

(No Model.)

P. CACCIATORI.
ROASTING APPARATUS.

No. 501,867.

Patented July 18, 1893.

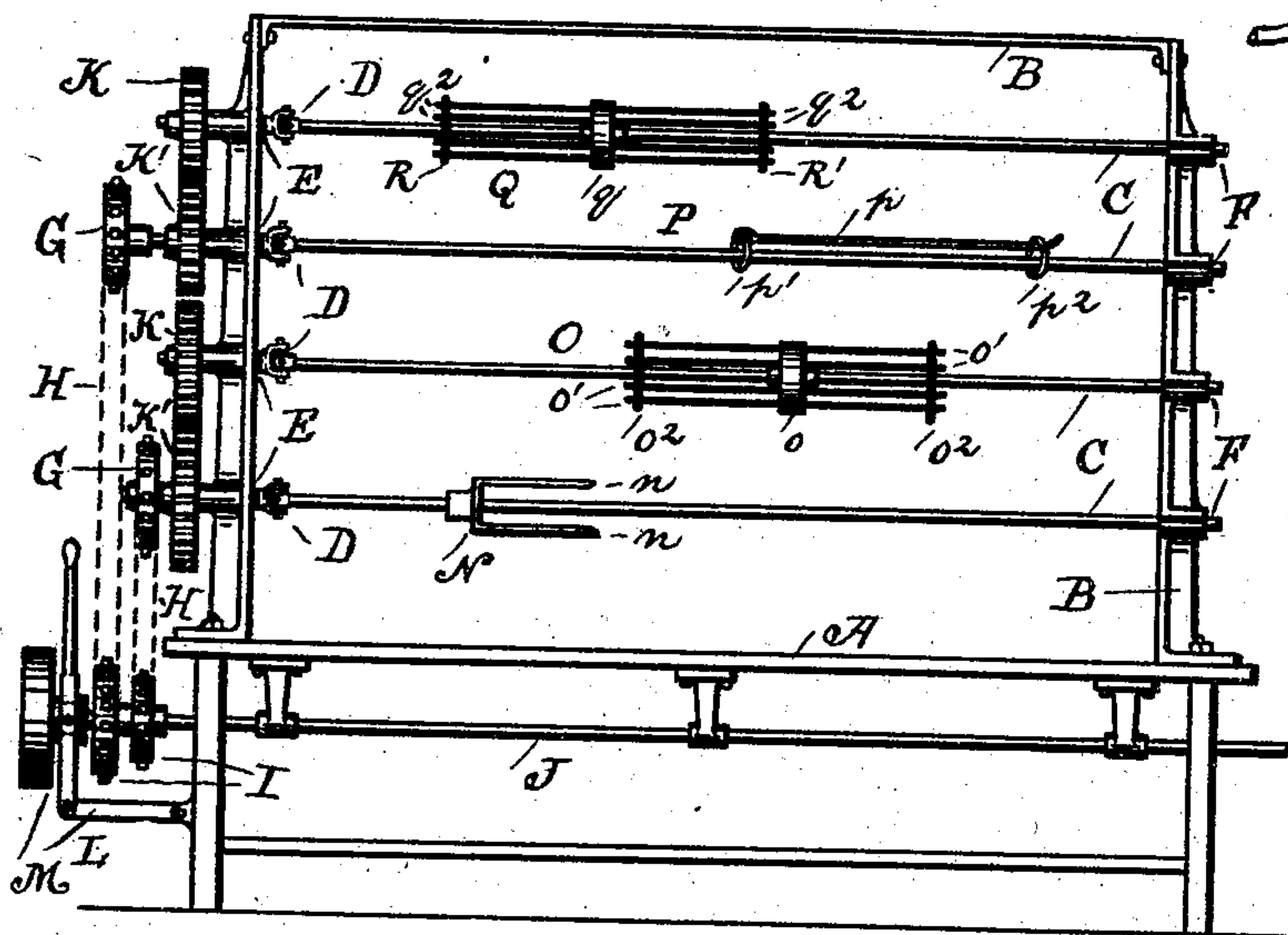


Fig. 1.

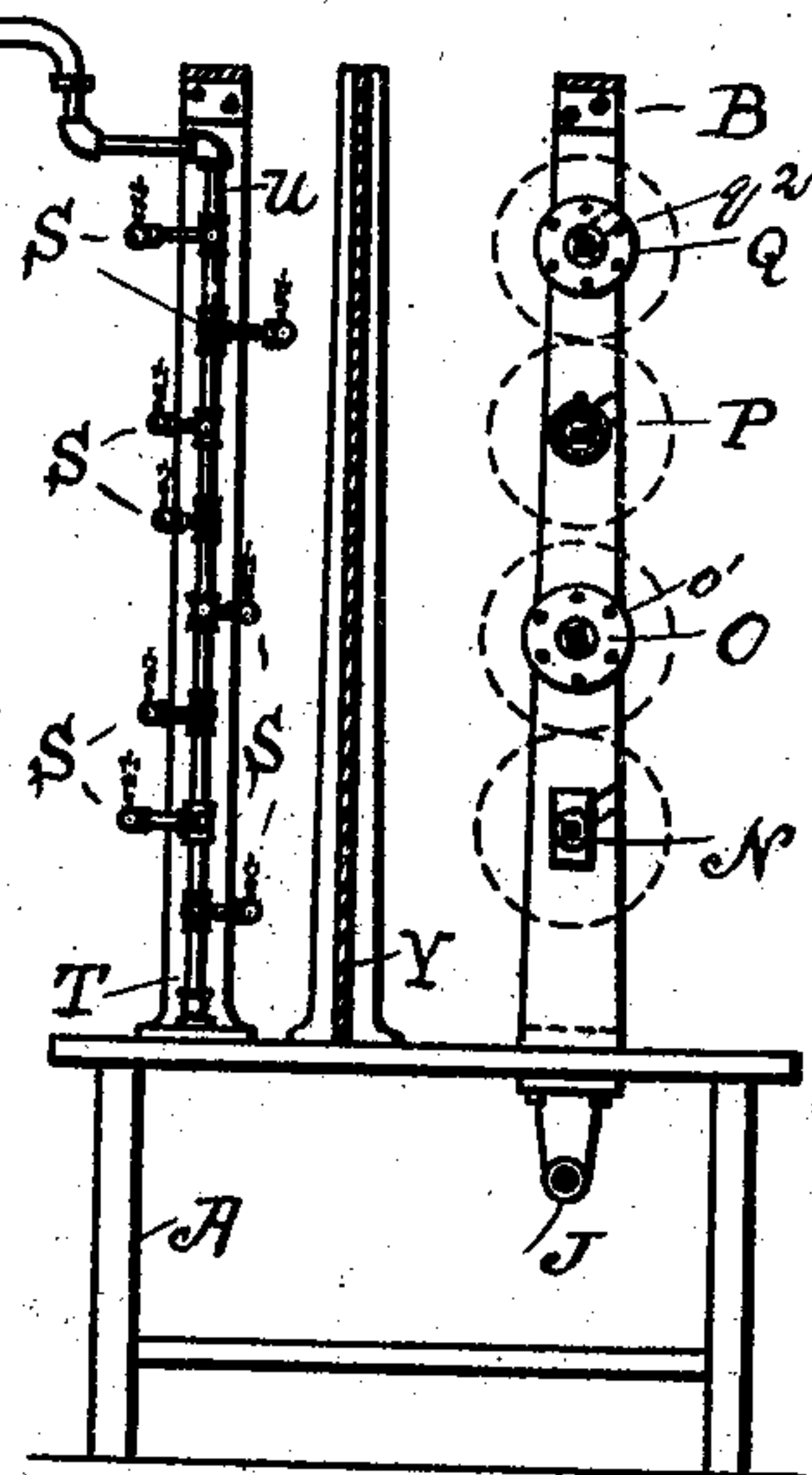


Fig. 2.

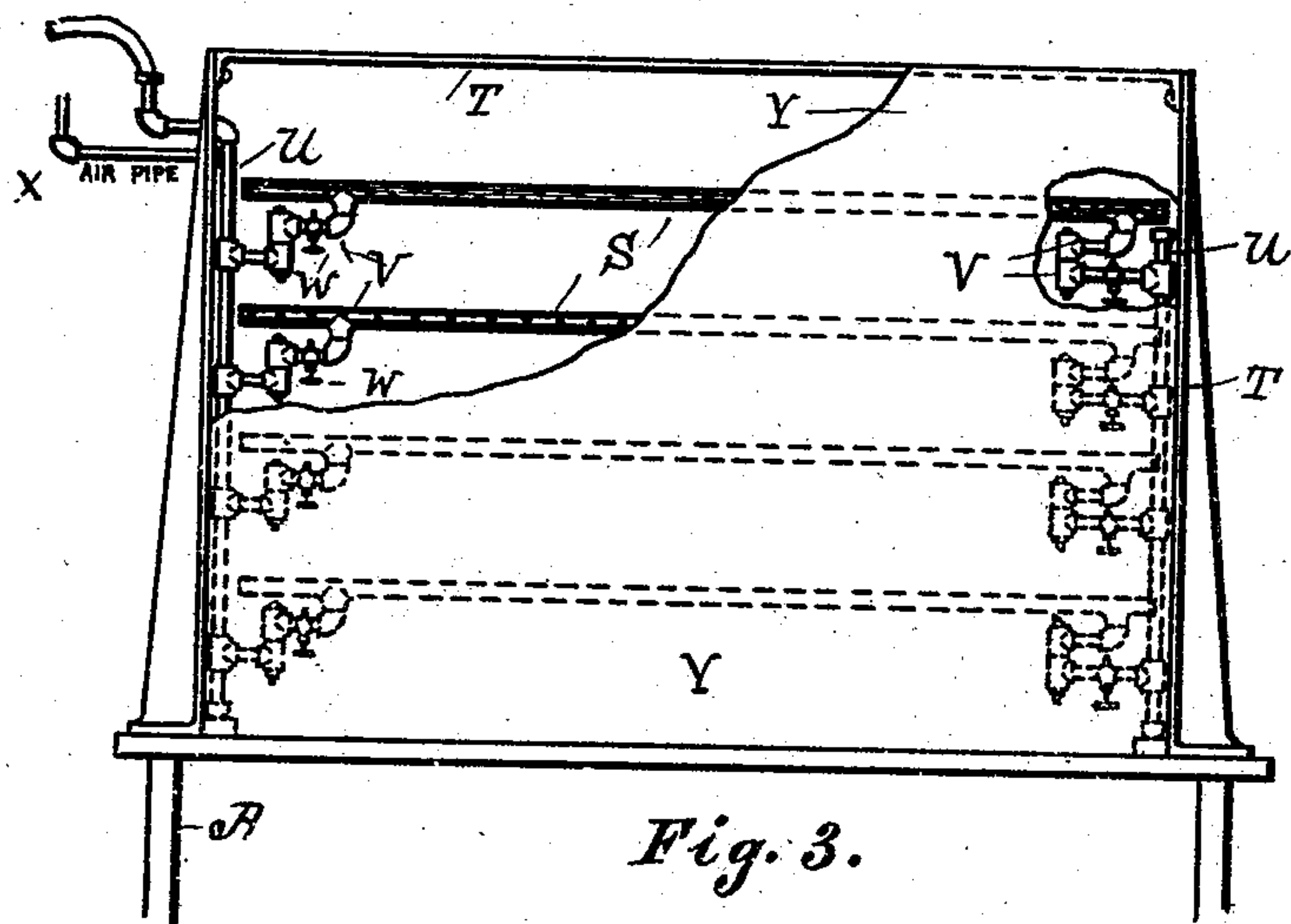


Fig. 3.

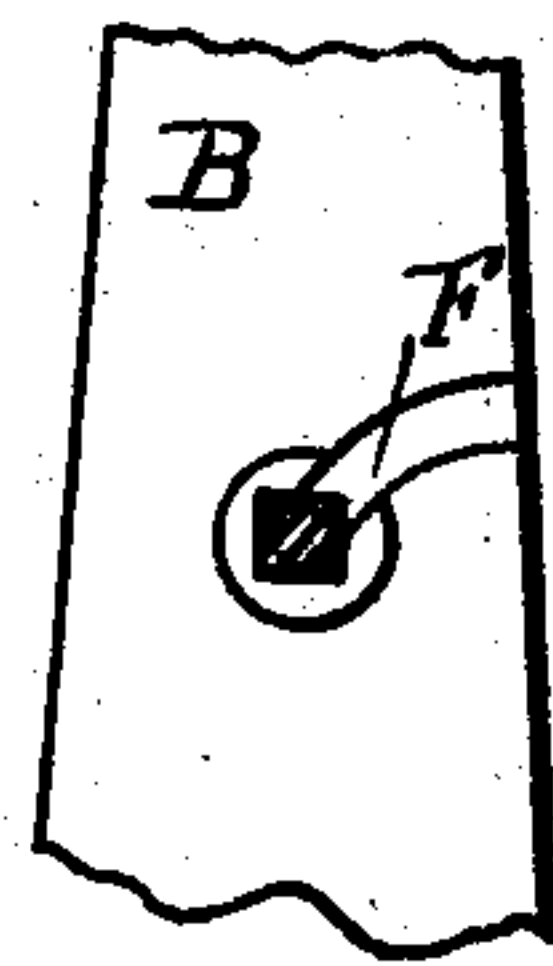


Fig. 4.

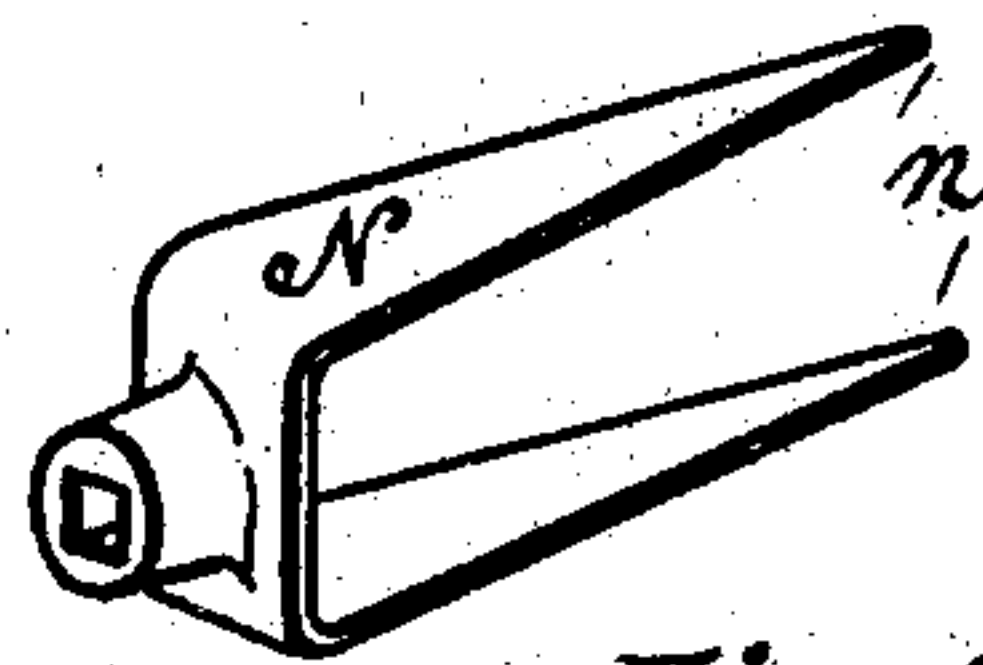


Fig. 5.

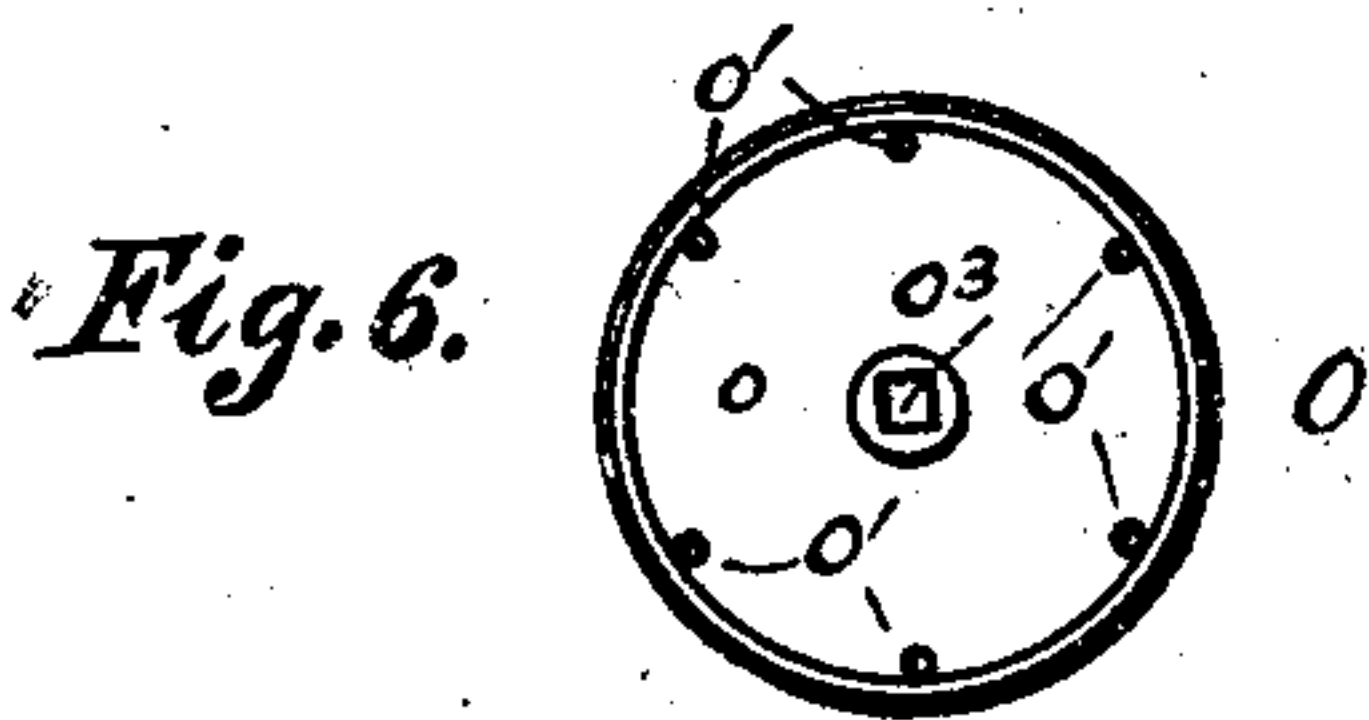


Fig. 6.

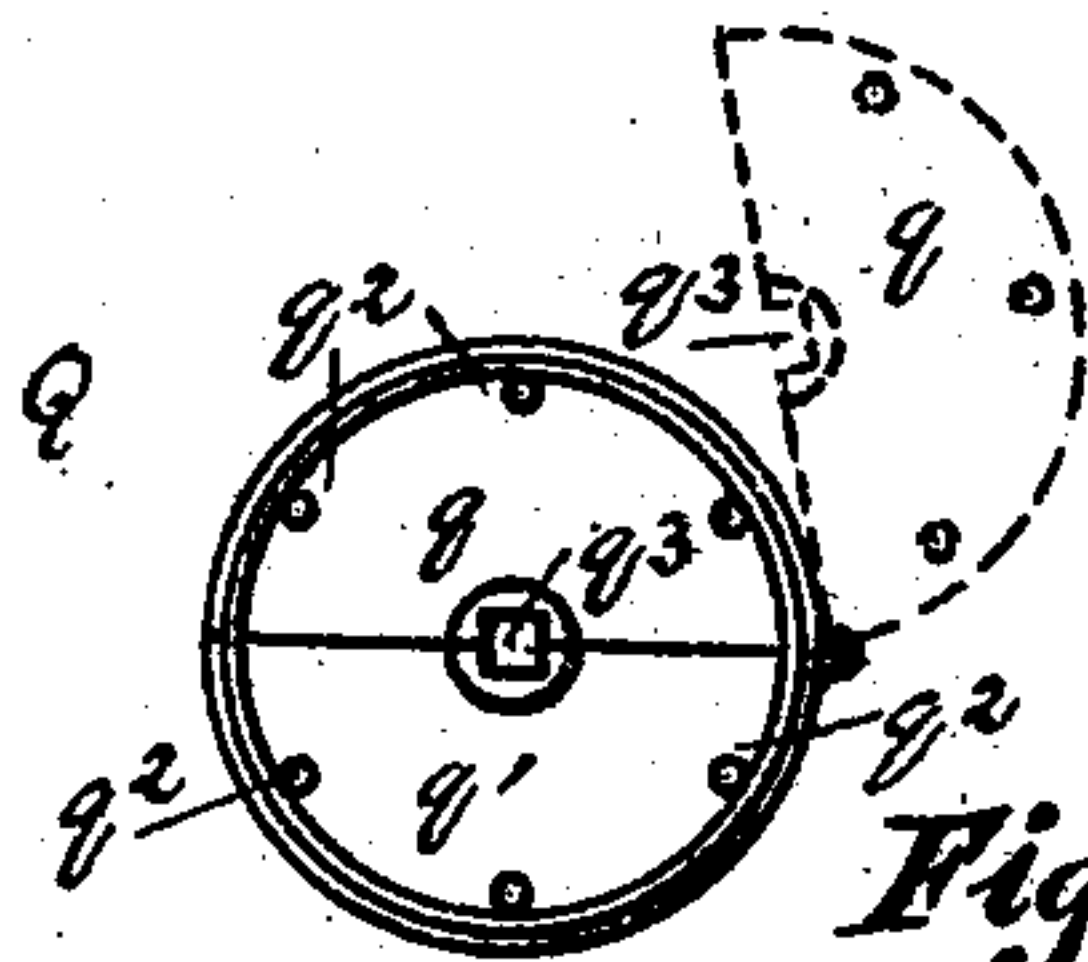


Fig. 7.

Witnesses:
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Fig. 7. by A. H. Ste Marie
att'y

UNITED STATES PATENT OFFICE.

PETER CACCIATORI, OF CHICAGO, ILLINOIS.

ROASTING APPARATUS.

SPECIFICATION forming part of Letters Patent No. 501,867, dated July 18, 1893.

Application filed February 13, 1893. Serial No. 462,170. (No model.)

To all whom it may concern:

Be it known that I, PETER CACCIATORI, of Chicago, county of Cook, State of Illinois, have invented a new and useful Roasting Apparatus, of which the following is a specification.

My invention relates to improvements in that class of kitchen appliances that are used for roasting, toasting, or broiling meats, fish, bread, and other edibles, and it consists of a peculiarly-constructed apparatus, hereinafter described and claimed, which forms part of what I have termed my "electric kitchen."

The object of my improvements is to provide a simple, effective, and handy device of the class referred to, and means whereby perfect control may be had over the fire used in connection therewith, so the fire may be burning only when wanted, the heat applied solely where and in the precise degree required, and the waste and inconvenience caused by continually-burning fuel and uncovered embers avoided.

Referring to the accompanying drawings for a detailed description of my invention,—
Figure 1 is a front elevation of that part of my improved apparatus where the cooking is done. Fig. 2 is a cross-section of the same, showing also the heat-imparting and heat-tempering devices. Fig. 3 is a partly-broken front elevation of said devices. Fig. 4 is a broken side elevation, on an enlarged scale, of one of the supports for the spits comprised in the apparatus. Fig. 5 is a perspective view of a holder used in connection with said spits, the same as is shown in elevation in the lower part of Fig. 1, and Figs. 6 and 7 are end views of similar contrivances, also shown in elevation in Fig. 1.

A represents a table upon which the whole apparatus is placed and operated.

B is a frame within which the spits comprised in the roasting-apparatus are mounted. C represents the spits, any convenient number of which may be used. By preference, the spits C are attached, at one end, through the medium of universal joints D, to short shafts E journaled in one side of the frame B, while their other end, which remains free, is inserted into notches F cut out in the opposite side of said frame. Thus ar-

ranged the spits may be handled with ease to either put meats thereon or take some away therefrom, whether turning or not.

The shafts E, and consequently the spits, are turned by means of sprocket-wheels G keyed thereto and connected by suitable chains H to similar wheels I secured to a driving shaft J located under the table A. Each spit may be turned independently of the others, if desired, by providing each of the shafts E with a separate sprocket-wheel and corresponding wheels on the driving-shaft J, but where it is advisable to have the spits turn in pairs or several in a series, this may be effected through the agency of cog-wheels K K' meshing into one another and any number of which may be employed. One or more clutches L may also be used in order to secure either simultaneous or independent rotation of the spits, as preferred.

M is a driving pulley secured to the shaft J and adapted to transmit motion thereto from any suitable motor or engine. In a first-class kitchen I prefer using an electric motor to run the shaft J and the apparatus connected therewith, but it is conceived that practically as good results may be had by the use of a steam engine, a gas or gasoline engine, a spring or weight and clock-work, or any other convenient form of moving power.

N, O, P, Q are holders for the meats, fish, and other edibles cooked on the spits.

The holder N consists of a forked piece of metal adapted to be slipped upon any of the spits and provided with sharp points at n n which readily enter into a piece of meat and cause it to turn at the same time as the spit passing through it.

O is a form of holder specially adapted to hold fish of various kinds. It consists of a round plate o having flexible wires o' projecting from each side, the outer ends of which are held by loose rings o^2 . The plate o has a square hole at o^3 allowing it to be placed and slide on any of the spits.

The holder P is for small game, chickens, &c. It consists merely of a thin flexible wire p fastened to a ring p' adapted to be slipped on the spits. The wire p is passed through the bird or animal to be cooked and its free

end is then bent and brought down against the spit with which the holder is connected and tied thereto by means of a loose ring p^2 .

Q is constructed so as to hold steaks, chops, and similar articles of food. It is composed of two semi-circular plates q q' hinged together and each provided with laterally-projecting flexible wires q^2 , the outer ends of which may be held more or less closely together by loose rings R R'. Suitable notches q^3 are cut into the plates q q' so they may be fitted and clasped together over the spits and turn with them.

The cooking is done preferably through the agency of several series of flames from gas or gasoline-burners S, any number of which may be employed, as may be found convenient, the number shown at Figs. 2 and 3 being merely suggestive of what may be used in ordinary cases. The burners S are placed back of the spits and mounted so as to be movable toward and away from them. Various structures might be proposed to hold these burners in position and provide for their lateral motion, but it is thought the best plan is to have them within a frame T running parallel with the frame B which contains the spits and connect them to supply-pipes U on each side of said frame T by means of elbows or links V. Thus arranged the burners may be set at any desirable distance from the spits and holders thereon, in a parallel plane if desired, or obliquely if preferred.

Stop-cocks W are provided for each of the burners, so they may be used separately as well as simultaneously.

One or more air-pipes X, such as is shown at Fig. 3, may be used in connection with the gas or gasoline supply-pipes, the number being determined by circumstances.

Y is a sheet of asbestos cloth which is interposed between the spits and the burners for the purpose of tempering the heat and warding off the smoke. This sheet may be placed and held in any desirable position, and

it may be either a permanent fixture of the apparatus or removable from it at will.

Having now described my invention, what I claim as new, and desire to secure by Letters Patent of the United States, is—

1. The combination of a table, a driving-shaft thereunder, a frame on said table, short shafts journaled in one side of said frame and connected with said driving-shaft, and spits connected by universal joints to said short shafts, the free ends of said spits resting in notches cut into the opposite side of said frame, substantially as set forth.

2. In a roasting-apparatus, the combination of a suitable frame, rotatable shafts journaled in one side thereof, and spits one end of which is removably fitted in the opposite side of said frame and the other end connected by universal joints to said shafts, substantially as set forth.

3. In a roasting-apparatus, the combination of spits and holders composed of flexible wires adapted to be slipped thereon, substantially as set forth.

4. The combination, in a roasting-apparatus, of spits, burners by the side thereof, and means, such as elbows or links, whereby said burners may be moved and adjusted at a suitable distance either parallel or obliquely with relation to said spits, substantially as set forth.

5. The combination, in a roasting-apparatus, of spits, a fuel supply, heat-transmitting devices provided with movable elbows or links, and a heat-tempering appliance, as a sheet of asbestos cloth, interposed between said spits and devices, substantially as set forth.

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

PETER CACCIATORI. [L. S.]

Witnesses:

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