

Aug. 19, 1924.

1,505,299

C. STIRN
EXTENSION HOT FOOD TABLE

Filed July 12, 1921

2 Sheets-Sheet 1

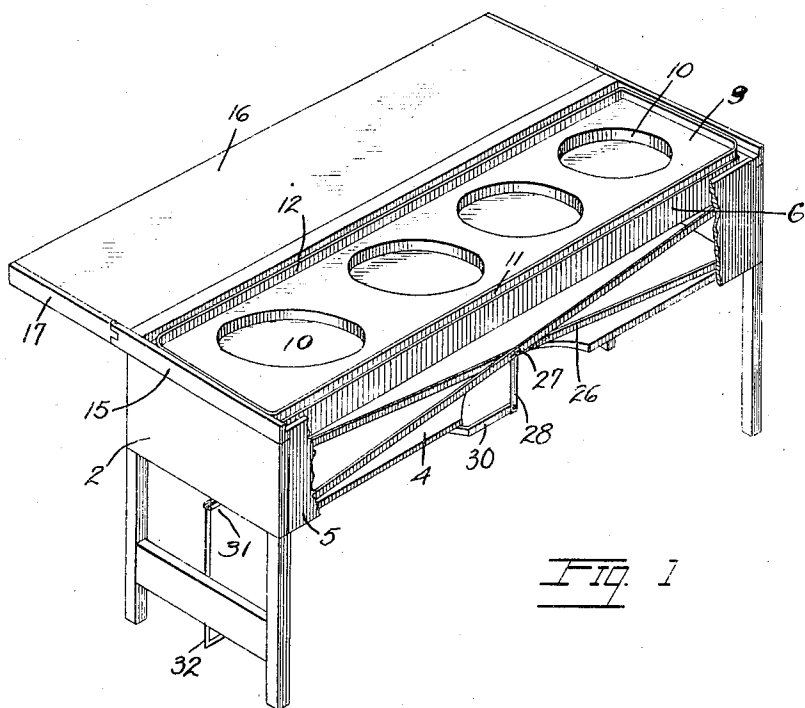


FIG. 1

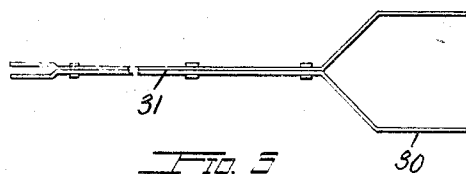


FIG. 5

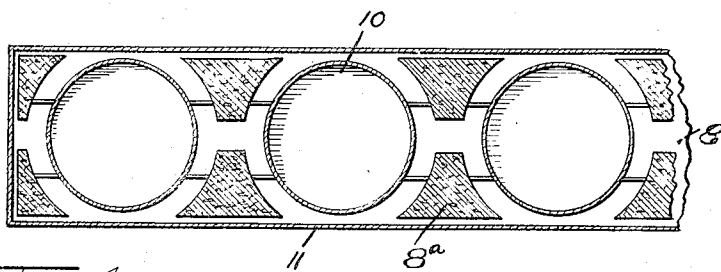


FIG. 4

WITNESS
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2 Sheets-Sheet 2

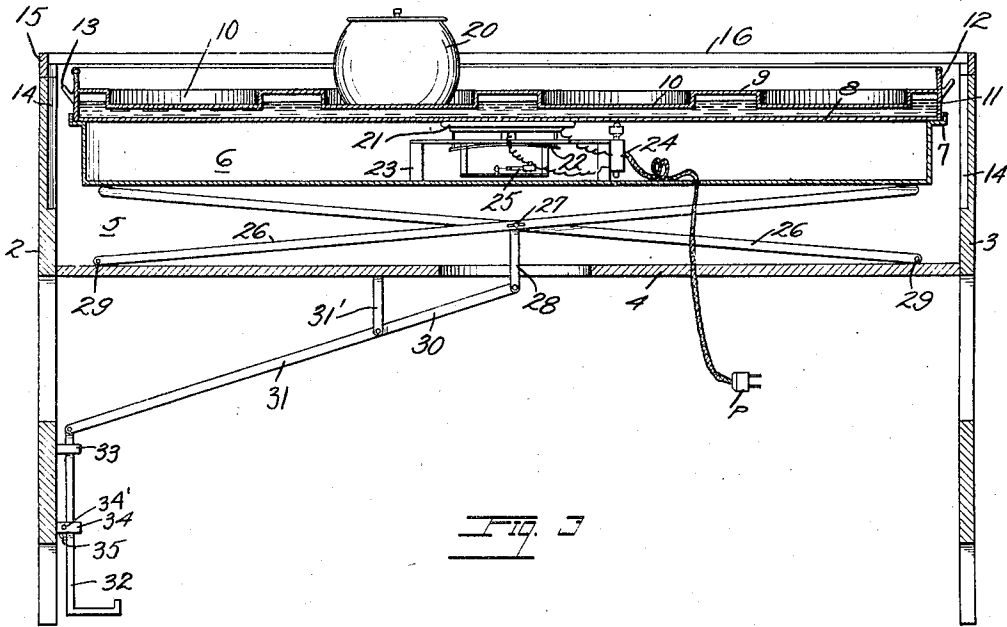


FIG. 3

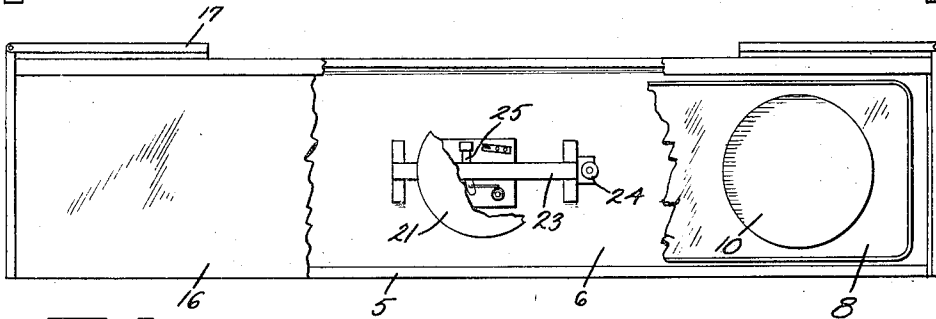


FIG. 4

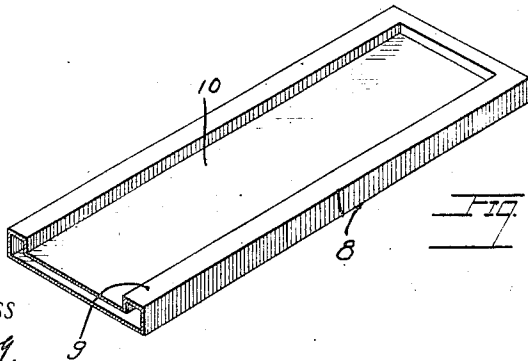


FIG. 5

WITNESS
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UNITED STATES PATENT OFFICE.

CHARLES STIRN, OF SAN FRANCISCO, CALIFORNIA.

EXTENSION HOT-FOOD TABLE.

Application filed July 12, 1921. Serial No. 484,106.

To all whom it may concern:

Be it known that I, CHARLES STIRN, a subject of the Grand Duchess of Luxemburg, and a resident of the city and county of San Francisco, State of California, have invented a new and useful Extension Hot-Food Table, of which the following is a specification.

This invention relates to food service apparatus and more particularly to a portable table having a heating means.

It is one of the objects of this invention to provide a portable, extension table having a self-contained heating tray and to provide for the raising and lowering of the heating tray from one position to another. It is an object to provide for retracting and concealing the heating tray and for extending a table leaf from a covering position to a service position.

An object of the invention is to provide a table structure upon which may be deposited a full meal for one or more persons and which table is extensible and is so constructed that it may, with the food containers thereon, be compactly arranged so as to be readily transported from a kitchen to any room in an institution, and may be easily arranged in an elevator of small size.

Further, it is an object to provide a heating table that may be kept in a clean and sanitary condition, and which is simple in construction and not expensive.

The invention possesses other objects and features of advantage, some of which, with the foregoing, will be made manifest in the following description of the preferred form of the invention, which is illustrated in the drawings accompanying and forming part of the specification. It is to be understood that it is not intended to limit the invention to the embodiment shown by the said drawings and description, as variations may be adopted within the scope of the invention as set forth in the claims.

Fig. 1 is a perspective of the improved table, parts being broken away.

Fig. 2 is a plan showing the table in contracted position for transportation from room to room, a part of the top being broken away.

Fig. 3 is a vertical longitudinal section of the table ready for meal service.

Fig. 4 is a plan of a fragment of the tray showing the fillers.

Fig. 5 is a plan of the treadle fork.

Fig. 6 is a view of a modified form of tray. The apparatus of the present invention includes a table having a neat rather elongated under frame or box having ends 2 and 3 connected by a bottom or shelf 4, preferably having side walls 5. This forms a chamber in which is arranged an oblong pan 6, having a seat forming top flange 7, which slidably fits in the box walls. The pan is adapted to be raised from a lowered position in the pan to an upper position.

Removably deposited in the seat flange 7, is a tray-like receptacle of hollow structure having a bottom 8, and a top 9, which is dished or recessed to form a suitable number of shallow chambers 10, Fig. 1, or a single chamber as in Fig. 6. The wall of the chamber or chambers is spaced in slightly from the side walls 11, which have a beaded flange 12, around the top 9, of the tray. The ends of the tray may have handles 13, to facilitate handling and when the tray is deposited upon the elevated pan, the handles pass into pockets 14, in the end wall 2-3, of the table frame.

Secured to the ends of the frame are top end cleats 15, which project up a distance about equal to the thickness of a cover or leaf 16, designed to be placed on top of the frame to cover the pan 6 and contents thereof. In order to provide for the extension of the table area, there are hinged on the ends of the cleats a set of folding arms 17, having rebated inner corners forming seats onto which the cover or leaf can be shifted for table service. The table may have extension leaves and arms at one or both sides.

The depth of the table frame or box is such that when the pan and the tray 8-9, is lowered, food containing utensils 20, placed on the top of the tray will be below the applied cover 16, Fig. 3. When the pan is elevated, after the cover leaf 16, has been removed, the utensils are then fully exposed and the tray rests in the top plane of the table top.

Not only does the apparatus, thus far described, form a convenient means for transporting food in a protected manner, from place to place, but it also provides means for keeping the utensils and their contents heated. While any suitable means may be employed to provide heat, in the present form of the invention an electric heating plate 21, is supported, in the pan, on a yieldable rest, as spring arms 22, mounted on a bridge

frame 23. On the bridge is also supported a circuit closer 24, yieldingly engaging the bottom of the applied tray 8—9, so that as the tray is applied to the seat flanges 7, it engages the top of the upwardly pressed, heating plate 21, and also the circuit closer 24. Electric current heats the plate and this heat is transmitted to the utensils in the tray, which latter is charged with a filling of water to envelope the depressed portion of the top. The heat may then be raised to any desired degree up to 212° Fahrenheit.

To automatically control the heat a sample or suitable device may be used such as a thermostatic switch 25, which is mounted on the bridge 23, so that the heating apparatus is bodily movable as a unit to facilitate its inspection and installation, and the cleaning of the pan when necessary.

The heating apparatus is contained within the pan which forms, therefore, a stove chamber adapted to be elevated from a receded position to lift the tray to the top of the table.

Suitable means may be provided to lift the stove chamber 6. As shown here, the pan sets on the upper ends of spaced pairs of diagonally crossed levers 26, having a pivot connection 27, at the upper ends of upright links 28. The outer, lower ends of the levers have pivots 29, on the bottom 4.

The links 28, are attached to the forked ends 30, of a lever 31, hung on a bearing 31', below the bottom 4, and the other end of the lever 30, is connected to a treadle 32, guided for vertical movement in guides 33 and 34, which latter has a cross pin or shoulder 34'. The treadle shank has a hook 35, to be pushed in under the pin 34', when the treadle has been pressed fully down in the operation of lifting the pan 6, by means of the elevating mechanism just described.

To maintain the liquid in the hollow-walled tray at the desired temperature, it is only necessary to apply the heating circuit, extension-cord plug P, into any complementary socket and, the tray being in place, closes the circuit at the closer 24. The closed circuit is then automatically opened and closed by the thermostatic switch 25, according to the temperature of the atmosphere in the chamber of the box 6. The weight of the empty tray alone is preferably sufficient to close the main circuit, which is opened when the tray is removed.

For the purpose of economizing in the cost of heating medium utilized in the apparatus, the serving tray of the form shown in Figs. 1 and 2, has provided within the chamber between its top and bottom, a suitable means for occupying space to reduce the quantity of water that may be sufficient for heating the utensils on the tray. As shown in Fig. 2, there may be arranged in the chamber of the pan, filling blocks 8^a, which are shaped so as to conform to the shape of the depressions or recesses in which the utensils 20, are disposed; the edge surfaces of the filling blocks being spaced slightly from the contiguous wall forming the recess in the top of the tray.

What is claimed is:

1. A hot-food, serving table having a frame forming a chamber with an open top, a leaf adjustable to cover the chamber, a removable tray conforming to the plan area of the chamber so as to fit in the same, a heating means arranged in the chamber and including a stove pan, of which the tray forms the top, means in the stove pan for heating the tray, and means for raising the stove pan from a lower position to an elevated position to bring the tray substantially in the plane of the top of the table.

2. A hot-food, serving table having a frame forming a chamber with an open top, a leaf adjustable to cover the chamber and to form an extension of the table top, a removable hollow-walled tray conforming to the plan area of the chamber so as to fit in the same, a heating means arranged in the chamber and including a stove pan, of which the tray forms the top, means in the stove pan for heating the tray, and means for raising the stove pan from a lower position to an elevated position to bring the tray substantially in the plane of the top of the table.

3. A hot food serving table comprising a heating chamber, a removable hollow walled tray conforming to the plan area of the chamber and when in place forming the top of the chamber, and an unitary bodily removable heating means arranged in said chamber and including a yieldable hot plate and a yieldable electric switch, closable when the tray is applied to the chamber, and means for automatically interrupting the heating circuit at a predetermined temperature.

In testimony whereof, I have hereunto set my hand.

CHARLES STIRN.