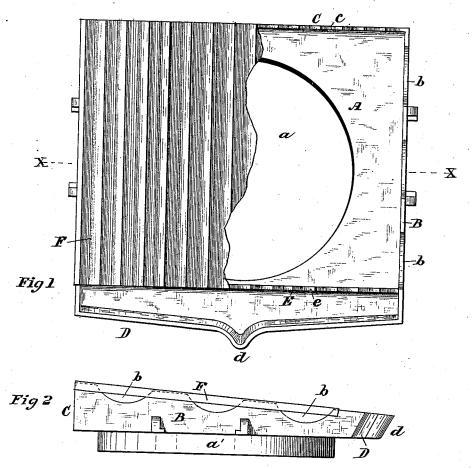
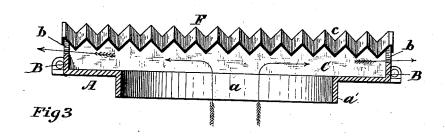
J. McG. ADAMS. Gridiron.

No. 215,711.

Patented May 27, 1879.





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UNITED STATES PATENT OFFICE

J. McGREGOR ADAMS, OF CHICAGO, ILLINOIS.

IMPROVEMENT IN GRIDIRONS.

Specification forming part of Letters Patent No. 215,711, dated May 27, 1879; application filed March 17, 1879.

To all whom it may concern:

Be it known that I, J. McGregor Adams, of Chicago, in the county of Cook and State of Illinois, have invented a new and useful Improvement in Gridirons, which is fully set forth in the following specification, reference being had to the accompanying drawings, in which-

Figure 1 is a plan view of a gridiron containing my improvement, a portion of the upper plate being broken away; Fig. 2, an end elevation of the same; and Fig. 3, a transverse section taken on the line x x, Fig. 1.

My invention relates to that class of gridirons in which a closed corrugated plate is used for supporting the meat, as is shown in Letters Patent No. 181,823, granted to George Cornwall, September 5, 1876; and the object of my improvement is to adapt this style of gridiron to be used on coal-oil or gas stoves.

The gridiron shown in said patent is adapted for use with the stove-top of an ordinary cookstove; but, constructed as there shown, it cannot be used with the coal-oil and gas stoves now in common use, for there must be provision for a draft up, through, and out of the utensil, as well as means for holding it on the

The invention consists in providing the gridiron with a bottom in which there is an opening corresponding to the griddle-hole in the top of the stove, and having outlets at the side for the escape of the heated gases, so as to

provide for the necessary draft.

In the drawings, A represents the bottomplate of the gridiron, which is made, preferably, of rectangular form, and has an opening, a, corresponding to a griddle-hole in the stovetop, or, where none is used, to the opening at the top of the stove. Around this opening is a depending flange, a', by means of which the gridiron is held to the stove, either by being placed within the griddle-hole or within or without the casing at the top of the stove. This flange also serves to conduct all the hot gases up into the space above the bottom-plate.

The plate A is surrounded by upright flanges. The two end flanges, B, are slightly inclined, as shown in Fig. 2 of the drawings, and have recesses b cut in them. The back side flange, C, is flush with the wider ends of the

side flanges, and is provided with a series of notches, c. The front side flange, D, is somewhat narrower than the flange C, and is provided with a nose or spout, d. A little way back from the front flange, D, is another upright flange or partition, E, of about the same height as flange D, and provided with a series of notches, e, in its upper edge, corresponding with those in the back flange, C.

The plate F is made of suitable size to cover the entire space between the end flanges, B, and the flanges C and E, and is corrugated in such a manner that the corrugations exactly fit the angles or notches in the flanges C and The end edges of this plate may be bent over the end flanges, B, and hold the former in place, as shown in Fig. 3 of the drawings; or the corrugated plate or cover may be secured in any other way convenient for this purpose.

It will be seen that the corrugated plate is inclined downward toward the front of the bottom-plate A, and this corrugated plate being adapted to receive the meat for broiling, the juices will run down into the space between the flanges D and E, from which they may be poured, it being understood, of course, that when the broiler is applied to the stove the bottom-plate is substantially level.

It will be evident, from the description above given, that when this gridiron or broiler is put in place upon a gas or coal-oil stove, all the hot gases are conducted up into the space underneath the corrugated top-plate and between it and the bottom-plate, while at the same time the apertures b at the ends of the broiler afford means for the escape of the hot gases, which is an absolute necessity in stoves of this kind in order to obtain the necessary draft. All of the advantages attending the broiler described in the patent mentioned above are, therefore, secured in an implement adapted for use with coal-oil stoves.

The exit-openings for the escape of the gases may be made in the back flange instead of at the ends, or they may be made in all of the flanges, if desired; and other changes may be made in the precise construction of the broiler as described, without materially affecting the operation thereof.

Having thus described my invention, what

I claim as new, and desire to secure by Letters | Patent, is—

1. A gridiron for oil and gas stoves composed of a bottom-plate with an opening, whereby it is applied to the stove, an upper corrugated plate, and upright flanges inclosing the space between the two, and provided with draft-openings, arranged in the sides below the upper plate for the escape of heated gases, substantially as described.

2. A gridiron-body composed of a bottom-

plate with an opening, whereby it is fitted to the stove, inclined flanges B, having recesses or apertures b, and notched flanges C and E, differing in height, in combination with a corrugated closed plate, F, adapted to fit the notched flanges, substantially as and for the purpose set forth.

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