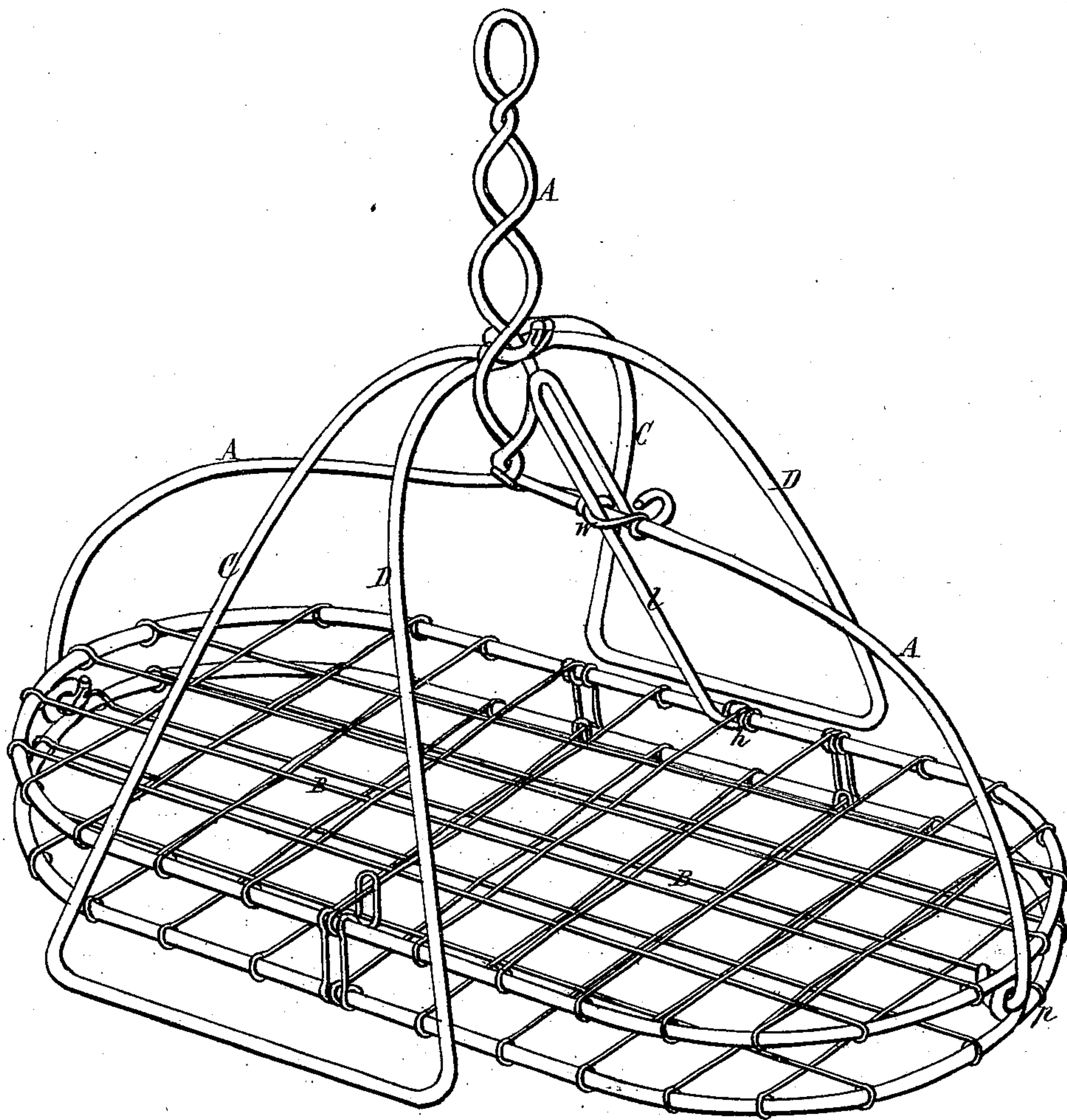


Gridiron.

No. 108,768.

Patented Nov. 1, 1870.



Albert Haight
Ymaut Peck's

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Buffalo, N. Y.

United States Patent Office.

ALEXANDER DICK, OF BUFFALO, NEW YORK.

Letters Patent No. 108,768, dated November 1, 1870.

IMPROVEMENT IN BROILERS.

The Schedule referred to in these Letters Patent and making part of the same.

I, ALEXANDER DICK, of Buffalo, in the county of Erie and State of New York, have invented certain Improvements in Broilers, of which the following is a specification.

Nature and Objects of the Invention.

The object of my invention consists—

First, in a broiler that is readily adjustable to any degree of heat supplied by the fire; and

Second, one that may at the same time be readily reversed as to the meat-holding part.

Description of the Accompanying Drawing.

The figure is a front angular view of an elongated broiler, made according to my plan, as it stands in its natural arrangement of parts when not in use.

General Description.

In the apparatus embraced in my invention, as shown in the figure, there are two separate or detachable pieces, A A B B and C C D D; the former, which holds the meat to be broiled, is dependent from the other as its supporting-frame.

The whole may properly be made of tinned wire, different sizes being used according to the strength required in the several parts.

B B, as shown, is made double; its two parts, between which the meat is placed, are hinged together on the back and clasped on the front.

The upper part of A A is a handle, formed with a wire twisted together in a succession of open loops, below which the wire opens out, like extended calipers, and upon its two ends, turned inwardly, is pivoted the part B B.

The line of direction of the handle A should be perpendicular to the axis on which B B revolves, and central to B B.

The wire l, formed as shown in the figure, and hinged to B B at h, its upper end holding the wire A, and springing upon it, performs two important functions; as B B is turned over from side to side it slides up and down through W, and as B B comes to the horizontal position, or rather, as the plane of B becomes perpendicular to A A, l receives the wire A into its open end, and springing upon it, holds B B with

the necessary firmness in a horizontal position in the broiling process.

The other function of l is for reversing the position of B B.

For being removed from the fire in the upper part it may be laid hold of and used as an attached lever.

The construction of the part C C D D is sufficiently explained by the figure; I may state, however, that the hook u, or its mechanical equivalent, is an indispensable part of it, as it is upon this that A A B B is suspended.

In the use of this apparatus, take A A B B apart from C C D D, shove A A back till it lies nearly in the same plane with B B, unclasp, insert the meat to be broiled, and reclasp B B; now, raise A A to the perpendicular position, open the stove, and lower B B into it over the fire till it comes to the proper heat for broiling; now, bring to the part C C D D its base resting on the top of the stove on each side of the opening, and insert the hook u into such one of the loops in the handle A as will leave B B in the position required.

To reverse the position of the steak as to the fire, raise B B a little, if necessary, by the handle A, and operate B B with l, as before indicated.

B B may be made circular, or of any desired form. It may also be made single instead of double; in which case it must not be hinged, but rigidly attached to A A, and l will be dispensed with.

When thus made, it is well fitted for making toast, but it can also thus be used for broiling, the steak being turned in the old way.

I do not claim as my invention the use of double frames hinged together in broilers; but

I claim as my invention—

1. The device A A B B, substantially as and for the purpose hereinbefore set forth.

2. The device C C D D, substantially as and for the purpose hereinbefore set forth.

ALEXANDER DICK.

Witnesses:

ALBERT HAIGHT,
LYMAN P. PERKINS.