

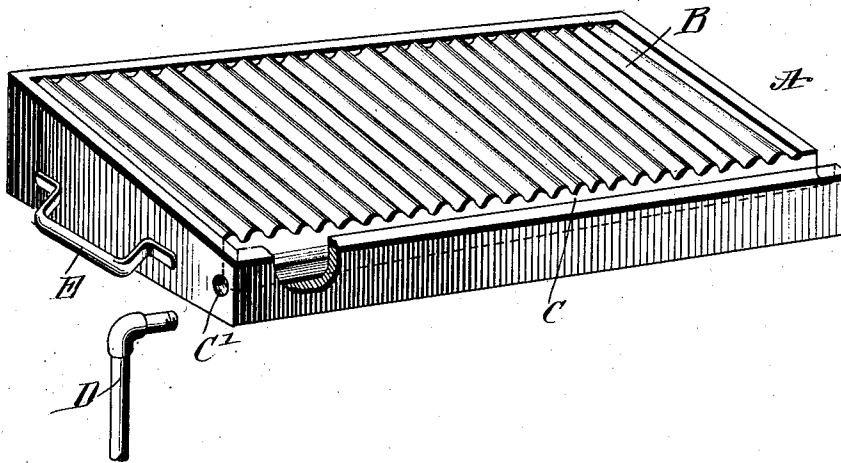
No. 850,058.

PATENTED APR. 9, 1907.

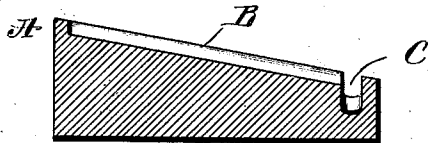
J. W. ROSS.  
BROILER.

APPLICATION FILED NOV. 14, 1906.

*Fig. 1.*



*Fig. 2.*



WITNESSES

*Samuel E. Wade*  
*Perry B. Furpin*

INVENTOR  
**JONAS W. ROSS.**  
BY *Wm. A. Co.*  
ATTORNEYS

# UNITED STATES PATENT OFFICE.

JONAS W. ROSS, OF CHILLICOTHE, MISSOURI.

## BROILER.

No. 850,058.

Specification of Letters Patent.

Patented April 9, 1907.

Application filed November 14, 1906. Serial No. 343,359.

### *To all whom it may concern:*

Be it known that I, JONAS W. ROSS, a citizen of the United States, and a resident of Chillicothe, in the county of Livingston and State of Missouri, have invented certain new and useful Improvements in Broilers, of which the following is a specification.

My invention is an improvement in broilers adapted for broiling meat, fish, game, &c., and for hotel, restaurant, and family use; and the invention consists in certain novel constructions and combinations of parts, as will be hereinafter described and claimed.

In the drawings, Figure 1 is a perspective view, partly broken away, of a broiler embodying my invention; and Fig. 2 is a detail cross-section of the broiler.

As shown, my broiler comprises a plate A, adapted to be placed upon a range-top or stove or other heated surface and has its upper face B corrugated transversely and inclined downwardly to discharge into a trough C, extending longitudinally of the plate at the lower end of the corrugations B and along one side of the plate, as shown, said trough inclining downwardly toward one end and discharging at its lower end through an opening C' to a drain-pipe D, through which grease, &c., may be discharged in the use of the invention.

The broiler is provided at its ends with handles E, so it can be conveniently manipulated, and its corrugations sloping down into the trough C operate to discharge thereto the grease used in or derived from the cooking of meat, so such grease may be drained away, thus avoiding its smoking or burning and the objections incident thereto. Moreover, by the improved device the grease is conserved and may be used for any desired purpose, and I avoid the retaining of the grease in the meat, which impairs its taste and renders it unsavory, as is well understood.

It will be noticed from the drawings that the top face or surface of the broiler is corrugated transversely and that such corrugations extend on an incline downwardly nearly to one side of the broiler-plate, where they discharge individually into the longitudinally-extending trough extending along the lower edge of the inclined top face, as shown in Figs. 1 and 2.

It will be noticed that the broiler can be

readily cleansed with any suitable brush or cloth and that the device may be made in different sizes to adapt it for use in hotels, cafés, private families, and the like.

The drainage-pipe D may discharge its grease to any vessel conveniently arranged, and where desired the broiler may be built with a fire-box and hood.

While any suitable metal may be employed in the manufacture of the broiler, I prefer to make it of steel.

By preference the upper end of the trough C is open, so that in cleaning the broiler grease and other accumulations can be easily wiped out of the upper end of the trough, leaving the same perfectly clean.

In operation the broiler can be placed on any fire-box or surface and, if desired, can be used under any suitable form of hood and can be used on the top of a range or other heated surface and be made of any suitable size and thickness to suit the particular purpose for which it is designed.

### I claim—

1. A broiler consisting of a plate having its upper side inclining generally downward toward one edge and corrugated on said inclined edge in the direction of its inclination, and having a trough extending longitudinally along the lower ends of the corrugations in position to receive grease discharged therefrom and inclining downwardly from its upper to its lower end, the upper end of the trough being open to facilitate cleansing, and an outlet-opening being provided at the lower end of said trough, substantially as and for the purposes set forth.

2. A broiler consisting of a plate inclining on its upper face downwardly from its upper to its lower end and corrugated longitudinally on said inclined face from its upper to its lower end, and a trough extending the full width of the broiler across the lower end of the corrugations and inclining downwardly from one end toward the other or discharge end and provided at said discharge end with an outlet-opening and having its opposite or upper end open and unobstructed whereby to facilitate the cleansing of the said trough, all substantially as and for the purposes set forth.

JONAS W. ROSS.

Witnesses:

J. WALTER JACKSON,  
S. T. STANSBURY.