Aug. 14, 1923. 1,465,061

M. SCHEY

BROILER ATTACHMENT

Filed Aug. 29, 1921 2 Sheets-Sheet 1

Fig. 1

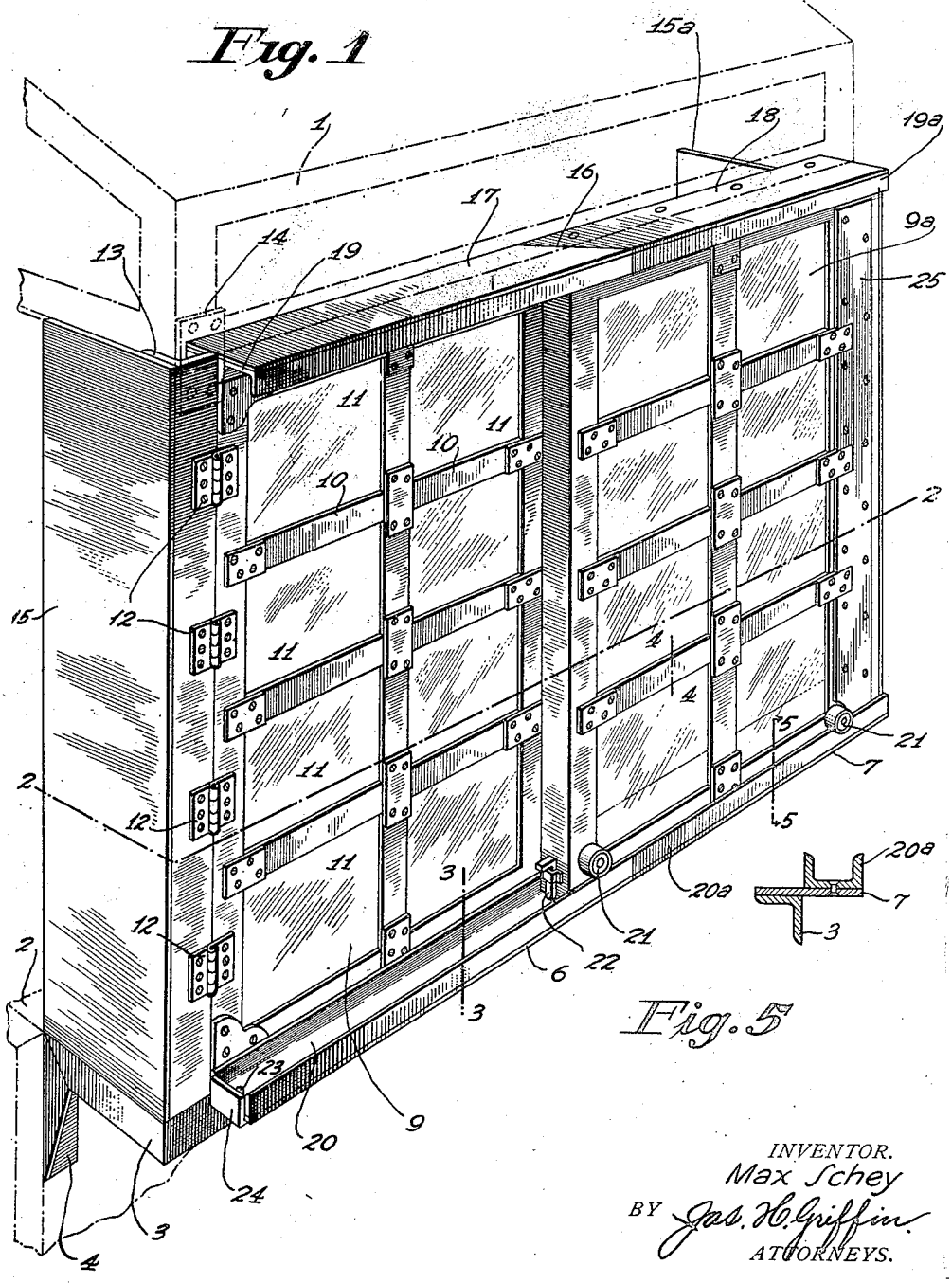


Fig. 5

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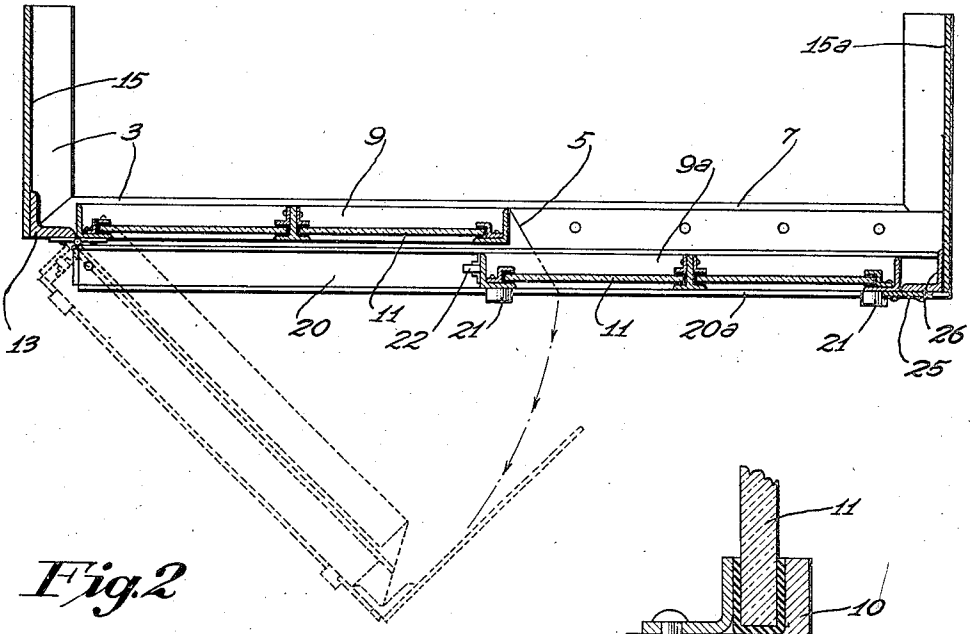


Fig. 2

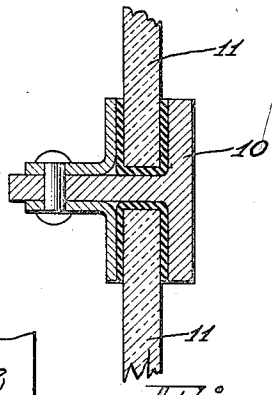


Fig. 4

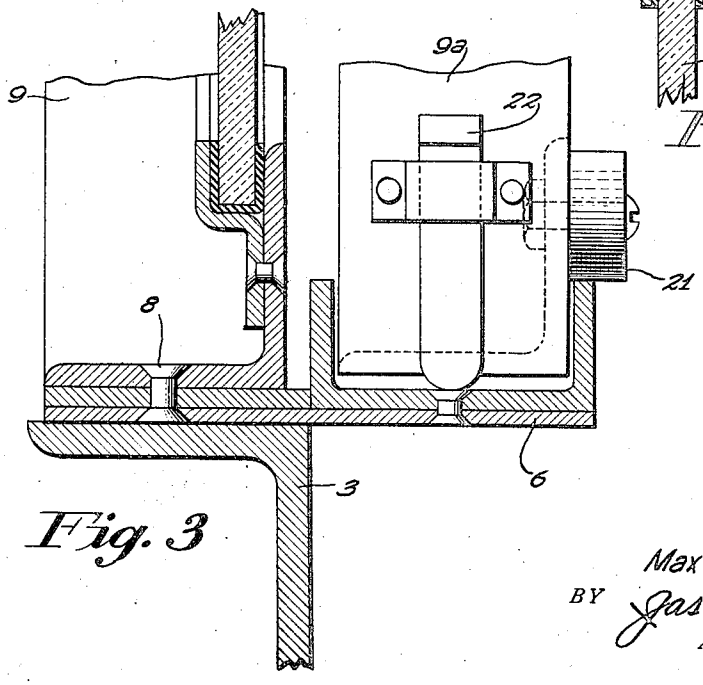


Fig. 3

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UNITED STATES PATENT OFFICE.

MAX SCHEY, OF BROOKLYN, NEW YORK.

BROILER ATTACHMENT.

Application filed August 29, 1921. Serial No. 496,262.

To all whom it may concern:

Be it known that I, MAX SCHEY, a citizen of the United States, residing at New York city, borough of Brooklyn, in the county of Kings and State of New York, have invented a certain new and useful Broiler Attachment, of which the following is a specification.

This invention is a broiler attachment adapted more especially to be associated with rotisseries provided with a plurality of spits, one above the other, and positioned forwardly of the source of radiant heat.

As rotisseries are now constructed, they are provided with an open front directly upon which a hood or canopy is positioned for the purpose of collecting smoke, gases and other waste products of combustion, as well as odors, and conveying them through a suitable piping connection through a chimney or stack. The hood usually projects forwardly beyond the spits and above the table or shelf constituting the top of the extension base of the rotisserie which extension base is positioned below the spits and extends forwardly from the body of the range.

The present invention provides means for closing in the front of the rotisserie so that the broils or roasts positioned on the spits are entirely housed within a windowed casing. This construction has many advantages. When the front of a rotisserie is open, the slightest draft not only is apt to cause flickering of the gas burners with which this character of machine is usually provided, but further serves to blow the smoke and odors in such manner that they are not caught by the canopy, but are circulated through the room in which the rotisserie is positioned. Moreover, drafts cool the roasts so that if drafts can be precluded, not only more efficient roasting will result, but the vicinity of the rotisserie will be practically free from objectionable smoke or odors. This latter consideration is of importance, since it has become the practice in many high class restaurants to position the rotisserie in the forward part of the dining room directly inside of the windows, where the rotisserie attracts attention and is of advertising value. When so positioned in a dining room, it is desirable that all of the odors of cooking be carried off, so as not to permeate the dining room.

Another advantage of the closed front resides in the fact that the rotisserie is thereby rendered more sanitary since the roasts will not be uncovered and free to accumulate dust which may be in the surrounding atmosphere.

Features of the invention, other than those adverted to, will be apparent from the hereinafter detailed description and claims, when read in conjunction with the accompanying drawings.

The accompanying drawings illustrate one practical embodiment of the invention, but the construction shown therein is to be understood as illustrative, only, and not as defining the limits of the invention.

Figure 1 is a perspective view showing the present invention associated with a rotisserie.

Figure 2 is a section on the line 2—2 of Figure 1.

Figure 3 is a section on the line 3—3 of Figure 1.

Figure 4 is a section on the line 4—4 of Figure 1; and,

Figure 5 is a section on the line 5—5 of Figure 1.

In Figure 1 of the drawings, I have illustrated in dot and dash lines, certain parts of the rotisserie with which the present invention is immediately associated. 1 designates the hood or canopy of the machine and 2 the table formed by the top surface of the extension base of the rotisserie. In rotisserie construction, the spits are arranged one above the other above the table 2 and below the canopy 1 and the canopy extends forwardly above the spits and beyond the front edge of the table.

In associating the present invention with the conventional rotisserie construction, I mount on the front of the table 2 a supporting frame 3. This supporting frame has depending legs 4, which are riveted, bolted or otherwise secured to the front of the table 2 in such manner as to support the frame 3 in a horizontal position wherein it will extend forwardly and in outstanding relation substantially flush with the top of the table. The frame extends the entire width of the table and is at all times rigid therewith. Extending along the front of the frame, which is of angle cross section, is a flat strip or plate provided intermediate its ends with a transverse angular cut 5, which divides the plate into two sections 6 and 7. The section 7 is firmly riveted to the frame 3, but

the section 6 merely rests on top of the frame and is attached thereto.

Positioned in upstanding relation on the section 6 and firmly secured thereto by rivets 8 is a window 9. This window is built up of an angle iron frame suitably reinforced at its corners and is divided by mullions 10 preferably of T-angle section, in such manner as to support a plurality of transparent window panes 11. The panes 11 may be secured in the window in any suitable manner and may be of glass or any other transparent material, but are preferably of mica or some other transparent material adapted to withstand high temperatures.

The window 9 is secured by means of hinges 12 to an upright angle iron strip 13 adapted to be secured at its upper end by a plate 14 to the canopy 1 by means of rivets or otherwise, while the lower end of the part 13 is rigidly secured to the frame 3 and associated with the part 13 is a plate 15 firmly riveted to the said part 13 and extending backwardly along the end of the rotisserie in such manner as to enclose the end thereof. The plate 15 may be riveted or bolted to the canopy 1 at its upper end and to the frame 3 at its lower end.

Extending along the under forward edge of the canopy 1 is a plate provided intermediate its ends with a transverse cut 16, which divides said plate into two sections 17 and 18 corresponding to the sections 6 and 7. The section 18 is riveted, bolted or otherwise secured rigidly to the canopy, while the plate 17 is rigidly secured by bolts or rivets to the top of the door 9.

Extending longitudinally of the plate section 17 and riveted to the under side thereof is a guide channel 19, and a smaller channel 20 is also mounted on the upper face of the plate section 6, both of these guide channels being positioned forwardly of the door 9. These guide channels form guides for a sliding door 9^a adapted for movement longitudinally of the guide channels and provided with rollers 21 which facilitate such movement. The back edge of the door 9^a is preferably provided with a gravity latch or bolt 22 adapted when said door is in fully retracted position to drop into a hole 23 in the base of the guide channel 20 and lock the door against inadvertent shifting. The adjacent end of the guide channel 20 is preferably closed by an upturned lip 24, forming a stop for the door 9^a.

The door 9^a is built in substantially the same manner as the door 9 and is adapted to traverse the channels 19 and 20 and travel in channels 19^a and 20^a which form continuations of the guide channels 19 and 20, but are rigidly fixed to the plate sections 18 and 7, respectively.

Secured to the forward end of the door 19^a, however, by means of a plate 25 and angle 26, is an end plate 15^a, corresponding to the plate 15 and cooperating therewith to close both ends of the rotisserie forwardly of the spits. It will be here noted that the plate 15^a is carried by the door 9^a and this is the preferred construction, though, in practice, the plate 15 may be anchored to the canopy to remain in fixed position if desired.

In the normal operation of a rotisserie constructed as described, the doors may be placed in the position shown in Figure 1, wherein they will serve to close the front of the rotisserie and entirely enclose the roasts supported on the spits associated therewith, while permitting the latter to be readily seen through the transparent panes 11. When it is desired, however, to gain access to the roasts, the door 9^a is slid along the channel guides 19^a and 20^a into the channel guides 19 and 20, carrying with it the end plate 15^a. When the door 9^a has been slid all the way back, the bolt 22 will drop by gravity into the hole 23 and lock the door 9^a against further sliding movement in either direction. Thereupon, both doors may be swung simultaneously on the hinges 12 in an outward direction, so as to entirely uncover the front of the rotisserie and permit of complete access to the spits, which may then be removed in the usual manner or roasts tested as desired.

It will be noted, however, that for simply testing the roasts, it is not necessary to swing the doors open as described, since access may be had to permit of this by sliding back the door 9^a. However, in order to remove the spits, it is better to have the front of the rotisserie entirely open and it is accordingly preferred to swing the doors outwardly for this purpose.

When the present invention is associated with a rotisserie, experience has shown that great economy in fuel consumption is obtained for the reason that drafts do not serve to cool the roasts during cooking, while the enclosing of the front of the rotisserie serves to hold the heat which is applied to the roasts in a most efficient manner. Moreover, smoke, gases and odors are efficiently gathered in the canopy and led off through a pipe or stack so that these objectionable odors are not present.

Aside from the foregoing features of advantage, it may be here noted that a rotisserie equipped in the manner described is unusually attractive in appearance and imparts confidence to the diners as to the food they are eating resulting from the knowledge that is properly protected in a sanitary manner during cooking and is not subjected to dust or other impurities.

Inasmuch as the angle iron frame 3 which projects forwardly from the front edge of

the table 2 is simply in the form of a frame, the interior of which is open, it will be apparent that the enclosure forwardly of the burners is open at its bottom through such opening in the frame and that such enclosure communicates at its top with the interior of the hood or canopy. When the burners are in operation, the heat rising in the canopy produces a flow or current of air inwardly through the bottom of the enclosure upwardly past the burners and thence out through the canopy. This construction has many advantages. In the first place, it provides for proper secondary air to support combustion at the burners when gas or coal is employed so that such combustion may be complete. Furthermore, this current of air carries off all objectionable vapors and furthermore precludes undue heating of the transparent panels.

Another very important advantage moreover resides in the fact that inasmuch as the commercial value of rotisseries is advertising or display value, any construction which would result in "fogging" of the transparent panels would defeat this function of the rotisseries. When a current of air is circulated through the casing as described, it is found that the transparent panels will be maintained perfectly clear and will not fog, whereas when flame burners are used without this current of air, the panels will fog so completely that it is impossible to see the roast from the exterior of the casing.

The term rotisserie as hereinbefore employed refers to machines of the type described and claimed in the Giovanna Patent No. 902,724, Nov. 3, 1908, which machines have become generally known to the trade as rotisseries, this being the name under which they are sold.

In the accompanying drawings, I have shown the present invention as associated with a machine of this character and the construction illustrated is such as to operate with great efficiency on a machine of this kind. It will be understood, however, that modifications may be made in the construction without departing from the spirit of this invention which is to be understood as broadly novel as is commensurate with the appended claims.

Having thus fully described the invention, what I claim as new and desire to secure by Letters Patent is:

1. A rotisserie embodying a heating element, a canopy above the heating element and projecting forwardly thereof, an enclosure positioned forwardly of the heating element of the rotisserie and having transparent panels through which the interior of said enclosure may be viewed, said enclosure being open at its bottom to the atmosphere and communicating at its top with the interior of the canopy of the rotisserie, whereby air is caused to circulate upwardly through the enclosure, when the rotisserie is in operation, to preclude fogging of the transparent panels.

2. A rotisserie embodying a canopy, a heating element beneath the canopy and spits forwardly of the heating element and below the canopy in combination with a casing enclosing the spits and heating element beneath the canopy, said casing embodying at least one door provided with transparent panels, the bottom of the casing being open and the top of the casing communicating with the interior of the canopy whereby air is caused to circulate upwardly through the enclosure, when the rotisserie is in operation, to preclude fogging of the transparent panels.

3. A rotisserie embodying a heating element, spits positioned forwardly of the heating element, a canopy extending forwardly over the heating element and over the spits, and an enclosure embodying transparent panels, and positioned forwardly of the heating element and spits and communicating at its top with the canopy, said enclosure being provided in its lower portion with an air inlet opening extending substantially the full length of the enclosure, whereby, when the rotisserie is in operation, a current of air will circulate through said opening upwardly through the enclosure and out through the canopy to preclude fogging of the transparent panels and to carry off odors.

4. An enclosure casing adapted to be associated with a conventional rotisserie of the character employing a hood, which embodies a casing adapted to be secured to the front of the rotisserie and to enclose the front of the rotisserie beneath the hood, and doors provided with transparent panels on said casing to permit of access into the interior of the casing for the purpose of removing or replacing the spits of the conventional rotisserie with which said casing is associated.

5. An enclosure casing adapted to be associated with a conventional rotisserie of the character employing a hood, which embodies a casing having an open bottom and adapted to be secured to the front of the rotisserie and to enclose the front of the rotisserie beneath the hood, and doors provided with transparent panels on said casing to permit of access into the interior of the casing for the purpose of removing or replacing the spits of the conventional rotisserie with which said casing is associated.

6. A rotisserie embodying a hood, an enclosure positioned forwardly of the rotisserie and provided with transparent hinged and sliding doors, through which roasts on the rotisserie may be observed from without, said doors being operable to permit of access

to the roasts, the bottom of the enclosure having an opening for the entrance of atmospheric air and the top of the enclosure communicating with the hood whereby air is circulated upwardly through the enclosure when the rotisserie is in operation to preclude fogging of the transparent hinged and sliding doors.

7. A rotisserie having a hood, an enclosure positioned below the hood and forwardly of the rotisserie and provided with a plurality of doors, at least one of which doors is slidable into position to permit of pivotal movement of the sliding door together with like movement of one of the other doors, and transparent panels in said doors, said enclosure being open at its bottom and communicating at its top with the hood, whereby air is circulated upwardy through said enclosure while the rotisserie is in operation.

8. A rotisserie provided at its front with an enclosure having a pivoted door and a sliding door, means associated with the pivoted door for guiding the sliding door for movement through a portion of its travel, means mounted independently of the pivoted door for guiding the sliding door during the remainder of its travel and means for hinging the pivoted door for pivotal movement, whereby the sliding door may be moved into supported relation on the pivoted door and thereafter both doors pivotally moved into a position to permit access to roasts in the rotisserie, said enclosure being open at its top and bottom so that air will be circulated upwardly through the enclosure when the rotisserie is in operation.

9. A rotisserie provided at its front with an enclosure having a pivoted door and a sliding door, means associated with the pivoted door for guiding the sliding door for movement through a portion of its travel, means mounted independently of the pivoted door for guiding the sliding door during the remainder of its travel and means for hinging the pivoted door for pivotal movement, whereby the sliding door may be moved into supported relation on the pivoted door and thereafter both doors pivotally moved into a position to permit access to roasts in the rotisserie, both of said doors having transparent portions through which said roasts may be observed while the doors are in closed positions, the top and bottom of the enclosure being open to permit a current of air to circulate upwardly through the enclosure, while the rotisserie is in operation, to preclude fogging of the transparent portions.

10. A rotisserie embodying a canopy, a source of radiant heat, and a plurality of spits positioned before the source of radiant heat and beneath the canopy, a plurality of doors extending downwardly from the forward edge of the canopy and enclosing the front of the rotisserie and end plates extending downwardly from the ends of the canopy for closing the ends of the rotisserie, an opening being provided below the lower edges of the doors so that air may circulate upwardly on the inside of the doors and pass out through the canopy.

11. A rotisserie having an enclosure embodying a door pivoted to the rotisserie, a sliding door slidable with respect to the hinged door and also bodily pivotal therewith, and means for supporting the sliding door independently of the pivoted door when the doors are in closed position, said sliding door being movable to a position wherein it is supported by the pivotal door in order to permit of both doors being simultaneously swung into open positions to permit of free access to the rotisserie, the top and bottom of the enclosure being open so that a current of air will flow upwardly through the enclosure when the rotisserie is in operation.

In testimony whereof I have signed the foregoing specification.

MAX SCHEY.