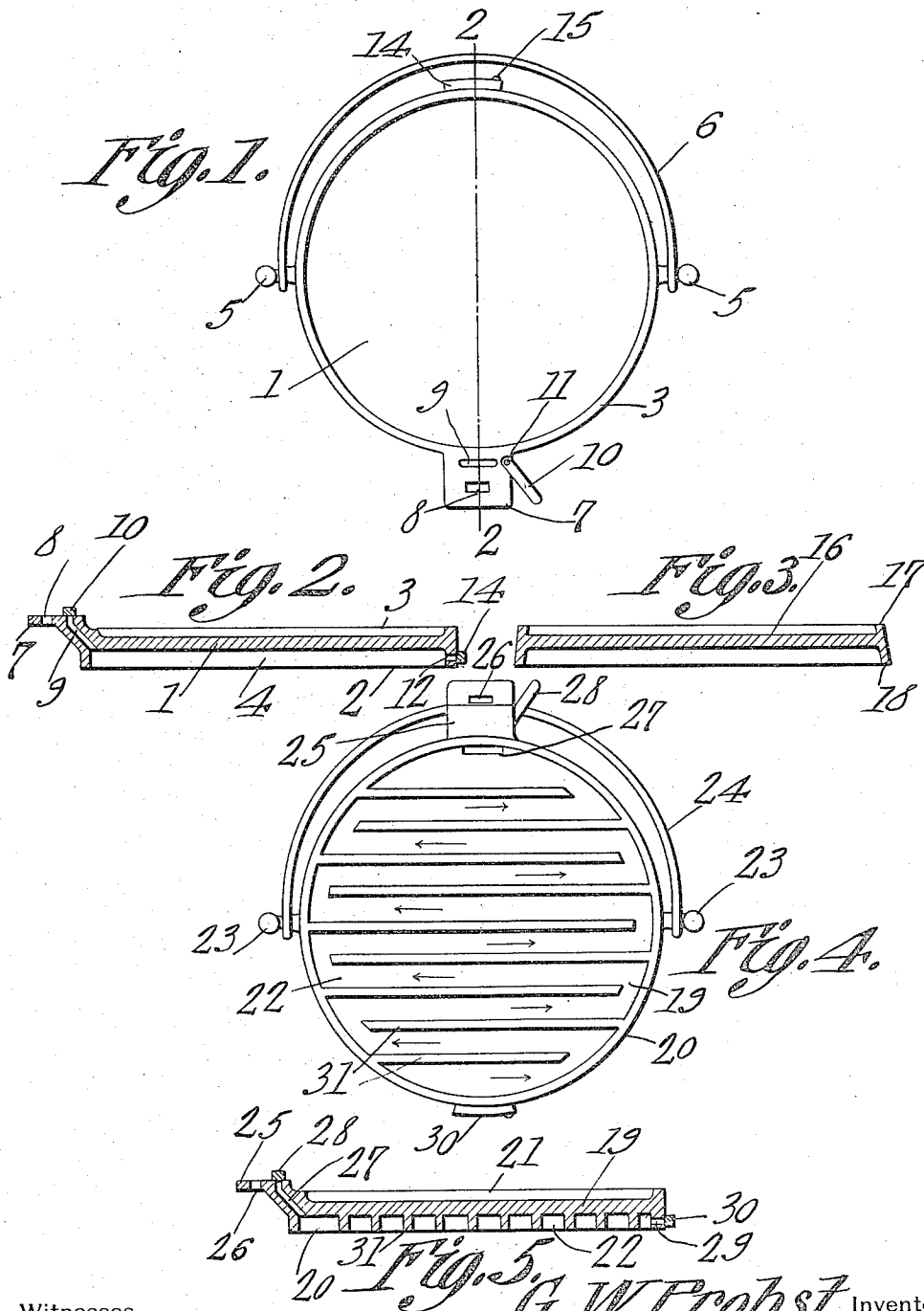


G. W. PROBST.
 CAKE GRIDDLE.
 APPLICATION FILED JUNE 4, 1914.

1,166,076.

Patented Dec. 28, 1915.



Witnesses

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CAKE-GRIDDLE.

1,166,076.

Specification of Letters Patent.

Patented Dec. 28, 1915.

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To all whom it may concern:

Be it known that I, GEORGE W. PROBST, a citizen of the United States, residing at Lock Haven, in the county of Clinton and State of Pennsylvania, have invented a new and useful Cake-Griddle, of which the following is a specification.

The device forming the subject matter of this application is a pan cake griddle and one object of the invention is to provide a utensil of this type so constructed that when the batter is deposited upon the body portion of the griddle, the stove lid immediately beneath the body portion of the griddle will not be cooled off by the application of the batter to the griddle.

Another object of the invention is to provide a pan cake griddle which will cook evenly and without burning, this result being accomplished by reason of the fact that the body portion of the griddle is provided in its lower face with an air chamber.

Another object of the invention is to provide novel means for directly controlling the passage of air through the air chamber which exists below the body portion of the griddle.

With the above and other objects in view which will appear as the description proceeds, the invention resides in the combination and arrangement of parts and in the details of construction hereinafter described and claimed, it being understood that changes in the precise embodiment of the invention herein disclosed can be made within the scope of what is claimed without departing from the spirit of the invention.

In the accompanying drawings:—Figure 1 shows in top plan, one form of griddle constructed in accordance with the present invention; Fig. 2 is a transverse section on the line 2—2 of Fig. 1; Fig. 3 is a transverse section showing a modification; Fig. 4 is a bottom plan depicting a modified form of griddle; Fig. 5 is a cross section of the structure delineated in Fig. 4.

Referring particularly to Figs. 1 and 2 there is shown a griddle comprising a body 1 equipped around its periphery with a depending flange 2 and an upstanding flange 3. The depending flange 2 serves to define an air chamber 4 beneath the body 1 of the griddle. Projecting from the body portion 1 of the griddle or from one of the flanges 2 or 3 are studs 5 supporting a swinging bail

6. Projecting from one side of the griddle and formed integrally with the periphery of the body 1 and the flange 3 is an upstanding, laterally extended lug 7 having an opening 8 adapted to receive an ordinary cold handle (not shown) to the end that the griddle may be manipulated like a stove lid. An air outlet 9 passes upwardly through the lug 7 and is controlled by a damper 10 mounted to slide on the upper face of the lug 7 and connected with the lug by means of a pivot element 11. In the flange 2 at a point diametrically opposite to or remote from the outlet 9 is an air inlet opening 12 controlled by a damper 14 vertically movable upon the outer faces of the flanges 2 and 3 and supported upon a pivot element 15.

As shown in Fig. 3, the body portion of the griddle is denoted by the numeral 16, the upstanding flange is shown at 17 and the depending flange is shown at 18. In this form of the invention, the openings 9 and 12 are dispensed with.

Referring to Fig. 4 of the drawings, the body portion of the griddle is shown at 19, the depending flange 20, the upstanding flange at 21 and the air chamber at 22. The studs are shown at 23 and support the bail 24. The lateral lug is shown at 25 and is provided with an opening 26 adapted to receive a lid lifter, the outlet opening being shown at 27 and being controlled by a damper 28. The inlet opening is shown at 29 and is controlled by a damper 30 as before. In this form of the invention, baffle plates project in opposite directions from the depending flange 20 into the chamber 22 and are formed integrally with the body portion 19 of the griddle.

It is of course understood that the griddle may be of any desired size or shape, without departing from the spirit of the invention.

Owing to the fact that the griddle includes a depending flange, such as the flange 2, the body portion 1 of the griddle is spaced apart from the stove lid. Consequently when a mass of cold batter is placed on the body 1, the stove lid is not cooled off and the baking operation proceeds without marked interruption. Further, the flange 2 serves to define the air chamber 4 beneath the body 1 of the griddle and the chance of burning the cakes is reduced to a minimum. A circulation of air through the chamber 4 is possible, by manipulating the dampers

14 and 10. Owing to the fact that the outlet 9 extends upwardly through the lug 7, an increased draft is afforded.

In that form of the invention which is shown in Fig. 4, the baffle plates 31 cause the air to assume a sinuous course in passing through the chamber 19, all portions of the body 19 of the griddle being affected. The griddle herein disclosed will be found thoroughly efficient in operation, owing to the fact that the lid of the stove beneath the batter to the griddle, owing to the fact that the air chamber is provided beneath the griddle, and owing to the fact that the temperature of air in the air chamber may be regulated by shifting the positions of the dampers.

As clearly understood by those skilled in the art, the upstanding flange 3 constitutes a means for retaining the batter on the body of the griddle. Further, the opening 8 if desired, may be employed for hanging the griddle up on a wall.

Having thus described the invention, what is claimed is:

1. A pan cake griddle comprising a body having a depending flange defining a compartment, and provided with an upstanding, batter-retaining flange, the depending flange having an opening communicating with the compartment and the upstanding flange having an opening communicating with the compartment, the openings being spaced circumferentially of the body.

2. A pan cake griddle comprising a body having a depending flange defining a compartment, and provided with an upstanding,

batter-retaining flange, the depending flange having an opening communicating with the compartment and the upstanding flange having an opening communicating with the compartment, the openings being spaced circumferentially of the body; and dampers controlling the openings.

3. A pan cake griddle comprising a body having a depending flange defining a compartment, and provided with an upstanding, batter-retaining flange, the depending flange having an opening communicating with the compartment, and the upstanding flange having an opening communicating with the compartment, the openings being spaced circumferentially of the body, the body being provided with depending, terminally overlapped baffles projecting in opposite directions from opposed portions of the depending flange, the baffles being located between the openings.

4. A pan cake griddle comprising a body having a depending marginal flange and equipped with an upstanding lug having an opening communicating with the space bounded by the flange of the body, the flange being provided with a second opening, spaced from the first specified opening, and communicating with the space defined by the flange and the body.

In testimony that I claim the foregoing as my own, I have hereto affixed my signature in the presence of two witnesses.

GEORGE W. PROBST.

Witnesses:

ISAAC RUMBERGER,
ROY S. PROBST.

Copies of this patent may be obtained for five cents each, by addressing the "Commissioner of Patents, Washington, D. C."