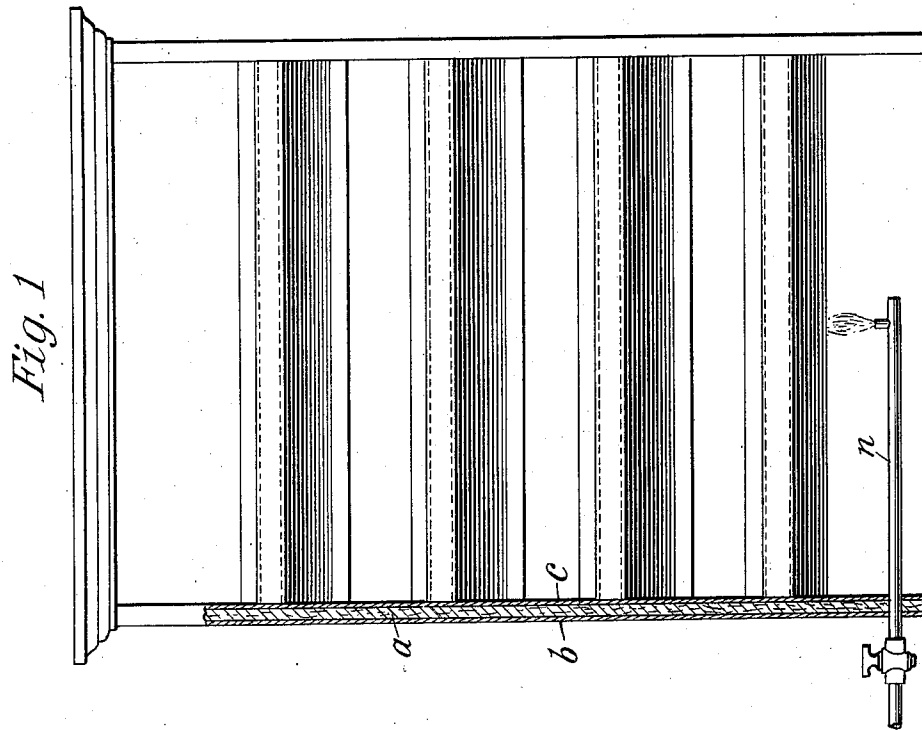
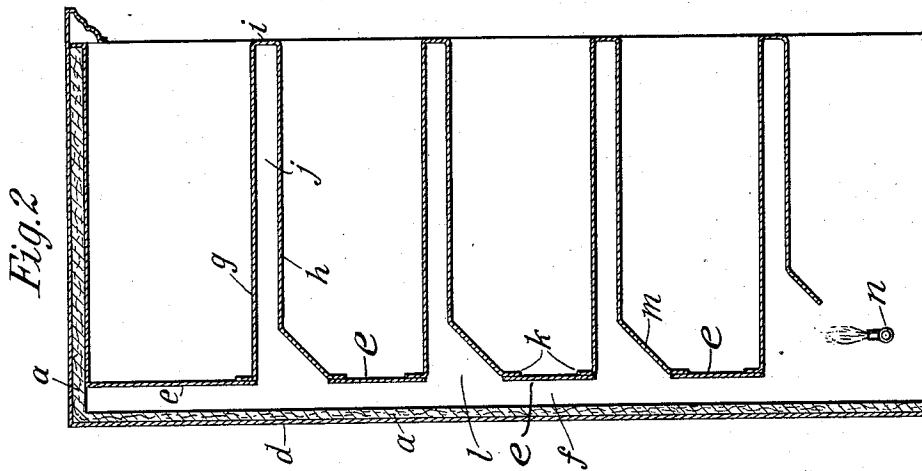


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DISH WARMER.  
APPLICATION FILED NOV. 3, 1911.

1,023,191.

Patented Apr. 16, 1912.



Witnesses:  
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# UNITED STATES PATENT OFFICE.

HENRY YOUNG, OF NEW YORK, N. Y.

DISH-WARMER.

1,023,191.

Specification of Letters Patent.

Patented Apr. 16, 1912.

Application filed November 3, 1911. Serial No. 658,367.

*To all whom it may concern:*

Be it known that I, HENRY YOUNG, a citizen of the United States, and a resident of the city, county, and State of New York, have invented certain new and useful Improvements in Dish-Warmers, of which the following is a specification.

My invention relates to dish warmers for use in restaurants and similar places where it is desirable to keep table dishes at a substantially uniform temperature so that they may be available at any time in a warmed condition to prevent them cooling the food placed within them.

The object of my invention is to provide a dish warmer wherein the utilization of the heat furnished it is in such manner that the compartments devised for the dishes will contain volumes of warmed air practically in a quiet state, so that the entire front of each compartment may be constructed without doors if desired without detrimental loss of heat thereby or cooling of the dishes.

The doing away with doors is decidedly advantageous for it makes the compartments easily accessible and saves much time of the waiters who necessarily are continually taking dishes from the warmer.

Other objects of my invention are to provide a simple form of construction where little heat will be used and most economically and uniformly distributed to prevent part of the dishes becoming too hot to handle and others too cold for use; also a device that is easily cleaned and purely sanitary.

Referring to the drawings forming a part of this specification, Figure 1 is a front view partly in section of a preferred form of my device; and Fig. 2 is a vertical side section of the device.

The device is preferably made in cabinet form, of sheet metal such as galvanized iron, and has its sides, back and top preferably lined with a non-conducting material, such as the sheets of asbestos *a*, to retain all the heat generated within the device. The sides and top are of double wall formation, having the outer wall *b* and the inner wall *c*, with the non-conducting material between them. This makes the walls purely sanitary, as nothing but a metal surface is presented on both sides of the wall. The back is also of double formation, having the rear wall *d* and the inner wall *e*, but this inner

wall is removed some distance from the outer wall and the non-conducting lining to form a vertical heat chamber *f*.

The front of the cabinet is left entirely open, and the interior is provided with a convenient number of shelves to support the dishes. In the present instance four shelves are shown. These are made of double walls *g*, *h*, closed at the front by wall *i* and secured to the sides of the cabinet in any usual fashion to inclose the chambers *j*, between the walls, entirely from the outer air. The walls of the shelves are nicely fitted to the back as by flanges *k*, and those portions of the back that would be adjacent the chambers *j* are cut away, leaving openings *l*, affording communication between the vertical heat chamber and the respective chambers *j* of the shelves, thus making each chamber in the shelf also a heat chamber. The lower walls of the shelves contain the inclined parts *m* to encourage a free distribution of the heat to the chambers.

The heat is supplied at the base of the cabinet from any desired source, and the back and bottom wall are left open at this part to enable the heat generated to find its way through the entire heat chambers.

So economically is the heat utilized in a device constructed as here described, that a gas flame from an ordinary house burner will adequately heat an average sized warmer. I have illustrated my device with such a gas pipe *n* for furnishing the heat, but a steam coil or electric heater may be used if desired.

It will be seen that the heating chambers will be filled with a volume of substantially quiet warmed air, and as there are no drafts in the device the dish compartments will contain a quiet volume of uniformly warmed air heated from the top, bottom and rear walls of the compartments with little inducement to pass to the outer air on account of its quiet state, therefore making it feasible to provide a dish warmer with an open front.

Having thus described my invention, I claim:

A dish warmer having double walled sides, top and back, a non-conducting material between the walls, the inner wall of the back being removed from the said material to provide a vertical chamber between them, shelves having double walls spaced to pro-

vide shelf chambers, said shelf chambers being in communication with the vertical chamber, said shelves, back and side walls affording compartments having open fronts, and a heater at the base of the warmer for supplying heat to the shelf chambers through the vertical chamber.

In testimony whereof I have hereunto set my hand in the presence of two witnesses.

HENRY YOUNG.

Witnesses:

HARVEY C. PRICE,  
BENJAMIN H. PRICE.

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