

J. F. ROBERTS.  
Cooking Apparatus.

No. 210,879.

Patented Dec. 17, 1878.

Fig. 2.

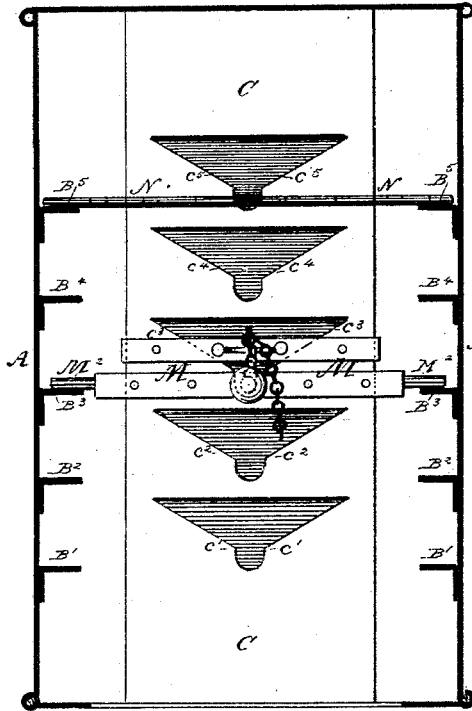


Fig. 3.

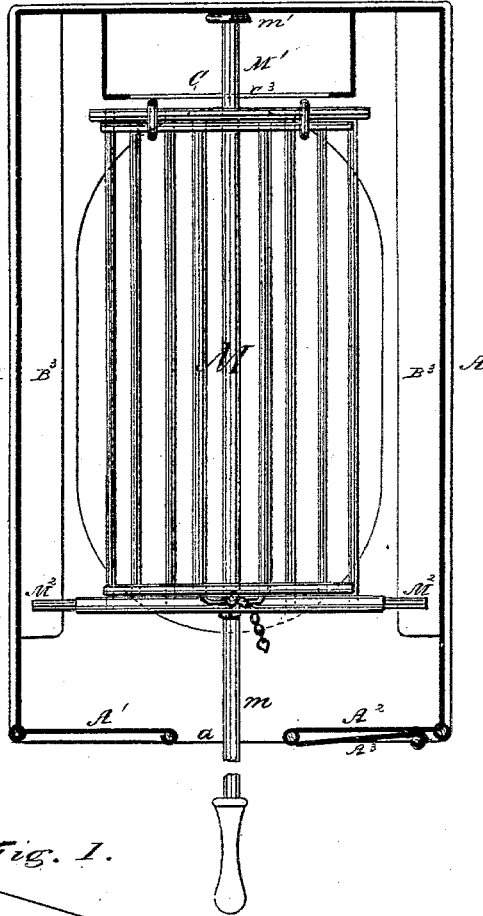
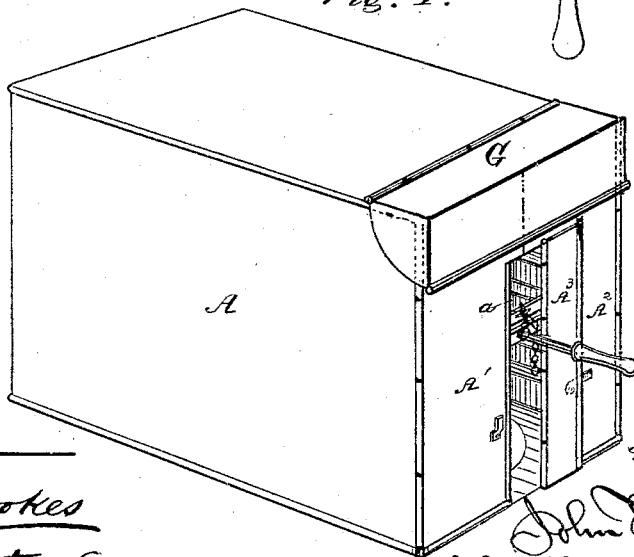


Fig. 1.



Witnesses: \_\_\_\_\_

W. C. Brookes  
Chas. C. Stetson

Inventor: \_\_\_\_\_

John F. Roberts  
By his attorney  
Chas. C. Stetson.

# UNITED STATES PATENT OFFICE.

JOHN F. ROBERTS, OF NEW YORK, N. Y.

## IMPROVEMENT IN COOKING APPARATUS.

Specification forming part of Letters Patent No. **210,879**, dated December 17, 1878; application filed May 24, 1878.

*To all whom it may concern:*

Be it known that I, JOHN F. ROBERTS, of New York city, in the State of New York, have invented certain new and useful Improvements relating to Cooking Apparatus, of which the following is a specification:

I have devised a convenient attachment to be applied on stoves, ranges, and the like over the fire, the heat from which is allowed to have access by removing a cover. I have in my experiments applied the apparatus over the ordinary top-holes of a common cooking-stove, and allowed the heat to enter by removing the two covers and the cross-bar.

The apparatus is intended more especially for broiling; but it may be useful also for frying, baking, and cooking generally, of whatsoever name. It allows the fire to be very intense or to be quite low, and the cooking to take place at various distances therefrom. I find that by properly protecting the work from the escape of heat and from the access of cold air, broiling and other operations may be conducted efficiently at considerable heights above the fire-surface. I provide for varying these heights, and for facilitating the operation in other ways within a closed casing, which may be conveniently removed and replaced as required.

The accompanying drawings form a part of this specification, and represent what I consider the best means of carrying out the invention.

Figure 1 is a perspective view, Fig. 2 a vertical section, and Fig. 3 a horizontal section, of a cooking apparatus constructed according to my invention.

Similar letters of reference indicate like parts in all the figures.

A is a casing of thin metal, open at the bottom and front, and closed on the other sides and top. The front is provided with doors A<sup>1</sup> A<sup>2</sup>, formed as represented.

On each side of the interior are narrow shelves or ledges B<sup>1</sup> B<sup>2</sup> B<sup>3</sup> B<sup>4</sup> B<sup>5</sup>. They extend a great portion of the distance from the front to the rear, but are entirely omitted at the extreme front, for a purpose which will presently appear.

A frying-pan, broiler, or other cooking utensil of proper width may be inserted from the

front when the doors are open, and caused to rest on the shelves at either of the several levels. On closing the doors, the cooking may be allowed to proceed for any given period, and the height at which the vessel is suspended may be graduated to the intensity of the fire and the rapidity and character of the effect desired. In broiling, the cooking thus conditioned may be allowed to proceed for a little period, when, the doors being opened for a brief period, the broiler may be drawn out, turned over, replaced, and the doors again shut. But this mode of operating is objectionable for various reasons, among which are the escape of smoke and smell and the dripping of grease. I have devised means of avoiding these difficulties and much of the labor incident to such operation by employing a gridiron especially adapted. Near the back end of case A, I provide a vertical plate, C, in which are apertures c<sup>1</sup> c<sup>2</sup> c<sup>3</sup> c<sup>4</sup> c<sup>5</sup>, forming swivel-bearings.

I make the gridiron double, hinged together with a proper clip or other fastening for holding it shut. The main body is marked M, and is of such width as will turn freely between the inner edges of the shelves. M<sup>1</sup> is an extension opposite to the handle. It carries a button, m'. M<sup>2</sup> M<sup>2</sup> are lateral extensions at the front corners.

Assuming the gridiron to be inserted at the middle height, it rests in the recess c<sup>3</sup> and on the shelves B<sup>3</sup>. It rests in the recess c<sup>3</sup> by its extension M<sup>1</sup> opposite the handle, and it rests on the shelves B<sup>3</sup> by its lateral wings M<sup>2</sup>. A sufficiently wide slit, a, is provided in the doors, to allow the handle of the gridiron to protrude. It may be moved up and down in this slit. Thus conditioned, the gridiron may be turned freely by simply drawing it forward until the bottom m' strikes the plate C. This movement brings the lateral arms M<sup>2</sup> out into the space near the front of the apparatus, to which the shelves do not extend. Thus conditioned, the gridiron may be turned, and on being thrust back again the arms M<sup>2</sup> again rest on the shelves, and all is again in condition.

If it is found the heat is too great or too small, the gridiron is drawn forward, and it requires but little strength and skill, supporting the gridiron by the handle alone, to lift it

bodily, so as to clear the button *m'*. Then bring it a little farther forward, raise or lower it to the required notch, and again thrust it backward and engage it.

The top of the casing A being flat affords great facilities for various operations, as warming plates; but the top may be rounded, or of various other forms, if desired.

It is important to the full realizing of all the benefits of my invention that sufficient space be afforded for the gridiron to turn in either its extreme highest or extreme lowest positions. In cases where this desirable condition cannot be realized, the gridiron must be moved upward or downward a little to allow that operation to be effected.

G is a fastening clip or hood, hinged to the top, and capable of being either thrown back out of the way or brought down over the doors to hold them in a closed position for use, as may be required.

My device greatly facilitates what I consider the most perfect manner of broiling meat, which is to first expose it briefly to an intense heat on each face, and after the surfaces have been a little browned or dried, so as to confine the moisture, finish the cooking, with or without the addition of butter or other ingredients, at a lower temperature. This is especially important with beefsteak. It should be placed first in the lowest supports, and after being treated there a few turns it should be raised to or near the top, according to the intensity of the fire, and finished there.

Various modifications may be made by any good mechanic without departing from the principle of the invention. I can make the doors entirely removable instead of hinged. I can provide handles equipped with wood to allow the device to be more conveniently handled when hot. The metal portions of the handle of the gridiron should be slender, and provided with a larger wooden part, by which to grasp it.

My device may be applied for sale with new stoves and ranges, or applied to old ones. Pans and round dishes may be applied, and caused to rest on the shelves without special adaptation, provided they are of the right size. I propose to provide dishes of various kinds

especially matched to my cooking-case. N is a simply-grated slide, which I propose thus to furnish, and which may, if desired, support various articles at any desired level.

Some portions of the gridiron  $M^1 M^2$  may be of wire sufficiently elastic to spring and accommodate different thicknesses of meats; or both parts may be rigid, with provisions for allowing them to stand apart when thick masses are embraced. Any suitable clip or fastening may be employed. I prefer that the fastening shall be all inside, and that only a single slender rod, *m*, be caused to extend out through the slit between the doors. An additional door,  $A^3$ , may be hinged on, as shown, to cover this slit when the device is required for use as an oven.

In what I esteem the best construction, as shown in the figures, the case is only partially open at the bottom—in fact, following the exact space of fire-surface exposed, thus protecting all of the stove from grease.

It may be desirable, when in use as a slow oven, to use the apparatus with stove-covers on.

I claim as my invention—

1. The case A, having doors  $A^1 A^2$  and short shelves  $B^1 B^2$ , adapted to serve in the manner described relatively to a gridiron or analogous cooking utensil, and to a fire-containing structure below, as and for the purposes herein specified.

2. The case A, having the short shelves  $B^1 B^2$  and swivel-bearings  $c^1 c^2$ , in combination with a gridiron, M, having a pivot,  $M^1$ , and arms  $M^2 M^2$ , substantially as and for the purposes herein specified.

3. The case A, having the short shelves  $B^1 B^2$  on its interior, and projecting vertical plate C near its back end, provided with triangular openings having swivel-bearings  $c^1 c^2$  at their apices, as herein specified.

In testimony whereof I have hereunto set my name in presence of two subscribing witnesses.

JOHN F. ROBERTS.

Witnesses:

F. S. DRISCOLL,  
CHAS. C. STETSON.