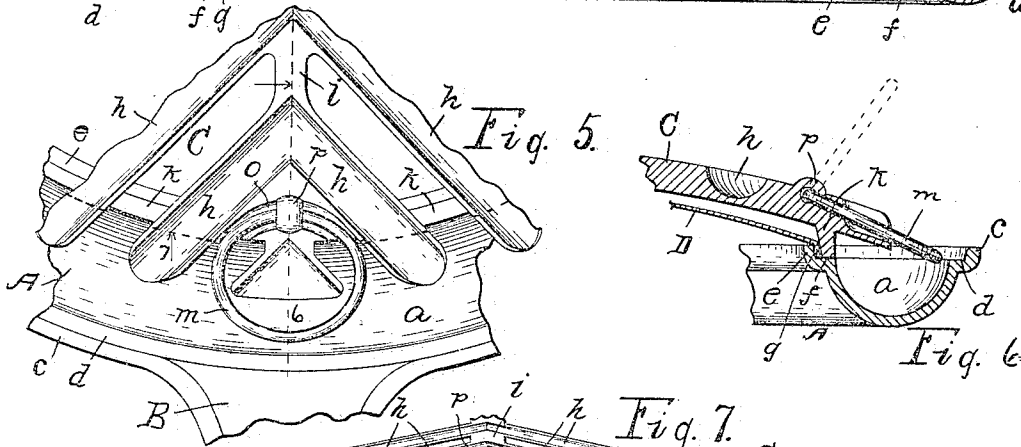
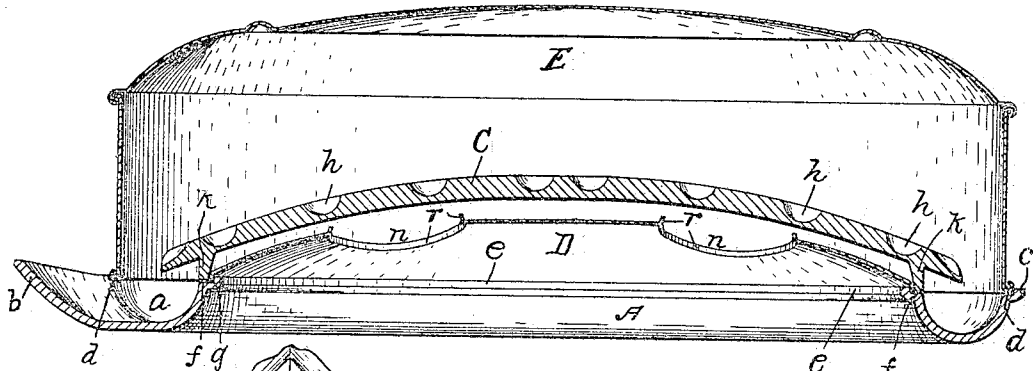
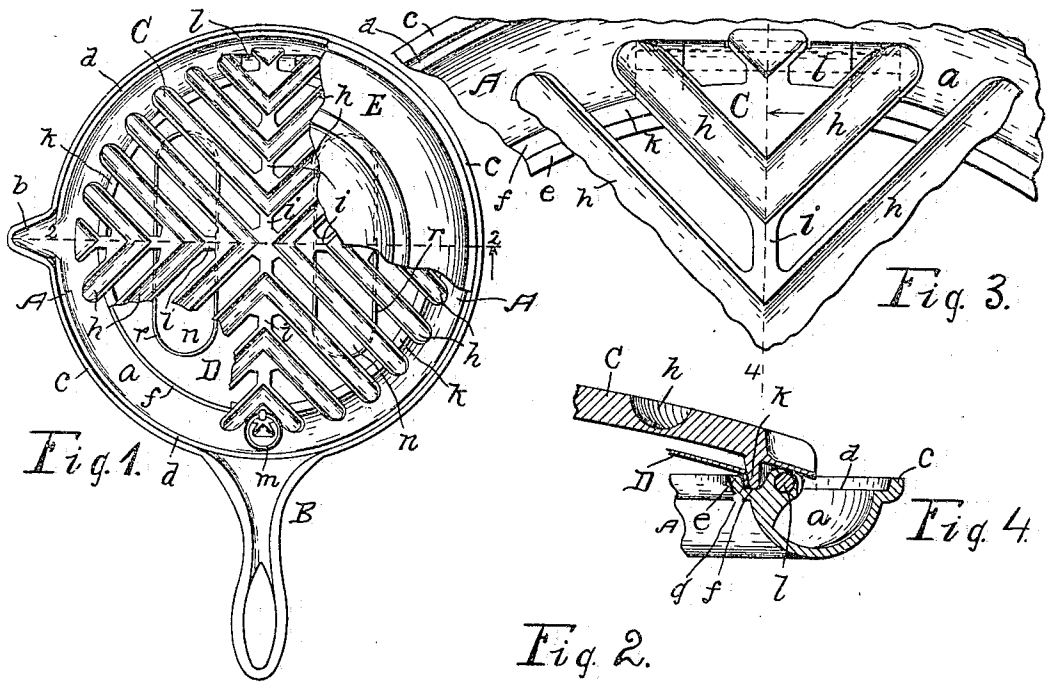


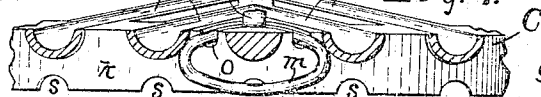
J. M. STOKOE.

BROILER.

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# UNITED STATES PATENT OFFICE.

JOHN M. STOKOE, OF CLEVELAND, OHIO, ASSIGNOR TO THE PRINCE  
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## BROILER.

No. 809,639.

Specification of Letters Patent.

Patented Jan. 9, 1906.

Application filed June 13, 1905. Serial No. 265,069.

*To all whom it may concern:*

Be it known that I, JOHN M. STOKOE, of Cleveland, in the county of Cuyahoga and State of Ohio, have invented a new and useful Improvement in Broilers, which improvement is fully set forth in the following specification and shown in the accompanying drawings.

My invention relates to kitchen utensils, the same being an improved broiler more particularly adapted to be used with oil-stoves.

As usually constructed this improved broiler has two unequal circular main parts of cast-iron joined, the smaller part resting upon the larger and holding between them a circular, perforated, or slotted curved sheet-metal canopy or flat dome over the oil-stove, there being commonly also employed with the other parts an imperforate sheet-metal cover, as of tin.

One object of my invention is to construct the coating iron parts with overlapping vertical circular flanges.

Another object of the invention is to form the dome with a peripheral flange for the purpose of better securing it in place between the main parts of the broiler.

A further object of the invention is to construct the main iron part with an outer peripheral flange and accompanying ledge for conveniently receiving and holding the cover for the grid.

Other objects and advantages of the invention will be brought out and made to appear in the following specification and the structure particularly pointed out in the appended claims, reference being had to the accompanying drawings, which, with reference characters marked thereon, form a part of the specification.

Figure 1 is a plan of the structure with parts broken away to uncover parts beneath. Fig. 2 is a vertical diametrical section of the device on the dotted line 2 2 in Fig. 1. Fig. 3 is a plan of parts of the main members opposite the handle, showing the hinge. Fig. 4 is a vertical diametrical section of parts associated with the hinge on the dotted line 4 in Fig. 3. Fig. 5 is a plan of parts near the handle, showing the catch-ring for tilting the gridiron, parts being broken away. Fig. 6 is a vertical section of parts, taken on the dotted line 6 in Fig. 5. Fig. 7 is an edge view of a part of the grid seen as indicated by arrow 7

in Fig. 5, the section being on the curved dotted line at the point of said arrow. Fig. 1 is drawn to a scale smaller and Figs. 3 to 7, inclusive, to a scale larger than that of Fig. 2.

Referring to the parts shown, A is the main part or body of the broiler, it being a circular casting in the form of a ring comprising an annular gutter or valley *a* and having a handle B and discharging-spout *b*. This main part A is formed with a low upwardly-projecting circular rim or flange *c* at its outer edge and a narrow annular horizontal ledge *d* at the base of the flange and adjacent to its concave side and with a corresponding flange *e* and associated horizontal ledge *f* at its inner edge, said ledges being adjacent to the gutter *a* on opposite sides thereof, as shown.

D, Figs. 1, 2, 4, and 6, is a circular crowning member or dome of sheet metal, as tin, resting upon the body A and formed with a pair of parallel slots *n n*, up through which the heat from the wicks of the oil-stove pass to the grid C. This dome is further formed with a narrow flange *g*, projecting downward from its concave side and having an internal diameter corresponding with the external diameter of the flange *e* of the main part or body A, the flange, when the dome is in place on the body A, resting upon the ledge *f*. The outer convex face of the flange *e* is slightly inclined or conical, as clearly appears in Figs. 4 and 6, the flange *g* of the dome D being given a corresponding slant so as to snugly fit the flange *e* when the dome is put to place on the part A.

The grid C is a crowning open iron grate circular in form and adapted to rest upon the main part A, as shown in Figs. 1 and 2. This grid comprises a series of parallel inclined spaced gutters *h*, with their lower open discharge ends overhanging the middle circular line of the valley *a* for the purpose of conducting into said valley the juices of the meat being broiled upon the grid C. These gutters are preferably made in pairs, as shown, the two gutters of each pair uniting in a right angle and all joined in a single piece or body by radial ties *i*. These ties collectively, with the associated parts of the gutters, constitute two diametrical bars crossing each other at right angles at the center of the grid, toward which center all the angles are directed. The gutter-bars or gutters *h* are further connected near their outer ends

by a ring or flange *k*, projecting below the concave side of the grid, its lower edge being adapted to rest upon the ledge *f* of the body A, as shown. The outer convex face of the flange *k* is substantially cylindrical; but the inner face is inclined or conical, as clearly shown in Figs. 2, 4, and 6, this slant of the flange *k* corresponding with the slant of the inner face of the flange *e* and of the flange *g* of the dome D, above described. The diameter of the inner conical side of the flange *k* is such that when the grid C is in place upon the ring A and covering the dome D the flange *g* of the dome will be firmly pressed or pinched between the two iron flanges *f* and *e*, thus securely holding the dome in place without other or special fastenings. The grid and the dome D are both crowning, but with slightly different degrees of convexity, these forms being given the parts, so that all liquid portions of the body of meat being broiled received upon either of said parts will be conducted into the valley *a*. The slots *n n* of the dome are formed with upwardly-projecting peripheral lips *r r*, Figs. 1 and 2, to prevent any liquids from the meat flowing into and through said slots onto the stove beneath. The lower edge of the flange *k* of the grid in contact with the ledge *f* is furthermore formed with indentations or notches *s*, Fig. 7, so that all liquids flowing downward along the upper surface of the dome may find ready escape into the valley *a* beneath the said flange.

The grid C may be secured to the body or ring A by any convenient means; but I prefer to join the two parts by a common hinge-joint *l*, Figs. 1, 3, and 4, at the side opposite the handle B. A simple catch-ring *m*, Figs. 1, 5, and 6, is provided for the grid, by means of which to conveniently tilt the latter or turn it back on its hinge *l* to a vertical position, when desired. The grid is formed with a circular indentation *o*, Fig. 5, for receiving the ring, and a knob *p*, Figs. 5 and 6, through which the ring passes. Normally the catch-ring is inclined, as shown, and being in the depression *o* is below the surface of the grid and out of the way.

With the broiler I employ a suitable tin cover E, Figs. 1 and 2, for the grid and the dome, provided with a suitable handle. This cover is cylindrical and of a diameter to adapt it to rest at its lower edge upon the

outer ledge *d* of the body A, as shown, the cover being retained in position by the flange *c*

What I claim as my invention, and desire to secure by Letters Patent, is—

1. A broiler consisting of a metal ring and a grid mounted upon the ring, and a sheet-metal dome held by the ring beneath the grid, the dome and the grid being crowning with space between.

2. A broiler comprising a metal ring and a grid mounted thereon, and a sheet-metal dome upon the ring beneath the grid, the dome having slots with peripheral upwardly-projecting lips, the grid and the dome having a common seat upon the ring.

3. A broiler consisting of a ring or body having a flange and a horizontal circular ledge adjacent to the flange, and a grid upon the ring having a downwardly-projecting circular flange resting upon said ledge, and a sheet-metal dome having a peripheral flange adapted to rest upon said ledge between the flanges of the ring and the grid.

4. A broiler consisting of a ring or body having an upwardly-projecting circular flange *e* and a horizontal circular ledge at the base of the flange on its convex side, and a grid having a downwardly-projecting circular flange *k* adapted to rest upon the ledge, and a sheet-metal dome having a peripheral downwardly-turned flange adapted to rest upon said ledge between said opposing flanges *e k*, the opposing faces of said flanges *e k* and the flange of the dome all having an equal and similar slant.

5. A broiler consisting of a ring or body having an upwardly-projecting circular flange *e* and a horizontal circular ledge at the base of the flange on its convex side, and a grid having a downwardly-projecting circular flange *k* adapted to rest upon the ledge, and a sheet-metal dome having a peripheral downwardly-turned flange adapted to rest upon said ledge between said opposing flanges *e k*, the lower edge of the flange *k* in contact with the ledge being formed with a series of openings.

In witness whereof I have hereunto set my hand, this 9th day of June, 1905, in the presence of two subscribing witnesses.

JOHN M. STOKOE.

Witnesses:

BERNARD COHN,  
GEO. J. KING.