

COLBORNE & LOWE.

Broiler.

No. 111,516.

Patented Feb. 7, 1871.

Fig. 1.

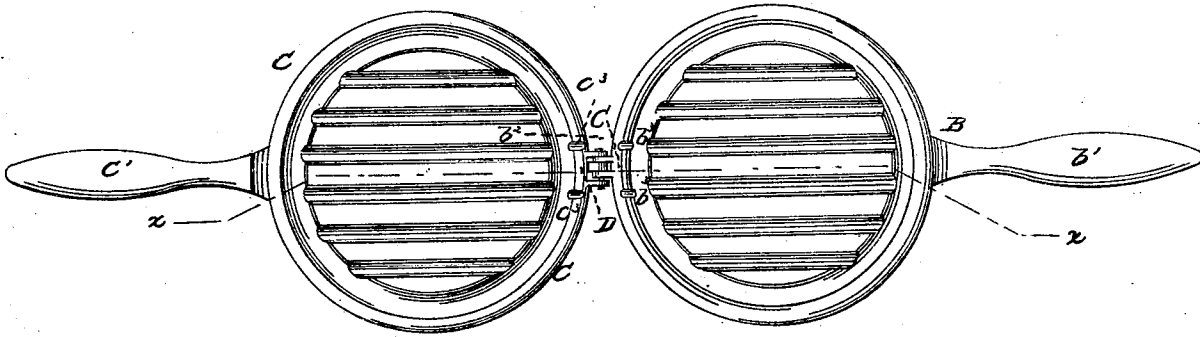
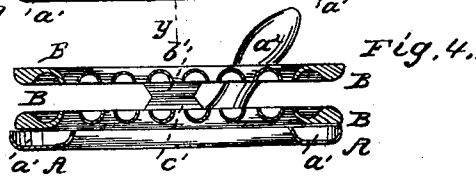
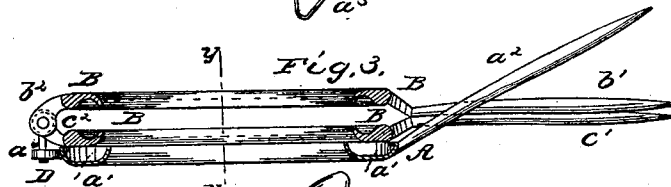
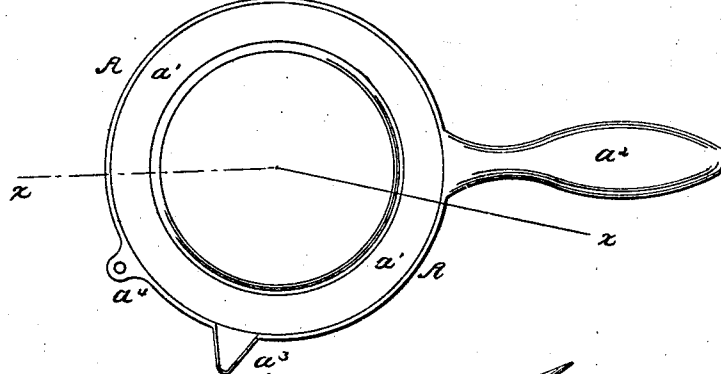


Fig. 2.



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per *Mum*

United States Patent Office.

LEVI H. COLBORNE AND DAVID H. LOWE, OF NEW YORK, N. Y.

Letters Patent No. 111,516, dated February 7, 1871.

IMPROVEMENT IN BROILERS.

The Schedule referred to in these Letters Patent and making part of the same.

To all whom it may concern:

Be it known that we, LEVI H. COLBORNE and DAVID H. LOWE, of New York city, in the county and State of New York, have invented a new and useful Improvement in Reversible Broiler; and we do hereby declare that the following is a full, clear, and exact description thereof, which will enable others skilled in the art to make and use the same, reference being had to the accompanying drawing forming part of this specification, in which—

Figure 1 is a detail view of the upper or reversible parts of our improved broiler opened up.

Figure 2 is a top view of the lower part of the broiler.

Figure 3 is a detail sectional view of the broiler closed up, or in position for use, taken through the line *x x*, figs. 1 and 2.

Figure 4 is a detail sectional view of the same, taken through the line *y y*, fig. 3.

Similar letters of reference indicate corresponding parts.

Our invention has for its object to furnish an improved broiler, which shall be so constructed as to catch and preserve the gravy, and allow the substance being broiled to be reversed or turned without removing the broiler or allowing the gravy to run into the fire, and which shall, at the same time, be simple in construction and convenient in use; and

It consists in the construction and combination of the various parts of the broiler with each other, as hereinafter more fully described.

A is the lower part of the broiler, which is made with an upwardly-projecting flange around its inner and outer edge, thus forming a wide groove or channel, *a'*, all around the said part A.

The part A is designed to be set upon the top of the stove or range upon which the broiler is to be used, and is provided with a handle, *a*², for convenience in handling it.

Upon one side of the piece or part A is formed a lip or spout, *a*³, for convenience in pouring out the gravy from the channel *a'*.

Upon the outer edge of the piece A is formed a lug, *a*⁴, having a hole in it to receive the pivot by which the other parts are pivoted to it.

B and C are the two upper or reversible parts of the broiler, and between which the steak or other article to be broiled is placed.

The body of each of the pieces B C consists of a ring or rim, with parallel cross-bars, the faces of said ring or rims and cross-bars being grooved or channeled to receive the gravy from the steak or other article.

The cross-bars of the said pieces may be arranged

opposite to each other, or in such a way as to alternate with each other, as may be desired.

The latter arrangement we prefer, as it allows one side of all the parts of the article to be broiled to be directly exposed to the fire.

Upon one side or edge of the pieces or parts B C are formed handles, *b*¹ *c*¹, and upon their edges, directly opposite to the handles *b*¹ *c*¹, are formed lugs, *b*² *c*², by means of which the said pieces are pivoted or hinged to each other.

The lugs *b*² *c*² are bent or curved toward each other, as shown in figs. 3 and 4, so that when the said pieces B C are closed, a space may be left for the steak or other article to be broiled.

The lugs *b*² *c*² have holes formed through them, to receive the pin or rivet by which the said parts or pieces B C are pivoted or hinged to each other.

The said pin or rivet also passes through the eye of the pivot D, which fits into the hole formed in the lug *a*⁴ of the piece A, as shown in fig. 3.

In the outer edge or flange of the channeled rings of the pieces B C is formed one or more grooves, *b*³ *c*³, as shown in fig. 1.

The shape of the parts A B C must depend upon the form of the opening in the top of the stove over which the broiling is to be done.

When using the broiler the part or piece A is placed upon the top of the stove or range.

The parts or pieces B C are then closed upon each other with the article to be broiled between them, and the pivot D is inserted in the hole in the lug *a*⁴ of the part A.

When one side is broiled, or sooner, if desired, the parts B C are raised, by means of the handles *b*¹ *c*¹, without disconnecting the pivot D from the lug *a*⁴.

This inclination of the parts B C causes the gravy from the channels of the lower one of the parts B C to run through the channels *b*³ or *c*³ into the channel *a*¹ of the part A.

The two parts B C are then turned upon the pivot D, and lowered in a reversed position upon the part A, exposing the other side of the article being broiled to the fire. This process may be repeated as many times as desired.

With this broiler the broiling may be quickly and thoroughly done, and the gravy preserved, the part A resting upon the top of the stove or range, and thus not being exposed to the direct action of the fire keeps the gravy from being scorched or burned.

Having thus described our invention,

What we claim as new, and desire to secure by Letters Patent, is—

1. The part A, made with a groove or channel, *a*¹

and provided with a handle, a^2 , lip or spout, a^3 , and lug, a^4 , substantially as herein shown and described, to adapt it to serve as a stand and gravy receptacle for the broiler, as set forth.

2. The pivot D, in combination with the hinged parts B C, to adapt them for attachment to a stand, A, as and for the purpose set forth.

3. An improved broiler, formed by the combina-

tion of the parts A B C, said parts being constructed and operating substantially as herein shown and described, and for the purposes set forth.

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