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REVOLVING ROASTING DEVICE FOR GAS AND ELECTRIC STOVES

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1 Claim. (Cl. 53—5)

This invention relates to a revolving roasting device which is operated by an electric motor and may be installed in any type of stove having a broiler.

5 One of the objects of the invention is to provide a roaster of this class that will slowly revolve under the flames of a broiler, such as are used in gas stove construction and which is propelled by a mechanism in connection with an
10 electric motor. Both mechanism and motor being concealed from view at all times.

Another object of the invention is that the roaster unit thereof is arranged so that it may be quickly and easily removed from the broiler for
15 placing the desired meat thereupon and likewise replaced into position in the broiler for the roasting operation.

The particular arrangement of construction and operation of the device provide a method
20 which is highly suitable for barbecuing various kinds of meats, and the effect of any kind of meat that is roasted in this device is truly the barbecued style in quality and flavor.

It will become readily apparent that the invention possesses further advantages, clearly revealed during the course of the following detailed description, illustrated throughout the accompanying drawing, and more fully pointed out
25 in the appended claim.

30 With reference to the drawing:

Figure 1 is a reduced front elevation of a typical gas stove with the broiler thereof opened and exposing the device in normal position therein.

35 Figure 2 is a longitudinal section of the entire device and through the center thereof.

Figure 3 is a transverse section of the invention taken substantially upon line 3—3 of Figure 2.

40 Figure 4 is an elevation of the unit of the device for the accommodation of steaks, chops and the like.

Figure 5 is a section taken substantially upon line 5—5 of Figure 4.

45 Figure 6 is an enlarged end elevation of one of the bearing members, and Figure 7 is a similar view of the opposite end bearing member.

Figure 8 is an isometric view of one of the revolving unit ribs.

50 Figure 9 is an elevation of a bearing for one end of the revolving roaster.

The invention comprises properly a revolving unit which is composed of circular rims 1, also hubs 2 with concentrically arranged spokes 3 in
55 spaced apart relation, also circumferentially

formed rims 4 are secured to the said spokes in the manner as indicated in Figure 3.

A plurality of circumferentially arranged ribs 5 are provided and are formed as shown in Figure 8. Both ends of the said ribs are formed as
60 at 6, and it is noted that rims 4 have pockets 7 formed therein in concentric alignment and the roasting unit is constructed by engaging end 6 of ribs 5 with the said pocket respectively. One
65 of the particular advantages of the invention is the fact that the circumferentially formed framework of ribs 5 with the aforesaid supporting elements is adjustable, for example to decrease the diameter of the said framework ribs
70 5 are removed from the largest of rims 4 and by virtue of pockets 7 are engaged with either of rims 4, consistent with the diameter of framework preferred. The object of the adjustable
75 feature of the said framework is for the purpose of accommodating a chicken, lamb, beef, or pork roast, according to the extent of meat to be barbecued.

The framework just described is carried upon horizontal shaft 8 both ends of which are secured to hubs 2 respectively. Secured to one of the
80 rubs 2 is shank 9, the said shank adapted to engage pocket 10 of plate 11, and the said plate secured to broiler wall A of stove B with the usual screws and nuts for this purpose. This arrangement forms the bearing for one end of shaft 8.
85 To form the bearing for the opposite end of the said shaft a member is provided having shank 12 with square tapering portion 13 formed thereon also shank 14 as shown. With reference to
90 Figure 2 that a socket member is provided, having square inner tapered portion 15, which is adapted to engage portion 13 of the first-named member with shank 14 engaging counterbore 16
95 of the said socket member. Gear 17 is secured to shank 18 of the socket member, and the said gear to engage worm 19 upon vertical shaft 20, the said shaft having secured to the opposite end thereof an additional worm or gear and which
100 engages a gear secured to the horizontal shaft of electric motor C. Housing D being for the purpose. The two last-named gears and horizontal shaft are not shown in the drawing. Motor C and housing D are enclosed in metal case
105 21 as indicated. Appropriate housing 22 is provided for gear 17, worm 19 and a portion of shaft 20, where shown, and it is here emphasized that the entire mechanism of the device is concealed
110 from view, as clearly revealed in Figure 1.

Referring to Figures 2 and 3, diametrically opposed dip members 23 are secured to ribs 5 re-

spectively and will contact sauce E in pan 24 during the revolving operation of the roasting unit, for seasoning purposes.

With particular reference to Figures 4 and 5 a unit is provided for the accommodation of steaks, chops and the like, and comprises two oppositely disposed frames 25 and 25A and which are provided with a network of wire 26 respectively. The said frames are hingedly engaged at 27 with closing snap 28, as shown. This unit is opened as indicated by the dotted lines in Figure 5, the meat is then placed between wire network 26, again closed and the entire unit as in Figure 4 is placed into the broiler with shank 9A engaging pocket 10 of plate 11 and portion 13A with portion 15 of the socket member, motor C is then started and the said unit will slowly revolve for the intended purpose.

The principal roasting unit comprising ribs 5 with coordinate supporting elements is likewise placed into position as in Figure 2, within the broiler with shank 9 engaging pocket 10 of plate 11 and portion 13 engaging portion 15 of the

socket member, the unit is then engaged with the motor mechanism for operation. The principal roasting unit and the unit for steaks, chops and the like are removed from the broiler in a similar manner.

Having thus described my invention, what I claim as new is:

In a device of the character described, a roasting unit comprising a plurality of spaced apart bow-shaped ribs in circumferential formation, each of the said ribs having an upturned hook formed upon both of the ends thereof, a pair of circular rims, a horizontal shaft, a hub secured to each end of the said shaft, each of the said rims connected to one of the said rims by means of a plurality of spaced apart spokes, a plurality of rims secured to the said spokes in spaced apart relation, means within the last-named rims whereby the aforesaid upturned hooks may be detachably engaged with the said rims.

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