

No. 699,103.

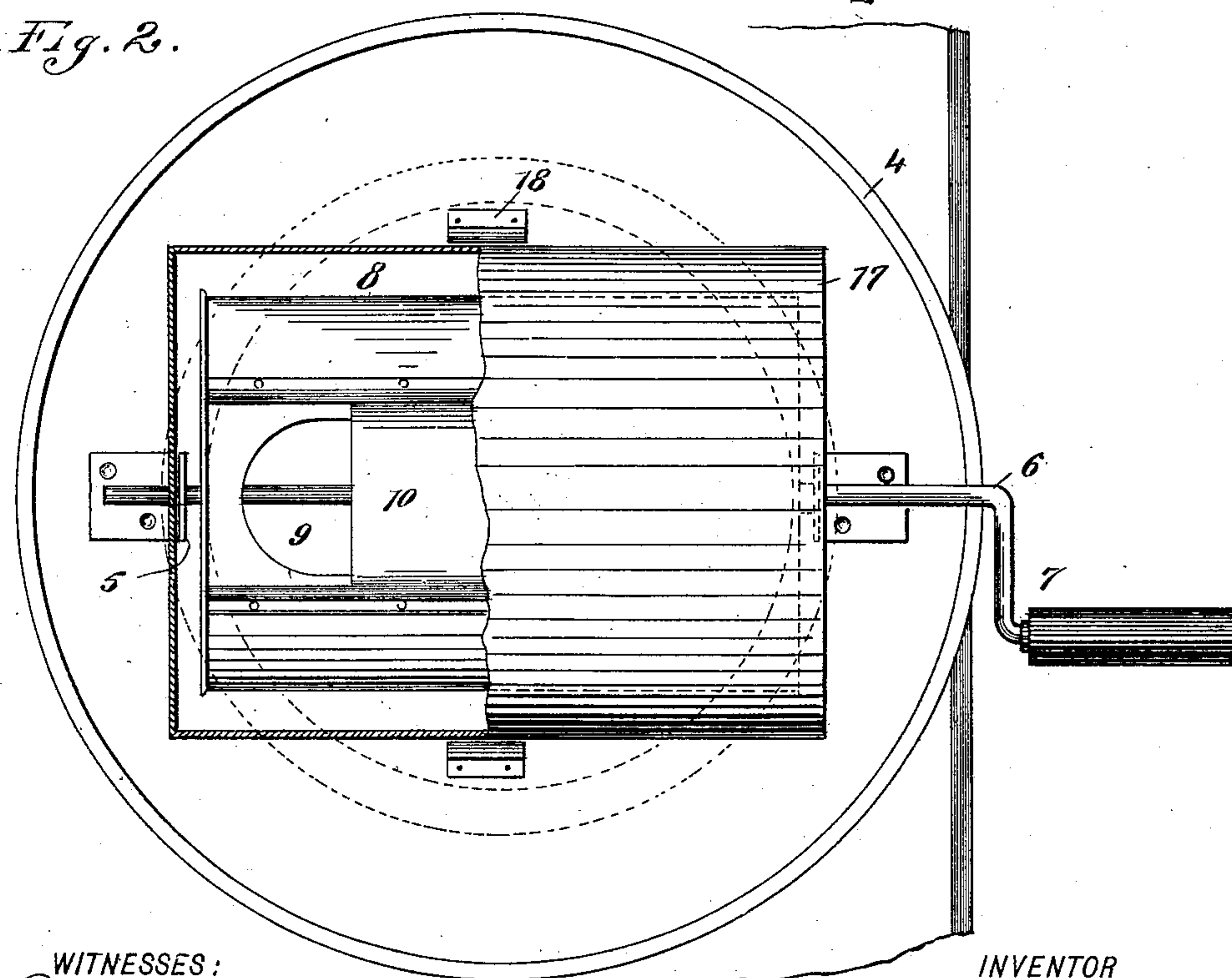
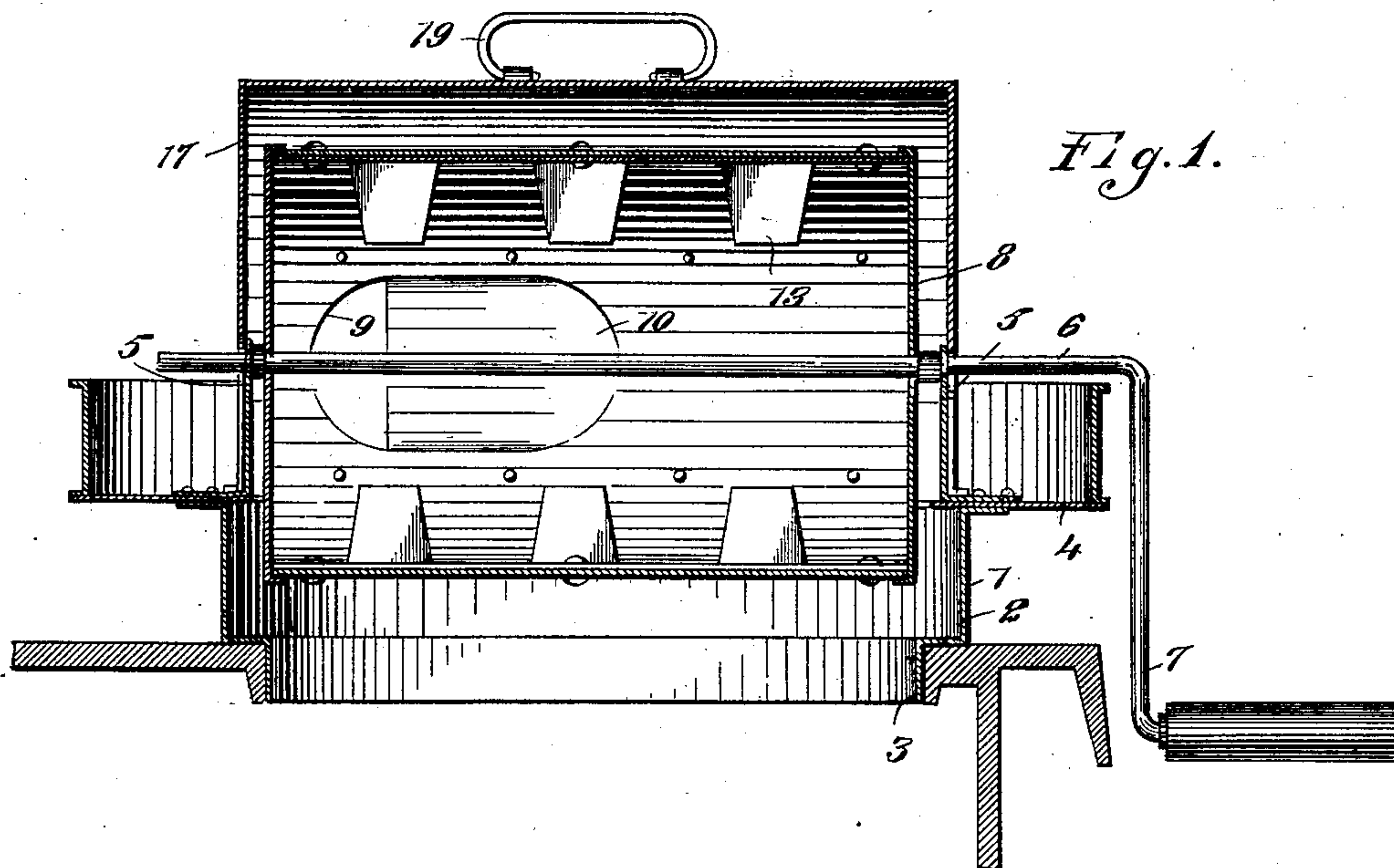
Patented Apr. 29, 1902.

W. F. COLLEY.
ROASTER.

(Application filed Apr. 19, 1901.)

(No Model.)

2 Sheets—Sheet 1.



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2 Sheets—Sheet 2.

Fig. 3.

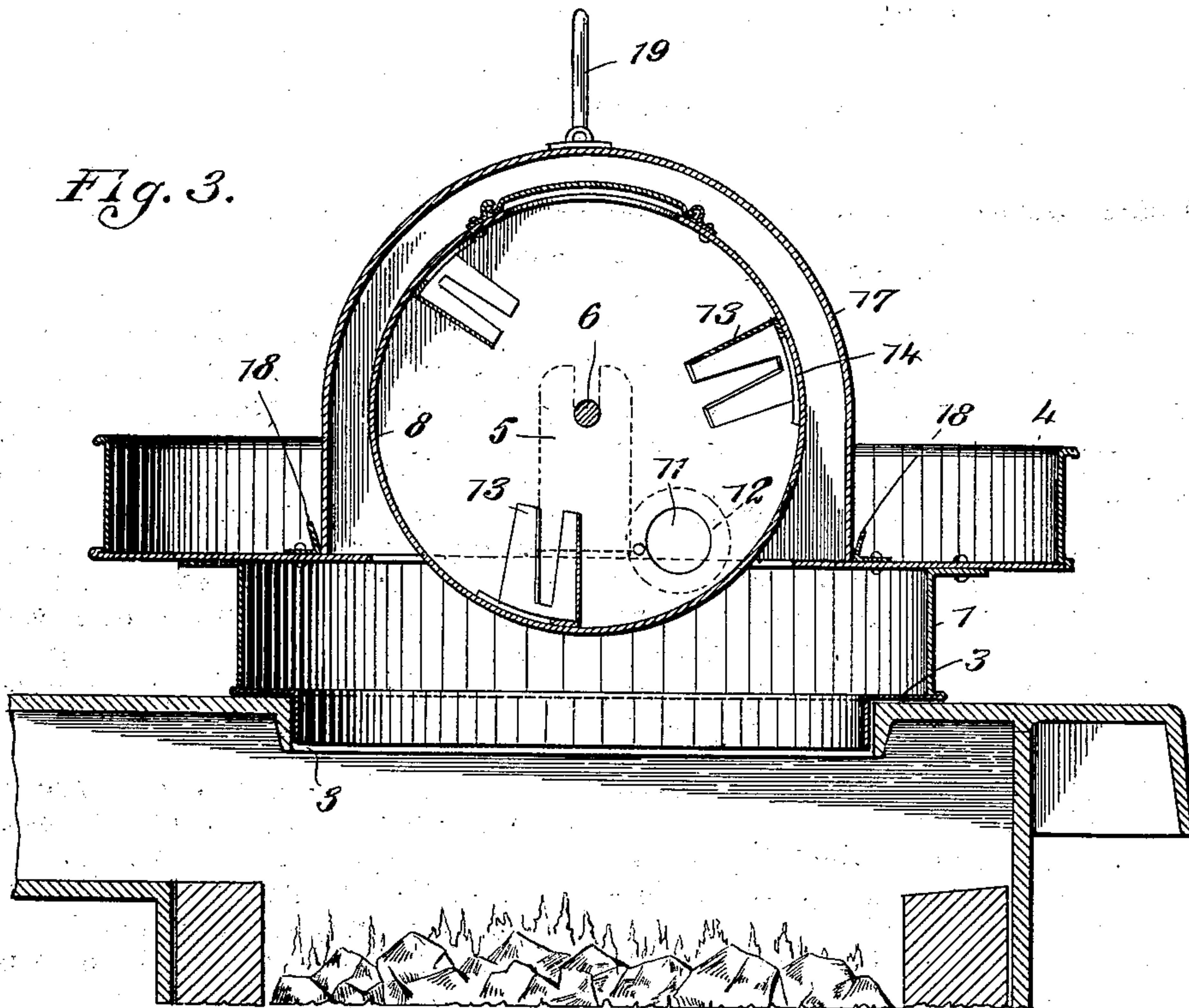


Fig. 4.

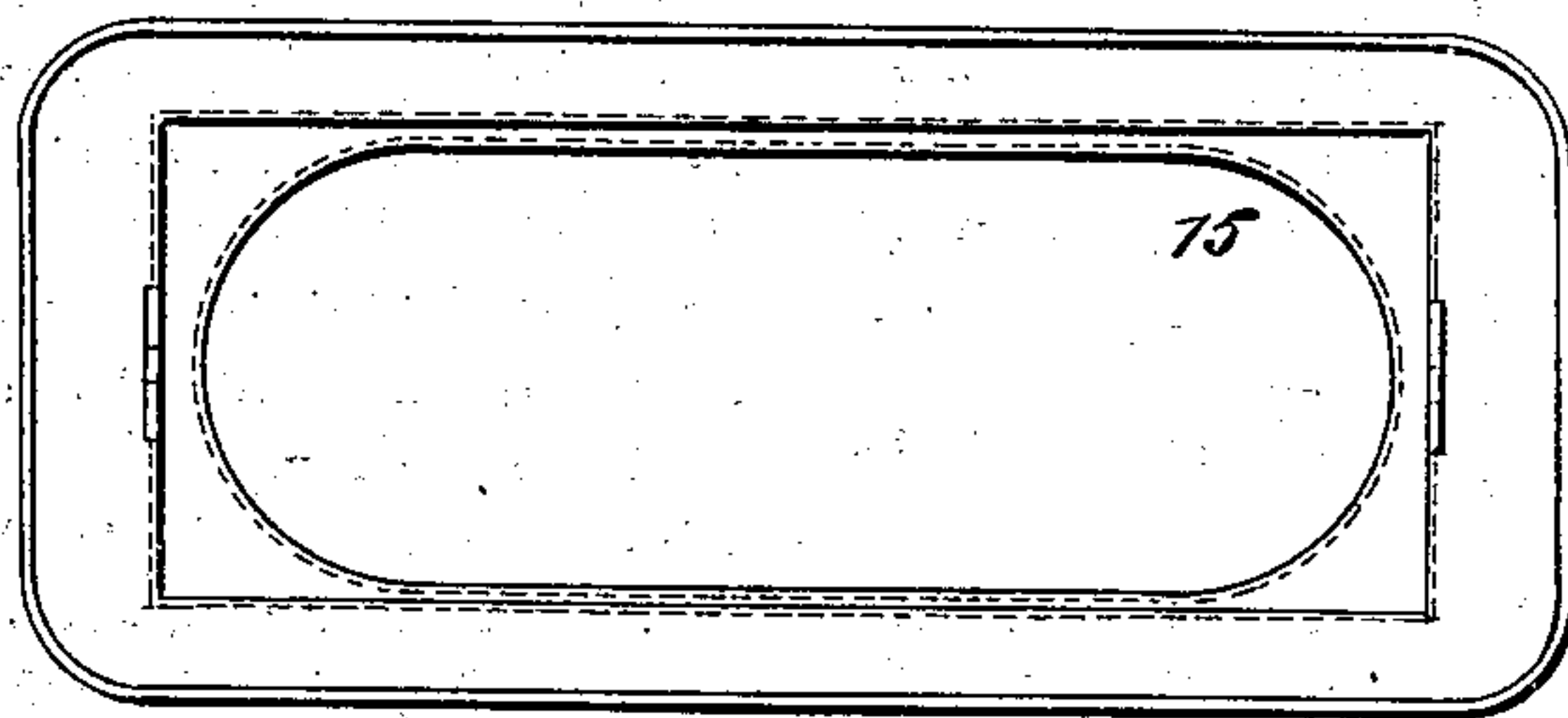
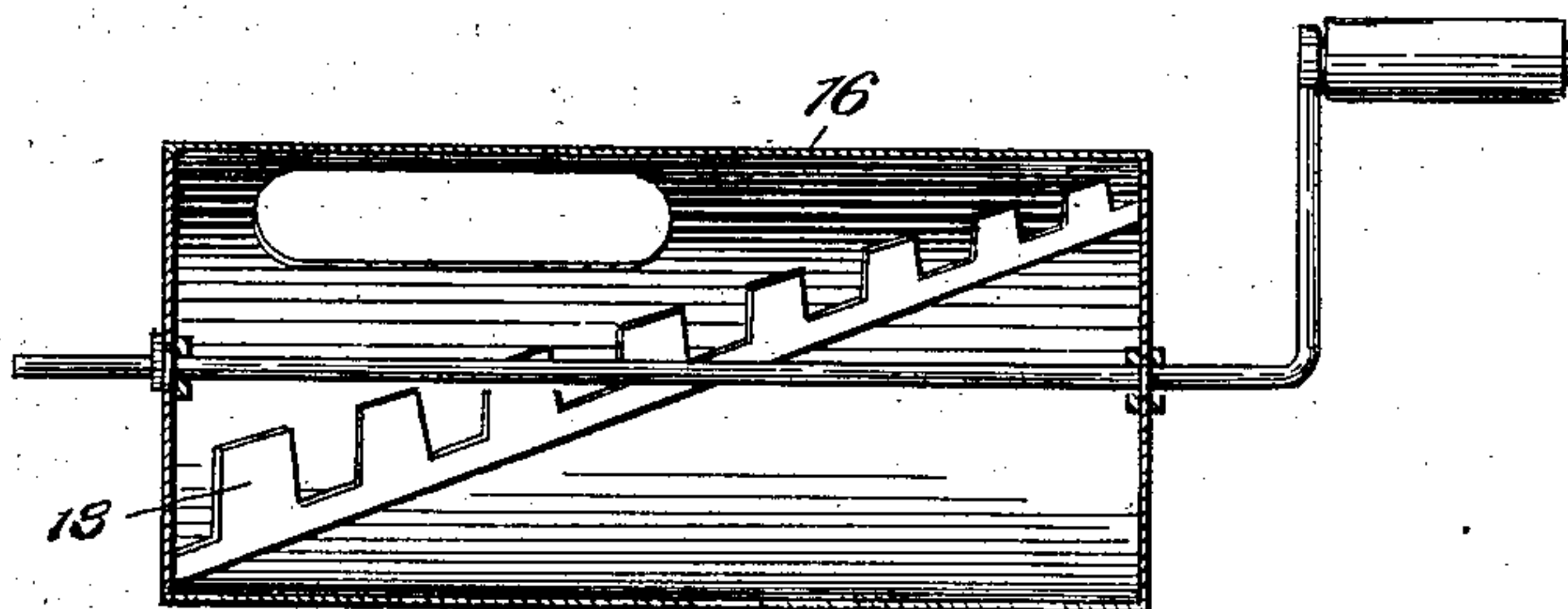


Fig. 5.



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UNITED STATES PATENT OFFICE.

WILLIAM F. COLLEY, OF DUBLIN, GEORGIA.

ROASTER.

SPECIFICATION forming part of Letters Patent No. 699,103, dated April 29, 1902.

Application filed April 19, 1901. Serial No. 56,572. (No model.)

To all whom it may concern:

Be it known that I, WILLIAM F. COLLEY, a citizen of the United States, and a resident of Dublin, in the county of Laurens and State of Georgia, have invented a new and Improved Roaster, of which the following is a full, clear, and exact description.

This invention relates to improvements in devices for roasting coffee-beans, peanuts, and the like; and the object is to provide a roaster of simple construction that may be placed upon an ordinary stove or range to receive the heat therefrom and by means of which the coffee-beans or the like will be uniformly roasted and cleaned.

I will describe a roaster embodying my invention and then point out the novel features in the appended claims.

Reference is to be had to the accompanying drawings, forming a part of this specification, in which similar characters of reference indicate corresponding parts in all the figures.

Figure 1 is a sectional elevation of a roaster embodying my invention. Fig. 2 is a plan, partly in section. Fig. 3 is a cross-section of the roaster. Fig. 4 is a plan showing a modified form of base-frame, and Fig. 5 is a sectional view of the roasting-cylinder used in connection with the base shown in Fig. 4.

The base of the roaster comprises a cylinder 1, having an inwardly-extended flange 2, designed to rest upon the top of a stove or range, and extended downward from the inner edge of this flange is a flange 3 for engaging against the wall of a lid-opening through the stove or heater. Supported upon the upper end of the cylinder 1 is a tray-like ring 4, which is open at the center or within the circumference of the cylinder 1. Mounted to rotate in standards 5, extended from the tray-like portion, is a shaft 6, having a crank-handle 7, and supported on this shaft is a roasting-cylinder 8, which extends down through the opening in the tray-like portion and somewhat into the cylindrical portion 1. At one side the roasting-cylinder is provided with an opening 9, through which material may be passed into the cylinder, and I provide a sliding cover 10 for this opening. At the end of the cylinder is a sight-opening 11, through

which the material may be viewed during the process of roasting, and this opening 11 is normally closed by a swinging cover 12.

Arranged within the roasting-cylinder are plate-like agitators 13, designed to stir up the coffee, peanuts, or other material during the roasting, so that the heat will reach all parts of the material. Preferably the rows of agitators 13 are placed in a substantially spiral line, as indicated in the drawings. The several agitators of a row are extended inward from a plate 14, which is riveted to the roasting-cylinder.

In Fig. 4 I have shown a base similar in construction to the base first described, although this base 15 is elongated so as to extend nearly or entirely across the top of the stove, and for use in connection with this base the cylinder 16 is made correspondingly long.

To prevent an undue radiation of heat or escape of heat from the roasting-cylinder, I employ a cover 17, the side lower edges of which engage against flanges 18 on the tray-like portion. The side portions of the cover will yield sufficiently to allow them to be passed down against the flanges and tightly hold the cover in place. The cover is provided with a handle 19, as shown in Fig. 1.

In operation after placing the material to be roasted in the roasting-cylinder the whole device is to be placed upon a stove, range, or other heater and the roasting-cylinder rotated. The heat from the stove will pass up and around the roasting-cylinder, and the material within the cylinder will be very quickly and uniformly roasted.

As this device is so easily manipulated, it will be found of great usefulness as a household article.

Having thus described my invention, I claim as new and desire to secure by Letters Patent—

1. A roaster, comprising a base adapted to have a portion of it engaged in an opening in a stove-top, a tray-like portion on the base and of larger diameter than the base, standards extended upward from the tray-like portion, a shaft supported in said standards, a roasting-cylinder mounted on the shaft, and

agitators in the cylinder, said agitators being arranged in spirally-disposed rows, substantially as specified.

2. A roaster, comprising a cylindrical base
5 having an inwardly-extended flange designed to rest upon the top of a stove or range, and a downwardly-extended flange at the inner edge of the first-named flange, a tray supported on the base and of larger diameter
10 than the base, standards extended upward

from the tray, a shaft supported in the standards, and a roasting-cylinder mounted on the shaft, substantially as specified.

In testimony whereof I have signed my name to this specification in the presence of 15 two subscribing witnesses.

WILLIAM F. COLLEY.

Witnesses:

W. A. WOOD,

G. W. WILLIAMS.