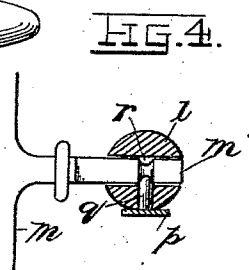
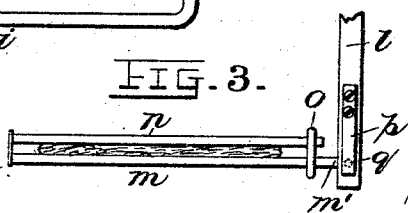
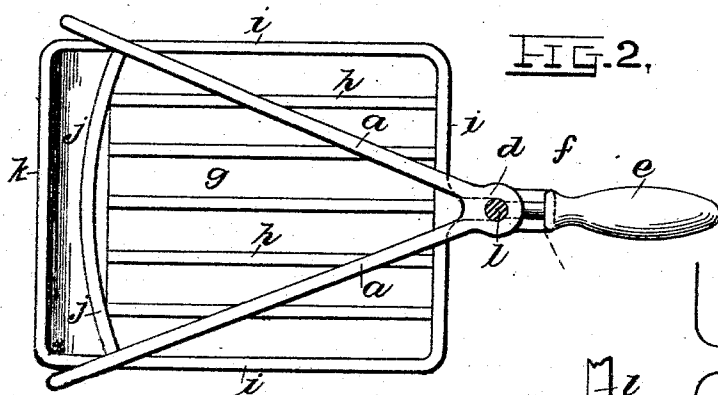
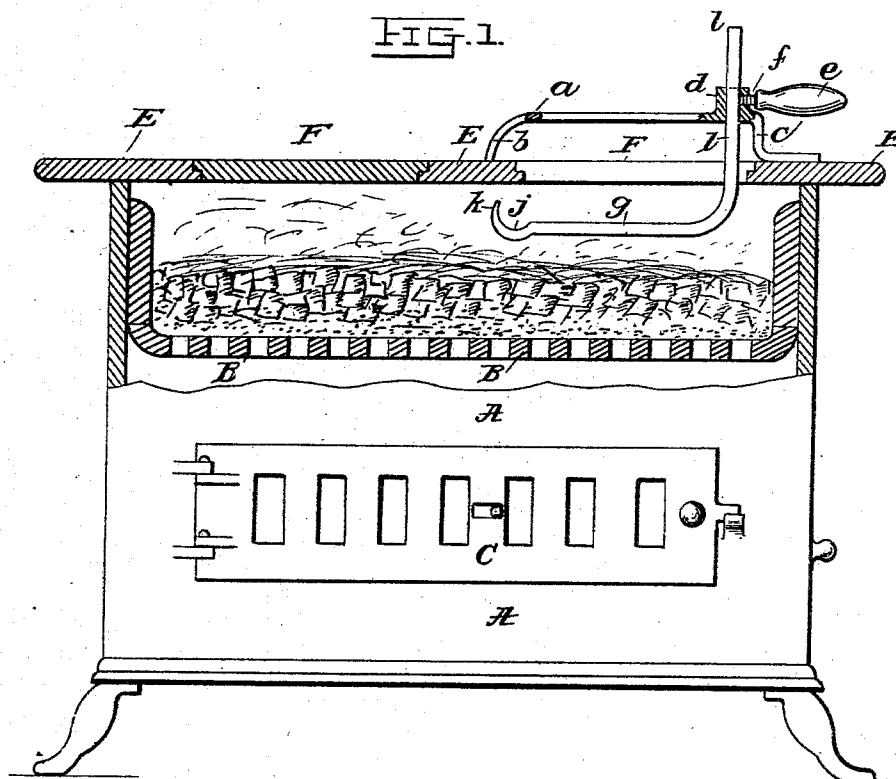


(No Model.)

H. A. & M. BENEDICT.
GRIDIRON OR BROILER.

No. 514,435.

Patented Feb. 13, 1894.



WITNESSES:

Edward A. Leland
John E. Lacey

INVENTORS:
Hiram A. Benedict
Maria Benedict
BY
Phillips Abbott
ATTORNEY

UNITED STATES PATENT OFFICE.

HIRAM A. BENEDICT AND MARIA BENEDICT, OF NEW YORK, N. Y.

GRIDIRON OR BROILER.

SPECIFICATION forming part of Letters Patent No. 514,435, dated February 13, 1894.

Application filed March 27, 1893. Serial No. 467,739. (No model.)

To all whom it may concern:

Be it known that we, HIRAM A. BENEDICT and MARIA BENEDICT, citizens of the United States, and residents of New York city, in the county of New York and State of New York, have jointly invented certain new and useful Improvements in Gridirons or Broilers, of which the following is a specification.

Our invention relates to improvements in gridirons or broilers, and it consists in the peculiar construction and arrangements of the parts as hereinafter set forth whereby the part of the device upon which the food rests may be easily and quickly adjusted toward and from the surface of the fire as may be required by the special kind of food being prepared, and also upon the condition of the fire, *i. e.*, whether the grate be full or nearly empty and also upon whether the fire be hot or low; thus the broiler is adjustable to coincide with the condition of the fire at different times and also to the special use to which it is to be put.

In the drawings hereof, Figure 1, illustrates a front view partly in section of a cooking stove with my improved broiler in place and in use. Fig. 2, illustrates a plan view of the broiler. Fig. 3, illustrates an elevation of a part of the apparatus showing a modified construction of the broiler proper. Fig. 4, illustrates a detail of a part of that which is illustrated in Fig. 3.

A, is the stove.

B, is the grate.

C, is the door of the ash pit.

E, is the top of the stove.

F, F, are the holes in the top of the stove, one of them having its lid in place which is removed from the other one to allow the use of the improved broiler.

The broiler is constructed as follows: *a*, is a frame of metal which may have the general outline of a triangle, as shown best in Fig. 2. The two forward ends of the frame are bent downwardly as seen at *b, b*, to form legs or feet for the frame and there is also a third leg, *c*, at the point of the triangle. *d*, is a lug on the frame, having a vertical hole through it and a horizontal threaded hole which intersects the vertical one. *e*, is a handle having a

threaded spindle, *f*, projecting from its forward end which threads into the threaded hole in the lug, *d*. *g*, is the broiler proper. It is formed of wires or preferably grooved bars, *h*, and has a frame *i*, of similar material surrounding it. At the forward end of this frame there is formed a deep gutter or receptacle, *j*, with which the grooved bars, *h*, connect as usual, so that the gravy may run down them and collect in the gutter. The front edge of this gutter at *k*, is made high so that the gravy will not overflow and be spilled during the removal of the broiler from the fire, through the opening in the top of the stove as stated. At the rear end of the broiler a vertical rod, *l*, extends upwardly and passes through the vertical hole in the lug, *d*, and is adapted to slide through it.

The operation is as follows: The cover of the stove hole being removed, the cook sees the condition of the fire and being also mindful of the food that is to be cooked, adjusts the broiler nearer or farther from the supporting frame as desired, by sliding the rod, *l*, through the lug, *d*, and fixing it at the desired place by turning up the handle, the stem of which presses upon the rod as a set screw. After the broiler has been adjusted, the meat or other food is placed upon it and it is introduced through the open hole in the top of the stove, the legs of the frame resting upon the top of the stove near the edges of the hole and support the broiler as shown in Fig. 1.

The broiler may, if preferred, be made as shown in Figs. 3 and 4 with two parts, *m* and *n*, hinged together between which the food will be confined. A ring, *o*, may be arranged to slip over the free end of the part *n* as now well understood; and in order that the broiler may be turned over to cook both sides of the food, the end of the part, *m*, marked *m'*, may be rounded and pass through a hole in the rod, *l* and a spring *p* having a pin *q*, on the end, which projects through a hole in the side of the rod will engage with a groove, *r*, in the part *m'*, of the broiler, *m*; thus retaining it in place but permitting the revolution or turning over of the same.

We do not limit ourselves to the precise form or construction of the parts as shown,

because it is evident that alterations may be made in them without departing from the essentials of our invention.

We claim—

- 5 1. A broiler comprising a supporting frame adapted to rest at not less than three points upon the top of the stove, a lug upon said frame having a threaded and a smooth hole therein, which intersect each other, a broiler
10 frame provided with a rod made to pass through the smooth hole in the lug, and a handle having a threaded spindle adapted to engage with and be screwed into the threaded hole in the said lug, substantially as set forth.
- 15 2. A broiler comprising a supporting frame adapted to rest upon the top of the stove, a lug upon said frame having a threaded and a

smooth hole in the same which intersect, a rod adapted to move through the smooth hole and a set screw or like device for holding the 20 rod, a broiler having a rounded part which enters a hole near the lower end of said rod and means to hold the said rounded part of the broiler in the said hole in the rod, substantially as set forth.

Signed at New York, in the county of New York and State of New York, this 21st day of March, A. D. 1893. 25

HIRAM A. BENEDICT.
MARIA BENEDICT.

Witnesses:

PHILLIPS ABBOTT,
JOHN E. LACEY.