

March 20, 1962

J. J. COUDEK
ROTISSERIE BASKET

3,025,783

Filed June 16, 1960

2 Sheets-Sheet 1

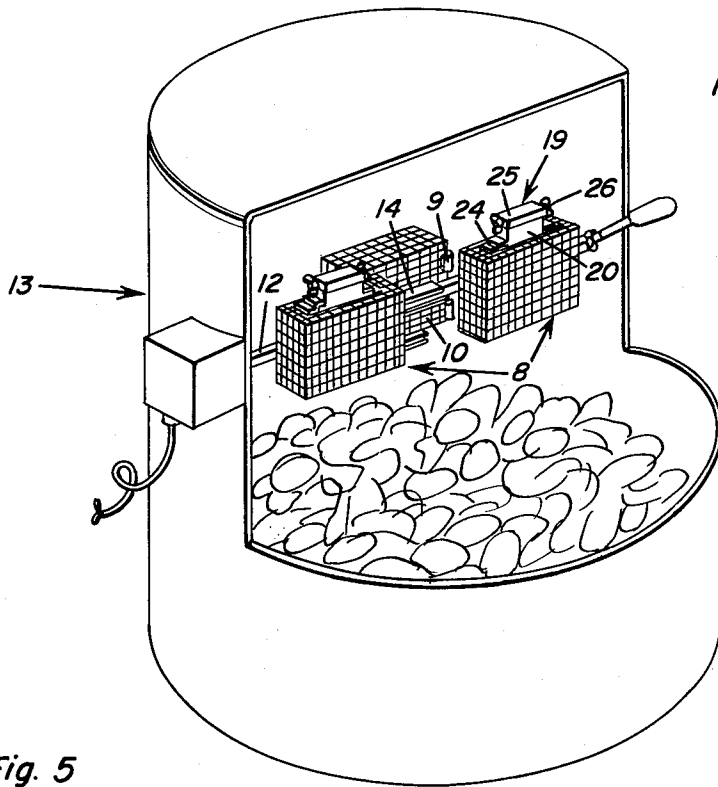


Fig. 1

Fig. 5

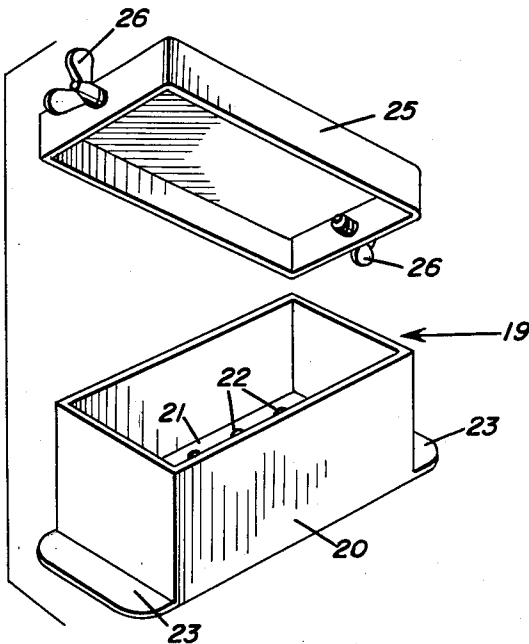
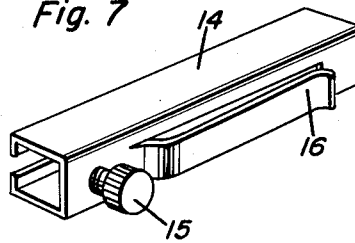


Fig. 7



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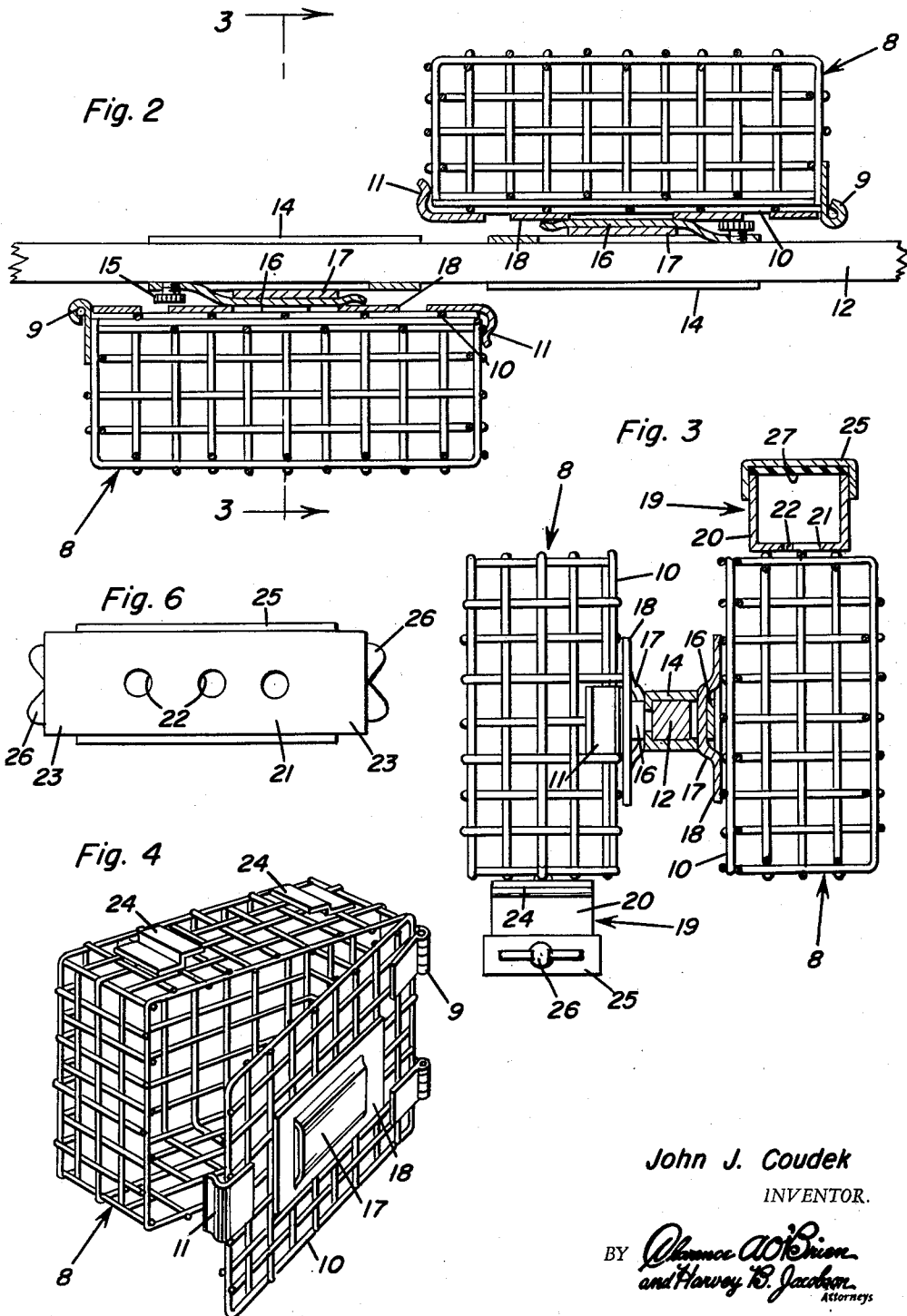
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ROTISSERIE BASKET

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2 Sheets-Sheet 2



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1

3,025,783

ROTISSERIE BASKET

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4 Claims. (Cl. 99-345)

This invention relates to new and useful improvements in spits particularly, although not necessarily, for outdoor and indoor rotisseries and has for its primary object to provide, in a manner as hereinafter set forth, a device of this character comprising one or more baskets whereby separate servings may be readily cooked to suit the varying tastes and desires of several individuals.

Another very important object of the present invention is to provide novel means for removably securing any desired number of the baskets in position on the spit.

Still another important object of the invention is to provide a personalized rotisserie basket of the character described comprising optional automatic basting means.

Other objects of the invention are to provide a rotisserie basket of the aforementioned character which is comparatively simple in construction, strong, durable, compact, of light weight and which may be manufactured at low cost.

These together with other objects and advantages which will become subsequently apparent reside in the details of construction and operation as more fully hereinafter described and claimed, reference being had to the accompanying drawings forming a part hereof, wherein like numerals refer to like parts throughout, and in which:

FIGURE 1 is a perspective view, showing a plurality of baskets embodying the present invention in use;

FIGURE 2 is an enlarged view in horizontal section therethrough;

FIGURE 3 is a view in transverse section, taken substantially on the line 3-3 of FIGURE 2;

FIGURE 4 is a perspective view of one of the baskets with the hinged back closure thereof in open position;

FIGURE 5 is a perspective view of the baster, showing the cover separated therefrom;

FIGURE 6 is a bottom plan view of the baster; and
FIGURE 7 is a perspective view of the basket attaching means.

Referring now to the drawings in detail, it will be seen that the embodiment of the invention which has been illustrated comprises a generally rectangular container or receptacle 8 of wire of a suitable mesh. The receptacle 8 is hingedly secured at 9 on one end of a back closure 10. Mounted on the other end of the closure 10 is a snap latch 11 for securing the receptacle 8 in closed position.

The receptacle 8 is adapted to be removably mounted on the motorized square shaft 12 of a rotisserie 13. Toward this end, a square, longitudinally split sleeve 14 is rotatably and adjustably mounted on the shaft 12. A setscrew 15 secures the sleeve 14 in position on the shaft or spit 12. Struck from the side of the sleeve 14 which is opposite the split therein is a longitudinally extending resilient clip or the like 16. The clip 16 is engageable in a loop 17 which is struck from a plate 18 secured, as by spot-welding on the closure 10 of the receptacle 8.

If the food is to be basted, a drip baster 19 is removably mounted on top of the receptacle 8. The removable baster 19 includes a generally rectangular container 20 for the reception of the desired sauce. As shown to advantage in FIGURE 6 of the drawings, the bottom 21 of the container 20 comprises a plurality of drip openings or holes 22. The bottom 21 of the container 20

2

further includes projecting end flanges or extensions 23 which are slidably engageable in a pair of spaced, opposed guides 24 which are provided therefor on top of the receptacle 8 for removably mounting the baster on said receptacle. A slip-type cover 25 is provided on the container 20. Setscrews 26 in the end portions of the cover 25 secure said cover on the container 20. A sealing gasket 27 prevents leakage between the cover 25 and the container 20.

It is thought that the use of the invention will be readily apparent from a consideration of the foregoing. Briefly, any desired number of the baskets may be mounted on the shaft 12 of the rotisserie 13. If two or more of the baskets are used they are mounted alternately on opposite sides of the shaft or spit 12. Of course, the sleeves 14 are first applied to the shaft or spit 12 and secured by the setscrews 15. The sleeves 14 are mounted on the shaft or spit 12 with the clips 16 alternately on opposite sides. The sleeves 14 may be readily removed when desired. The spit 12 is then mounted on the rotisserie and connected to the motor. The food to be cooked is then placed in the receptacle 8 and said receptacle is closed on the closure 10, being secured by the latch 11. Then, if the food is to be basted, the preferred sauce is placed in the container 20 and the baster 19 is mounted on top of the receptacle 8 by sliding the end flanges or extensions 23 beneath the guides 24. If the food is not to be basted, the baster 19 may be omitted. The basket is then mounted on the spit 12 by sliding the loop 17 into the clip 16 of one of the sleeves 14. The basket may be so mounted and removed while the spit is turning. When the basket is traveling through its top cycle the sauce drips by gravity from the container 20 through the perforated bottom 21 thereof in an obvious manner. Thus, the food is periodically basted during the cooking process.

The foregoing is considered as illustrative only of the principles of the invention. Further, since numerous modifications and changes will readily occur to those skilled in the art, it is not desired to limit the invention to the exact construction and operation shown and described, and accordingly all suitable modifications and equivalents may be resorted to, falling within the scope of the invention as claimed.

What is claimed as new is as follows:

1. For use on a rotisserie including a rotary spit, a food basket comprising a foraminous receptacle for the food, said receptacle comprising a hinged closure on one side of said receptacle, and means for removably mounting the basket on one side of the spit for rotation therewith, said means including a clip mounted longitudinally on said one side of the spit, and a laterally protruding loop on the closure between the hinged and free ends thereof and slidably engageable in said clip.

2. For use on a rotisserie including a spit, a food basket comprising a foraminous receptacle for the food, said receptacle comprising a hinged closure on one side of said receptacle, and means for removably and adjustably mounting the basket on one side of the spit for rotation therewith, said means comprising a longitudinally split, square sleeve mounted for sliding adjustment on the spit, means for securing said sleeve in adjusted position, a resilient, longitudinally extending clip on the sleeve on said one side of the spit, a plate mounted on the closure between the hinged and free ends thereof, and a laterally protruding loop on said plate engageable in the clip.

3. A rotisserie including a rotary spit, a food basket comprising a foraminous receptacle, means for securing said receptacle on one side of said spit for rotation therewith, and a removable gravity discharge baster

3

mounted exteriorly on the receptacle for periodically basting the food therein with each revolution of the receptacle, said baster comprising a container for the basting liquid secured on the receptacle and including an apertured bottom for depositing said liquid on the food through a wall of said receptacle.

4. In combination, a rotisserie including a rotary spit, a foraminous food receptacle mounted on one side of the spit for rotation therewith, and a baster mounted exteriorly on the receptacle and rotatable therewith, said baster having communication with the receptacle through

5

10

a wall thereof for periodically basting the content of said receptacle by gravity with each revolution of the spit.

4

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