

(No Model.)

D. CLEARY.
FRYING PAN COVER.

No. 534,138.

Patented Feb. 12, 1895.

Fig. 1.

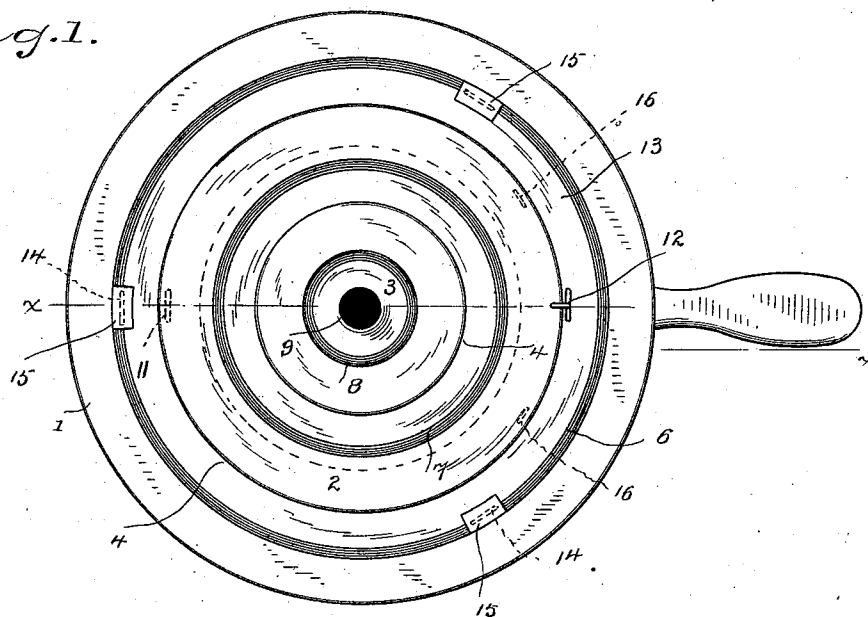


Fig. 2.

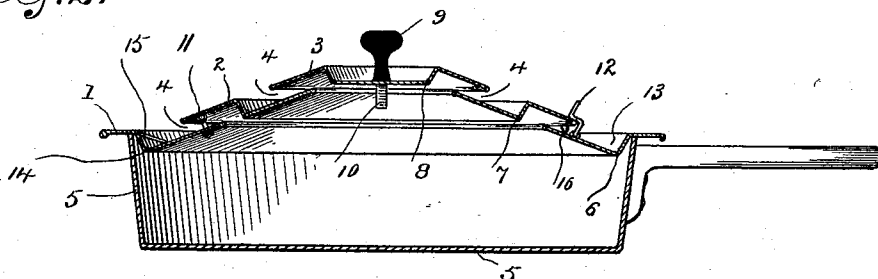
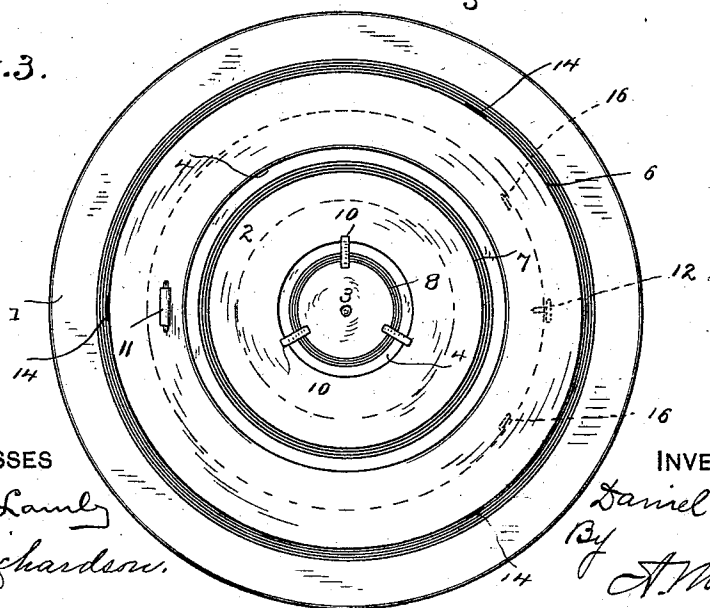


Fig. 3.



WITNESSES

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FRYING-PAN COVER.

SPECIFICATION forming part of Letters Patent No. 534,138, dated February 12, 1895.

Application filed October 8, 1894. Serial No. 525,229. (No model.)

To all whom it may concern:

Be it known that I, DANIEL CLEARY, a citizen of the United States, residing at Ansonia, in the county of New Haven and State of Connecticut, have invented certain new and useful Improvements in Frying-Pan Covers; and I do hereby declare the following to be a full, clear, and exact description of the invention, such as will enable others skilled in the art to which it appertains to make and use the same.

My invention has for its object to produce a ventilated cover for frying-pans, broilers, pots and cooking utensils generally which shall be so constructed as to permit steam to escape readily but will wholly prevent the spattering of grease. With these ends in view I have devised the novel construction of which the following description in connection with the accompanying drawings is a specification, numbers being used to designate the several parts.

Figure 1 is a plan view illustrating my novel cover in use; Fig. 2, a section on the line *xx* in Fig. 1, and Fig. 3 is an inverted plan view.

My novel cover consists of a number of concentric over-lapping rings and a central plate which over-laps the inner ring. The number of rings used is of course not of the essence of my invention. In the present instance I have shown my novel cover as consisting of three parts, to wit: an outer ring denoted by 1, an inner ring denoted by 2, and a central plate denoted by 3. The rings and central plate are all corrugated or provided with ribs on the under side and over-lap each other as will be more fully described and are secured together in such a way as to leave spaces 4 between the parts through which the steam may escape freely.

For convenience in illustration I have shown my novel cover as upon a frying-pan which is indicated by 5. The outer ring is suitably shaped to rest upon the article it is desired to cover and is provided on its under side with a V shaped rib 6, the opposite sides of the rib inclining downward toward each other at approximately a right angle and meeting at the apex of the rib. Inner ring 2

is provided with a similar V shaped rib 7. The outer edge of this ring lies at an incline and parallel or substantially so with the inner edge of the outer ring which it over-laps so as to prevent grease from spattering out. The inner edge of the inner ring lies at an angle also and substantially parallel with the outer edge of plate 3 which over-laps it, this central plate also being provided with a V shaped rib 8, and with a hand piece 9 at the center. The inner ring and the central plate are rigidly secured together by metallic strips 10 which are soldered or riveted to the two parts as clearly indicated in Figs. 2 and 3. Part 2 is connected to part 1 by a suitable hinge 11 at one side, a catch 12 being provided opposite to the hinge by which the two parts are locked firmly together. Suitable legs or rests 16 are provided on the under side of ring 2 which rest upon ring 1. See Fig. 2, also dotted lines in Fig. 3. The object of these rests is to keep the two rings separated under all circumstances but hold them firmly in place so as to form the spaces 4 between them.

Should it be desired at any time to look into the frying-pan or other cooking utensil the operator releases one side of ring 2 by means of the catch and turns it back on its hinge, dropping it back to place and locking it there with the catch after examination of the contents of the utensil.

It will be seen from Fig. 2. that the construction is such that it is practically impossible for grease to fly out between the parts of the cover although steam can pass out freely. Any grease that may strike upon the sides of the ribs will run down toward the apex of the ribs and will drop back into the utensil. When the central ring and inner plate are lifted up it is not unlikely that grease will drip from the inner side of the up-lifted portion of the cover and will drop down into the channel which I have designated by 13 which is formed in making rib 6. In order to permit any grease that may pass into this channel to pass back into the frying-pan I provide openings 14 through the cover at the bottom of the channel and in order to prevent the possibility of any grease flying out

through these openings I place metallic covers
15 over the openings and solder or otherwise
securely fasten them in place, the covers
being of course high enough above the open-
5 ings to permit steam to escape freely.

Having thus described my invention, I
claim—

1. A cover for cooking utensils consisting
of two or more concentric rings and a central
10 plate, the edges of said parts over-lapping
each other and being secured together so as
to leave a space between them for the escape
of steam, and V shaped ribs being provided
on the under side of the parts so that grease
15 spattered upon the under side may run down
the sides of the ribs and drop back into the
utensil.

2. A cover for cooking utensils consisting
of an outer ring, an inner ring and a central
20 plate, said central plate being secured to the
inner ring in such a manner as to leave spaces
4 between them, said outer ring being suit-
ably shaped to rest upon the top of the utensil
and said inner ring being secured to the outer
25 ring by a hinge and catch and being provided
on its under side with rests whereby a space

is formed between said parts to permit the
escape of steam.

3. A cover for cooking utensils consisting
of an outer ring having a channel 13, open- 30
ings through it at the bottom of said channel,
covers for said openings to prevent the escape
of grease, an inner ring over-lapping the
edge of the outer ring, said inner ring being
hinged to the outer ring and locked thereto 35
by a catch and said rings being kept out of
contact by rests 16, and a central plate over-
lapping the inner ring and rigidly secured
thereto so as to leave a space between them,
said plate and said rings being provided on 40
their inner sides with ribs having edges in-
clining downward and inward so that grease
spattered upon the under side of the cover
will run down the sides of the ribs and drop
back into the utensil. 45

In testimony whereof I affix my signature
in presence of two witnesses.

DANIEL CLEARY,

Witnesses:

A. M. WOOSTER,
S. V. RICHARDSON.