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None

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(54) Thermal stewing/barbequeing chafing pot

(57) A thermal stewing/barbequeing chafing pot comprising a thermal pot body (1), a pan (2) and a pan-lid (3), in which upper and lower heating plates (1A, 1B) are formed in the pot body, a convex ring plate (112) being formed in the middle of the pan to contact the upper and lower heating plates mutually. The upper plate is movable due to the provision of a supporting spring (1123) arranged between the ring plate (112) and an upper surface of the pan.

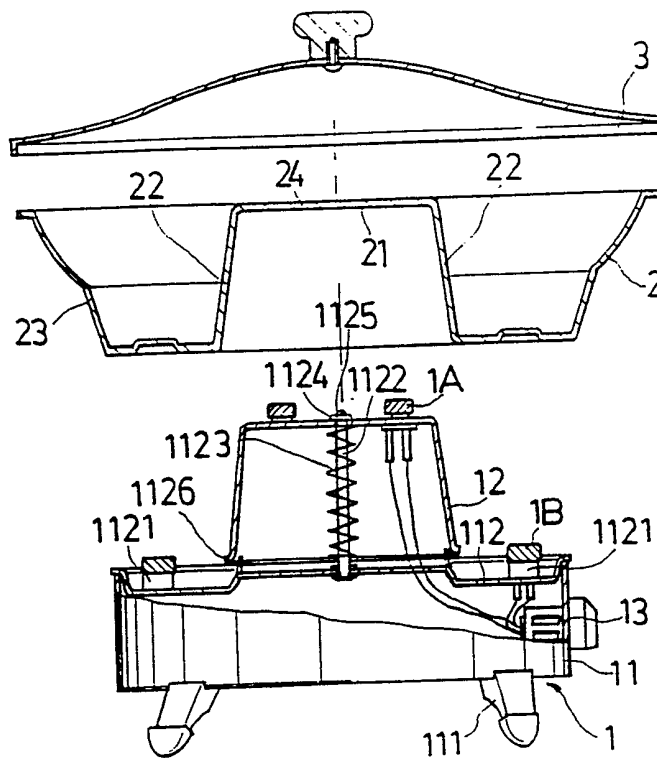


FIG. 2

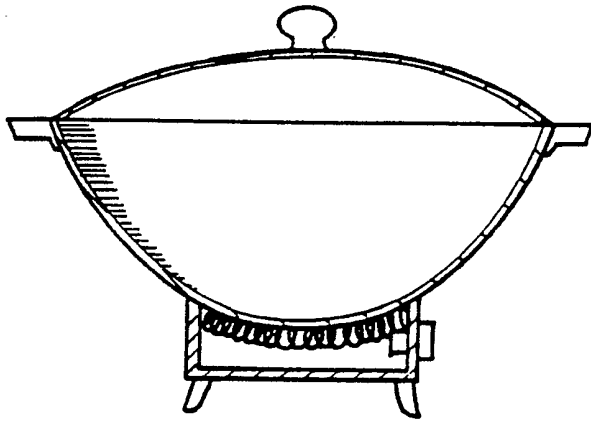


FIG. 1A

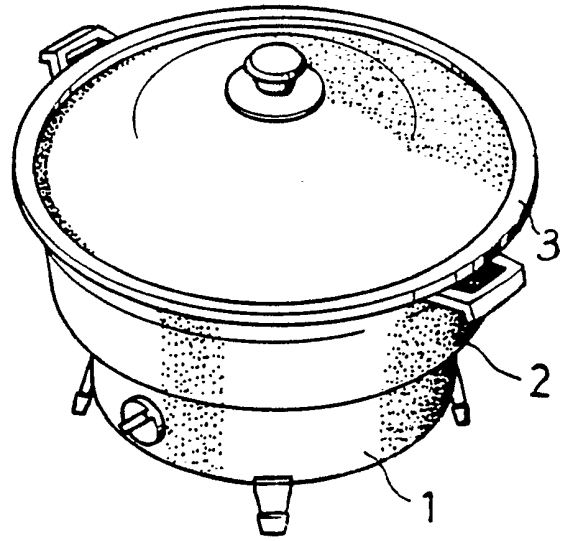


FIG. 1B

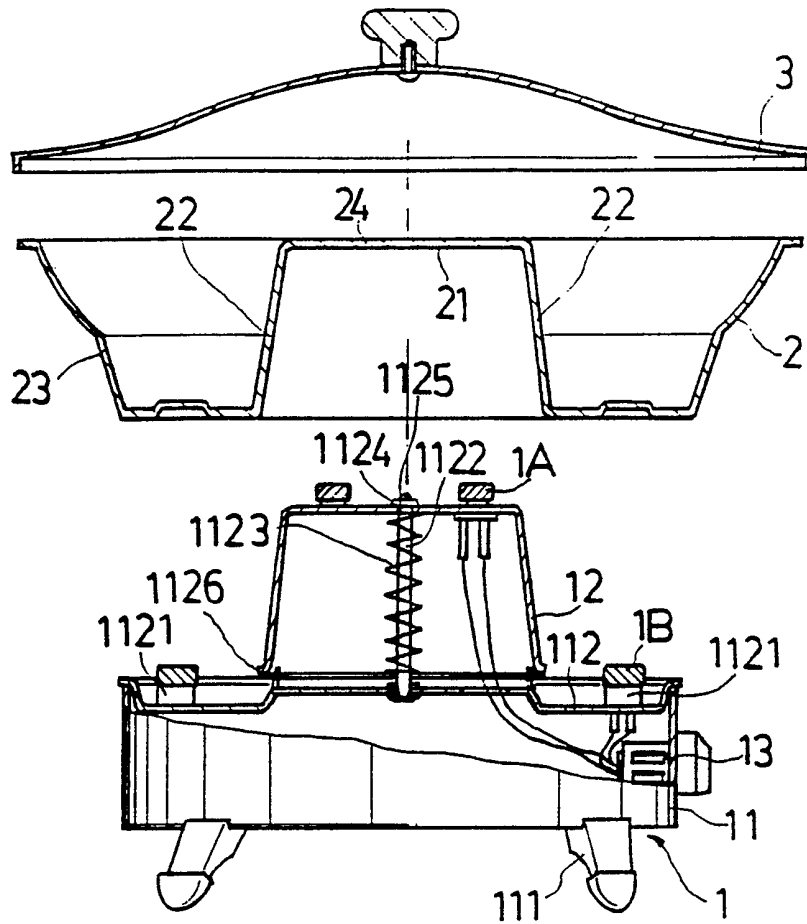


FIG. 2

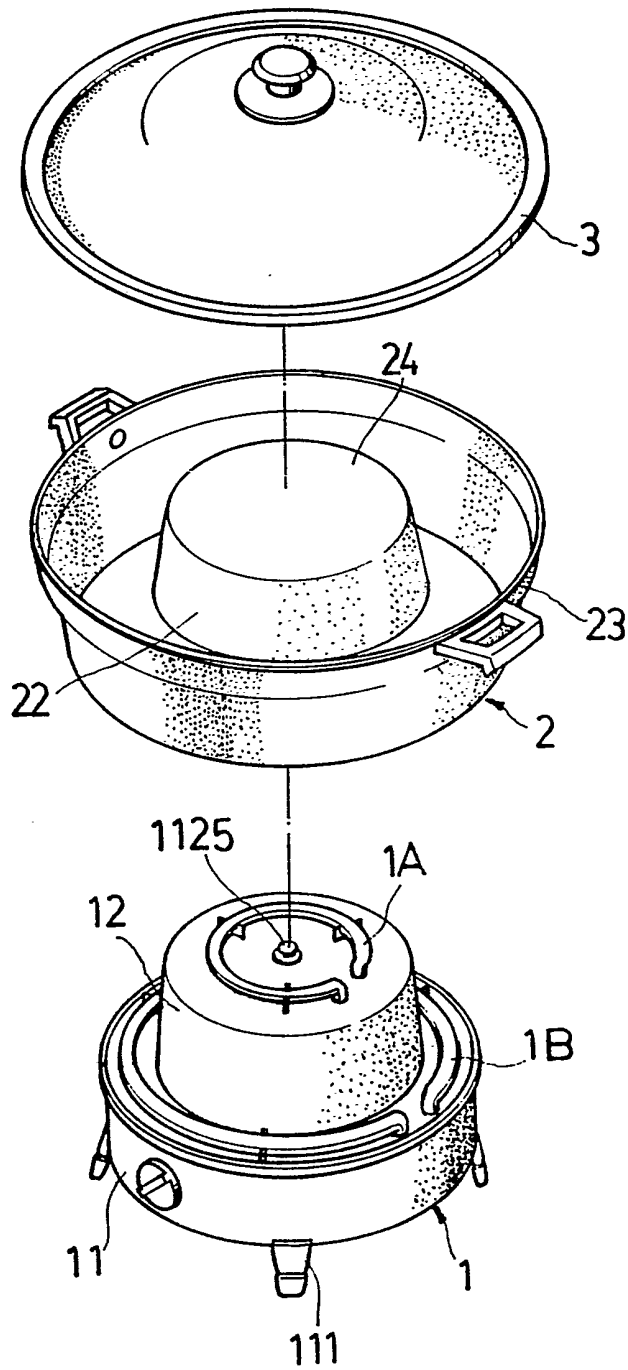


FIG. 3

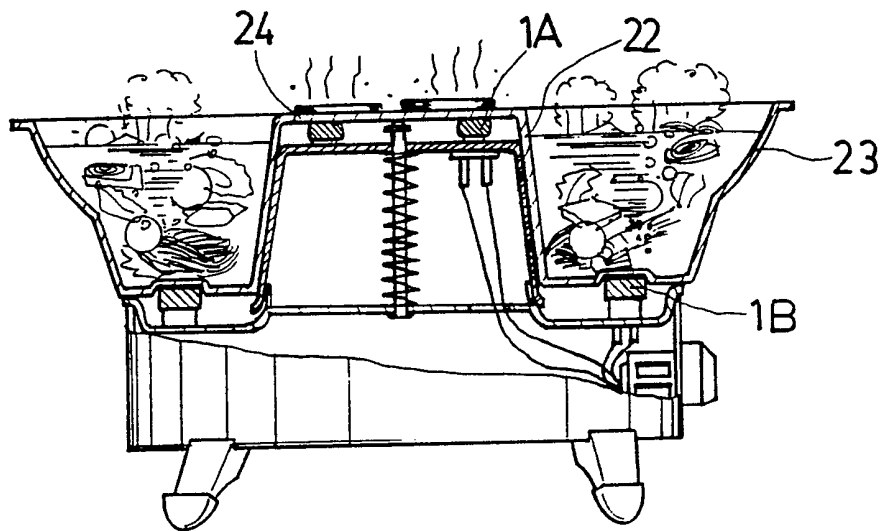


FIG. 4

THERMAL STEWING /BARBEQUEING CHAFING POT.

The present invention concerns a structurally improved thermal chafing pot, particularly a thermal stewing/barbequeing chafing pot, in which, the pot body itself forms upper and lower heating plates to match a convex ring plate formed in the middle of the pan, whereby it can be applied for the double purpose of
5 stewing and barbequeing simultaneously.

Chinese people usually lay a high stress on food so that the variety of serving and cooking is enormous and revised from time to time. More specifically, due to recent rapid economic
10 progress, Chinese people are not only desirous to stuff themselves with food but also to have better food. In addition, most kitchenware is required to meet safety and hygiene standards, endurance and multi-purpose functions. Kitchenware manufacturers seem to bear a heavy burden and have no choice but to devote
15 themselves to providing consumers with "right of eating" in a more convenient, safer and varied manner.

To the majority of people, a "chafing pot" is not strange and particularly on a cold evening during the winter when the whole family enjoy hot food cooked in the chafing pot, what an
20 unforgetably happy time and memory it is! Chafing pots have also become one indispensable way for company's employees getting together for dinner or social appointments among the people. Numerous outstanding cafeteria chafing pots appear in succession and some attract a crowd of gluttonous customers through an
25 advocate of stew/barbeque double flavours. A chafing pot is irresistible because one's favourite raw foods can be cooked after they are washed, in the pot filled with boiling water for any

period of time subject to the property of individual food and personal likeness; then they become delicious after being seasoned with, for example a well-prepared barbeque sauce. Also unlike fried dishes, it is a good time for leisure and conversing 5 during the cooking period making mutual relationships closer as well as harmonizing the atmosphere. Especially, the soup gets more fresh and delicious if seafood is put into the pot, that is why Chinese people are always fond of a chafing pot.

Though foods could be cooked in a conventional wok but due 10 to the deep concave spherical shape of the wok, only the food and soup on the bottom of the pot might be well heated. Each kind of food has different heat conduction so that one might lose one's appetite after waiting for a long time to eat. To remove this defect, a larger capacity thermal heater can be provided but 15 both the power load and switch can get so overloaded that sparks and burning smells occur very often so it is inadvisable to provide food under such dangerous conditions. Thus, consumers have complained about a high rate of malfunction and risk occasioned with these types of thermal chafing pots.

20 Unlike those conventional mechanisms, this invention has additionally mounted a set of thermal coils to provide both internal and external heat source on a convex ring plate in the middle of the pan, that not only enables food having a better chance for heating but also offers a plane surface on the top of 25 the convex ring plate to serve as a barbeque.

The invention will now be described further, by way of example, with reference to the accompanying drawings, in which:

Fig. 1A is a diagrammatic view of a conventional chafing pot;

Fig. 1B is a perspective view of the pot according to this invention;

Fig. 2 is a vertical section of the invention;

5 Fig. 3 is an exploded perspective view showing the components of the invention;

Fig. 4 is a section showing the operational state of this invention.

The chafing pot shown in Fig. 1B, comprises a thermal
10 chafing pot body 1, a pan 2 and a pan lid 3.

The thermal chafing pot body 1 is divided into upper plate 12 and lower plate 11. The lower plate 11 is supported by feet 111. A thermal switch 13 controls thermal coils 1A and 1B. A convex ring plate 112 covers the top of the lower plate 11
15 forming a space for preventing the lower part of the ring plate surface from getting hot so as not to damage the table top by burning. The thermal coil 1B comprises one or more non-conducting plates 1121 fixed on the ring plate 112, a support 1122 and spring 1123 is then screwed on the centre of the ring plate
20 112.

The upper plate 12 is frusto-conical in shape, the thermal coil 1A is fixed on the top of this plate, a hole 1124 being located in the centre of the plate 12 to allow the upper end of the support 1122 to pass through and to be screwed by a nut
25 1125, whereby the upper plate 12 can be lifted due to the function of the spring 1123. Due to the projecting flange 1126 arranged around the lower periphery of the raised central section of lower ring plate 112, the upper plate 12 can be shifted within

4.

certain limits to right or left.

The pan 2 has a frusto-conical central section 22 conforming in shape to the central portion of the upper plate 12.

Furthermore, due to the presence of the spring 1123, the under
5 surface 21 of the central section 22 of the plate 2 is always in contact with the upper surface of the thermal coil 1A.

Fig. 4 shows the chafing pot in use. The vertical surface
22 and the outer vertical surface 23 of the pan are heated due to
the function of coils 1A and 1B, whereby food within the annulus
10 will be effectively heated in order to reach the purpose of power economy.

The top rim 24 of the pan also can be used for
barbequeing.

CLAIMS

1. A thermal stewing/barbequeing chafing pot comprising a thermal pot body, a pan and a pan-lid, upper and lower heating plates being provided on the pot body, a convex ring plate being formed in the middle of the pan mutually held on the upper and lower heating plates whereby food is heated within the ring area, the upper plate being moveable due to the provision of a supporting spring arranged between the ring plate and an upper surface of the pan.

2. A thermal stewing/barbequeing chafing pot as claimed in claim 1, in which the thermal pot body includes two heating coils, one coil located in the lower part of the pot is for stewing purposes and the other heating coil located at the upper part of the pot is for barbequeing purposes.

3. A thermal stewing/barbequeing chafing pot constructed and arranged substantially as herein described with reference to and as illustrated in Figs. 1B, 2, 3 and 4 of the accompanying drawings.