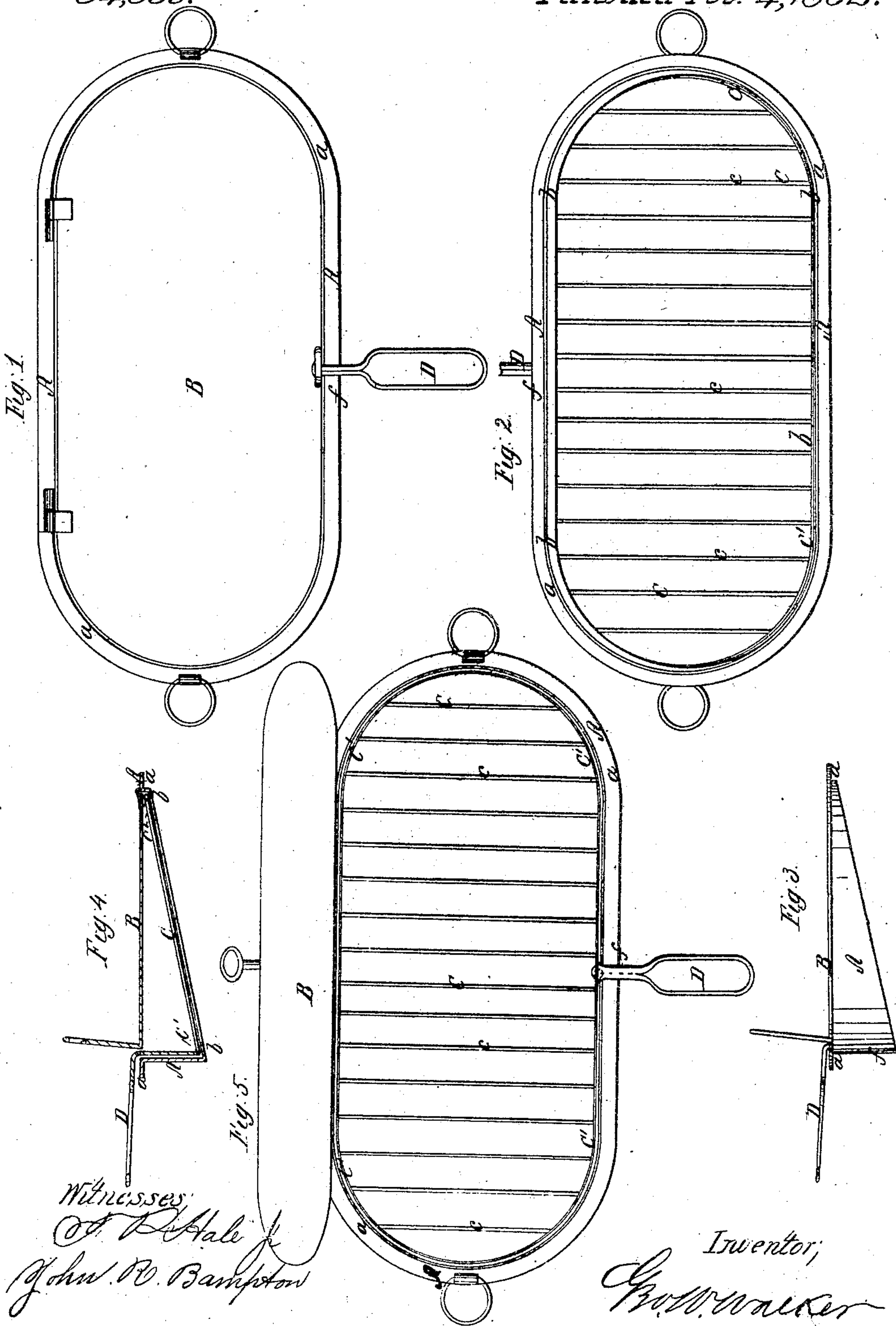


*G. W. Walker.*

*Gridiron.*

*N<sup>o</sup> 34,339.*

*Patented Feb 4, 1862.*



*Witnesses;*  
*Chas. DeHale*  
*John W. Bampton*

*Inventor;*  
*G. W. Walker*



# UNITED STATES PATENT OFFICE.

GEO. W. WALKER, OF BOSTON, MASSACHUSETTS, ASSIGNOR TO HIMSELF AND JNO. MAGEE.

## STEAK-BROILER.

Specification of Letters Patent No. 34,339, dated February 4, 1862.

*To all whom it may concern:*

Be it known that I, GEORGE W. WALKER, of Boston, in the county of Suffolk and State of Massachusetts, have invented an Improved Steak-Broiler or Broiling Apparatus to be Applied to Cooking Stoves, Ranges, &c., and do hereby declare the same to be fully described in the following specification and illustrated in the accompanying drawings, of which—

Figure 1, denotes a top view. Fig. 2, a bottom view. Fig. 3, an end view. Fig. 4, a vertical and central section of my improved broiler. Fig. 5 is a top view of it as it appears with its cover turned back.

The nature of my invention consists in an improved apparatus for cooking meat, &c., by broiling, its several parts being constructed and applied together in a peculiar manner as will be hereinafter set forth.

It is a fact well known to those conversant with the operations of cooking, that the common mode of broiling meat, fish, &c., in an ordinary cooking stove or range is so inconvenient and objectionable as to lead many to abandon it, and employ as a substitute, the more unwholesome mode of cooking meats viz. by frying them.

Almost all cooking stoves and ranges now in use, are defective in construction so far as their broiling arrangements are concerned, they having a narrow passage made on their front sides just underneath the top plate, of a sufficient width to allow a gridiron to be passed through it, the same being supported on its front end by the front plate of the stove or range, while its rear end rested on the coals in the fire chamber or on the rear wall of such chamber. Under this state of things it is almost impossible to cook a steak or other article properly as it is very liable to be burned, or so impregnated with smoke as to be rendered unpalatable. So objectionable is this mode that many cooks simply lay the gridiron, with meat or other articles upon it, across the opening or openings on the top plate of the stove, but this also is attended with disadvantages, as it not only brings the articles to be cooked too far from the fire, but also allows the odor and smoke of the meat or other article while being coked to escape into the room.

To remedy these evils, has been the object of my invention. In carrying out the same I construct the frame A, of an elliptical form in horizontal section and of a suitable size to fit the boiler opening of the stove or range for which it may be intended. This frame has a flange *a*, extending from it at right angles to its vertical sides, the same being to support the broiler in a proper position. It also has another flange or ledge *b*, extending around its lower edge, the same projecting inwardly, and being for the purpose of supporting the gridiron when placed thereon. In order to give as much heating surface as possible to the gridiron, I give to the front side *f*, of the broiling case an outward inclination from its top to its bottom as seen in Fig. 2.

To the rear part of the frame A, a cover B, is hinged or jointed, the same being as shown in the drawings, the object of this cover being not only to reflect the heat which may arise, back upon the meat, but to prevent the escape of the smoke or gases into the room. And furthermore, the said cover is formed of a plane oval shape and of a size just sufficient to cover the top opening of the frame A, so that when the grid is taken out, such may be allowed to fall and constitute a bottom which rests upon the flange, *h*, and thereby converts the apparatus into an excellent flatiron heater. Furthermore the frame A, is formed wedge shaped in vertical section as shown in Fig. 4, the base of the wedge being at its front side. The object of this peculiar construction of the apparatus is to enable the smoke and gases (caused by the fat and juice of the meat dropping into the fire) to be readily carried off rather than be retained and pass up in the broiling vessel as would be the case were the bottom made so as to cause the gridiron to stand either in a horizontal plane, or have its rear part at a lower point or inclination than its front side.

C, is the gridiron which may be cast in one piece with the frame A, if desirable, in which case it would constitute a bottom to such frame, but I prefer on some accounts to make it separate therefrom. The said gridiron has an elliptical form in transverse section and consists of a bar C', extending

around its periphery and a series of bars  
c, c, &c., united thereto as seen in Figs. 2  
and 5.

5 D, is a handle which is made rectangular  
as seen in the drawings.

An apparatus constructed in the above  
described improved manner has been found  
to operate to excellent advantage and to  
supply a desideratum which has long existed.

10 I do not claim the invention as patented  
by S. C. Riley on August 31st 1861 or those

described in patents numbered 15,799 and  
23,367.

I claim—

My improved steak broiler having its sev- 15  
eral parts constructed and arranged in re-  
lation to each other and so as to operate in  
manner as set forth.

GEO. W. WALKER.

Witnesses:

T. R. HALE, Jr.,

ARTHUR NEILL.