

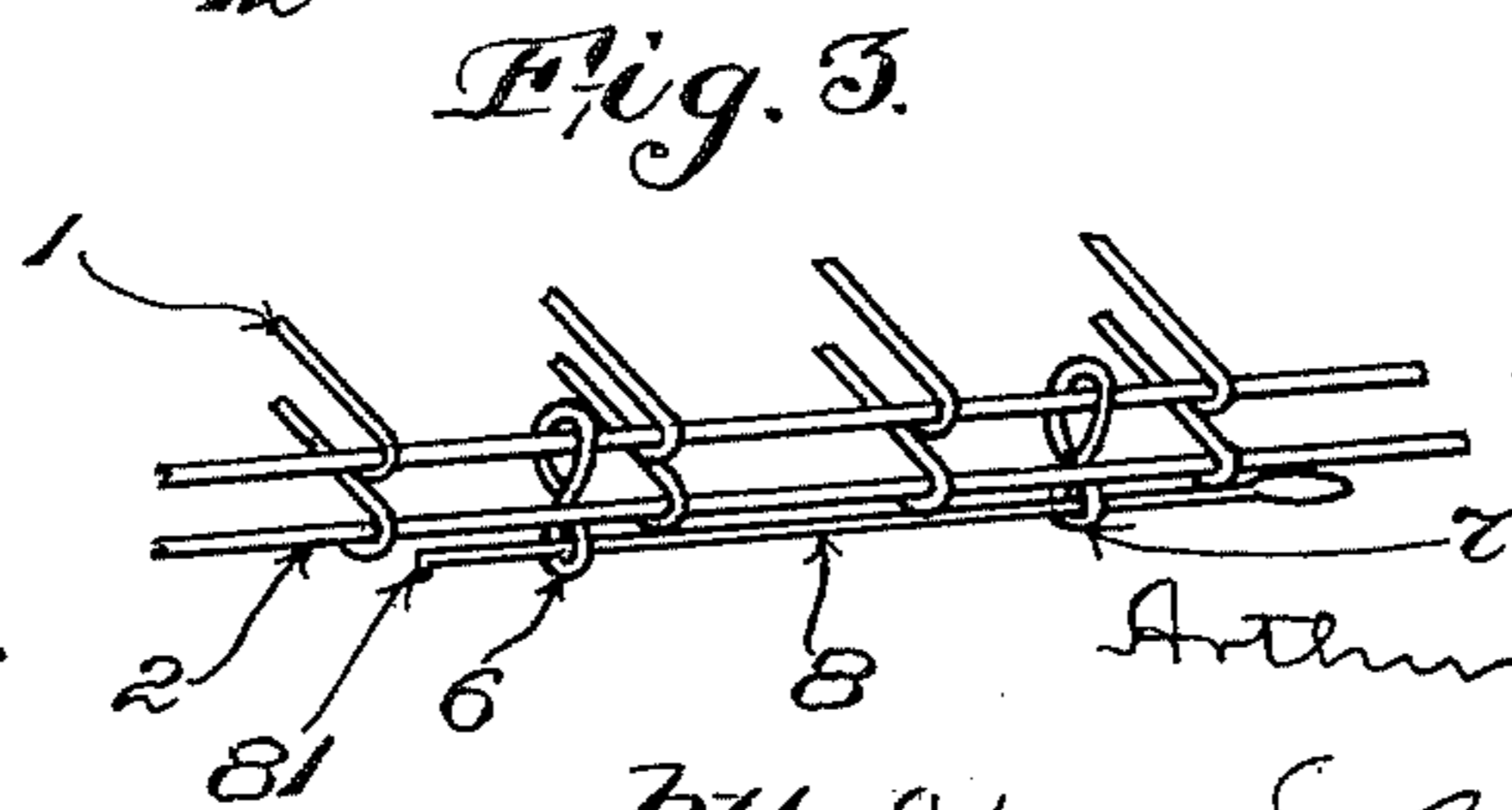
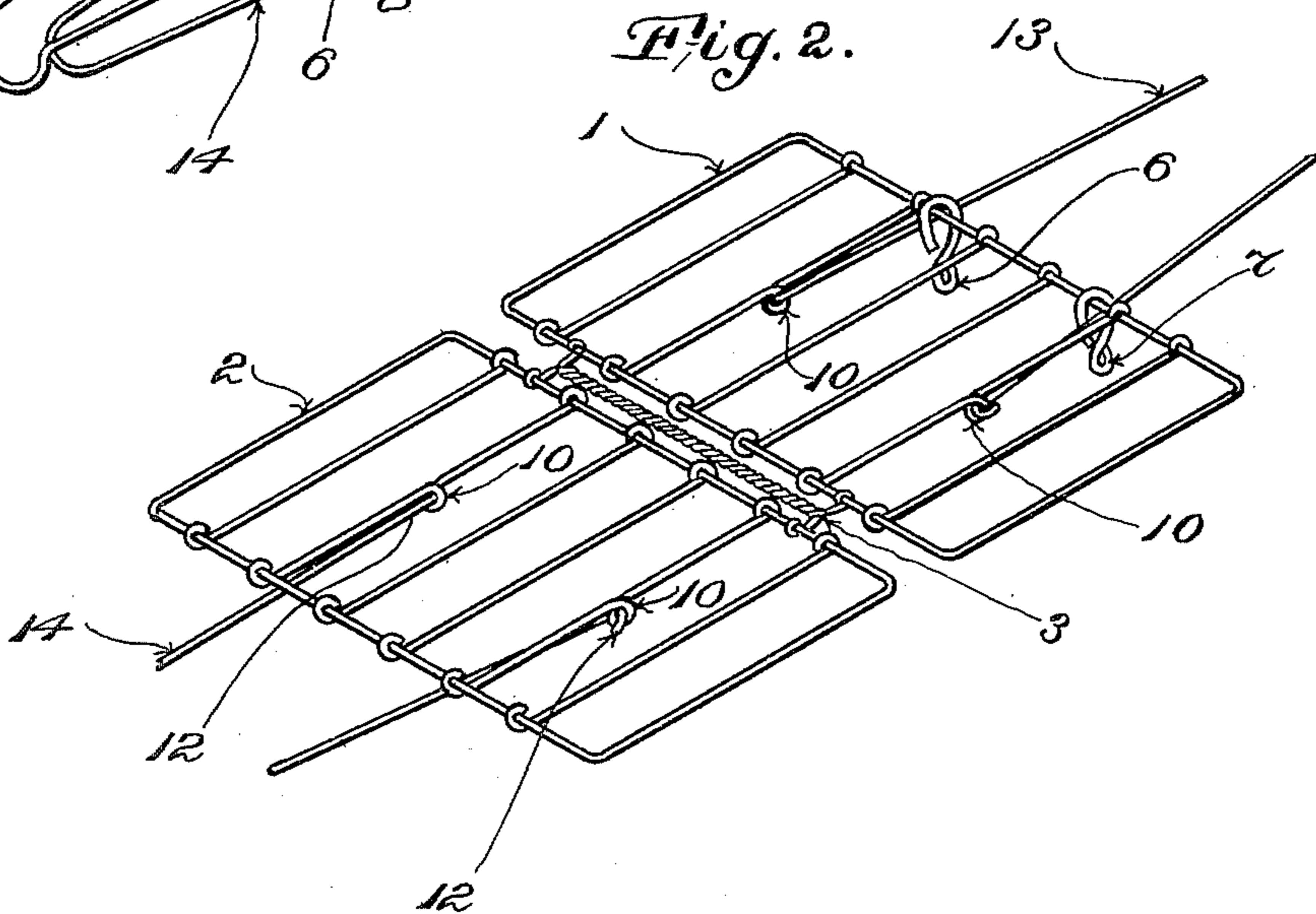
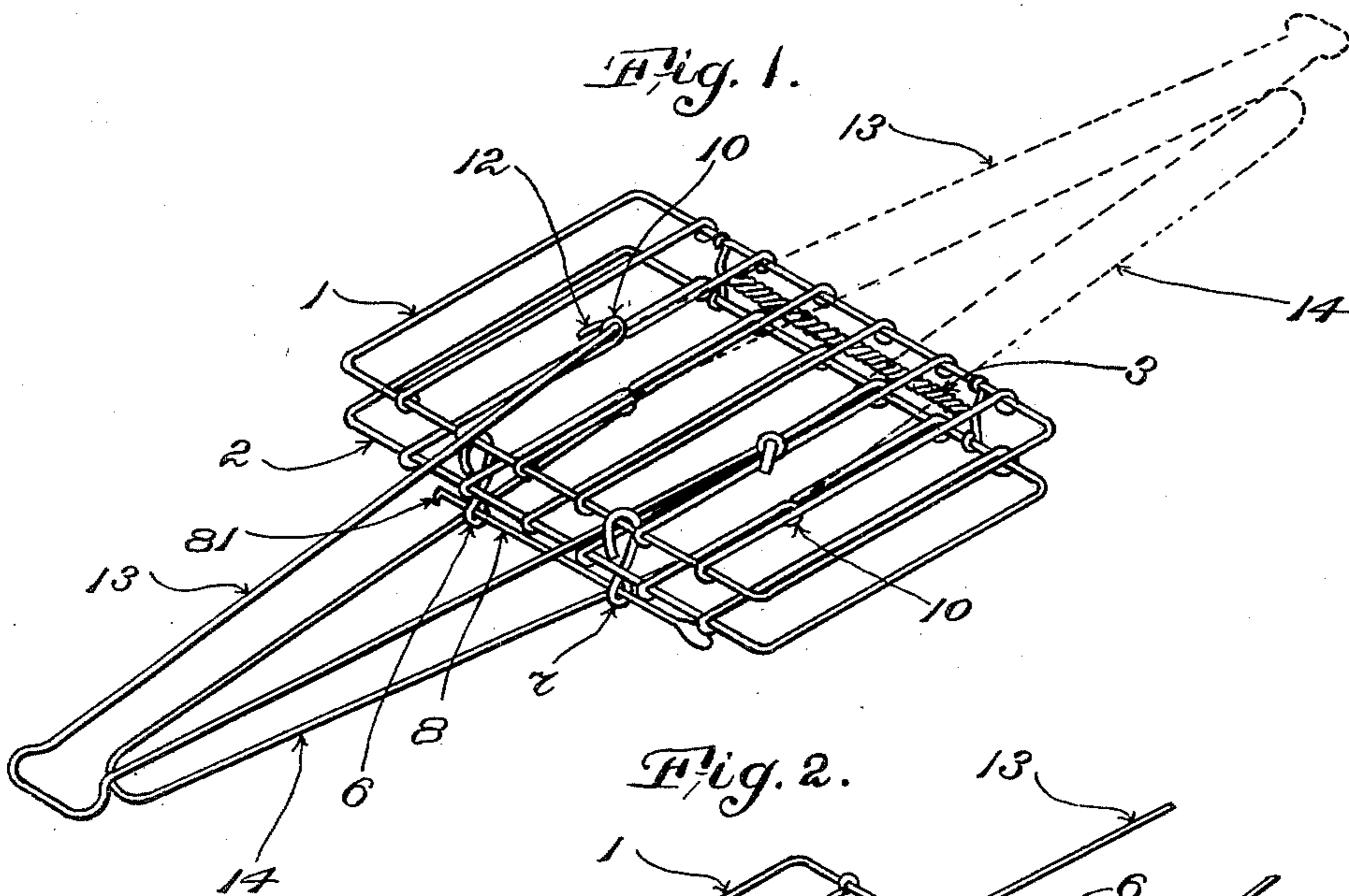
No. 641,995.

Patented Jan. 23, 1900.

A. B. PATTEN.  
GRIDIRON.

(Application filed Apr. 15, 1899.)

(No Model.)



Witnesses.

Roy K. Hill.

Levine & Rice

Inventor.

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# UNITED STATES PATENT OFFICE.

ARTHUR B. PATTEN, OF MELROSE, MASSACHUSETTS.

## GRIDIRON.

SPECIFICATION forming part of Letters Patent No. 641,995, dated January 23, 1900.

Application filed April 15, 1899. Serial No. 713,185. (No model.)

*To all whom it may concern:*

Be it known that I, ARTHUR B. PATTEN, a citizen of the United States, residing at Melrose, in the county of Middlesex and State of Massachusetts, have invented certain new and useful Improvements in Gridirons, of which the following is a specification, reference being had therein to the accompanying drawings.

In the ordinary construction of a gridiron or broiler the same consists of two grated portions usually composed of parallel rods or wires, the said portions being hinged together along one edge and having extending therefrom at the opposite edge a pair of handles, each handle being rigidly affixed to one of the said grated portions. The gridiron is opened and closed by means of such handles. When the material to be broiled has been placed in the gridiron—that is, between the grated portions thereof—it is held in such position by compression upon the handles, and the gridiron is presented to the fire with the edge thereof which is opposite to the handles usually nearest the source of greatest heat. It necessarily results from this fact that the meat or other food is heated or cooked more thoroughly in the portion thereof which is nearest the hinge of the gridiron or broiler than in the portion thereof which is nearest the handles of the same.

It is the chief object of my invention to provide a construction which will permit the contents of the gridiron to be equally heated or cooked in every portion thereof. In addition my invention comprises means for adjusting the gridiron to hold securely different thicknesses of material.

My invention will first be described with reference to the accompanying drawings, which illustrate the most satisfactory form thereof which I have yet contrived, and afterward the essential characteristics of the invention will be particularly pointed out and distinctly defined in the claim at the close of this specification.

Figure 1 of the drawings is an isometric view of my improved broiler, showing the same with the handles thereof in one position in full lines and in the reverse position in dotted lines. Fig. 2 is a similar view of the broiler in a half-opened position. Fig. 3 is

a perspective view of a portion of the broiler, showing the means of securing the same in its closed position.

1 2 designate the grated portions or sides of the gridiron or broiler, which are or may be of any approved construction. 3 designates the hinge by which they are joined at one edge. Instead of attaching the handles rigidly to the side portions 1 and 2 or of otherwise causing the said handles to project always in one direction from the said side portions I pivot the handles 13 14 at or near the middle of the said side portions or otherwise render them movable relatively thereto, so that the said handles may be reversed or swung from the position in which they extend in one direction from the side portions to a position in which they extend in the other or opposite direction from the side portions. By this construction if the material in the gridiron is being more thoroughly cooked at one edge than at the other the broiler may be removed for an instant from the fire and the handles may be swung from the position they first occupy to the opposite position, and the process of broiling may then be continued with the other edge of the material exposed in turn directly to the strongest fire. This operation dispenses with the necessity for removing the material from the gridiron or attempting to turn it therein during the broiling operation. The procedure last referred to is open to serious objections, inasmuch as it frequently cannot be accomplished without great trouble or without breaking or destroying the appearance of tender or soft material like fish or allowing the material to become cold, and thereby necessitating a longer subsequent exposure to heat and producing an unsatisfactory result.

A convenient pivotal arrangement of the handles of the broiler is shown in the figures as formed by turns or eyes 10 10 in the middle of two of the cross-wires of each side portion, into which eyes are hooked the bent ends 12 12 of the handles 4 5. Other specific arrangements will, however, suggest themselves to those skilled in the art.

The improved securing means for retaining the gridiron in a closed position which I employ is shown in detail in Figs. 2 and 3 of the drawings. To one of the side portions of the

broiler, at the free edge thereof—in other words, at the edge that is opposite the hinge 3—are attached loops 6 7, which preferably are of a figure 8 shape, or, in other words, 5 which present a plurality of eyes. In conjunction with the said loops is employed a pin 8, adapted to be inserted through the said loops when the latter are in the position in which they are shown in Fig. 2 and to engage the 10 bars or wires of the other grated side portion. Thus in Fig. 1 the gridiron is shown as expanded to its full capacity, the terminal eye of each loop being passed through the opposite side piece of the broiler and receiving the 15 pin 8. When the thickness of the meat or the like interposed between the side pieces of the broiler enables the latter to be brought closer together, the pin is passed through the second eye of each of the loops. More than two eyes 20 may be formed in each loop, if desired. The pin 8 is provided with a bent extremity 81, whereby it is prevented from slipping out of the eyes of the loops while the broiler is being manipulated.

25 My improved utensil may be employed in all the ways in which gridirons of the common construction now in use may be employed,

while it has the additional advantages above set forth.

What I claim is—

30 A gridiron or broiler comprising grated portions for inclosing and supporting the material to be broiled, handles for each of said side portions pivotally secured thereto, one edge of one of said side portions being secured by 35 a hinge connection to the corresponding edge of the other side portion, and means for securing the said gridiron in a closed position, said means comprising a plurality of loops, each having a plurality of eyes and each at- 40 tached to the free edge of one of the said side portions, and a pin to extend through one of the eyes of each loop and to engage the other of said grated side portions, whereby the free 45 edges of the said grated side portions may be secured at varying distances from each other, to accommodate various thicknesses of material to be broiled, substantially as described.

In testimony whereof I affix my signature in presence of two witnesses.

ARTHUR B. PATTEN.

Witnesses:

WM. A. MACLEOD,  
CHAS. F. RANDALL.