

L. DUTERTRE.
Roasting Apparatus.

No. 163,167.

Patented May 11, 1875.

FIG. 1.

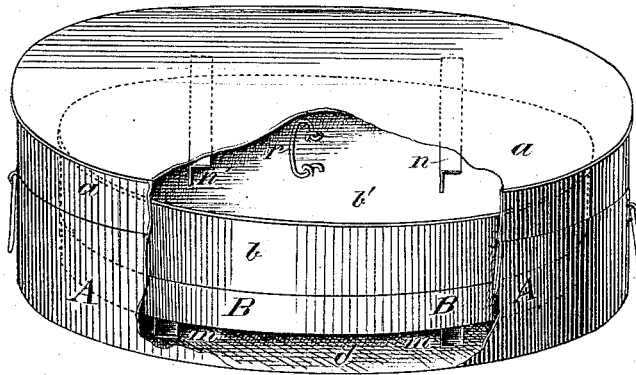


FIG. 2.

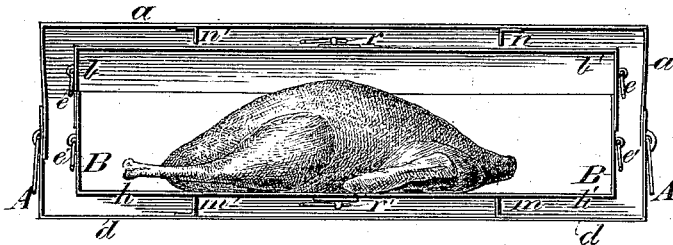


FIG. 3.

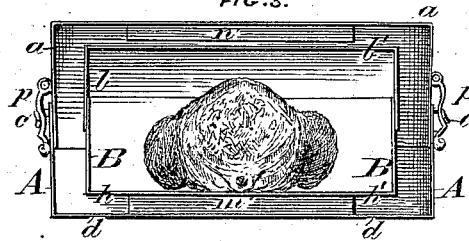
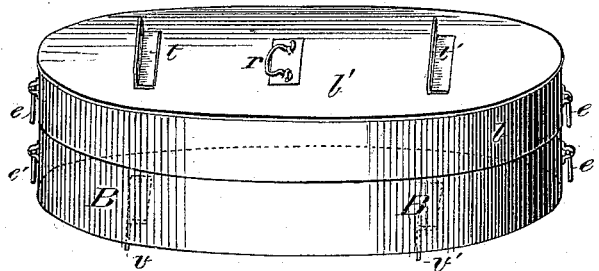


FIG. 4.



WITNESSES:
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UNITED STATES PATENT OFFICE.

LOUIS DUTERTRE, OF SAN FRANCISCO, CALIFORNIA.

IMPROVEMENT IN ROASTING APPARATUS.

Specification forming part of Letters Patent No. **163,167**, dated May 11, 1875; application filed March 26, 1875.

To all whom it may concern:

Be it known that I, LOUIS DUTERTRE, of the city and county of San Francisco, State of California, have invented an Improved Roasting Apparatus, of which the following is a specification:

The main feature of my invention consists in providing a roasting apparatus capable of being reversed or turned upside down to secure a more even roasting, and it is constructed essentially of two sheet-metal boxes fitted with covers, the box with cover, that is to hold the article to be roasted, being adjusted within the other or larger box, in such manner that it shall not come in contact with its sides, cover, or bottom, but shall rest on supports provided at the bottom of the outer box, and be kept away from the cover of the same by a similar arrangement of projecting pieces, the object of my invention being to admit the heat of an oven through the sheet-metal plates of these boxes to the article therein contained for roasting, so as to preserve the gravy of the roast as completely as possible, secure a thorough cooking, and avoid the trouble of attending thereto.

The interior box being provided with ribs on both the cover and the bottom, it will be seen that it may be used independently of the outer box as a reversible roasting apparatus, and as such I propose to claim it, although I prefer to use it in connection with the outer box.

Figure 1 is a perspective view (with parts broken away) of the roasting apparatus embodying my invention. Fig. 2 is a vertical longitudinal section of the same. Fig. 3 is a vertical transverse section of the same. Fig. 4 is a perspective view of a simpler form of the apparatus embodying my invention.

With reference to the drawings, A A represents the outer sheet-metal box and *a a* the corresponding cover thereto, which fits into it. At each end of this box A A a pivoting clasp and catch, *p c p' c'*, are provided so as to properly secure the same, and at the bottom *d d* and on the cover *a a* two angled pieces of sheet metal, *m m' n n'*, respectively, are riveted transversely to its length. B B is the inner box, which is somewhat similar to the box A A, and is fitted with a cover, *b b'*, that fits over it instead of into it. At the centers of this cover *b b'* and bottom *h h'* handles *r r'* are fixed for the adjustment and withdrawal

of these parts, and also handles *e e'* are fitted at the ends for the turning of this box B B upside down, when required.

The mode of adjustment and action of this apparatus may be described as follows: The article to be roasted is placed, as afore stated, within the inner box B B, and the cover *b b'* is closed over it. This box is then carefully placed on the rests *m m'* of the box A A, so that the sides of one box shall not touch those of the other, and the cover *a a* is shut down over all and secured by the clasps *p c p' c'*. On such an apparatus being placed into a heated oven, the heat will strike the metal of the outer box A A and will fill it within with heated air, and gradually, from this and the reflection from the heated sheet metal, cause the inner box B B to become hot. The contents of this box B B, however, being in part confined, the steam generated from the article being cooked will gradually permeate such article and fill it with juice or gravy, which will naturally be retained, while the continually-increasing heat from the metal plates will complete the roasting. At a suitable time the apparatus may be turned bottom side upward, so as to make the roasting as even as possible. The cover bottom *b b'* will then rest on the supports *n n'* of the box A A, and the gravy contained at the bottom will then be transferred to this cover *b b'*.

The simpler form of my invention consists only of the box B B, which is provided, however, with fixed angled plates *t t' v v'* on the cover *b b'* and bottom *h h'*, respectively, so that when placed within a heated oven the heated air may circulate around it and make a more perfect roast.

I claim as my invention—

1. In a reversible roasting apparatus, the combination of the inner box B, provided with cover *b b'*, and the outer box A, provided with cover *a a*, projecting supports and top pieces *m m' n n'*, respectively, and fastenings *p c p' c'*, all substantially as specified.

2. In a reversible roasting apparatus, the combination of the supporting angle-plates *t t' v v'* and handles *r r' e e'* with the box B and its cover *b b'*, all substantially as and for the purpose specified.

LOUIS DUTERTRE.

Witnesses:

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LIONEL VARICAS.