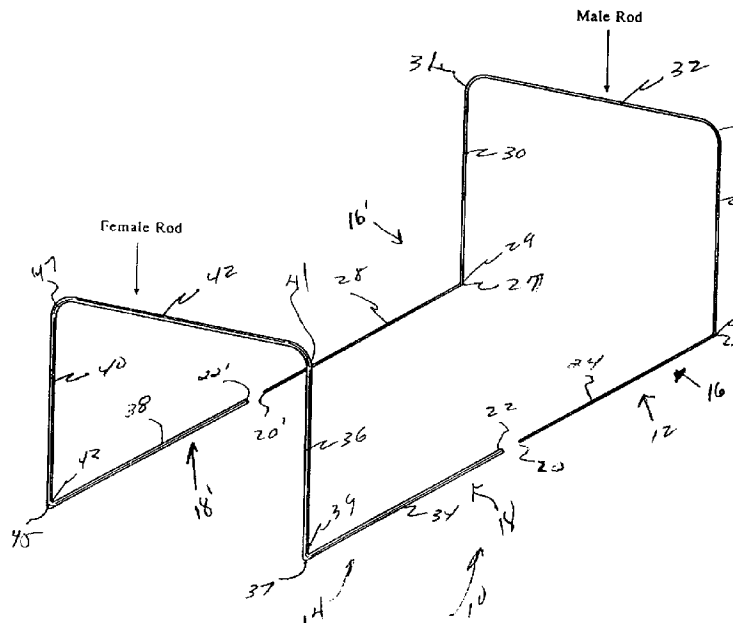




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(54) **SUPPORT DE ROTISSAGE**
(54) **ROASTING RACK**



(57) L'invention porte sur un support de rôtissage comportant une section mâle et une section femelle. Dans un premier modèle, chaque section a la forme de deux parties parallèles ayant chacune une première tige, une seconde tige et un élément en forme d'anse reliant les secondes tiges de chaque partie. Le diamètre des premières tiges de la section femelle est légèrement plus grand que celui des premières tiges de la section mâle. Les premières tiges de la section femelle étant creuses, les premières tiges de la section mâle peuvent s'y insérer pour ainsi obtenir un support de longueur réglable. Lorsque le support est utilisé, les secondes tiges des

(57) A roasting rack has a male portion and a female portion. In a first embodiment of the present invention, each is in the form of two parallel parts, each part having a first leg and a second leg and a bight member interconnecting the second legs of each part. The diameter of each of the first legs of the female portion is slightly larger than the diameter of each of the first legs of the male portion. At least the first legs of the female portion are hollow. The first legs of the male portion are insertable into the first legs of the female portion to provide an adjustable length rack. In use, the second legs of both the male and the female portions encounter the



sections mâle et femelle touchent à l'article à rôtir. Dans un second modèle, les deux éléments en forme d'anse sont remplacés par des poignées. Dans un troisième modèle, les tiges de la section femelle, qui reçoivent de façon coulissante les tiges de la section mâle, sont remplacées par des bagues dont le diamètre est plus grand que celui des tiges de la section mâle. Dans tous les modèles, l'article est maintenu ensemble pendant le rôtissage en raison de la pression exercée sur l'article par les secondes tiges.

item to be roasted. In a second embodiment of the present invention, each of the two bight members is replaced by a handle. In a third embodiment of the present invention, the legs of the female portion that slidably receive the legs of the male portion are replaced by rings, the rings being of greater diameter than the legs of the male portion. In all embodiments, the pressure exerted on the item by the second legs holds the item together during roasting.

ABSTRACT OF THE DISCLOSURE

A roasting rack has a male portion and a female portion. In a first embodiment of the present invention, each is in the form of two parallel parts, each part having a first leg and a second leg and a bight member interconnecting the second legs of each part. The diameter of each of the first legs of the female portion is slightly larger than the diameter of each of the first legs of the male portion. At least the first legs of the female portion are hollow. The first legs of the male portion are insertable into the first legs of the female portion to provide an adjustable length rack. In use, the second legs of both the male and the female portions encounter the item to be roasted. In a second embodiment of the present invention, each of the two bight members is replaced by a handle. In a third embodiment of the present invention, the legs of the female portion that slidably receive the legs of the male portion are replaced by rings, the rings being of greater diameter than the legs of the male portion. In all embodiments, the pressure exerted on the item by the second legs holds the item together during roasting.

Our Reference: PDA-101-A

PATENT

ROASTING RACK

BACKGROUND OF THE INVENTION

Field of the Invention:

The present invention involves cookware. More particularly, the present invention involves cookware used for roasting. Even more particularly, the present invention relates to cookware for holding items to be roasted together during the roasting thereof.

Prior Art:

As is known to those skilled in the art to which the present invention pertains, meat and poultry tend to fall apart into several pieces while being roasted. While butchered meats and poultry often are purchased in several pieces, meat and poultry in the form of one larger piece, rather than several smaller pieces, are both easier to carve and more attractive to present.

The prior art has taught pans of various configurations for roasting. For example, Levin, U.S. Patent No. 3,958,504, teaches an aluminum foil pan with a plurality of projections in the base to hold meat or poultry above juices that seep out during roasting. Ashcom et al., U.S. Patent No. 5,400,703, teaches a rack for holding meat or poultry during roasting; the base includes a plurality of openings through which juices can seep during roasting into a collection pan below. Neither of these inventions addresses the holding of meat and poultry together during cooking.

Thus, what is needed is a piece of cookware that will hold an item of meat or poultry together while roasting

so that it does not separate. The present invention, as detailed hereinbelow, addresses this need.

SUMMARY OF THE INVENTION

The present invention provides a roasting rack comprising:

(a) a male portion having at least a pair of legs, and

(b) a female portion comprising a means for insertion, and

wherein one leg of the male portion is slidably insertable into the means for insertion of the female portion.

The male portion and the female portion are each made, preferably, of a heat-conducting material such as aluminum, stainless steel, or another metal. In a first embodiment hereof, the male and the female portion, preferably, are each formed in the shape of two parallel parts, each part having a first leg and a second leg, each first leg having a free end and an opposite end which is connected to an associated second leg at a first end thereof. Each second leg has a top or second end, with a bight member joining the top ends of the second legs of the parts.

The first legs of the male portion are slidably insertable into the first legs of the female portion.

In use, the item to be roasted is emplaced upon the first legs of the female portion, the male portion, or both. Alternately, depending on the size of the item to be roasted, the first legs may be inserted through the item. The first legs of the male portion are inserted into the first legs of the female portion until the second legs of both the male and

the female portions encounter the item to be roasted. The pressure exerted on the item by the second legs holds the item together during roasting.

In a second embodiment of the present invention, each of the two bight members is replaced by a handle.

In a third embodiment of the present invention, the legs of the female portion that slidably receive the legs of the male portion are replaced by rings, the rings being of greater diameter than the legs of the male portion.

Thus, the rack is adjustable in length to accommodate varying sizes of items to be roasted.

Each portion may be fabricated from a continuous or single piece of rod or tube for ease of fabrication.

For a more complete understanding of the present invention, reference is made to the following detailed description and accompanying drawings. In the drawing, like reference characters refer to like parts through the several views, in which:

BRIEF DESCRIPTION OF THE DRAWING

Figure 1 is a perspective view of a roasting rack in accordance with the present invention;

Figure 2 is a perspective view of a second embodiment hereof; and

Figure 3 is a perspective view of a third embodiment hereof.

DESCRIPTION OF THE PREFERRED EMBODIMENT

Now and with reference to the drawing and, in particular, Figure 1, there is shown a first embodiment of a roasting rack denoted at 10 according to the present

invention. In this embodiment, the rack 10 comprises a distinct male portion or rod 12 and a distinct female portion or rod 14. The male and female members are, preferably, made of a heat-conducting material with a melting point higher than temperatures typically used to roast meats and poultry, such as aluminum, stainless steel, or another metal. The male and female portions 12 and 14 fit together to form a unitary roasting rack, as described hereinbelow.

As noted above, each distinct portion may be fabricated from an individual or single piece of rod or tube.

As shown in Figure 1, the male portion 12 comprises a thin-walled tubular member, which may be hollow or solid. The member is bent into a first part 16 and a second part 16'. The first part 16 has a first leg 24. The leg 24 has a free end 20 and an opposed second end 21. The first part 16, also, includes a second leg 26 substantially normal to the first leg 24. The leg 26 has a first end 23 and an opposed second end 25. The ends 21 and 23 are joined together, as shown, to provide an integral first part.

The second part 16' of the male portion 12 includes a first leg 28 spaced apart from and parallel to the leg 24. The leg 28 has a free end 20' and an opposed second end 27. The second part 16', also, includes a second leg 30 which is substantially normal to the first leg 28 which is spaced apart from and parallel to the leg 26. The leg 30 has a first end 29 and an opposed second end 31. The ends 27 and 29 are joined together, as shown, to provide an integral second part.

A bight member 32 joins the ends 25 and 31 such that the male portion 12 is a unitary member or rod having a first

uniform diameter. Preferably the junctions between the bight member 32 and the ends 25 and 31 are arcuate and continuous to avoid any discontinuities. Moreover, it is preferred that the male portion, as well as the female portion, be formed from a single piece of solid tubular rod.

The female portion 14 is substantially similarly shaped and constructed to the male portion 12. The female portion 14 comprises a thin-walled hollow tubular member. The member is bent into a first part 18 and a second part 18'. The first part 18 has a first leg 34. The leg 34 has a free end 22 and an opposed second end 37. The first part 18, also, includes a second leg 36 which is substantially normal to the first leg 34. The leg 36 has a first end 39 and an opposed second end 41. The ends 37 and 39 are joined together, as shown, to provide an integral first part.

The second part 18' of the female portion 14 has a first leg 38 which is spaced apart from and parallel to the leg 34. The leg 38 has a free end 22' and an opposed second end 43. The second part 18', also, includes a second leg 40 substantially normal to the first leg 38 and spaced apart from and parallel to the leg 36. The leg 40 has a first end 45 and an opposed second end 47. The ends 43 and 45 are joined together, as shown, to provide an integral second part.

A bight member 42 joins the ends 41 and 47 such that such that the female portion is a unitary member or rod having a second uniform diameter. Preferably the junctions between the bight member 42 and the ends 41 and 47 are arcuate and continuous to avoid any discontinuities, as shown.

As noted above, at least the legs 34 and 38 are hollow along their entire lengths. The rest of the female portion other than legs 34 and 38, and the entire male portion, may be hollow or solid. Preferably, and as noted above, each portion 12 and 14 is a hollow, continuous, single piece rod for ease of fabrication.

The inner diameter of legs 34 and 38 of the female tubular member 18 is larger than the outer diameter of legs 24 and 28 of the male tubular member 16. The ends of legs 24 and 28 of the portion 12 may thus be slidably inserted into an associated leg 34 or 38 of the female portion 14.

In use, the meat or poultry to be roasted is emplaced atop legs 34 and 38 so that ends 20 and 20' align with associated ends 22 and 22' to enable sliding interengagement. Alternately, depending on the size of the item to be roasted, legs 34 and 38, or legs 24 and 28, or both pairs of legs 34, 38, 24, and 28, may be inserted into the item to be roasted so that ends 20 and 20' align with associated ends 22 and 22' to enable sliding interengagement.

The legs 24 and 28 are slid into their associated legs 34 or 38 until the legs 26 and 30 of the male portion 12 and the legs 36 and 40 of the female portion encounter the item to be roasted. The pressure exerted by the male and female portions 12 and 14 against the item to be roasted prevents the item from separating into smaller pieces during roasting, thereby preserving an attractive appearance and an appropriate shape for subsequent serving and carving.

It is noteworthy that the sliding interengagement of the legs 24 and 28 of the male portion with the legs 34 and 38

of the female portion provides a variable length for the roasting rack, thus enabling accommodation of roasting items of various sizes. Moreover, the hollow legs 34, 38 of the female portion have a diameter large enough to preclude the item to be roasted, e.g. a turkey, having any portion thereof in contact with the roasting pan. Thus, the item to be roasted seats above the bottom of the roasting pan.

Both the male portion and the female portion of the rack hereof are each preferably bent into the desired configuration from a unitary piece of tube, as noted above.

Referring now to Figure 2, and in a second embodiment of the present invention, the bight member 32 of the first embodiment is replaced by a handle 132 and the bight member 42 of the first embodiment is replaced by a handle 142. Each of the handles 132 and 142 is formed, preferably, in the shape of a partial oval, as shown, though other shapes are also efficacious. The handles 132 and 142 enable easy grasping and transportation of the roasting rack of the present invention. In all other respects, the roasting rack is similar to the first embodiment of Figure 1.

Referring now to Figure 3, and in a third embodiment of the present invention, the leg 34 of the first and second embodiments is replaced by a ring 234 and the leg 38 of the first and second embodiments is replaced by a ring 238. The rings 234, 238 are, preferably, integrally formed with the legs 36 and 40, respectively, but may also be mounted on the legs 36 and 40 by any convenient means well known to the skilled artisan, such as screws or rivets. The diameter of each of the rings 234 and 238 is greater than the diameter of

an associated leg 24 and 28, respectively, of the male portion. In use, an item to be roasted is emplaced upon the legs 24 and 28; the legs 24 and 28 are then slid into the rings 234 and 238. In all other respects, the roasting rack is similar to the first embodiment of Figure 1 if bight members are used and is similar to the second embodiment of Figure 2 if handles are used.

While the invention has been illustrated and described in detail in the drawings and the foregoing description, the same is to be considered as illustrative and not restrictive in character, it being understood that only the preferred embodiment has been shown and described fully and that all changes and modifications that come within the spirit of the invention are desired to be protected.

Having, thus, described the invention, what is claimed is:

CLAIMS

1. A roasting rack comprising:

(a) a male portion having at least a pair of spaced apart legs, and

(b) a female portion comprising a means for insertion, and

wherein one leg of the male portion is slidably insertable into the means for insertion of the female portion.

2. The roasting rack of Claim 1 wherein the means for insertion comprises a pair of spaced apart hollow legs, one leg of the male portion being associated with one hollow leg of the female portion.

3. The roasting rack of Claim 1 wherein the male portion and the female portion are substantially similarly shaped.

4. The roasting rack of Claim 1 wherein the male portion and the female portion each comprise two spaced apart parallel parts, each part having a first and a second hollow leg and a bight member interconnecting the second legs of each part.

5. The roasting rack of Claim 1 wherein the male portion and the female portion each comprise two spaced apart parallel parts, each part having a first and a second hollow leg and a handle member interconnecting the second legs of each part.

6. The roasting rack of Claim 1 wherein the means for insertion comprises a pair of spaced apart rings.

7. The roasting rack of Claim 1 wherein:

(a) the male portion comprises two spaced apart parallel parts and a bight member, each of the parts of the male portion having a first hollow leg and a second hollow leg, the bight member interconnecting the second legs of the male portion; and wherein

(b) the female portion comprises two spaced apart parallel parts and a bight member, each of the parts of the female portion having a leg comprising an end, a ring being disposed on the end of each leg, each ring being larger in diameter than the diameter of an associated first leg of the male portion, the bight member interconnecting the legs of the female portion, and wherein

(c) the rings are the means for insertion.

8. The roasting rack of Claim 1 wherein:

(a) the male portion comprises two spaced apart parallel parts and a handle member, each of the parts of the male portion having a first hollow leg and a second hollow leg, the handle member interconnecting the second legs of the male portion; and wherein

(b) the female portion comprises two spaced apart parallel parts and a handle member, each of the parts of the female portion having a leg comprising an end, a ring being disposed on the end of each leg, each ring being larger in diameter than the diameter of an associated first leg of the male portion, the handle member interconnecting the legs of the female portion, and wherein

(c) the rings are the means for insertion.

9. The roasting rack of Claim 1 wherein:

(a) the male portion comprises two spaced apart parallel parts and a bight member, each of the parts of the male portion having a first hollow leg and a second hollow leg, the bight member interconnecting the second legs of the male portion; and wherein

(b) the female portion comprises two spaced apart parallel parts and a bight member, each of the parts of the female portion having a leg comprising an end, a ring being integrally formed with the end of each leg, each ring being larger in diameter than the diameter of an associated first leg of the male portion, the bight member interconnecting the legs of the female portion, and wherein

(c) the rings are the means for insertion.

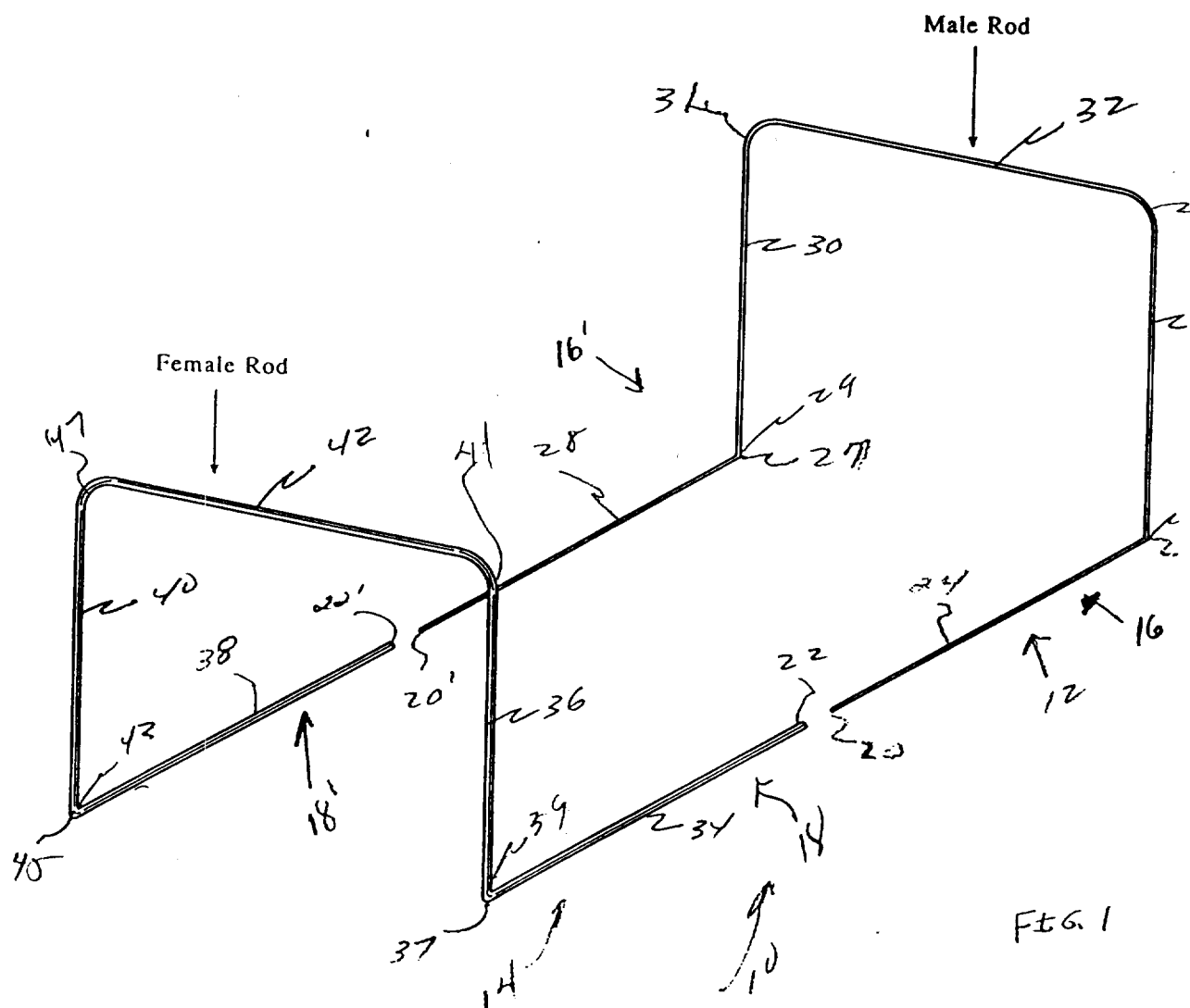
10. The roasting rack of Claim 1 wherein:

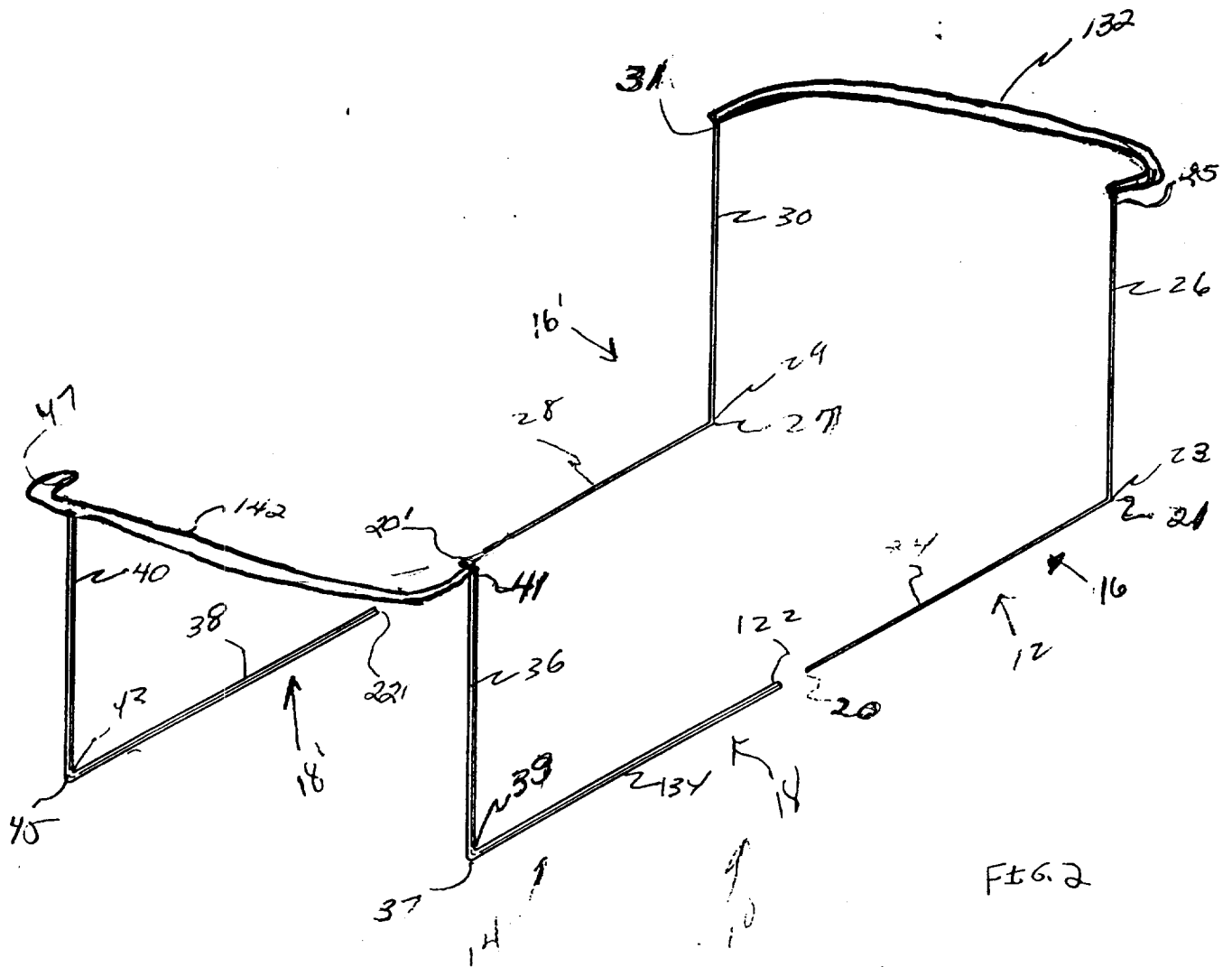
(a) the male portion comprises two spaced apart parallel parts and a handle member, each of the parts of the male portion having a first hollow leg and a second hollow leg, the handle member interconnecting the second legs of the male portion; and wherein

(b) the female portion comprises two spaced apart parallel parts and a handle member, each of the parts of the female portion having a leg comprising an end, a ring being integrally formed with the end of each leg, each ring being larger in diameter than the diameter of an associated first leg of the male portion, the handle member interconnecting the legs of the female portion, and wherein

(c) the rings are the means for insertion.

11. The roasting rack of Claim 1 wherein the male portion and the female portion are heat-conducting portions.





Thanks a Clerk

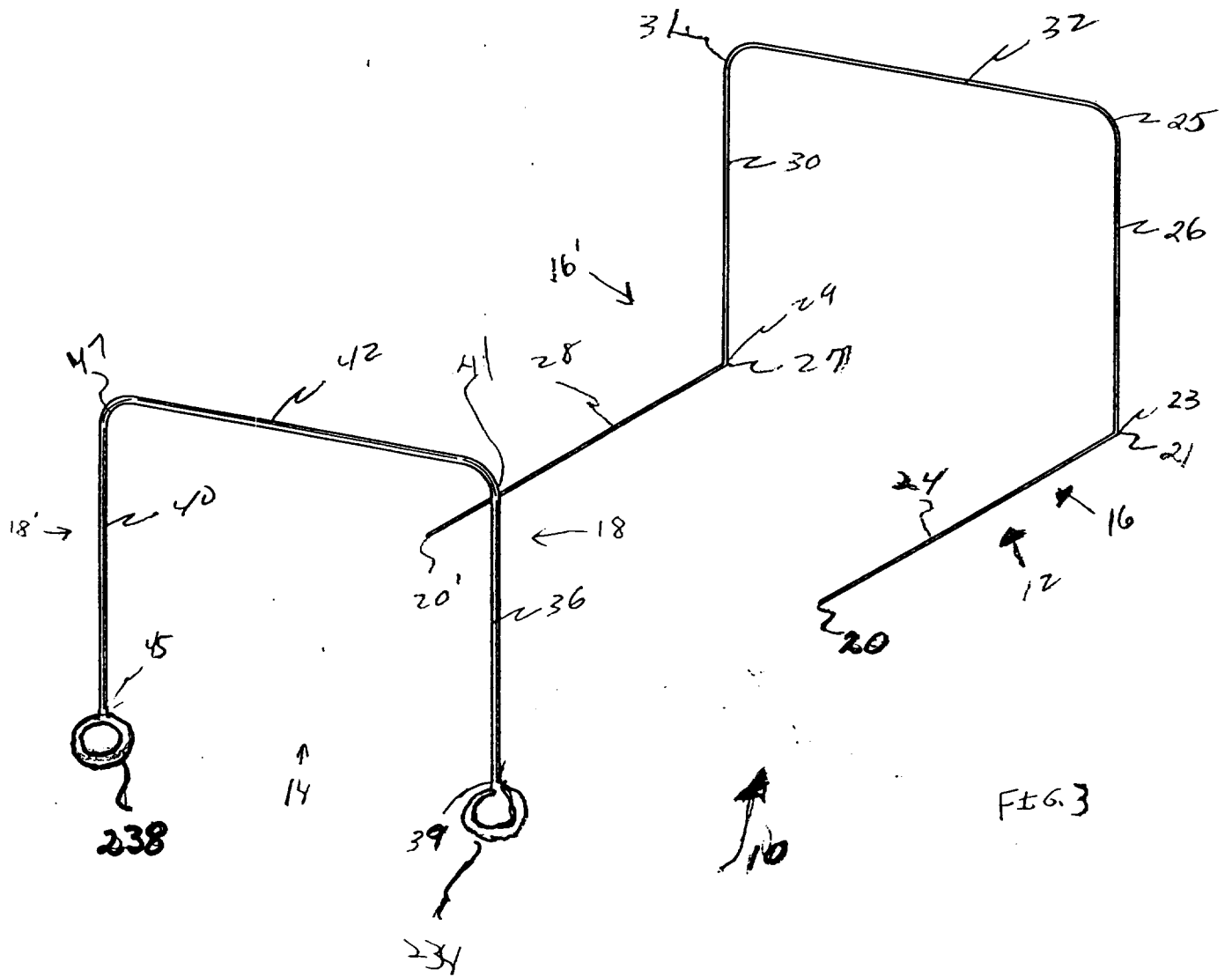


FIG. 3

