J. M. DICK.
Steak-Broiler.

No. 214,814. Patented April 29, 1879.

FIG. 1.

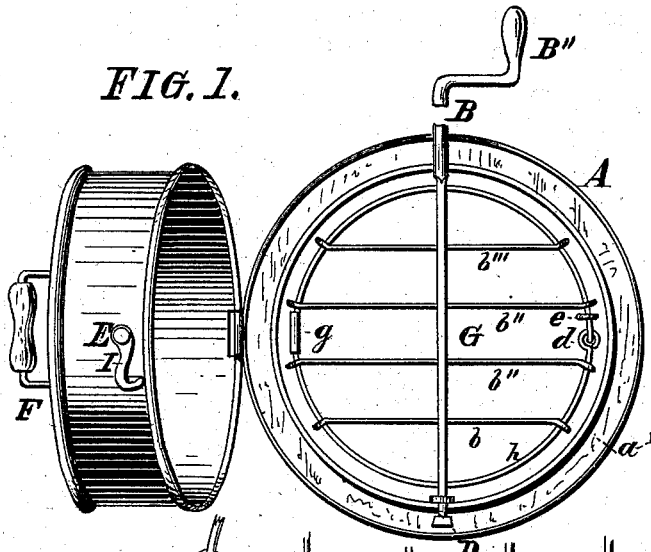


FIG. 2.

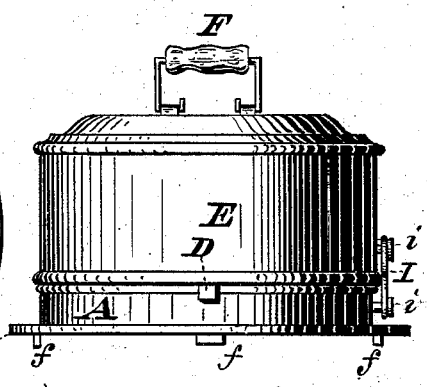


FIG. 4.

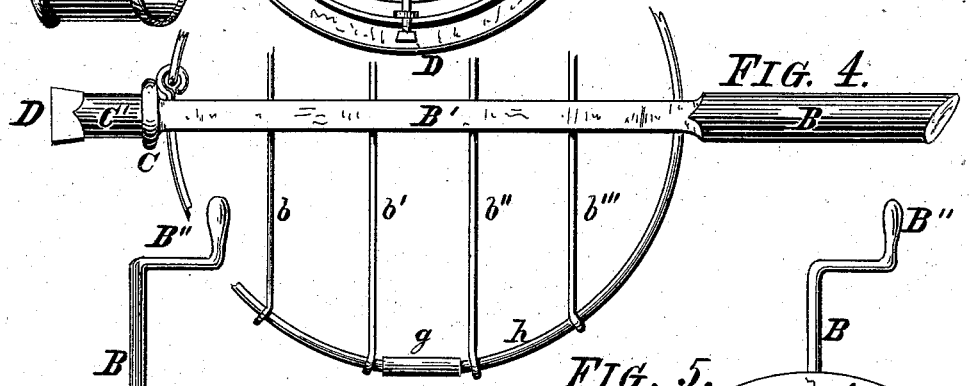


FIG. 3.

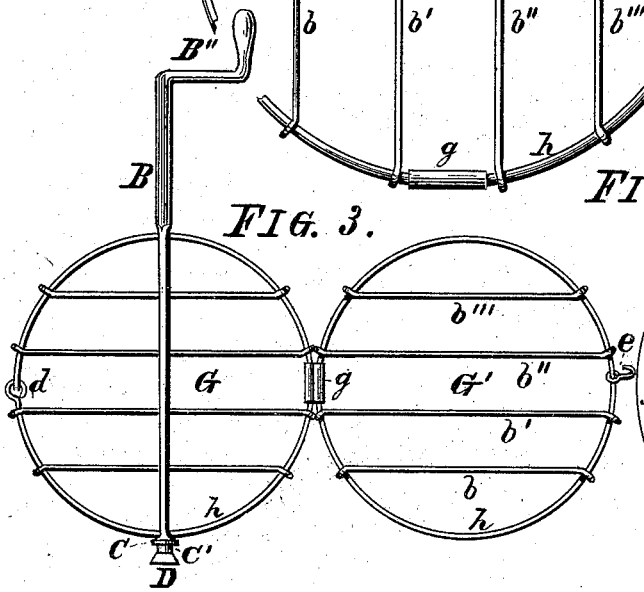
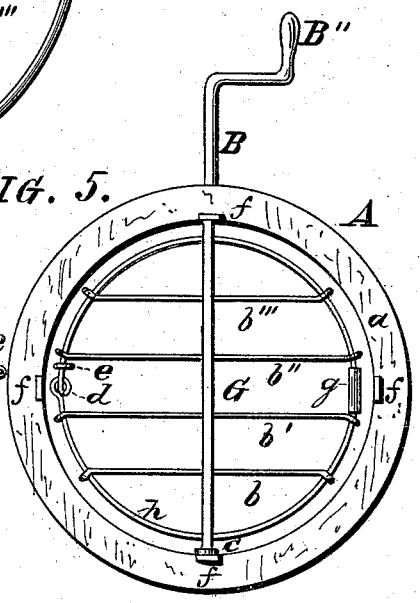


FIG. 5.



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UNITED STATES PATENT OFFICE.

JAMES M. DICK, OF BUFFALO, NEW YORK, ASSIGNOR TO ALFRED DICK AND AGNES DICK, OF SAME PLACE.

IMPROVEMENT IN STEAK-BROILERS.

Specification forming part of Letters Patent No. **214,814**, dated April 29, 1879; application filed February 27, 1879.

To all whom it may concern:

Be it known that I, JAMES M. DICK, of Buffalo, in the county of Erie and State of New York, have invented certain new and useful Improvements in Revolving Steak-Broilers; and I do hereby declare that the following description of my said invention, taken in connection with the accompanying sheet of drawings, forms a full, clear, and exact specification, which will enable others skilled in the art to which it appertains to make and use the same.

My present invention has general reference to revolving steak-broilers; and it consists, essentially, in the peculiar arrangement of parts and details of construction, as hereinafter first fully set forth and described, and then pointed out in the claims.

In the before-mentioned drawings, which serve to illustrate my said invention more fully, Figure 1 is a plan of my improved broiler, the cover being shown open. Fig. 2 is an elevation. Fig. 3 is a plan of the revolving grating. Fig. 4 is a similar view on a larger scale. Fig. 5 is a plan of the broiler as seen from the bottom thereof.

Similar parts are designated by corresponding letters of reference in all the various figures.

A in these drawings represents a ring having a laterally-projecting flange, *a*, which rests upon the stove-plates. This ring is provided with a hinged cover, E, having a wooden handle, F, and on its bottom side with a series of projections, *f*, serving as guards to keep the said ring in proper position upon the stove-plate.

In the edge of this ring A, and at diametrically-opposite points, there is a notch, serving as bearings for a spindle, B, having a crank-handle, B″, on one end, and an angular tapering head, D, on the other end. Near this end said spindle has a collar, C, and between this collar and the head D a bearing, C′. The square of the head D is of nearly the same diameter as the bearing C′, so as to fit into one of the notches in the edge of said ring A.

The spindle B serves as a support for a grating, consisting of two sections, G G′, respectively hinged together at *g*. These gratings are composed each of a set of parallel wires, *b* *b′* *b″* *b‴*, and a ring, *h*, one set of which wires and their ring (that appertaining to the section G) being passed through the flattened part B′ of the spindle B, and the parallel wires clinched around the ring *h*, and the ends of the latter fastened together by an eye, *d*, the two sections being held together by means of a hook or similar device, *e*.

By thus constructing the grating I am enabled to secure the parts together without the aid of solder or other analogous means, which are objectionable, owing to the heat to which this apparatus is exposed melting said solder.

On the cover E is pivoted a hook, I, by the rivet or similar means *i*, which hook engages a rivet, *i′*, on the ring A, so as to keep the cover closed when desired.

In operation the meat to be broiled is placed between the sectional grating G G′, which is then locked by the hook *e* and placed into the notches in the edge of the said ring A. The handle B″ being now turned, the grating is revolved within its casing, so as to successively expose both sides of the steak or meat to the action of the fire.

To keep the grating in a horizontal position with either one of its sides up or down, the handle B″ is pulled laterally, so as to cause the angular head D to engage the bearing-notch in the ring A, while to again disengage the spindle B it is pushed in the opposite direction. In this manner the meat to be done may be either held in a fixed position or revolved, as occasion demands, and a more perfectly-broiled steak produced than by any other device with which I am acquainted.

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

1. In a steak-broiler, the combination, with the spindle B, having the angular head D and a circular bearing, C′, of the notched ring A and the cover E, said angular head being of nearly the same diameter as the circular bearing, and constructed to engage the notch in the ring A by moving said spindle laterally, as and for the object specified.

2. In a steak-broiler, a double grating composed of the two circular sections G G′, each consisting of a set of parallel wires, *b* *b′* *b″* *b‴*,

and an outer ring, *h*, one section of said wires with their ring being passed through the spindle B, and the other section hinged and secured to the first section by the hinge *g* and hook *e*, as and for the purpose specified.

3. The steak-broiler hereinbefore described, consisting essentially of the flanged ring A, having notches in its edge and projections *f* on its flange, the cover E, and the sectional grating G G′, one member of which is fixed to a spindle, B, said spindle having the angular head D, substantially as and for the use and purpose specified.

4. In a steak-broiler, the section G, consisting of the wires *b b′ b″ b‴*, passed through the spindle B′ and clinched to a ring, *h*, said ring being likewise passed through said spindle, and having its ends united by an eye, *d*, substantially as and for the object specified, whereby the parts are united without solder or other analogous means, as stated.

In testimony that I claim the foregoing as my invention I have hereto set my hand and affixed my seal in the presence of two subscribing witnesses.

JAMES M. DICK. [L. S.]

Attest:
MICHAEL J. STARK,
FRANK HIRSCH.