July 31, 1923.

1,463,633

E. R. SMITH

RESTAURANT ROOM

Filed Dec. 12, 1921

2 Sheets-Sheet 1

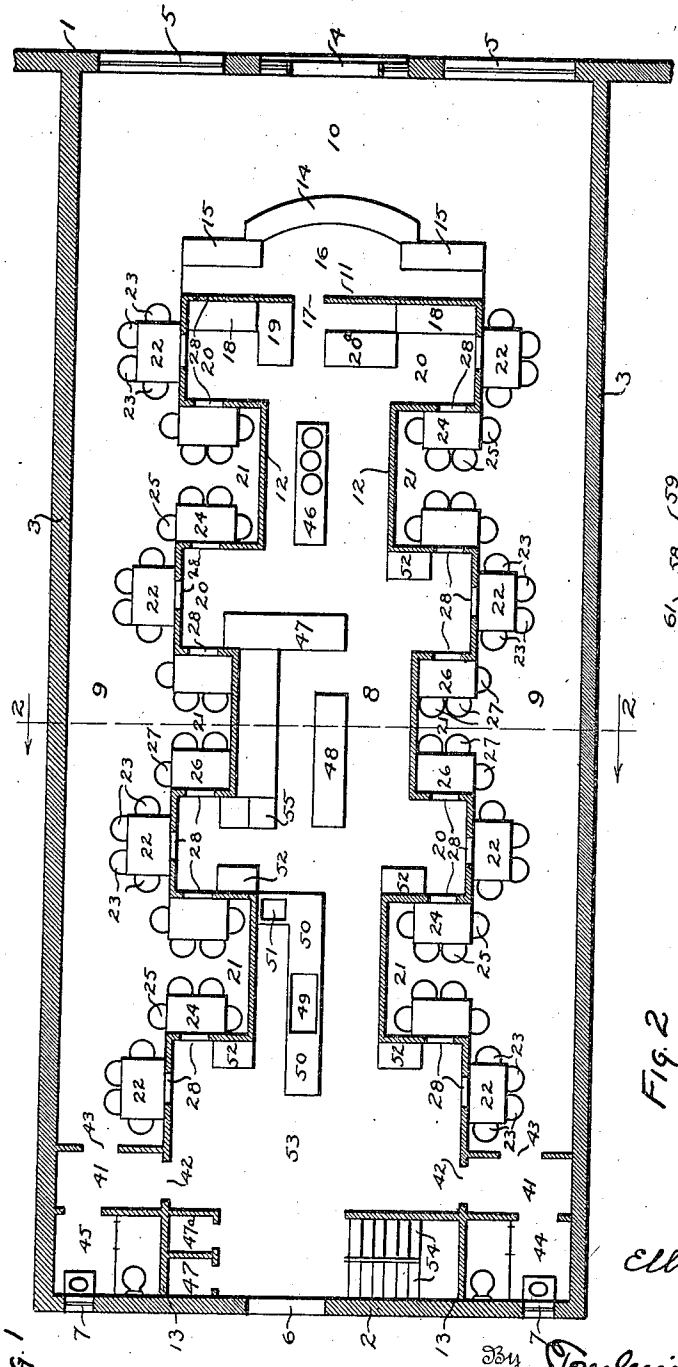


Fig. 1

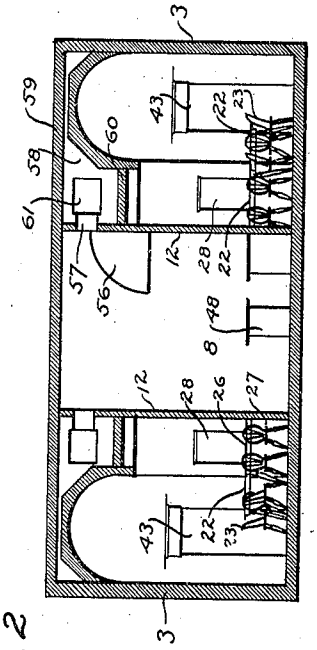


Fig. 2

Inventor

Ellasson R. Smith

By Paulsen & Paulsen,

Attorney

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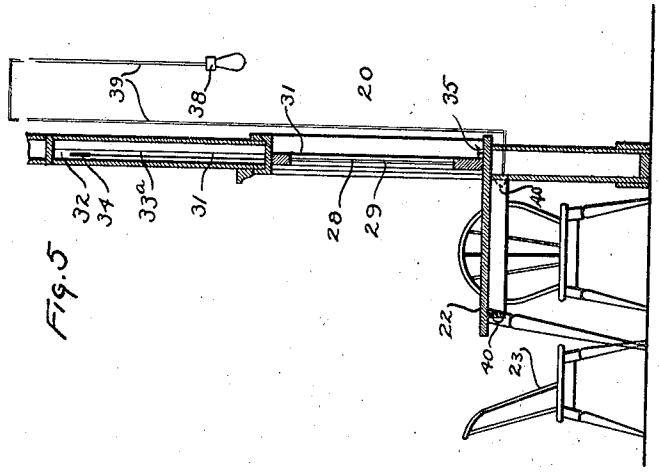


Fig. 5

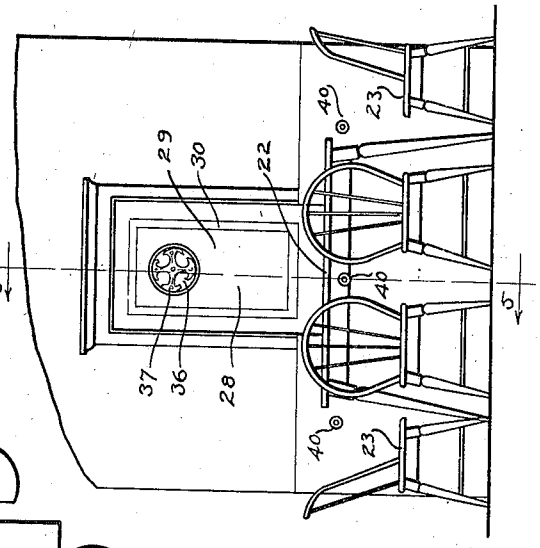


Fig. 4

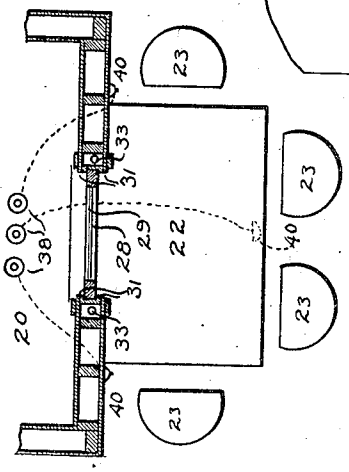


Fig. 3

Inventor

Ellasson R. Smith

By Fauleuin & Fauleuin,

Attorney

Patented July 31, 1923. 1,463,633

UNITED STATES PATENT OFFICE.

ELLASSON R. SMITH, OF DAYTON, OHIO.

RESTAURANT ROOM.

Application filed December 12, 1921. Serial No. 521,889.

To all whom it may concern:

Be it known that I, ELLASSON R. SMITH, a citizen of the United States, residing at Dayton, in the county of Montgomery and State of Ohio, have invented certain new and useful Improvements in Restaurant Rooms, of which the following is a specification, reference being had therein to the accompanying drawing.

This invention relates to improvements in restaurant rooms, and comprises in the one room a central culinary hall and dining corridors which border the hall and are separated therefrom by partitions formed with a succession of angles to increase the wall line in the dining corridors, and create transepts in the corridors and alcoves in the culinary hall, whereby the dining table areas are increased, the wall line for the distribution of tables is lengthened and accessibility of the tables from the culinary hall facilitated for service purposes.

My improvements further consist in arranging the dining tables with their backs against such partition, along such extended wall line, and in providing for each table a wicket adapted to close and open a pass window to give access to the table by an attendant within the culinary hall, this arrangement being strung along the partition, and by reason of the transepts resulting in bringing a group of several windows, say three, close together so that one attendant can serve that many tables and be close to all of them.

Further peculiarities will be brought out in detail in this specification.

In the accompanying drawings:

Fig. 1 is a plan view of a restaurant room showing my invention;

Fig. 2 is a vertical sectional view on the line 2—2 of Fig. 1;

Fig. 3 is a partial plan and sectional view showing a dining table and chairs in plan and a portion of the partition and its wicket in section;

Fig. 4 is an elevation of what is shown in Fig. 3;

Fig. 5 is a vertical sectional view on the line 5—5 of Fig. 4.

In the drawings the numeral 1 designates the front wall of a room, 2 the rear wall and 3 the side walls. An entrance door is provided in the front wall at 4, as also light and show windows 5, while in the rear wall a service door 6 and windows 7 are formed.

The room within these walls is divided into a culinary hall designated at 8 and two dining corridors designated at 9 and an entrance lobby 10. The division of the room into these spaces is effected by means of a partition forming a front wall 11 and side walls 12 which latter preferably join at 13 with the rear wall 2.

The wall 11 is set back from the front wall 1 a sufficient distance to form a lobby 10 of the desired area. Across the front wall I arrange a counter 14 with extensions forming show cases 15, say for candy and cigars or other articles, such as patrons would desire to purchase. Between this counter and its extensions and the front wall 11 of the general partition is formed an office space 16 for an attendant who may vend the articles in the show cases and also dispense cooked edibles to patrons who come to the counter, a window 17 in the front wall 11 being provided for this purpose so that a waitress inside can pass the edibles to this attendant. To facilitate this service and shorten the distance such waitress will have to go, culinary cubboards 18, a refrigerator 19 and a service table 20ª are located adjacent or near to the wall 11.

The attendant in the office space 16 will also act as cashier or there may be a separate clerk for this purpose who will receive the checks from the patrons as they return from their dining tables to pass out of the front door 4 and who will receive the cash and make the change.

Referring now to the side walls 12 of the partition it will be seen that they are of zig zag formation so as to form a succession of what I may call culinary alcoves 20 with intermediate dining transepts 21 in the dining corridors. In this way a very extended service line is formed by the side walls so that a larger number of tables can be accommodated and hence a greater number of patrons.

Against the end wall of each alcove 20 I place a dining table 22 adapted to accommodate four patrons, as shown by the four chairs or seats 23.

Adjacent the wall which borders the transepts 21 I place in the corridor other dining tables 24, say one against the front wall of the transept and one against the rear wall, each having chairs or seats 25, four to a table. This description applies to the front and rear transepts 21, while the intermediate

transept, being shallower, contains two dining tables 26 placed in the inner corners and adapted to accommodate three patrons at each table, as indicated by the three seats 27.

Adjacent each dining table, as well those designated 22 which are located in the dining corridors proper as those designated 24 and 26 which are in the transepts, I provide a window 28 in the wall 12. As more clearly seen in Figs. 3, 4 and 5 these windows are each equipped with a sliding wicket 29 in the nature of a panel fitted to a sort of sash frame 30 adapted to slide in guideways 31 which are extended up into a pocket 32 formed in the partition wall. Each wicket is slightly overbalanced by weights 33 secured by cords 33ª to the wickets and passed over pulleys 34. To hold the wickets down to close the windows a suitable spring catch designated at 35 is used so that when a waitress inside desires to open the window to pass edibles from within to the dining table without she merely springs the latch when the wicket will rise under the influence of these weights. As soon as she serves the patrons she draws the wicket down and recatches it, thereby keeping the kitchen odors out of the dining corridors.

Each wicket has an ornamental grill shown at 36 in Fig. 4, little panes of glass 37 being included in the grill for ornamental purposes as well as to enable the waitress to see through the wicket and observe the approach of patrons to her table.

Then as seen in Figs. 3 and 5 I also provide an electric light generally indicated at 38, being suspended from the ceiling and connected by a conductor 39 with a switch 40 located on or near the dining table, so that guests may turn on the light to attract the attention of the attending waitress inside. One of these light arrangements is placed at each table.

At the rear ends of the dining corridors I preferably partition off small hall-ways 41 to which access is had by the employees within the culinary hall through a doorway 42 and by patrons through a doorway 43, whence entrance may be had to a lavatory 44 at one side and another 45 at the other side.

Referring now to the culinary hall 8 it will be seen that I suitably distribute therein the necessary culinary appl'ances, as a coffee heater with its urns at 46, refrigerators at 47 and 47ª, a service table at 48, a dish washer at 49 with its drain boards 50 and silverware table 51 with small service tables 52 adjacent each of the larger transepts for placing bread, butter, drinking water, etc., thereon.

The rear end of the culinary hall is enlarged by the location of the partition walls 12 at that end to form what I term a receiving space 53 to which the food which is cooked and prepared in an adjacent kitchen, say in a basement reached by a stairway 54, is brought for immediate service or for distribution among the refrigerators, tables, etc. A sink 55 is suitably located for washing such articles as may not be cleansed in the dish washer 49.

Referring now to a means of drawing off from the culinary hall the cooking odors that may gather there it will be seen that I provide hoods 56 located against the partition wall 12, as seen in Fig. 2. These hoods will gather such odors through a natural draft created by openings 57 in the partition wall over the hoods and opening into a space 58 between the main ceiling 59 and the subceiling 60, the space having at one end a discharge opening 61. All this is best shown in Fig. 2.

It will now be seen that my invention constitutes a restaurant room in which the floor space is utilized in a manner to afford great practical advantage in serving the patrons, and in accommodating the maximum number of them at positions most convenient for the serving of the tables by the attendants within the culinary hall, which has its accessories and appliances and its means for excluding cooking odors from the patrons while they occupy their dining tables in the corridors. Although I preferably confine the location of the tables to points adjacent the partition walls between the culinary hall and dining corridors, whereby to obtain the maximum of table space along such walls by the provision of the transepts, still these tables are accessible for the service of the edibles by the provision of the serving windows in the partition walls at points where the dining tables are located.

Having thus fully described my invention, what I claim as new and desire to secure by Letters Patent, is:—

1. The combination with a central service hall and exterior dining halls, the central service hall being separated from the dining halls by a wall crenelated in plan to provide three-sided service alcoves opening freely into the main part of the service hall, said wall being provided with three-sided dining alcoves opening freely into the respective dining halls, the wall of each service alcove having service openings in its several sides.

2. The combination with a central service hall and exterior dining halls, the central service hall being separated from the dining halls by a wall crenelated in plan to provide three-sided service alcoves opening freely into the main part of the service hall, said wall being provided with three-sided dining alcoves opening freely into the respective dining halls, tables in the dining halls placed against the outer sides of the walls surrounding the service alcoves, the

wall of each service alcove having service openings in its several sides whereby one attendant in each alcove may serve all the tables against the exterior wall of said alcove.

3. The combination with a central service hall and exterior dining halls, the central service hall being separated from the dining halls by a wall crenelated in plan to provide three-sided service alcoves opening freely into the main part of the service hall, said wall being provided with three-sided dining alcoves opening freely into the respective dining halls, tables in the dining halls placed against the outer sides of the walls surrounding the service alcoves, the wall of each service alcove having service openings in its several sides whereby one attendant in each alcove may serve all the tables against the exterior wall of said alcove, and alcove service tables each arranged for access from a respective service alcove whereby the attendant in said alcove may serve the tables surrounding the alcove without leaving his station.

In testimony whereof, I affix my signature.

ELLASSON R. SMITH.