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W. C. MORRIS

MEANS FOR ROASTING MEATS

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Fig. 1.

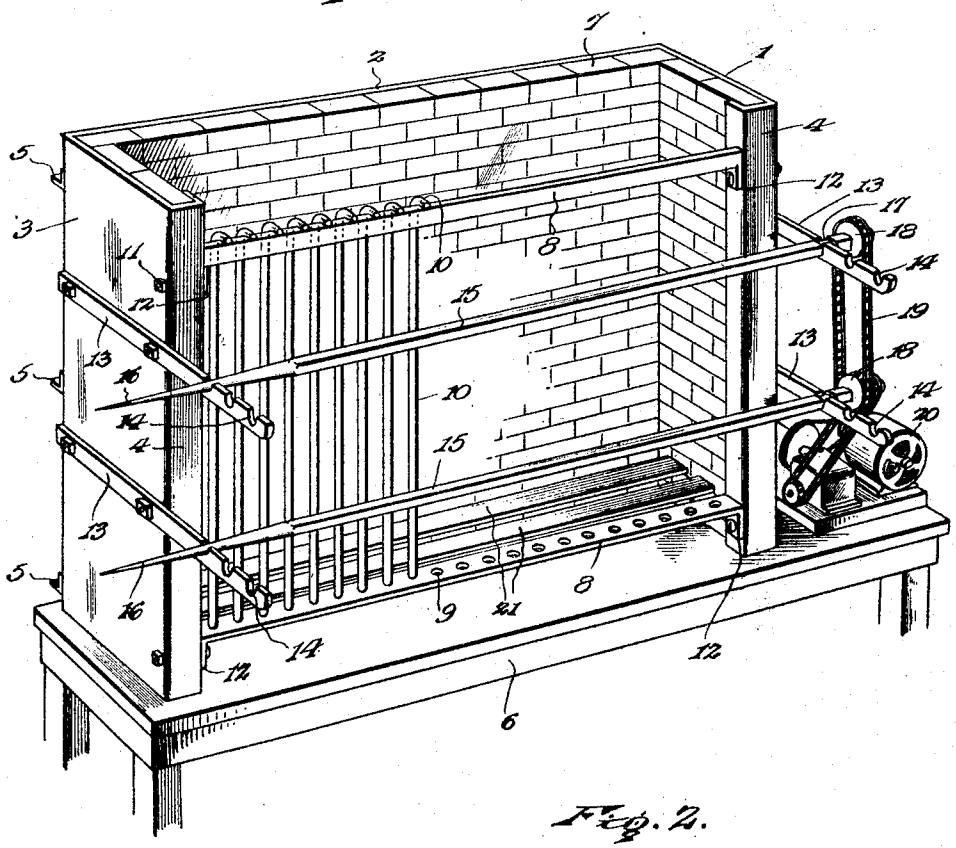
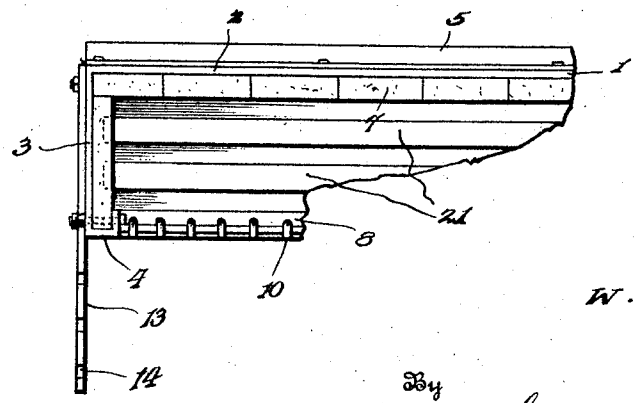


Fig. 2.



Inventor

W. C. Morris.

By

Lacey & Lacey, Attorneys

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UNITED STATES PATENT OFFICE.

WILLIAM C. MORRIS, OF FAIRBURY, ILLINOIS.

MEANS FOR ROASTING MEATS.

Application filed December 17, 1924. Serial No. 756,570.

To all whom it may concern:

Be it known that I, WILLIAM C. MORRIS, a citizen of the United States, residing at Fairbury, in the county of Livingston and State of Illinois, have invented certain new and useful Improvements in Means for Roasting Meats, of which the following is a specification.

My invention relates to apparatus for roasting meats and is intended more particularly for use at barbecues or places where it is desired to have the meats cooked in the open. The object of the invention is to provide a device of simple and inexpensive construction which may be easily set up for use wherever desired and by which the meats will be held to the fire so as to be thoroughly cooked. The invention is illustrated in the accompanying drawing and will be hereinafter fully set forth.

In the drawing:

Figure 1 is a perspective view of one embodiment of my invention, and

Fig. 2 is a plan view of one end of the same.

In carrying out my invention, I provide a sheet metal casing or outer wall 1 which, as clearly shown, comprises a back intermediate section 2 and end sections 3 extending forwardly from the back section, the vertical edges of the end sections being turned inwardly and then rearwardly to define reentrant flanges 4. Angle bars 5 are secured to the back section adjacent the upper and lower edges thereof and at the center of the same so as to reinforce said back section and counteract any tendency of the same to buckle. The casing thus formed is set on edge, as clearly shown in Fig. 1, upon any suitable or convenient support 6, and the back section and the end sections are lined with brick, as indicated at 7, the brick being piled against the back section and the end sections so as to cover the entire surface of the same and fit within the reentrant flanges 4, as clearly shown. Extending between the flanges 4 and rigidly secured thereto near the upper and lower ends of the same are bars 8 which have openings 9 formed therethrough to receive fuel-retaining rods 10 which, as shown, are engaged vertically through the openings 9 and have their upper extremities turned laterally, as indicated at 10, to provide hooks or stop shoulders which will rest upon the upper bar 8 and thereby be retained in place. These cross bars 8 are secured rigidly in position by bolts or similar fastenings, indicated at 11, inserted through the end walls of the oven and through depending ears or lugs 12 formed at the ends of the bars 9, as shown and as will be understood.

Secured to the outer sides of the end walls of the device are spit-supporting bars or arms 13 which project forwardly beyond the front of the casing and are provided in their upper edges with notches 14 whereby they are adapted to receive and support the spits 15. The spits are long solid bars having tapered ends 16 of circular cross section whereby they may readily penetrate and pass through the meats to be roasted and rotatably rest in the notches 14. Adjacent their opposite ends, the spits are provided with bearing portions 17 of circular cross section in order to rotatably engage the recesses or notches 14 of the adjacent arms 13, and upon the said ends of the spits are sprockets 18 about which is trained a chain 19. Any convenient means may be provided for rotating the spits and I have illustrated an electric motor 20 connected with the lower spit through sprocket gearing.

In use, a fire is kindled within the casing behind the guards or retaining bars 10 and the meats to be roasted are secured upon the spits by forcing the spits therethrough. The fire is supported by flat bars 21 which are arranged in the horizontal plane of the bar 8 and are secured by having their ends set into the brick walls at the ends of the oven. The spits being then supported in the proper notches of the arms 13, they will be held close to the fire so that the heat therefrom will act directly upon the meats and thoroughly cook the same, the spits being constantly rotated so as to present all portions of the meat to the action of the fire and preventing any one portion of the meat being exposed to the fire for a sufficient continuous period to be burnt. The retaining bars 10 will not only prevent the meats passing within the vertical plane of the front of the oven but will also prevent the fire dropping forwardly out of the oven to

burn the meat or injure persons who may be near the apparatus. The device is obviously simple in construction and may be very easily and quickly set up wherever its use is desired.

Having thus described the invention, I claim:

1. Means for roasting meats comprising an open front casing including refractory back and end walls, bars extending between the end walls near the bottom of the same, the inner of said bars constituting a grate and the front bar having openings therethrough, an upper bar extending between the end walls across the open front of the casing, vertical guards having hooked upper ends engaged over said upper bar and having their lower ends engaged in openings in said front lower bar, and spits supported at the front of the oven in proximity to the guards.

2. Means for roasting meats comprising a sheet metal casing having an open front, a refractory lining for the back and sides of the casing, reinforcing bars secured across the back of the casing, upper and lower bars secured across the open front of the casing, vertical guards removably supported in said bars, spit-supporting arms secured to the ends of the casing and projecting forwardly beyond the front thereof and provided with series of notches in their upper edges, spits rotatably engaged in alined notches, and means for rotating the spits.

In testimony whereof I affix my signature.

WILLIAM C. MORRIS. [L. S.]