Sept. 30, 1941. G. R. BOSSETTA 2,257,670

ELECTRIC BROILER

Filed July 26, 1939

Fig. 1.

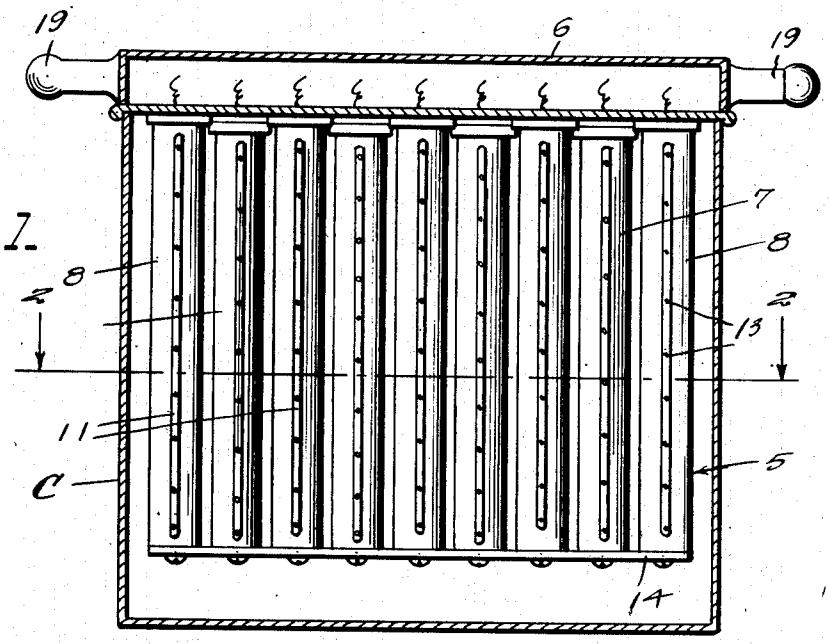
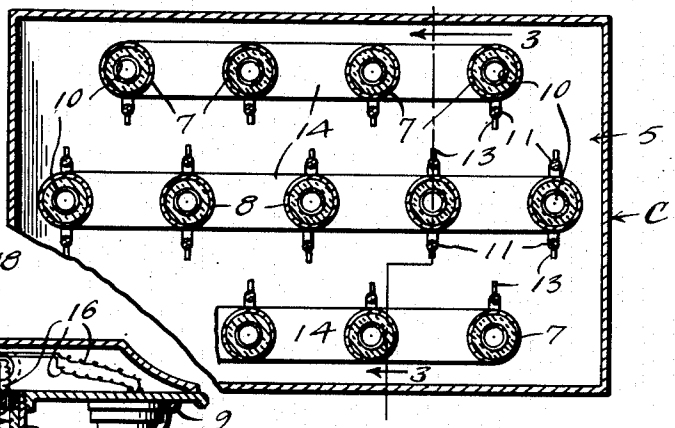


Fig. 2.



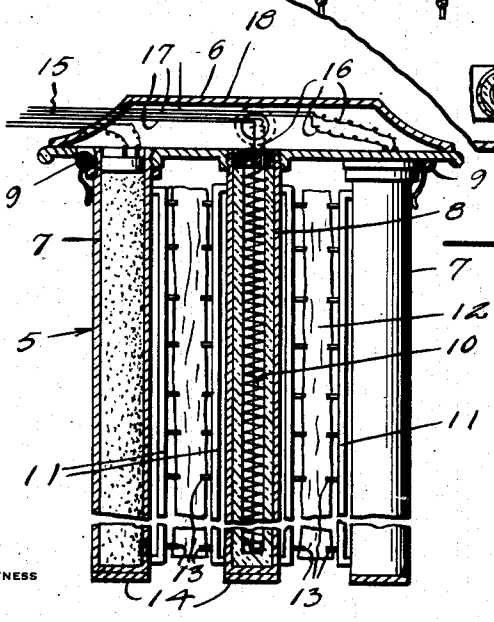


Fig. 3.

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WITNESS

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ELECTRIC BROILER

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Application July 26, 1939, Serial No. 286,684

2 Claims. (Cl. 219—19)

My invention relates to electric broilers and has as one of the principal objects thereof the provision of a device of the above described character equipped with heating units to which are attached foods to be roasted or broiled, for instance frankfurters and the like, whereby the same are maintained in proximity to said units and subjected to the maximum heat of the units.

Another object of my invention is to provide a device of the character described which is simple in construction, durable in use, efficient in operation and economical in manufacture.

Other objects and advantages will be apparent from the following description, appended claims and annexed drawing.

Referring to the drawing wherein like reference characters designate like parts throughout the several views:

Figure 1 is a vertical sectional view of my invention.

Figure 2 is a sectional view taken on the line 2—2 of Figure 1.

Figure 3 is a sectional view taken on the line 3—3 of Figure 2.

In practicing my invention, as illustrated in the drawing, I provide an electric broiler 5 comprising a supporting element, member or cover device 6, the latter being of a hollow construction and having depending from the lower face thereof hinged or pivoted and fixed heating units 7 and 8 respectively. The fixed heating units 8 are arranged between spaced longitudinally extending rows of the pivoted units 7. The units 7 normally depend from the lower face of the member 6 in verticality with respect to the horizontality of the element 6 and are connected to the latter by means of hinges 9. Leaf springs having ends connected to the hinges and opposite ends slidably engaging the units normally maintain the units in said verticality.

Each heating unit comprises a series of relatively spaced tubes, preferably constructed of metal, in which are arranged heating coils 10 with the latter insulated from the tubes by means of clay or other suitable insulating material. Steel rods 11 extend longitudinally of the tubes at the inner or opposing sides of the heating units and are attached at their respective ends to the latter and serve as guards for articles being cooked, for instance frankfurters, steaks or the like 12, from engagement or contact with the tubes. The rods 11 are provided with spaced pins or skewers 13 which project horizontally therefrom and which are adapted to support the steaks between the units.

The lower ends of each row of the heating units are connected together and maintained in aligned relation by plates 14 which serve to effect unitary movement of the outer or pivoted units 7 with respect to the fixed units 8. A switch 15 is provided on the member 6 and serves to connect input conduits 16 with leads 17 extending to and connected to the heating coils 10 of the units whereby electrical energy is supplied thereto for heating said units.

In use, the device is inverted and supported upon the upper face 18 of the member 6 and when thus supported the units 7 may be moved outwardly and away from the units 8 whereby to permit steaks to be skewered on the pins 13 carried on the rods 11. When the steaks are thus placed on the pins, the device is again inverted causing the units 7 to move towards the units 8 thus securing the steaks in a position therebetween. When the device is thus operated, the same is inserted within a container C as illustrated in Figures 1 and 2 of the drawing and with the member 6 serving as a cover for the container and also a support for the units. The member 6 is provided at opposite ends with handles 19 whereby the same may be conveniently lifted from the container.

From the foregoing it will be apparent that when the device is thus positioned within the container and electrical energy supplied thereto, the container will serve to maintain the heat of the units therein and about the steaks and effect broiling of the latter.

It is obvious that the invention is not confined to the herein described use therefor as it may be utilized for any purpose to which it is adaptable. It is therefore to be understood that the invention is not limited to the specific construction as illustrated and described, as the same is only illustrative of the principles of operation, which are capable of extended application in advance forms, and that the invention comprehends all construction within the scope of the appended claims.

What I claim is:

1. In a device of the character described, a support member, a plurality of elongated parallel heating units rigidly secured to the said support in spaced apart relation, a series of heating units at each side of the said rigid units, means pivotally connecting the said side units to the support whereby the said side units are movable to positions parallel with and positions directed angularly from the rigid units, and spring means bearing against the said pivoted units yieldingly

urging the same to inward positions parallel with the rigid units.

2. In a device of the character described, a support member, a plurality of elongated parallel heating units rigidly secured to the said support in spaced apart relation, a series of heating units at each side of the said rigid units, means pivotally connecting the said side units to the support whereby the said side units are movable to positions parallel with and positions directed angularly from the rigid units, spring means bearing against the said pivoted units yieldingly urging the same to inward positions parallel with the rigid units, and spit carrying rods secured in longitudinally extending arrangement on the said units, the said rods being spaced from the units and having their ends inturned for supporting connection with the units.

GASPAR R. BOSSETTA.