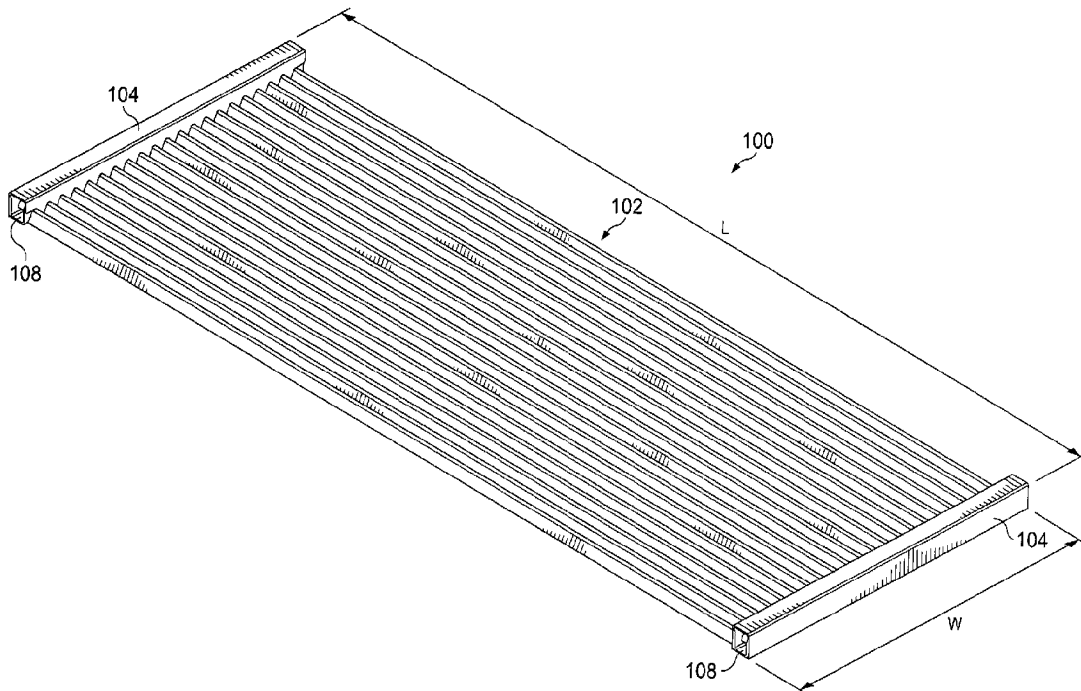




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(57) **Abrégé/Abstract:**

A multi-part cooking grate with a lower sub-grate with a first plurality of V-shaped cooking members running along a length of the lower sub-grate and having a first predetermined spacing between the first plurality cooking members along a width of the lower sub-grate, and an upper sub-grate with a second plurality of V-shaped cooking members running along a length of the lower sub-grate and having a second predetermined spacing between the second plurality of cooking members along a width of the upper sub-grate.

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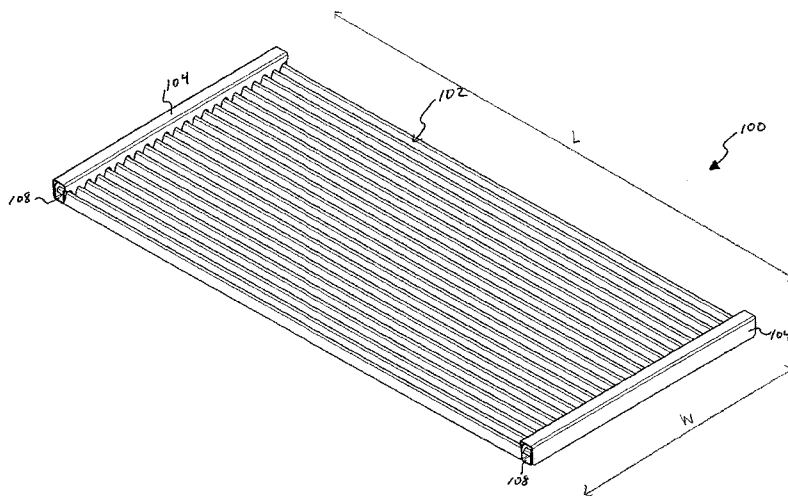
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ML, MR, NE, SN, TD, TG).**Declarations under Rule 4.17:**

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(57) Abstract: A multi-part cooking grate with a lower sub-grate with a first plurality of V-shaped cooking members running along a length of the lower sub-grate and having a first predetermined spacing between the first plurality cooking members along a width of the lower sub-grate, and an upper sub-grate with a second plurality of V-shaped cooking members running along a length of the lower sub-grate and having a second predetermined spacing between the second plurality of cooking members along a width of the upper sub-grate.



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## COOKING GRATE WITH ADJUSTABLE HEATING CHARACTERISTICS

### BACKGROUND OF THE INVENTION

Cooking with gas and charcoal grills may be done with a combination of  
5 convective heat, from hot gases of combustion, and radiant heat, from surfaces heated  
by such gases in various ways. Cooking with predominately radiant heat (e.g., in excess  
of 50% or 60% or 70% of the total heat available) at a plane just below or just above  
the food support element can have benefits with many types of food and cooking styles.  
However, it is also true that some types of cooking, for example slow cooking with  
10 exposure to smoke, may be preferred with less radiant heat than 50%, 60%, or 70%.  
Previously, products were designed and manufactured without consideration of  
allowing a user to alter the ratio of convective to radiative heat on the same cooking  
device.

What is needed is a system and method for addressing the above, and related,  
15 issues.

### SUMMARY OF THE INVENTION

The invention of the present disclosure, in one aspect thereof, comprises a  
multi-part cooking grate having a first upper sub-grate having a first plurality of  
cooking members retained in a fixed relationship relative to one another by at least one  
20 upper cross-member, and a second lower sub-grate having a second plurality of cooking  
members retained in a fixed relationship relative to one another by at least one lower  
cross member. The first and second sub-grates are configured to fit together such that  
their respective cooking members interfit to define a first cooking surface that heats  
with a relatively high degree of radiant heating relative to convective heating. Wherein

the first and second sub-grate each define a second cooking surface that heats with a relatively low degree of radiant heating relative to convective heating.

In some embodiments the first sub-grate retains its associated cooking members at a first predetermined spacing from one another and the second sub-grate retains its associated cooking members at a second predetermined spacing from one another. The first and second predetermined spacings may be different so as to provide different degrees of heating with radiant and convective heating.

In further embodiments, the first upper sub-grate has a plurality of upper cross members that form upper end caps for its plurality of cooking members and the second lower sub-grate has a plurality of lower cross members that form lower end caps for its plurality of cooking members. The lower end caps may nest within the upper end caps when the first and second sub-grates are fitted together. The respective cooking members may be retained in a fixed relationship with the respective end caps such that the end caps prevent movement between the cooking members along a length thereof.

In further embodiments, the cooking members of the lower sub-grate are interrupted to receive the cross members of the upper sub-grate when the cross members of the upper sub-grate rest upon the cross members of the lower sub-grate.

The invention of the present disclosure, in another aspect thereof, comprises a multi-part cooking grate with a first upper sub-grate having a first plurality of cooking members retained in a fixed relationship relative to one another by at least one upper cross-member attached to the ends of the first plurality of cooking members, and a second lower sub-grate having a plurality of second cooking members retained in a fixed relationship relative to one another by at least one lower cross member attached to the ends of the second plurality of cooking members. The first and second sub-grates are configured to fit together such that their respective cooking members interfit to

define a first cooking surface that heats with a relatively high degree of radiant heating relative to convective heating. The first and second sub-grate each define a second cooking surface that heats with a relatively low degree of radiant heating relative to convective heating.

5           In some embodiments, the lower cross member of the lower sub-grate nests within the upper cross member of the upper sub-grate when the upper and lower sub-grate are interfitted. The upper cross member of the upper sub-grate may have cooperating recesses to fit the first plurality of cooking members of the lower sub-grate when nested with the lower cross member of the lower sub-grate.

10           The first and second plurality of cooking members of the first and second sub-grates may be inverted V-shaped cooking members. The first plurality of cooking members of the upper sub-grate may be V-shaped and have ends with a portion removed to be sized to fit into holes defined in the upper cross member. The second plurality of cooking members of the lower sub-grate may be V-shaped and have ends  
15 with a portion removed to be sized to fit into holes defined in the lower cross member. A spacing between the cooking members of the upper sub-grate may differ from a spacing between the cooking members of the lower sub-grate so as to create a different degree of convective heating between the upper sub-grate and the lower sub-grate.

          The invention of the present disclosure, in another aspect thereof, comprises a  
20 multi-part cooking grate with a lower sub-grate with a first plurality of V-shaped cooking members running along a length of the lower sub-grate and having a first predetermined spacing between the first plurality cooking members along a width of the lower sub-grate, and an upper sub-grate with a second plurality of V-shaped cooking members running along a length of the lower sub-grate and having a second  
25 predetermined spacing between the second plurality of cooking members along a width

of the upper sub-grate. The first predetermined spacing accommodates a width of each of the second plurality of cooking members and the second predetermined spacing accommodates a width of each of the first plurality of cooking members such that the upper and lower sub-grates may be nested to create a first cooking surface comprising  
5 the first and second plurality of cooking members in an interfitted alternating relationship producing a relatively high degree of radiant heat compared to convective heat. Each of the upper and lower sub-grate individually provide a second cooking surface with a relatively high degree of convective heat compared to radiant heat.

In some embodiments, the first and second predetermined spacing are different  
10 such that, individually, the upper and lower sub-grates will provide different degrees of convective heat relative to radiant heat. The upper and lower sub-grates may each have at least one upper and lower cross member, respectively, that retains the respective cooking members in the first and second predetermined spacing.

In further embodiments, the upper and lower cross members nest to prevent  
15 movement between the upper and lower sub-grates along their lengths. The upper and lower sub-grates may each have a plurality of upper and lower cross members, respectively, with the first plurality of lower cooking members interrupted to accommodate at least one of the plurality of upper cross members when the upper sub-grate is placed upon the lower sub-grate.

20

#### BRIEF DESCRIPTION OF THE DRAWINGS

FIG. 1 is a perspective view of a formed multi-part cooking grate according to aspects of the present disclosure.

FIG. 2 is a perspective side cutaway view of a portion of the cooking grate of  
25 FIG. 1.

FIG. 3 is a perspective end cutaway view of the cooking grate of FIG. 1.

FIG. 4 is a close-up end cutaway view of a portion of the cooking grate of FIG. 1.

FIG. 5 is a perspective view of an upper portion of the cooking grate of FIG. 1.

5 FIG. 6 is a perspective side cutaway view of a portion of the upper cooking grate of FIG. 5.

FIG. 7 is a perspective end cutaway view of the upper grate of FIG. 5.

FIG. 8 is a close-up end cutaway view of a portion of the grate of FIG. 5.

FIG. 9 is a perspective view of a lower cooking grate of FIG. 1.

10 FIG. 10 is a perspective side cutaway view of a portion of the lower cooking grate of FIG. 9.

FIG. 11 is a perspective end cutaway view of the lower cooking grate of FIG. 9.

FIG. 12 is a close-up end cutaway view of a portion of the lower cooking grate of FIG. 9.

15 FIG. 13 is a perspective view of another embodiment of a cast or forged multi-part cooking grate according to aspects of the present disclosure.

FIG. 14 is a perspective cutaway view of a portion of the cooking grate of FIG. 13.

20 FIG. 15 is a close-up end cutaway view of a portion of the cooking grate of FIG. 13.

FIG. 16 is a perspective view of an upper portion of the multi-part cooking grate of FIG. 13.

FIG. 17 is a perspective cutaway view of a portion of the upper cooking grate of FIG. 16.

FIG. 18 is a close-up end cutaway view of a portion of the upper cooking grate of FIG. 16.

FIG. 19 is a perspective view of a lower portion of the multi-part cooking grate of FIG. 13.

5 FIG. 20 is a perspective cutaway view of a portion of the lower cooking grate of FIG. 19.

FIG. 21 is a close-up end cutaway view of a portion of the lower cooking grate of FIG. 19.

10 FIG. 22A is a plot of corrected total heat flux for a cooking grate according to the present disclosure on a front location.

FIG. 22B is a plot of corrected total heat flux for the same cooking grate on a center location.

FIG. 22C is a plot of corrected total heat flux for the same cooking grate on a back location.

15 FIG. 23A is a plot of corrected total heat flux for another cooking grate according to the present disclosure on a front location.

FIG. 23B is a plot of corrected total heat flux for the same cooking grate on a center location.

20 FIG. 23C is a plot of corrected total heat flux for the same cooking grate on a back location.

FIG. 24 is an end-on cutaway view of a cooking grate with variable spacing between sub-grates according to the present disclosure.

## DETAILED DESCRIPTION OF THE PREFERRED EMBODIMENTS

Referring now to FIGS. 1-12, one embodiment of a multi-part cooking grate in accordance with the present disclosure will be described. FIG. 1 is a perspective view of a formed multi-part cooking grate according to aspects of the present disclosure. In the present embodiment, an arrangement of food support elements in a general form of inverted V-shapes are utilized (though other cross sectional shapes can also be used) to form a cooking surface **102**. FIG. 2 is a perspective side cutaway view of a portion of the cooking **100** grate of FIG. 1. FIG. 2 illustrates the interlocking and constructing of cross members **104**, **108** discussed further below. FIG. 3 is a perspective end cutaway view of the cooking grate of FIG. 1 illustrating the inverted V-shape of the grill surface **102**.

FIG. 4 is a close-up end cutaway view of a portion of the cooking grate **100** of FIG. 1 illustrating that the surface **102** comprises two sets **106**, **110** of V-shaped cooking members. Referring now to FIG. 5, a perspective view of an upper portion **100A** of the cooking grate of FIG. 1 is shown. The upper portion **100A** includes cross members **104** retaining cooking members **106** in a fixed and inverted relationship with respect to one another and forms a portion of the cooking surface **102**. FIG. 6 is a perspective side cutaway view of a portion of the upper cooking grate **100A** of FIG. 5. FIG. 7 is a perspective end cutaway view of the upper grate **100A** of FIG. 5. Finally, FIG. 8 is a close-up end cutaway view of a portion of the grate **100A** of FIG. 5.

Referring now to FIG. 9, a perspective view of a lower cooking grate **100B** of FIG. 1 is shown. The lower grate **100B** cooperates with the upper grate **100A** to form the complete integrated grate **100** with the full cooking surface **102**. However, each of the sub-grates **100A** and **100B** can be utilized separately to alter cooking characteristics of the surface **102**. FIG. 10 is a perspective side cutaway view of a portion of the lower

cooking grate **100B** of FIG. 9. FIG. 11 is a perspective end cutaway view of the lower cooking grate **100B** of FIG. 9. FIG. 12 is a close-up end cutaway view of a portion of the lower cooking grate **100B** of FIG. 9.

With reference to the aforescribed figures, it will be appreciated that the multi-part cooking grate **100**, comprises the upper sub-grate **100A** (FIG. 5) and the lower sub-grate **100B** (FIG. 9). From the perspective view of FIG. 1, it can be seen that the cooking surface **102** substantially comprises various pluralities of V-shaped cooking members. The V-shaped cooking members are divided into a first set **106** and a second set **110**. The V-shaped cooking members of the first set **106** are affixed in relation to one another by upper member cross members **104**. Together the V-shaped cooking members **106** and the cross members **104** comprise sub-grate **100A**. The V-shaped cooking members of the second set **110** are affixed in relation to one another by lower member cross members **108**. Together the V-shaped cooking members **110** and the lower member cross members **108** comprise lower sub-grate **100B**.

FIG. 2 illustrates how the upper member cross member **104** and the second cross member **108** have a cooperatively fitting relationship such that when fitted together, the first set of V-shaped members **106** interfits with the second set of V-shaped members **110**. With additional reference to the cutaway views of FIGS. 3 and 4, it can be seen that relatively little space remains between the V-shaped members **106** and **110** in such a configuration.

Returning again to FIG. 5, the cooking grate **100** has been disassembled into its constituent components. FIG. 5 illustrates an upper portion of the grate **100A**. From this view it can be appreciated how the cross members **104** retain the V-shaped cooking members **106** in a fixed relationship relative to one another. With reference to FIGS. 7

and 8 and it can also be seen how a relatively large amount of space is provided between the adjacent V-shaped members **106**.

Referring again also to FIG. 9, a lower portion of the cooking grate **100B** is shown. Here it can be seen that the cross members **108** retain the second set of V-shaped cooking members **110** in a fixed relationship relative to one another. With  
5 reference to FIGS. 11 and 12, it can be seen how a relatively large amount of space is once again provided between the adjacent V-shaped cooking members **110**.

Inset FIGS. 6 and 10, provide additional illustration on the relationship between the cross member **104** and V-shaped members **106**, and the cross members **108** and V-shaped members **110**, respectively. In one embodiment, the cross members **104** are  
10 channelized members with cutouts **602** for receiving a portion **604** of each of the V-shaped members **106** and retaining them in a fixed relationship. As can be seen from FIG. 6, the portion **604** within the cutout **602** may only be a portion of the entire end of the V-shaped members **106**. The cross members **104** may also provide a series of V-shaped cooperating recesses **610** on at least one side for interfitting with the cooking  
15 members **110** from sub grating **100B**.

The cooking members **106** may be made from a heat resistant material such as steel, stainless steel, porcelain coated steel, ceramic, ceramic coated metal, or some other suitable material. The cross members **104** may also comprise a heat resistant  
20 material. The cross members may be welded to the cooking members **106**, have a friction or interference fit, or be affixed in another heat resistant manner.

Returning to FIG. 10, it can be seen that the cross members **108** may also be channelized with one side having cutouts **1001** for receiving a portion **1002** of the respective lower cooking members **110** to form the lower sub grating **100B**. The

portions **1002** may be retained in the cutouts **1001** by a friction fit, or may be welded or provided with another heat resistant fastener. As shown in FIG. 10, the portions **1001** of the members **110** fitting the cutouts may be cut from the full V-shaped cooking members **110** rather than comprising the full height and width of the members **110** at the ends.

FIG. 2, which illustrates the combined cooking grate **100**, shows how the cross members **104** and **108** nest to prevent end-to-end movement (along length L) of the assembled sub grating **100A** with **100B**. Here the lower cross member **108** nests within the upper cross member **104**, but the converse could also be implemented. Side-to-side movement (along width W) will be inhibited by the interlocking of the upper cooking members **106** beside the lower cooking members **110**. As described, the lower cooking members **110** also cooperate and interfit with the recesses **610** on the upper cross members **104** of the upper sub-grate **100A**.

In the illustrated embodiments, the cross members **104**, **108** also serve as end caps such that the respective cooking members **106**, **108** are held in a fixed relationship from the ends, thus allow the cooking surface **102** to be more or less continuous. However, in other embodiments, cross members may be placed medially rather than, or in addition to, being placed on the ends. In such cases, the cross members **104**, **108** may have cutouts on both sides for passing at least a portion of the cooking members completely through.

It can be seen that the cooking grate **100** may be assembled as shown in FIG. 1 such that the combined V-shaped cooking members **106** and **110** provide for relatively little hot gas flow to the cooking surface **102**. Consequently, when configured as shown in FIG. 1, the cooking grate **102** will provide a relatively larger amount of

radiative heating. However, when either one of the upper or lower sub-grates **100A**, **100B** is used alone, it can be seen that a relatively large amount of hot gas will be allowed through the cooking surface **102**. Consequently, in the configuration of FIGS. 5 or 9, a relatively high amount of cooking by convection will occur compared to that of FIG. 1.

It is contemplated that the cooking surface **102** may be easily and quickly reconfigured from that of FIG. 1 to that of FIGS. 5 or 9 by user without tools. In one embodiment, the space between adjacent V-shaped cooking members of the first set **106** may differ from the spacing between adjacent V-shaped members of the second set **108**. This may be accomplished, for example, by varying the widths of the members of the first set **106** relative to the width of members of the second set **110**, as shown in FIG. 24. In this way, the cooking grate **100A** may provide different cooking characteristics than cooking grate **100B** and each will be different than the combination **100** of FIG. 1. Thus, multiple cooking configurations with differing combinations of radiant and convective heating can be achieved with the same grate device. It is also understood that the cooking members may not be V-shaped in all embodiments. To greater or lesser degrees, other cooking member shapes, such as round or rectilinear in cross-section, could function with the devices of the present disclosure.

The general dimensions of the cooking surface **102** and the constituent components of the grate **100** can be varied according to the needs of the user such that existing gas, charcoal, electric, and other grills can be retrofitted to utilize the devices of the present disclosure. In one embodiment the materials used for the construction of the cooking grate **100** will be cast iron.

As described, whether the grate **100** is utilized in the combined form including sub-grate **100A** combined with sub-grate **100B**, or whether one of sub-grates **100A**,

**100B** are used individually, influences cooking characteristics. A primary variation will be in the degree of heating that occurs on the surface **102** as a result of radiative (e.g., infrared) heating versus convective heating.

A grate was constructed according to that shown and described herein in FIGS. 5 1-12. Assembled as shown in FIG. 1, the grate was placed into the firebox of a gas grill with a 29,853 BTU/hour heat rate. The total cooking surface was 446.25 square inches. The heat input to the grate was 30.37205 kW/square meter. The heat flux, percentage of IR, thermal efficiency, and radiative efficiency was measured at the front, center, and back of the grill. The procedure used for measuring and calculating these values is 10 described in a presentation summary entitled “Two New Methods for Measuring Performance of Underfired Broilers” by Alexander T. Gafford and presented to the American Society of Gas Engineers on June 5, 2012 (currently available at [www.asge-  
national.org/Content/Files/Presentations/2012/TwoNewMethodsMeasuringPerformanc](http://www.asge-national.org/Content/Files/Presentations/2012/TwoNewMethodsMeasuringPerformanc) 15 [e\\_AlexGifford.pdf](http://www.asge-national.org/Content/Files/Presentations/2012/TwoNewMethodsMeasuringPerformance_AlexGifford.pdf)). The results of the test are summarized in Table 1 below. The corrected total heat flux at the front, center, and back are shown in the plots contained in FIGS. 22A, B, and C, respectively.

	heat flux	%IR	therm ef	rad ef
front	10.45803	78.06689	34.43%	26.78%
center	9.215902	80.91794	30.34%	24.58%
back	11.77218	79.13757	38.76%	30.75%
avg.	10.48204	79.37413	0.345121	0.273682

Table 1

The portion of the tested grate corresponding to the bottom sub-grate **100B** was also tested alone. As shown in FIGS. 9-13, this configuration has a cooking surface **102** that is approximately half or slightly more open to the heat source in the firebox. The test procedure and conditions were the same as the initial test with the results summarized in Table 2 below. The corrected heat flux at the front, center, and back of the grating are shown in the plots contained in FIGS. 23 A, B, and C, respectively.

	heat flux	%IR	therm ef	rad ef
front	6.269843	42.46003	20.64%	8.61%
center	7.524133	48.3062	24.77%	11.46%
back	7.035842	47.61502	23.17%	10.10%
avg.	6.943273	46.12708	0.228607	0.100549

10

Table 2

The results from these two tests indicate that with only the sub-grate (e.g., **100B**) the radiant heat was 46.13% and the convective heat was 53.87%. With the fully assembled configuration (e.g., **100**) radiant heat was 79.37% and the convective heat was 20.63%. Since the grating **100** is not air tight, it would be expected that even in the configuration of FIG. 1, some convective heating would occur. However, the normally expected variation across cooking grates is +/- 2%. The system of the present disclosure has demonstrated the ability to decrease (or increase) convective heating by a factor in excess of 2.5.

15

Referring now to FIGS. 13-21 another embodiment of a multi-component cooking grate **200** is shown. FIG. 13 is a perspective view of the grate **200** fully assembled in a radiative cooking mode. FIG. 14 is a perspective cutaway view of a portion of the cooking grate **200** of FIG. 13, and FIG. 15 is a close-up end cutaway view of a portion of the cooking grate **200** of FIG. 13.

FIG. 16 is a perspective view of an upper portion **200A** of the multi-part cooking grate **200** of FIG. 13. FIG. 17 is a perspective cutaway view of a portion of an upper cooking grate **200A** of FIG. 16, and FIG. 18 is a close-up end cutaway view of a portion of the upper cooking grate **200A** of FIG. 16.

FIG. 19 is a perspective view of a lower portion **200B** of the multi-part cooking grate **200** of FIG. 13. FIG. 20 is a perspective cutaway view of a portion of the lower cooking grate **200B** of FIG. 19, and FIG. 21 is a close-up end cutaway view of a portion of the lower cooking grate of FIG. 19.

FIGS. 13-21 taken together fully illustrate another embodiment of a cooking grate **200** that is somewhat similar in function to the cooking grate **100** previously described. The cooking grate **200** comprises the upper grating **200A** (FIG. 16) and the lower grating **200B** (FIG. 19). From the inset view of FIG. 14, it can be seen how upper V-shaped cooking members **206** overlap with lower V-shaped cooking members **210**. With reference to FIG. 15, it can be seen how relatively little air space is left between the V-shaped cooking members **206** and **210**. Therefore, in the configuration shown in FIGS. 13, 14, and 15, a relatively large amount of heating of food on the cooking surface **202** will be by radiative heating.

With reference to FIGS. 16-18, the upper sub-grating **200A** can be seen. FIGS. 17 and 18 particularly illustrate how a relatively large amount of air space remains

between adjacent V-shaped cooking members **206**. Thus in the configuration of FIG. 16, a relatively large amount of heating will occur by convection. In the present embodiment the V-shaped cooking members **206** are retained in a fixed relationship relative to one another by upper cross members **204**.

5 Referring now to FIGS. 19-21, the lower sub-grating **200B** can be seen. Similar to the upper sub-grating **200A**, the lower sub-grating **200B** connects V-shaped cooking members **210** in a fixed relationship relative to one another by lower cross members **208**. As with the upper sub-grating **200A**, the lower sub-grating **200B** will provide for a relatively large amount of convective heating owing in part to the relatively large  
10 amount of air space between adjacent V-shaped cooking members **210**.

As with previous embodiments, it can be seen that the cooking surface **202** may be configured as shown in FIG. 13, combining both of the upper sub-grate **200A** and the lower sub-grate **200B** to provide a cooking surface **202** that is heated substantially by radiative heating. In this configuration the lower sub-grate **200B**, with its cooking  
15 members **210** interrupted along their length L, allows for the cross members **204** of upper sub-grating **200A** to rest upon the cross members **208** of sub-grating **200B**. Movement between the sub-gratings **200A**, **200B** along length L is prevented by the cross members **204** bearing against the interrupted cooking members **210**. Movement along with width W is prevented by the adjacent cooking members **210** and **208** when  
20 assembled as shown in FIG. 13.

The upper sub-grating **200A** and/or the lower sub-grating **200B** can be used alone and will provide a heating of surface **202** with a greater amount of convection heating relative to radiant heating as compared to the configuration of FIG. 13. As with previous embodiments, the spacing between the V-shaped members **206** and the V-

shaped members **210** may not be the same. This may be accomplished, for example, by varying the size of the V-shaped cooking members **206** relative to the V-shaped cooking members **210**. This allows the upper sub-grate **200A**, the lower sub-grating **200B**, and the combined grating **200** to each have different cooking characteristics.

5 The upper sub-grating **200A** and lower sub-grating **200B** are user configurable. A user can vary the cooking characteristics of the cooking surface **202** by utilizing the combined grate **200** as shown in FIG. 13, or either of the sub-grates **200A**, **200B**.

The grate **200** may be made from cast or forged material, metal, or ceramic. In some embodiments a coating (e.g., ceramic or porcelain) may be applied to all or a

10 portion of the grate **200**. As with previous embodiments, the dimensions of the cooking surface **202** are meant to be variable such that existing gas, charcoal, electric, or other grills can be retro-fitted to utilize the devices of the present disclosure. It is also understood that the various cooking members described herein may not be V-shaped in all embodiments. To greater or lesser degrees, other cooking member shapes, such as

15 those that are round or rectilinear in cross-section, function with the devices of the present disclosure.

\* \* \* \*

Thus, the present invention is well adapted to carry out the objectives and attain the ends and advantages mentioned above as well as those inherent therein. While

20 presently preferred embodiments have been described for purposes of this disclosure, numerous changes and modifications will be apparent to those of ordinary skill in the art. Such changes and modifications are encompassed within the spirit of this invention as defined by the claims.

**What is claimed is:**

1. A multi-part cooking grate comprising:
  - a first upper sub-grate having a first plurality of cooking members retained in a fixed relationship relative to one another by at least one upper cross-member, the first upper sub-grate defining a first cooking surface characterized by a first horizontal spacing between adjacent ones of the first plurality of cooking members; and
  - a second lower sub-grate having a second plurality of cooking members retained in a fixed relationship relative to one another by at least one lower cross member, the second lower sub-grate defining a second cooking surface characterized by a second horizontal spacing between adjacent ones of the second plurality of cooking members;
  - wherein the first and second sub-grates are configured to fit together such that their respective cooking members interfit to define a third cooking surface characterized by a third non-overlapped horizontal spacing between adjacent respective cooking members and that heats with a relatively high degree of radiant heating relative to convective heating; and
  - wherein the first and second cooking surfaces heat with a relatively low degree of radiant heating relative to convective heating.
2. The grate of claim 1, wherein the first upper sub-grate has a plurality of upper cross members that form upper end caps for its plurality of cooking members and the second lower sub-grate has a plurality of lower cross members that form lower end caps for its plurality of cooking members.
3. The grate of claim 2, wherein the lower end caps nest within the upper end caps when the first and second sub-grates are fitted together.

4. The grate of claim 3, wherein the respective cooking members are retained in a fixed relationship with the respective end caps such that the end caps prevent movement between the cooking members along a length thereof.

5. The grate of claim 1, wherein the cooking members of the lower sub-grate are interrupted to receive the cross members of the upper sub-grate when the cross members of the upper sub-grate rest upon the cross members of the lower sub-grate.

6. A multi-part cooking grate comprising:

a first upper sub-grate having a first plurality of cooking members retained in a fixed relationship relative to one another by at least one upper cross-member attached to ends of the first plurality of cooking members, the first upper sub-grate defining a first cooking surface characterized by a first spacing between adjacent ones of the first plurality of cooking members; and

a second lower sub-grate having a second plurality of cooking members retained in a fixed relationship relative to one another by at least one lower cross member attached to ends of the second plurality of cooking members, the second lower sub-grate defining a second cooking surface characterized by a second horizontal spacing between adjacent ones of the second plurality of cooking members;

wherein the first and second sub-grates are configured to fit together such that their respective cooking members interfit to define a third cooking surface characterized by a third spacing between adjacent respective cooking members and that heats with a relatively high degree of radiant heating relative to convective heating; and

wherein the first and second cooking surfaces heat with a relatively low degree of radiant heating relative to convective heating; and

wherein the first and second pluralities of cooking members comprise inverted single V shapes not having any adjacent parallel portions when configured in any of the first, second, or third cooking surfaces.

7. The grate of claim 6, wherein the lower cross member of the lower sub-grate nests within the upper cross member of the upper sub-grate when the upper and lower sub-grate are interfitted.

8. The grate of claim 7, wherein the upper cross member of the upper sub-grate has cooperating recesses to fit the first plurality of cooking members of the lower sub-grate when nested with the lower cross member of the lower sub-grate.

9. The grate of claim 6, wherein the first plurality of cooking members of the upper sub-grate have ends with a portion removed to be sized to fit into holes defined in the upper cross member.

10. The grate of claim 6, wherein the second plurality of cooking members of the lower sub-grate have ends with a portion removed to be sized to fit into holes defined in the lower cross member.

11. The grate of claim 6, wherein a spacing between the cooking members of the upper sub-grate differs from a spacing between the cooking members of the lower sub-

grate so as to create a different degree of convective heating between the upper sub-grate and the lower sub-grate.

12. A multipart cooking grate comprising:

a lower sub-grate with a first plurality of V-shaped cooking members running along a length of the lower sub-grate and having a first predetermined spacing between the first plurality cooking members along a width of the lower sub-grate; and

an upper sub-grate with a second plurality of V-shaped cooking members running along a length of the lower sub-grate and having a second predetermined spacing between the second plurality of cooking members along a width of the upper sub-grate;

wherein the first predetermined spacing accommodates a width of each of the second plurality of cooking members and the second predetermined spacing accommodates a width of each of the first plurality of cooking members such that the upper and lower sub-grates may be nested to create a first cooking surface comprising the first and second plurality of cooking members in an interfitted alternating relationship producing a relatively high degree of radiant heat compared to convective heat; and

wherein each of the upper and lower sub-grate individually provide a second cooking surface with a relatively high degree of convective heat compared to radiant heat; and

wherein the upper and lower cross members nest to prevent movement between the upper and lower sub-grates along their length.

13. The grate of claim 12, wherein the first and second predetermined spacing are different such that, individually, the upper and lower sub-grates provide different degrees of convective heat relative to radiant heat.

14. The grate of claim 12, wherein the upper and lower sub-grates each have at least one upper and lower cross member, respectively, that retains the respective cooking members in the first and second predetermined spacing.

15. The grate of claim 12, wherein the upper and lower sub-grates each have a plurality of upper and lower cross members, respectively, and the first plurality of lower cooking members are interrupted to accommodate at least one of the plurality of upper cross members when the upper sub-grate is placed upon the lower sub-grate.

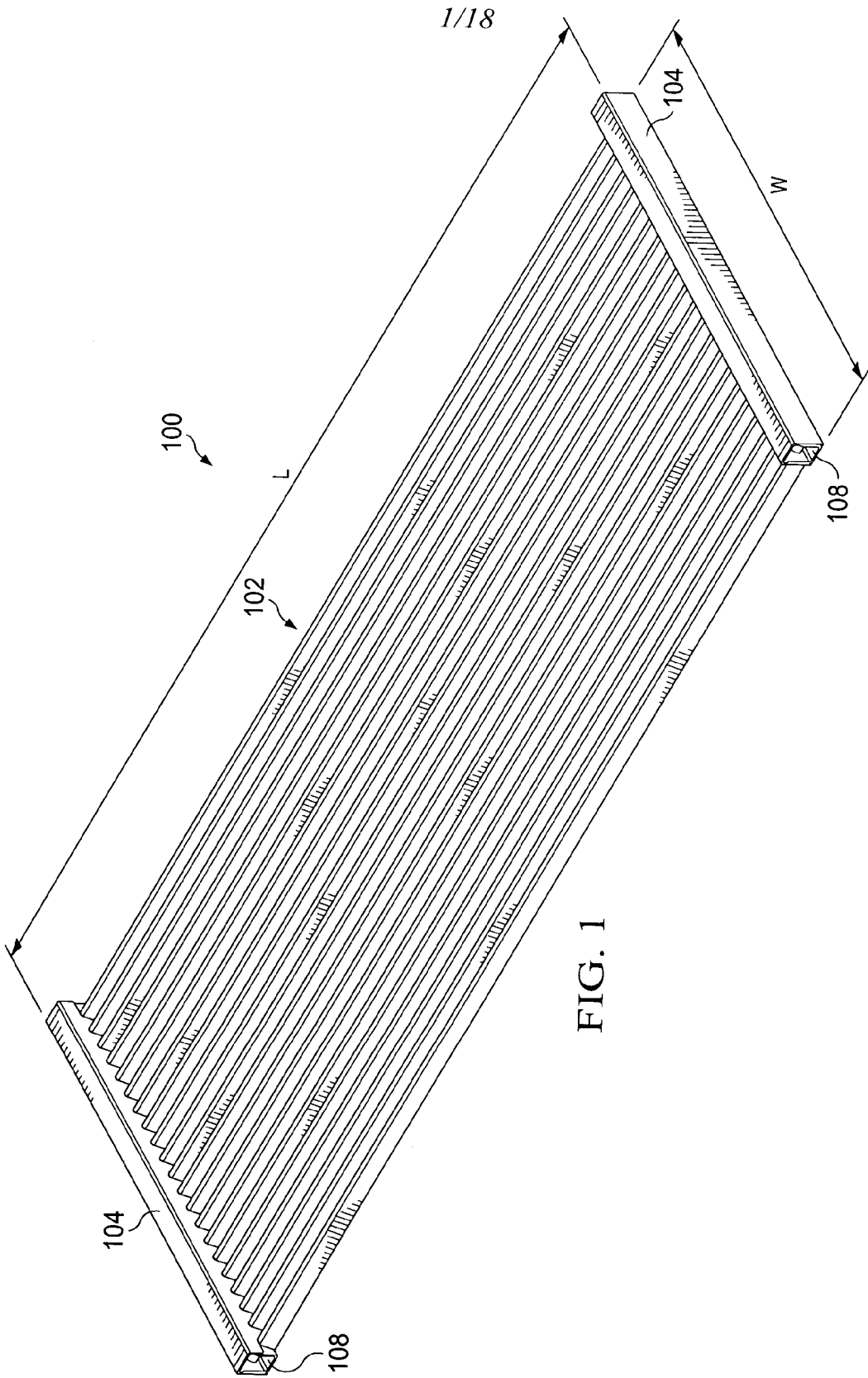


FIG. 1

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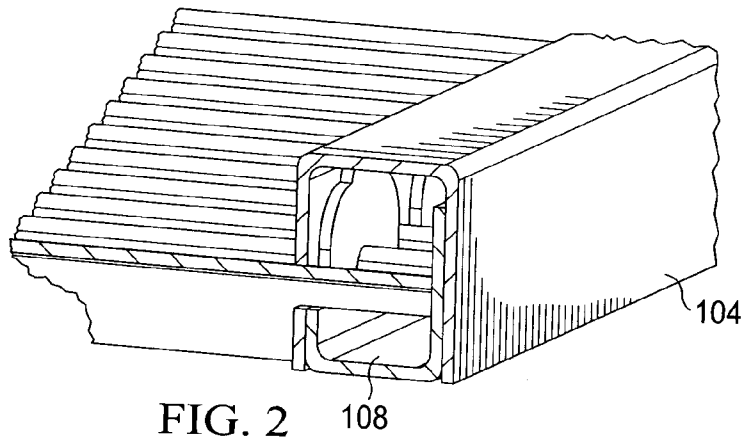


FIG. 2

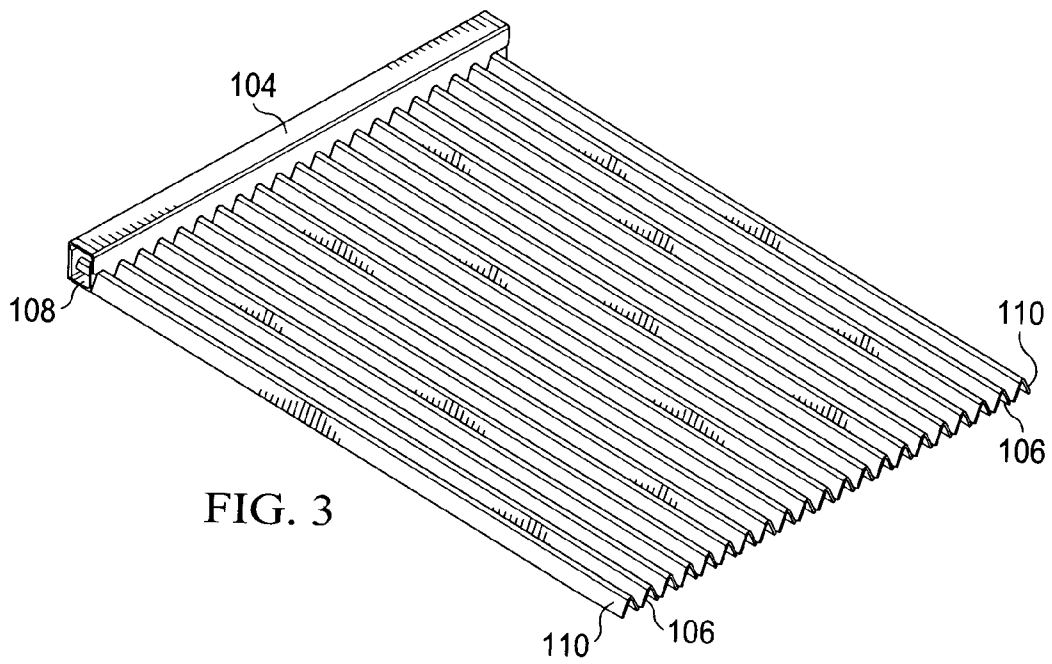


FIG. 3

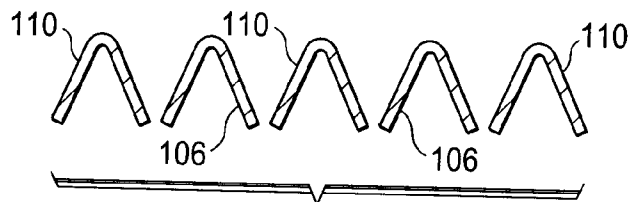


FIG. 4

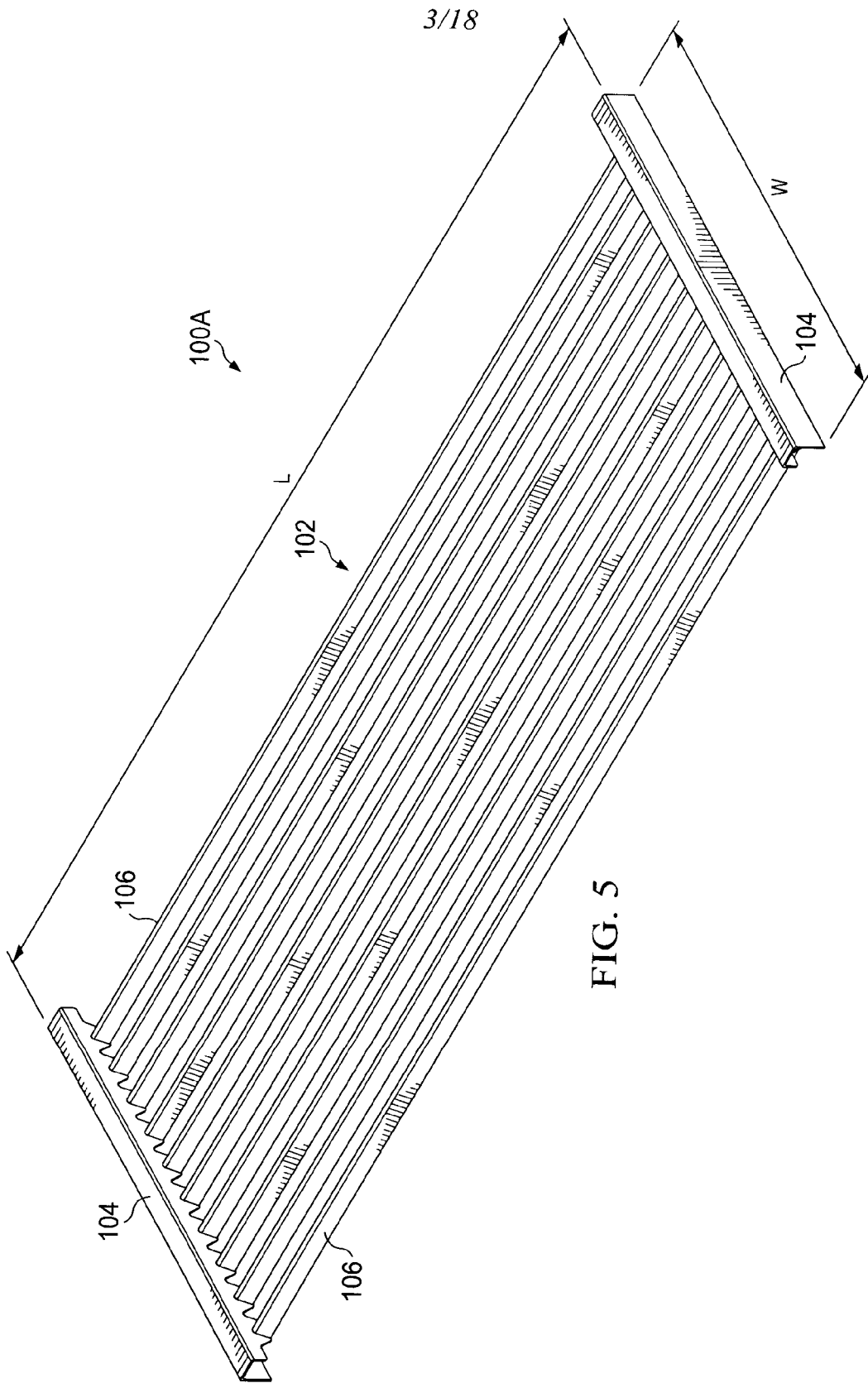


FIG. 5

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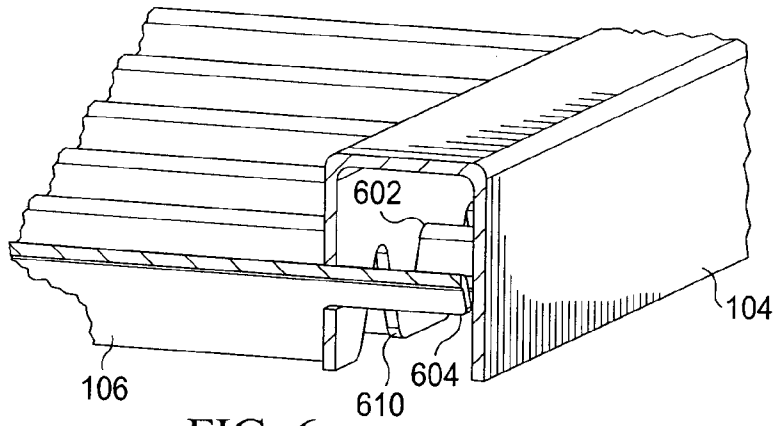


FIG. 6

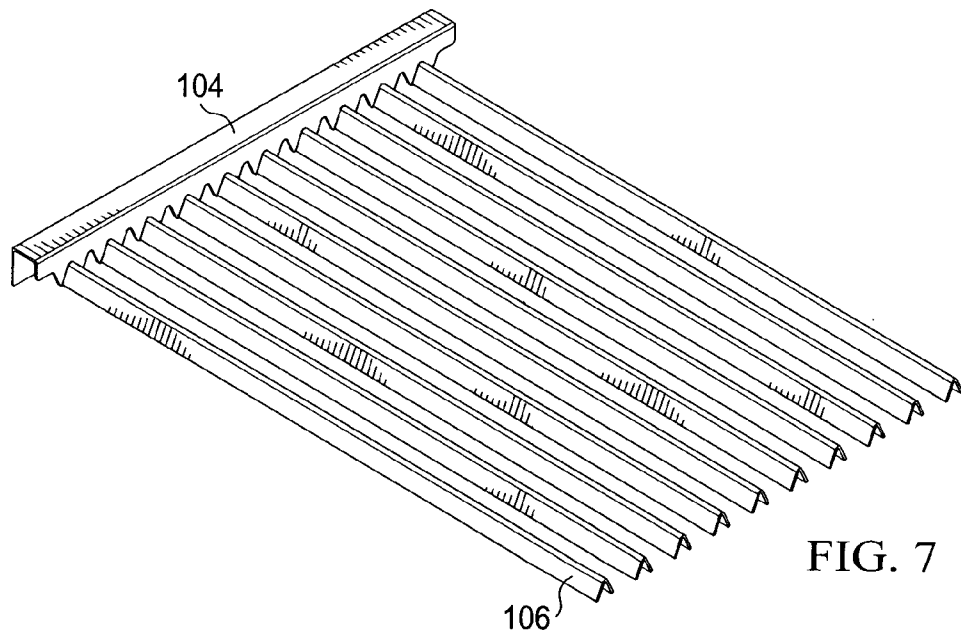


FIG. 7

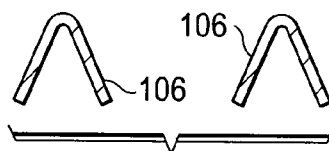


FIG. 8

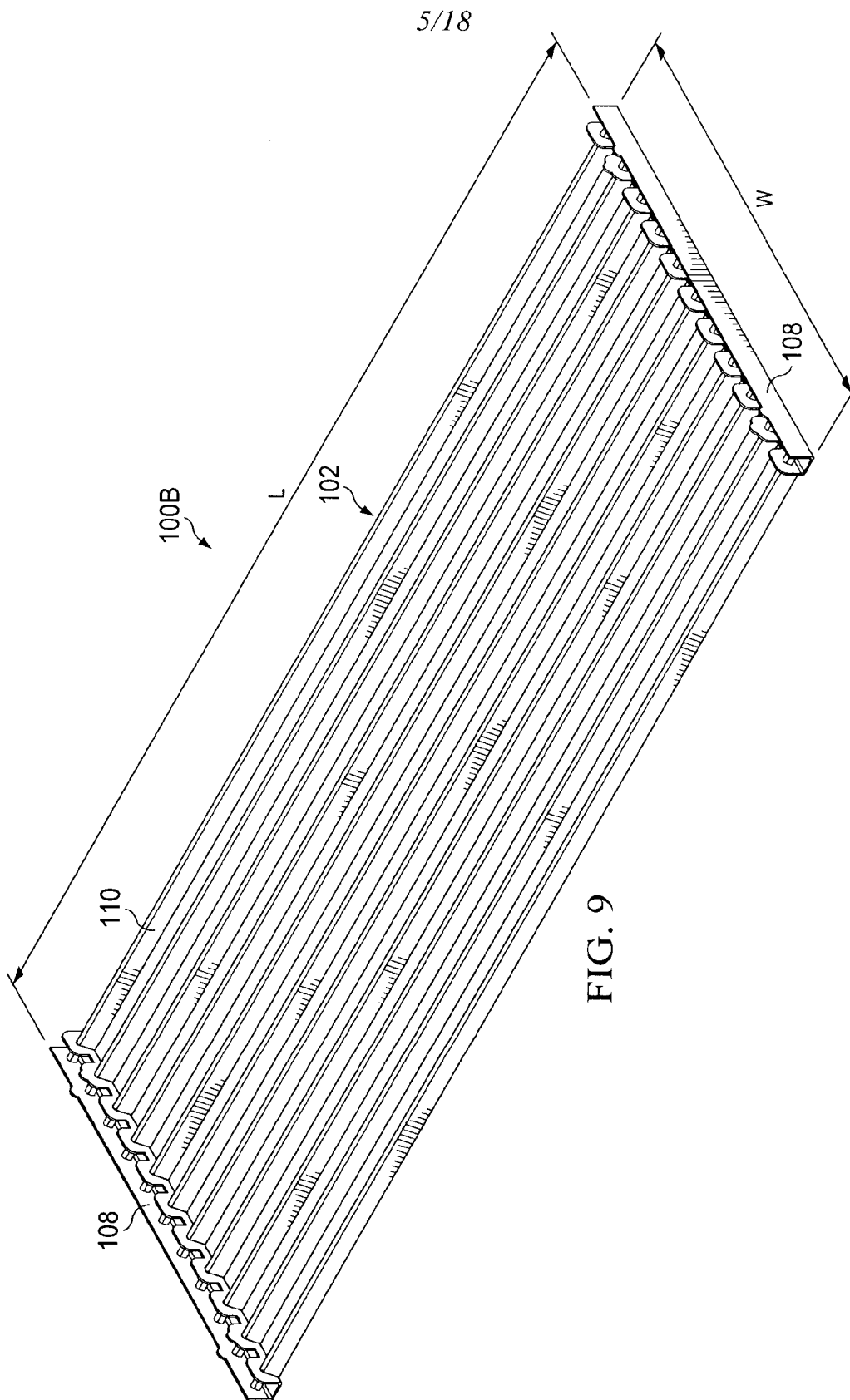


FIG. 9

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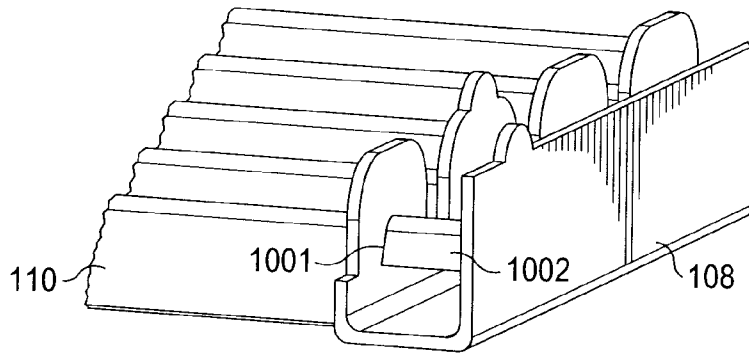


FIG. 10

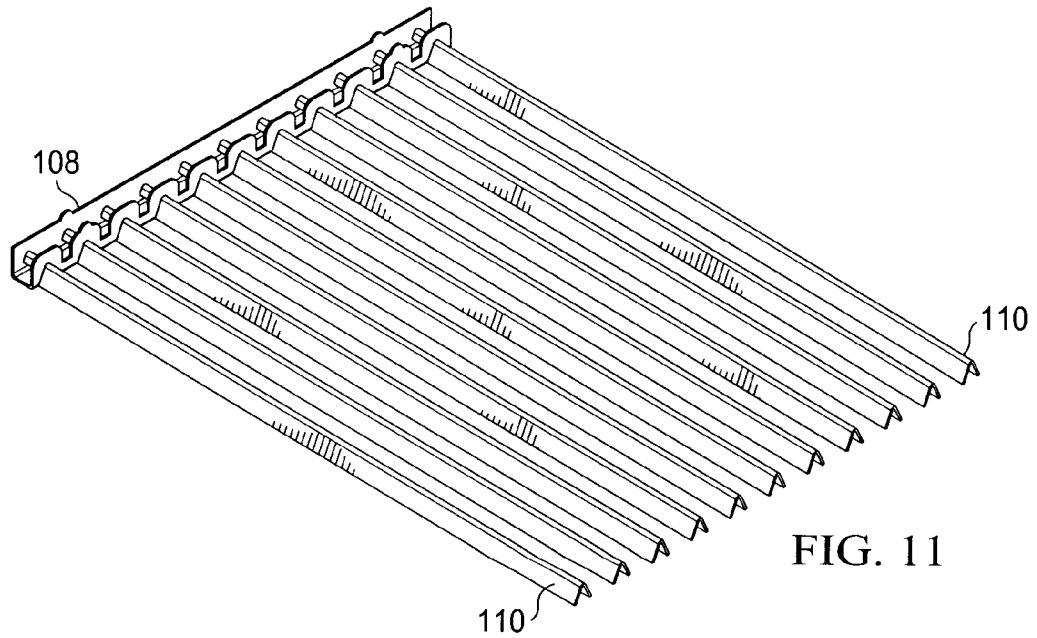


FIG. 11

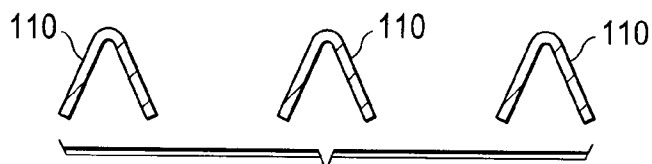


FIG. 12

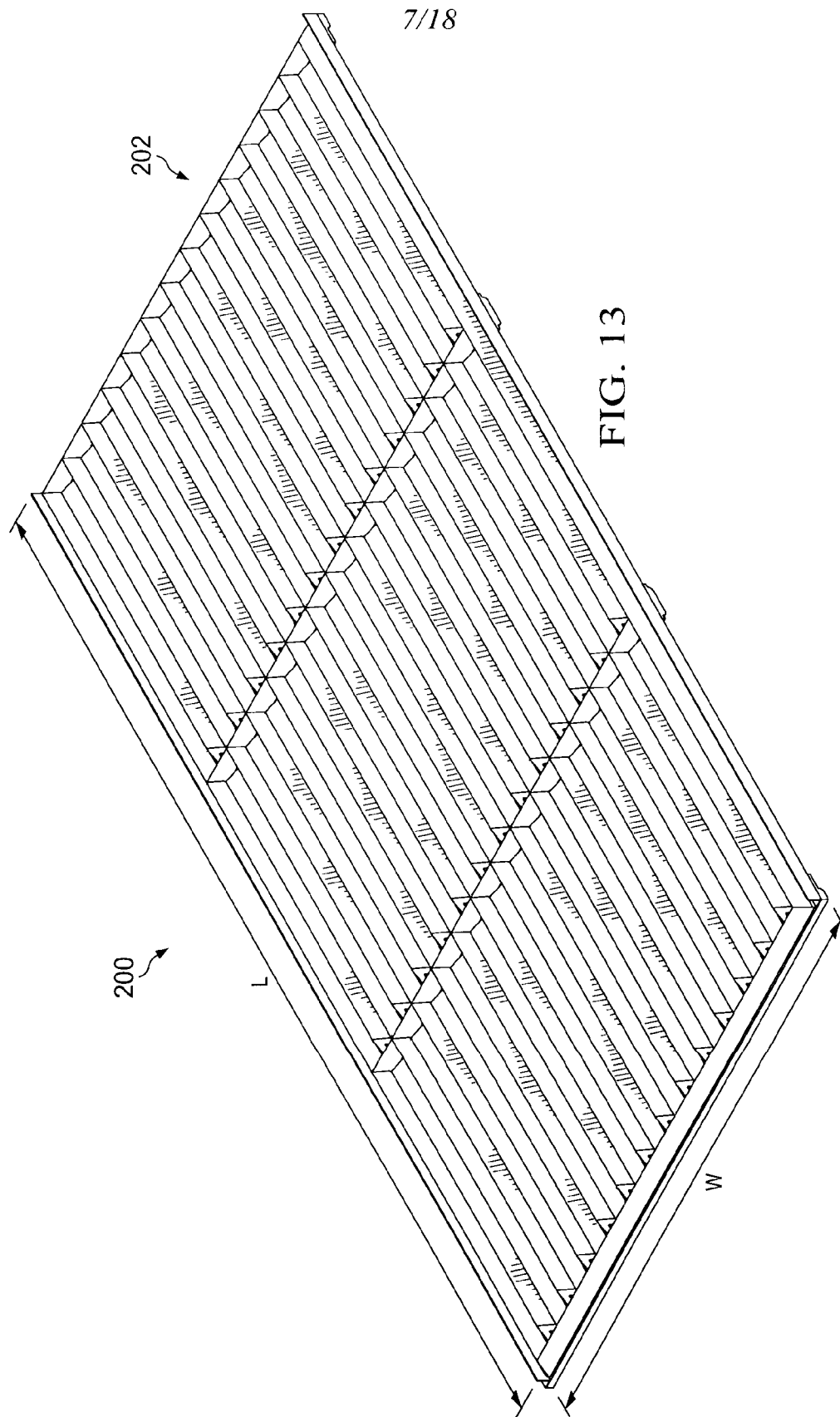


FIG. 13

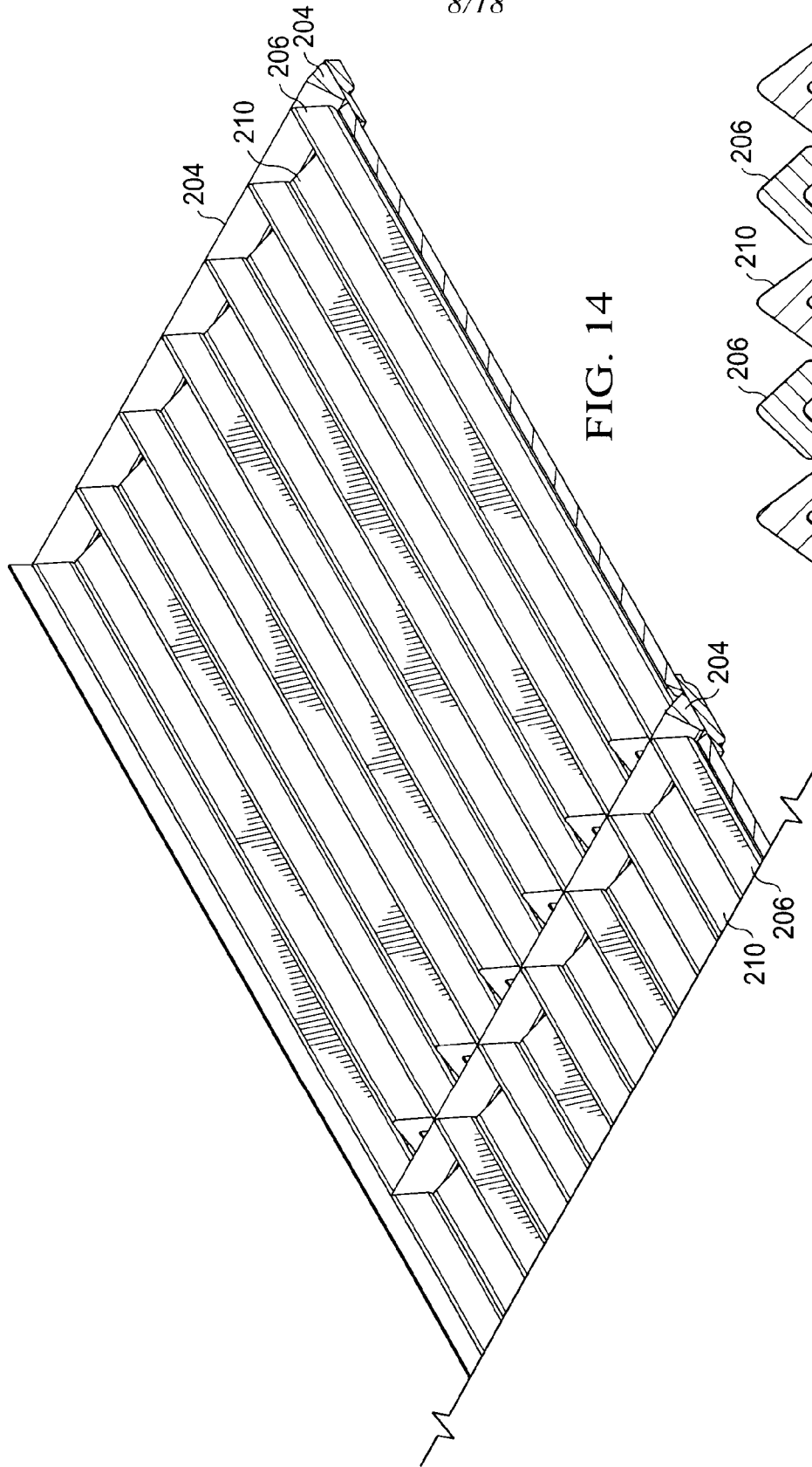


FIG. 14

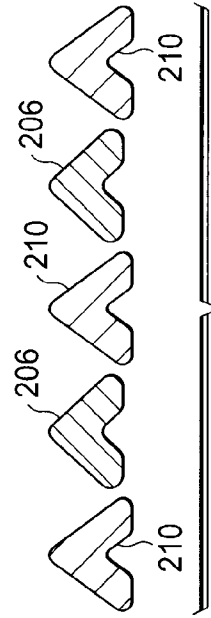


FIG. 15

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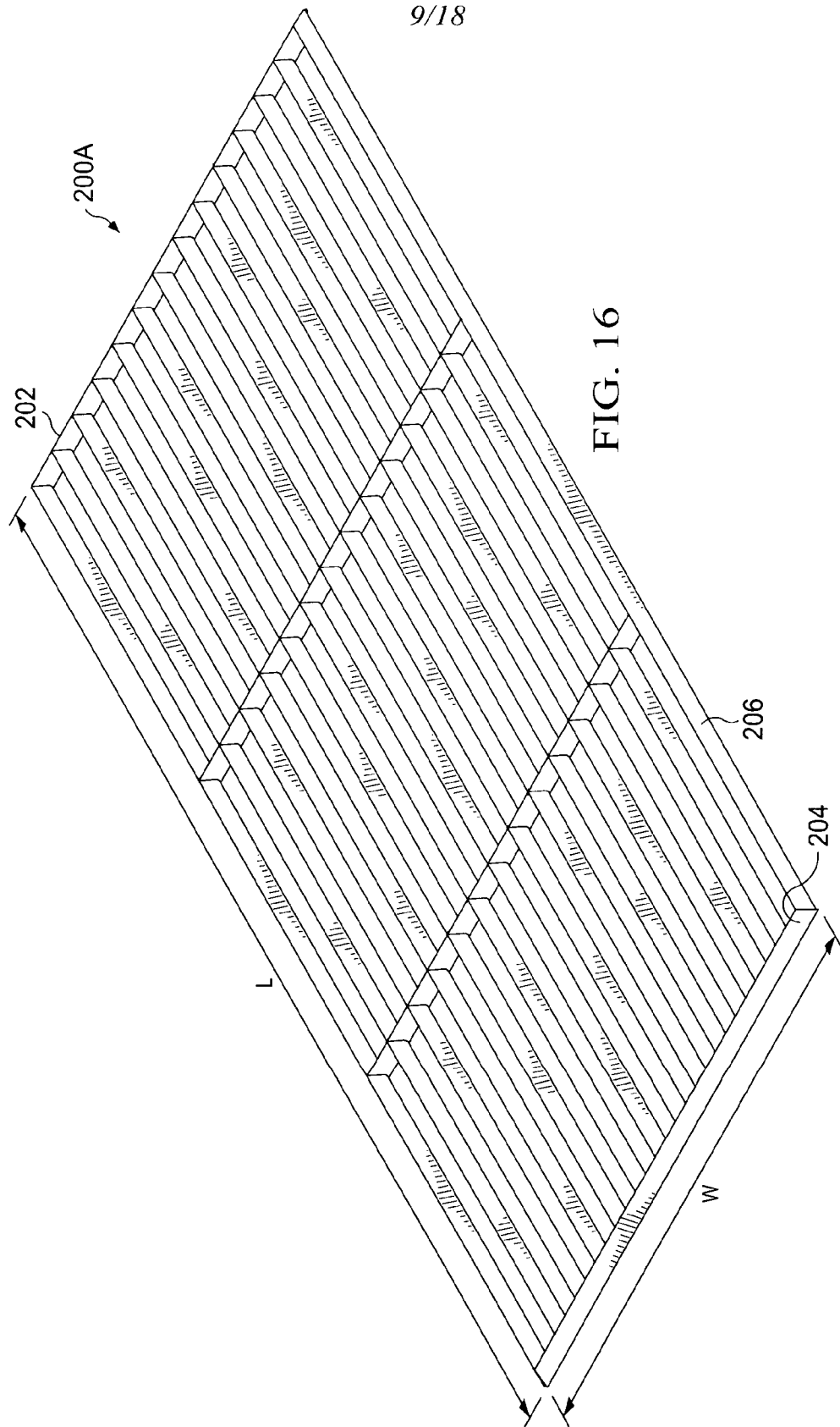


FIG. 16

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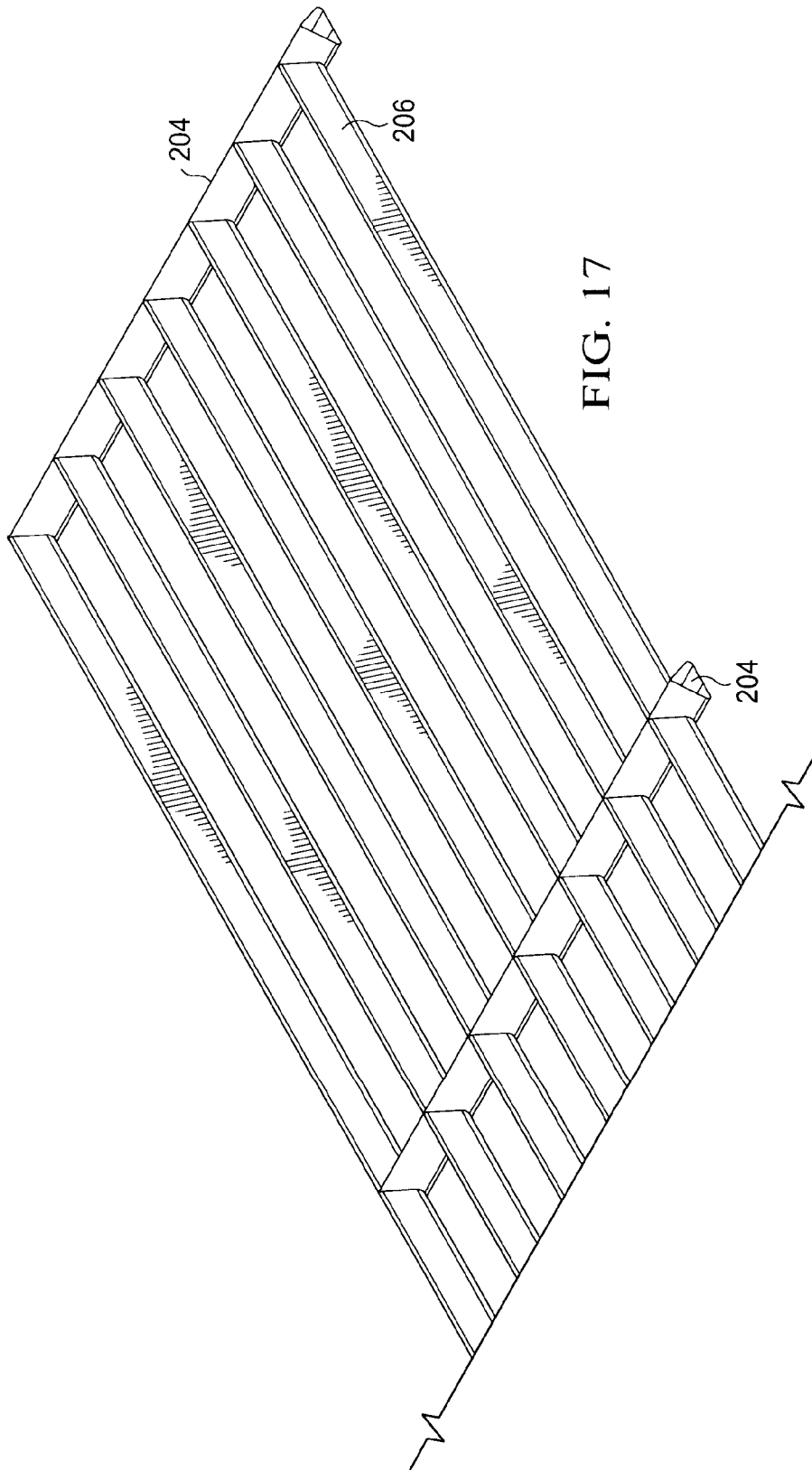


FIG. 17

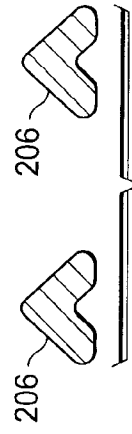


FIG. 18

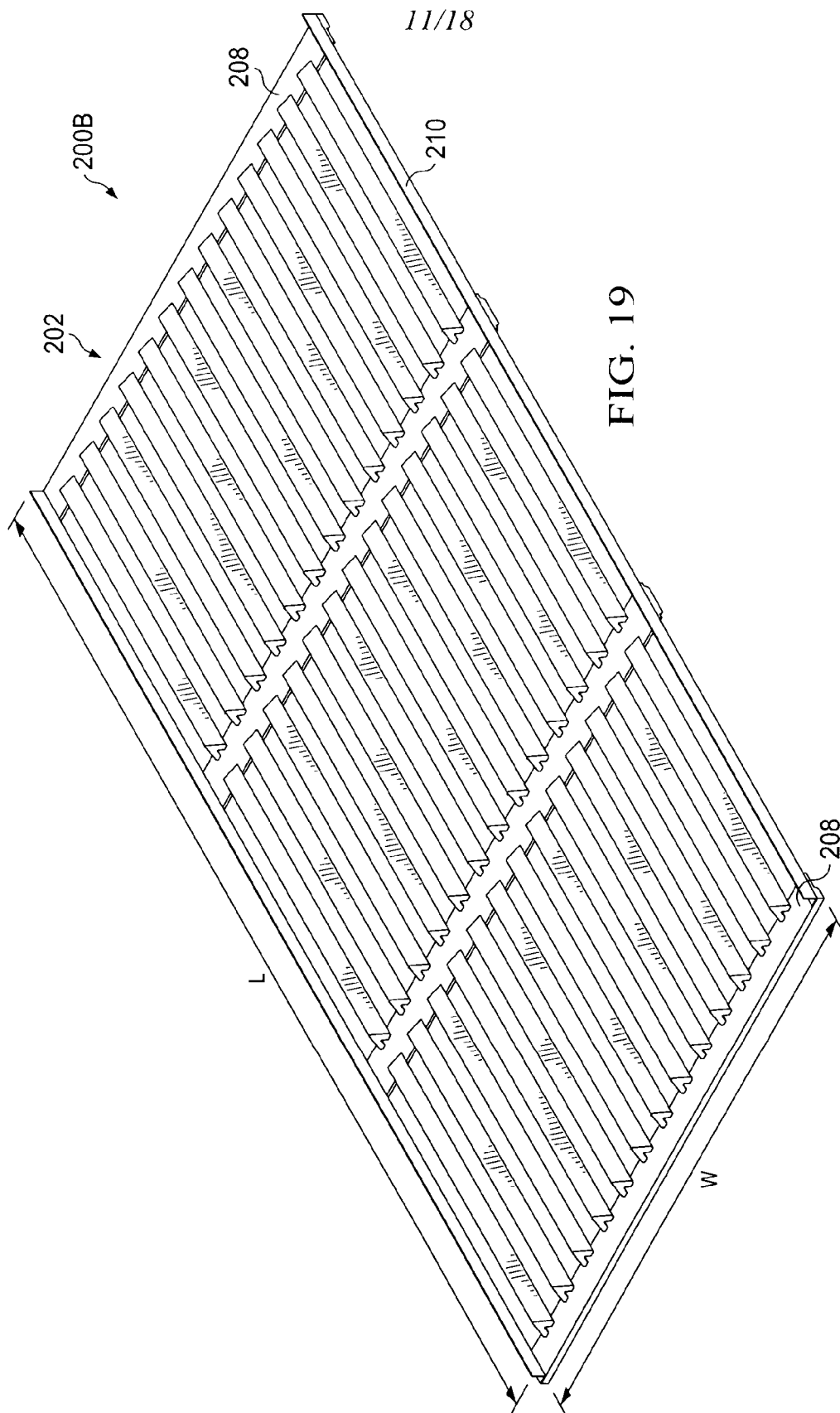


FIG. 19

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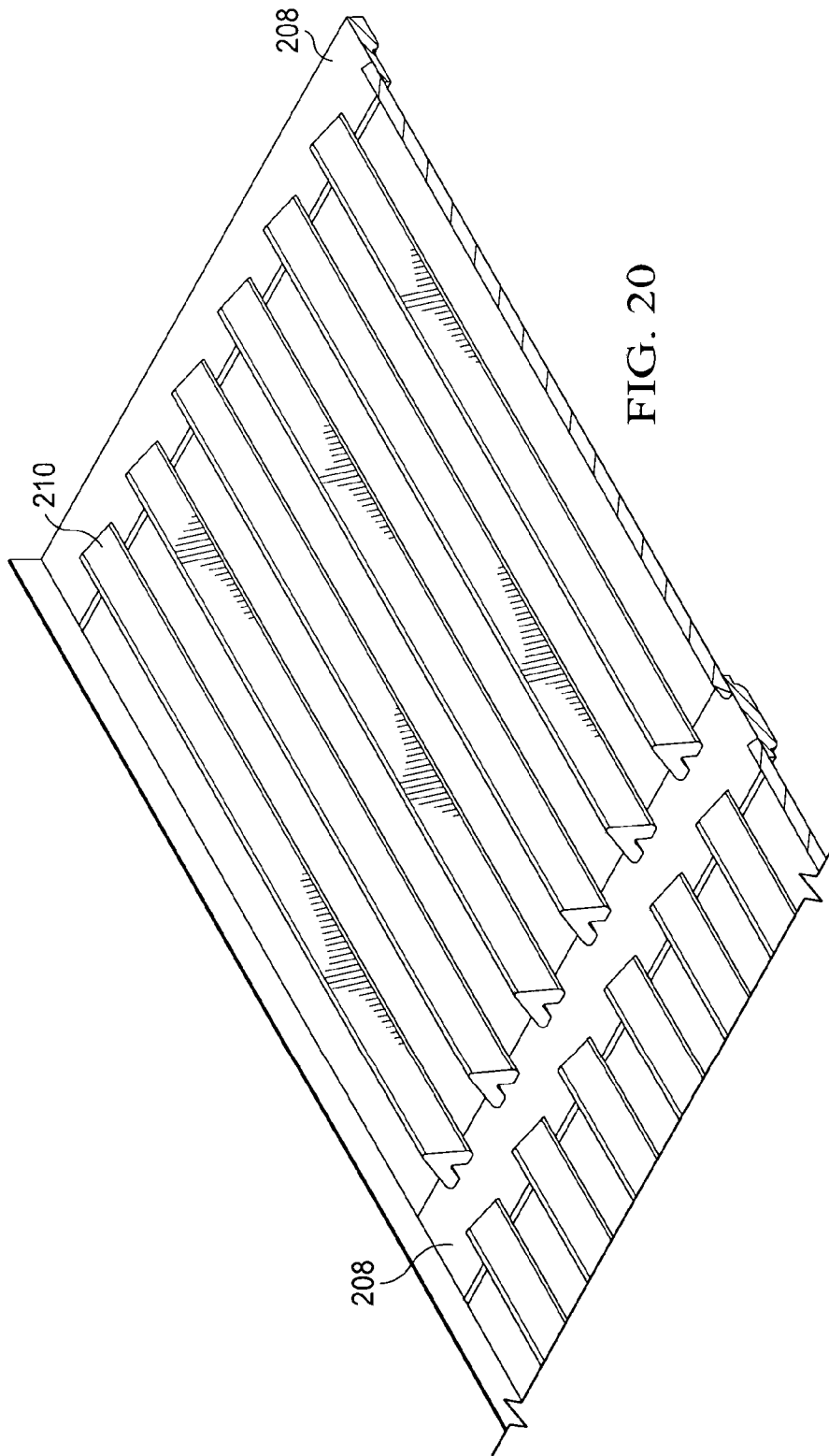


FIG. 20



FIG. 21

FIG. 22A

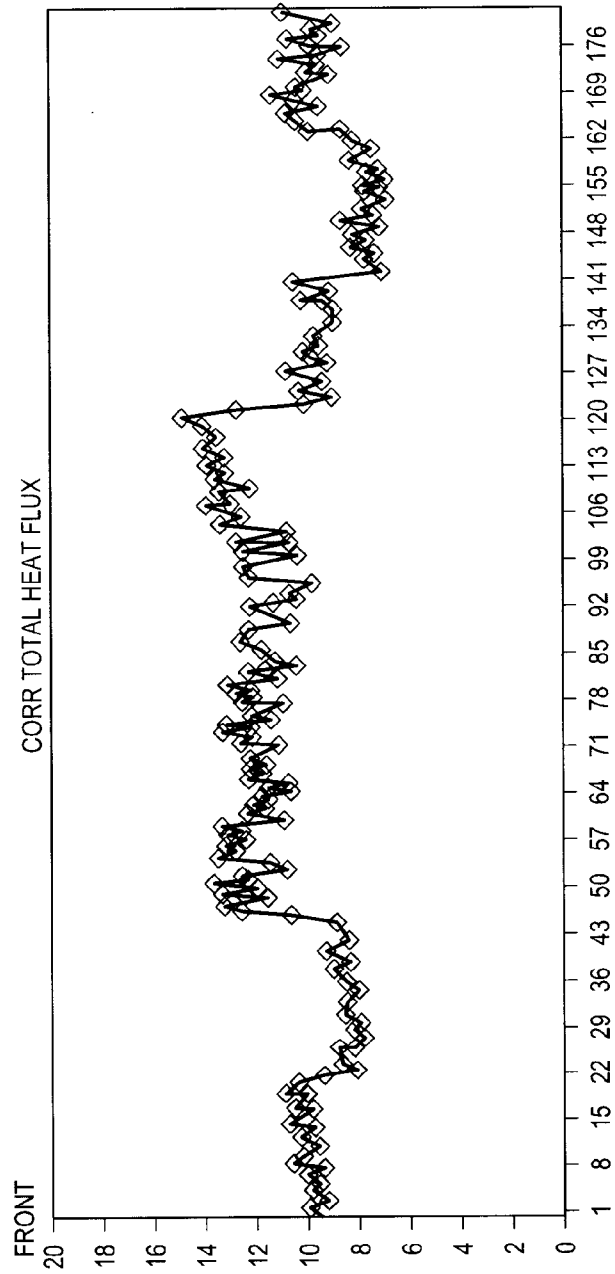


FIG. 22B

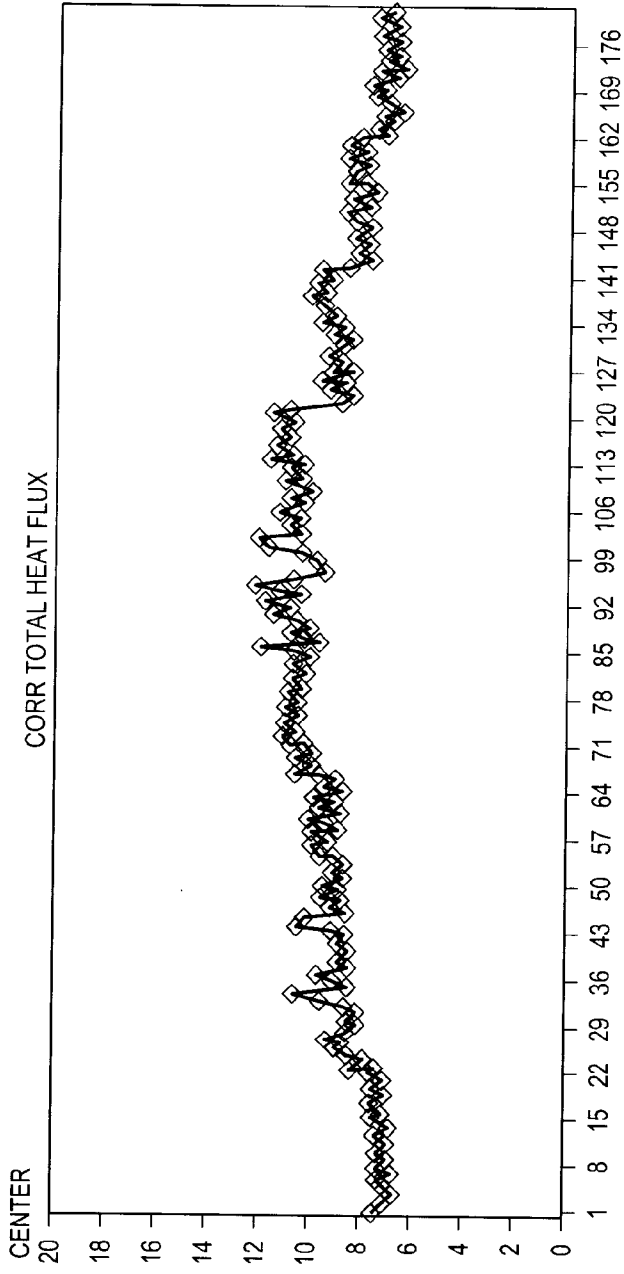


FIG. 22C

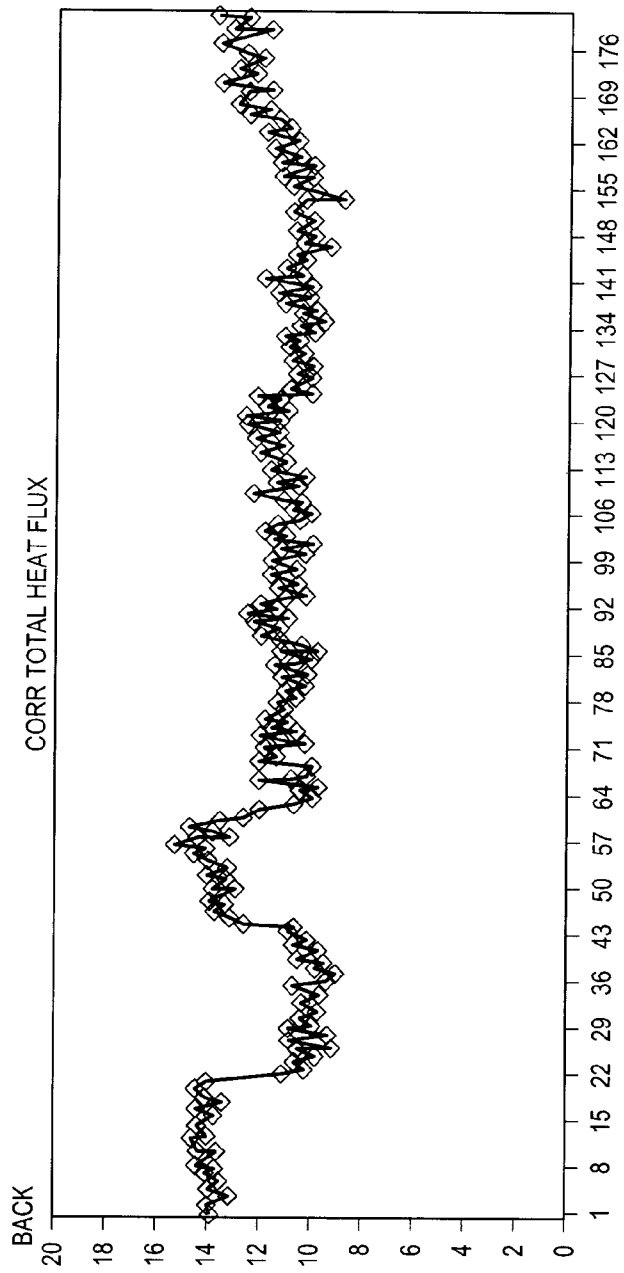
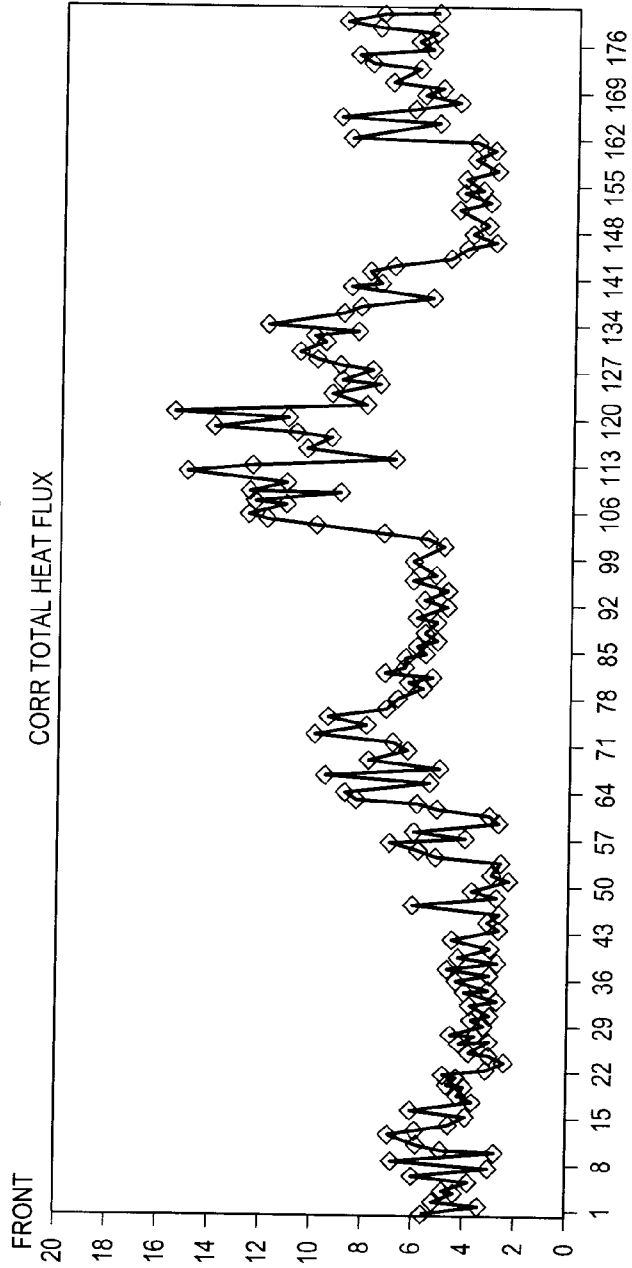


FIG. 23A



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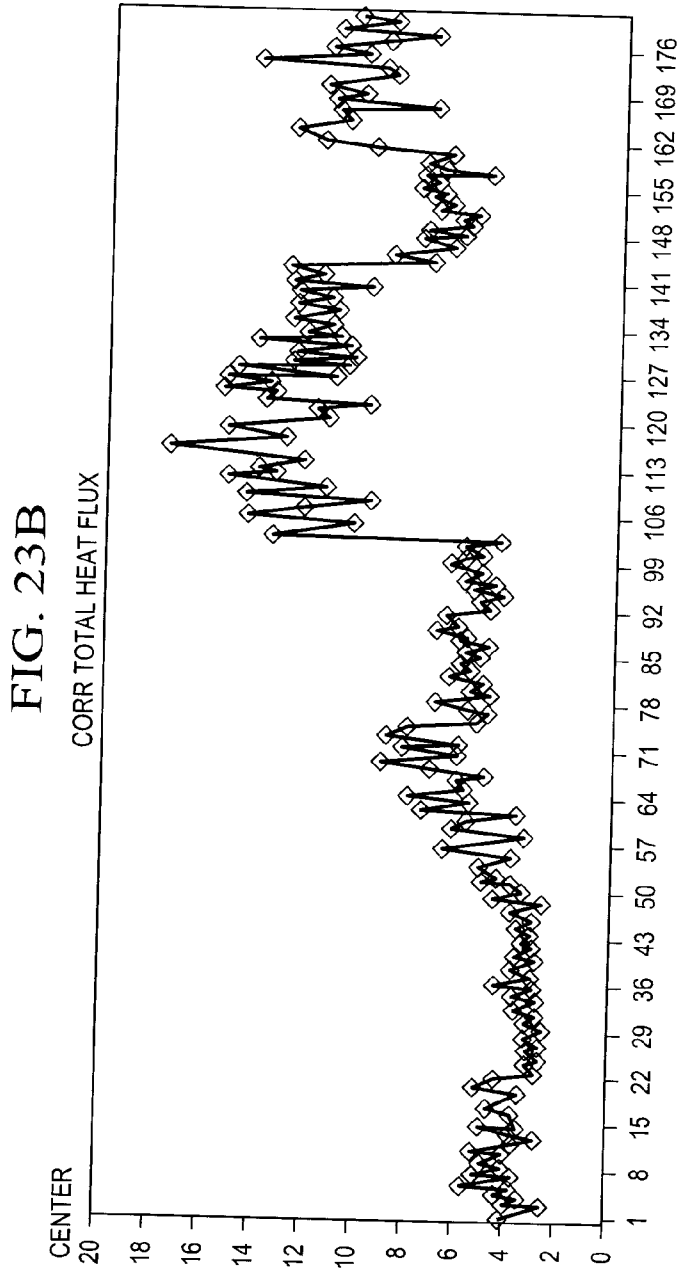


FIG. 23C

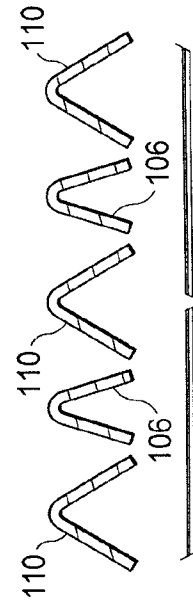
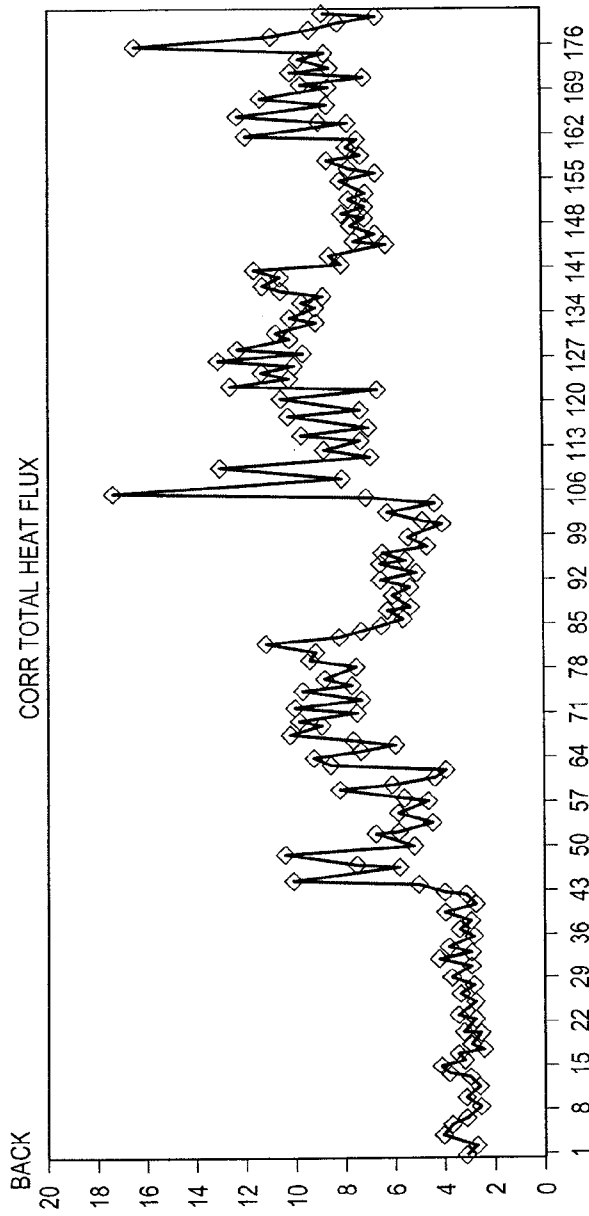


FIG. 24

