

(No Model.)

2 Sheets—Sheet 1.

J. L. HAMILTON.
GRIDDLE.

No. 531,632.

Patented Jan. 1, 1895.

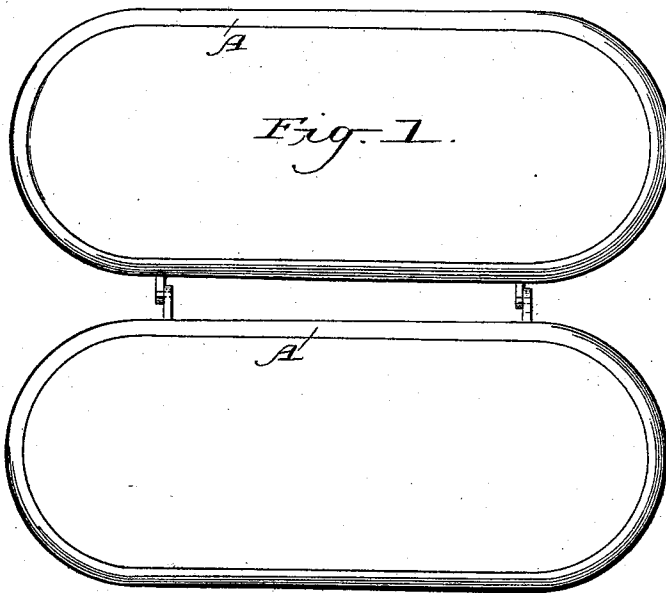
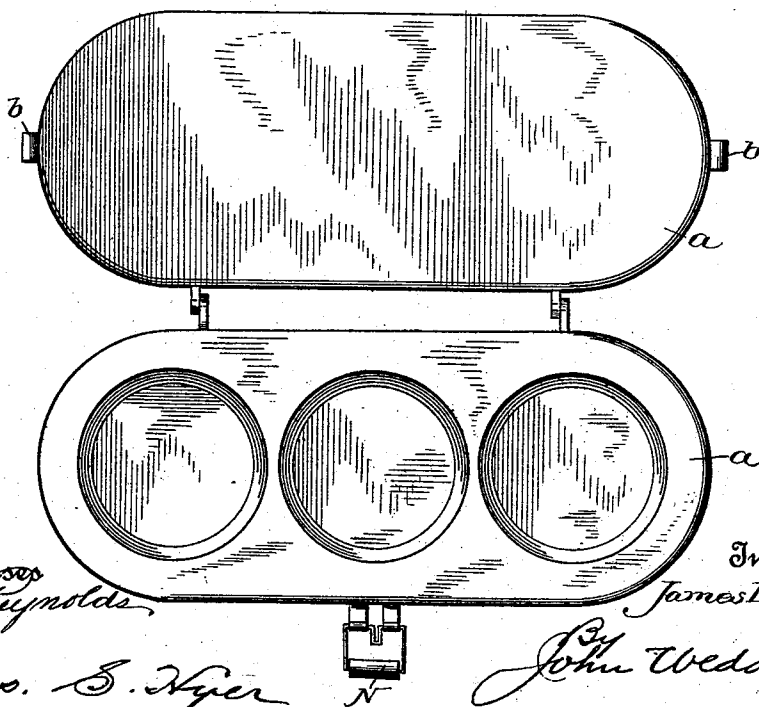


Fig. 2.



Witnesses
J. H. Reynolds

Chas. E. Hyer

Inventor
James L. Hamilton

By John Wedderburn
Attorney

(No Model.)

2 Sheets—Sheet 2.

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Fig. 3.

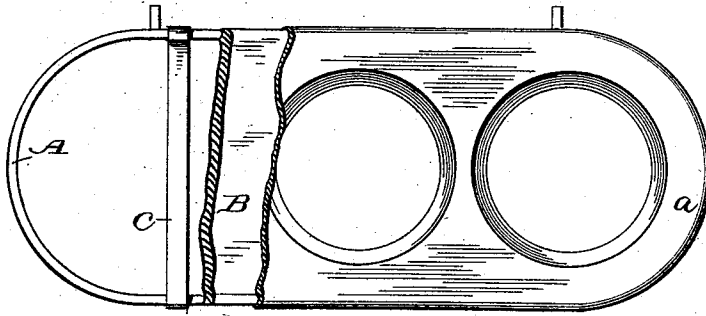


Fig. 4.

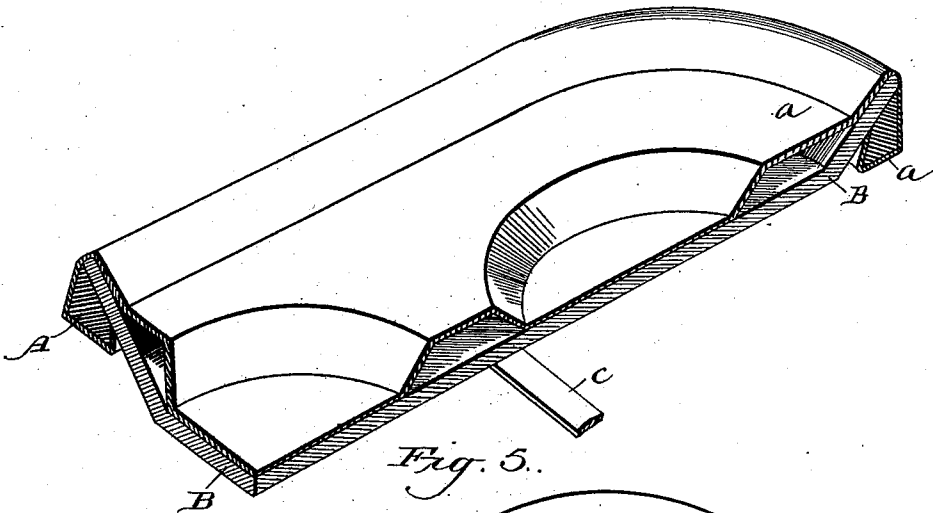
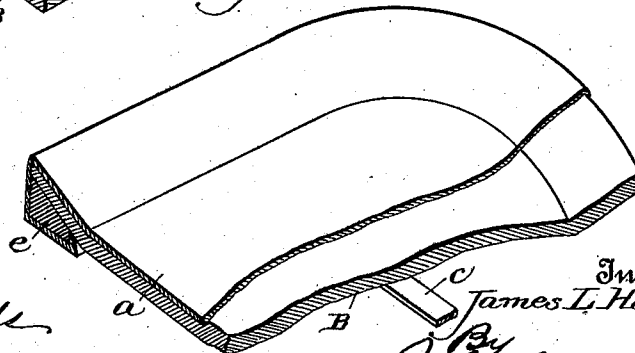


Fig. 5.



Witnesses
J. W. Reynolds
Chas. S. Fyer

Inventor
James L. Hamilton
By *John Wedderburn*
Attorney

UNITED STATES PATENT OFFICE.

JAMES L. HAMILTON, OF ALAMOSA, COLORADO, ASSIGNOR OF ONE-HALF
TO FRANK B. WEBSTER, AND HARRY LEE, OF SAME PLACE.

GRIDDLE.

SPECIFICATION forming part of Letters Patent No. 531,632, dated January 1, 1895.

Application filed March 23, 1894. Serial No. 504,790. (No model.)

To all whom it may concern.

Be it known that I, JAMES L. HAMILTON, a citizen of the United States, and a resident of Alamosa, in the county of Conejos and State of Colorado, have invented certain new and useful Improvements in Griddles; and I do hereby declare the following to be a full, clear, and exact description of the invention, such as will enable others skilled in the art to which it appertains to make and use the same.

This invention relates to griddles, and aims to provide a pan of this character which will be light, distribute the heat equally over its surface, and prevent the cakes from burning while being thoroughly cooked.

The improvement consists essentially of a griddle, composed of a light but stout frame, a sheet metal body portion, and an exterior lining of asbestos.

The improvement further consists of the novel features which hereinafter will be more fully described and claimed, and which are shown in the annexed drawings, in which—

Figure 1, is a plan view of a griddle embodying the invention. Fig. 2, is a similar view of a modified form showing a series of molds or depressions. Fig. 3, is a plan view of a griddle having depressions or molds, parts being broken away. Fig. 4, is a detail view of the form shown in Fig. 3 on a larger scale. Fig. 5, is a modification.

Similar letters refer to corresponding parts in the several views.

As shown in Figs. 1 and 2, the griddle is complete with face up and illustrated in two forms, each comprising two parts and constructed as follows: The base is composed of a light malleable cast frame A, with the ends round. This frame is of suitable dimensions being about fifteen inches long and six inches wide, and is provided in pairs which are attached together with two sets of hinges, cast with and forming part of the frame. The frame from the bottom edge to the top is about one-fourth of an inch, and from outside edge to inside edge is about one-half of an inch, and is beveled from the outer top edge to the lower inside edge. The frames of a double griddle are exact in construction. Over this frame and about four inches from each end are two strips c of very light tin with ends attached to the

frame on each side. Next over this strip is stretched a piece of asbestos B about one-eighth of an inch thick with edges over-lapping the frame at all points constituting a covering, and over this covering B is stretched a sheet of thin steel a, about the size of No. 27 with surface polished. This sheet of steel and asbestos are countersunk with dies over the inside bevel of the frame down to a point where the asbestos on the bottom side will be on an exact line or a little below the bottom line of the frame after the iron has been passed underneath. This will bring the asbestos surface in contact with the face of the stove. The steel is passed over the top of the frame, down the sides, and underneath to the lower inner edge of the frame when it is pressed up one-eighth of an inch flat against the lower bevel of the frame. This construction will keep the steel from springing out or down and after the steel is countersunk on the inside of frame (making a dish shaped utensil), the bevel of the steel will hold the asbestos firmly in place, and the two strips c pass underneath the asbestos, and keep the latter from sagging from the steel underneath. The ends of this steel sheet at an inch on each side of the exact center of circle and on the outside edge of the frame is cut up from the outer edge of steel to the top of the frame and curled up so as to form handles b.

In the form of griddles shown in Figs. 2, 3, and 4, the manner of construction of frame and under strips is identical with the main side above described, also the asbestos and steel. This form differs only in the manner of depression in which form molds, three in number, Fig. 4, enlarged from the other illustrations shows the details of construction. The steel is countersunk on the inside about one-eighth of an inch all around the frame and then brought back to an exact level with the upper edges at the point where the edge of the molds will be countersunk. These molds are countersunk so that the bottom will be about one-fourth of an inch smaller than the top. The bottoms of the molds rest on the asbestos and the molds are sunk low enough to press the asbestos on the face of the stove as in the case of the main side of the griddle.

It will be seen that underneath the steel commencing at the frame and up to the edge of the sides of the molds, will be an air chamber through which will circulate hot air, thus distributing the heat evenly throughout the entire length of the cooking surface. These molds are about four inches in diameter, and from the top of same to bottom where they rest on the asbestos, will be about one-fourth of an inch.

The handle N used to tip the moldingside of the griddle is formed in the following manner: Two pieces n of steel are cut from the upper sheet and passed straight out from the frame about an inch with the ends curled to form a hole. Through these holes are passed a wire with ends projecting out from the frame about one-half of an inch, and then curled to a meeting point. These ends are on the inside of each steel strip, and pass out of the holes on the outer sides and then carried straight up about three inches and pass into a wooden handle. This arrangement keeps the handle always in proper position so it cannot drop over onto the stove and get hot.

The advantages of this griddle are many. The iron frame used in the base of construction keeps the griddle in shape and prevents it from warping. The strips used underneath serve as a support to the material above. The asbestos used against the face of the stove with steel pressed next above and against it, makes an even heat and prevents the cakes from burning. The molds shape the cakes into a desirable form, and the steel being highly polished prevents the cakes from sticking to the surface of the griddle. It will thus be seen that in the molding side of the griddle, the place where the batter is first placed, the air chamber that is formed by the countersink of the steel above, makes an evenly distributed heat, cooking all the cakes the same, and further the asbestos used underneath the molds, prevents the cakes from burning, and when they are properly cooked on the one side, by taking hold of the handle N, the griddle is turned over face to face with the main side, thus depositing the cakes bottom side up on the main side to be cooked on the raw side. As above described the cakes will not stick when being turned. The cakes will cook through uniformly without burning on the surface as in the case of any other griddle used. It will also be seen that six cakes can be cooking at one time making a matter of saving in time, and further the machine can be manufactured so cheap that it will bring it within the reach of everybody.

Fig. 5 shows another manner in which the steel sheet will be countersunk on the bevel

of the frame and bearing down on the asbestos will hold it in place, also the manner in which the steel will be bent over the outer edge of the frame, and brought underneath of the frame and curled around a rib e on the lower and outer edge of frame to form a sure and perfect clinch. This rib e is formed by a groove in the under face of the frame parallel with and near the outer edge. The groove may be conveniently located and is designed to receive the edge of the sheet which is bent or turned therein. This upper face of the frame is beveled from the outer edge to the inner edge, the bevel extending to the bottom face to bring the edge of the frame close against the asbestos sheet at the point of flexion.

Having thus described the invention, what is claimed as new is—

1. A griddle or like utensil, composed of a frame, a sheet metal body portion overlapping the upper face of the frame and secured thereto, and an exterior covering of fire proof material, substantially as described.

2. A griddle or like utensil composed of a frame, a sheet metal stretched over the upper face of the frame and secured thereto, and depressed between the sides of the frame, and a covering of asbestos exterior to the sheet and held in place between the frame and the edge portions of the sheet metal, substantially as described.

3. A griddle or like utensil composed of a frame, a sheet metal body having its edge portions bent around the sides of the frame and clinched, and a covering of asbestos exterior to the sheet metal body, substantially as described.

4. A griddle or like utensil composed of a frame, a sheet metal body secured at its edges to the frame, an exterior covering of asbestos or other fire proof material, and strips secured at their ends to the frame and arranged to support the covering, substantially as set forth.

5. A griddle or like utensil, composed of a frame, beveled on its upper face from the outer to the inner side, a sheet metal body stretched over the frame and secured at its edge portions thereto and depressed between the sides of the frame, and asbestos covering, and strips secured at their ends to the frame and adapted to support the said covering, substantially as described.

In testimony whereof I have signed this specification in the presence of two subscribing witnesses.

JAMES L. HAMILTON.

Witnesses:

HERBERT E. JOHNSON,
CHALMERS H. MCNEELAN.