Feb. 10, 1925. 1,526,123

W. S. DU CHARME

PORTABLE ELECTRICAL COOKING APPARATUS

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Fig.1.

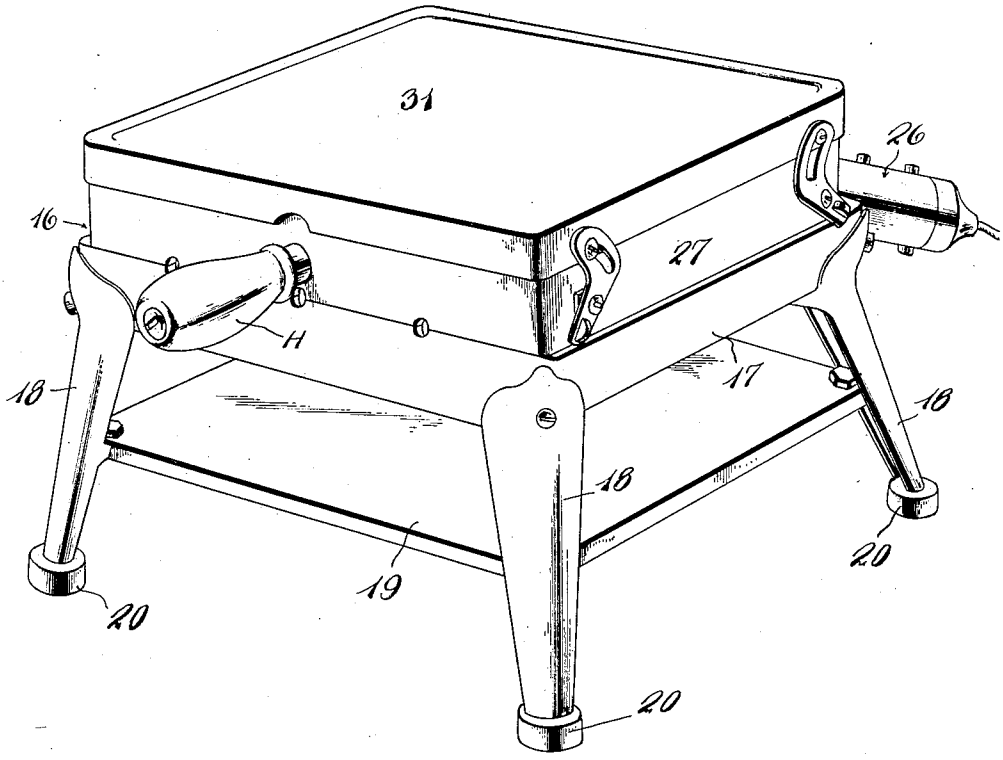

Fig.2.

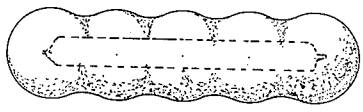

Fig.3.

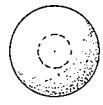

Fig.4.

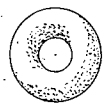

Fig.5.

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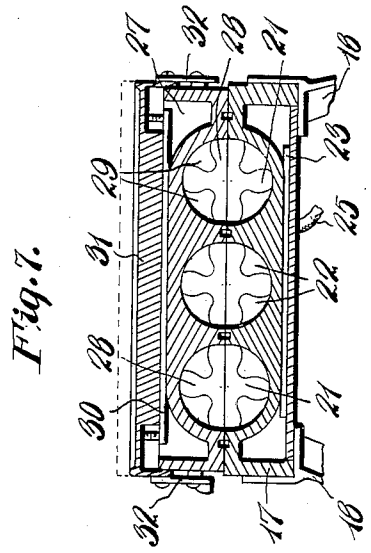

Fig. 7.

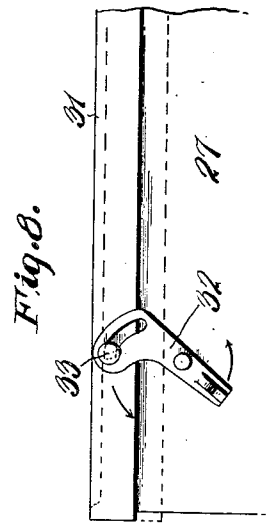

Fig. 8.

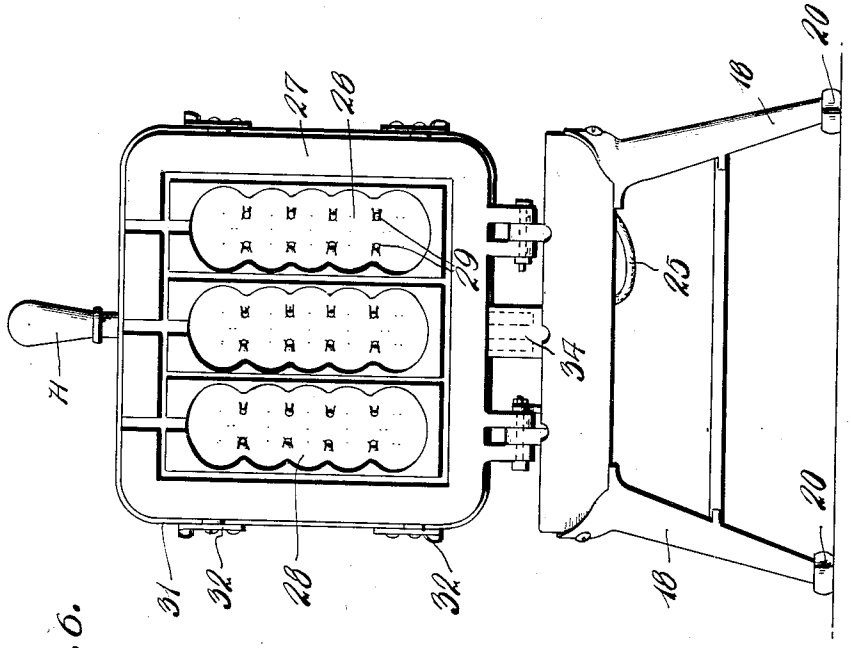

Fig. 6.

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Fig. 9.

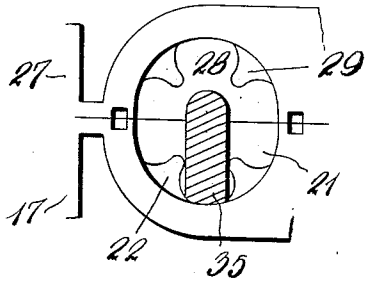


Fig. 10.

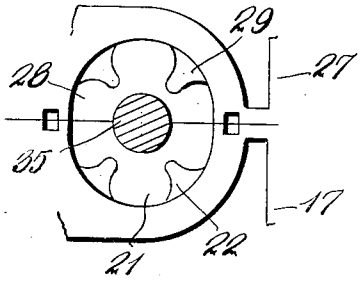


Fig. 11.

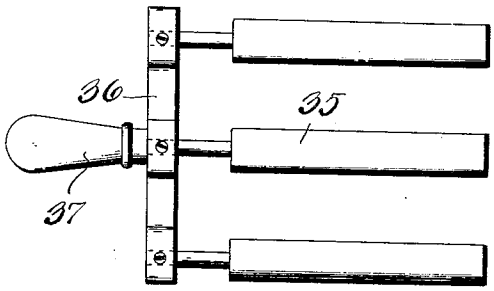


Fig. 13.

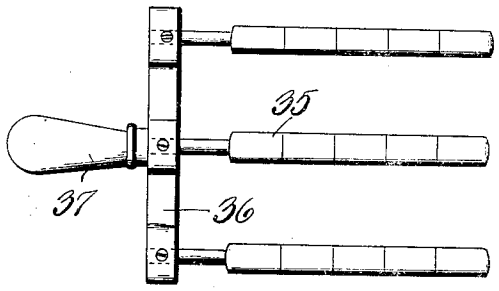


Fig. 12.

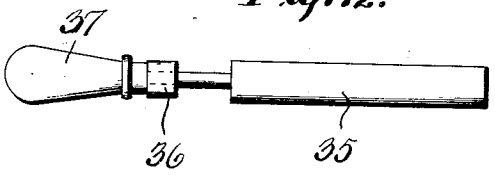
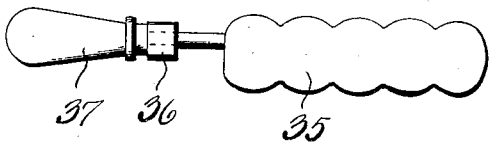


Fig. 14.



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UNITED STATES PATENT OFFICE.

WILLIAM S. DU CHARME, OF CLEVELAND, OHIO.

PORTABLE ELECTRICAL COOKING APPARATUS.

Application filed October 20, 1923. Serial No. 669,769.

To all whom it may concern:

Be it known that I, WILLIAM S. DU CHARME, a citizen of the United States, residing at Cleveland, in the county of Cuyahoga and State of Ohio, have invented certain new and useful Improvements in Portable Electrical Cooking Apparatus, of which the following is a specification.

This invention is a portable electrical cooking apparatus, having for an object the provision of a device of this character wherein is included a minimum number of parts which are capable of being employed in different manners for the purpose of cooking waffles or the like foods in different shapes and structures.

Another object is to provide an apparatus of this character including molds and what is known as a hot plate, so relatively arranged as to permit simultaneous or individual usage.

Another object is to provide a mold wherein may be employed cores of different configurations whereby to vary the construction of the food product cooked in this apparatus.

It is likewise an object to provide an apparatus which is inexpensively made, and is simple and very efficient in operation.

Other objects will be in part obvious and in part pointed out hereinafter.

In order that the invention and its mode of operation may be readily understood by persons skilled in the art, I have in the accompanying illustrated drawings, and in the following detailed description based thereon set out one possible embodiment of the same.

In these drawings:

Fig. 1 is a perspective view of the complete apparatus, the hot plate being shown in its elevated position.

Fig. 2 is a side elevation of the waffle cooked by this apparatus, and including in its center a sausage.

Fig. 3 is an end elevation of the waffle.

Fig. 4 is an end elevation of the waffle formed by this apparatus and having a longitudinal opening wherein is placed any desired filler.

Fig. 5 is a similar view of the waffle in which the longitudinal opening also opens through one side of the waffle.

Fig. 6 is a front elevation of the apparatus, the lid or upper part of the mold being raised.

Fig. 7 is a transverse section through the body and hot plate of the mold.

Fig. 8 is a detail elevation showing the means employed for raising and lowering the hot plate.

Fig. 9 is a semi-diagrammatical view showing a core in position for forming a waffle such as that illustrated in Fig. 5.

Fig. 10 is a similar view showing a core employed in the formation of a waffle such as shown in Fig. 4.

Figs. 11 and 12 are top and side views of one form of cores.

Figs. 13 and 14 are similar views of other types of cores.

Before going into the structure of this apparatus, it is desired to set forth the nature of the waffle or food product to be formed by this apparatus. Primarily the apparatus is used to make up what we term a "Weiner-in-a-Waffle," that is, a link sausage is placed in the mold in a central position after which waffle dough or other dough is poured into the mold and upon lowering the upper part of the mold the heat cooks the dough and thereby forms a food product such as shown in Figs. 2 and 3, the sausage being entirely enclosed in the waffle.

In the last six figures of the drawing the apparatus and cores therein illustrated, are employed in the formation of food products or waffles, such as shown in Figs. 4 and 5. In Fig. 4 the cores shown in Figs. 11 and 12 have been employed with the result that the waffle has a longitudinal opening through-out its length, said opening being provided to receive a filler of any nature desired. The waffle shown in Fig. 5 is a result of using the cores shown in Figs. 13 and 14, these waffles being substantially U-shaped in cross-section and also capable of being filled with fruit or what ever the user may desire.

Having more particular reference to the drawings, throughout which similar characters of reference will designate similar parts, the apparatus may be stated as comprising a body 16, preferably though not

necessarily substantially rectangular in shape, and including a lower mold section or part 17, supported as shown in Fig. 1, upon legs 18, between which is arranged a baffle plate 19, secured at its corners as shown.

In order to protect the table or other support upon which the apparatus is rested, fibre feet or blocks 20 are provided on the legs 18. This lower mold section 17 includes in its structure a plurality of substantially semi-circular mold recesses 21 each having formed therein a set of fingers or projections 22 by means of which a sausage or the like may be centrally supported for cooking within the waffle. These projections also assist in properly positioning other cores which may be employed.

The heating element 23 is arranged in contact with the lower face of the mold section 17, and is retained thereagainst by a cover plate 24 as shown in Fig. 7, this heating element or unit being heated by a current fed thereto through the conductor 25 from the double switch 26.

An upper part or mold section 27 is adapted to co-act with the lower section in the formation of substantially semi-circular mold openings, having included in this structure semi-circular recesses 28 in which are formed projections 29, whose function is similar to the heretofore named projections 22. In order that this section may be heated and co-act with the lower section in cooking the food product or waffle, a heating element 30 is provided as shown in Fig. 7 and carried by a top plate 31, which is ordinarily termed a hot plate. This plate is adjustable vertically with respect to the mold and is retained in either of its adjusted positions by a set of pivoted fingers as illustrated in Figs. 1 and 8.

From a study of Fig. 8 it will be seen that upon movement of the latch 32 in the direction indicated by the arrows, the top plate will be drawn downwardly due to the headed stud 33 carried by the said body plate, this head following the arcuate slot formed in the latch 32. As shown in Figs. 1 and 6 the top section 27 of the mold is provided with a handle H by means of which the mold may be opened and closed. This top section is heated by a current fed thereto through a conductor which is attached to said section by a socket 34 as shown in Fig. 6.

When using this apparatus to make up a "Weiner-in-a-Waffle" food product, the weiner or sausage is placed in the mold recesses, the dough is poured in around the weiner and the mold is then closed for cooking. When it is desired to make either of the waffles shown in Figs. 4 and 5 the cores shown in Figs. 11 or 13 are arranged in the recesses, after which the dough is poured in and the mold closed for the usual cooking process. The cores are later removed as is obvious.

In addition to using this apparatus as a means for producing the heretofore named waffles, I may, through using the top or hot plate 31, cook other foods which are ordinarily cooked upon the usual hot plate. When this is to be done, the four latches 32 are operated to raise the hot plate 31, above and out of contact with the upper mold section 27, thus decreasing to the minimum the amount of heat absorbed by the mold section and directing the greater portion of the heat to said hot plate.

It is quite apparent that through the construction which permits separation of the hot plate and the mold, is provided an apparatus which may be used for a variety of purposes. The double switch 26 permits simultaneous heating of both sections or parts of the mold and at will, the individual heating of the hot plate in the manner just described.

While it is understood that one or more cores may be employed, I have arranged as shown in Figs. 11 and 12 a set of three cores 35, spaced apart and connected by cross-bar 36, carrying at its center a handle 37, this core being arranged in a mold as shown in Fig. 10. In Figs. 13 and 14 another form of core is shown, and comprises a set of cores connected as in the preceding form. As shown in Fig. 14 the core is arranged so as to form a waffle having a channel through out its length.

Manifestly, the construction shown is capable of considerable modification and such modification as may fall within the scope of my claims, I consider within the spirit of my invention.

I claim:

1. An apparatus of the character described including a mold, a separate top plate, a heating unit carried by each, and means for moving the top plate and its heating unit into and out of contact with the upper part of mold whereby to permit separate utilization of the mold or top plate.

2. An apparatus of the character described including a two-part mold, a heating unit carried by the lower part, a vertically adjusted top plate arranged upon the upper part of the mold, and a heating unit carried by the top plate and adapted at times to co-act with the other heating unit to heat the mold.

3. An apparatus of the character described including a two-part mold, a top plate, arranged upon the upper part of the mold, means for adjusting the plate vertically with respect to the mold, and means for heating the mold, and top plate simultaneously or individually.

4. An apparatus of the character de-

scribed, including a two-part hinged mold, a heating unit carried by the lower part of the mold, a top plate arranged upon the upper part of the mold, a heating unit carried by the top plate and means carried by the mold for centering a filler to be enclosed in the food being cooked.

5. A device of the character described comprising a core, a handle arranged adjacent one end of the core and a reduced neck connecting the handle and core.

6. An apparatus of the character described including a two-part hinged mold, a top plate arranged upon the upper part of the mold, said plate having depending flanges engaging the sides of the upper part and being vertically adjustable with respect to said upper part, and electric heating units carried by the lower part of the mold and said top plate.

7. An apparatus of the character described including a two-part hinged mold, a top plate arranged upon the upper part of the mold and having flanges engaging the sides of said part, cam levers carried by the upper part and operable to raise and lower the top plate with respect to the upper part of the mold, and electric heating units carried by the top plate and the lower part of the mold.

In testimony whereof, I affix my signature in presence of two witnesses.

WILLIAM S. DU CHARME.

Witnesses:

JOHN A. BOMMHARDT,

R. G. REYNOLDS.