

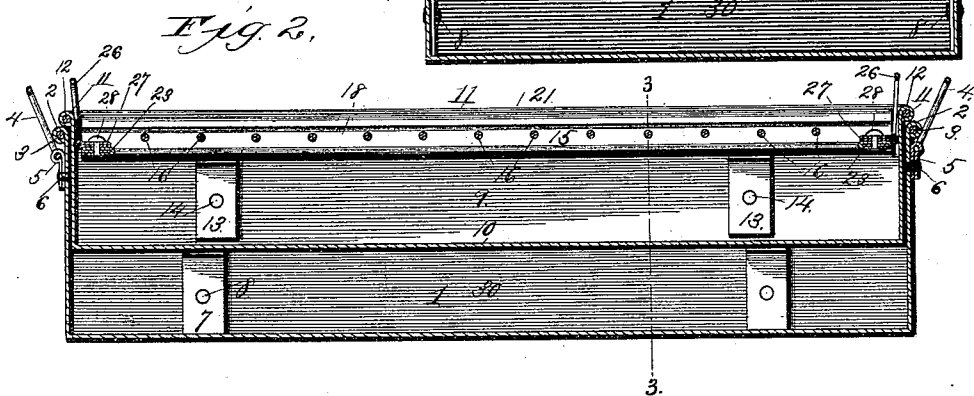
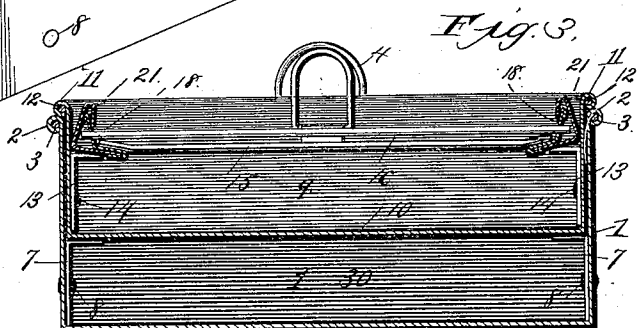
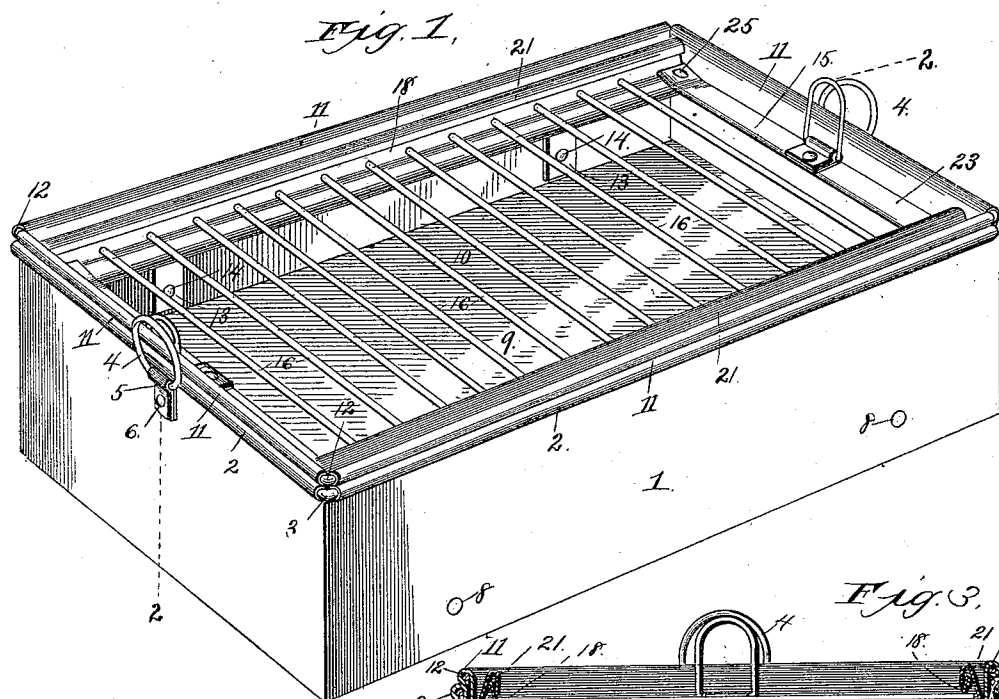
(No Model.)

2 Sheets—Sheet 1.

M. B. NOLAND.
BROILING PAN.

No. 471,134.

Patented Mar. 22, 1892.



Witnesses:

G. L. Thorpe
Geo. L. Coudron

Inventor:
Mary B. Noland

By *Higdon Higdon*
attys:

(No Model.)

2 Sheets—Sheet 2.

M. B. NOLAND.
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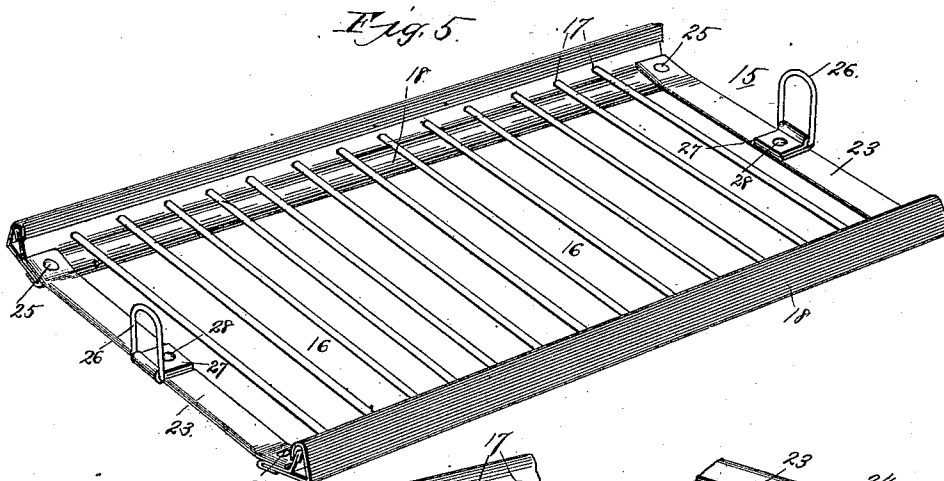
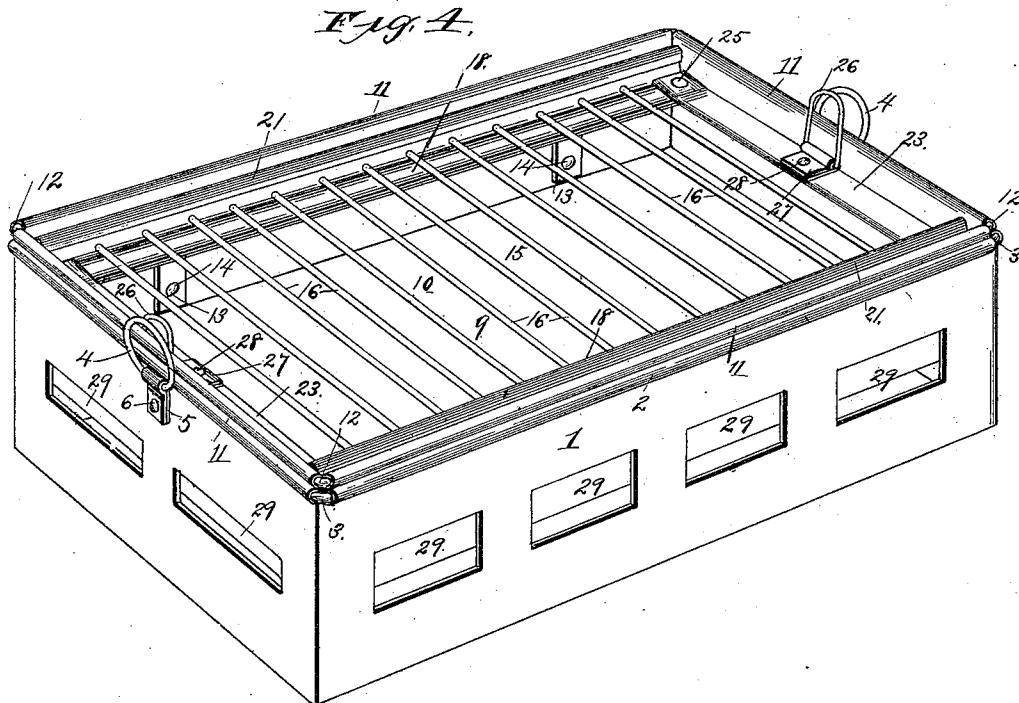
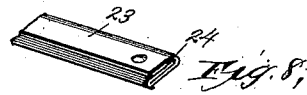
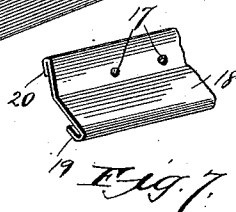
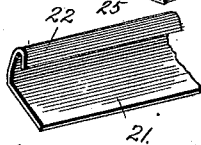


Fig. 6.



Witnesses:

J. C. Hooper
J. M. L. Condon

Inventor
Mary B. Noland,
by *J. C. Hooper & J. M. L. Condon*
attys.

UNITED STATES PATENT OFFICE.

MARY B. NOLAND, OF INDEPENDENCE, MISSOURI.

BROILING-PAN.

SPECIFICATION forming part of Letters Patent No. 471,184, dated March 22, 1892.

Application filed November 12, 1891. Serial No. 411,699. (No model.)

To all whom it may concern:

Be it known that I, MARY B. NOLAND, of Independence, Jackson county, Missouri, have invented certain new and useful Improvements in Broiling-Pans, of which the following is a full, clear, and exact description, reference being had to the accompanying drawings, forming a part hereof.

My invention relates to that class of cooking utensils which are designed for cooking meats—such as steaks, chops, and the like—by broiling the same; and the objects of my invention are to produce a broiling-pan which shall be simple, durable, and inexpensive in construction and which shall serve as the means for quickly and thoroughly broiling the meat, preserving the natural flavor and juices of the same, and avoid any possibility of burning or scorching the meats during the broiling operation.

To the above purposes my invention consists in certain peculiar and novel features of construction and arrangement, as hereinafter described and claimed.

In order that my invention may be fully understood, I will proceed to describe it with reference to the accompanying drawings, in which—

Figure 1 is a perspective view of a broiling-pan embodying my invention. Fig. 2 is a vertical longitudinal section of the same on the line 2 2 of Fig. 1. Fig. 3 is a transverse vertical section of the same on the line 3 3 of Fig. 2. Fig. 4 is a perspective view of a modified form of my improved broiling-pan. Fig. 5 is a detached perspective view of the grid-dle which is employed with the broilers. Figs. 6, 7, and 8 are detached perspective views of certain details of construction hereinafter described.

Referring to the construction shown in Figs. 1, 2, 3, 5, 6, 7, and 8, 1 designates the lower or outer member or section of my improved broiling-pan, the said member or section being preferably of oblong rectangular form, open at its top, and having its sides of such height as to permit the said member or section to properly receive the other parts of the broiler, as hereinafter described. This lower or outer section or member is formed of sheet-iron or other suitable sheet metal, its upper edges or margins 2 being preferably

turned outward, so as to surround a stiffening-wire 3, as shown, and the ends of the member being also preferably provided with rings 4, which permit the broiler to be readily handled as desired. These rings 4 are also preferably secured to the ends of the lower member by strips 5, of sheet metal, which are attached to the said member or section by rivets 6. Within this lower or outer member 1 are placed any desired number of inverted-L-shaped brackets 7, which are preferably of sheet metal and which are secured to the sides of the member or section 1 by rivets 8. As shown in the drawings, there are four of these brackets, which are secured, as described, in pairs, each pair being located at one side of the member or section 1 near the bottom thereof; but it is to be understood that the precise number of these brackets may be increased or decreased, as desired, and that they may also be similarly secured to the ends of the member or section without departing from the essential spirit of my invention.

9 designates the inner or upper member of my improved broiler, this inner or upper member being also formed of sheet-iron or of other suitable sheet metal and being, furthermore, of oblong rectangular form and of such dimensions as to fit properly within the outer or lower member 1 above described. The bottom 10 of this inner or upper member 9 is entirely closed and rests, when the two members or sections are in proper position, upon the upper horizontal arms of the bracket 7. The sides of the inner or upper member 9 are of such height as to extend, when said member is placed within the outer or lower member 1, slightly above the upper edge or margin 2 of said lower or outer member. The upper edge or margin 11 of this inner or upper member of the broiler is preferably turned outward, so as to surround a strengthening-wire 12, and within said upper or inner member are located a suitable number of inverted-L-shaped brackets 13. These brackets 13 are preferably of sheet metal and are secured in position by rivets 14. As shown, these brackets are secured in pairs to the longer sides of the member 9 and near the bottom of said member, there being two pairs of said brackets; but it is to be understood that the precise num-

ber of said brackets may be increased or diminished, as desired, and that said brackets may also be secured to the ends of the member without departing from the essential spirit of my invention.

15 15 designates the griddle of my improved broiler, the said griddle being composed of a number of parallel transverse bars 16, preferably of stout wire, the ends of which are inserted into openings 17 in a pair of oppositely-disposed sheet-metal inner side pieces 18. Each of these sheet-metal inner side pieces is of a length corresponding to the internal length of the upper or inner member or section 9 of the broiler, and is transversely of approximately V form, the lower edge 19 of each side piece being turned outwardly and the upper edge 20 being turned downward, as is most clearly shown in Fig. 7.

20 Each of these side pieces 18 is covered by an outer side piece 21, which corresponds in length to the inner side piece, and which is transversely of approximately L form, the upper edges or margins 22 of the said outer side pieces being interposed between the lower body portions of the inner side pieces and their outwardly-turned edges 19 before described. The ends of the griddle are formed each by an elongated piece or strip 23, which is bent transversely upon itself in three folds or laps 24, as is best shown in Fig. 8. Rivets 25 pass through the ends of the end pieces 23 and also through the ends of the inner side pieces 18 and the outer side pieces 21 and serve to properly connect said parts. A loop 26 is carried by each of the end pieces 23 of the griddle, said loops being secured in position by strips 27 of sheet metal, which are attached to the end pieces by rivets 28, and the said loops 26 serving as the means for conveniently handling the griddle.

The broiler shown in Fig. 4 corresponds in all essential respects with the broiler just described, and similar parts of the two broilers are described by like numerals of reference.

45 In the present instance, however, the outer or lower member 1, instead of having entirely closed sides and ends, as before, is provided with any suitable number of openings 29, formed through its sides and ends, for a purpose to be presently explained, the said openings being either of rectangular marginal form, as shown, or of any other suitable or preferred form.

55 When in use, the parts of the broiler occupy the relative positions shown in Figs. 1, 2, 3,

and 4, there being a space 30 intervening between the bottom of the inner member 9 and that of the outer member 1. The meat to be broiled is laid upon the griddle 15 and the broiler is placed in an oven, preferably as near the top thereof as possible. The space 30 constitutes an air-space, which prevents the juices of the meat which drip into the upper member 9 from being scorched or burned. The meat first becomes cooked upon its upper side, and is then turned over upon the griddle and its opposite upper side is then cooked. It will thus be seen that the broiler is simple, durable, and inexpensive in construction, and that it entirely prevents all burning or scorching either of the meat or its juices, and that it furthermore enables the meat to be cooked in a mere fraction of the time heretofore required for broiling.

75 The openings 29 of the broiler (shown in Fig. 4) permit a more direct contact of the heat with the bottom and sides of the upper or inner member 9, and thus further shorten the cooking operation.

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

1. An improved broiler composed of a lower or outer member of approximately oblong rectangular form having a closed bottom and an open top, L-shaped brackets located within the said member and secured permanently to the walls thereof, and loops secured to the ends of said member, an inner or upper member, also of approximately oblong rectangular form, having L-shaped brackets located within it and permanently secured to its walls and having also a closed bottom and an open top, and a griddle composed of parallel bars and provided at its ends with loops and formed to rest upon the brackets of said inner member, substantially as set forth.

2. An improved broiler comprising a griddle composed of parallel bars, inner side pieces of approximately V form transversely, outer side pieces embracing said inner side pieces, end pieces folded transversely and riveted at their ends to the outer and inner side pieces, and loops secured to said end pieces, substantially as set forth.

In testimony whereof I affix my signature in the presence of two witnesses.

MARY B. NOLAND.

Witnesses:

G. Y. THORPE,

JNO. L. CONDRON.