

G. E. STEVENS.
ELECTRIC BROILER.
APPLICATION FILED OCT. 16, 1907.

913,579.

Patented Feb. 23, 1909.

Fig. 1.

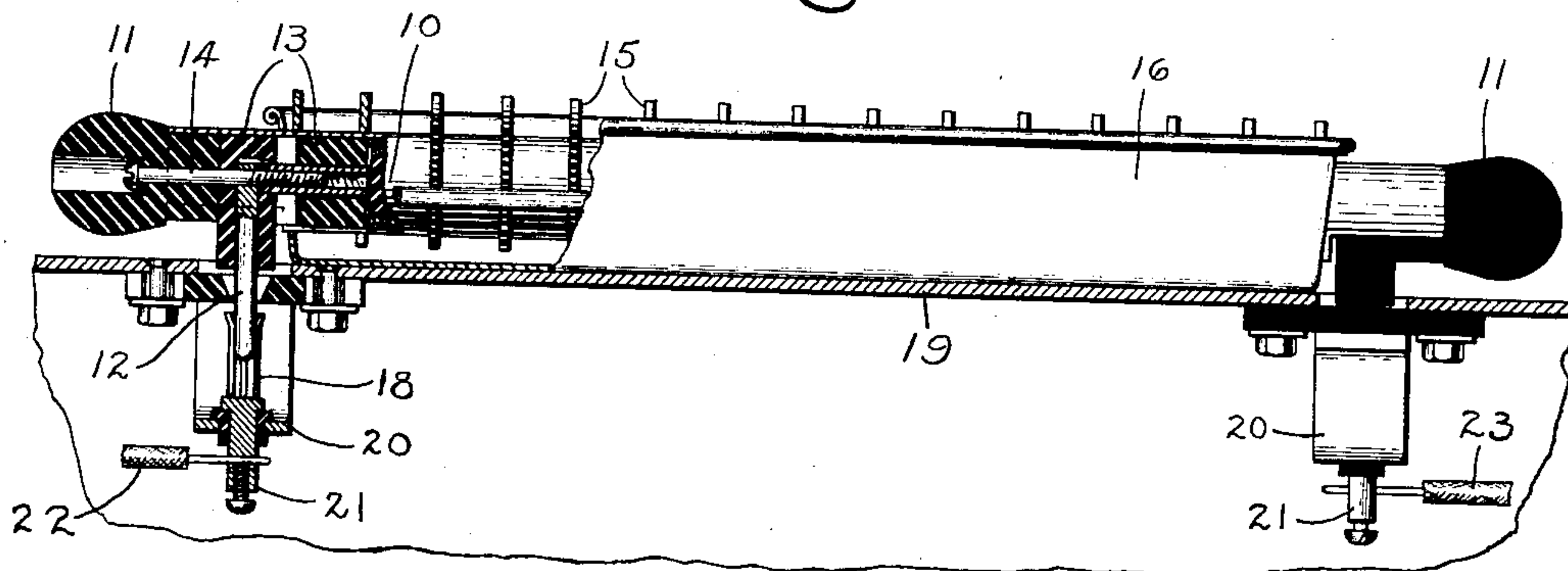


Fig. 2.

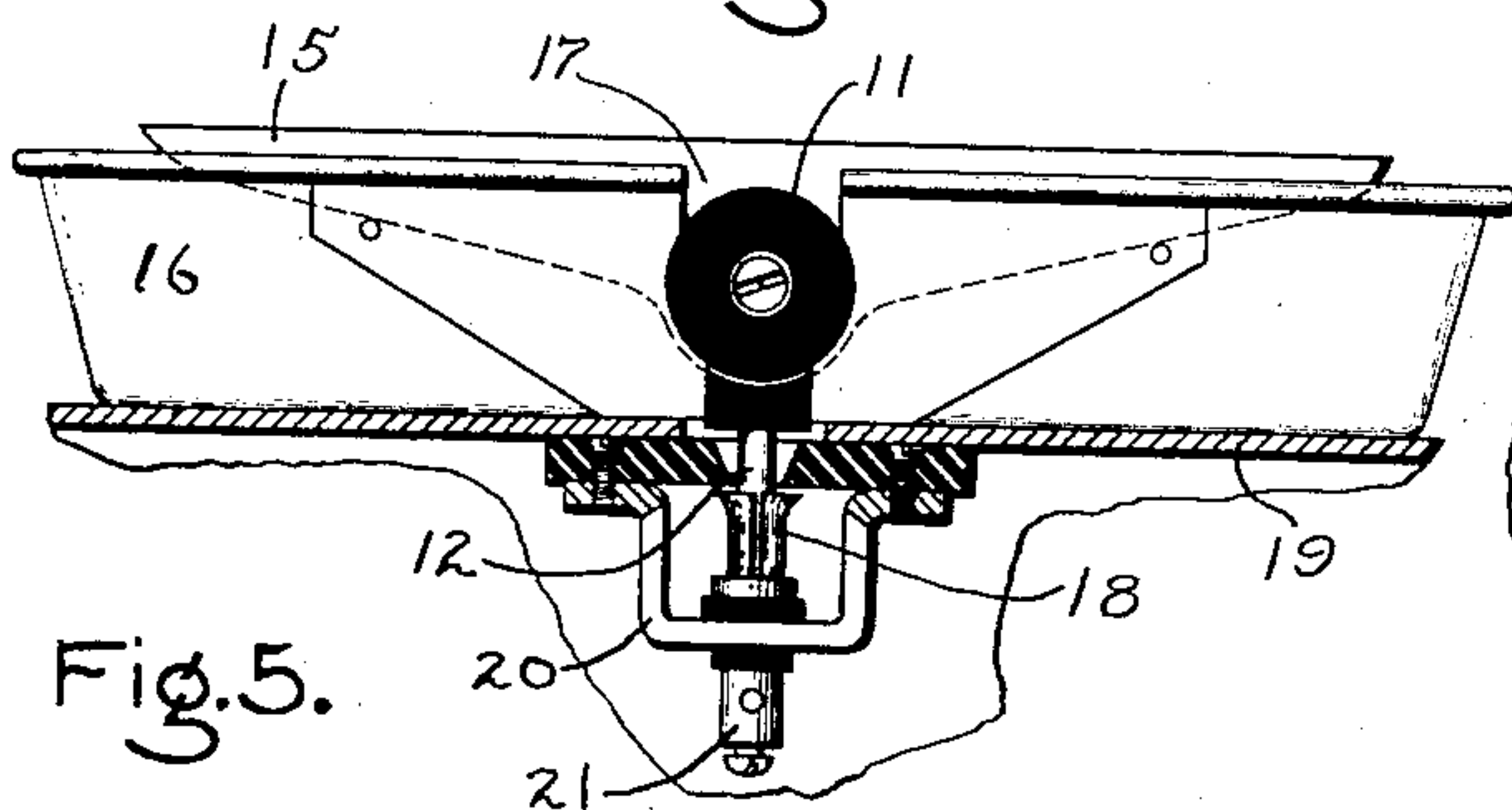


Fig. 3.

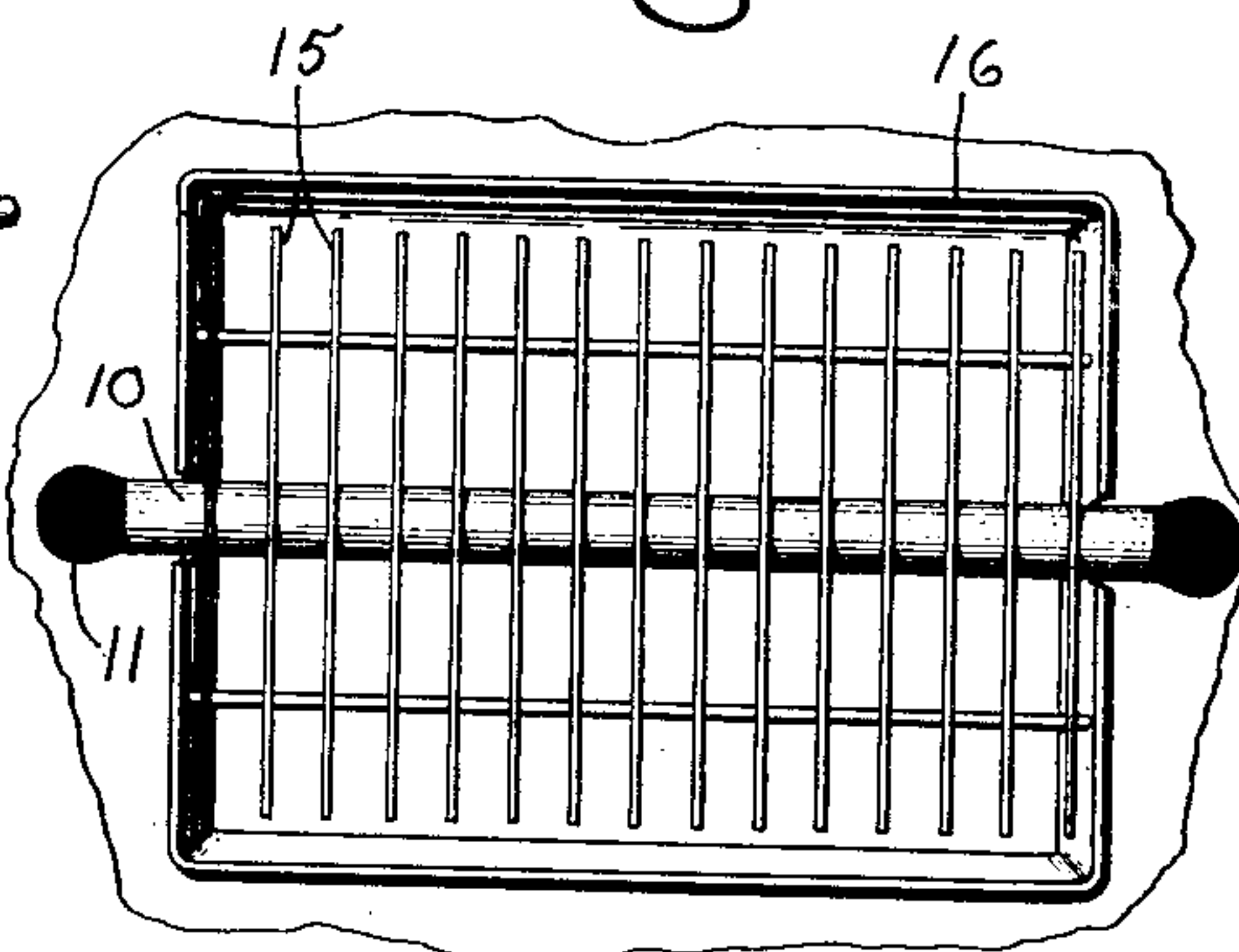


Fig. 5.

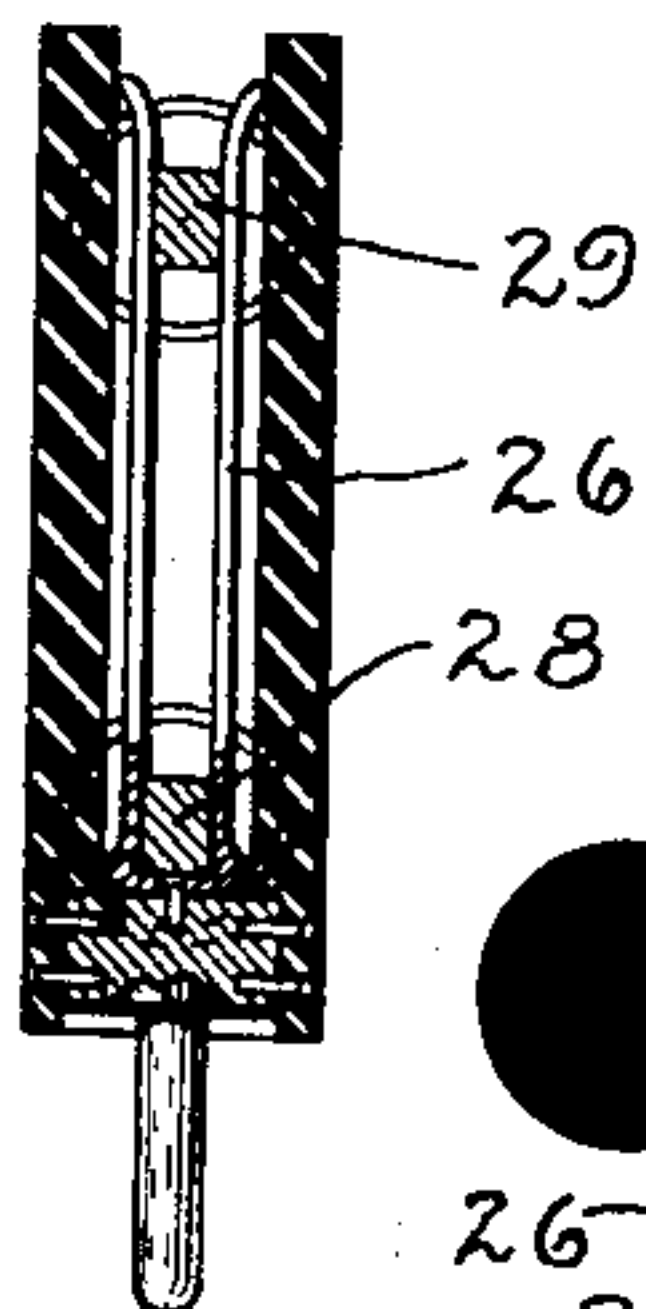
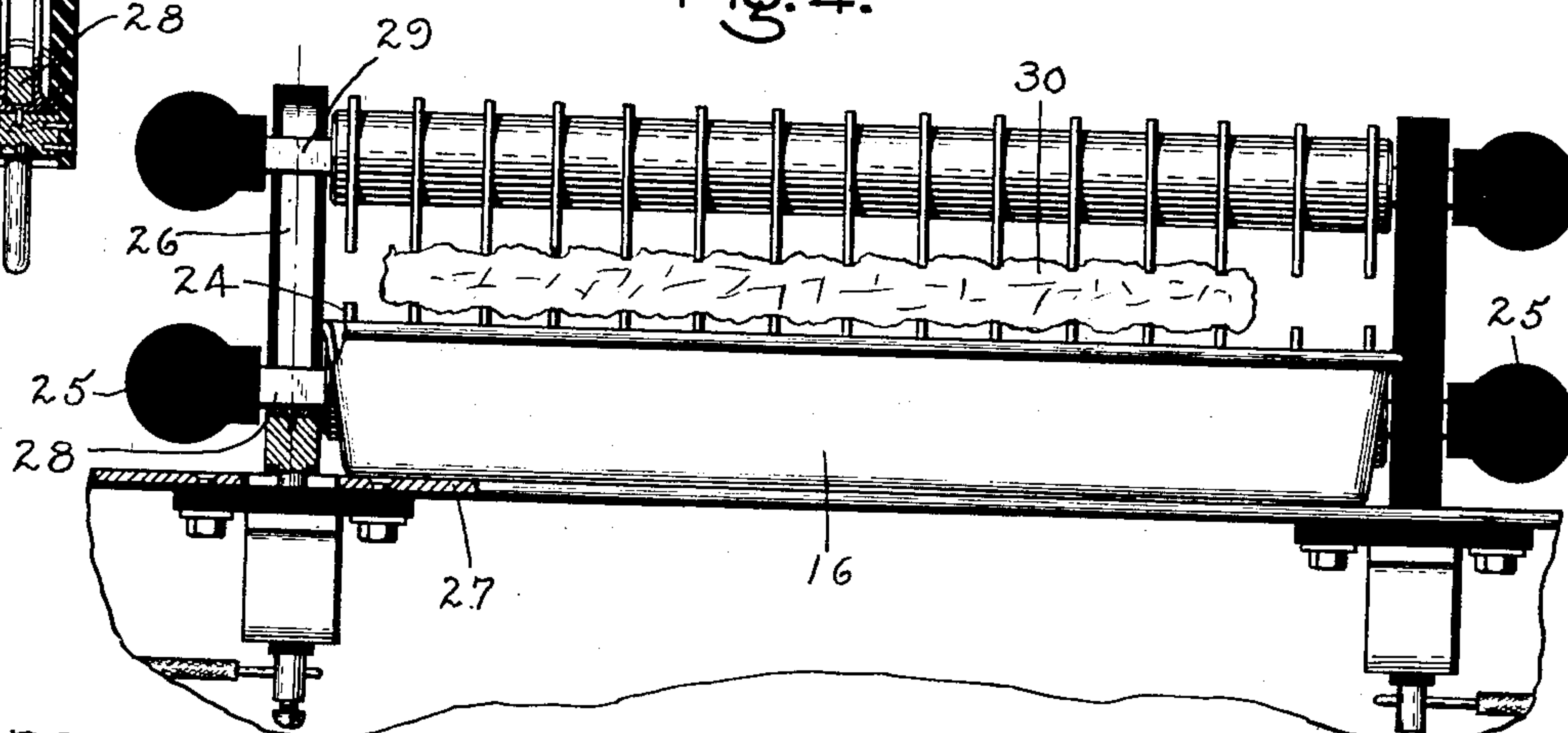


Fig. 4.



Witnesses:

J. Earl Ryan
J. Ellis Glen.

Inventor,

George E. Stevens,
By *Alfred Davis*
Att'y.

UNITED STATES PATENT OFFICE.

GEORGE E. STEVENS, OF LYNN, MASSACHUSETTS, ASSIGNOR TO GENERAL ELECTRIC COMPANY, A CORPORATION OF NEW YORK.

ELECTRIC BROILER.

No. 913,579.

Specification of Letters Patent.

Patented Feb. 23, 1909.

Application filed October 16, 1907. Serial No. 397,664.

To all whom it may concern:

Be it known that I, GEORGE E. STEVENS, a citizen of the United States, residing at Lynn, county of Essex, State of Massachusetts, have invented certain new and useful Improvements in Electric Broilers, of which the following is a specification.

This invention relates to electric heating and cooking apparatus and has for its object the provision of means whereby heat is produced electrically and the cooking operation performed in a simple and efficient manner.

My invention relates more specifically to electric cooking devices adapted for broiling, one of the objects of my invention being to produce a device in which meats may be cooked or broiled in an efficient manner with a minimum metallic surface in contact with the meat.

In carrying out my invention I provide an electric heating unit, preferably of an elongated form on which are mounted a number of parallel metallic strips spaced apart and in good thermal relation to the unit, and a shallow receptacle is arranged to receive the unit which has handles extending from the unit at opposite ends. Conducting terminals extend from the unit, and a support provided with correspondingly arranged terminals is provided upon which the cooking device may be mounted to receive the current.

Various other objects of my invention will appear in the course of the following specification in which I have shown my invention embodied in concrete form for purposes of illustration.

In the accompanying drawings, Figure 1 shows a side elevation of my device partly in section; Fig. 2 shows an end elevation, the support being partly in section; Fig. 3 shows a plan view of the same; Fig. 4 shows an elevation partly in section of a modified form of my invention; and Fig. 5 shows a detail of the conducting clips used thereon.

Referring to the drawings, 10 represents an elongated heating unit of any desired construction. For purposes of illustration I have shown an edgewise unit such as described and claimed in the patent to George E. Stevens, No. 803,795. The opposite ends of this unit have handles 11 of insulating material, and conducting terminals 12 extend from the unit outward through blocks

of insulating material 13 and then downward at right angles to the unit. Bolts 14 are screw-threaded into the terminals and hold the handles in place. A plurality of thin metallic parallel strips 15 are mounted upon the unit and spaced apart in good thermal relation to the unit. The strips are tapered from the center in both directions as shown, so as to provide a uniform heat throughout the strips. The unit with the strips mounted thereon constitutes a grid upon which the steak or other meat to be broiled is laid. A shallow receptacle or pan 16 is provided of a size sufficient to admit the grid. The ends of this pan are cut away, as shown at 17, so as to admit the unit and allow the grid to be placed low in the receptacle, the handles extending beyond the ends of the unit so as to be easily grasped. The terminals 12 extend beyond the bottom of the pan when the grid is in place and are adapted to fit into the conducting clips or sockets 18 on support 19. This support may be of any desired construction, such for instance as the top of an electric stove. The clips 18 are mounted in brackets 20 insulated from the support while the clips themselves are insulated from the bracket. Electrical connections are made through the binding posts 21 so that when the grid is placed on the support with the conducting terminals 12 in the clips 18, current will pass from the conductor 22 to terminal 12 thence through the unit 10 and back to the conductor 23. The meat to be broiled is placed upon the strips 15 and the juices therefrom drip into the receptacle 16. By grasping the handles 11 the grid will be lifted out of the pan and the circuit broken at the same time.

In Fig. 4 I have shown a different form of my invention in which there is a lower grid 24 arranged as above described, having a receptacle 16 and projecting handles 25. In this case, an elongated conducting clip 26 is provided which is mounted on the top of the support 27. This clip is long enough to receive the terminal 28 of the lower unit as well as the terminal 29 of the unit in the upper grid. This upper grid is of the same construction as above described and is adapted to be placed above the steak 30. The operation and the results obtained from this form are the same as those described with reference to the form shown in Figs. 1 to 3, the only difference in the de-

vices being that the additional grid is provided for the top of the steak. Either form may be used as desired, and it should be understood that various other modifications of my invention will suggest themselves to those skilled in the art without departing from the spirit of my invention, the scope of which is set forth in the annexed claims.

What I claim as new and desire to secure by Letters Patent of the United States, is,—

1. An electric broiler comprising a grid, an electric heating unit mounted in thermal relation thereto and provided with conducting terminals, and a support having correspondingly arranged terminals for receiving the grid.

2. An electric broiler comprising a grid, a shallow receptacle arranged to receive the same, an electric heating unit mounted in thermal relation to said grid and provided with conducting terminals, and a support for said receptacle and grid having correspondingly arranged terminals.

3. An electric broiler comprising a grid, a shallow receptacle to receive the same, handles for said grid projecting beyond said receptacle, an electric heating unit in thermal relation to the grid and provided with conducting terminals, and a support for said receptacle and grid having correspondingly arranged terminals.

4. An electric broiler comprising an elongated heating unit, and a plurality of parallel spaced strips mounted transversely thereof and in heat-conductive relation thereto.

5. An electric broiler comprising an elongated heating unit having handles at op-

posite ends, and a plurality of parallel spaced strips mounted thereon and in heat-conductive relation thereto.

6. An electric broiler comprising a plurality of spaced strips, and an electric heating unit supporting the same and arranged in heat-conductive relation with the central portions thereof.

7. An electric broiler comprising an elongated heating unit, a plurality of parallel spaced strips mounted transversely thereof and in heat-conductive relation thereto, and a shallow receptacle arranged to receive the same.

8. An electric broiler comprising an elongated heating unit, a plurality of parallel spaced strips mounted transversely thereof and in heat-conductive relation thereto, a shallow receptacle arranged to receive the same, conducting terminals projecting from the unit, and a support for the unit provided with correspondingly arranged terminals.

9. An electric broiler comprising a grid, a shallow receptacle to receive the same, handles for said grid projecting beyond said receptacle, an electric heating unit in thermal relation to the grid and provided with conducting terminals, and a support for the unit having correspondingly arranged terminals.

In witness whereof, I have hereunto set my hand this fourteenth day of October, 1907.

GEO. E. STEVENS.

Witnesses:

JOHN A. McMANUS, Jr.,
PHILIP F. HARRINGTON.