

No. 881,038.

PATENTED MAR. 3, 1908.

W. E. WOLTERS.

WAFFLE IRON.

APPLICATION FILED MAY 6, 1907.

Fig. 1.

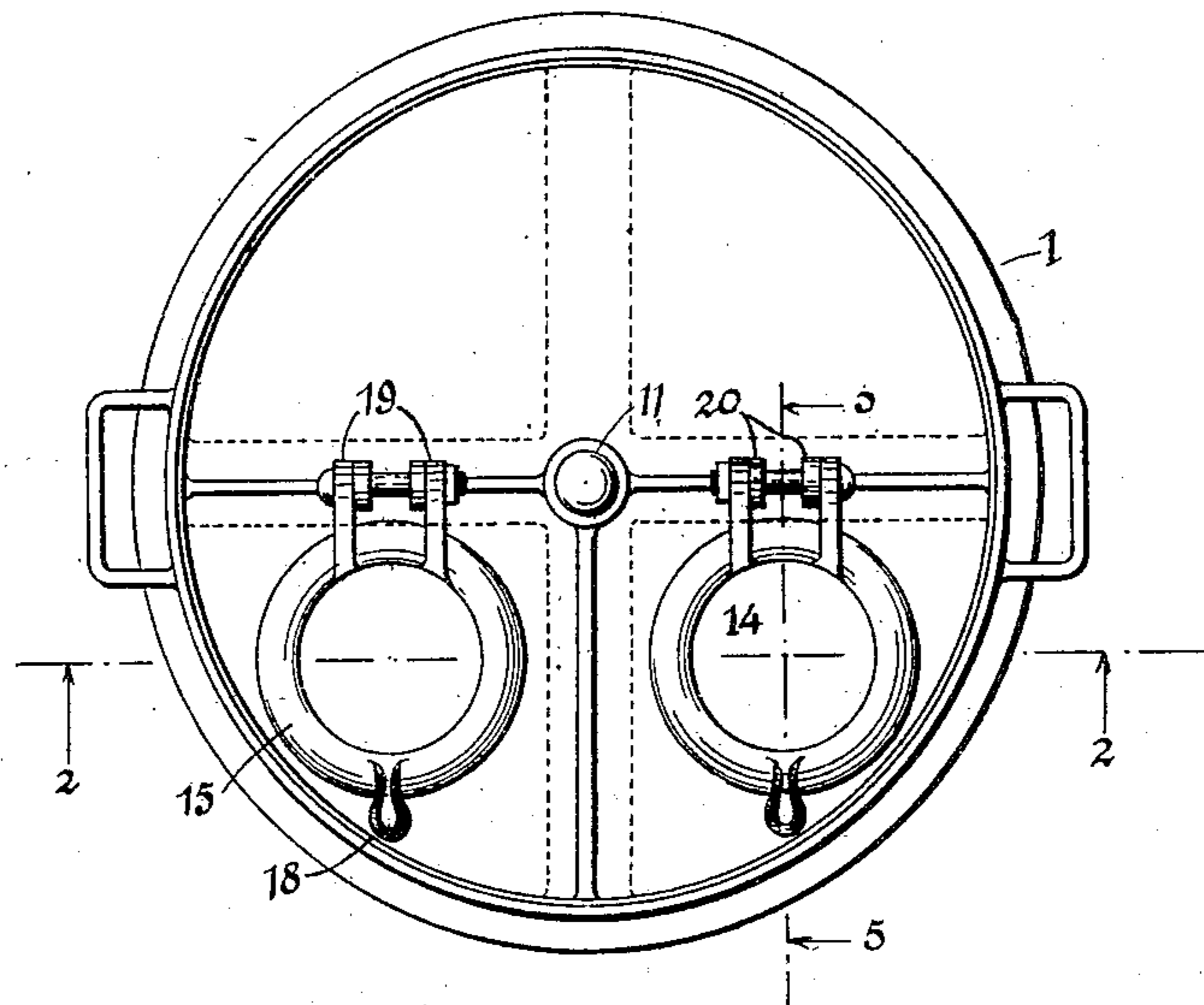


Fig. 2.

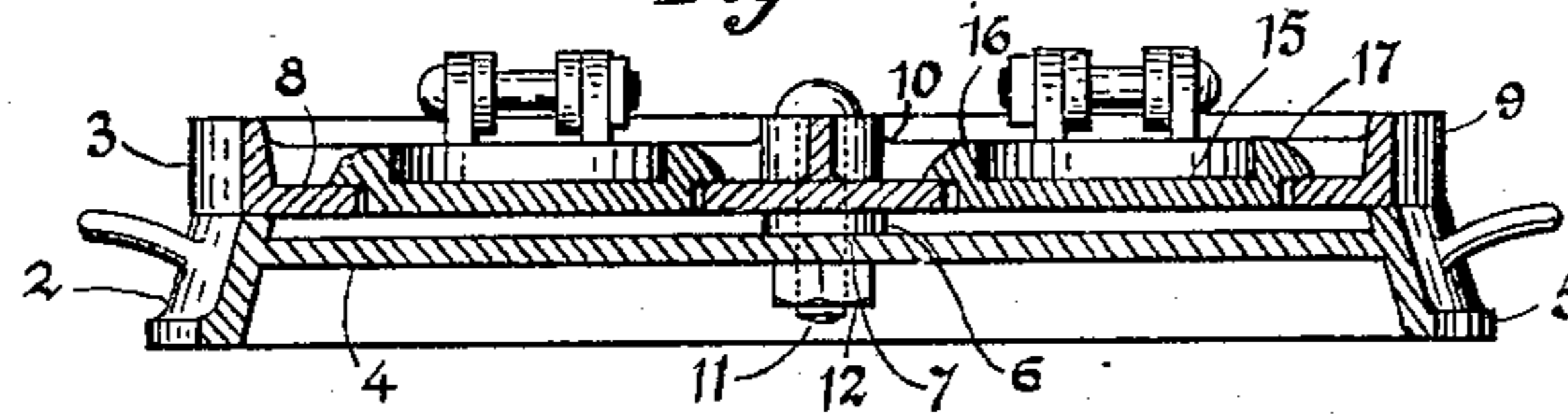


Fig. 3.

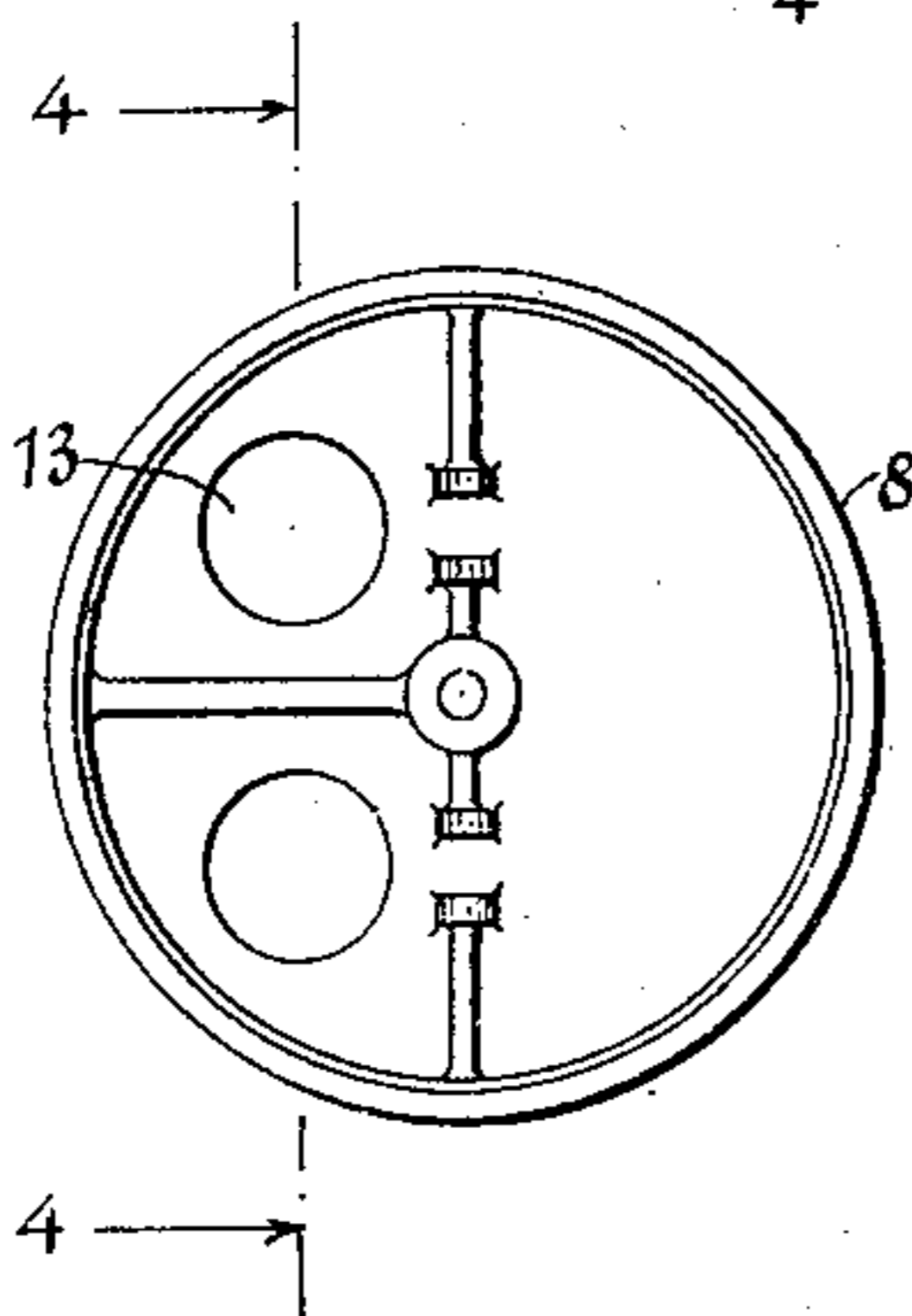


Fig. 4.

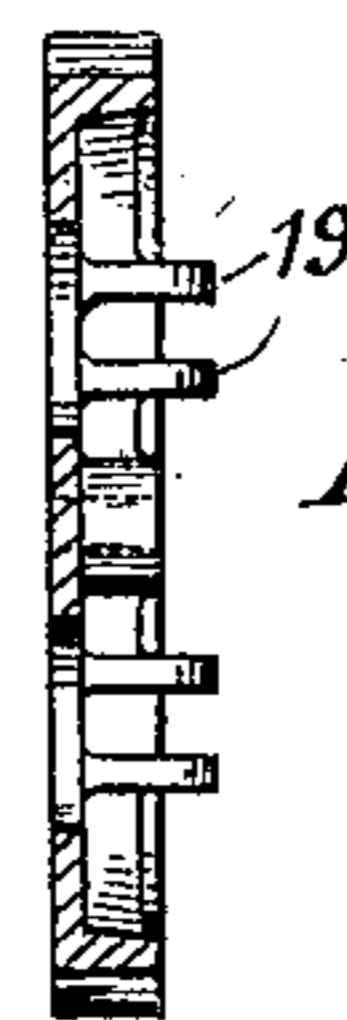


Fig. 5.



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UNITED STATES PATENT OFFICE.

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WAFFLE-IRON.

No. 881,038.

Specification of Letters Patent.

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To all whom it may concern:

Be it known that I, WILLIAM E. WOLTERS, a citizen of the United States, residing at Pueblo, in the county of Pueblo and State of Colorado, have invented certain new and useful Improvements in Waffle-Irons; and I do declare the following to be a full, clear, and exact description of the invention, such as will enable others skilled in the art to which it appertains to make and use the same.

My invention has relation to new and useful improvements in revoluble cake griddles and has for its object the production of a simple, cheap and novel device of this character by means of which cakes or the like may be conveniently and thoroughly cooked in an expeditious manner.

With the foregoing and other objects in view which will appear as the nature of the invention is better understood, the invention consists in certain novel features of construction, combination and arrangement of parts as will be hereinafter fully described and claimed.

In the accompanying drawings, Figure 1 is a top plan view of a revoluble cake griddle constructed in accordance with my invention; Fig. 2 is a cross sectional view on the line 2—2 of Fig. 1; Fig. 3 is a top plan view of the revoluble mold carrying member; Fig. 4 is a cross sectional view of the revoluble mold carrying member on the line 4—4 of Fig. 3; and Fig. 5 is a central sectional view of the cake mold on the line 5—5 of Fig. 1.

Referring now more particularly to the drawings the numeral 1 represents my improved revoluble cake griddle which essentially comprises a stationary supporting frame 2 and a revoluble mold carrying member 3. Said frame 1 preferably comprises a circular body portion 4 provided at its edge or periphery with an annular supporting rim or flange 5 having an outwardly-extending flange 5' at its lower edge and extending a suitable distance above the upper face of said body portion 4 at its upper edge. Said circular body portion 4 is also provided at its upper face with a central bearing hub 6 having a suitable central vertical opening 7, the purpose of which will be disclosed. Said revoluble mold carrying member 3 preferably comprises a circular body portion 8 provided on its upper face near its edge with an annular rim or flange 9 and with a central hub 10 having a central vertical opening correspond-

ing in diameter with said opening 7 in the hub 6 of said frame 2.

In the operation of my invention, said revoluble mold carrying member 3 is revolvably mounted and works on the hub and upper edge of the annular rim or flange 6 and 5, respectively, of said stationary supporting rim and is retained in position by a bolt 11 working through the openings in the hubs 6 and 10 of said stationary supporting rim and revoluble mold carrying member 1 and 2 respectively and having screwed on its lower threaded end a nut 12. The circular body portion 8 of said mold carrying member 3 is also provided with two corresponding circular oppositely-disposed openings 13, the purpose of which will be disclosed.

The numeral 14 represents the cake molds which comprise each a circular body portion 15 provided on its upper face near its edge with an annular rim 16 having an annular outwardly-extending bearing flange 17 at its lower edge. Each of said cake molds is also provided at its rim with a suitable handle 18 and at its rim opposite said handle with two corresponding horizontal radially extending arms 19 which are hinged to the outer faces and near the upper ends of standards 20 rising from the upper face of the circular body portion 8 of said revoluble mold carrying member 3. The circular body portions 15 of said cake molds 14 normally fit in said openings 13 in the circular body portion 8 of said mold carrying member 3 and the outwardly extending bearing flanges 17 of said rim 16 of said cake molds bear against the upper face of the circular body portion 8 of said mold carrying member 3, and hold the cake molds in position. After the cakes have been thoroughly cooked on one side, the user takes hold of said handles 18 of the cake molds and swings them over sufficiently to deposit the cakes on the circular body portion 8 of the mold carrying member so that the cakes may be cooked on their opposite sides.

It will be seen that my improved revoluble griddle is of simple and novel construction and that through its use, cakes may be thoroughly cooked in a convenient and expeditious manner. The purpose of revolvably mounting said revoluble mold carrying member on said stationary frame is to enable the user to turn said member in any desired position so that the cakes may be subjected

to a greater or less intensity of heat as may be desired.

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

5 1. In a revoluble cake griddle, the combination of a stationary supporting frame, a revoluble mold carrying member revolubly mounted on said frame and having an opening and a cake mold hinged to said mold
10 carrying member and adapted to fit in the opening therein, substantially as described.

2. In a revoluble cake griddle, the combination of a stationary frame, a revoluble mold carrying member having a circular
15 body portion provided with two corresponding circular opposite openings and revolubly mounted on said stationary supporting frame, and molds hinged to said mold carrying member and adapted to fit in the open-
20 ings therein, substantially as described.

3. In a revoluble cake griddle, the combination of a stationary supporting frame, a revoluble mold carrying member provided with a circular body portion having an an-
25 nular rim near its edge and two correspond-

ing oppositely-disposed openings, means for revolubly connecting said mold carrying member to said frame and cake molds hinged to the upper face of the body portions of said mold carrying member and adapted to fit in 30 the openings therein.

4. In a revoluble cake griddle, a stationary supporting frame, a mold carrying member having a body portion provided with two oppositely disposed openings and revo- 35 lubly mounted on said frame, and cake molds comprising each a body portion having an upwardly-extending rim and provided at its lower edge with an outwardly-extending flange, said molds being hinged 40 to the body portion of said mold carrying member and adapted to fit in the openings therein, substantially as described.

In testimony whereof I have hereunto set my hand in presence of two subscribing wit- 45 nesses.

WILLIAM E. WOLTERS.

Witnesses:

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A. M. POND.