

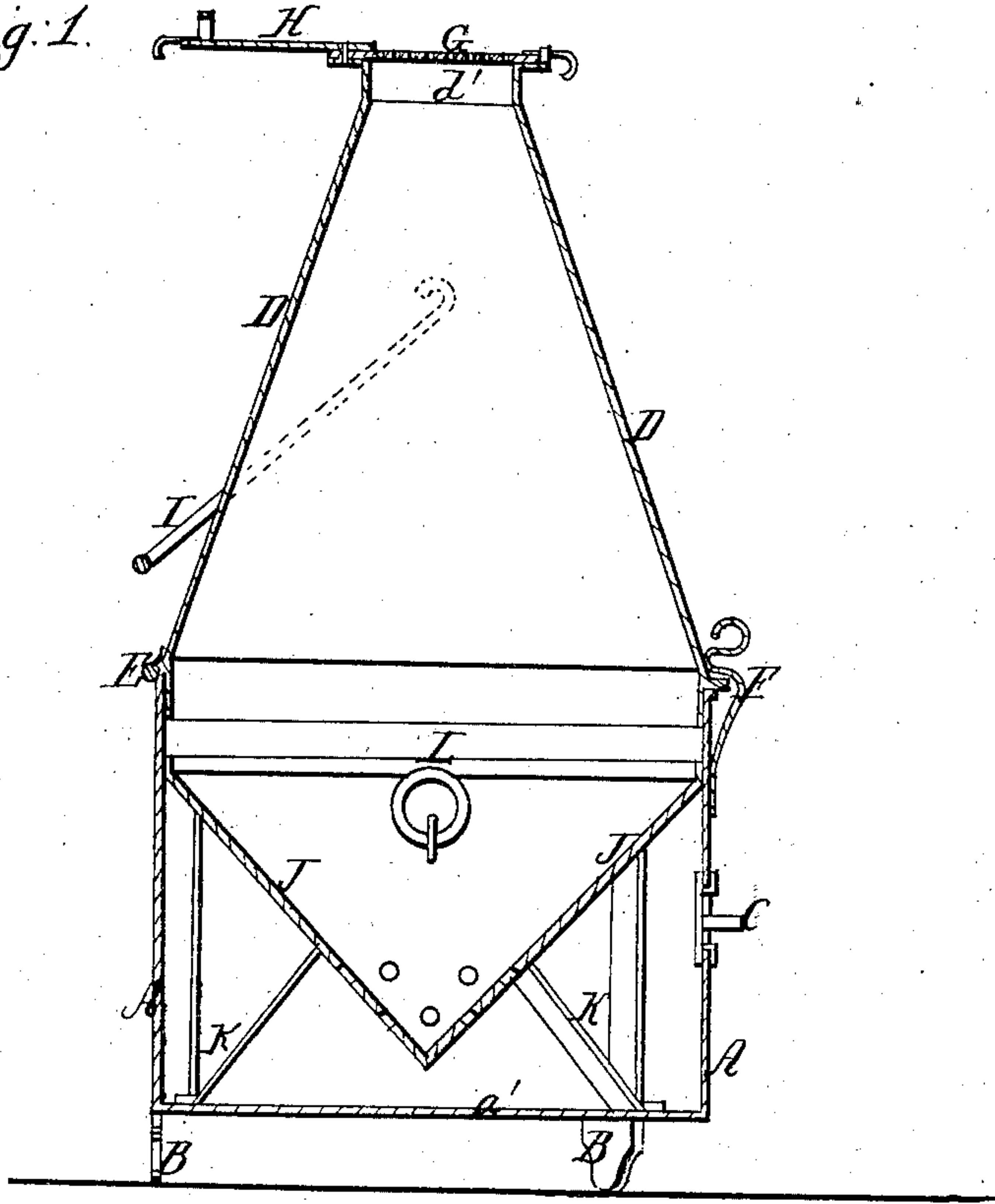
*J. I. Baringer*

*Smoke House.*

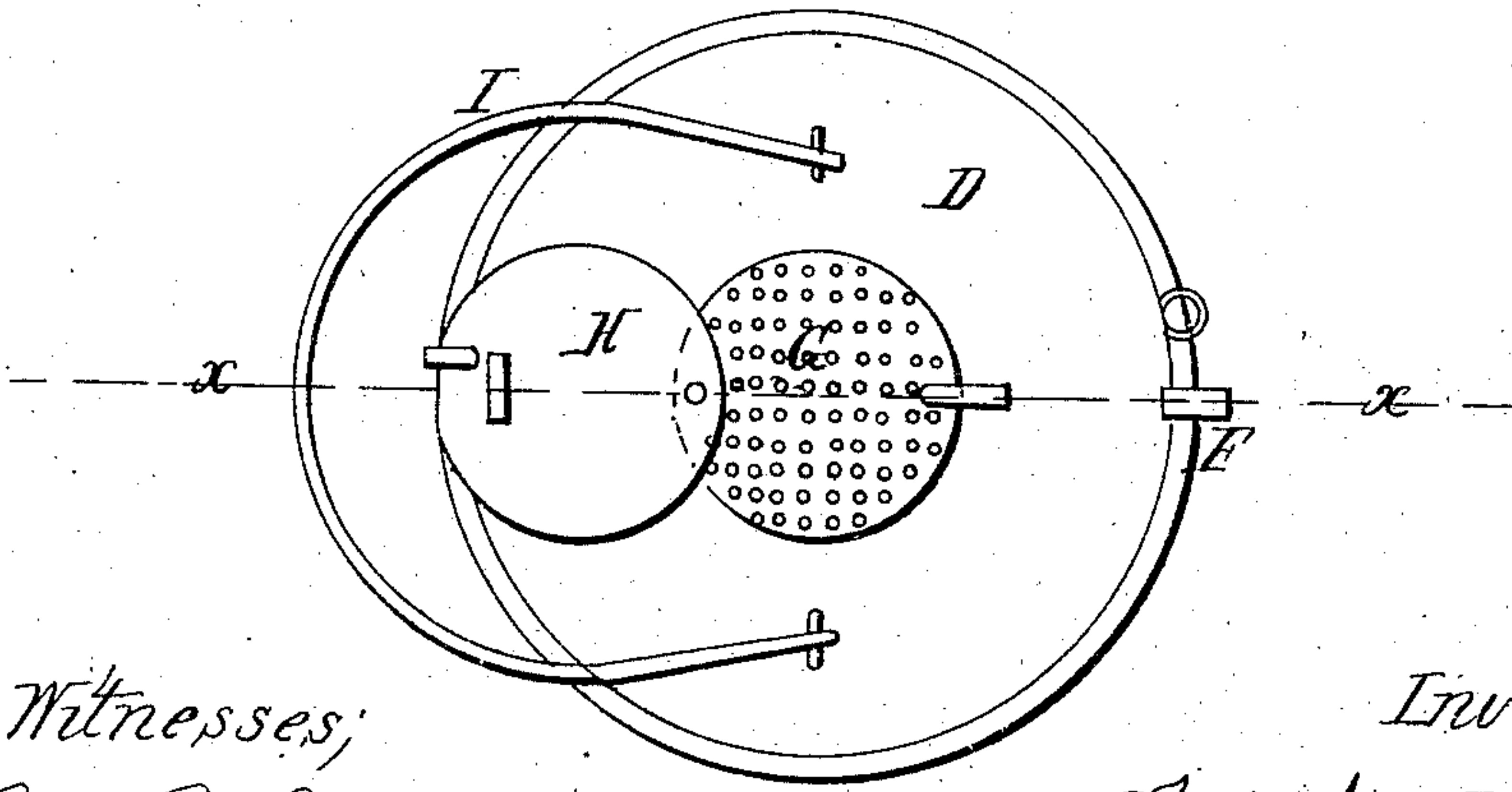
N<sup>o</sup> 59,809.

*Patented Nov. 20, 1866.*

*Fig. 1.*



*Fig. 2.*



Witnesses;

J. W. Carrington  
Wm. J. Crocker

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# United States Patent Office.

## IMPROVEMENT IN SMOKE-FURNACE FOR CURING MEAT, &C.

JOHN I. BARINGER, OF GERMANTOWN, NEW YORK.

*Letters Patent No. 59,809, dated November 20, 1866.*

### SPECIFICATION.

#### TO ALL WHOM IT MAY CONCERN:

Be it known that I, JOHN I. BARINGER, of Germantown, Columbia county, State of New York, have invented a new and useful Improvement in Smoke-Furnace; and I do hereby declare that the following is a full, clear, and exact description thereof, which will enable others skilled in the art to make and use the same, reference being had to the accompanying drawing, forming part of this specification, in which—

Figure 1 is a vertical central section of my improved smoke-furnace taken through the line *x x*, fig. 2.

Figure 2 is a top view of the same, the outer or top cover being turned back.

Similar letters of reference indicate like parts.

My invention has for its object to furnish an improved smoke-furnace for smoking meat, fish, &c., by the use of which all danger from fire may be avoided. And it consists, first, of a smoke-furnace formed in two parts, constructed and combined as hereinafter described; second, of a fire pan constructed as described in combination with the smoke-furnace; and third, in the combination of one or more covers with the furnace, as hereinafter more fully described.

A is the lower part of the furnace which rests upon feet B, as shown in fig. 1. In the front side of this part is made an opening for supplying a draught to the furnace. This opening is covered with a slide C, by which it may be closed wholly or in part and the draught regulated as desired. D is the upper part of the furnace, which fits upon the upper edge of the lower part A, and gradually decreases in size toward the top and terminates in a throat *d*, as shown in fig. 1. The part D is hinged at one side to the part A, as shown at E, fig. 1; and the parts are held together by a spring-catch F attached to the front side of the part A, and catching upon the projecting edge of the part D. To one side of the upper edge of the throat *d* are pivoted one or both of the covers G and H. The cover G is perforated with numerous small holes for the escape of the smoke; but the cover H is not perforated, and when closed wholly prevents the escape of the smoke. I is a bail attached to the sides of the part D, by which the furnace may be lifted and carried from place to place. J is the fire pan, which is made in the form of an inverted cone, and is supported upon legs K, resting upon the bottom *a'* of the lower part, A, of the furnace. The lower part of this fire pan is perforated with draught holes, as shown in fig. 1. To the upper sides of the pan J are attached rings, one of which is shown at L, fig. 1, for convenience in removing and replacing the fire pan J in the furnace. In using the furnace the fire to produce the smoke is started in the fire pan and the slide C regulated so as to give to the fire such a draught as will keep it smoking, but will not kindle it into a blaze. The smoke-furnace is then placed in the smoke-house in which the fish or meat to be smoked is hung. The door of the smoke-house is then closed and left with perfect safety, as it is impossible for fire to be communicated to the smoke-house from the furnace, and equally impossible, if the draught has been properly regulated, for the fire to become so strong as to burn the articles being smoked.

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

1. The fire pan J, constructed as described, in combination with the smoke-furnace A D, substantially as and for the purpose set forth.
2. The combination of the covers H G, one or both, with the furnace A D, substantially as described and for the purpose set forth.

JOHN I. BARINGER.

Witnesses:

ROYAL DIMMICK,  
WM. H. DEWITT.