

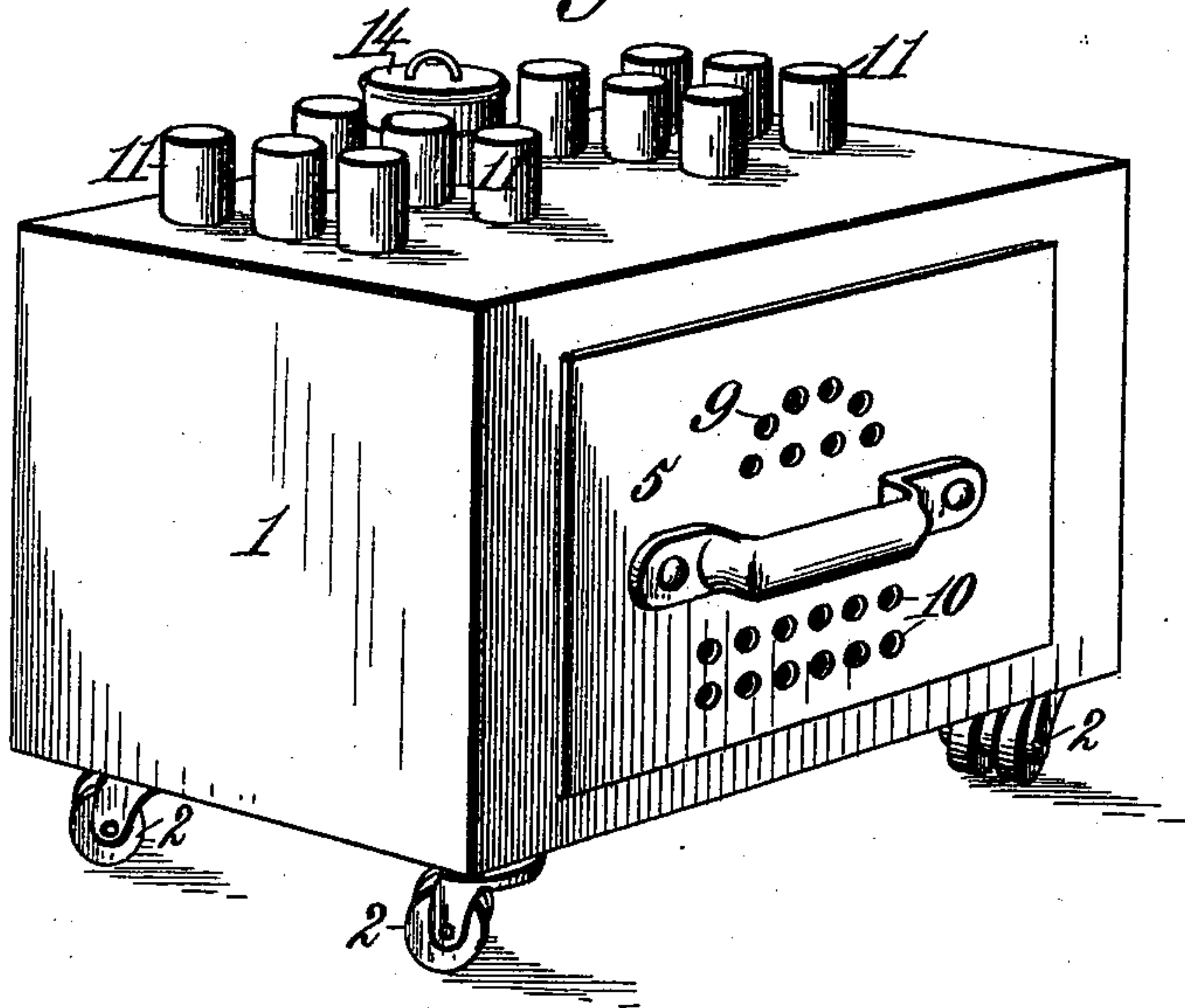
(No Model.)

J. C. PREWITT.  
MEAT SMOKING APPARATUS.

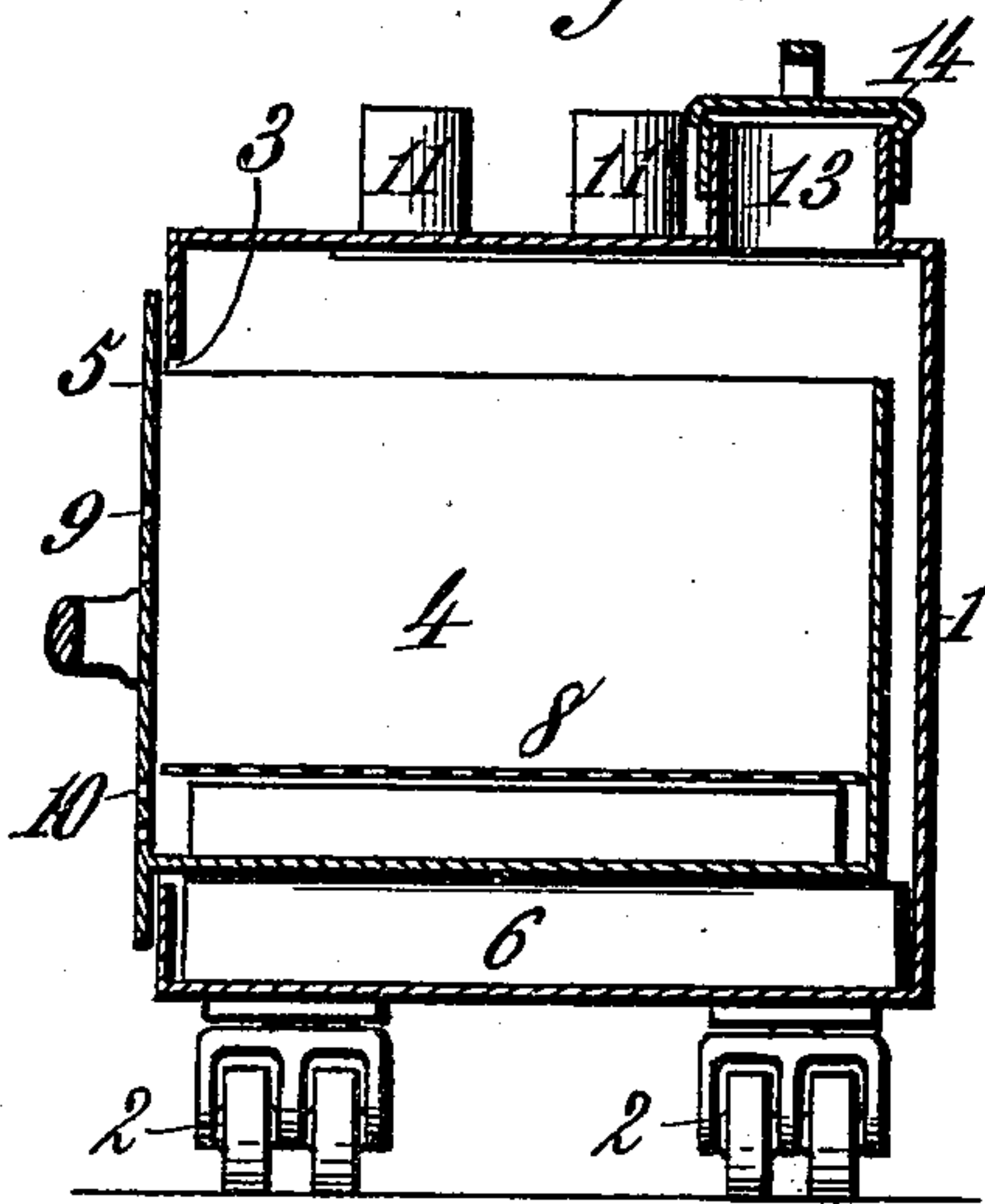
No. 549,017.

Patented Oct. 29, 1895.

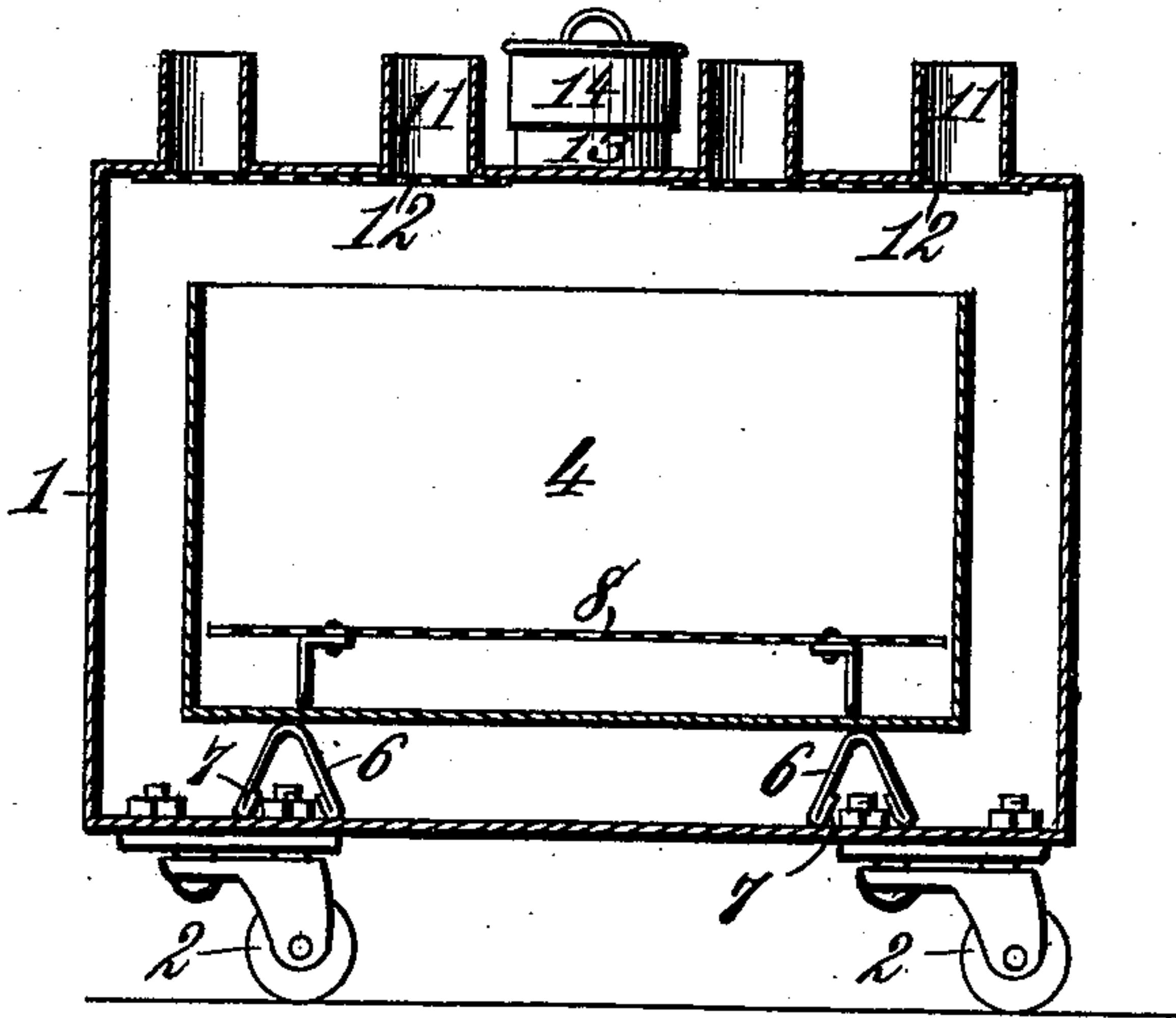
*Fig. 1.*



*Fig. 3.*



*Fig. 2.*



Witnesses:  
*Robert E. Pratt.*  
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By  
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# UNITED STATES PATENT OFFICE.

JAMES C. PREWITT, OF WINCHESTER, KENTUCKY.

## MEAT-SMOKING APPARATUS.

SPECIFICATION forming part of Letters Patent No. 549,017, dated October 29, 1895.

Application filed August 27, 1895. Serial No. 560,717. (No model.)

*To all whom it may concern:*

Be it known that I, JAMES C. PREWITT, a citizen of the United States, residing at Winchester, in the county of Clark and State of Kentucky, have invented new and useful Improvements in Meat Smoking and Drying Apparatus, of which the following is a specification.

This invention relates to meat smoking and drying apparatus, and has for its object to provide a simple, inexpensive, and efficient portable smoke-producing furnace that may be easily operated and require but slight attention.

To these ends my invention consists in the features and in the construction or arrangement of parts hereinafter described, and pointed out in the claims following the description, reference being had to the accompanying drawings, forming a part of this specification, wherein—

Figure 1 is a perspective view of my improved furnace. Fig. 2 is a longitudinal section thereof, and Fig. 3 is a transverse section of the same.

In order to enable those skilled in the art to make and use my improved apparatus, I will describe the same in detail.

Referring to the drawings, the numeral 1 indicates the furnace-casing, preferably rectangular in form and constructed of sheet metal. The casing 1 is mounted on caster-wheels 2, by means of which the furnace may be moved about with ease, as circumstances may require or convenience dictate. The front portion of the casing is provided with an aperture 3, through which is inserted the removable fire-box 4, consisting of a rectangular sheet-metal box closed at its sides and bottom, and at its front is provided with vertical flanges 5 that overlap the front wall of the casing and prevent the escape of smoke between the fire-box and the edges of the aperture 3. Resting upon the bottom of the casing 1 are two removable supports 6, each consisting of an inverted V-shaped strip of metal turned up at its lower edges, as at 7, to impart strength and rigidity to the support. The supports 6 rest loosely upon the bottom of the casing and may be removed and replaced at pleasure.

Within the fire-box 4 is arranged a forami-

nous metallic plate 8, of a size and shape to fit easily within said box, and to the bottom of said plate are riveted two L-shaped metallic strips that rest upon the bottom of the fire box 3 and form supports for the plate 8 and serve to maintain it the proper distance above the fire-box bottom.

The front wall of the fire-box is provided with two series 9 and 10 of small apertures, respectively arranged above and below the plate 8, and constitute draft-openings for furnishing air in limited quantities above and below the plate on which the fuel rests.

The top of the casing 1 is provided with a number of perforations, over each of which is riveted a short tubular flue 11, open at both top and bottom and secured to the under side of the said top in such manner as to cover the lower ends of the flues 11 is a foraminous plate or plates 12 of sheet metal. A large flue 13 is arranged in the top of the casing and has an unobstructed communication with the interior of the casing and is provided with a removable cap or cover 14.

The operation of my improved device will be readily understood.

The device is designed to be placed upon the floor of a smoke-house or a compartment in which are placed the meats which it is designed to smoke and dry, and being mounted on caster-wheels, as described, may very readily and easily be moved to the desired position.

The fuel is placed upon the foraminous plate 8 within the fire-box 4, and the latter is then pushed within the casing 1, where it rests upon the supports 6 above the bottom of the casing. Before igniting the fuel the cap 14 is removed from the large flue 13, and to cause the sure and rapid kindling of the fire the fire-box is preferably partially withdrawn from the casing. After the fire has burned up sufficiently the fire-box is pushed into the casing, and if it is desired to smoke the meat slowly the cap 14 is placed over the flue 13. The small apertures 9 and 10 in the front wall of the fire-box will admit air in limited quantities to the interior of said box above and below the plate 8 to support a slow combustion of the fuel, the smoke escaping through the small flues 11 into the smoking-compartment. The foraminous plates 12,



while permitting the free egress of smoke from the furnace, will prevent the escape therefrom of sparks and the like, thus rendering the use of the apparatus perfectly safe.

5 By providing the furnace with a number of small flues in the manner described, the smoke will be diffused and evenly distributed throughout the smoking-compartment and the action of the charge of fuel will be uniform.  
10

By supporting the fire-box upon the supports 6, as shown, the box is raised above the bottom of the casing and the latter is prevented from becoming unduly heated, and  
15 the space between the sides of the fire-box and casing operates to produce the same result.

When it is desired to treat the meats quickly, the cap 14 may be removed from the flue 13, permitting the entire volume of smoke  
20 and heat from the fuel to escape from the furnace rapidly.

The furnace constructed as above described is well adapted for burning vegetable fuel of any kind.

25 Having described my invention, what I claim is—

1. In a meat smoking and drying furnace, the combination with the casing and its contained fire-box, of a plurality of flues arranged  
30 in the top of the casing and a foraminous plate arranged at the lower end of said flues, substantially as described.

2. In a meat smoking and drying furnace, the combination with the casing and its contained fire-box, of a plurality of small flues ar-  
35

ranged in the top of the casing, a foraminous plate arranged across the lower ends of said flues, and a large flue arranged in said top and having an unobstructed communication  
40 with the interior of said casing and a removable cap or cover for said flue, substantially as described.

3. In a meat smoking and drying furnace, the combination with a casing having a plurality of flues arranged in the top thereof, of  
45 a fire-box arranged to slide in and out of said casing, and consisting of a rectangular box open at its top and having a perforated front wall and imperforate sides, back and bottom, and a foraminous plate arranged in said fire-  
50 box and provided upon its under side with supports adapted to rest on the bottom of the box, substantially as described.

4. In a meat smoking and drying furnace, the combination with a casing having a plu-  
55 rality of flues arranged in the top thereof, of removable supports adapted to rest upon the bottom of said casing and each consisting of inverted V-shaped metallic plates having lower upturned edges, and a fire-box arranged  
60 to slide in and out of said casing and resting upon said supports, substantially as described.

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

JAMES C. PREWITT.

Witnesses:

W. A. PRICE,  
C. H. BUSH.