

DAVID E. ROE.

Improvement in Broilers.

No. 115,984.

Patented June 13, 1871.

Fig. 1

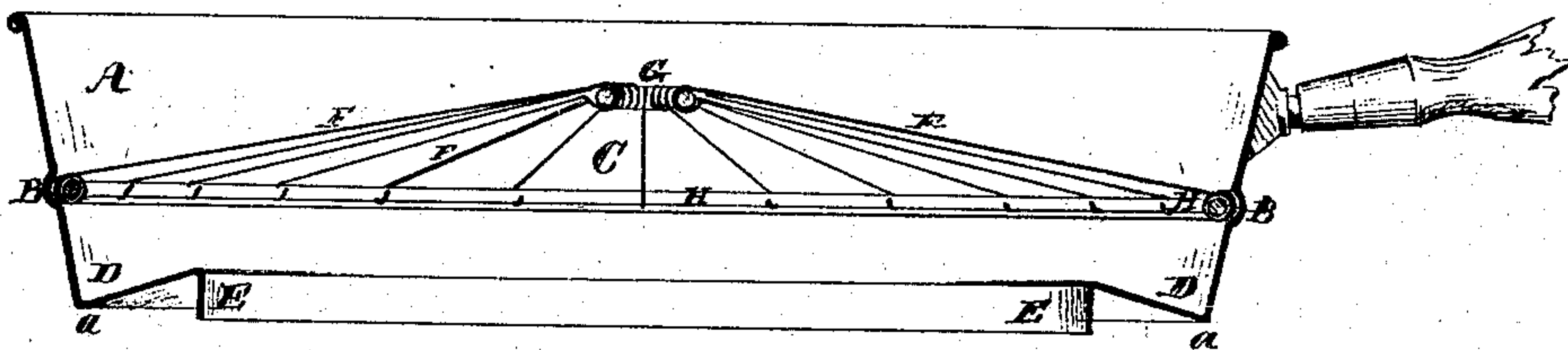
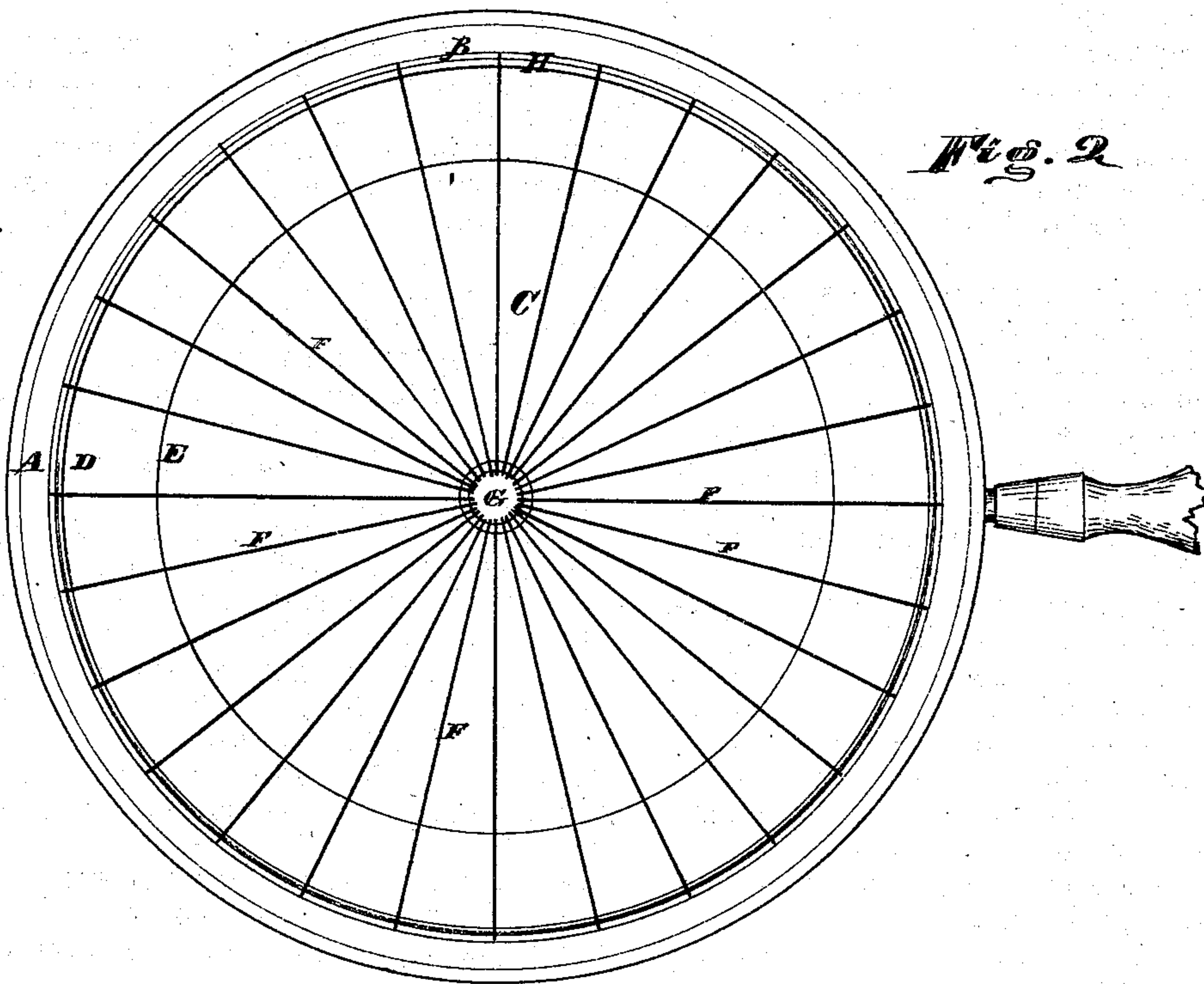


Fig. 2



Witnesses

Charles Dodge
Charles Burleigh

Inventor

David E. Roe

UNITED STATES PATENT OFFICE.

DAVID E. ROE, OF ELMIRA, NEW YORK.

IMPROVEMENT IN BROILERS.

Specification forming part of Letters Patent No. 115,984, dated June 13, 1871.

To whom it may concern:

Be it known that I, DAVID E. ROE, of Elmira, in the county of Chemung and State of New York, have invented certain new and useful Improvements in Broilers; and I hereby declare the following to be a full, clear, and exact description of the same, reference being had to the accompanying drawing forming part of this specification, in which—

Figure 1 represents a central vertical section of my improved broiler, and Fig. 2 represents a plan view of the same.

To enable those skilled in the art to which my invention belongs to make and use the same, I will proceed to describe it more in detail.

The nature of my invention consists: First, in a peculiarly-constructed grate, as hereafter described. Second, in the combination, with the lower portion of the frame, of a gravity-channel or groove, as hereinafter explained. Third, in the combination, with the frame and gravity-channel, of a downwardly-projecting flange to fit the hole of the stove, as hereinafter set forth.

In the drawing, the part marked A represents the frame or rim of the broiler. It is provided with a horizontal groove, B, into which to spring the outer edge of the grate C, as indicated. The lower edge of the frame A is turned inward and upward, so as to form a channel or groove, D, around the lower part of the broiler, close to the frame or rim A, to catch and hold the juice or gravy which runs from the meat. At the inner side of the groove D the metal of the frame is turned downward and projects below the bottom corner *a* of the groove to form a flange, E, which enters the hole of the stove, and serves as a guide in placing the broiler in position. The flange E may be made of any desired width, and it may be inclined inward so as to form a conical bottom to the broiler. The diameter at the lower edge of the flange E should be such that it will enter the smallest-sized holes in stoves of ordinary construction, so that a single broiler can be used on any of the different stoves. The gridiron is formed of radial bars F, the ends of which are secured to a center ring, G, and a periphery hoop, H.

The center of the gridiron is elevated above the periphery, so that the radial bars F incline

downward toward the rim. By this formation of the gridiron the juice or gravy from the meat is caused to run along the bars F and drip into the channel or groove D. The meat is also cooked in a more uniform manner, since the center, which is the hottest place, is carried higher above the fire than the edges, thus subjecting all portions to an equal degree of heat.

By the use of the channel D the gravy from the meat can be saved and utilized, if desired. By partially filling the channel with water previous to arranging the broiler over the fire, the broiler can be subjected to a very high degree of heat without burning the gravy during the process of cooking the meat.

The grate may be made of wire-cloth, or cross-bars of wire, if desired; but I prefer to make it as shown in the drawing.

By making the frame A in the form shown it can readily be stamped out of a single sheet or piece of metal, so that there are no joints or corners in which grease and dirt are liable to collect. The expense of manufacturing the broilers is also lessened by making the frames so that they can be stamped from sheet metal in a single piece, as before stated, while at the same time they retain or possess sufficient elasticity to enable the grate C to be sprung in and out of the groove B.

It will be understood that any suitable cover may be used with the broiler, when desired.

Having described my improvements in broilers, what I claim therein as new and of my invention, and desire to secure by Letters Patent, is—

1. The grate C, composed of a series of separate wires radiating from a common elevated central ring and united to a depressed outer ring, as shown and described.

2. The combination, with the frame A and channel or groove D, of the downwardly-projecting flange E, arranged substantially as and for the purposes herein set forth.

3. As a new article of manufacture, frame A, made or stamped from a single piece of metal, substantially as described.

DAVID E. ROE.

Witnesses:

THOS. H. DODGE,

CHAS. H. BURLEIGH.