

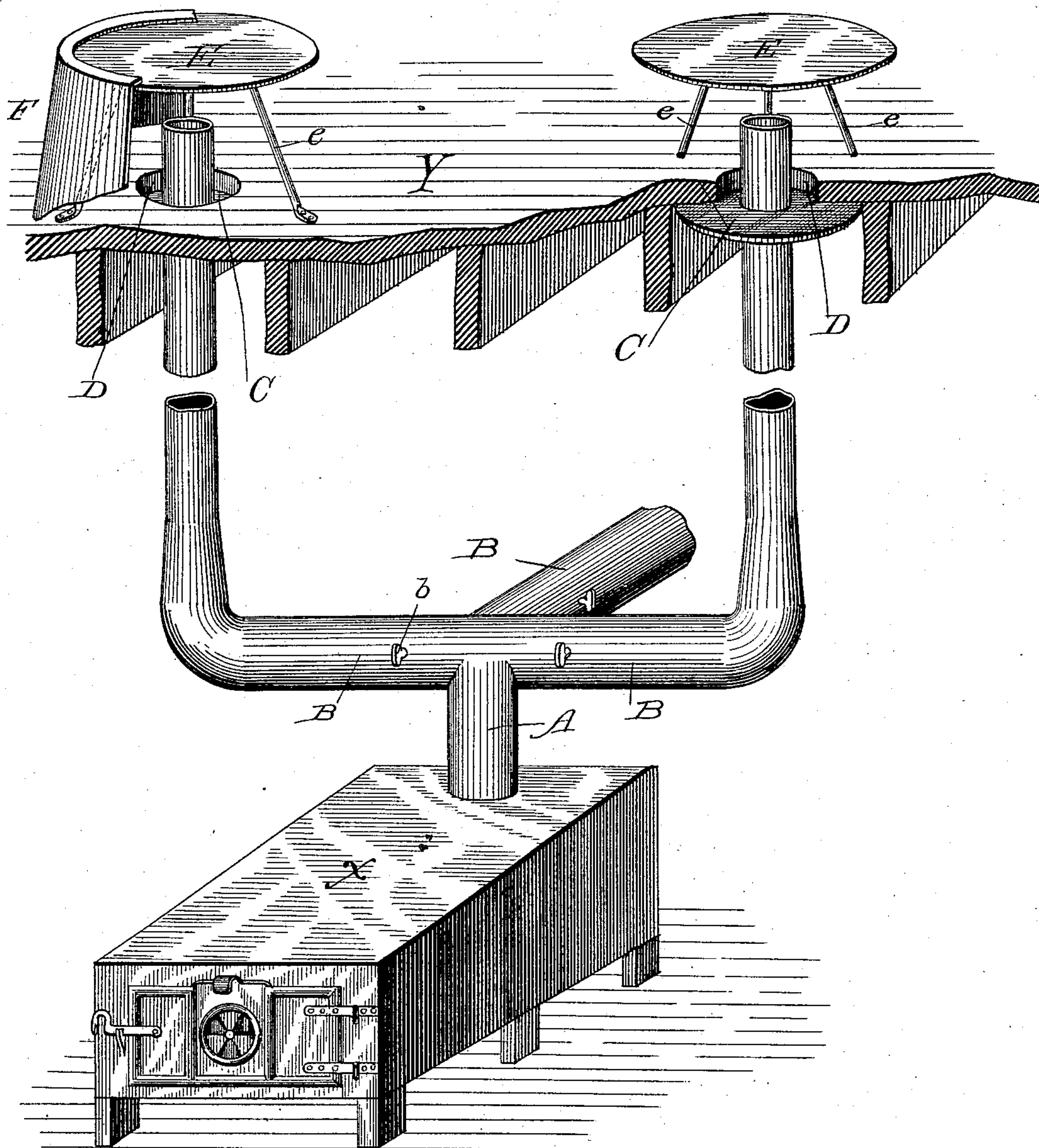
(No Model.)

N. MURPHY.

SMOKE HOUSE.

No. 324,408.

Patented Aug. 18, 1885.



Witnesses:
Chas. E. Gaylord
Arthur Johnson

Inventor:
Nicholas Murphy,
By Chas. J. Brown
Att'y

UNITED STATES PATENT OFFICE.

NICHOLAS MURPHY, OF CHICAGO, ILLINOIS.

SMOKE-HOUSE.

SPECIFICATION forming part of Letters Patent No. 324,408, dated August 18, 1885.

Application filed April 1, 1885. (No model.)

To all whom it may concern:

Be it known that I, NICHOLAS MURPHY, a citizen of the United States, residing at Chicago, in the county of Cook and State of Illinois, have invented a certain new and useful Apparatus for Drying and Smoking Meats, of which the following is a specification.

The object of my invention is to construct an apparatus wherein meats may be quickly and evenly dried or dried and smoked.

A further purpose of my invention is to so construct my said apparatus as to enable any dealer in meat, &c., to use the same by reason of its simplicity and the complete and perfect control obtained of the drying and smoking chamber.

I have illustrated my invention by the drawing accompanying this specification, in which—

X is a furnace. Y is the floor of the drying-chamber. A is a smoke and heat flue, forming a conduit between the furnace and the diverging flues B B B. B B are flues forming conduits into the smoking-chamber. *bb* are dampers in flues B B B. C is a thimble surrounding flue B.

D is a circular opening in the floor of the smoking-chamber. Opening D is made larger than flue B in case the floor of the drying and smoking chamber is of combustible material, as wood.

E E are caps placed over flue B in the drying-chamber. *eee* are legs or supports of E.

Two or more diverging flues leading into the drying and smoking chamber are attached or connected with furnace-flue A. These flues A and B B B form continuous conduits between the furnace and the drying-chamber, and the dampers *bb* in flues B B enable me to divert the whole or any portion of the current of heated air or smoke in flue A into any one or more of the diverging flues B B B, or as well, if desired, to prevent said heated air or smoke from entering into any of said diverging flues B B B.

Two or more diverging flues may be used, as stated, and in the drawing accompanying this specification I have shown a third flue, B, to indicate the manner in which additional flues B may be connected with flue A. By means of dampers *bb* in flues B B B the chamber

may be uniformly heated and the smoke evenly distributed throughout the drying and smoking chamber. The number of diverging flues B is in a manner controlled by the size of the smoking-chamber, the object being, as stated, to uniformly distribute the heat and smoke from furnace X in the drying and smoking chamber. Flues B extend a short distance into the drying and smoking chamber, as illustrated.

To more thoroughly distribute the heat and smoke currents entering said chamber through flues B B, the caps E E are placed over said flues, as illustrated, thus forcing the currents entering the chamber from said flues to take a lateral direction while near the floor of the drying-chamber. I find it extremely advantageous, in controlling the said currents and causing them to be distributed uniformly throughout the drying-chamber, for the purpose of securing a like effect upon the several articles placed therein, to use the slide or hood F in addition to the several devices heretofore described for controlling and distributing said currents.

A suitable opening or ventilator is placed in the ceiling or top of the drying-chamber. The articles to be dried or dried and smoked are then hung in the drying-chamber in the ordinary manner. A fire is then started in furnace X, the materials employed in building said fire being such as to produce heat-currents in flue A and diverging flues B B, having but little smoke therein. By means of the dampers *bb* the drying-chamber is uniformly heated, caps E E and slides or hoods F also tending to distribute said current and equalize the temperature of the drying-chamber. When the contents of the chamber are sufficiently dried, sawdust or other suitable material is thrown upon the fire in furnace X, for the purpose of producing a smoke more or less dense, as required, which is conveyed into the drying-chamber in the manner hereinbefore described, and controlled and guided, as described, by means of dampers *bb*, caps E E, &c., and slide or hood F.

I am able by the apparatus here set out and illustrated to obtain in the smoking and drying chamber any desired amount of heat and smoke equally distributed throughout said

chamber without regard to the force and direction of the wind prevailing during the operation of said apparatus.

Having thus described my invention, its
5 construction, and method of operation, what
I claim, and desire to secure by Letters Patent,
is—

In an apparatus for smoking and drying
meat, a furnace placed outside of the smoking
10 and drying chamber, having flues or conduits,

with dampers therein, leading from said furnace into said drying-chamber, in combination with caps and slides or hoods adjustable around said caps, all substantially as described, and for the purpose set forth.

NICHOLAS MURPHY.

Witnesses:

P. G. JENNINGS,
JNO. J. KERRIGAN.