

R. P. SMITH.
Broiler.

No. 124,296.

Patented March 5, 1872.

Fig. 1.

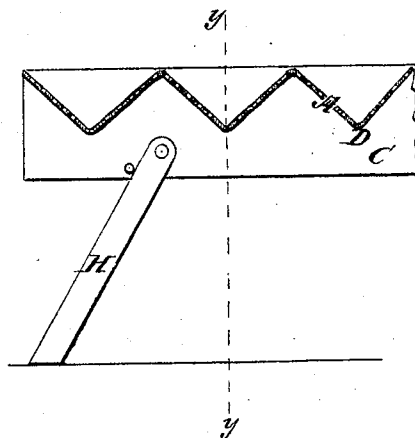


Fig. 2.

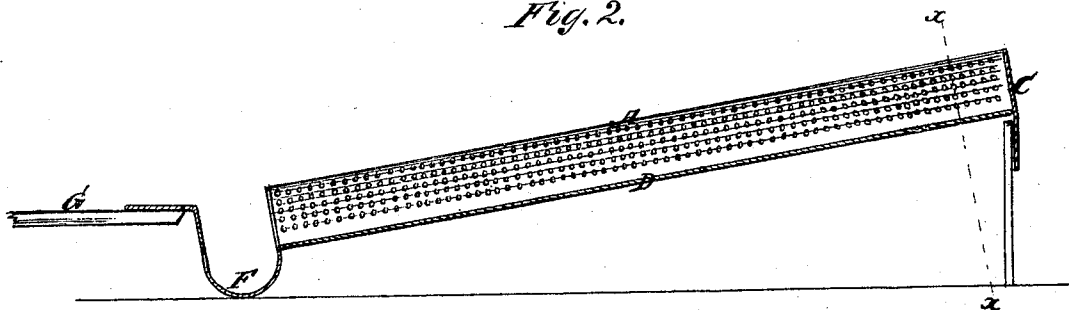


Fig. 3.



Witnesses:

E. Wolff.
Alex F. Roberts

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UNITED STATES PATENT OFFICE.

RICHARD PENN SMITH, OF NEW YORK, N. Y.

IMPROVEMENT IN BROILERS.

Specification forming part of Letters Patent No. 124,296, dated March 5, 1872.

Specification describing a new and Improved Broiler, invented by RICHARD PENN SMITH, of No. 73 Beekman street, in the city of New York, county and State of New York.

My invention consists of a broiler constructed wholly or in part of fine wire-gauze, or finely-perforated metal or other substance, to allow the heat to act upon the meat and yet prevent the actual contact of the flame with the meat, whereby I am enabled to utilize all the advantages of the heat for broiling without any of the destructive effects of flame and smoke, the instrument being so constructed as not to partake of the nature of a frying-pan.

Figure 1 is a partial sectional elevation of one form of broiler constructed of sheet metal according to the principle of my invention, the section being taken on the line *xx* of Fig. 2. Fig. 2 is another section of the same taken on the line *yy* of Fig. 1; and Fig. 3 is a partial elevation showing a plan for the use of fine wire-gauze.

In order to prevent the actual contact of fire and smoke with the meat, which are very injurious to it in respect to taste and smell, I propose to interpose between the fire and the meat, in some form or other, fine wire-gauze or finely-perforated sheet or cast metal, adapted to arrest the passage of flame, on the principle of the Davy lamp, while allowing the heat to pass; and for this purpose I may take an ordinary broiler and attach a sheet of wire-gauze below the bars; or I may use a wire-gauze or perforated sheet only, the same being provided with suitable legs and a handle and strengthening-bars or strips of any kind at the edges; but I prefer to arrange the said gauze or per-

forated sheet in the corrugated form shown at A A and B in the drawing, with end and side pieces C of any kind for making strong and rigid broilers. And for preserving the gravy I propose not to perforate the plate at the bottom of the grooves, as indicated at D; or, in the case of wire-gauze being used, to fit a little angle plate, E, of sheet-metal, in the bottom of each groove, arranging the surface flush with the surface of the gauze; and at one end, preferably the front, I arrange a trough or reservoir, F, for these troughs to empty into. G represents a handle, and H legs, which I propose to attach to the rear end to elevate it a little; and I propose to arrange them so they will fold up with the body of the broiler, for convenience in packing.

I have found in practice that little or no juice will run through the small holes in the sides of the corrugations, but that it runs along the upper surface of the gauze or perforated metal around the holes to the bottom of the grooves, when it would run through to the fire if the small troughs D were not used; but these being used retain nearly if not quite all the juice.

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

A corrugated, perforated, or reticulated metal sheet, B, metal troughs D, and receptacle F, when combined as and for the purpose set forth.

The above specification of my invention signed by me this 13th day of December, 1871.

RD. PENN SMITH.

Witnesses:

GEO. W. MABEE,
T. B. MOSHER.