Nov. 3, 1942. L. A. MAXFIELD 2,300,684

GRIDDLE GREASER

Filed April 22, 1940

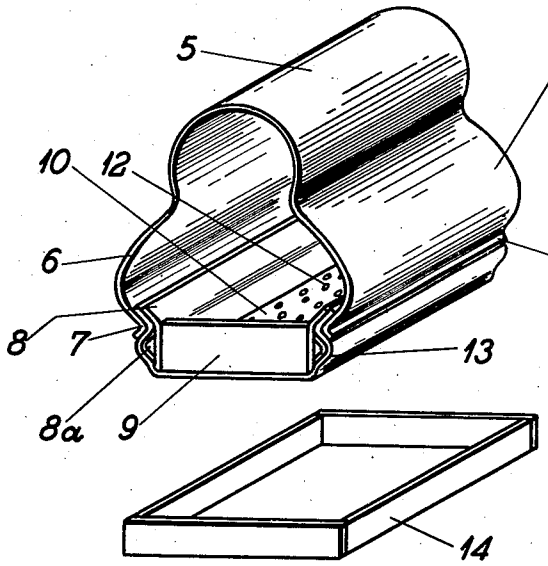

FIG. 1

FIG. 2

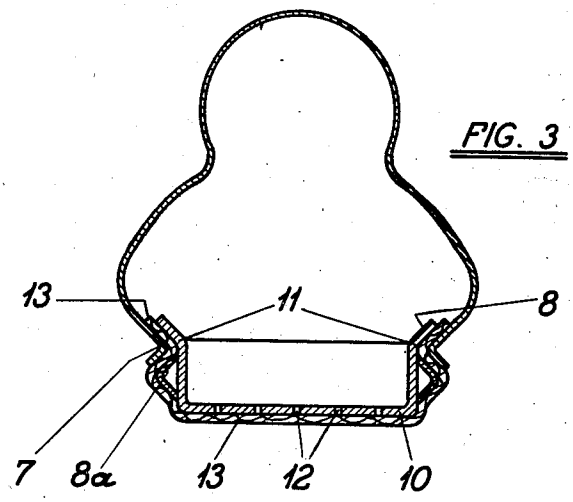

FIG. 3

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GRIDDLE GREASER

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1 Claim. (Cl. 65—12)

My invention relates to greasers and more particularly to those used in connection with griddles and other cooking utensils.

One of the principal objects of my invention is the provision of a sanitary device whereby grease may be conveniently and evenly applied to a cooking surface without burning or soiling the fingers.

Another important object of my invention is the provision of a greaser which may be easily assembled and dis-assembled to facilitate the cleaning of the same.

A further object of my invention is the provision of a device of the above character which is simple in construction, cheap to manufacture and efficient in operation.

Other objects will in part be obvious from the annexed drawing and in part be indicated from the following analysis in which reference is made to the accompanying drawing illustrating an embodiment of my invention.

In the drawing:

Fig. 1 illustrates a detailed plan view of my invention,

Fig. 2 is a plan view of a receptacle for receiving and supporting my device when not in use, and

Fig. 3 is a sectional end view of my invention.

Referring to the drawing in detail, the numeral 5 indicates a handle having side members 6, the oppositely disposed extremities of which are crimped and flanged as indicated at 7. The handle and side members are preferably formed from a single piece of metal of sufficient resiliency whereby the flanged extremities are strongly urged toward each other.

A removable tray having side walls 8, end members 9 and a bottom portion 10 is adapted to be carried by the handle when assembled in the working relation as illustrated in Figures 1 and 3. The tray may be of metal or any suitable material and is preferably rectangular to conform with the handle as shown in the preferred embodiment illustrated. The side walls 8 of the tray are flanged longitudinally to form grooves 11 adapted to receive the flanged extremities 7 of the handle 5 when assembled.

The side walls 8 are provided below the grooves 11 with outwardly formed angular portions 8a cooperating with the outwardly turned free edges of the flanges 7 of the handle.

The bottom portion of the tray is provided with small apertures 12 the purpose of which is hereinafter made apparent. A fabric 13 of the approximate length of the tray and of sufficient width to completely cover the bottom portion 10 and side walls 8 thereof, including the grooves 11, is disposed about the exterior of said tray and is held in assembled relation therewith between the flanged extremities 7 of the handle 5 and the grooves 11 in said tray.

To assemble and operate my device, the side members 6 of the handle 5 are first sprung outwardly. The tray with the fabric covering the bottom and side walls thereof is then inserted between the side members in such position that upon next releasing said side members the flanged extremities 7 thereof will snap into engagement with the longitudinal grooves 11 of the side walls 8 and angular positions 8a of said tray. The tray and fabric covering is obviously retained in such assembled relation due to the resiliency of the handle and its side members. It is also obvious that upon placing butter, lard or other grease in the tray, the fabric 13 will become saturated therewith through the apertures 12 in the bottom of the tray. Upon moving the assembly about the griddle or other article to be greased, an even film is deposited. In order to take the greaser apart to clean the same or to substitute a fresh piece of fabric, it is only necessary to spring the side members of the handle outwardly until the flanged extremities disengage the grooves in the side walls of the tray, which may then be removed.

While I have found that felt or other absorbent fabric may be used to a good advantage as a greasing surface, it has also been found that in certain types of cooking, waxed paper or the like may be more suitably substituted for the fabric and the grease omitted from the tray. In such instances, the heat of the griddle or other utensil melts sufficient grease or wax with which the paper is impregnated to accomplish the desired result.

During the interim between greasing operations and to avoid soiling the fabric or greasing surface, I have provided a receptacle 14, as shown in Fig. 2 of the drawing, adapted to receive and support the same. The receptacle is preferably comparatively shallow and conforms in contour or shape to the configuration of the bottom of the tray.

Without further analysis, the foregoing will so fully reveal the gist of this invention that others can by applying current knowledge readily adapt it for various applications without omitting certain features that, from the standpoint of the prior art, fairly constitute essential characteristics of the generic or specific aspects of this in-

vention, and therefore, such adaptations should and are intended to be comprehended within the meaning and range of equivalency of the following claim.

I claim:

In a greasing device, a tray having a bottom portion with perforations therein and upwardly extending and outwardly flared side walls having longitudinal grooves therein, a fabric greasing surface adapted to cover said bottom portion and said side walls, and a one piece V-shaped sheet metal handle having resilient side walls with flanged extremities adapted to engage said fabric greasing surface and the said longitudinal grooves of said flared side walls.

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