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2,297,332

ROASTING AND TURNING CRADLE FOR MEAT

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Fig. 1.

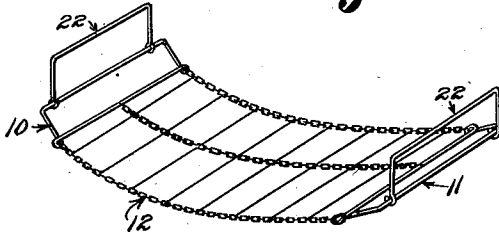


Fig. 2.

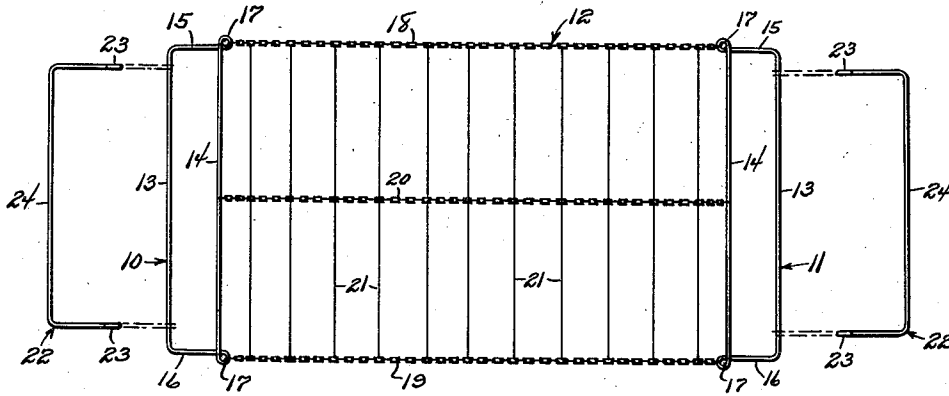
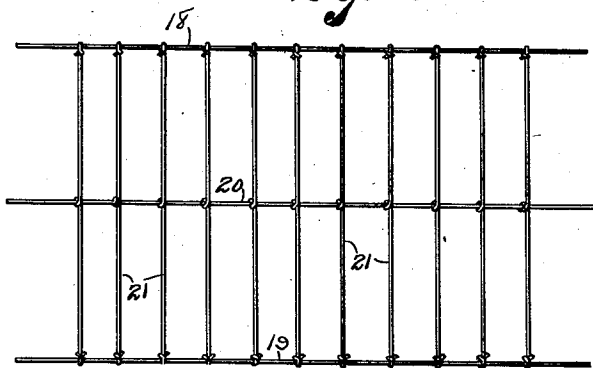


Fig. 3.



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ROASTING AND TURNING CRADLE FOR MEAT

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3 Claims. (Cl. 53—6)

My invention relates to new and useful improvements in cooking utensils.

An important object of my invention is the provision of a cradle or rack that finds particular, though not exclusive, application in the cooking of meats and that is provided with an inherently flexible body for receiving and retaining the article being cooked, the ends of the body having inherently rigid members attached thereto which permit the body and its contents to be readily manipulated to most advantageously position the article for cooking purposes.

Another object of my invention is the provision of a device of the above-mentioned character that includes a unique handle means suitably formed for detachable application to the rigid end members whereby to permit the cradle to be easily manually shifted from one position to another at such times as it is necessary to move the article in order to effect proper cooking of the same.

Other objects and advantages of my invention will be apparent during the course of the following description.

In the drawing, forming a part of this specification, and wherein like numerals are employed to designate like parts throughout the same,

Figure 1 is a perspective view of a cooking rack embodying my invention,

Figure 2 is a top plan view thereof and showing the handles removed therefrom, and

Figure 3 is a modification of the cradle.

In the accompanying drawing, wherein for the purpose of illustration, is shown a preferred embodiment of my invention, the numerals 10 and 11 designate rigid end frames connected by a flexible latticed cradle 12.

Attention is first directed to the form of the invention illustrated in Figures 1 and 2. Each of the end frames includes spaced parallel side portions 13 and 14 integrally connected by the end portions 15 and 16. Loops 17 are fashioned at the juncture of the end portions with the side portion 14 and the flexible stringers 18 and 19 of the cradle are attached thereto. If desired, and I have found it expedient, an intermediate stringer 20 may be provided which last stringer has the opposite ends thereof connected to the side portion 14 of the end frames substantially intermediate the loops 17. The stringers 18, 19 and 20 are here illustrated as comprising small chains, though obviously any means having a like flexible character may be used. A plurality of spaced parallel transverse tie elements 21 extend

along the entire length of the stringers 18, 19 and 20.

I prefer that the cradle of this form of the invention be constructed of a suitable durable material and the use of chains for the stringers and of light metallic rods for the transverse tie elements achieves entirely desirable results. I place the article to be cooked, such as a roast, or the like on the cradle and place the rack and roast in a suitable roaster. The end frames 10 and 11 of the frame are permitted to rest on the bottom of the roaster at opposite sides of the roast and with the cradle extending beneath the roast. It may be necessary or desirable at various intervals during the cooking of the roast to turn the same or otherwise reposition it if the best results are to be achieved. This operation may be easily and expeditiously accomplished by means of the U-shaped handles 22. I provide one of the handles for each of the end frames and each handle is constructed of wire or a like metallic rod fashioned into an essentially U-shaped formation. Each end of the handle is formed with a hook 23 so that the handles may be grasped by the middle portion 24 and inserted into the roaster to effect detachable engagement of the hooked ends thereof with the outer side member 13 of the end frames 10 and 11. If the handles are lifted, the essentially flexible stringers of the cradle will accommodate the cradle to the roast and the transverse tie elements 21 will wrap therearound to efficaciously hold the same against displacement. By properly manipulating the handles, the roast may be positioned in any desired manner or it may be transferred from the roaster with ease and dispatch. After the article being cooked has been suitably positioned, the end frames 10 and 11 are again lowered into the roaster and the handles detached therefrom.

Figure 3 illustrates a modified form of the cradle in that each of the stringers 18, 19 and 20 and the transverse tie elements 21 are formed of cord. While only the cradle is here illustrated it is to be understood that the opposite ends of the stringers are tied or otherwise secured to rigid frame members of the type illustrated and described in connection with the first form of the invention. A cradle of the type illustrated in Figure 3 may be easily prepared and a new cradle should be provided for each article being cooked. The opposite ends of the transverse tie members are tied to the stringers and this cradle, while of an essentially impermanent character, will efficaciously support and retain a roast or other article disposed thereon. Also, the cradle

here illustrated will readily accommodate itself to the particular shape of the article being cooked when the rigid end frames 22 are lifted by the handles to effect repositioning or removal of the article.

It will be readily apparent that, in operation, the cradle and end frames will lie flatly against the bottom of the roaster or other receptacle and that the frame when thus disposed will require a minimum of space. This is a matter of extreme importance if the roaster being used is of a size which will just accommodate the roast or other article being cooked. The unique construction of the rack which permits it to lie flatly on the bottom of the roaster also promotes ease and speed of manipulation by one person when it is desired to move or replace the roast. A minimum of time and skill is required to effect application of the handles to the end frames and the person performing the operation may easily move or turn the roast by shifting or rotating the ends of the racks. The inherently flexible nature of the cradle permits it to accommodate itself to the roast and obviates the necessity of the use of a fork or the like to effect turning thereof. It will be readily apparent that, upon lifting of the end frames by the handles, the cradle will wrap about the roast to efficaciously prevent the same from inadvertently dropping from the cradle.

If the cradle is made of cord as illustrated in Figure 3, it may be manufactured at low cost whereby to permit a new cradle to be used for each article being cooked.

It is to be understood that the form of my invention, herewith shown and described, is to be taken as a preferred example of the same, and that various changes in the size, shape and arrangement of parts may be resorted to without departing from the spirit of my invention or scope of the appended claims.

Having thus described my invention, I claim:

1. A cooking utensil comprising a latticed cradle having flexible longitudinal strips and rigid transverse strips; rigid, essentially rectangular frames fixedly secured at the opposite ends of the said cradle; and a U-shaped handle member for each of the said frames, said handle members having hooked ends removably connected to the frames to permit the said utensil to be properly manipulated to most advantageously position the article being cooked.

2. A cooking utensil comprising a latticed cradle having flexible longitudinal strips, a plurality of rigid strips extending transversely of the said longitudinal strips, a rigid transversely elongated frame secured to each end of the said cradle, and a handle member pivotally connected to each of the said frames.

3. In a utensil of the character described, a plurality of flexible longitudinally extending strips, a multiplicity of rigid strips extending transversely of the said longitudinal strips, a pair of rigid rectangular shaped frames secured to the opposed ends of the said longitudinal strips, and a pair of handles attached to the said frames.

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