

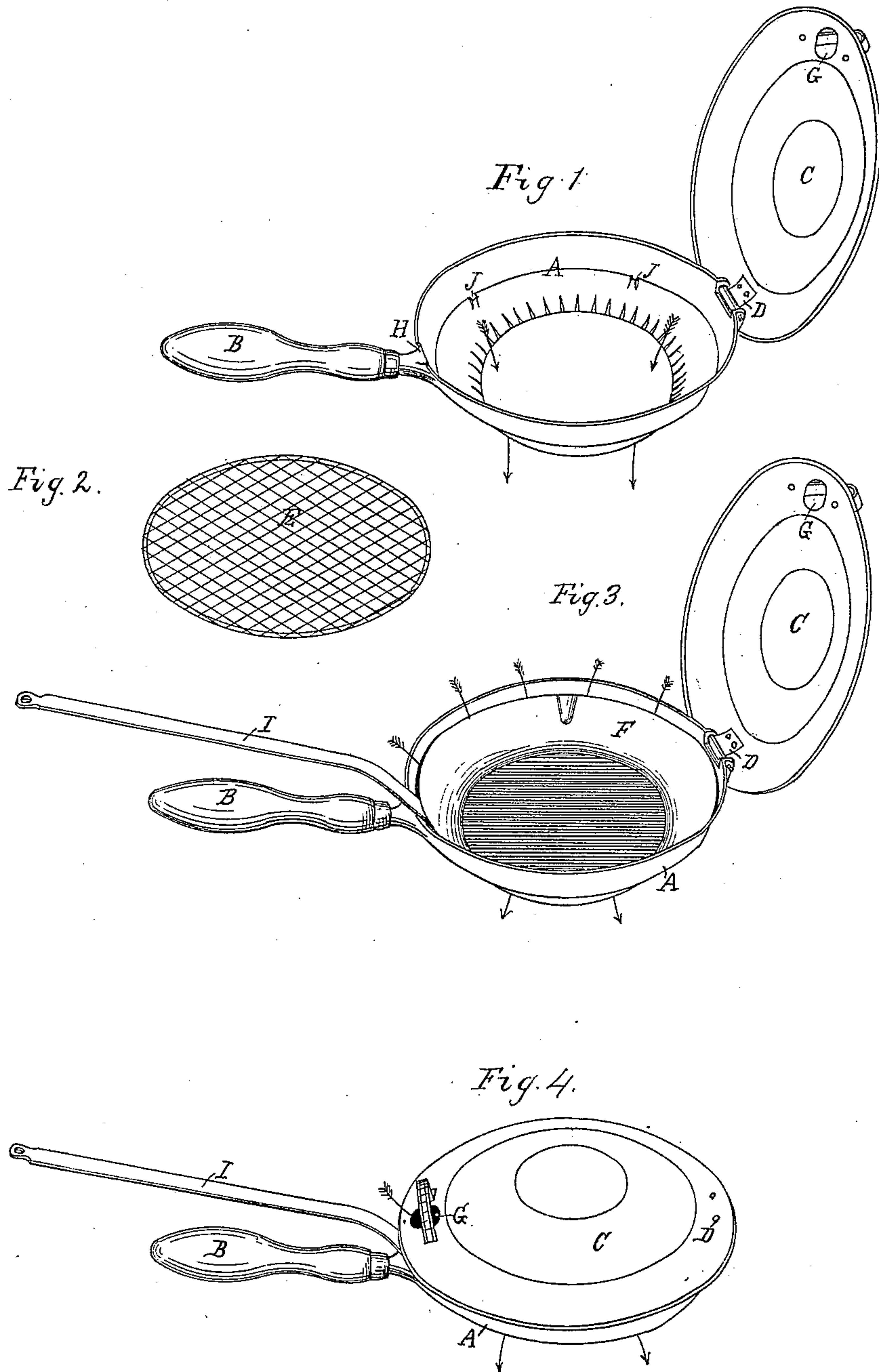
(Model.)

A. ANDERSON.

COMBINED ODORLESS BROILER AND FRIER.

No. 248,687.

Patented Oct. 25, 1881.



WITNESSES:

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UNITED STATES PATENT OFFICE.

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COMBINED ODORLESS BROILER AND FRIER.

SPECIFICATION forming part of Letters Patent No. 248,687, dated October 25, 1881.

Application filed March 1, 1881. (Model.) Patented in Canada February 26, 1881.

To all whom it may concern:

Be it known that I, ALEXANDER ANDERSON, of the city of London, in the county of Middlesex, in the Province of Ontario, Canada, have invented a new and useful Combined Broiler and Frier, of which the following is a specification.

The object of the invention is to utilize the draft in the stove for the purpose of carrying off the disagreeable odors which arise when broiling or frying; and it consists, essentially, in a bottomless case, provided with a cover having a hole in it, located as described, and arranged in combination with a gridiron or an ordinary frying-pan, the diameter of which is less than the interior diameter of the case.

Figure 1 is a perspective view, with its cover open, of the bottomless case. Fig. 2 is a similar view of the gridiron I employ in connection with this case. Fig. 3 is a similar view of this case with frying-pan set in position. Fig. 4 is a perspective view of the case with the frying-pan set in position and the cover closed.

In the drawings like letters indicate corresponding parts in each figure.

A is a tapered bottomless case, made of cast metal or other suitable material, and provided with a handle, B.

C is a cover made to fit the top of the case A, and provided with a hinge, D, which connects it to the case A, preferably at a point opposite to the handle B.

The gridiron E (shown in Fig. 2) is preferably made of iron, as represented; but, of course, other material and different designs would answer the purpose for which it is employed.

The frying-pan F is made smaller in diameter than the interior diameter of the case A, so that when it is set in the case, as represented in Fig. 3, a space between it and the case will be left for the passage of the draft, as hereinafter explained. A hole, G, in the cover C is made at the point indicated, and a notch, H, is cut into the edge of the case A to receive the handle I of the frying-pan, and at the same time to form an air-hole for the admission of cold air into the case.

It will be noticed that there are lugs J cast upon the interior surface of the case A, which are employed for the purpose of carrying the

gridiron E, or other utensil which may be placed within the case.

It will also be seen that the interior of the case is fluted, which flutings form air-passages around the frying-pan or other utensil at the point where the case supports it.

Having now described the construction of my improved odorless broiler and frier, a few words will suffice to explain its operation. When the meat to be cooked is placed upon the gridiron or frying-pan in the usual way the cover C is closed, care being taken that the case is set upon the stove so that the hole G shall be on the opposite side from the point at which the draft leaves the stove. When thus closed the cover prevents the fumes ascending, and the cold air, descending through the hole G, naturally finds the easiest outlet through the space between the frying-pan and the case into the stove, and thus through the draft-pipe, carrying with it the smoke and fumes arising from the meat being cooked. When the gridiron is employed the draft will naturally pass through the meshing of the iron and will perform the same service.

The notch H not only holds the handle I in position, but, as before said, admits cold air which assists in carrying away the fumes, as described.

What I claim as my invention is—

1. The bottomless tapered case A, having its interior surface corrugated or fluted, and provided with lugs J, in combination with a frying-pan or other cooking utensil set within the case so as to leave an air-space between said case and the cooking utensil, substantially as and for the purpose specified.

2. A tapered bottomless case, A, provided with a handle, B, and having its interior surface corrugated or fluted, as shown, a cover, C, hinged to the said case and pierced by a hole, G, in combination with a frying-pan or other cooking utensil supported on the lugs J and provided with a handle fitting into the notch H, substantially as and for the purpose specified.

ALEXR. ANDERSON.

Witnesses:

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