

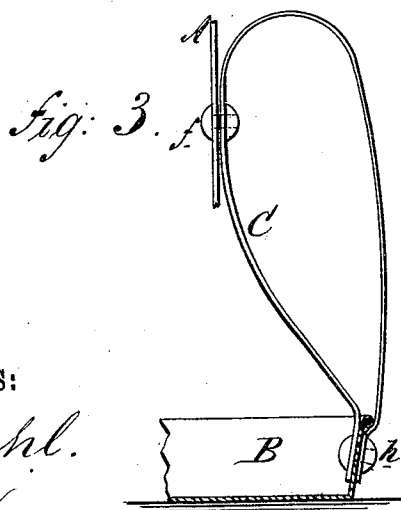
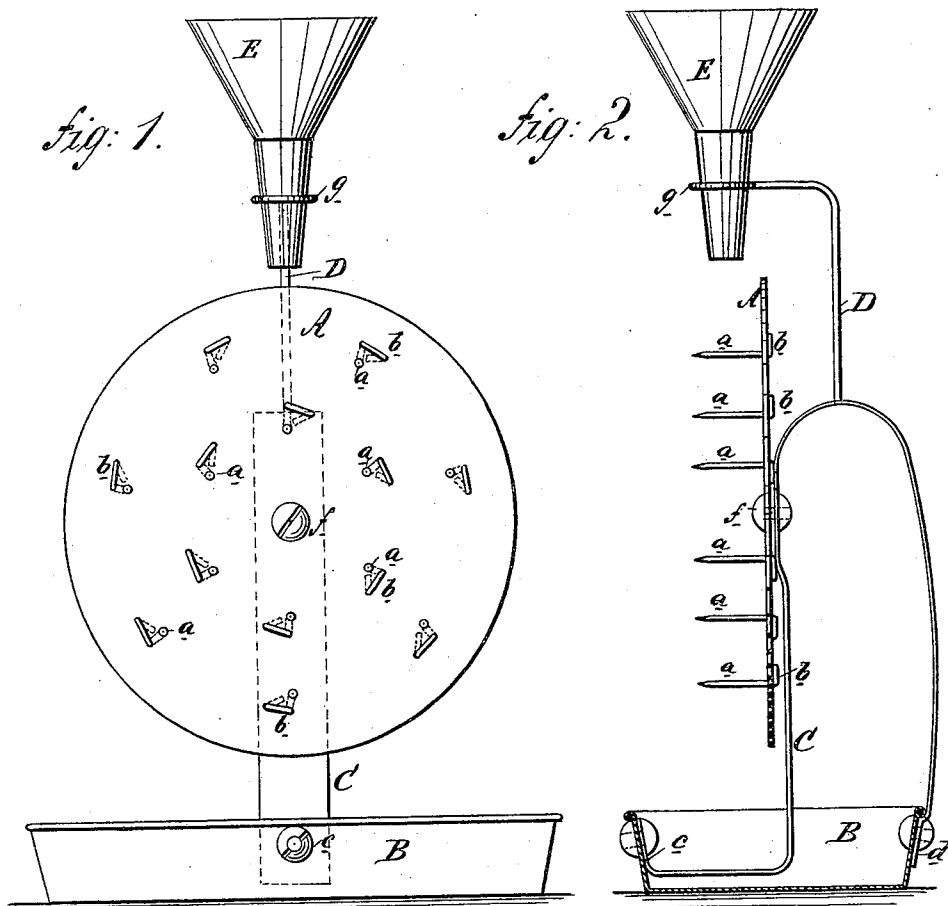
(Model.)

B. O. BRANCH.

BROILER.

No. 248,698.

Patented Oct. 25, 1881.



WITNESSES:

A. Schehl.
C. Sedgwick

INVENTOR:

B. O. Branch
BY *Munn & Co.*
ATTORNEYS.

UNITED STATES PATENT OFFICE.

BENJAMIN O. BRANCH, OF FRIAR'S POINT, MISSISSIPPI.

BROILER.

SPECIFICATION forming part of Letters Patent No. 248,698, dated October 25, 1881.

Application filed March 7, 1881. (Model.)

To all whom it may concern:

Be it known that I, BENJAMIN O. BRANCH, of Friar's Point, in the county of Coahoma and State of Mississippi, have invented a new and Improved Broiler, of which the following is a specification.

The object of this invention is to provide an improved device for broiling meats, &c., in front of a fire, so that the articles broiled shall not be flavored by the smoke from the fire.

The invention consists of a disk having straight pins projecting from its face for holding the meat to be cooked, said disk being pivoted so as to revolve vertically on an upright standard whose lower end is secured in a pan which is designed to catch the gravy; and it consists, further, in having a funnel supported above the disk for the purpose of delivering the butter, &c., for basting the meat during the process of cooking.

Figure 1 is a front elevation of the broiler. Fig. 2 is a side elevation of the same, partly in section. Fig. 3 is a side elevation, partly in section, representing a modification of a portion of the device.

Similar letters of reference indicate corresponding parts.

In the drawings, A represents a disk, preferably of sheet metal, having a number of pins, *a*, projecting at right angles from its face, said pins *a* having their inner ends passed three times back and forth through the disk A and bent down, as shown at *b*, to secure said pins firmly in place. This method of securing said pins *a* is simple and effective; but other methods may be adopted without departing from my invention.

B represents a pan for receiving the juices dripping from the meat, &c., that is to be impaled upon the pins *a* for cooking.

C represents a narrow strip of metal having one end riveted to the front of the pan B, on the inside thereof, and the other end riveted at an opposite point to the rear of said pan B, as shown respectively at *d*. Said strip C is bent upward between its ends, thus forming a U-shaped standard, on the front of which the disk A is pivoted, as shown at *f*, so as to revolve in a vertical plane, while the opposite leg of said standard or strip C serves as a handle to the device. From the top of this standard C a rod, D, projects perpendicularly upward above the edge

of the disk A, and is then bent forward at right angles, and has an eye, *g*, formed in its end for holding the funnel E vertically above the pins *a*, so that butter, &c., placed in said funnel E, when the broiler is in use, will melt and drip upon the meat, &c., that is cooking.

In Fig. 3 is shown a modification of a portion of the device, wherein the standard C has both ends secured by one rivet to the back side of the pan B, as shown at *h*, so that said standard C shall not extend across the pan B and thereby interfere with the cleaning or the removal of the gravy from the latter. This broiler is simple and cheap of construction and convenient to use, as the meat, &c., can readily be put on and removed from the pointed pins *a*, and can be basted automatically.

A disk or covering of tin, perforated with holes to correspond with the number and locality of the pins *a*, may with advantage be set over the said pins *a*, against the disk A. Said covering will serve to protect the disk A from becoming soiled, can be readily removed to be cleaned, and, if it be made concave, will concentrate the heat better upon the meat that is being cooked.

Having thus fully described my invention, I claim as new and desire to secure by Letters Patent—

1. A broiler provided with a narrow strip of metal, C, having one end riveted to the front and the other end to the rear of pan to form both a handle and standard, as shown and described.

2. In a broiler, the combination, with the standard C and pan B, of the vertically-mounted revolving disk A, substantially as herein shown and described.

3. In a broiler, the combination, with the disk and standard C, of the funnel-support D, substantially as herein shown, and for the purpose described.

4. In a broiler, the combination, with the pan B and standard C, of the rotary disk A, funnel-support D, and funnel E, substantially as herein shown and described.

BENJAMIN O. BRANCH.

Witnesses:

W. L. CANFIELD,
R. W. HARRIS.