

June 17, 1952

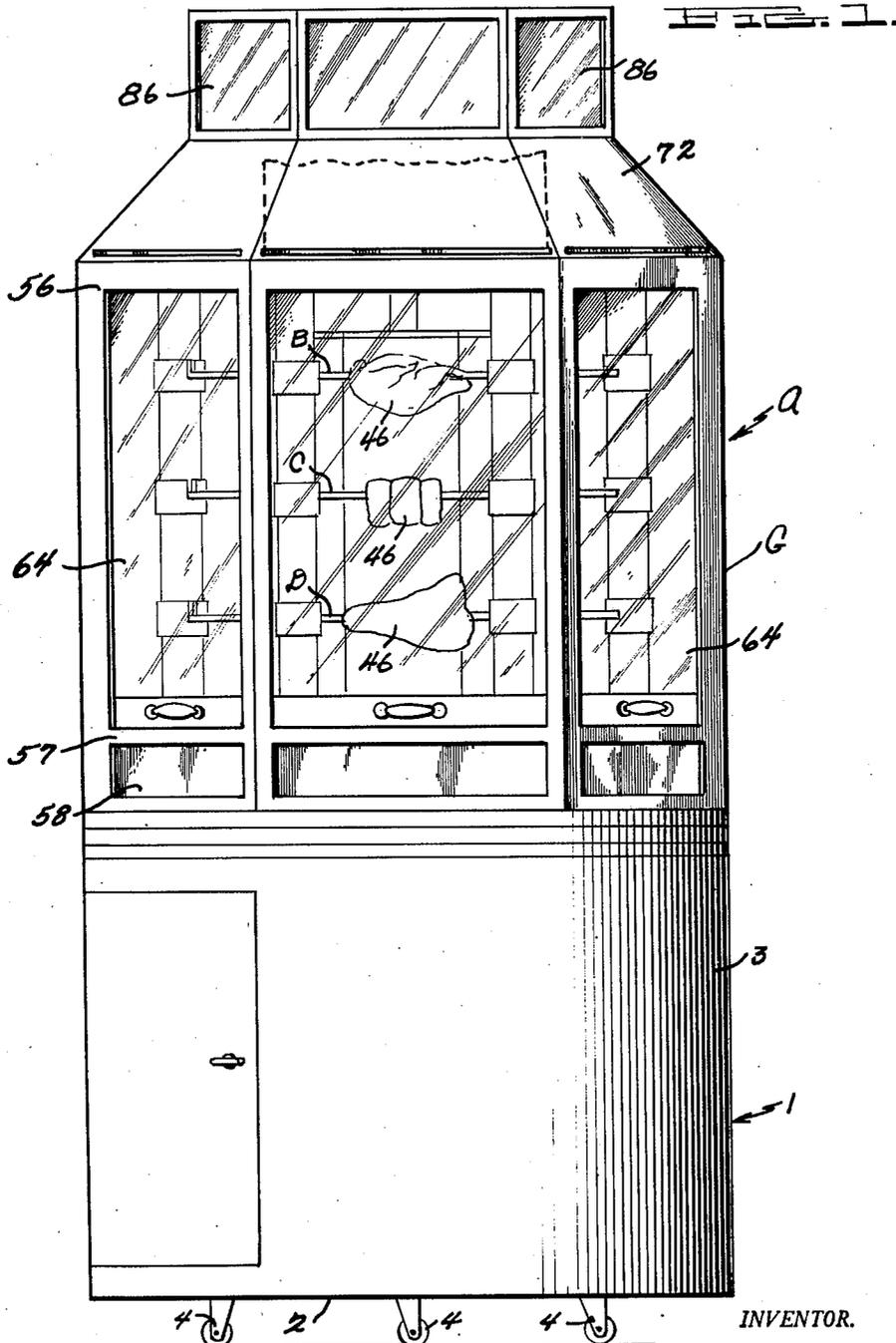
O. J. GUFFEY

2,600,760

ROTISSERIE

Filed Dec. 30, 1948

4 Sheets-Sheet 1



June 17, 1952

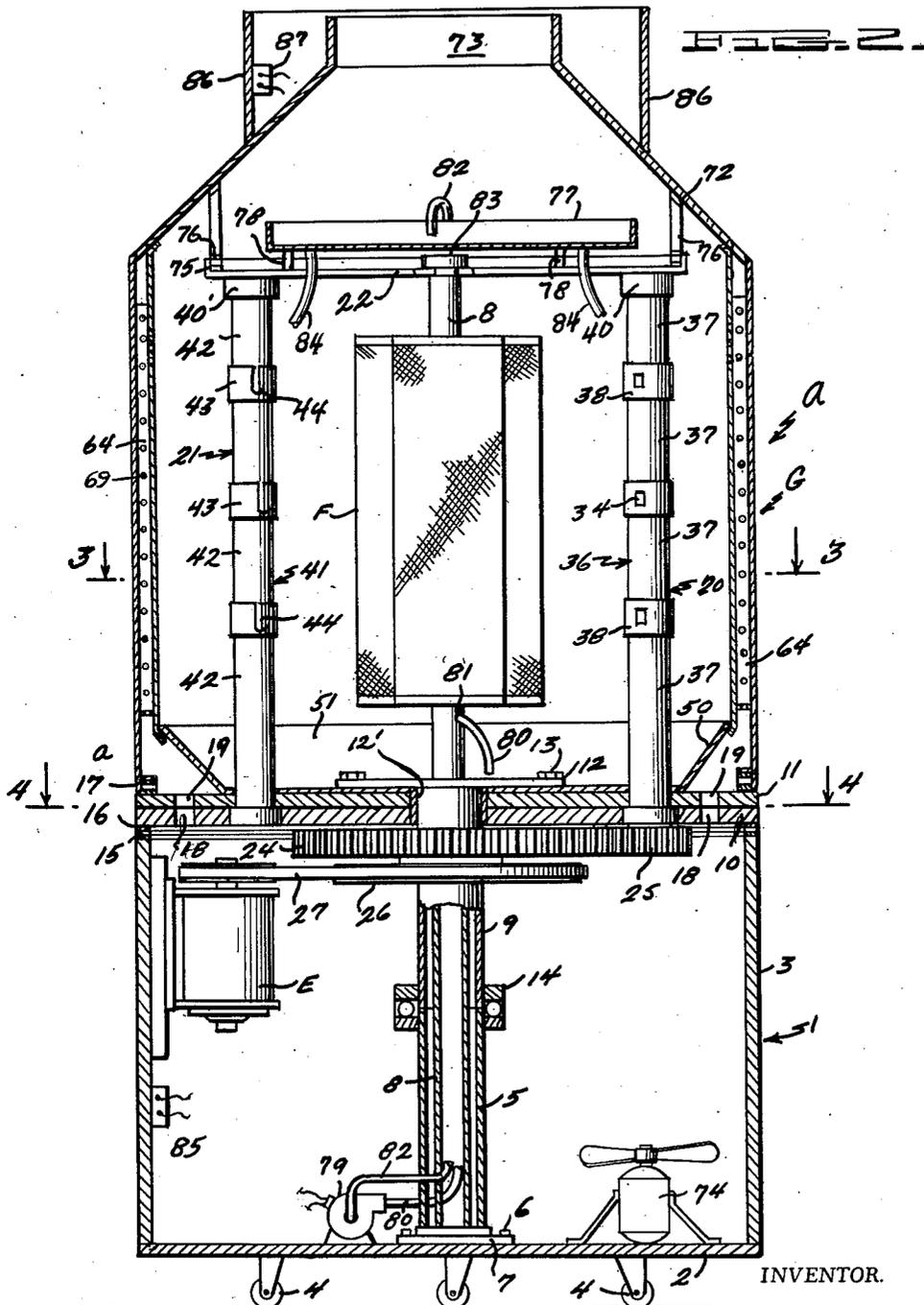
O. J. GUFFEY

2,600,760

ROTISSERIE

Filed Dec. 30, 1948

4 Sheets-Sheet 2



INVENTOR.

BY OLIVER J. GUFFEY

Shrew, Crow & London
ATTORNEYS

June 17, 1952

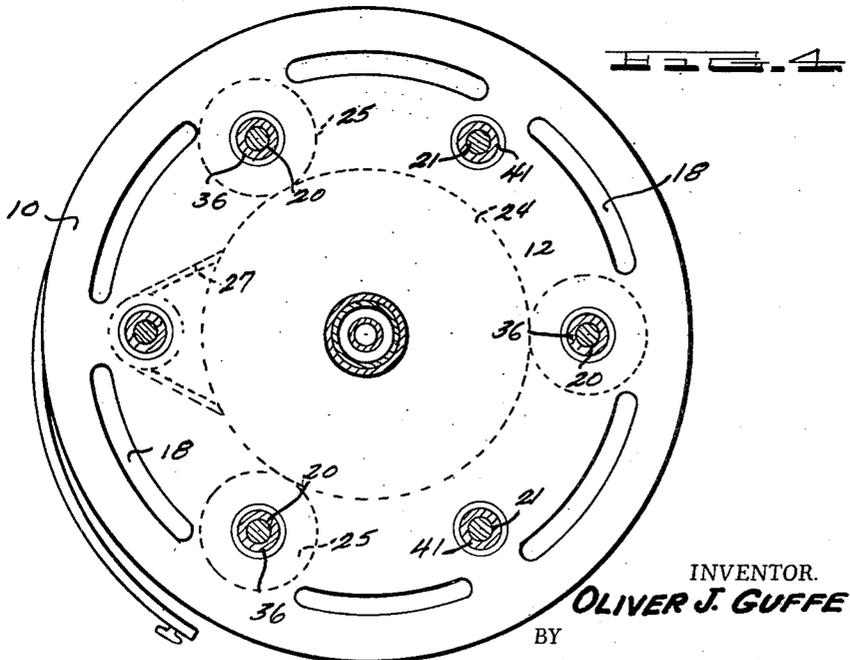
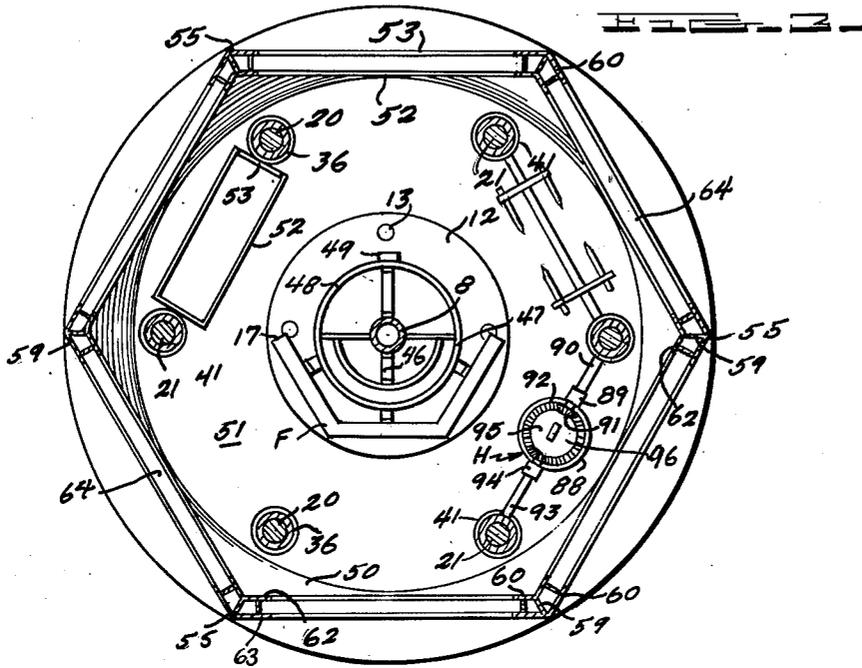
O. J. GUFFEY

2,600,760

ROTISSERIE

Filed Dec. 30, 1948

4 Sheets-Sheet 3



INVENTOR.
OLIVER J. GUFFEY
BY
Shrew, Cross & Gordon
ATTORNEYS

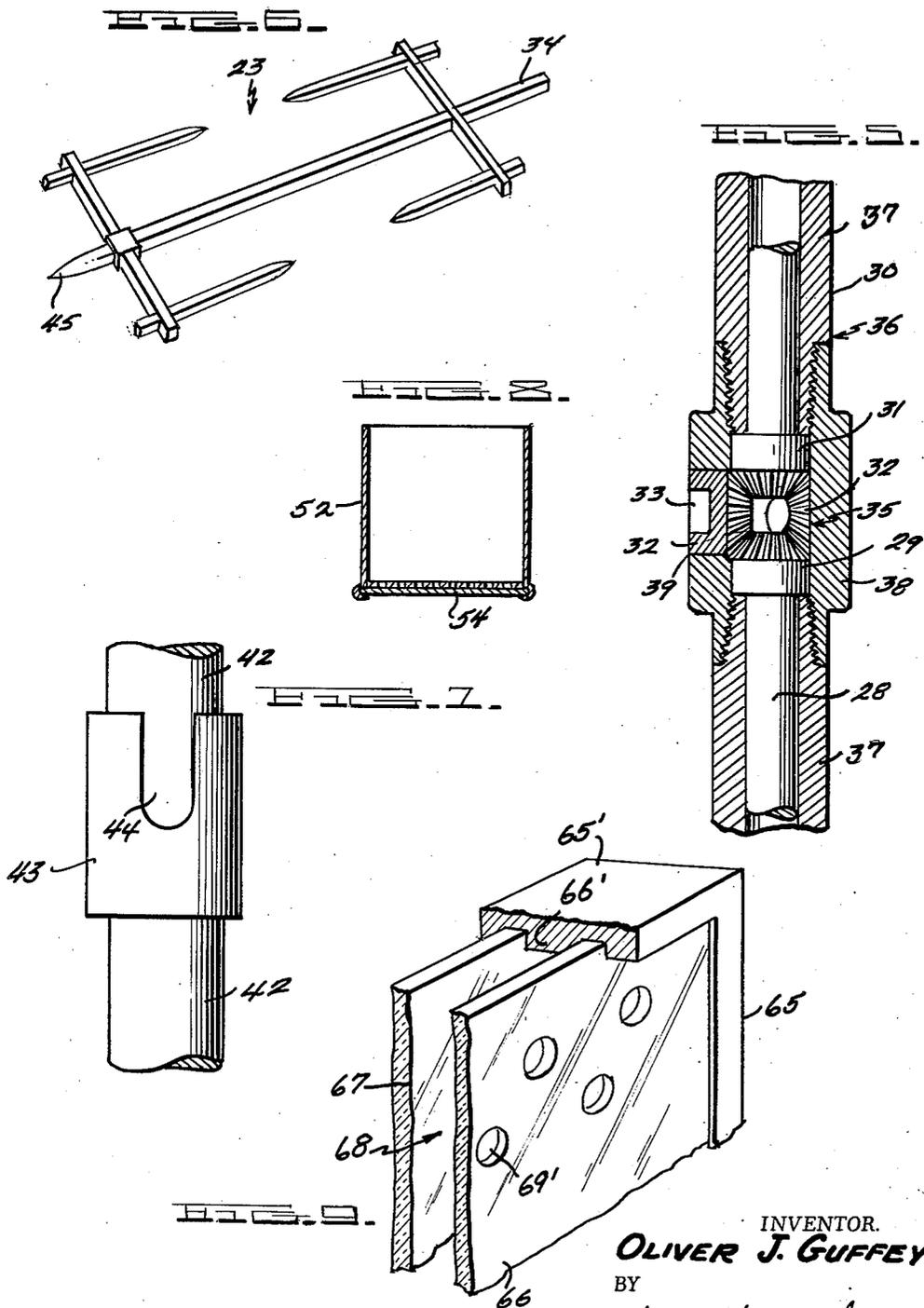
June 17, 1952

O. J. GUFFEY
ROTISSERIE

2,600,760

Filed Dec. 30, 1948

4 Sheets-Sheet 4



INVENTOR.
OLIVER J. GUFFEY
BY
Shreve, Crone & Stobbs
ATTORNEYS

UNITED STATES PATENT OFFICE

2,600,760

ROTISSERIE

Oliver J. Guffey, Edinburg, Ind., assignor to
Ira B. Smitha, Edinburg, Ind.

Application December 30, 1948, Serial No. 68,112

7 Claims. (Cl. 99—421)

1

Generically this invention relates to a cooking apparatus, but it is more especially directed to the rotisserie type having a plurality of superimposed multiple spit units, such as disclosed in my Patent No. 1,838,545, issued December 29, 1931, and embodies improvements thereover.

The above-referred to device proved very satisfactory over the period of years, but practice demonstrated certain disadvantages which the instant invention is designed to overcome. For instance, it was found that by reason of repeated operation the exposed intermeshing gear drives for the respective superimposed units and the respective pairs of spits of said units became clogged with drippings from the food products being cooked rendering cleaning thereof very difficult and at the same time effecting an undesirable and unsanitary condition, which to overcome necessitated a complete redesigning of the spit and unit driving means, and, therefore, one of the principal objects of this invention is the provision of a plurality of vertical demountable sectional drive shafts for the superimposed units and the respective spit pairs of said units, said vertical drive means being completely enclosed within sectional tubular casings.

In many instances it is desirable to place the device in a display window where it is visible to the public, and it has been found in connection with my patented disclosure, that when in operation the heat often breaks the glass and also heats up the immediate surrounding space. Therefore, another important object of this invention is the provision of a glassed-in oven surrounding the rotatable spit units rotatable with and also independently rotatable with respect thereto, said oven adapted to confine the heat within the oven and to discharge through a flue at the top of the enclosure so as to effect better control of the cooking operation within the oven, and with this structural arrangement the device not only may be positioned nearer a display window, or furniture or glass mountings within a room, but also overcomes other disadvantages of the present types of device of this nature.

A further object of this invention is the provision of a glass enclosure or oven formed with double walls terminating within a dome-like upper closure having a flue leading from its apex, and means carried by the device for effecting a continuous circulation of air through the wall space and discharging through said flue for preventing breakage of the enclosure walls and for maintaining the outer glass wall cool, and tending to so maintain the inner heat resistant glass wall, so that the device may be continuously operated adjacent a window or contiguous glass or other articles without any damaging effects, and

2

at the same time not heating the space adjacent to the device.

Another important object of this invention is the provision of an automatic basting system comprising a lower sump or drip container, a basting container overlying the uppermost spit unit, means for delivering the contents of the drip container to the basting container from which the basting medium is directed over the food products to be basted.

Another important object of this invention is the provision of a time control mechanism for electrically and thermostatically controlling the heat with respect to the food products being cooked, as well as the cooking period for said products, and at the same time controlling the basting mechanism.

A further object of this invention is the provision of a fixed source of heat, a rotatable glass enclosed oven having a series of vertically spaced spit units mounted therein and rotatable with said oven about said source of heat, each of said spit units including a plurality of spits mounted in circumferential end to end relation, each of said spits being longitudinally rotatable with respect to each other, a vegetable container carried by certain of said units rotatable therewith about said source of heat and additionally rotatable about its vertical axis, and a circumferential series of drip pans having perforated bottoms and arranged in end to end relation within the drippings container or sump, and means for closing said perforations, so that the pan under a particular food product can catch the drippings therefrom for the basting of said product.

With these and other objects in view, which will become apparent as the description proceeds, the invention resides in the construction, combination and arrangement of parts, hereinafter more fully described and claimed, and illustrated in the accompanying drawings, in which like characters of reference indicate like parts throughout the several figures, of which:

Fig. 1 is an elevation of the device.

Fig. 2 is a vertical section through Fig. 1.

Fig. 3 is a view taken on the line 3—3 of Fig. 2.

Fig. 4 is a view taken on the line 4—4 of Fig. 2.

Fig. 5 is a fragmentary elevation through one of the sectional drive shafts showing the driving gear assembly.

Fig. 6 is a view of one of the spits.

Fig. 7 is a fragmentary elevation showing the spit free end receiving slot.

Fig. 8 is a transverse sectional view through one of the drip pans.

Fig. 9 is a fragmentary rear elevation of one of the windows.

In the illustrated embodiment characterizing

3

this invention there is shown a cooking apparatus or rotisserie A comprising spit units B, C and D, driving motor E, and source of heat or heating units F, which will now be described.

The base portion 1, in the present instance, is cylindrical and is formed with bottom 2 and wall 3 and is mounted on casters 4. A tubular pedestal portion 5 is secured centrally of the bottom by bolts 6 extending through the base 7 which is integrally united with pedestal 5 and with the stationary hollow shaft 8 extending upwardly through pedestal 5 and which has suitably mounted thereon, intermediate its length, the heating unit F. Mounted on pedestal 5 is a corresponding tubular portion 9 extending through the lower supporting member 10 and through the superimposed member 11 constituting a bottom for the transparent enclosure or oven G, and is suitably secured in the hub portion 12' of the anchor plate 12 secured to member 11 by bolts 13. The lower end of tubular member 9 is secured in ball-bearing 14 mounted on the upper end of pedestal portion 5 constituting a ball-bearing support for the spit units B, C and D and enclosure G as will directly more fully appear.

Suitably mounted on the upper edge of the wall member 3 of base portion 1 is ball-bearing track 15 for the supporting member 10 and on the superimposed member 11 is a ball-bearing track 16 for the ball-bearing casters or the like 17 suitably secured beneath each of the hexagonal corners of the transparent enclosure G.

The members 10 and 11 are formed with, respectively, the circular series of air slots 18 and 19. Mounted in and supported by the supporting members 10 and 11 are the circular series of vertical drive shaft structures 20 and 21, in the present instance three, and a corresponding alternate series of stationary shaft structures 21, the upper ends of said structures being suitably attached to the brace structure 22 rotatable on shaft 8 and forming with said shafts 20 and 21 and supporting members 10 and 11 a supporting frame structure for the food-carrying spits 23.

Mounted on the tubular member 9 just beneath member 10 is a main gear 24 adapted to mesh with gears 25 carried by the ends of shafts 20 projecting below supporting member 10, and mounted on said member 9 adjacent said gear 24 is a drive pulley 26 which is connected to motor E by a belt 27 which completes the drive from the motor E to shafts 20. Motor E is suitably secured to wall 3 as will be well understood.

Shafts 20 are formed with sections 28 on the lower end of which are keyed or suitably mounted gears 25. These sections have suitably mounted on and secured to their upper ends beveled gears 29 and forming continuations of said shaft 20 are the complementary sections 30 having mounted on their lower ends bevel gears 31 similar to gears 29, and meshing with said gears 29 and 31 are the laterally extending substantially opposite spit carrying gears 32. Each of said gears 32 is formed in the present instance with a square socket 33, the socket 33 of each of these gears 32 is adapted to receive the driving square end 34 of the oppositely extending pair of spits 23. The intermeshing gears 29, 31, and gears 32 constitute a gear assembly 35. These spit-driving assemblies 35 are adapted to drive the spit pairs of the unit D, and these assemblies are repeated for each of the units C and B. In the unit C the shaft sections 30 correspond to drive shaft sections 28,

4

except having beveled gears 31 instead of gears 25 on their lower ends.

The drive shafts 20 are provided with casings 36 in order to prevent the drippings from the meat products clogging the driving assemblies 35 rendering them difficult to clean and otherwise unsanitary. Therefore, said casings are adapted to maintain the shafts 20 in a sanitary condition and to prevent anything catching in the gears. Said casings 36 comprise the tubular sections 37 threadedly connected by the coupling elements 38 adapted to house the assemblies 35 and formed with substantially opposite openings 39 in which rotatively seat the spit carrying gear members 32. The uppermost sections 37 have cap pieces 40 bolted or otherwise secured to brace means 22. The stationary shafts 21, which may be sectional if desired are housed in casings 41 comprising the tubular sections 42 threadedly connected by the threaded coupling members 43, similar to couplings 38, except that said couplings 43 are formed with slots 44, instead of the openings 39, adapted to receive the free rounded and sharpened ends 45 of the spits 23 when the square ends 34 thereof are engaged in sockets 33 to rotatably support the food products 46 mounted thereon. Therefore, to remove any one of the products from cooking position, all that is necessary is to lift the spit from slot 44 and, with a slight outward movement, from socket 33. The uppermost sections 42 of casings 41 have cap pieces 40' similar to cap pieces 40.

The heating element F, Figs. 2 and 3 is mounted on shaft 8 by brackets 46. Also supporting heat reflecting element 47 is mounted on bracket 46. The heater F is formed with three heating surfaces which correspond to three of the hexagonal or half of the transparent surfaces of the enclosure or oven G, so that the food product carrying spits of the units B, C and D, when rotating about their vertical axis 8, are subjected to the heat from said heater during one-half of their rotative travel, and not subject to it during the remaining half of the travel. Mounted on said shaft 8 by a bracket 48 is a thermostat 49 for controlling the amount of heat to which the food products being cooked are to be subjected, as will directly be more fully described.

Mounted about plate 12 on member 11 and sealingly extending under said plate and with its upwardly and outwardly extending flared sides 50, forms the container 51 for the drippings from the meat products being cooked. Arranged within the container 51 are a circumferential series of removable drip pans 52 extending between the shafts 20 and 21 and underlying the spits 23. The ends of the pans are provided detachable clamps or clips 53 to protect the ends from the drippings so that by removing the clips or guards 53, said pans can be handled when desired without danger of them slipping from the hands. The bottom of the pans are perforated so that ordinarily the drippings will pass through to the main container 51. The sides of the pans extend downwardly beyond the bottom and are bent inwardly to form channels to receive the slide closure plate 54, and constitute feet for spacing the plate from the bottom of container 51. The plates 54 are perforated so as to normally register with the perforations in the bottom of the pans, but by slightly moving the plate 54 the perforations are moved out of register and the bottom sealed so that the drippings from a particular food product being

5

cooked can be reserved or used for basting of the particular product as desired.

The transparent enclosure or oven A is formed with, in the present instance, six metal angle corner frame members 55 extending the length of the enclosure and integrally formed with the top frame members 56 and the integral bottom frame members 57, in the present instance, extending downwardly and presenting the panel effect 58. The corner members 55 are formed with the central perforated webs 59, and the oppositely and angularly extending frame portions 60. The aligned frame portions 60 facing each other from opposite corner members 55 are adapted to slidably receive the side edge portions of a respective window 64 and comprise inner wall surface portions 62 and outer surface portions 63. While the corner pieces have each preferably been described as an integral structure, it is to be understood that the opposite extending frame portions 60 can each be formed with a closed end to provide separate frame structures and the ends could then be welded or otherwise united to provide the web structure 59 if desired. Said separate frame construction with the top and bottom members 56 and 57 would then provide individual window frame structures for the windows 64.

Slidably mounted in frame portions 60 of opposite corner frame members 55 are the respective windows 64, comprising a rectangular hollow frame 65 in which is suitably mounted an inner transparent panel or wall 66 and spaced therefrom by the intermediate rib 66' is a transparent panel or wall 67 forming an intermediate space or air passage 68. The sides and bottoms of frames 65 are formed with numbers of perforations 69, so as to form, in effect, continuations of the air space 68. Said windows are formed with handles 70, by means of which, they are raised and lowered through slots 71 formed in the dome-like cap or hood portion 72 suitably mounted in the frame members 56 and corner frame members 55 and which is formed with a central flue outlet 73. The top portions 65' of the window frame 65 are solid and not perforated, but the inner transparent walls 66 are formed with perforations 69' adjacent to the tops of the window sash members 65', so that when the windows are closed the slots 71 will be closed and the circulating air will be discharged from space 68 through the perforations 69' and discharge through flue 73.

It will thus be apparent that air circulated by the fan 74 suitably mounted on bottom 2 may freely circulate through the registering openings 18 and 19 in the respective members 10 and 11 passing into the widened air space portions of passage 68 (Fig. 2) at the corner members 55 and elsewhere through openings 69 in the bottom of windows 64 directly into the air space 68. It will thus be seen that the transparent enclosure G, is, in effect, provided with a double wall transparent structure whereby air from fan 74 is directed into the lower end of the endless circular air passage 68 and continuously therethrough in the form of a cylindrical air stream surrounding the source of heat and rotatable spit units to maintain the transparent oven walls cool to prevent breakage thereof, and discharging into the cap or hood member and therefrom through flue 73.

Mounted on the frame structure 22 at the free edge thereof is a circular track 75 and suitably secured to the undersurface of the cap or hood

6

structure 72 are a plurality of bearing elements or casters 76 adapted to engage track 75 to rotatably support the upper portion of the oven, said oven being rotatably supported at the lower end on ball-bearing elements 17 adapted to travel on track 16, so that the enclosure A may rotate with the rotating spit supporting structure or independently thereof as desired, whereby, when it is desired to remove one of the food products it is only necessary to raise the window 64 and lift the spit with the food product thereon from the device without stopping the operation of the spit-carrying mechanism, and likewise a food product to be cooked may be positioned in the oven in the same way.

In order to effect automatic basting of the food products I have provided an apparatus comprising the drippings container 51, a basting receptacle 77 mounted on the angle supporting members 78 supported on and suitably secured to frame structure 22, a pump 79 mounted on bottom 2 within the base portion 1, a flexible conduit 80 having one end connected to pump 79 and extending through openings in the tubular member 5 and shaft 8 and through shaft 8 and through opening 81 below the heater F and into drippings container 51. Also a flexible conduit 82 has one end connected to said pump 79 and projects into shaft 8 similar to conduit 80 and upwardly through cap 83 screwed or otherwise secured over the top of said shaft 8 and upwardly and downwardly with its free end terminating in position to discharge into container 77. The pump 79 is adapted to draw the drippings from container 51 and deliver them to the container 77. The container 77 is provided with flexible hose elements 84 adapted to be positioned to direct the basting medium to the food products being cooked. It will thus be apparent that this apparatus is designed to effect the automatic basting of said food products.

Mounted within base 1 on wall 3 is a time control mechanism 85 having connections (not shown) with thermostat 49 and pump 79 for controlling the heating source and basting apparatus with respect to the foods being cooked.

Suitably mounted on top of the cap or hood portion 72 is suitably secured a hexagonal series of framed transparent panels 86 and mounted on the inner surface of one of the panels is a transformer 87 which may be utilized for effecting neon illumination of the panels carrying any desired advertising indicia and which may be types of food products being cooked.

While I have preferably illustrated an electrical heating means, it is to be understood that other types of heating means may be employed if desired.

In connection with the cooking of meats, it is often desirable to prepare certain vegetables to be served therewith which are adapted to be seasoned by the meat and additionally it is desirable in many instances to have the vegetables served warm, and, therefore, I have provided a means for cooking the vegetables simultaneously with the cooking of the meat articles which will now be described as follows.

In place of certain of the spits the vegetable cooking device H is substituted comprising an annular ring-like holder 88 terminating at one side in an upstanding bearing sleeve 89 having means in connection therewith for preventing rotative movement of said holder in which is journaled a stub shaft 90 having a free square end adapted for engagement in a socket 33 of

7

a lateral gear member 32, and mounted on the other end of said stub shaft is a beveled gear 91 adapted to mesh with ring gear 92 adapted to rotatably seat in said holder 88. On the opposite side of holder 88 in alignment with shaft 90, rod 93 corresponding to the free end 45 of spit 23 is similarly supported in slot 44 of a coupling 43, said rod being connected to holder 88 by member 94 or other suitable means. A vegetable pan or cooker 95 is formed with a lid 96 and a suitable handle for removing same and is adapted to seat within ring gear 88 for rotation therewith during operation of the respective spit unit in which it is located, as will be clear without further description.

While the operation would appear to be clear from the above description it might be well to further state that when the meat or other food articles desired to be cooked are placed on spits 23 or in the vegetable container H power will be transmitted from motor E through belt 27, pulley 26, shaft 9, supporting members 10 and 11 effecting rotation of spit units B, C and D about their vertical axis. At the same time to gear 24 mounted on shaft 9 to gears 25, shafts 20, driving assemblies 35, to the respective pairs of spits of the respective units B, C and D, effecting their individual rotation about their longitudinal axes, so that during one half of a complete revolution of the units the food products are subjected to the cooking effect of the heat from said source F, but not during the remaining half of the revolution.

The timing or rotative speed of said units being such that different surface portions of the meat or other food products will be subjected to heat during each succeeding revolution, at the same and during the cooking operation the pump 79 is delivering drippings from the container 51 to the basting pan or receptacle 77 and which is directed therefrom through the hose elements 84 to the meat products. In case it is desired to reserve the drippings from a particular food product it is only necessary to close the perforations in the bottom of the drip pan 52 thereunder, by the closing movement of plate 54.

From the above it is apparent that I have designed a cooking apparatus, including a rotatable air cooled oven, capable of simultaneously rotating each of the respective articles to be treated in endwise direction about a vertical axis and about a longitudinal axis with respect to a fixed source of heat, whereby during such rotational travel a plurality of different articles will be simultaneously subject to the heat treatment, and comprising a plurality of such article carrying units simultaneously operable with respect to said fixed heat source; an automatic basting apparatus, and a time control mechanism for electrically and thermostatically and predeterminedly controlling the source of heat and the basting means, yet manufacturable at a reasonable cost, simple in construction and operation, and efficient for the purposes intended.

Although in practice I have found that the form of my invention illustrated in the accompanying drawings and referred to in the above description as the preferred embodiment, is the most efficient and practical; yet realizing that conditions concurrent with the adoption of my invention will necessarily vary, I desire to emphasize that various minor changes in details of construction, proportion and arrangement of parts may be resorted to within the scope of the ap-

8

ended claims without departing from or sacrificing any of the principles of this invention.

Having thus described my invention, what I desire protected by Letters Patent is as set forth in the following claims:

1. In a rotisserie comprising a vertical shaft, a source of heat mounted on said shaft, a supporting means rotatable about said shaft, a plurality of food carrying spits arranged in end to end relation in a longitudinal plane, means for rotating the spits about said shaft and source of heat, and additional means for simultaneously rotating said spits about their respective longitudinal axes, said additional means including a vertical sectional shaft for the adjacent driving ends of each pair of spits, a pair of substantially opposite laterally extending spit carrying elements having driving connections with the ends of adjacent shaft sections, and a spit having one end detachably engageable in each of said carrying elements, a sectional stationary vertical shaft positioned at the free meeting ends of each pair of spits, a sectional casing adapted to house said shaft and formed with slots adapted to receive and support said free ends.

2. In a rotisserie comprising a vertical shaft, a heating medium mounted on said shaft, a supporting means rotatable about said shaft, a plurality of vertically spaced food carrying element units rotatable about the heating medium having a common axis of rotation coincident with said shaft, each of said units comprising a plurality of food carrying elements arranged in end to end relation, each element being rotatable upon its respective axis, means for rotating said units about their vertical axis, and additional means for rotating the elements of each pair about their longitudinal axes, said additional means comprising a driven vertical sectional shaft at the driving ends of each pair of spits of the respective units, substantially opposite laterally extending rotatable spit carrying elements having driving connection with the ends of adjacent shaft sections for the pairs of each unit, a sectional casing adapted to house said shaft and spit driving connections, the driven end of each spit adapted to engage on and be supported by a respective carrying element extending to the exterior of the casing, a vertical sectional stationary shaft positioned at the free meeting ends of the respective superimposed pairs of spits of said units, a sectional tubular casing for the shaft formed with slot means for receiving and supporting the free ends of the adjacent spits, said vertical sectional shafts being carried by said rotatable supporting means, and means for effecting rotation of said supporting means.

3. In a rotisserie comprising a vertical shaft, a source of heat mounted on said shaft, a supporting means rotatable about said shaft, a plurality of food carrying spits arranged in end to end relation in a longitudinal plane, means for rotating the spits about said shaft and source of heat, and additional means for simultaneously rotating said spits about their respective longitudinal axes, said additional means including a vertical sectional shaft for the adjacent driving ends of each pair of spits, a pair of substantially opposite laterally extending spit carrying elements having driving connections with the ends of adjacent shaft sections, and a spit having one end detachably engageable in each of said carrying elements, a sectional stationary vertical shaft positioned at the free meeting ends of each pair of spits, a sectional casing adapted to house said shaft and formed

with slots adapted to receive and support said free ends, and an oven enclosure for said structure, said enclosure comprising spaced transparent walls, the spacing of said walls providing air passages between the walls for the circulation of air for cooling the walls to prevent breakage thereof from heat emanating from the source of cooking heat, means for providing such circulation, said enclosure adapted to be rotatable with respect to said supporting means.

4. In a rotisserie comprising a vertical shaft, a heating medium mounted on said shaft, a supporting means rotatable about said shaft, a plurality of vertically spaced food carrying element units having a common axis coincident with said shaft, each of said units comprising a plurality of food carrying elements arranged in end to end relation, each element being rotatable upon its respective axis, means for rotating said units above their vertical axis, and additional means for rotating the elements of each pair about their respective longitudinal axes, said additional means comprising a driven vertical sectional shaft at the driving ends of each pair of spits of the respective units, substantially opposite laterally extending rotatable spit carrying elements having driving connection with the ends of adjacent shaft sections for the pairs of each unit, a sectional casing adapted to house said shaft and spit driving connections, the driven end of each spit adapted to engage on and be supported by a respective carrying element extending to the exterior of the casing, a vertical sectional stationary shaft positioned at the free meeting ends of the respective superimposed pairs of spits of said units, a sectional tubular casing for the shaft formed with slot means for receiving and supporting the free ends of the adjacent spits, said vertical sectional shafts being carried by said rotatable supporting means, and means for effecting rotation of said supporting means, an oven enclosure for said structure, said enclosure comprising laterally spaced transparent walls, the spacing of the walls providing air passages between the walls for the circulation of air for cooling the walls for preventing breakage thereof from heat emanating from the cooking medium, means for providing such circulation and means for rotating said supporting means, said enclosure adapted to be rotatable with an independently of said supporting means.

5. In a combined cooking and display machine for cooking and displaying food products during cooking thereof, which comprises in combination, a base section including mounting means for a source of heat, a superimposed cooking housing on the base section and defining transparent wall members enabling substantially unobstructed viewing from any angle of vision of articles of food being cooked, means for rotatably mounting the said articles of food being cooked, means for rotating the cooking housing relative to the base member, a plurality of vertically disposed demountable sectional drive shafts for the cooking housing and for the rotatable mounting means for the said articles being cooked, and sectional tubular casing means completely enclosing the sectional drive shafts for inhibiting clogging of the drive shafts and associated driving means for the rotatable mounting means with drippings from the articles of food being cooked.

6. In a combined cooking and display machine for cooking and displaying food products during cooking thereof, which comprises, in combination, a base section including mounting means for a source of cooking heat, a superimposed

cooking housing on the base section defining a cooking oven for the articles of food being cooked, a source of heat in the cooking oven, transparent glassed-in walls for the oven affording a substantially unimpeded view from any viewing angle of the articles of food being cooked, rotatable spit units in the oven for holding the articles of food being cooked, means for rotating the oven and spit units together, and also independently, and including vertically disposed demountable sectional drive shafts, rotatable driving means leading from the drive shafts to the oven and to the spit units, means for relatively operating the rotatable driving means simultaneously and independently, sectional tubular casing means enclosing the said sectional drive shafts for inhibiting clogging of the drive shafts and rotatable driving means with drippings from the articles of food being cooked, and a discharge flue at the top of the oven communicating with the interior thereof, the said oven being adapted to confine heat within it from the said source of heat for effecting cooking of articles of food mounted on the spit units and to discharge the said heat through the discharge flue.

7. In a combined cooking and display machine for cooking and displaying food products during cooking thereof, which comprises in combination, a base section including mounting means for a source of heat, a superimposed cooking housing on the base section and defining transparent wall members enabling substantially unobstructed viewing from any angle of vision of articles of food being cooked, means for rotatably mounting the said articles of food being cooked, means for rotating the cooking housing relative to the base member, a plurality of vertically disposed demountable sectional drive shafts for the cooking housing and for the rotatable mounting means for the said articles being cooked, and sectional tubular casing means completely enclosing the sectional drive shafts for inhibiting clogging of the drive shafts and associated driving means for the rotatable mounting means with drippings from the articles of food being cooked, and means for collecting the drippings from the articles being cooked, and delivering these drippings to a container located above the articles, and additional means for directing the contents of the container onto the articles being cooked.

OLIVER J. GUFFEY.

REFERENCES CITED

The following references are of record in the file of this patent:

UNITED STATES PATENTS

Number	Name	Date
1,541,472	Born	June 9, 1925
1,702,900	Humphrey	Feb. 19, 1929
1,762,035	Soylian	June 3, 1930
1,771,762	Allwine	July 29, 1930
1,786,300	Harrison	Dec. 23, 1930
1,790,488	Saunders et al.	Jan. 27, 1931
1,838,545	Guffey	Dec. 29, 1931
2,001,116	Smith	May 14, 1935
2,040,016	Sanders	May 5, 1936
2,049,481	Walterspiel	Aug. 4, 1936
2,109,796	Hirschenfeld	Mar. 1, 1938
2,181,847	Finizio	Nov. 28, 1939
2,182,225	Garvis	Dec. 5, 1939
2,205,914	Stafford	June 25, 1940
2,220,414	Kritzer	Nov. 5, 1940
2,253,434	Kernick	Aug. 19, 1941
2,438,035	Buhman et al.	Mar. 16, 1948
2,478,253	Doner	Aug. 9, 1949