

No. 706,502.

Patented Aug. 5, 1902

P. G. VAN WIE.
COMBINED BROILER AND TOASTER.

(Application filed May 2, 1900.)

(No Model.)

Fig. 1.

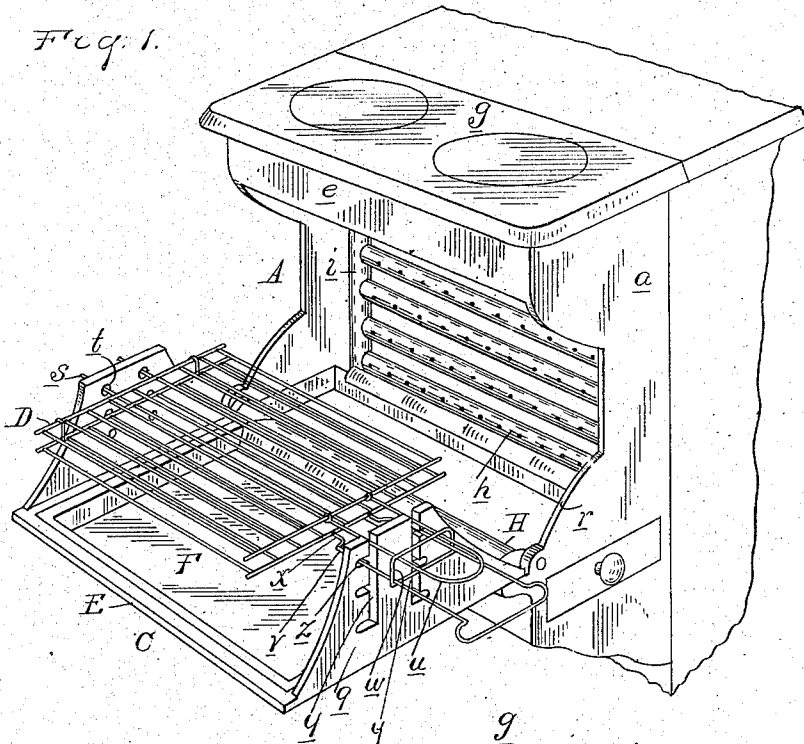


Fig. 2.

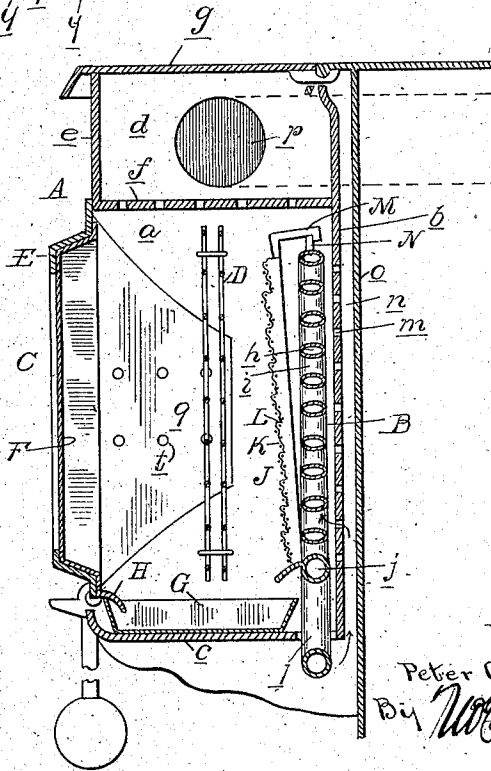
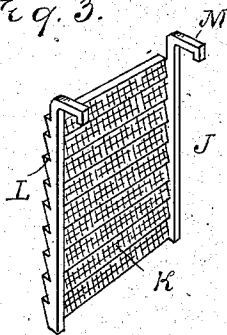


Fig. 3.



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UNITED STATES PATENT OFFICE.

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COMBINED BROILER AND TOASTER.

SPECIFICATION forming part of Letters Patent No. 706,502, dated August 5, 1902.

Application filed May 2, 1900. Serial No. 15,166. (No model.)

To all whom it may concern:

Be it known that I, PETER G. VAN WIE, residing at Detroit, in the county of Wayne and State of Michigan, a citizen of the United States, have invented certain new and useful Improvements in a Combined Broiler and Toaster, of which the following is a specification, reference being had therein to the accompanying drawings.

The invention relates to the construction of a combined broiler and toaster; and it is the object of the invention to obtain a device in which the progress of the cooking may be more carefully watched and one which is more convenient for the insertion or removal of the articles to be cooked.

The invention consists in the construction as hereinafter described and claimed.

In the drawings, Figure 1 is a perspective view of the broiler, showing the casing opened. Fig. 2 is a vertical section therethrough with the casing closed. Fig. 3 is a perspective view of the screen detached.

As shown in the drawings, the broiler-casing is adapted to be hung upon one side of a gas-stove and is of the following construction:

A is a casing, comprising the sides *a*, the back *b*, and bottom *c*. At the upper end of the casing is a chamber or flue *d*, formed by a front plate *e*, a perforated shelf or partition *f*, and a top plate *g*, the side *a* and back *b* completing the inclosure. This construction will leave an opening in the front, exposing all the interior of the casing below the partition *f*, which portion forms the broiling-chamber.

B is the burner, which is arranged adjacent and parallel to the rear wall *b* of the casing. This burner may be of any suitable construction; but, as shown, it comprises a series of horizontal tubes *h*, perforated at the front and connected at their ends with headers *i*, which in turn are connected with the lower header *j*, which is centrally connected with the gas-inlet pipe *l*, leading from the controlling-valve (not shown) at the side of the casing. In the rear wall of the casing adjacent to the tubes *h* are formed air-inlet apertures *m*, and in rear of the wall *b* is formed an air-flue *n*, preferably by extend-

ing the sides *a* of the casing so as to hold the wall *b* a slight distance from the front wall *o* of the stove-casing. At one end of the chamber *d* is formed an aperture *p*, connected by a suitable flue with the main flue or smoke-pipe of the stove, as indicated by the dotted lines in Fig. 2. To complete the casing, a removable closure C is provided for the open side of the broiling-chamber. This is shown in the form of a door hinged at its lower edge to the bottom of the casing, so that it may be turned down into a horizontal position, as shown in Fig. 1, to open the casing or in a vertical position to close the same. This door forms the broiling rack or support for the articles to be cooked, and in order to provide means for varying the distance of the rack from the burner the door is preferably provided with the inwardly-extending side flanges *q*, adapted to fit into complementary recesses or cut-away portions *r* in the side *a*. To the side *q* is laterally adjustably secured any suitable form of holder, such as D. As shown in the drawings, the holder D comprises a double-section wire frame, having at its hinged end the rods or pins *s*, adapted to slidably engage in any of the apertures *t* in one of the sides *q*. At the opposite end of the sections are handles *u* and *v*, which are adapted to be clamped together in the usual way by a ring *w*. One of the handles, such as *v*, is formed with a narrow portion *x*, which is adapted to be engaged with slots *y* in the opposite flange *q*.

At the outer sides of the slots *y* are formed a series of notches *z*, with which a wider portion of the handle *v* is adapted to be engaged by sliding the holder longitudinally. Thus by means of the construction described the user may easily adjust the holder D, so as to be nearer or farther from the burner. The door C in addition to forming a broiling-rack also forms a drip-pan. In the construction shown in the drawings the door comprises an annular frame E, to which the hinges and operating-handle are attached, and within this frame is secured a pan F, for which I preferably employ enamel-ware. The pan may, if desired, be removably secured to the ring, so that it may be taken out for the purpose of

cleansing. In the bottom below the burner and the broiling-rack is arranged a drip-pan G, which may be drawn out through an aperture in the end of the casing. The door C is also provided with the flange H, which when said door is closed will project over the pan G and allow the drippings collected in the pan F to be discharged therefrom into said pan G. To equalize the heat of the burner B, a screen J is arranged in the front of the same and between the burner and the holder. This screen is preferably formed of wire-netting bent to form a series of inclines K and horizontal ledges L, respectively, opposite the tubes *h*. The screen is also arranged on a general incline, so that the lower end is closer to the burners than the upper portion. This is for the reason that as the flame ascends the upper portion of the burner will generate a greater amount of heat than the lower portion, and this is equalized by the arrangement described, in which the upper portion of the screen is a greater distance from the burner. The screen is preferably detachably supported upon the burner by hooks M, engaging with lugs N at the upper end of the burner.

With the construction of broiler as above described it will be understood that the progress of cooking may be carefully watched, for at any time the door C may be turned down, which will expose that face of the holder adjacent to the burner in the closed position of the door. While in this position the drippings will be caught by the pan F and when the door is again closed will be discharged into the pan G. It will also be understood that this construction is much more convenient for placing or removing the articles to be cooked from the holder or for adjusting the latter in relation to the burner than in constructions where the holder is inserted from the side of the casing instead of the front.

The object of forming the screen with the

horizontal ledges or lateral offsets is to produce a uniform heating effect. I have found that it is not possible to produce this uniform heating except where the flame is passed under a substantially horizontal ledge.

What I claim as my invention is—

1. A broiler, comprising a casing having an open front and sides partially cut away, a burner within said casing, a door for closing said front having inwardly-extending side flanges forming complementary portions of the sides of the casing, and a holder laterally adjustably secured to said side flanges for the purpose described.

2. In a broiler and toaster; the combination with a burner arranged in a vertical plane and a rack or holder parallel to said burner, of a foraminous screen between said burner and rack comprising a series of horizontal offsets or ledges and connecting inclined portions, substantially as and for the purpose set forth.

3. A broiler comprising a casing having an open front and sides partially cut away, a burner within said casing and a door for closing said front having inwardly-extending side flanges forming complementary portions of the sides of the casing and also forming a support for the article to be cooked.

4. A broiler and toaster comprising a casing having an open front, a burner arranged within said casing adjacent to the vertical rear wall thereof, a hinged door for closing said front also forming a drip-pan, a pan supported upon the bottom of the casing and a laterally-extending flange upon said door overlapping said lower pan.

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

PETER G. VAN WIE.

Witnesses:

M. B. O'DOHERTY,
H. C. SMITH.