(No Model.) T. LEE. PEANUT ROASTER. . No. 332,351. Patented Dec. 15, 1885.

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UNITED STATES PATENT OFFICE.

THOMAS LEE, OF CINCINNATI, OHIO.

PEANUT-ROASTER.

SPECIFICATION forming part of Letters Patent No. 332,351, dated December 15, 1885.

Application filed August 19, 1885. Serial No. 174,780. (No model.)

To all whom it may concern:

Be it known that I, THOMAS LEE, of Cincinnati, in the county of Hamilton and State of Ohio, have invented a new and useful Im-5 provement in Peanut - Roasters, which improvement is fully set forth in the following specification and accompanying drawings, in which---

Figure 1 is a perspective view of my im-10 proved peanut-roaster; Fig. 2, a perspective view of the same with the roaster removed therefrom; Fig. 3, a perspective view of the fire-pan detached; Fig. 4, a perspective view of a section of the frame having therein the 15 fire pan and provided with the temporary fireshield; Fig. 5, a perspective view of the fireshield detached; and Fig. 6, a perspective view of a section of the top of the frame-work, showing the inturned flange. Fig. 7 is a ver-20 tical sectional view showing the water-reservoir in place over the fire-pan. The object of the present invention is to provide a new and improved attachment on my peanut-roaster heretofore issued to myself, 25 and numbered 320,804. In that invention it will be observed that I construct a roaster having a cylinder adjusted to a horizontal frame, and so disposed as to slide inwardly and outwardly at the sides of the machine, and the 30 cylinder being journaled therein might thus be partially drawn out and returned to its original position within the roaster when filled; but in this the heating attachment at the lower part was open to objections, and to remedy 35 them I provide a perforated fire-pan adjustable within ways beneath the cylinder, so that it may be pulled partially out to add fuel, and in cases where a warmer is attached to the upper part of the device the cylinder is re-40 moved and the fire pan placed in the ways occupied by the cylinder-frame, which are made interchangeable for this purpose, and thus the fire is placed nearer the warmer, and an even temperature is maintained, all of which 45 will now be set forth in detail. In the accompanying drawings, A represents the upright frame of a roaster having therein at the top the warmer B and at the side the roasting-cylinder C, journaled within the ad-50 justable frame D, sliding in the ways E. At the forward side of this frame, beneath the

cylinder, I provide an opening, F, provided at its upper part with horizontal ways G, corresponding in size with the ways E, immediately above. Within this opening I provide 55 a fire-pan, H, preferably cast-iron. The central portion of this pan is depressed longitudinally, and has a perforated bottom, I, for purposes of ventilation, and is laterally provided, preferably, with sloping sides terminating in 60 wings J, of such a size as to be adjustable within the ways G, and also the cylinder-ways E above. The perforated bottom I is designed to be a slight distance from the lower part of the frame A, and the opening laterally from 65 this pan forms air-ducts for the fire within the pan.

Fig. 6 represents the upper edge of the frame A, Fig. 2, somewhat enlarged, showing the sheet metal as inturned, forming a flange, K, 70 and the warmer, resting within this flange, permits of the heat circulating around the sides of the warmer. I also desire to provide a flue, L, to which the stove-pipe may be attached. A pipe of this kind may be attached in cases 75 where the roaster is used indoors, and the fumes of the charcoal or other fuel, considered objectionable, pass through the pipe into the chimney. Fig. 4 shows a view of a roaster. Cylin- 80 der C and accompanying frame D have been removed, and the fire - pan H is placed in the ways formerly ocupied by the roaster. This places the fire-pan up close to the warmer B. The space below the fire-pan is left open, 85 forming air-ducts, and the semi-circular opening immediately above the fire-pan H is closed up by means of the removable shield M. This shield M is designed to be provided with a longitudinal recess or slot, so that it may em- 90 brace the upper forward edge of the fire-pan H, and thus be held in position. Thus the fire is brought up close beneah the warmer B and an even temperature is mainined. This is to

be used in cases where a quantity of roasted 65peanuts is on hand.

The outerpart of the warmer B, resting on the flanged upper face, K, of the frame, is provided with a hot-water reservoir, N, which is designed to equalize the temperature within ico the warmer.

It will be observed that I construct the frame

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or the casing out of metal pieces or stays O O, which extend from the top of the structure to the bottom, thus forming the frame and legs of the roaster. In the front pieces, O O, I cut 5 out the rectangular recesses or grooves O' O', which form a continuation of the ways E and G. This I deem of prime importance in this connection, as the stays O O thus form a rigid and inflexible bearing and support for the fire-10 pan and cylinder-frame, and when either one is pulled part way out there is no danger of its falling, as it would be likely to do if they were entirely dependent upon the ways inside of the casing to support their weight.

reservoir N in the top of said casing, the cylinder C, journaled in the frame D, and the fire- 40 pan H, interchangeable within the ways, substantially as herein set forth.

5. The combination of the casing A, having the flue L, and at the top a flange, K, the warmer B, resting on the flange K, and having 45 the reservoir N, the ways E and G, the cylinder C, journaled within the frame D, the fire-pan H, having the wings J, said pan adjustable and interchangeable within the ways, the whole arranged substantially as herein set 50 forth.

6. A roaster of the character described, consisting of the main casing provided with suitable ways, and the corner-stays OO, provided with the recesses or grooves O'O', which 55 form a part of the ways, substantially as and for the purposes set forth. 7. In a combined roaster and warmer, the main casing provided with suitable ways, the opening in the upper portion of the casing for 60 the cylinder and lower opening for the firepan, in combination with the fire-pan, the warmer, and the cylinder, said fire pan provided with a removable shield which closes the upper portion of the cylinder-opening, 65 said cylinder and fire-pan being interchangeable in the upper ways, substantially as and for the purposes set forth. In testimony that I claim the foregoing I have hereunto set my hand, this 14th day of 70 August, 1885, in the presence of witnesses.

15 What I claim as new is-

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 A coffee-roaster consisting of a casing provided with upper and lower openings to receive the roasting-cylinder and fire-pan, respectively, ways in the casing leading from
said openings, and a fire-pan interchangeable in said ways.

In a peanut-roaster, the main casing provided with ways E and G, the fire-pan formed centrally with a depression, having a
perforated bottom and laterally-inclined sides terminating in wings, and interchangeable within the upper and lower ways, substantially as herein set forth.

3. The combination, in a peanut-roaster, of 30 the main casing provided with a circular opening, and also having ways, as set forth, and a warmer in the top of said casing, the fire-pan adjustable within the ways beneath the warmer, having forwardly the shield re-35 movably connected with the forward part of the pan, substantially as herein set forth.

Witnesses:

4. The combination of the main casing having the ways E and G, the warmer B, and

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THOMAS LEE.