July 26, 1938. A. TRIOLO 2,124,837

BROILER FOR USE BY CAMPERS

Filed June 24, 1936 2 Sheets-Sheet 1

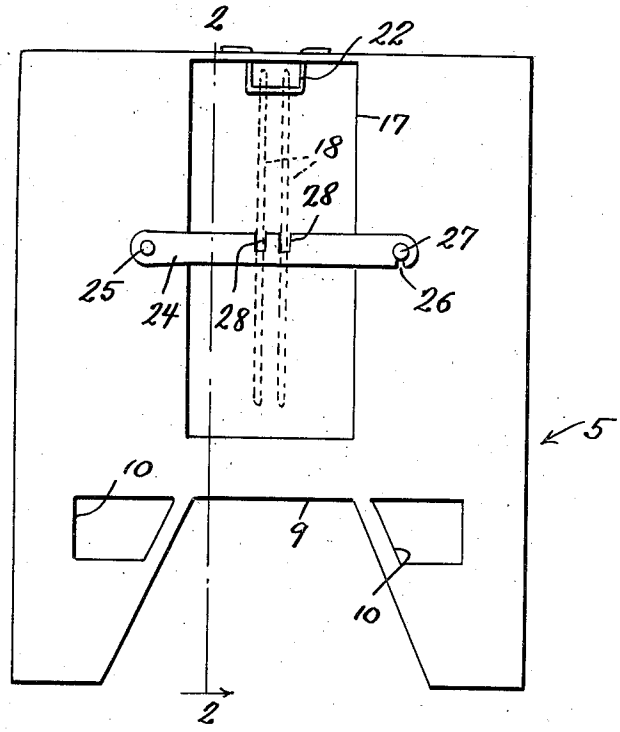


Fig. 1.

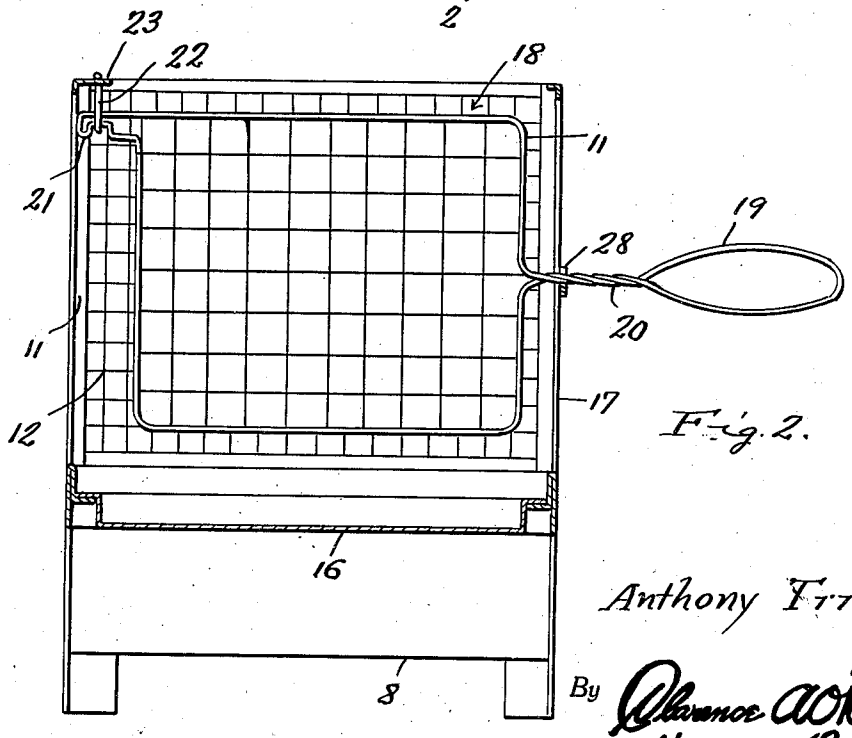


Fig. 2.

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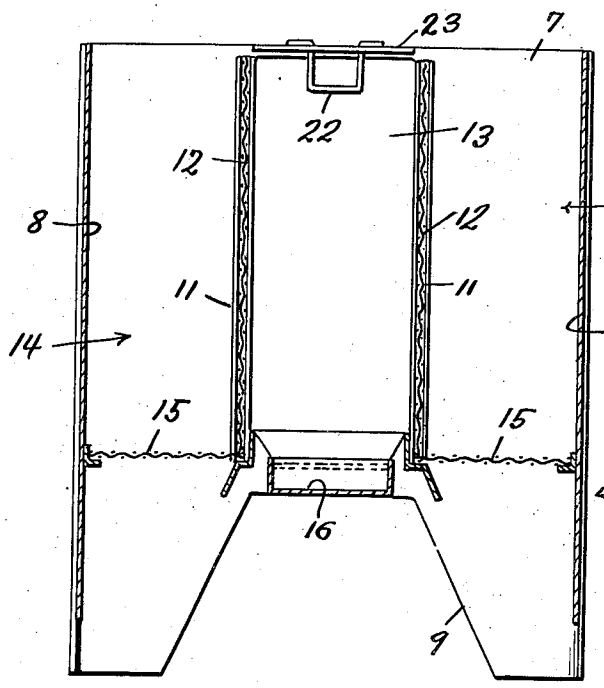


Fig. 3.

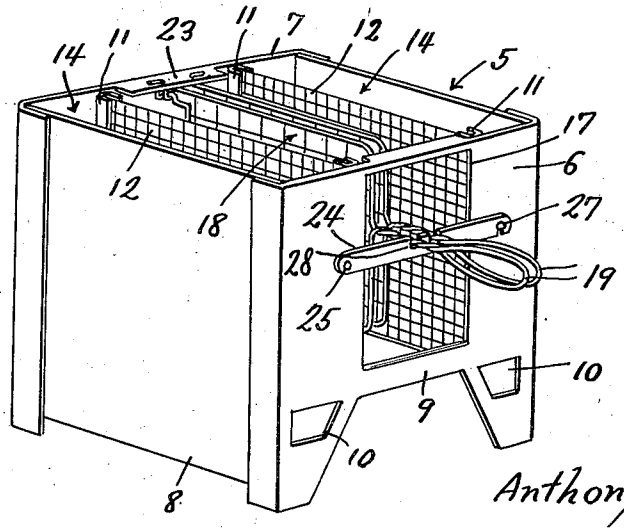


Fig. 4.

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UNITED STATES PATENT OFFICE

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BROILER FOR USE BY CAMPERS

Anthony Triolo, Passaic, N. J.

Application June 24, 1936, Serial No. 87,101

1 Claim. (Cl. 126—41)

This invention relates to a unique and/or novel coal-type, out-of-doors stove, chiefly designed for use by tourists, campers, and the like, for properly and expeditiously broiling meat.

Briefly, the preferred embodiment of the invention comprises a miniature, portable stove for outdoor use characterized by a simple and economical leg-supported casing open at its top and internally divided into three compartments wherein the two end compartments constitute fire boxes, and the central one an accommodating space or chamber for the bodily insertable and removable sectional meat-holding grill.

In reducing the principles of the inventive conception to practice, I have perfected what I believe to be a simple and economical structure especially adapted for the purposes intended and so constructed as to constitute a worthily recognizable contribution to the trade and art.

Other features and advantages will become more readily aparent from the following description and drawings.

In the drawings, wherein like numerals are employed to designate like parts throughout the various views:

Figure 1 is a front elevational view of the preferred embodiment of the so-called broiling stove.

Figure 2 is a vertical sectional view taken approximately on the plane of the line 2—2 of Figure 1.

Figure 3 is a transverse sectional view taken substantially at right angles to Figure 2.

Figure 4 is a perspective drawing of the complete or unitary structure showing the manner in which the removable grid iron is utilized.

The main unit of the stove or broiler constitutes a box-like casing 5 open at its top and substantially open at its bottom constructed from suitable light weight sheet metal. For convenience of description, the wall indicated by the numeral 6 may be said to be the front wall and the one indicated at 7 the rear wall, the side walls being denoted by the numeral 8. The front and rear walls have their central lower portions notched as indicated at 9 for proper air circulation and ventilation. Then, too, the front wall is provided with openings as at 10 to facilitate starting the fire or fires within the casing.

Attention is now called to the four vertically disposed internal channel-irons 11 which serve as receptacles or holders for removable partitioning screens 12. The screens are of suitable constructional mesh to function in the capacity required. Not only this, it is possible to use two more screens in each set of channels 11 to provide proper cooking and at the same time prevent the fire from the coals (not shown) entering the grid-iron compartment. This grid iron compartment, which is centrally disposed, is differentiated by the numeral 13, while the two duplicate fire boxes on opposite sides thereof are denoted by the numerals 14. Suitable screen bottoms 15, properly elevated in relation to the closure or casing proper are provided. The numeral 16 designates a grease trapping or drip pan and the numeral 17 designates the entrance opening to the grid-iron compartment to facilitate insertion and removal of the grid iron 18. This part 18 is composed of separable grids or grills having handles 19 at one end and complemental shank portions 20, as shown in Figure 2. At the opposite end the reticulated sections forming the unitary grid-iron are provided with suitable suspension hooks 21 held in place by a hanger loop or clip 22 carried by the supporting flange 23 on the rear wall.

I have found it expedient and practicable to employ a conveniently constructed and located support for the handle portions of the grid iron structure. This comprises a pivoted arm 24 which is pivoted in place as at 25 and provided at its opposite end with a keeper notch 26 engageable with a fixed keeper pin 27. The upper central edge portion of the arm is provided with notches 28 to accommodate the shank portions 20 of the handles of the grid section. These may be distinguished as seating and retaining notches for the handles.

The gist of the invention is in the provision of a four-walled inclosure or casing substantially open at its top and open at its bottom for free circulation of air, this being divided by removable partitioning screens into fire boxes 14 on opposite sides of a centrally disposed grid iron accommodation or adapter compartment 13. The elevated or false bottoms 15 allow the ashes to drop down into the ash pit which is formed therebeneath and within the confines of the lower portion of the casing structure. Equally important is the arrangement or provision of the central meat cooking compartment 13 to accommodate the members forming the grid iron 18. Then, too, as is obvious, novelty is attached to the provision of the front and rear walls having openings 17 permitting free circulation of air and proper accommodation of the grid iron. More specifically, however, novelty is attached to the screened fire box with the intervening grid iron compartment and the special supporting or retaining means for the grid iron section permitting expeditious insertion and removal.

It is thought that the description taken in connection with the drawings will enable a clear understanding of the invention to be had. Therefore, a more lengthly description is thought unnecessary.

While the preferred embodiment of the invention has been shown and described, it is to be understood that minor changes coming within the field of invention claimed may be resorted to if desired.

I claim:

A portable stove comprising essentially sheet metal side and end plates connected together and adapted to be set up on one end as a base to provide a vertically disposed four-walled enclosure open at the top, the front and rear walls, respectively, being provided with a substantially wide and deep notch extending inwardly of the base end of the wall and a longitudinally elongated rectangular opening above the notch and terminating at one extremity below the upper end of the wall and at the opposite extremity in spaced relation to the base of the notch, the said notch and opening being centered with respect to the longitudinal median line of the wall, removable partitioning screens extending from the front wall to the rear wall and on opposite sides of and for substantially the full longitudinal dimensions of the rectangular openings to define fire boxes on opposite sides of a central cooking compartment, fuel-supporting bottom screens in said fire boxes, upright channel iron holders at the inner sides of said front and rear walls for said screens, a central pendent loop on the upper portion of the rear wall, a vertically swingable arm pivotally connected to the front wall at one side of the opening therein and having notches in its middle portion and also having an end hook, and a keeper pin on the front wall at the opposite side of said opening for the engagement of said hook end of the arm.

ANTHONY TRIOLO.