(No Model.)

M. A. BURRISS.

BROILING DEVICE.

No. 466,154. Patented Dec. 29, 1891.

Fig. 1.

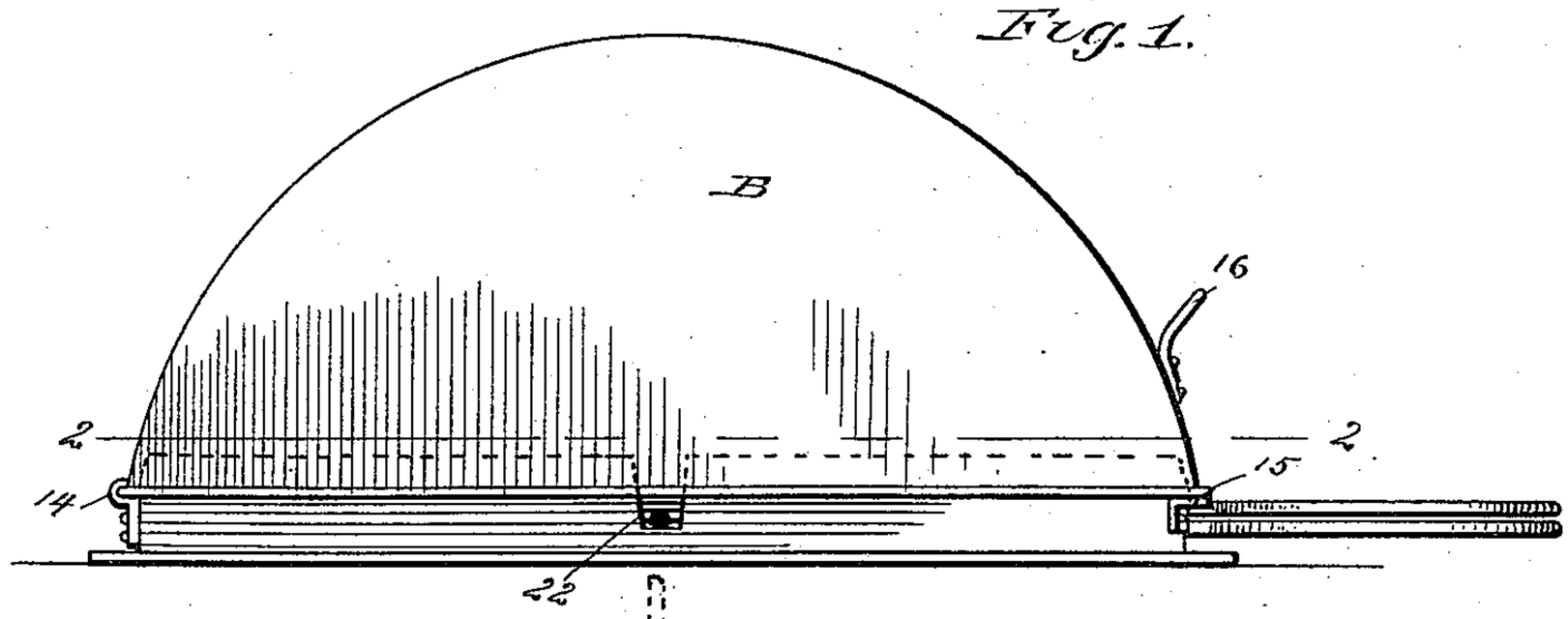


Fig. 2

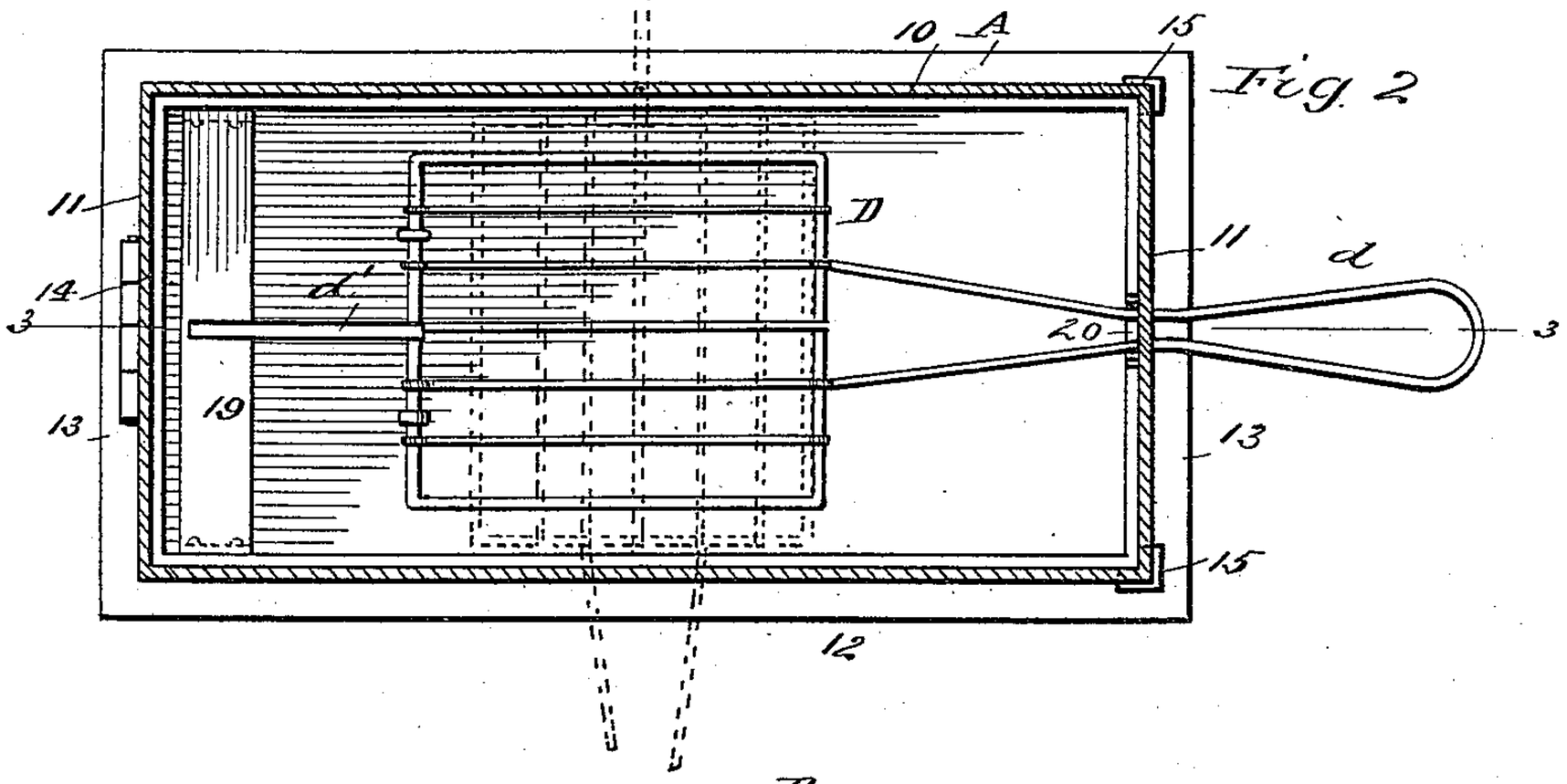
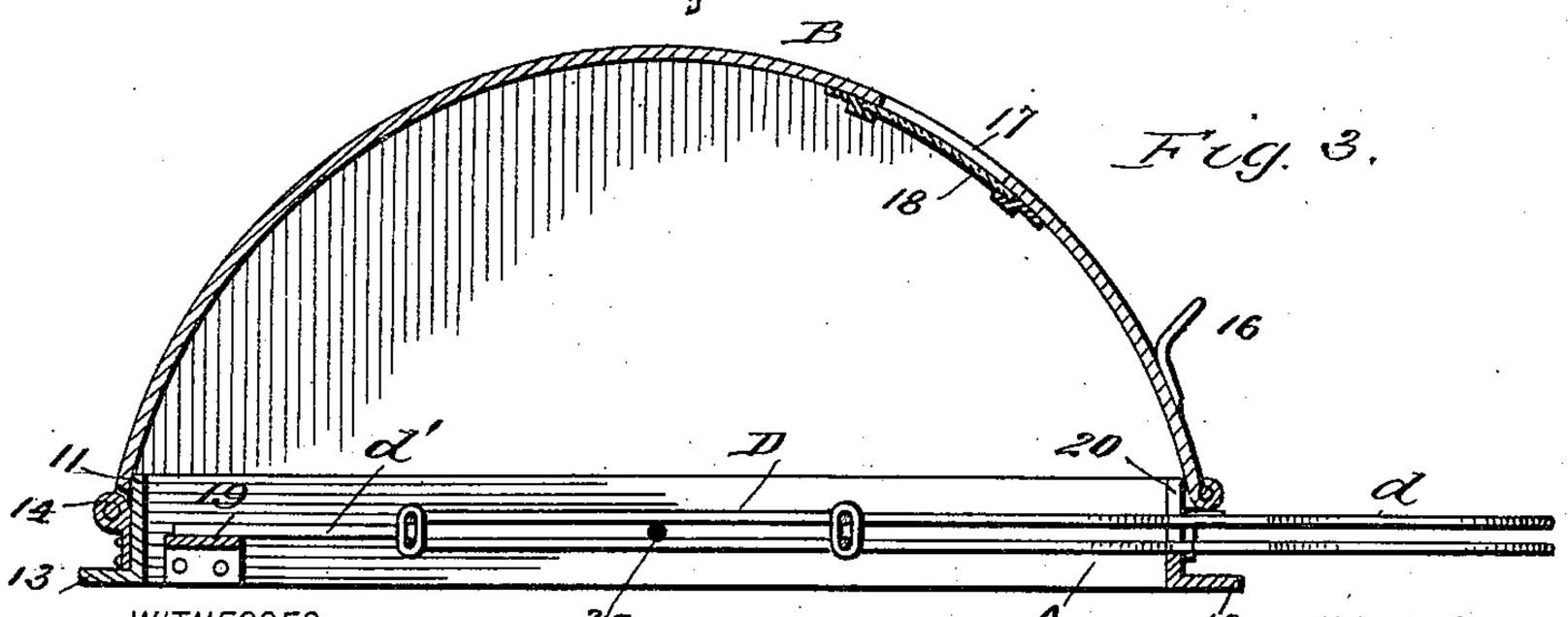


Fig. 3.



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MARY ALICE BURRISS, OF NEW YORK, N. Y.

BROILING DEVICE.

SPECIFICATION forming part of Letters Patent No. 466,154, dated December 29, 1891.

Application filed January 13, 1891. Serial No. 377,588. (No model.)

To all whom it may concern:

Be it known that I, MARY ALICE BURRISS, of New York city, in the county and State of New York, have invented a new and Improved Broiling Device, of which the following is a full, clear, and exact description.

My invention relates to an improved broiling device, and has for its object to provide a means whereby articles of food may be broiled over a fire in a range or stove and the smoke and odors arising therefrom be effectually prevented from escaping into the room.

The invention consists in the novel construction and combination of the several parts, as will be hereinafter fully set forth, and pointed out in the claims.

Reference is to be had to the accompanying drawings, forming a part of this specification, in which similar figures and letters of reference indicate corresponding parts in all the views.

Figure 1 is a side elevation of the device. Fig. 2 is a horizontal section on the line 2 2 of Fig. 1, and Fig. 3 is a horizontal section taken practically on the line 3 3 of Fig. 2.

The device consists, primarily, of a base-section A and a cover-section B. The base-section is preferably made rectangular and in skeleton form, comprising two side pieces 10, end pieces 11, horizontal side flanges 12, and end flanges 13, the said flanges being preferably a portion of the vertical sides and the end flanges a portion of the vertical end pieces; but if in practice it be found desirable the flange-sections and the vertical sections of the base may be made separately and be united in any suitable or approved manner. The base is preferably made of sheet-iron, and where the sections overlap they are riveted or secured in any other equivalent manner, whereby the joints will be rendered indestructible by the heat.

The cover-section B is preferably made semi-cylindrical and is connected by a hinge 14 with the back vertical end member of the base. The cover-section B is of sufficient length and breadth to fit over the vertical side and end sections of the base some little distance, as shown in Fig. 3, and when the cover-section B is closed it is ordinarily made to rest upon brackets 15, which are secured to the forward end of the base, preferably at the corners thereof. The cover-section at its forward end is provided with an attached handle 16, and above the handle in the same portion of the cover an opening 17 is formed, which opening is closed by a strip of mica, a pane of glass, or other transparent material, which material is attached in any approved manner to the inner or outer face of the cover, as is illustrated in Fig. 3.

At or near the rear end of the base A a horizontal strap or plate 19 is transversely located, the said strap or plate being preferably attached at its extremities to the vertical sides of the base, as shown in Fig. 3. In the forward end of the base a vertical opening or recess 20 is produced, which is practically rectangular in general contour, and ordinarily at about the center of one side vertical member of the base an aperture 21 is formed, and transversely opposite a recess 22 is produced in the opposing side vertical member of the base, which recess corresponds in general outline to the outline of the recess 20 at the end of the base.

The broiler employed in connection with the device comprises a body-clamping section D, a handle section *d*, and a rod or pin section *d'*, which is projected centrally from the end of the broiler opposite that having the handle attached, as is best shown in Fig. 2.

In the operation of broiling the covers of the fire-pot of the stove or range are removed and the base-section of the device is placed upon the top of the stove or range in such a manner that it will surround the opening thus created. The meat or other article to be broiled having been clamped in the body-section D of the broiler, the member *d'* of the broiler may be made to rest upon the strap or supporting-strip 19, as shown in positive lines, Fig. 2, and the handle-section made to enter the recess 20 at the forward end of the broiler; or, if the position of the fire-pot is longitudinally placed in the front of the range or stove, the member *d'* of the broiler is passed through the side aperture 21 of the base and the handle through the opposite side recess 22, as illustrated in dotted lines, Fig. 2.

During the operation of broiling, if it is desired to maintain one side of the meat or body of the broiler in engagement over the fire, the reduced section of the handle is drawn

far enough through either the recess 22 or the recess 20 of the base to cause the said handle to bind against the walls of the recess. The cover-section B, during the process of broiling, is closed down over the base-section, and the progress of the operation may be noted through the transparent pane 17 of the cover. When it is necessary or desirable to reverse the broiler, the handle is pushed rearward until the reduced section thereof is brought between the walls of the recess in which the handle is located, whereupon the broiler may be turned without inconvenience while the cover is in its closed position.

It is obvious that by the use of a device made as above described meat or other articles may be broiled over even a fierce fire without danger of the smoke or odors escaping into the room in which the range is located or into adjacent chambers, and that the fire will not be cooled in the least by such use, as the surface of the fire is not exposed to the air. It is further obvious that as the surface of the fire is inclosed while the article is being broiled the upper surface of the article in the broiler will be partially cooked by reason of the heat retained in the cover B and before that surface is turned directly over the coals.

Having thus described my invention, I claim as new and desire to secure by Letters Patent—

1. In a broiling device, the elongated skeleton frame A, having a transverse cross-piece 19 at one end, a vertical recess 20 through the upper edge of its opposite end wall, a similar recess 22 through the upper edge of one side wall and an aperture 21 in its opposite side wall, and the cover B, substantially as set forth.

2. The combination, with the oblong skeleton frame A, having a vertical recess 20 at one end, a cross-piece 19 at its opposite end, a recess 22 in one side, and an aperture 21 in its opposite side in line with recess 22, and the hinged cover, of a broiler having a handle adapted to turn in either recess and a longitudinal rod d' to rest on said cross-piece or in the said aperture, substantially as set forth.

3. The combination, with the skeleton frame having opposite supports, one of which is a vertical recess, of a broiler having a pin at one end to engage one support and a handle contracted between its ends to permit the broiler to be reversed when said contracted portion lies within said recess or to permit the broiler to be locked against rotation by moving it longitudinally to bring the wider portion of its handle against the vertical walls of said recess, substantially as set forth.

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Witnesses:
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