Feb. 19, 1935. T. E. McEVOY 1,991,906

COMBINATION COOKER, FRYER, AND BUN WARMER

Filed Jan. 30, 1932 2 Sheets-Sheet 1

FIG. 1

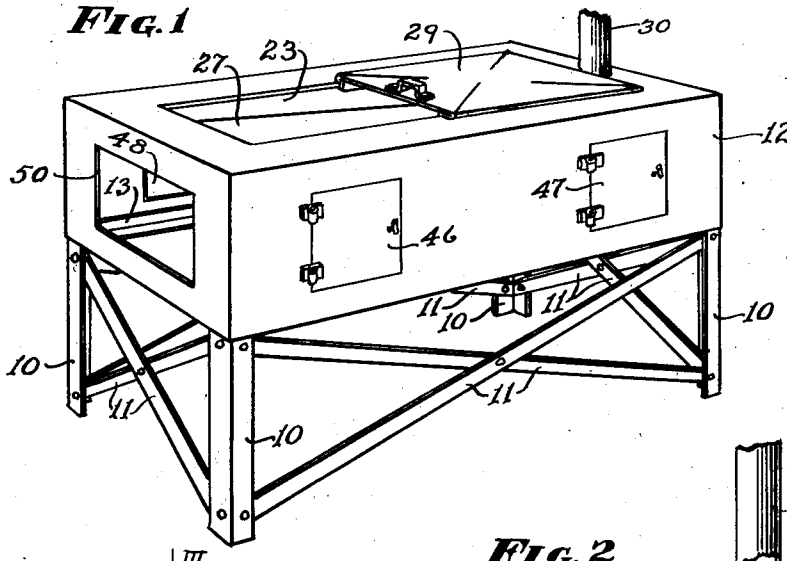
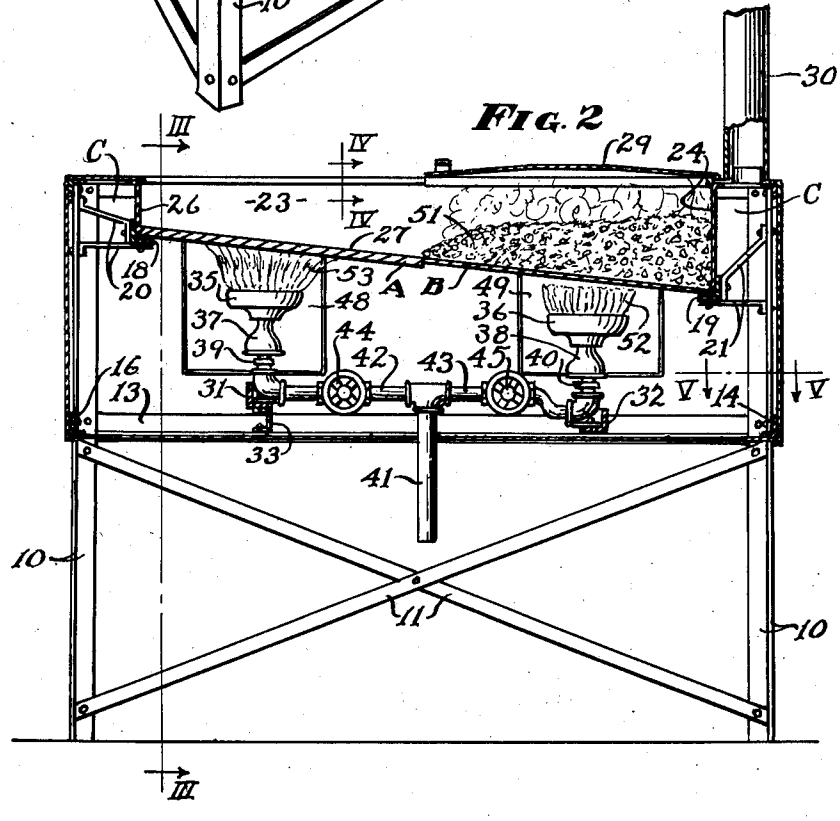


FIG. 2



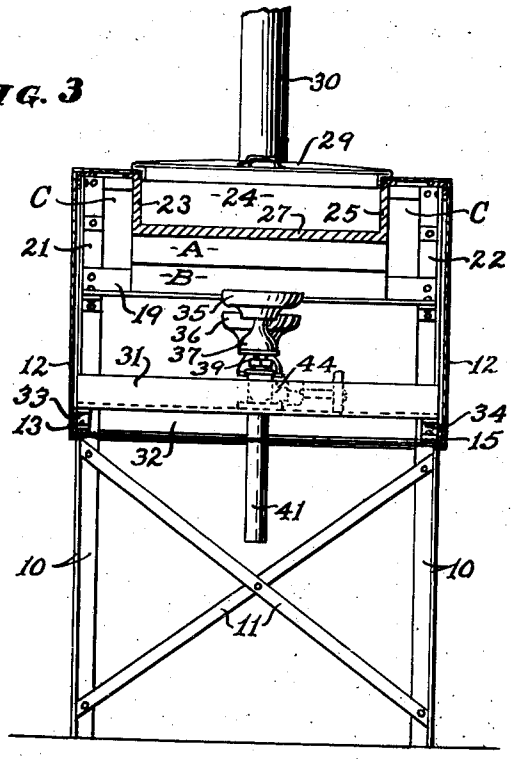
INVENTOR.
Thomas E. McEvoy
BY
M. Y. Charles
ATTORNEY.

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FIG. 3



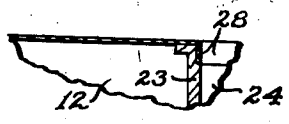
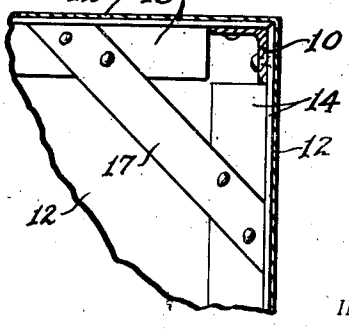


FIG. 4

FIG. 5



INVENTOR.

Thomas E. McEvoy

BY

M. Y. Charles

ATTORNEY

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UNITED STATES PATENT OFFICE

1,991,906

COMBINATION COOKER, FRYER AND BUN WARMER

Thomas E. McEvoy, Wichita, Kans.

Application January 30, 1932, Serial No. 589,865

2 Claims. (Cl. 126—41)

This invention relates to an improvement in a combination fry and semi-steam cooker and bun warmer.

The object of this invention is to provide a device whereby chopped or ground meat may be cooked by a semi-steam process until such time when it is to be served when the meat may be fried and put in a bun which has been warmed on this device after which it is served as a hot sandwich. Another object of this invention is to provide a device as above described and in addition thereto having a means of carrying off accumulated heat so it will not heat up the room in which the device is located. These and other objects will be more fully explained as this description progresses.

Referring to the drawings, in which like characters of reference indicate the same parts in the several figures; Fig. 1 is a perspective view of my device. Fig. 2 is a longitudinal sectional view of my device. Fig. 3 is a cross sectional view of my device as seen from the line III—III in Fig. 2. Fig. 4 is a detail sectional view taken along the line IV—IV in Fig. 2. Fig. 5 is a detail sectional view taken along the line V—V in Fig. 2.

In the drawings is shown a frame work having legs 10 held in a perpendicular position by cross brace element 11. At 12 is a sheet metal box like element supported on the legs 10 with the upper ends of the legs 10 extending through the floor of the box 12 and extending upward in the corners and to the top thereof. In the inside corners of the box 12 and at the top thereof is an angle iron frame or reinforcement for the box and the angle irons are rigidly attached to the upper ends of the legs 10 by means of rivets or any other suitable means. In the bottom inside corners of the box 12 are angle iron reinforcement elements 13, 14, 15 and 16 which are also rigidly fastened to the legs 10 as shown. The angle irons 13, 14 15 and 16 are braced in the corners of the box 12 by a brace element 17 riveted to the angle irons 13 and 14 as illustrated in Fig. 5.

At 18 and 19 are angle irons across the box element 12 and being rigidly attached to and supported on bracket like elements as shown at 20, 21 and 22, said brackets being rigidly fastened to the legs 10 as shown in Figs. 2 and 3.

Resting in the angle irons 18 and 19 is a cooking or frying container having sides 23, 24, 25 and 26 and an inclined bottom 27. The higher end of the bottom 27 is considerably thicker, as at A, than the lower portion, as shown at B.

The top of the box like element 12 is cut away to leave an opening over the cooking container and the edges of the sheet metal are turned down around the upper edges of the walls of the cooker container as shown at 28 in Fig. 4. Between the side and end walls of the box like element 12 and the side and end walls of the cooking container is a space C, the object of which will be later explained.

At 29 is a cover element large enough to cover half of the cooking container and so constructed that it may be slid from one end of the cooking container to the other.

At 30 is a stove pipe communicating with the space C and leading away therefrom, the object of which will later be explained.

At 31 and 32 are angle irons spanning the width of the box like element 12 and being rigidly attached to the angle iron frame elements 13 and 15. The angle iron 31 being set a little higher than the angle iron 32 and the space between the ends of the angle iron 32 and the frame elements 13 and 15 being filled in with small pieces of channel iron 33 and 34 which are riveted to both the angle iron 31 and the frame elements 13 and 15. At 35 and 36 are gas burners having air and gas mixing chambers 37 and 38 and gas jets 39 and 40 to which gas is fed through the feed pipe 41 and the branch feed pipe lines 42 and 43. At 44 and 45 are control valves in the pipe lines 42 and 43 for the control of the size of the flame of the burners. At 46, 47, 48 and 49 are doors in the sides of the box like element 12 to give access to the burners 35 and 36 and their control valves 44 and 45. At 50 is an opening in the end of the box like element 12 to admit air for the support of the flames of the gas burners. The top of the box like element over the spaces C is kept warm by the heat from the burner flames rising around the sides of the cooking container.

The above described device is used as follows: Fresh chopped meat 51 is placed in the deep end of the cooking container and covered with the lid or cover 29 and cooked over a low fire 52 and the steam from the juices of the meat is retained over the top of the meat by use of the cover or lid 29 which tends to keep the flavor of the meat in the meat.

When the meat is to be served, a bun is laid on the top of the box like element 12 by the side of the cooking container where it becomes warmed from the heated top as above described. Then a portion of the cooked meat is removed from under the lid 29 and placed on the upper end of the cooker plate over a hot fire 53 where the meat undergoes a frying process and the excess juices of the meat drains down into the lower end of

the cooker. After the meat is fried it is placed in the hot bun and served as a hot sandwich.

Such modifications of my invention may be employed as lie within the scope of the appended claims without departing from the spirit and intention of my invention.

Now having fully described my invention, what I claim is new and desire to secure by Letters Patent is;

1. In a cooking, frying and bun warmer device, the combination of a cooking and frying container, said container having an inclined bottom, said bottom being thicker at the high end than it is at the lower end, a one piece partial cover for said container, said cover being slidably mounted on said container, and means for applying heat to the bottom of said container.

2. In a cooking, frying and bun warmer device as described in claim 1, an enclosure for said container, and a top for said enclosure, said top closing the space between the walls of the enclosure and the walls of the container, means for venting said enclosure, and means for heating the top of said enclosure from the heating means under the container for the purpose of providing a hot plate around the container substantially as shown and described and for the purpose set forth.

THOMAS E. McEVOY.