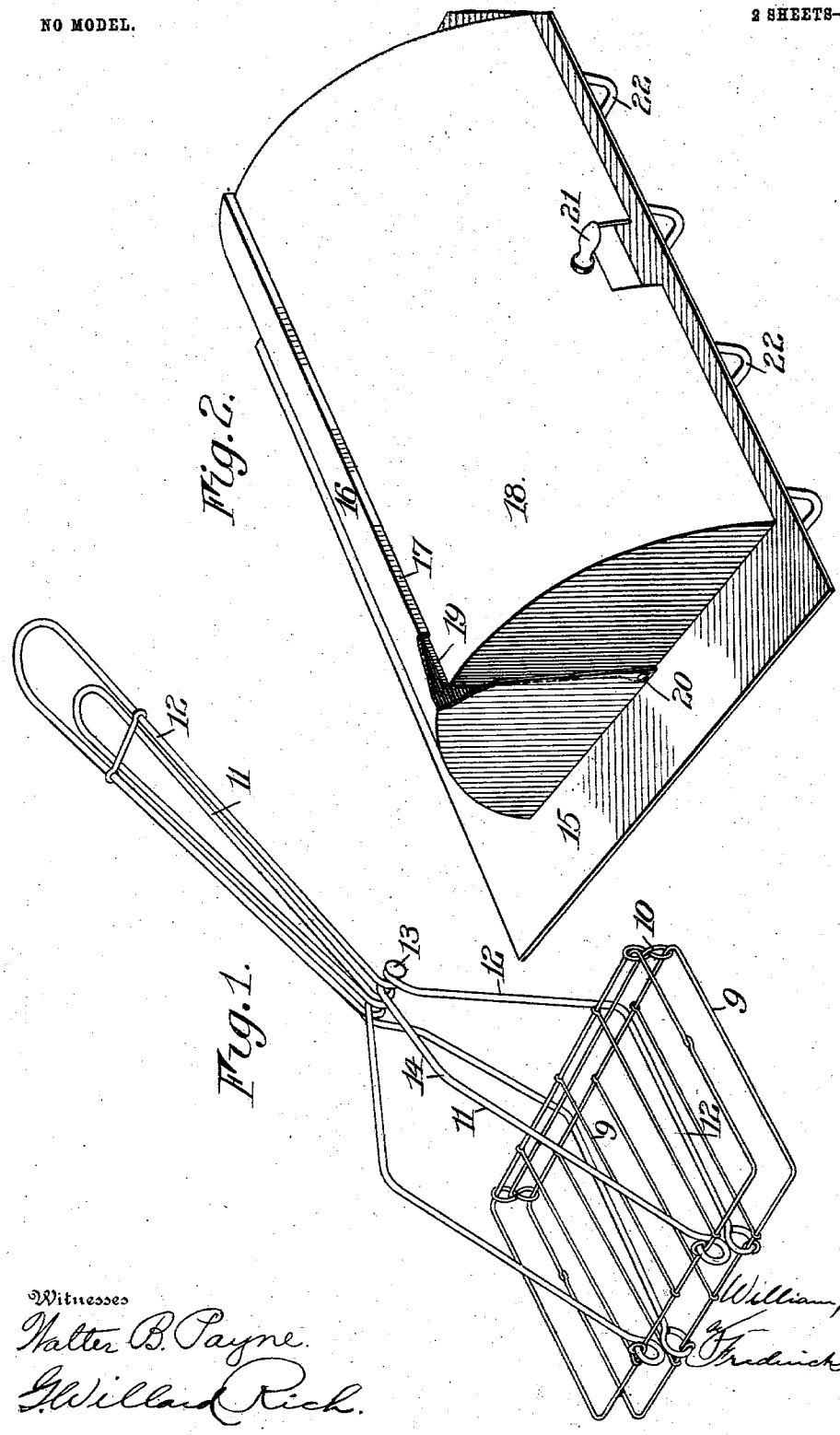
No. 740,384. PATENTED OCT. 6, 1903.

W. H. BARNES.

CULINARY DEVICE.

APPLICATION FILED FEB. 5, 1903.

NO MODEL. 2 SHEETS—SHEET 1.



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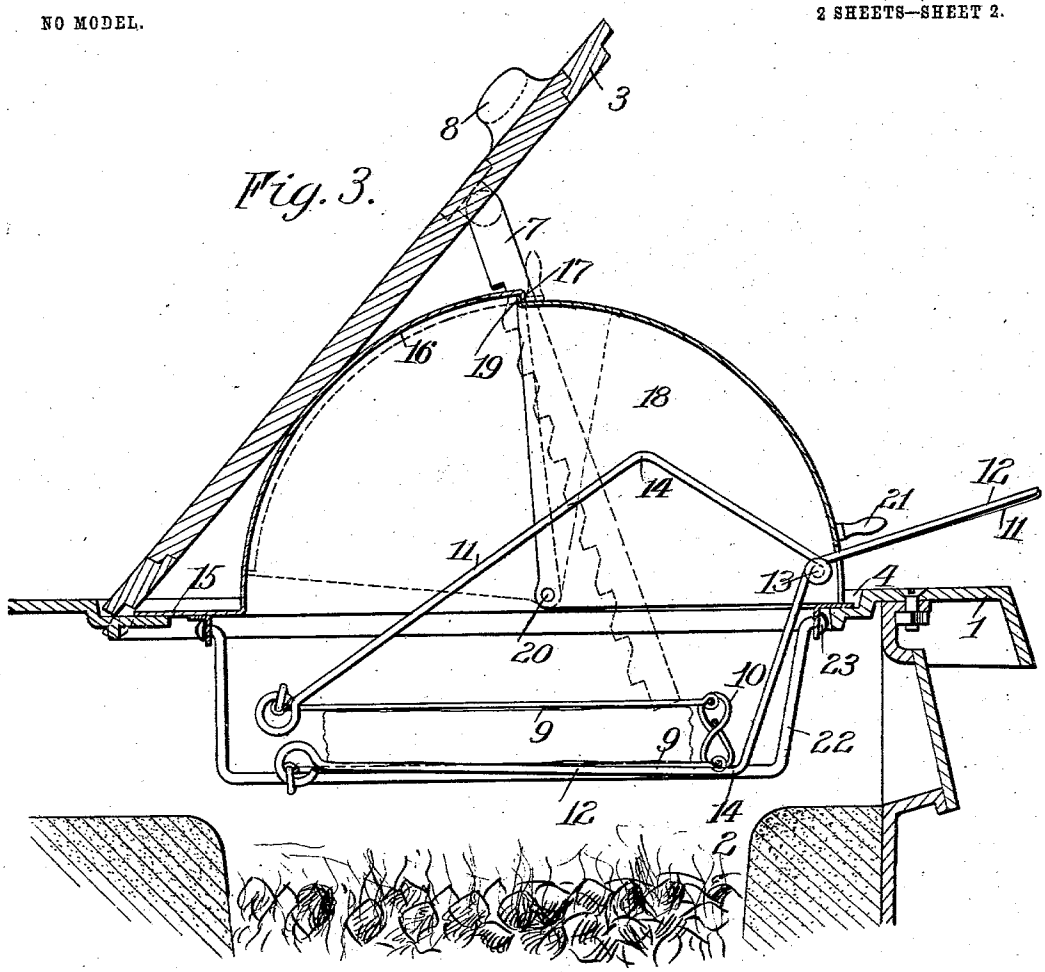
NO MODEL. 2 SHEETS—SHEET 2.

Fig. 3.



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UNITED STATES PATENT OFFICE.

WILLIAM H. BARNES, OF ROCHESTER, NEW YORK, ASSIGNOR TO FREDERICK WILL, OF ROCHESTER, NEW YORK.

CULINARY DEVICE.

SPECIFICATION forming part of Letters Patent No. 740,384, dated October 6, 1903.

Application filed February 5, 1903. Serial No. 142,047. (No model.)

To all whom it may concern:

Be it known that I, WILLIAM H. BARNES, of Rochester, in the county of Monroe and State of New York, have invented certain new and useful Improvements in Culinary Devices; and I do hereby declare the following to be a full, clear, and exact description of the same, reference being had to the accompanying drawings, forming a part of this specification, and to the reference-numerals marked thereon.

My present invention relates to culinary devices, and particularly to those employed for broiling meats or fish or for toasting bread or the like; and it has for its object to provide a device in which the handle may be held above the fire or source of heat, while the support for the material to be broiled or toasted is so arranged that it is held in a horizontal plane whichever side is uppermost, thereby permitting all portions to be subjected to the action of the heat evenly throughout.

My invention has for its further object to provide a hood or attachment that may be employed in connection with said device to facilitate its use with the ordinary and usual form of cooking-stoves, whereby it may be employed without interfering with the fire and the smoke and fumes arising therefrom conducted into the chimney.

To these and other ends my invention consists in certain improvements and combinations of parts, all as will be fully described, and the novel features pointed out in the claims at the end of the specification.

In the drawings, Figure 1 is a perspective view of a device constructed in accordance with my invention. Fig. 2 is a similar view of the broiling-chamber employed in connection therewith. Fig. 3 is a cross-sectional view through a portion of a stove, illustrating the operation of my invention.

Similar reference-numerals in the several figures indicate similar parts.

A device constructed in accordance with my invention is adapted to be used with the usual or any preferred form of cooking-stove, and in the illustrations I have shown the latter as embodying a top section 1, provided with an aperture arranged above the fire-pot 2. This aperture is normally closed by means of a section 3, which rests upon a step or flange 4 and is provided with the usual center casting and covers. The top section 3 may be pivotally attached at one side to the stove-top and adapted to be held in the open position by means of an arm or bar 7.

8 indicates a convenient operating-handle arranged at the edge of the section. This arrangement of the parts of the stove provides an enlarged aperture through which the broiling or toasting operation may be performed.

The broiling device embodies two parallel gridirons or frames 9, constructed of wire or similar material and forming the usual frames, connected at their rear ends by links 10, and which are adapted to support between them the meat, fish, bread, or like material. The forward ends of the gridirons are loosely pivoted or joined to the ends of the supporting frames or handles 11 and 12, which extend over them and are pivoted at 13, as shown. The upper handle 11 crosses the lower one 12 at the pivotal point, and beyond the latter the handles are arranged to diverge slightly, whereby as they are drawn together when grasped by the operator's hand they will operate to force the forward ends of the gridirons 9 toward each other, causing the latter to firmly engage the material arranged between them. An offset is provided in each handle, as indicated by 14, and extending in the plane thereof, so that the gridirons are permitted a slight rotary movement at their rear ends when in the closed or parallel position. These offset portions extend for a sufficient distance at each side of the pivot 13 so that the outer end of the lower arm when the device is held in the normal position will extend in plane substantially parallel with the surface of the fire, and the gridirons being permitted a movement thereon will gravitate into contact therewith, thus permitting the material to be broiled or toasted to be submitted to an even temperature over its entire surface.

When a broiling operation is performed over a coal fire with the top of the stove open, the intensity of the fire is soon decreased, and to avoid this inconvenience, as well as to prevent the escape of smoke or fumes into the room, I may employ a broiling-chamber

in the form of a hood or cover adapted to be used in connection with the device before described. In the present illustration I have shown the hood adapted to inclose the aperture in the stove-top 1, consisting of a frame 15, adapted to be supported in said aperture. Extending above the frame 15 is a curved semicircular top, one portion of which (indicated by 16) is provided with the ends 17, and the other portion 18, having the ends 19, is pivoted, as indicated at 20, and adapted to rotate within the section 16, as will be understood, a small handle 21 being provided for this purpose. Depending from the lower side of the hood are bars or supports 22, pivotally connected to ears or lugs 23 on the frame 15, which extends in proximity to the fire and serves as a support for the broiler, as shown in Fig. 2.

A device such as I have described is simple and may be constructed cheaply. By the arrangement of the parts which I employ the gridirons are held in engagement by the pressure on the handles or supports, and means for attaching or locking them in the closed position are unnecessary, and by permitting the gridirons to revolve between the handles the device may be conveniently operated through the top of the stove and held in proximity to the fire.

I do not claim herein the broiling-chamber or hood which I have shown and described, as this feature of my invention is reserved to form the subject-matter of a subsequent application.

I claim as my invention—

1. The combination with two gridirons, of separate handles pivotally attached to each gridiron and to each other and a hinge connection between the gridirons.

2. The combination with two handles journaled together, of gridirons arranged between the handles and attached thereto and a hinge connection between the gridirons arranged between the ends of the handles and their point of connection.

3. The combination with two handles journaled together and provided with offset portions between their outer ends and the journal, of gridirons pivotally connected to the arms and extending toward the journal and hinge connections between the gridirons.

4. The combination with two handles crossing each other and pivoted together and provided with offset portions extending in the plane of the handles and arranged between the ends of the latter and their pivotal point, of gridirons arranged between the handles and pivotally attached thereto and connections between the gridirons.

WILLIAM H. BARNES.

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