H. W. BRINCKERHOFF.

Broilers for Gas-Heaters.

No. 153,742. Patented Aug. 4, 1874.

Fig: 1.

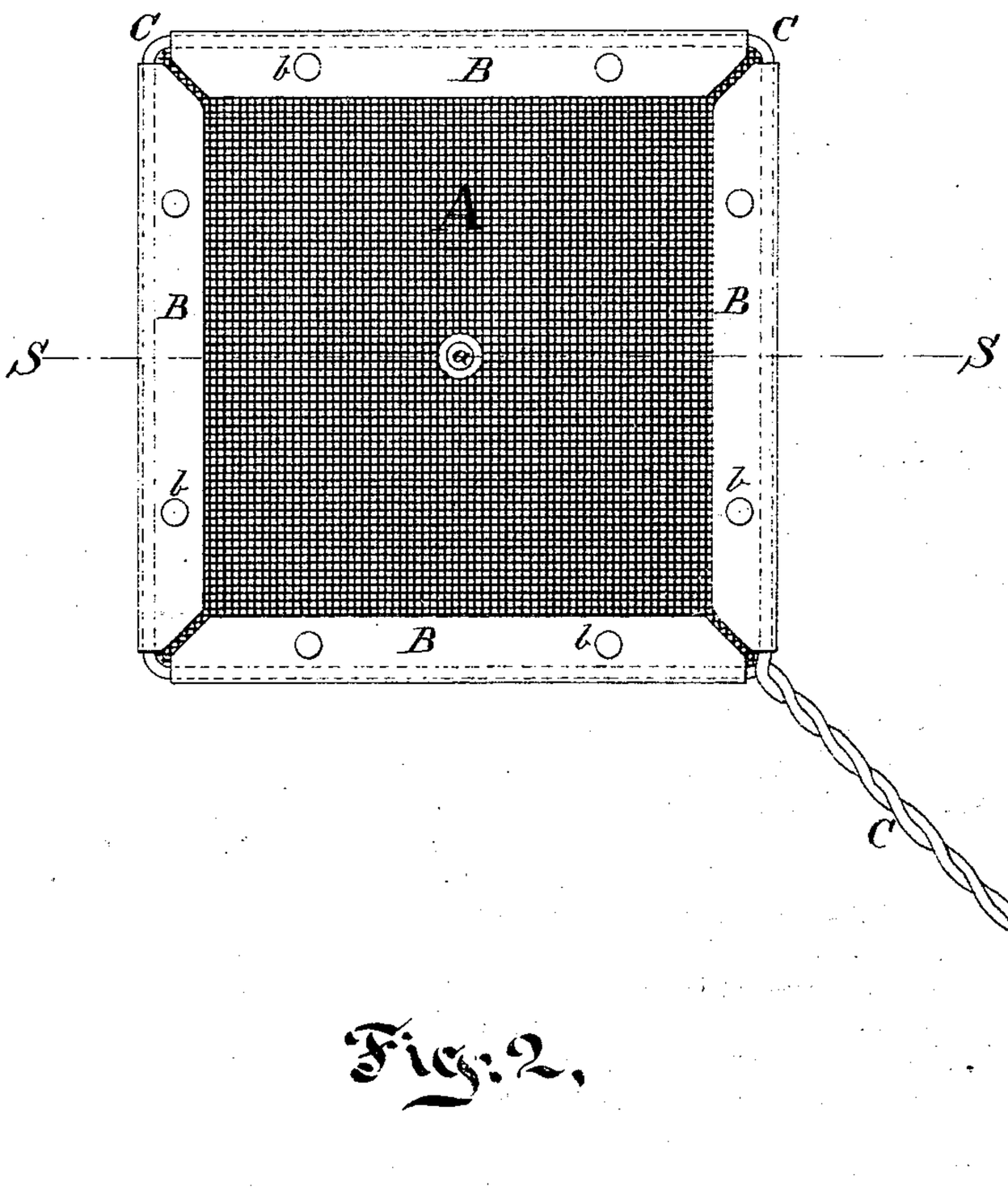
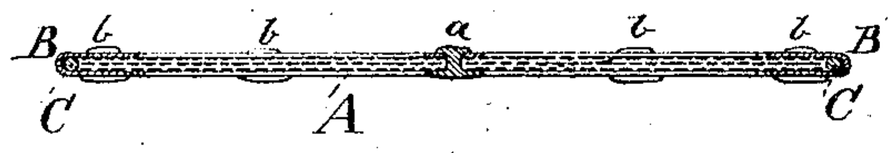


Fig: 2.



Witnesses:

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UNITED STATES PATENT OFFICE.

HENRY W. BRINCKERHOFF, OF BROOKLYN, NEW YORK, ASSIGNOR TO ALANSON H. TIFFT, OF SAME PLACE.

IMPROVEMENT IN BROILERS FOR GAS-HEATERS.

Specification forming part of Letters Patent No. **153,742**, dated August 4, 1874; application filed July 3, 1874.

To all whom it may concern:

Be it known that I, HENRY W. BRINCKERHOFF, of Brooklyn, Kings county, New York, have invented a certain Improved Culinary Apparatus designated a Toaster, of which the following is a specification:

The invention is intended not as a substitute for the ordinary gridiron, but as an auxiliary thereto. It is a perforated or open-work metallic construction, adapted to receive the heat from the gas and throw it off again in the form of radiant heat suitable for toasting or broiling.

It will be understood that the device is intended for use with gas-stoves and analogous gas-cooking apparatus where the heat produced by the combustion of the gas is sufficient for the toasting operation, but requires some means for modifying its character.

It is found that with the flame from the gas applied directly the roughnesses or projecting portions of the bread are burnt before the general surface of the mass is sufficiently scorched or browned; but by absorbing the heat of the gas with my device and throwing it off again in the form of radiant heat the browning is made more nearly uniform, and toasting is effected very satisfactorily.

The following is a description of what I consider the best means of carrying out the invention.

The accompanying drawings form a part of this specification.

Figure 1 is a face view, and Fig. 2 is a section on the line S S in Fig. 1.

Similar letters of reference indicate like parts in both the figures.

I cut or otherwise produce a series of layers of wire-gauze applied one upon another to a proper thickness—say, three thirty-seconds of an inch—as indicated by A. The edges are inclosed within sheet metal, bent around, as indicated by B, and held together by rivets *b*. There may also be one or more rivets, *a*, directly through the several layers of wire-gauze alone. Around the edges of the several layers of the wire-gauze, and between them and the inclosing straps or edge pieces B, is a stout wire, C, which is extended at one corner and twisted to form a suitable handle, with a ring at its extremity, indicated by C′.

The device is capable of withstanding an intensely-high temperature for a long period without destructive warping or injury. In case it is slightly bent from any cause it may be easily flattened by pressure or other force and made again serviceable. The ring C′ serves in hanging it up when out of use.

I believe that perforated metal may serve instead of wire-gauze, and that copper or other non-oxidizable metals may be used instead of iron; but my experiments have been made with iron-wire cloth or wire-gauze bound at the edges with thin sheet-iron and provided with iron wire for the part C C′.

The device may be applied with success for other analogous uses—as, for example, in broiling beefsteak—but it is more particularly important in the treatment of bread to reduce it to the semi-scorched condition known as toast.

The device should be made large enough to prevent the gas-flame from passing much, if at all, around its edges.

I claim as my invention—

The broiler constructed of the bent wire C, forming the frame and handle thereof, and two or more layers of wire cloth, A, all of which are held together by means of the sheet-metal clips B, as shown and specified.

In testimony whereof I have hereunto set my hand this 10th day of June, 1872, in the presence of two subscribing witnesses.

H. W. BRINCKERHOFF.

Witnesses:

THOMAS D. STETSON,

W. C. DEY.