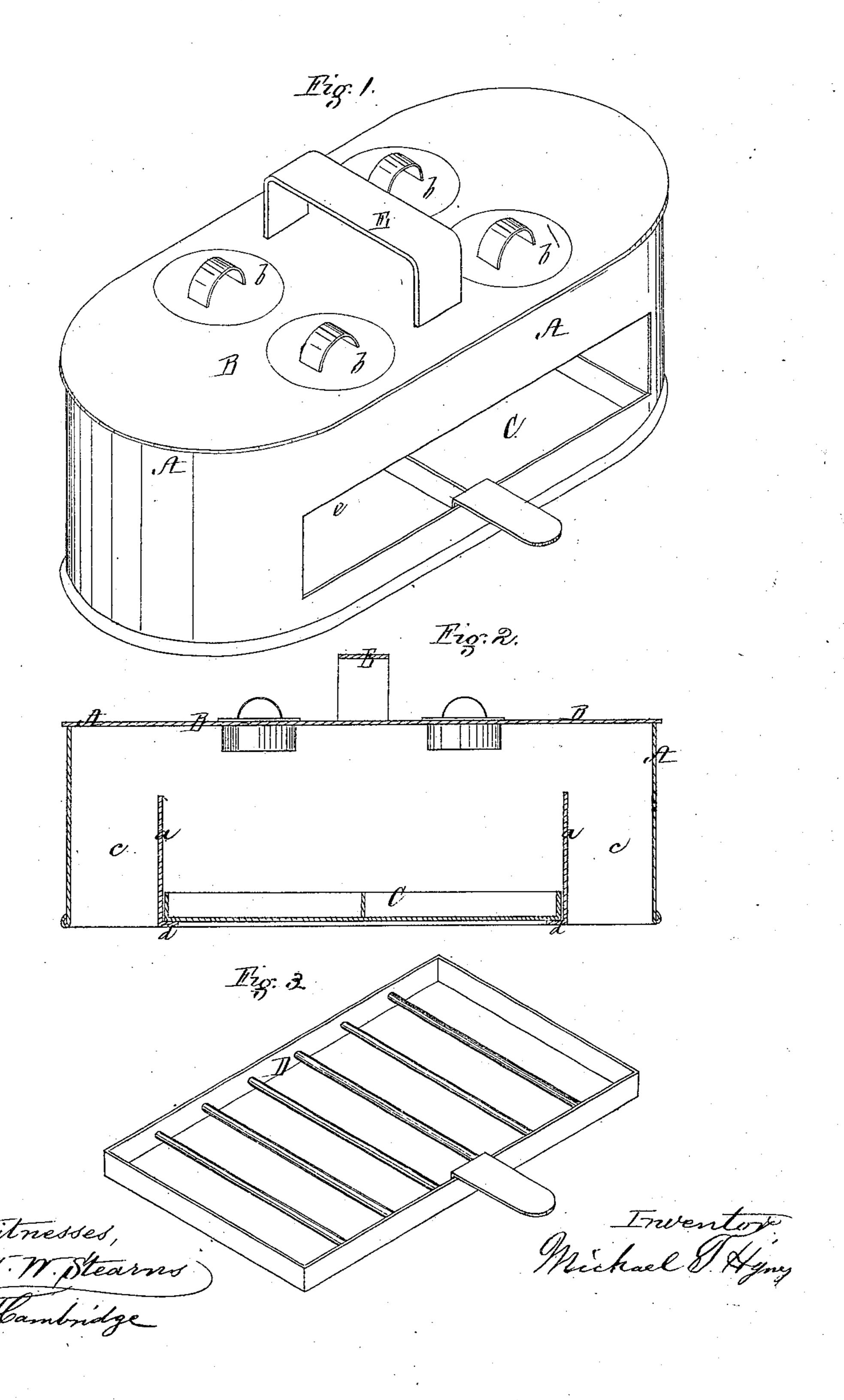
No. 110,763.

Patented Jan. 3, 1871.



## Anited States Patent Office.

## MICHAEL T. HYNES, OF BOSTON, MASSACHUSETTS.

Letters Patent No. 110,763, dated January 3, 1871.

## IMPROVEMENT IN BROILERS.

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

To all whom it may concern:

Be it known that I, MICHAEL T. HYNES, of Boston, in the county of Suffolk and State of Massachusetts, have invented certain Improvements in Apparatus for Broiling and Frying, of which the following is a full, clear, and exact description, reference being had to the accompanying drawing making part of this specification, in which—

Figure 1 is a perspective view of my improved ap-

paratus with a fry-pan applied thereto.

Figure 2 is a longitudinal vertical section through the center of the same.

Figure 3 is a perspective view of a broiling-iron

adapted for use in my improved apparatus.

In the operation of broiling or frying in the ordinary manner upon a cook-stove or range the odor or fumes of the article of food, as it is being cooked, are allowed to pass into the kitchen and thence escape into other apartments of the house, which is disagreeable to the occupants.

To prevent the occurrence of this difficulty is the object of my invention, which consists in an apparatus closed at the top and fitting into or over the opening in the top plate of the stove or range, usually occupied by the covers, and the bridge-piece between them, the said apparatus being provided with an opening in the lower portion of its front, through which to enter the utensil with the food to be cooked thereon, by which construction the fumes of the article, while being cooked, pass up under its closed top, and down a flue or flues within the apparatus to the fire, and thence, through the stove or range-flue, out of the house.

My invention also consists in providing the aforesaid closed apparatus with one or more openings closed by covers, which may be removed for convenience in placing any article upon the broiler or frypan without removing the latter.

To enable others skilled in the art to understand and use my invention, I will proceed to describe the

manner in which I have carried it out.

In the said drawing—

A represents an apparatus open at the bottom, and of an oblong form to fit the opening in the top plate of the stove or range where it is intended to be used.

On each side of the space within this apparatus is a partition, a, which extends from the level of its open bottom up to within a short distance of its top, which is closed by a plate, B, provided with openings closed by covers b when the apparatus is in use, the

partitions a forming flues c between them and the

ends of the apparatus.

The lower edges of these partitions a are turned in so as to afford ledges or projections d on which to rest a fry-pan, C, figs, 1 and 2, or broiler D, fig. 3, which is entered within the apparatus through a rectangular opening, e, of sufficient width in the lower portion of its front.

The bottom rim or edge of this apparatus rests upon the narrow ledge or projection in the top plate of the stove or range designed to support the covers

and bridge-piece.

E is a handle, by which to remove the apparatus

when not required for use.

The fry-pan may be provided with one or more partitions extending through it so as to divide it into one or more compartments to allow different articles of food to be fried at the same time without coming in contact with each other and mixing their flavors.

The fumes or smoke arising from the article while cooking are carried (by the draught entering the opening in front) up under the closed top of the apparatus, and thence down the flues cc into the space above the fire, and into the flue of the stove or range, and up the chimney, thus preventing any disagreeable odors from escaping into the kitchen, and from it to other portions of the house.

When an egg or batter for cakes is to be fried within the pan, a cover, x, may be removed, and the article dropped in, thus avoiding the inconvenience of

removing the pan from the fire.

The openings in the plate B, with their covers b, may, however, be dispensed with if desired.

The opening e in the front of the apparatus affords a convenient means of examining the articles while cooking, and for removing them when done.

I am aware that frying-pans and broilers have been constructed with ventilating-covers, which are placed over the pan or broiler when in use; but I do not claim a ventilating-cover to a pan or broiler.

What I claim as a new article of manufacture is— The apparatus A with its flues c c, opening e to admit a fry-pan or broiler, and with or without the openings b b, all constructed substantially as and for the purpose set forth.

Witness my hand this 1st day of October, A. D. 1870.

MICHAEL T. HYNES.

Witnesses:

N. W. STEARNS, W. J. CAMBRIDGE.