

L. I. BUEHL.
 FRYING PAN COVER.
 APPLICATION FILED FEB. 8, 1909.

934,991.

Patented Sept. 28, 1909.

Fig. 1.

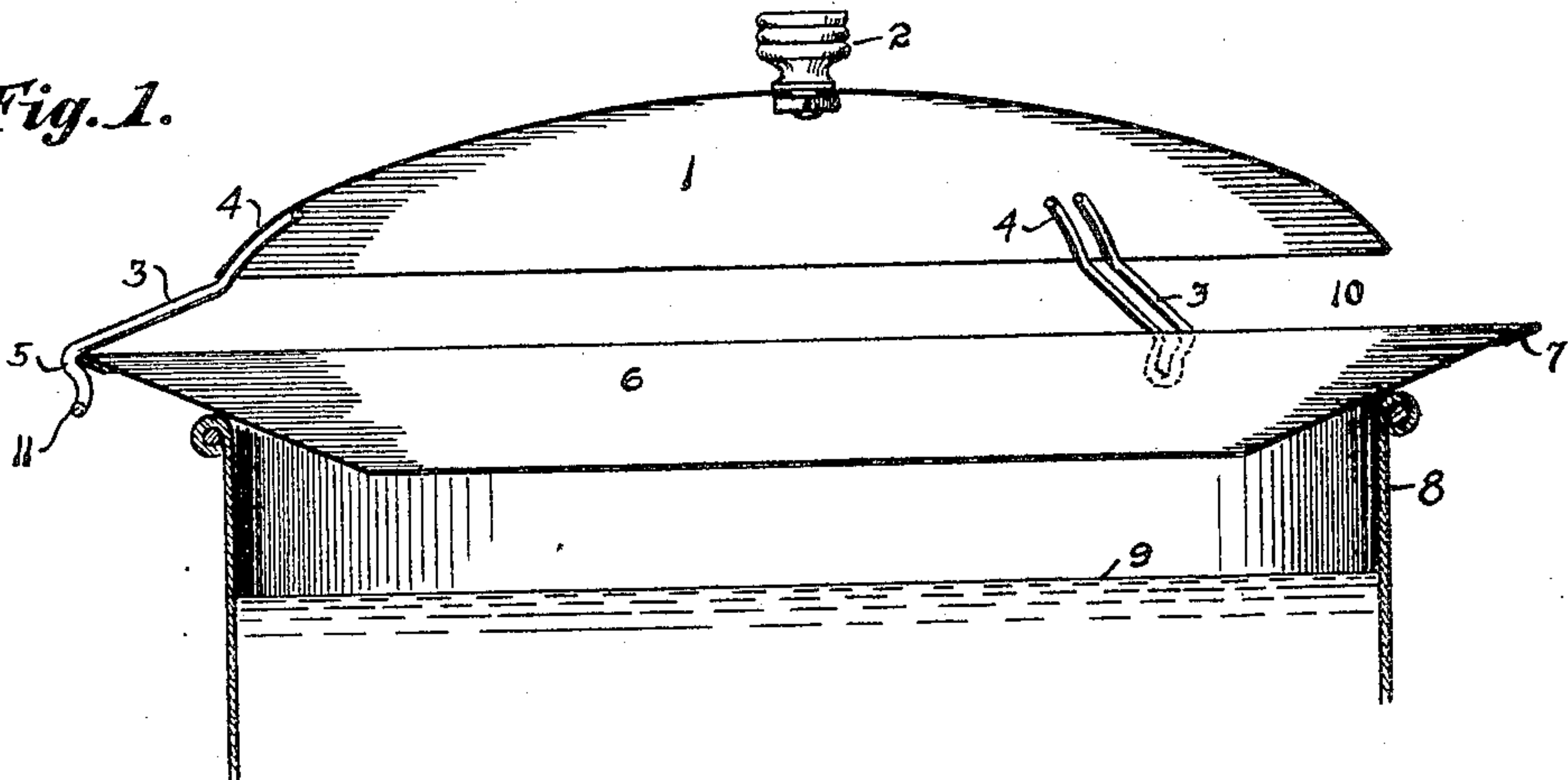


Fig. 2.

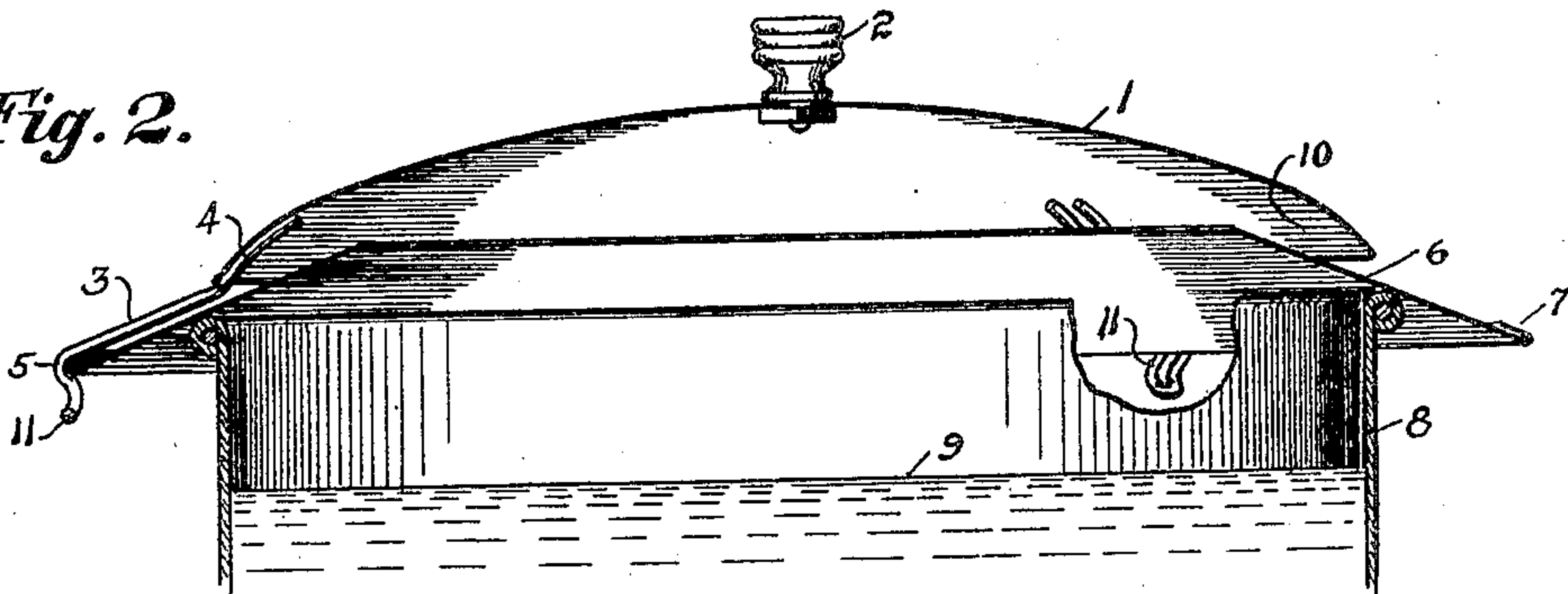


Fig. 3.

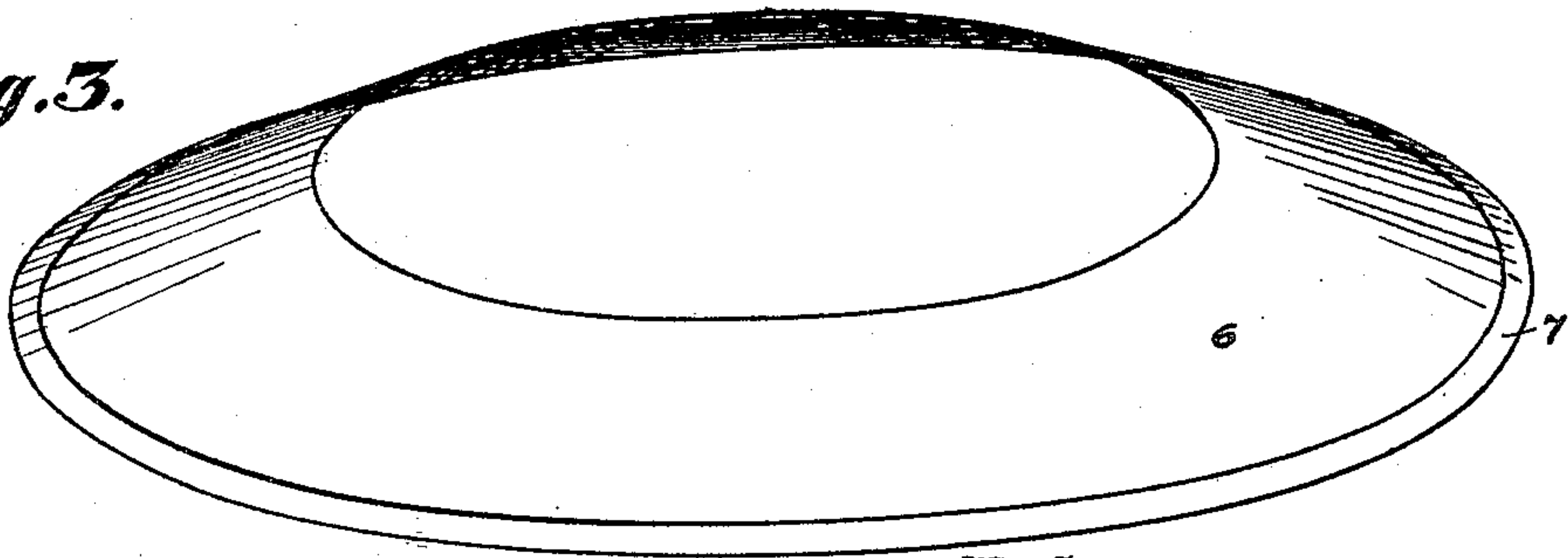
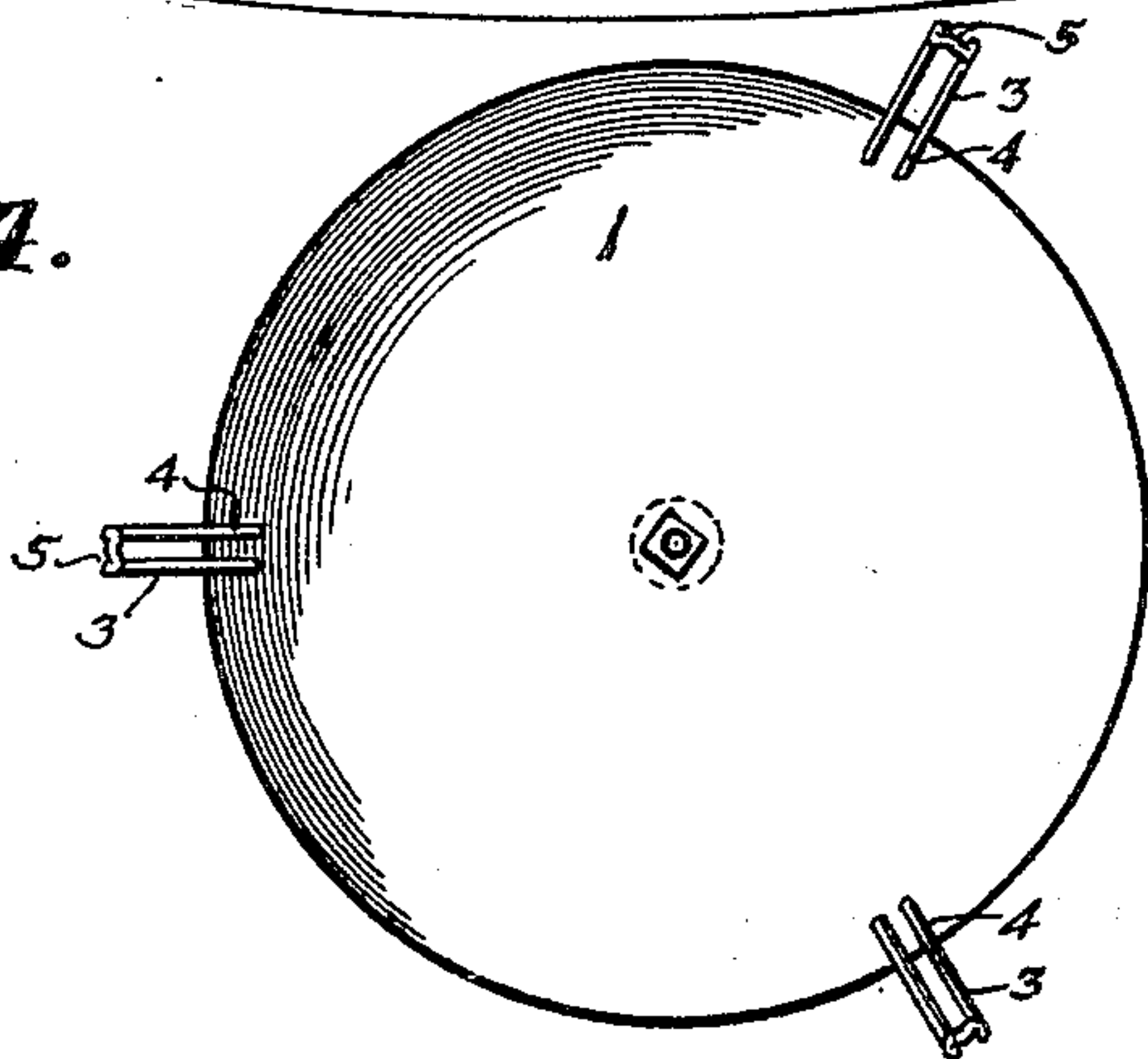


Fig. 4.



Witnesses

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UNITED STATES PATENT OFFICE.

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FRYING-PAN COVER.

934,991.

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To all whom it may concern:

Be it known that I, LOUIS I. BUEHL, a citizen of the United States, residing at Massillon, in the county of Stark and State of Ohio, have invented a new and useful Frying-Pan Cover, of which the following is a specification.

My invention relates to improvements in covers for cooking utensils and has especial reference to such covers as provide ventilation for the interior of said utensils; and the objects of my improvement are, to provide a cheaply constructed cover so made that it will be useful where ordinary covers are objectionable, to provide a ventilated cover for frying pans which will permit of adjustment to vary the amount of ventilation, and to provide a construction which may be easily and thoroughly cleaned. These objects, together with other objects readily apparent to those skilled in the art, I attain by the construction illustrated in the accompanying drawing, in which—

Figure 1 is a sectional view showing the cover in one of its adjustments. Fig. 2 illustrates in section another adjustment of the said cover. Fig. 3 is a perspective view of the ring, making a portion of the cover. Fig. 4 is a view of the underside of the top portion of the cover.

Throughout the several views similar numerals of reference indicate similar parts.

The numeral 1 indicates the top portion of the cover preferably made of sheet metal or similar substance and being of a convex-concave form, the convex side adapted to be turned upwardly. At the center of the top portion is arranged a suitable handle 2, which may be of the form shown in the drawing or of any other desirable form. At intervals about the edge of said top portion are arranged spring wire clips 3, which consist of wire loops bent into the form illustrated in Fig. 1 and being attached at 4 to the top portion 1. Some distance from the edge of the top portion 1 the wire clips are provided with hooked ends 5 adapted to engage the outer edge of the ring 6. The said ring 6 consists of a collar or band preferably formed of sheet metal and having its sides inclined in the manner of the frustum of a hollow cone, as shown in the drawing. In order to give the ring 6 a finished appearance and for the purpose of adding strength and rigidity the edge of the same may be folded over as shown at 7. The size of the

said ring 6 is such that it will be snugly engaged by the hooks 5 of the wire clips 4 arranged upon the top portion 1.

It should be noted that the form of the wire clips 3 and their disposition with reference to the top 1 are such that when the top portion 1 and the ring 6 are connected together as illustrated in Fig. 2, the direction of inclination of the sides of the ring 6 being outwardly and downwardly, the said wire clips conform to the slope or pitch of the said ring, in this manner bringing the top portion 1 and the ring 6 closer together and providing less ventilation than when the said parts are connected together as in Fig. 1. The said ring may be arranged with reference to the said top portion in two different ways, constituting two different relative adjustments, either one of which may be employed as the particular use may demand. In Fig. 1 is shown the most usual adjustment. In said figure the ring 6 is shown with its sides inclined inwardly and downwardly. The numeral 8 indicates a cooking utensil or vessel containing food 9 to be cooked. It will be noted that smoke, fumes and vapor may pass through the central opening in the ring 6 and into the outside air through the space 10 between the upper portion and the ring. Any condensed vapor which may be deposited upon the under surface of the top 1 or upon the ring 6 will be directed into the vessel by reason of the inclined sides of the said ring 6.

If it is desired to reduce the space between the upper portion and the ring thus reducing the amount of ventilation of the cover, the ring may be reversed and attached to the upper portion as shown in Fig. 2. Here, it will be noted that the space 10 is much narrower than in Fig. 1, and that the sides of the ring 6 are inclined outwardly and downwardly. This adjustment is intended for use where the vapors from the cooking are of a lighter nature and where the condensation and dripping referred to in connection with Fig. 1 are less. In the adjustment shown in Fig. 2 much less ventilation is permitted and all of the advantages of a tight cover together with the advantage of sufficient ventilation are attained by this adjustment.

It will be understood that the ring 6 may be readily removed from the upper portion 1 by springing one of the clips 4 outwardly and upwardly, thus releasing the hook 5

from the edge of the ring 6 and permitting said ring to be lifted out of the other hooks engaging it. The number of spring clips is immaterial although the preferable number is three, which number is shown in the construction illustrated in the drawing. If desired the end 11 of one of the clips may be slightly extended in order to form a portion more readily grasped between the thumb and finger in springing the clip outwardly and upwardly as just above described.

One of the principal advantages gained by the construction illustrated is that the two parts of the cover may be readily separated for the purpose of cleaning. In covers of analogous constructions heretofore invented much inconvenience has been experienced in attempting to remove the grease and other undesirable matter deposited on said covers by reason of the fact that some parts of the covers were practically inaccessible for thorough cleaning. From an inspection of Figs. 3 and 4 of the drawing it will be noted how conveniently the herein described cover may be cleaned after using as the parts when separated are extremely simple, have plain surfaces and have no inaccessible portions. It should also be noted that by reason of the pitch or inclination of the sides of the ring 6 the said cover is well adapted to remain in place upon the top edge of the cooking utensil and is not readily displaced by accident.

The cover is very efficient in preventing the splashing of grease, in ventilating the utensil, in preventing smoking, and in catching such vapors as may be condensed and returning them to the interior of the utensil.

It will thus be seen that by the construction illustrated I have produced a device which may be cheaply constructed, which is efficient in operation and well adapted to fully accomplish the purposes for which it is intended.

I claim:

1. A frying pan cover comprising a top portion and a ring, said ring provided with inclined sides, said top portion provided with clips having hooked ends adapted to engage the outer edge of the said ring, and the said clips disposed to conform with the inclination of the sides of the said ring.

2. A frying pan cover comprising a top portion and a ring, said ring having inclined sides, said top portion provided with clips having hooked ends adapted to detachably engage the outer edge of the said ring, and the said clips disposed with reference to said top to conform with the inclination of the sides of the said ring.

3. A frying pan cover comprising two parts, a top portion and a ring portion, said ring portion having inclined sides and a

central aperture, said top portion provided with clips adapted to detachably engage the outer edge of said ring portion to detachably connect said top portion and said ring portion, said clips disposed to conform with the inclination of the sides of the said ring, and said top portion adapted to extend over the aperture in said ring portion when the two portions are connected together by said clips.

4. A frying pan cover comprising two parts, a top portion and a ring portion, said ring portion having inclined sides and a central aperture, said top portion provided with spring clips adapted to detachably engage the outer edge of the said ring portion, said clips disposed to conform with the inclination of the sides of the said ring portion when the ring portion is arranged with its inclined sides extending outwardly and downwardly, whereby said ring portion may be so connected to said top portion with its inclined sides extending outwardly and downwardly or in the reversed position, with the said sides extending inwardly and downwardly.

5. A frying pan cover comprising two parts, a top portion and a ring portion, said ring portion having inclined sides and a central aperture, said top portion provided with clips adapted to detachably connect said ring portion to said top portion and disposed at an angle to said top portion adapted to conform with the inclination of the sides of said ring portion, whereby said portions are held in spaced relation with reference to each other when the said portions are connected by said clips with the sides of the ring portion inclined outwardly and downwardly and in greater spaced relation when said portions are connected with the sides of the ring portion inclined inwardly and downwardly.

6. A frying pan cover comprising two parts, a top portion and a ring portion, said top portion being of convexo-concave form, the convex side upwardly disposed, said ring portion provided with inclined sides and a central aperture, clips connected to said top portion and extending outwardly and downwardly therefrom and provided with hooked portions adapted to engage the outer edge of said ring portion, whereby said ring portion may be detachably connected to said top portion by means of said ring with either side of said ring portion adjacent said top portion.

In testimony that I claim the above, I have hereunto subscribed my name in the presence of two witnesses.

LOUIS I. BUEHL.

Witnesses:

SYLVIA BORON,
WILLIAM H. MILLER.