(No Model.)

E. P. HOUSTON.

APPARATUS FOR BROILING, ROASTING, &c.

No. 363,519. Patented May 24, 1887.

Fig. 1.

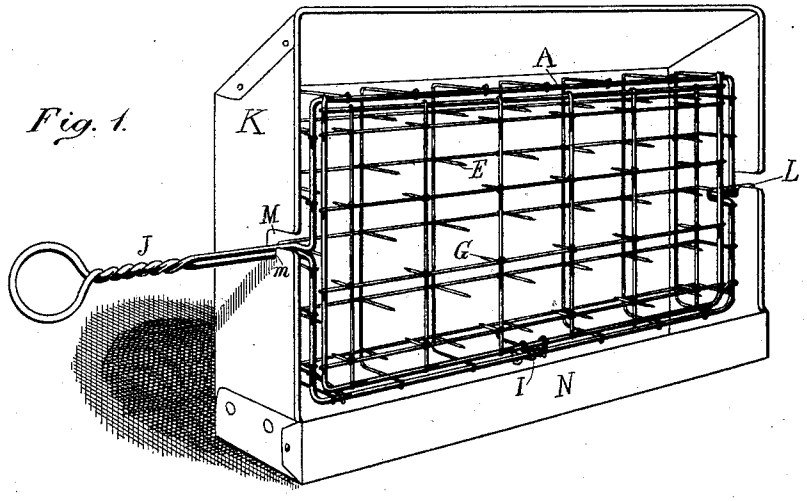


Fig. 2.

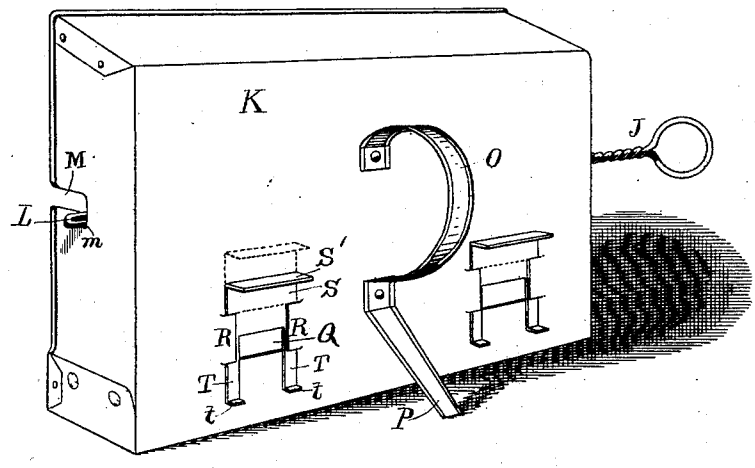
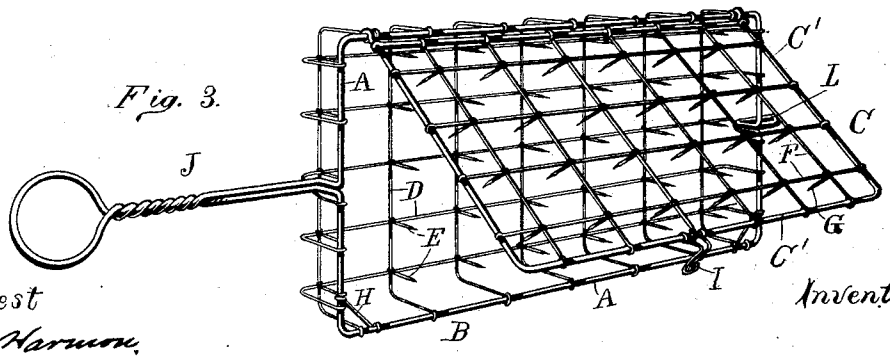


Fig. 3.



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UNITED STATES PATENT OFFICE.

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APPARATUS FOR BROILING, ROASTING, &c.

SPECIFICATION forming part of Letters Patent No. 363,519, dated May 24, 1887.

Application filed December 31, 1886. Serial No. 223,103. (No model.)

To all whom it may concern:

Be it known that I, EMMET P. HOUSTON, a resident of the city of Covington, in the county of Kenton and State of Kentucky, have invented certain new and useful Improvements in Apparatus for Broiling, Roasting, &c, of which the following is a specification.

The various features of my invention and the advantages resulting from their use, conjointly or otherwise, will be apparent from the following description:

In the accompanying drawings, forming part of this specification, Figure 1 is a perspective view of my improved broiler, showing, among other things, the front or side which faces the fire and the outside of one end of the said broiler. Fig. 2 is a perspective view of the broiler, showing the back and the outside of the other end of the broiler. Fig. 3 is a perspective view of the meat-holder detached from the casing.

The meat-holder consists of a basket, B, and a hinged cover, C. The wire A, which extends entirely around the rim of the basket, has attached to it the wires D, which are arranged in two sets crossing each other at right angles, and form the body of the basket. These wires D are preferably formed of corrugated wire, but may be made of straight wire, as shown in the drawings. At the points of intersection of the two sets of wires D pins E are placed. The pins E are comparatively sharp pointed, and are preferably made of wire. When made of wire, these pins E are preferably attached to the intersections of the wires D by being tied about the joint, adding in this way to the strength of the basket and assisting in keeping in place the wires forming the basket. The length of the pins E is preferably somewhat less than one-half the depth of the basket, so that as little as possible of the metal of each pin shall be in contact with the meat. The cover C is hinged to the top wire, A, of the basket. It consists of an outline-frame, C', preferably of heavy wire, and cross-wires F. At the points of intersection of the cross-wires F are placed pins G, corresponding to the pins E, and, like the pins E, being in length preferably about half the depth of the basket. The pins G are preferably so placed as to dodge the pins E.

The preferred support of the free edge or portion of the cover C opposite to where the cover is hinged to the basket consists of the cross-wires H at the corners of the basket B. A suitable catch, as I, on the cover C holds the cover closed.

The basket B is provided at one end with the handle J and at the other end with the lug L. The handle J and lug L are preferably made continuous and in one piece with the wire A, and are so located as to project from the centers of their respective ends, as shown in Fig. 3, for a purpose hereinafter mentioned.

The casing K is a box, preferably made of tin and provided with one open side, which is to face the fire. In each end of the box is cut a slot, M, which extends inward, preferably about horizontally, for a short distance, and is there provided with a downwardly-extending slot, *m*. The meat-holder is placed in the casing, as shown in Fig. 1, the handle J resting in one of the slots *m* and the lug L in the other slot *m*. The slots *m* are preferably of such a width as to receive the handle J and lug L, but not to permit them to rotate.

Where the handle consists of the doubled wire, as shown, a very convenient method of preventing it rotating when placed in the casing consists in placing the wires of the handle near the basket one above the other when the plane of the sides of the closed meat-holder are vertical, and making the slot *m* in the casing just wide enough to allow one thickness of wire to enter. Thus the meat-holder will be prevented from rotation and from any marked degree of oscillation. In like manner as to the lug L—viz., when the lug consists of wires, these wires being placed one above another, as shown, and the slot in the end of the casing being the width to closely admit one wire, the lug will be prevented from turning and will hold the basket securely in the vertical position shown in Fig. 1.

For convenience, strength, elegance, and economy of construction, the wire A is made to serve as the rim and main support of the frame-work of the basket, and also serve as the handle and lug L.

In order that the meat-holder may hang from a central support or axis and be centrally supported, the wire A, where it is

doubled at the commencement of the handle, is bent directly back from the plane of the rim A toward and to the center of the end of the meat-holder, and then is there bent again at right angles to itself, so that the longitudinal axis of the handle is in line with the longitudinal axis of the basket. At the other end of the meat-holder the rim A, where the two portions of its wire meet, is bent back at right angles to the plane of the side of the closed meat-holder as far as the center of the end of the said holder, and is then again bent at right angles and away from the end of said holder, this projecting end portion of wire forming the lug L.

A drip-pan is preferably employed with the casing. This drip-pan may form a part of the casing, and is preferably formed with the casing by means of the cross-piece N, at the lower portion of the casing K, this cross-piece completing a shallow pan there which serves to catch and hold the gravy and all juices of the meat which flow down from the meat during the operation of broiling.

The back of the casing is provided with a handle, O, and a backwardly-extending foot, P, the handle and foot being preferably formed in one piece. The back of the casing is provided with one or more openings, Q, provided with doors for regulating the passage of air through these openings.

A novel and exceedingly simple and economical mode of providing the casing with doors is as follows: Leaves R are cut in the sides of these openings, and under the leaves of each opening is placed a slide, S. Each slide S has a handle, S', of any convenient form, preferably the sheet metal is bent over into a flange, as shown, by means of which it may be operated. Two legs, T, extend downward from the side of each of the slides, and when the slide is raised the legs pass under the leaves R and leave the opening Q open. The lower ends of the legs T are bent out, forming stops *t*, which prevent the slide from being pulled from under the leaves R.

The broiler is used for cooking steaks, chops, or other descriptions of meats, fish, or oysters. The meat to be cooked is placed on the pins E in the basket B and the cover C closed down and hooked to the basket by the hook I. The meat-holder is now placed in position before the fire, which may be that of an open grate, or, preferably, that of an ordinary cook-stove. When the broiler is placed in front of the grate of a cook-stove, the bottom of the casing K rests on hearth of the stove, and the foot P rests also on the hearth farther forward and serves to brace the broiler in its position. The openings Q come into play when the broiler covers all or nearly all the draft-openings. In that case air is admitted to the fire through the openings Q. When one side of the meat is cooked, the meat-holder is removed from the casing and returned to it with the uncooked side of the meat presenting toward the fire.

In cooking oysters or toasting bread the oysters or slices of bread are placed on the pins in the same manner as the steak.

The device presents several important advantages. The pins, being small, do not pierce the meet sufficiently to cause any considerable loss of its juices. Moreover, they hold the meat away from the wires D and F, and thus prevent the latter burning the meat. At the same time the pins prevent the meat from shrinking in length and width while being cooked.

The pins engage or penetrate the meat just enough to support it. By this arrangement a minimum portion of the meat is brought in contact with heated metallic surfaces. The use of opposing pins is preferable to a single set of pins on which the meat must be impaled, as they support the meat with less disintegration thereof.

The casing K, presenting practically a solid back, reduces the loss of heat to a minimum, and by being made of bright tin reflects to some extent the heat it receives. In this way the device secures a quick cooking of the meat with all its attendant advantages.

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

1. In a broiler, a meat-holder consisting of a basket frame-work made of wires and having a lid, and having pins at the intersection of the wires of the basket and the lid, the pins on the lid projecting toward the basket when the lid is closed, substantially as described.

2. The combination, with an open-work wire-basket frame-work having pins projecting therefrom, of a cover of wire-work, the basket having pins projecting toward the cover and the cover having pins projecting toward the basket when the cover is closed, the pins relatively arranged so as to be out of line with each other, substantially as described.

3. In a broiler, the combination of the basket B, provided with pins E at the intersection of the wires, and the cross-wires H, for supporting the lid, the lid C, hinged to the basket and provided with pins G at the intersection of the wires, said basket having the catch, handle, and lug, all in combination, as set forth.

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