No. 615,548. Patented Dec. 6, 1898.

T. GUINEAN.

BROILER RANGE.

(Application filed Jan. 28, 1898.)

(No Model.)

Fig. 1.

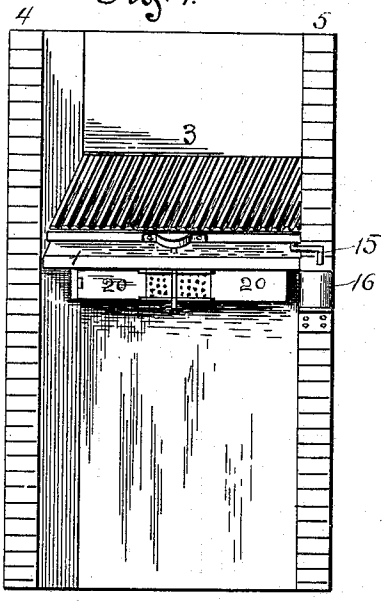


Fig. 2.

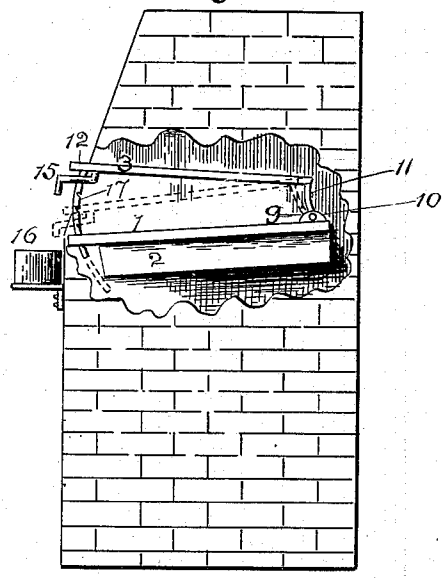


Fig. 3.

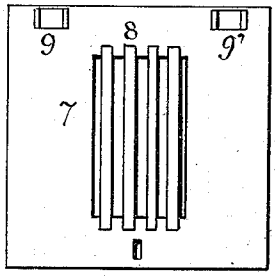


Fig. 4.

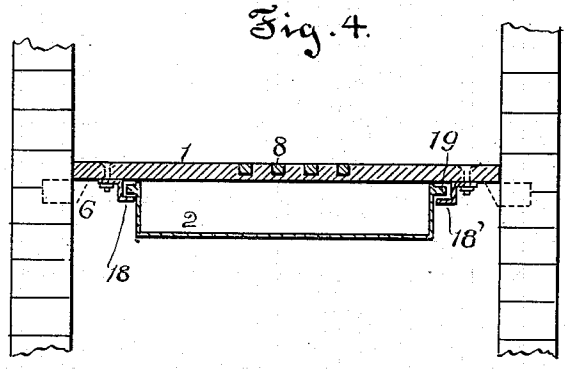


Fig. 5.

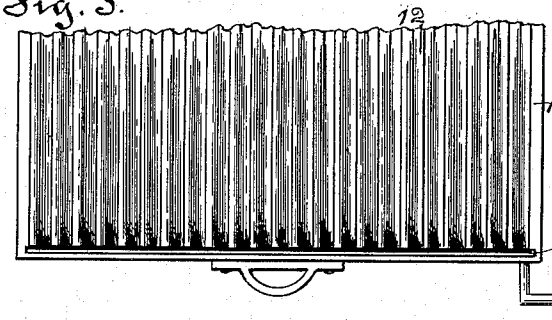


Fig. 6.



Fig. 7.



Witnesses:
E. G. Seaman
W. A. Dyer

Inventor,
Thomas Guinean
by F. Geisler
Attorney.

THE NORRIS PETERS CO., PHOTO-LITHO., WASHINGTON, D. C.

UNITED STATES PATENT OFFICE.

THOMAS GUINEAN, OF PORTLAND, OREGON.

BROILER-RANGE.

SPECIFICATION forming part of Letters Patent No. 615,548, dated December 6, 1898.

Application filed January 28, 1898. Serial No. 668,344. (No model.)

To all whom it may concern:

Be it known that I, THOMAS GUINEAN, a citizen of the United States, residing at Portland, in the county of Multnomah and State of Oregon, have invented a new and useful Improved Broiler-Range, of which the following is a specification, reference being had to the accompanying drawings as part thereof.

My invention relates to appliances for broiling meats; and the object of my invention is to construct a contrivance of that character which will embody as nearly as can be all the improvements in the structure of such appliance which experience to this time has shown as desirable.

My invention is more especially designed for use in hotels and restaurants and other places where it may be required to broil meats in larger quantities; but it may be adapted to home use as well.

By referring to said drawings the mechanical structure of my invention may be readily understood.

In such drawings, Figure 1 is front elevation of a fireplace into which my broiling apparatus has been built. Fig. 2 is a side elevation of the same contrivances seen in Fig. 1, a portion of the side wall being broken away to permit such view. Fig. 3 is a plan of the grate forming a part of my broiler. Fig. 4 is a partial elevation showing, on a larger scale, the grate and ash-pan thereto attached. Fig. 5 is a partial plan, on a larger scale, of the broiler; and Figs. 6 and 7 are details of construction.

The numbers designate the parts referred to in the description of my invention.

My invention essentially comprises a grate 1, a removable ash-pan 2 thereunder, and an adjustable broiler 3, mounted on said grate, the whole being bricked in. All the parts are removable, so that the whole apparatus may be taken apart when required for transportation, repair, or cleaning.

The two brick sides 4 5 are each provided with a pair of projecting lugs 6 to furnish a seat for the grate 1. Such grate consists of a plate having a central rectangular opening 7, provided with a series of recesses in which to seat the grate-bars 8. This construction is adapted to permit the grate to be readily repaired by the substitution of new grate-bars as the old ones wear out with use. On the inner or rear edge of the grate are provided perforated lugs or ears 9 9′ to receive the pintles 10, inserted through perforations in the two rear legs 11 of the broiler, and thereby hinging such broiler to the grate.

The broiler is made of a sheet of fluted metal about three-fourths of an inch thick having grooves 12, a flat border 13, and a transverse groove 14, tapped by a tube 15 to run off the melted fat into a cup 16.



The front of the broiler is adjustably supported by a notched post or crutch 17, projecting through a perforation in the grate, so that the broiler may be adjusted toward and from the fire, according to circumstances. On the under side of the grate 1 are knee-flanges 18 18′ to support the ash-pan 2 by its flanges 19. The casing of the front of the ash-pan is perforated to admit air, the amount of air admitted being controlled by the sliding door 20.

The advantages which my invention has are readily apparent to the experienced cook. The meat cannot blaze or burn. The heat from the fire cannot reach the broiling meat except by penetrating through the broiler, in doing which it will be conducted throughout the broiler, so as to make the whole of it of an equal and sufficient temperature. The coal-gas cannot reach the meat. The juices of the meat are more perfectly retained, and it will be rendered very palatable. The amount of fuel consumed is about half the quantity of that required for broiling with the usual appliances. This is brought about by regulating the draft by means of the door 20, and the cleaning of the apparatus may be thoroughly and conveniently done.

I also find that my apparatus is economical to work with, for several pieces of meat of different sizes may be broiled at the same time by one man without running the risk of spoiling any even if the cook should neglect a broiling piece of meat by having his attention occupied for a time with other work, for the meat could not burn.

What I claim is—

In combination with a fireplace, a grate therein affixed and adapted to admit air from the under side to the fuel thereon, an ash-pan inclosing the under side of such grate, a suit-

able damper in said ash-pan, and a broiler as 3, adjustably mounted on said grate, the inner edge of such grate being provided with perforated lugs, to which the legs 11 of said broiler are hinged by pintles, 10, and said broiler having a notched post, 17, pivotally attached to its front edge and projecting through a perforation in said grate, whereby said broiler can be adjusted so as to raise and lower the front end of the same from and toward the said grate.

In testimony whereof I have hereunto affixed my signature in the presence of two witnesses.

THOS. GUINEAN.

Witnesses:
E. G. LAMAN,
T. J. GEISLER.

