschen (31), auf denen das besagte erste Bauelement (70) angeordnet ist, durch einen Rost (80), der in einem der besagten Bauelemente (60, 70) unter dem Kochrost (35) angeordnet ist, durch eine Abdeckung (100), die über dem besagten Träger (15) positionierbar ist und die Seitenflansche (101) hat, die mit den Seitenflanschen (31) des Trägers (15) zusammenwirken, um einen umschlossenen Raum zu begrenzen, wenn das besagte Kochgerät in einem zusammengelegten Zustand für den Transport und zum Verstauen ist, wobei der Kochrost (35) und der besagte Rost (80) im wesentlichen parallel zu der Ebene des besagten Trägers (15) in dem besagten Raum angeordnet sind, wenn die Abdeckung (100) über dem besagten Träger (15) angeordnet ist, um den umschlossenen Raum zu begrenzen, wobei das erste Bauelement (70) und das besagte zweite Bauelement (60) jeweils zu einer im wesentlichen ebenen Form zusammengelegt sind und im wesentlichen parallel zu der Ebene des besagten Trägers (15) in dem besagten Raum angeordnet ist, wenn die besagte Abdeckung (100) über dem besagten Träger (15) angeordnet ist, um den umschlossenen Raum zu begrenzen, und durch Verschlußmittel (102) des besagten Trägers mit der besagten Abdeckung, wenn der Rost (80), der Kochrost (35), das zusammengelegte erste Bauelement (70) und das zusammengelegte zweite Bauelement (60) in dem umschlossenen Raum angeordnet sind.

3. Kochgerät (10) nach Anspruch 1 oder nach Anspruch 2, dadurch gekennzeichnet, daß das zweite Bauelement (60) mit dem ersten Bauelement (70) zusammenwirkt, um Wärme zum Kochen darauf mit der von dem ersten Bauelement (70) ausgehenden Wärme zu liefern, und daß es einen Ofen (15) umfaßt, der unter dem ersten Bauelement (70) angeordnet ist, um das erste Bauelement (70) zu stützen, wobei der Ofen (15) von Wärme aufgeheizt wird, die von dem besagten ersten Bauelement ausgeht.

4. Kochgerät (10) nach Anspruch 3, dadurch

gekennzeichnet, daß der Ofen (15) zu gewissen Zeiten unter dem ersten Bauelement (70) positionierbar ist, um eine Auflage für das Kochgerät (10) zu bilden, und zu anderen Zeiten über dem zweiten Bauelement (60) positionierbar ist, um von dem zweiten Bauelement (60) gestützt zu werden, wobei das Kochgerät (10) weiterhin eine Abdeckung (100) umfaßt und die besagte Abdeckung (100) unter dem ersten Bauelement (70) angeordnet ist, um eine Auflage für das Kochgerät (10) zu schaffen, wenn der besagte Ofen (15) über dem zweiten Bauelement (60) angeordnet ist.

15 Revendications

1. Appareil de cuisson comprenant un premier élément creux de configuration conique, un second élément creux de configuration conique, l'extrémité la plus petite de l'un des éléments étant dimensionnée pour s'adapter à l'extrémité la plus petite de l'autre élément, et une grille de cuisson destinée à être supportée par le plus élevé des deux éléments, caractérisé en ce que le premier élément creux (70) a une configuration pyramidale tronquée et comporte une pluralité de premiers panneaux (71 à 76), chacun desdits premiers panneaux (71 à 76) ayant une configuration trapézoïdale, en ce que le second élément creux (60) à extrémité ouverte a une structure pyramidale tronquée inversée et comporte une pluralité de seconds panneaux (61 à 64), chacun desdits seconds panneaux (61 à 64) ayant une configuration trapézoïdale, caractérisé par des premiers moyens d'articulation reliant à articulation les arêtes adjacentes non parallèles desdits premiers panneaux (71 à 76) dudit premier élément (70) pour replier et déployer ledit premier élément (70) et des seconds moyens d'articulation reliant à articulation les arêtes adjacentes non parallèles desdits seconds panneaux (61 à 64) dudit second élément (60) pour replier et déployer ledit second élément (60) et caractérisé en ce que chaque panneau (71 à 76) d'une paire de premiers panneaux (71 à 76) se faisant front dudit premier élément (70) comporte des plaques adjacentes reliées à articulation pour replier ledit premier élément en une configuration généralement plane, et dans lequel chaque panneau (61 à 64) d'une paire de panneau se faisant front dudit second élément (60) comporte des plaques adjacentes reliées à articulation pour replier ledit second élément en une configuration généralement plane.

2. Appareil de cuisson selon la revendication 1, caractérisé par un support (15) ayant des parois latérales droites (31), sur lequel est disposé ledit premier élément (70), par une grille (80) disposée dans l'un desdits éléments (60, 70) en dessous de ladite grille de cuisson (35), un couvercle (100) pouvant être disposé au-dessus dudit support (15) et ayant des parois latérales (101) coopérant avec lesdites parois latérales (31) dudit support (15) pour définir un espace fermé lorsque ledit appareil de cuisson est à l'état replié pour son

transport et son rangement, ledit appareil de cuisson (35) et ladite grille (80) étant disposés dans ledit espace dans une position généralement parallèle au plan dudit support (15) lorsque ledit couvercle (100) est disposé au-dessus dudit support (15) pour définir l'espace fermé, ledit premier élément (70) et ledit second élément (60) étant repliés, respectivement, selon une forme généralement plate et disposés dans ledit espace selon une forme généralement parallèle au plan dudit support (15) lorsque ledit couvercle (100) est disposé au-dessus dudit support (15) pour définir l'espace fermé et des moyens (102) verrouillant ledit couvercle audit support lorsque ladite grille (80), ladite grille de cuisson (35), ledit premier élément replié (70) et ledit second élément replié (60) sont disposés dans ledit espace fermé.

3. Appareil de cuisson (10) selon la revendication 1 ou la revendication 2, caractérisé en ce que ledit second élément (60) coopère avec ledit

premier élément (70) pour procurer de la chaleur au-dessus pour la cuisson à partir de chaleur radiant du premier élément (70) et comprenant un four (15) disposé en dessous dudit premier élément (70) pour supporter ledit premier élément (70), ledit four (15) étant chauffé par la chaleur radiant à partir dudit premier élément.

4. Appareil de cuisson (10) selon la revendication 3, caractérisé en ce que ledit four (15) peut certaines fois être disposé en dessous dudit premier élément (70) pour former une embase pour ledit appareil de cuisson (10) et d'autres fois au dessus dudit second élément (60) pour être supporté par ledit second élément (60), ledit appareil de cuisson (10) comprenant en outre un couvercle (100), ledit couvercle (100) étant disposé en dessous dudit premier élément (70) pour procurer une embase pour ledit appareil de cuisson (10) lorsque ledit four (15) est disposé au-dessus dudit second élément (60).

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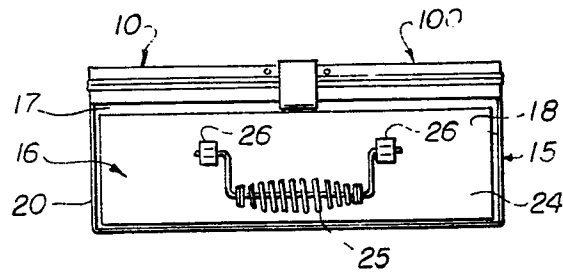


Fig. 1

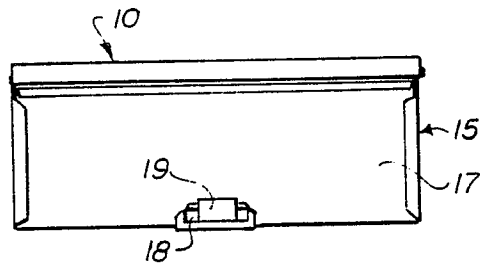


Fig. 2

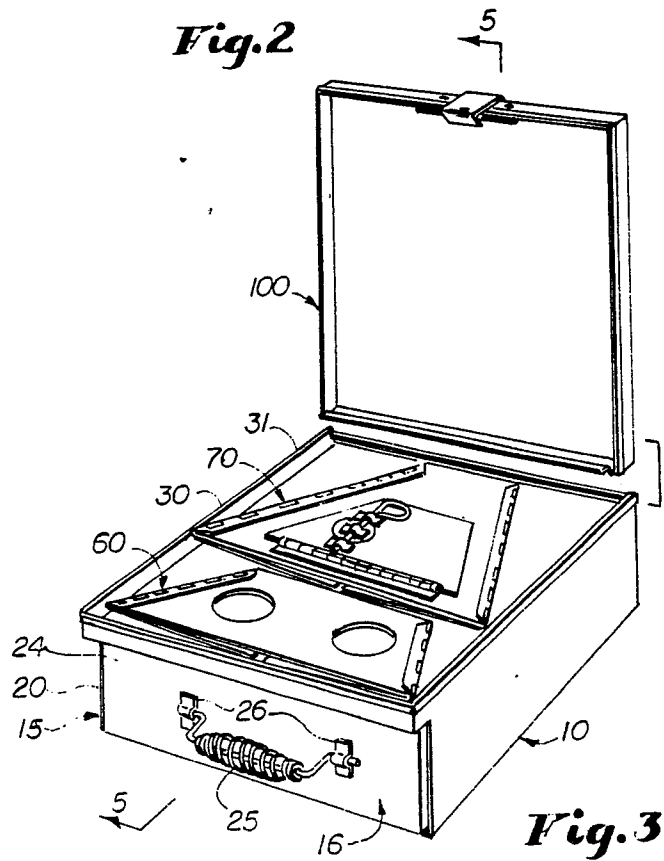


Fig. 3

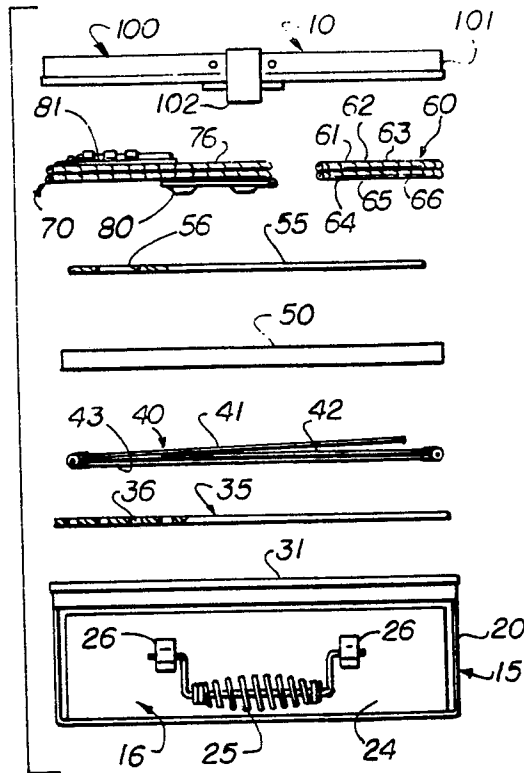


Fig. 4

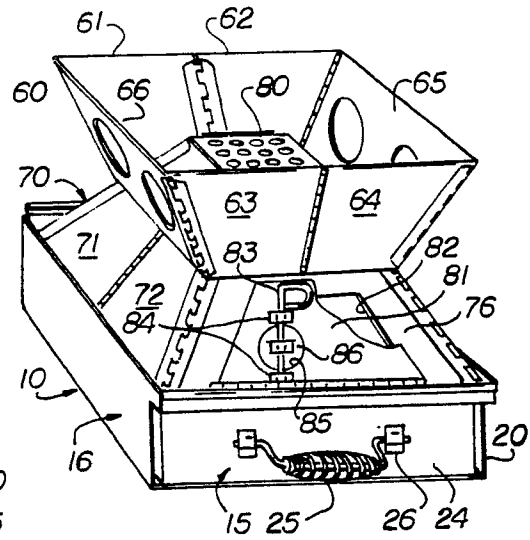


Fig. 6

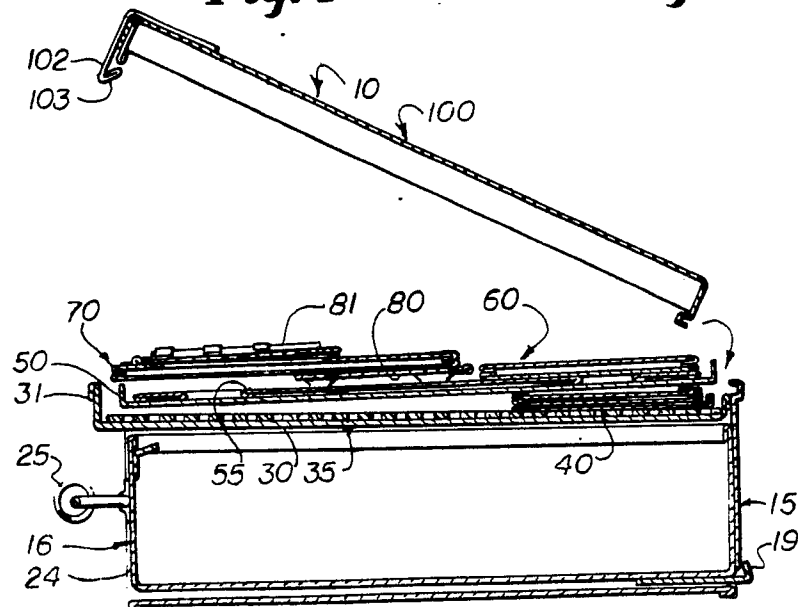


Fig. 5

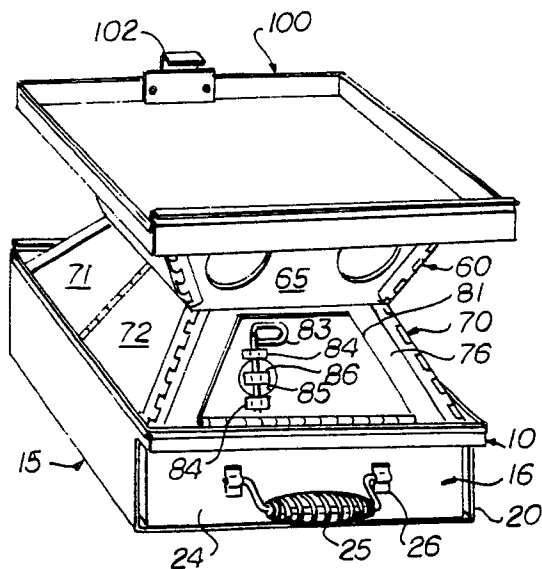


Fig. 7

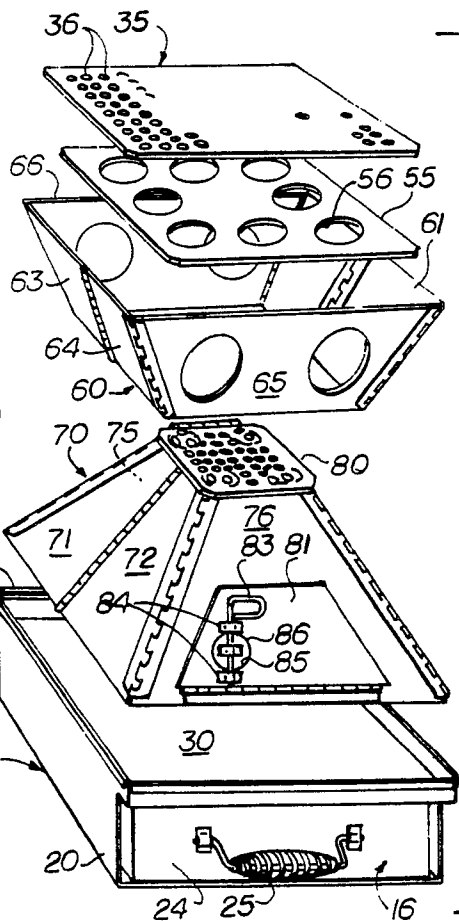


Fig. 8

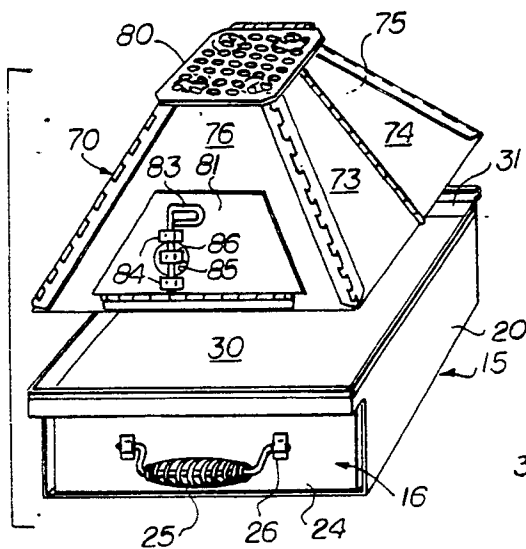


Fig. 9

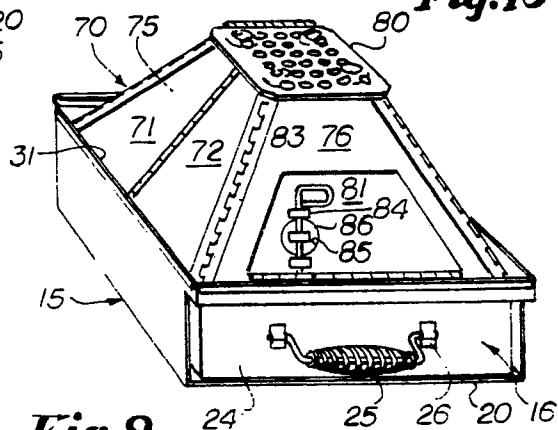


Fig. 10

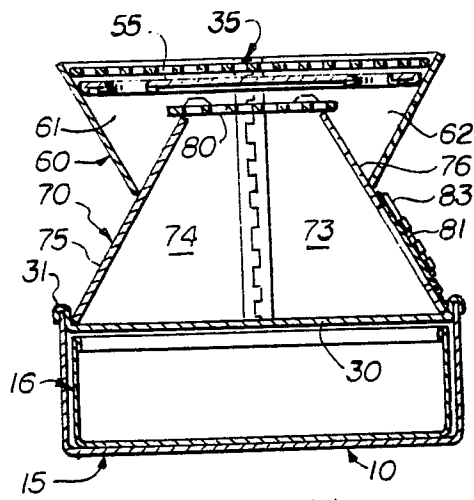


Fig. 11

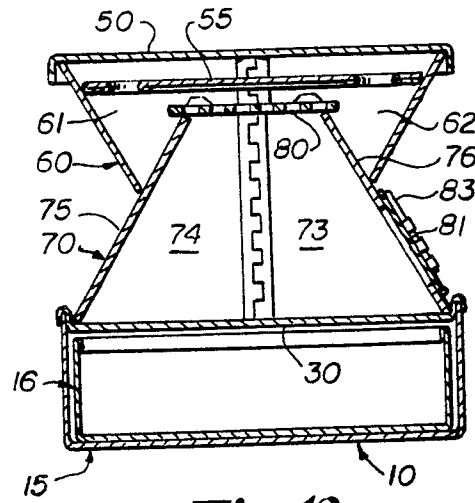


Fig. 12

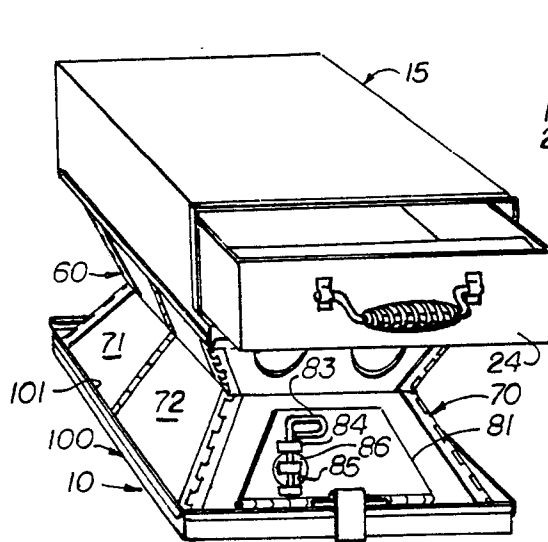


Fig. 13

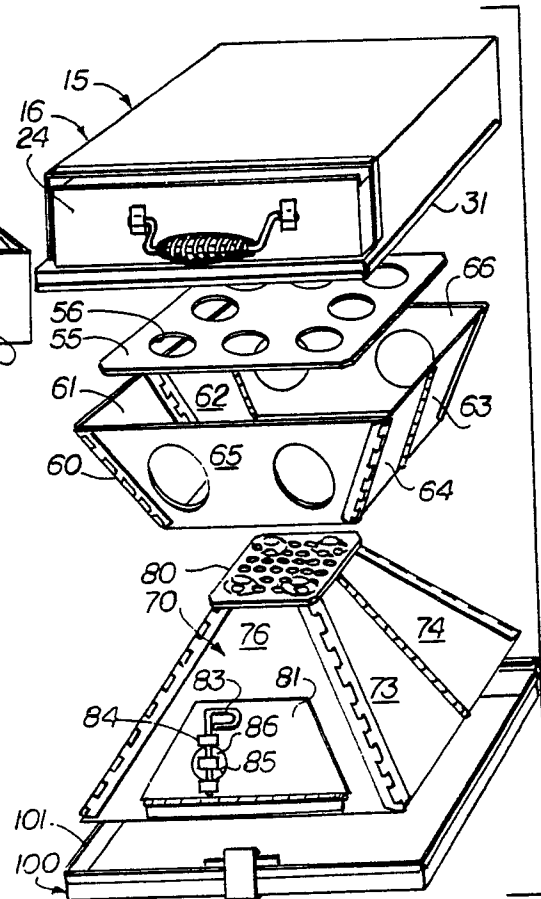


Fig. 14

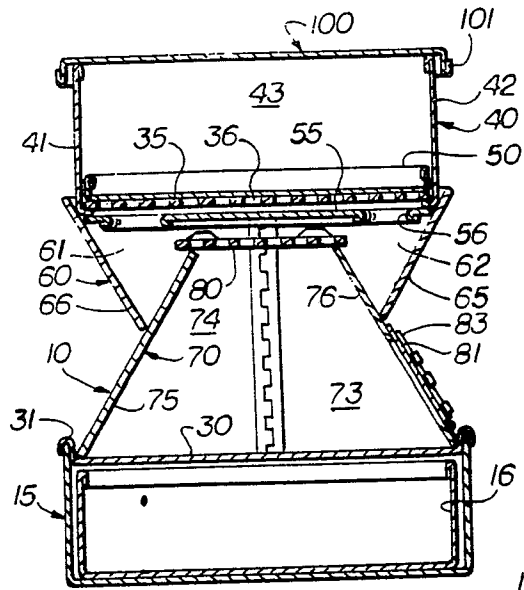


Fig. 16

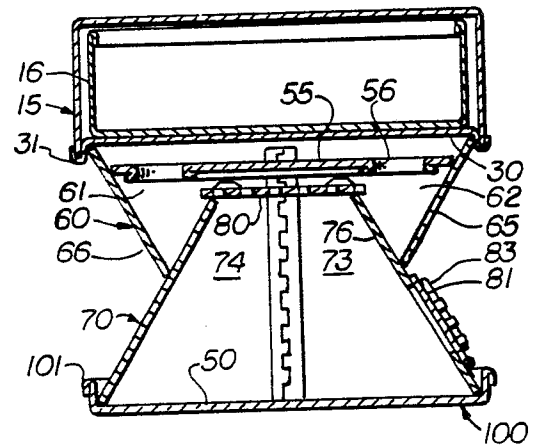


Fig. 15

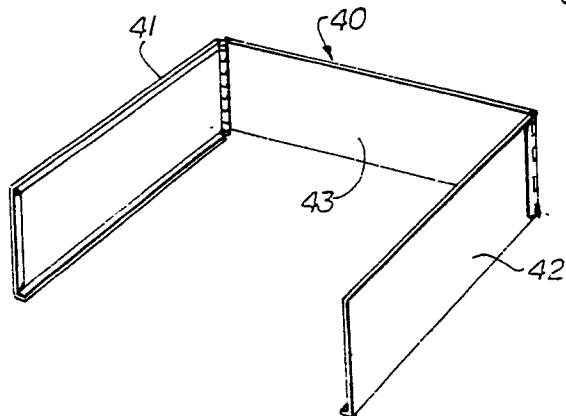


Fig. 17