No. 850,654. PATENTED APR. 16, 1907.

J. J. JONES.

BROILER.

APPLICATION FILED DEC. 16, 1904.

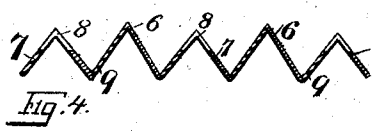
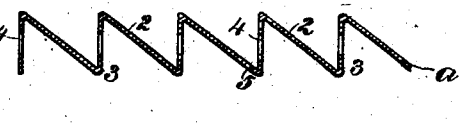


Fig. 4.

Fig. 2.



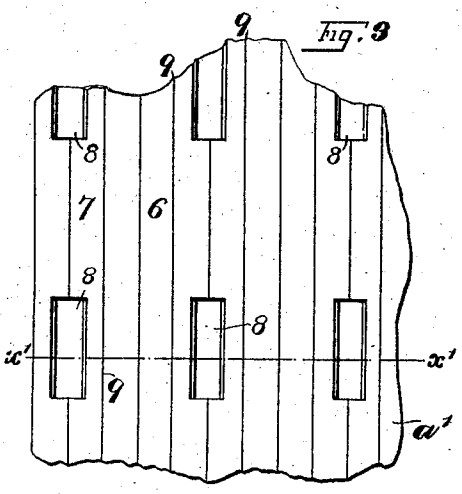
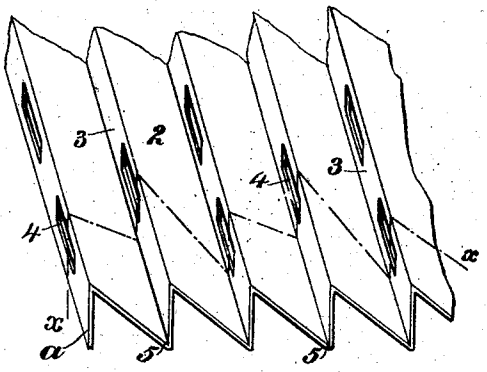


Fig. 3.

Fig. 1.



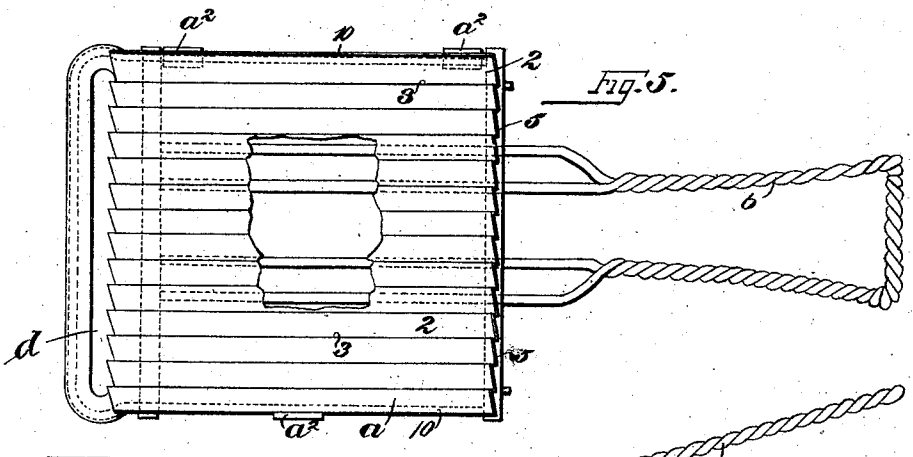
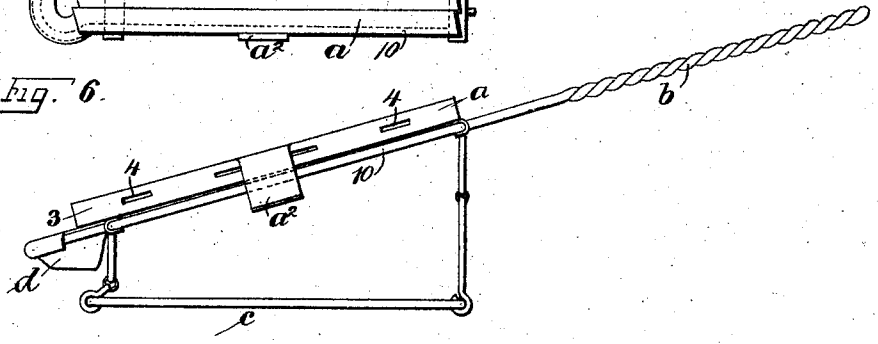


Fig. 5.

Fig. 6.



WITNESSES

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BROILER.

No. 850,654. Specification of Letters Patent. Patented April 16, 1907.

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To all whom it may concern:

Be it known that I, JAMES J. JONES, a citizen of the United States, residing in the borough of Manhattan, city, county, and State of New York, have invented an Improvement in Broilers, of which the following is a specification.

My invention relates to that class of culinary utensils commonly known as "broilers;" and the object thereof is the provision of a broiler in the use of which the juices from the meats being broiled are prevented from falling into the fire, thereby kindling a flame, burning the meat, and at the same time dampening the fire, and also one in which the heat employed in the broiling is evenly distributed.

In carrying out my invention I employ a corrugated sheet-metal plate, a suitable supporting-frame therefor, and a gutter so disposed as to collect the escaping juices which run down the channels between the corrugations, and without departing from the nature of my invention the corrugations in the sheet-metal plate may be so disposed that one member of each corrugation may be upright and the other member inclined, there being elongated openings at intervals in the upright member of the corrugation adjacent to the apex thereof, or the height of alternate corrugations may be less than that of the intervening corrugations, with the elongated openings in or adjacent to the tops of the smaller corrugations, as will be hereinafter described.

I am aware that it is old in a broiler to simply employ perforated corrugated metal, and I do not *per se* claim such construction, as my invention relates particularly to the peculiar relation and position of the members of the corrugations and the placing of the openings therein, whereby the heat is evenly distributed and made more effective, consequently better results secured than to my knowledge have heretofore been obtained.

In the drawings, Figure 1 is a perspective view of the corrugated sheet-metal plate of my improved broiler. Fig. 2 is a section on line $x\ x$, Fig. 1. Fig. 3 is a partial plan of a modification of the sheet-metal member. Fig. 4 is a section on line $x'\ x'$, Fig. 3. Fig. 5 is a plan view showing the sheet-metal plate mounted on a frame, and Fig. 6 is a side elevation of the same.

a represents a plate of corrugated sheet metal, in which one member 2 of each corrugation is inclined and the other member 3 is substantially upright, the upright member 3 of each corrugation being provided at suitably-spaced-apart intervals, at or adjacent to the apex thereof, with elongated longitudinally-disposed openings 4, which may be placed in a staggered relation to each other or otherwise.

Referring to Figs. 3 and 4, a' is a plate of corrugated sheet metal, in which the alternate corrugations 6 are somewhat higher than the intervening corrugations 7, and each of these smaller corrugations 7 are provided at suitably-spaced-apart intervals, adjacent to or at the apex thereof with the elongated longitudinally-disposed openings 8, in which case the articles to be broiled rest upon the tops of the higher corrugations.

I employ a suitable frame for supporting the sheet-metal plate having a handle. I have shown a frame, a handle b, and base c, to which may be secured a gutter d. The corrugated plates a a' are preferably rectangular and may be provided on opposite sides with suitable clips a^2, adapted to snap over the inclined top rails 10 of the frame to hold the corrugated plate in position thereon. It will now be apparent that the plates a and a' may both be made to fit over a given frame, and hence may be used interchangeably therewith, the plate a being particularly adapted to broil fat meats and the like with which there is considerable grease that escapes with the juices from the meat. Both the grease and the meat-juices are conveyed by the channels 5 to the gutter d, and no part of them can possibly reach the fire, due to the fact that the openings are placed in the upright members of the corrugations. The plate a' is particularly adapted to broil lean meats, fish, and like articles from which little or no grease escapes with the juices, which are conveyed by the channels 9 to the gutter d, none of the juices reaching the fire, because that small portion of them that tend to pass through the openings 8 are dried up by the incoming heat. Furthermore, the spaces beneath the meat and between the corrugations and intermediate of the openings therein form pockets, as it were, in which the heat is retained and by which it is evenly distributed.

While I have not shown or described any but a single form of broiler, it is obvious that the broiler may be made double without departing from my invention—that is, a form of sheet metal like either Figs. 2 or 4 might be inverted and superimposed thereon or the

counterpart of Figs. 5 and 6 might be inverted and superimposed thereon, the invention *per se* still remaining the same.

I claim as my invention—

1. A broiler comprising a corrugated sheet-metal plate having elongated longitudinally-disposed openings in spaced-apart positions and similarly located in alternate corrugations, a frame having a base and upper side members inclined relatively thereto, and clips on opposite sides of the plate adapted to fit over the inclined sides of the frame.

2. A broiler, comprising a corrugated sheet-metal plate in which there are alternating series of corrugations, the apices of one series of which are in a parallel plane with the apices of the other series.

3. A broiler comprising a corrugated sheet-metal plate in which there are alternating series of corrugations, the apices of one series of which are in a parallel plane with the apices of the other series, and series of longitudinally-disposed apertures near the apices of the lower of the series of corrugations.

4. A broiler comprising a corrugated sheet-metal plate in which there are alternating series of corrugations, the apices of one series of which are in a parallel plane with the apices of the other series and the bases of both said series in the same plane.

Signed by me this 13th day of December, 1904.

JAMES J. JONES.

Witnesses:
GEO. T. PINCKNEY,
B. M. ALLEN.