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2,660,313

STRAINER CABINET

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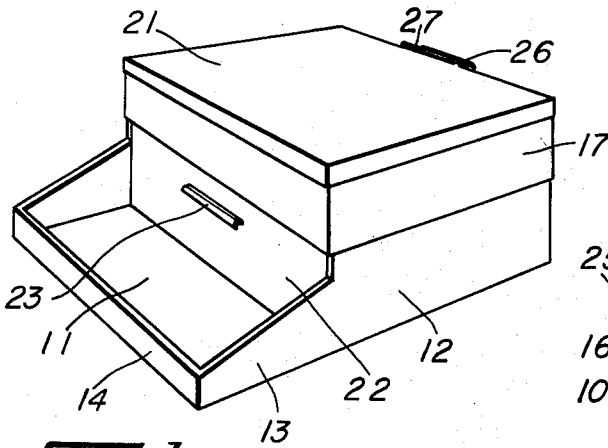


Fig. 1

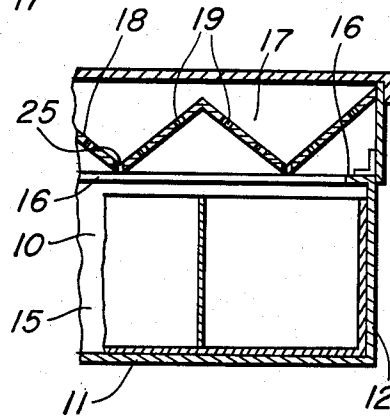


Fig. 3

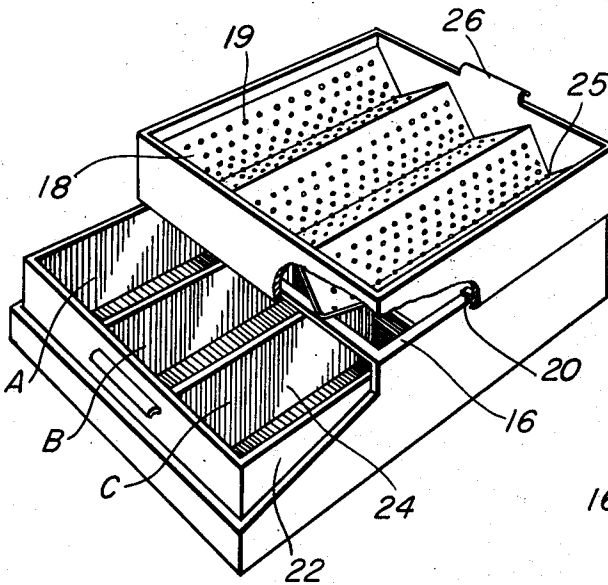


Fig. 2

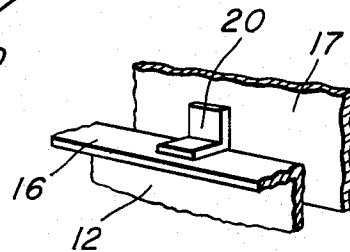


Fig. 4

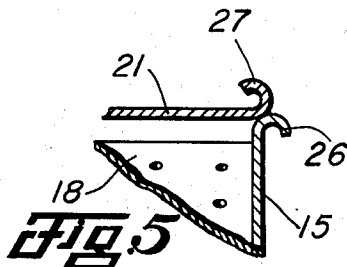


Fig. 5

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STRAINER CABINET

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6 Claims. (Cl. 210-105)

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This invention relates to new and useful improvements in strainer cabinets for liquid food fats.

One object of the invention is to provide an improved strainer cabinet for liquid food fats having a plurality of strainers and a compartment for each strainer, whereby different kinds of fats or greases may be strained to remove solids and foreign matter therefrom and separated, collected and stored.

Another object of the invention is to provide an improved strainer cabinet including a strainer box for different kinds of liquid fats, a base larger than the box and a drawer having individual compartments for receiving the strained liquids from the box slidable in the base from under the box for inspection and removal of the solidified fats and a lid for the box if desired, whereby a convenient and efficient strainer device is provided which may be separated and cleaned and is thus sanitary.

A construction designed to carry out the invention will be hereinafter described together with other features of the invention.

The invention will be more readily understood from a reading of the following specification and by reference to the accompanying drawing, wherein an example of the invention is shown, and wherein:

Fig. 1 is a perspective view of a strainer cabinet constructed in accordance with the invention,

Fig. 2 is a perspective view of the cabinet with the drawer being opened, a portion of strainer box being in section and the lid being omitted,

Fig. 3 is a partial, transverse, sectional view of one side of the rear portion of the cabinet,

Fig. 4 is a detail of one form of support for the box, and,

Fig. 5 is an enlarged transverse sectional view showing the relation of the lid and box handles.

In the drawing, the numeral 10 designates the rectangular base of a cabinet which is preferably made of sheet metal. The base includes a flat bottom 11, which extends forwardly of upright side walls 12 having wings 13 extending forwardly therefrom and terminating at an upstanding front flange 14, rising from the front edge of the bottom. The base also has an upright back wall 15 (Fig. 3).

A rectangular supporting frame 16 is made integral with the upper edges of the side and back walls and extends across the base at the front ends of the side walls. This frame extends inwardly so as to overhang the bottom 11. The upper edges of the wings 13 are dis-

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posed, relatively, below the frame and are inclined downwardly to the flange 14. A strainer box 17, removably mounted on the frame, is rectangular in shape and has an open bottom and an open top. The box is of such area as to snugly receive the frame 16 in its bottom and to overhang the side walls 12 and back wall 15.

Within the box are a plurality of parallel strainer troughs 18 extending from the front to the rear thereof. These troughs are foraminous and may have any cross sectional shape. In the preferable form shown in the drawing, each trough is V-shaped in cross-section, is made of sheet metal and is provided with perforations 19, which may be punched or otherwise formed therein.

The troughs are preferably made of one piece of sheet metal, bent to shape, and suitably fastened in the box. Where the troughs are fastened in the box, their bottoms may rest upon the frame 16 and thus support the box. If desired, angular clips 20 may be secured to the inner sides of the box walls so as to rest upon the frame 16 and support the box and, in such an arrangement, the troughs may be removable from the box. The box is preferably covered by a lid 21.

A rectangular drawer 22 is mounted in the base under the strainer box 17 and has a handle 23, whereby it may be pulled forwardly on the bottom 11 from under the frame 16 between the wings 13 and its contents thus exposed. The extension of the base 10 is such that when the front end of the drawer engages the flange 14, the rear end of the drawer will remain under the frame 16 and the box 17. However, owing to the reduced height of the front flange 14 and the spacing of the drawer from the frame 16 (Fig. 3), the front end of said drawer may be lifted above the flange and the drawer pulled from the base.

In the drawing I have shown three troughs 18, but it is to be understood that the number of troughs may be varied and the cabinet made in numerous sizes. The drawer is divided into compartments A, B and C by upright partitions 24 underlying the ridges 25 connecting the troughs, whereby each compartment is disposed directly below a correlated trough. When it is desired to use the cabinet, the lid 21 is lifted to expose the troughs 18. To aid in this operation, a short, medial flange or handle 26 is rolled outwardly and downwardly from the upper edge or rim of the rear side of the box. The rear side of the rim of the lid 21 is cut out and

a similar flange or handle 27 is rolled upwardly adjacent the flange 26, as is best shown in Fig. 5.

In using the cabinet, the compartments A, B and C and their companion troughs or strainers 18 are individually selected for different types of fats or grease and the term "fat" or "fats" is used generically to designate butter fats, shortening, fish or animal greases as fats. As an illustration, the compartment A and its trough 18 may be used for fish greases, the compartment B and its trough for butter fats, and the compartment C for hog greases. It is desirable, but not necessary, to make each compartment the size of a pound block of butter or shortening such as is packed in a carton.

The cook after selecting the proper trough 18 pours the hot liquid fat into said trough whereby it is strained through the perforations 19 into the underlying compartment of the drawer 22. These perforations are of such size as to permit the free passage of the hot liquid therethrough but to exclude and prevent the passage of solids. The liquid collected in the compartment will solidify upon cooling and may be removed as desired. From time to time, the strainer box 17 is removed and cleansed.

This cabinet makes a convenient and simple device for conserving food fats and greases which are usually either wasted or poured into a container in which all types of fats and foreign matter are mixed. By the drawer compartments the different kinds of fats are segregated and made available for future use. The cabinet is sanitary because its members may be readily separated and cleansed.

The foregoing description of the invention is explanatory thereof and various changes in the size, shape and materials, as well as in the details of the illustrated construction may be made, within the scope of the appended claims, without departing from the spirit of the invention.

What I claim and desire to secure by Letters Patent is:

1. A strainer cabinet for food fats including, a base member, an open bottom strainer box mounted on the base member and of less length whereby the base member extends forwardly a substantial distance in front of the box, a plurality of elongate strainer members in the box disposed side by side, a drawer slidable in the base underlying the box and being of considerably less length than the base and adapted to be slid forwardly on the base in front of the box to expose its contents, and a plurality of individual troughs in the drawer each underlying and in close proximity to one of the strainer members.

2. A strainer cabinet as set forth in claim 1, wherein an upstanding flange is provided across the front of the base in the path of the drawer for limiting the outward movement of the drawer.

3. A strainer cabinet as set forth in claim 1, wherein an upstanding flange is provided across the front of the base in the path of the drawer for limiting the outward movement of the drawer,

the flange being of such height as to permit the front end of the drawer to be lifted above it for withdrawing while its rear end is under the box.

4. A strainer cabinet for food fats including, a rectangular base having a front extension and upright side and rear walls, a strainer support removably mounted on the walls of the base and of considerably less length than the base, whereby the base extension extends forwardly of the support, elongate strainers mounted side by side in the support and having foraminous bottoms, a drawer under the support slidable over the base between the walls of said base, and a plurality of individual troughs in the drawer each underlying one of the strainers, whereby said troughs are exposed when the drawer is pulled outwardly over the base extension.

5. A strainer cabinet for food fats including, a rectangular base having upright side and rear walls, a rectangular frame mounted on the upper ends of the side and rear walls having a front member connecting the medial portions of the side walls, whereby said side walls extend forwardly from said frame, a strainer box mounted on the frame and spaced inwardly a substantial distance from the front of the base, whereby an appreciable portion of the base forwardly of the box is exposed, a drawer having longitudinal compartments and being of less length than the base so as to be normally slid under the box and to be moved forwardly in the base to expose its compartments, and a plurality of troughs extending longitudinally in the box having strainer bottoms, each strainer bottom directly overlying one of the compartments.

6. A strainer cabinet for liquid food fats including, a base having a supporting frame and an extension directed forwardly of said frame, a strainer box of less length than the base having a plurality of strainer troughs therein removably mounted on the frame, said strainer troughs being parallel and each V-shaped in cross-section and being perforated, and a drawer of less length than the base slidable in the base and its extension and having compartments normally underlying the strainer troughs in close proximity thereto.

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