

No. 652,531.

Patented June 26, 1900.

L. H. CARLSON.  
SMOKE DEVICE FOR CURING MEATS.

(Application filed Oct. 4, 1899.)

(No Model.)

Fig. 1.

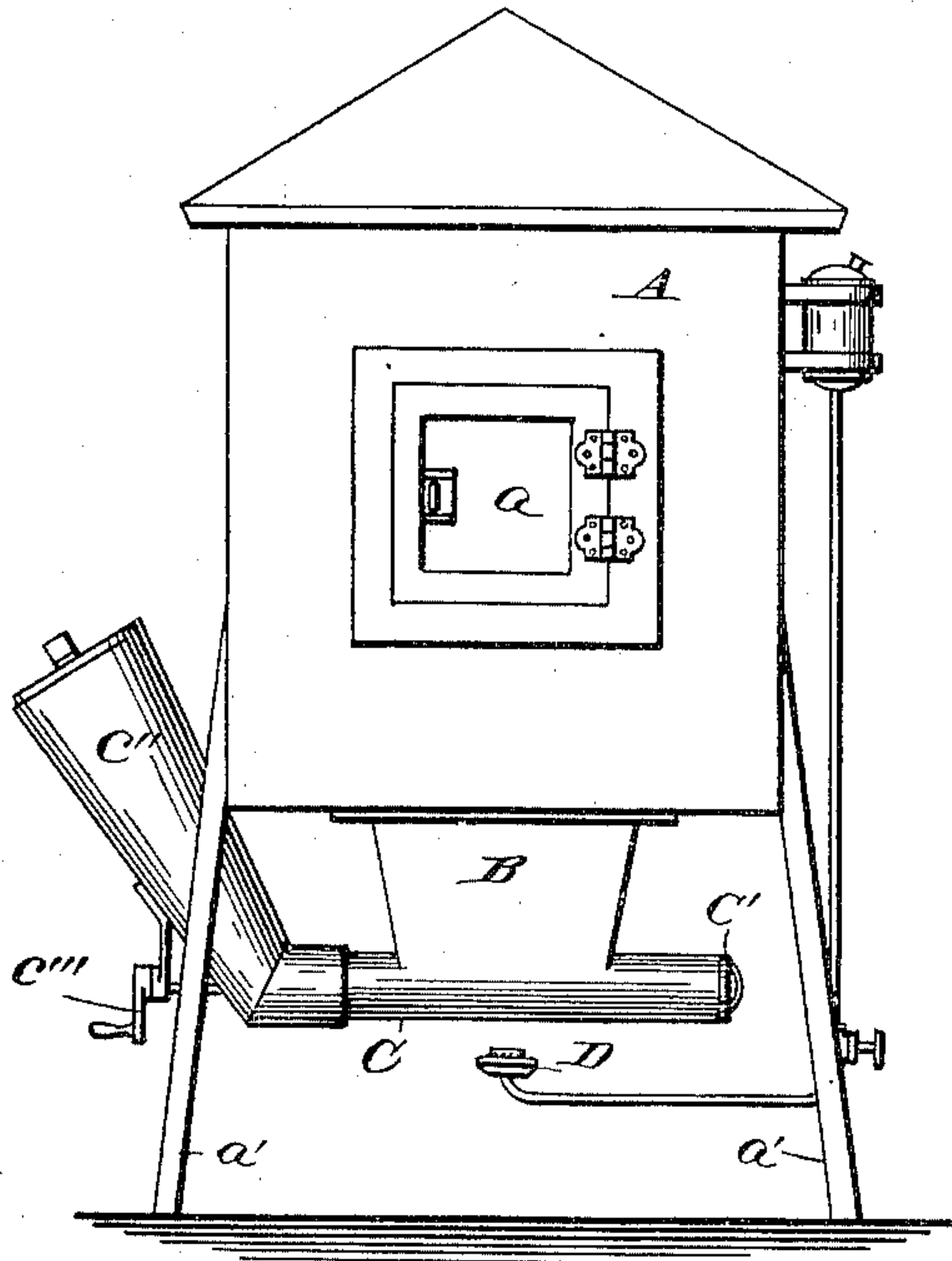


Fig. 2.

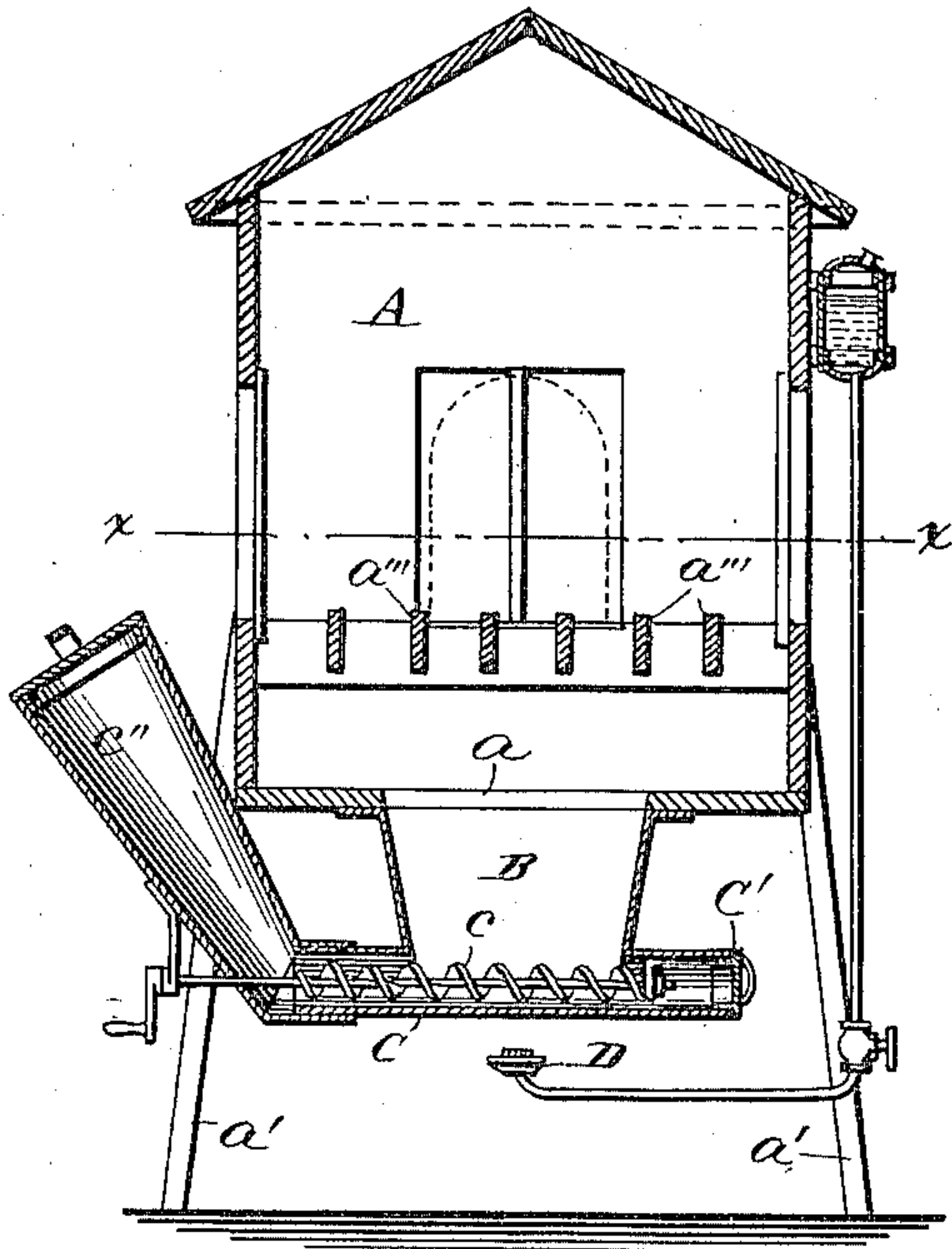
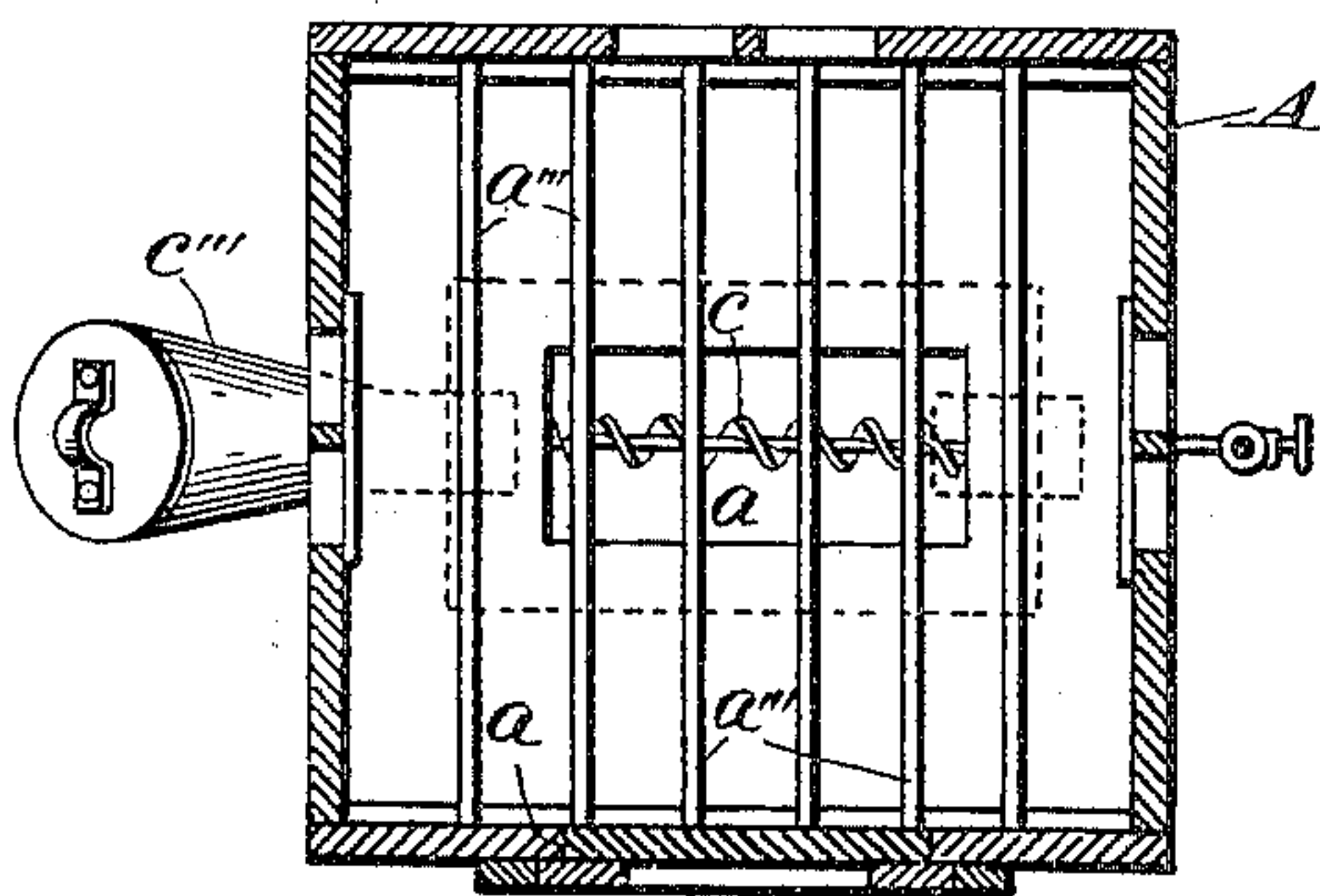


Fig. 3.



Witnesses:  
Mabel R. Copas.  
Mary O. Fay.

Inventor:  
Lars Henning Carlson  
By W. L. Fay his Atty.

# UNITED STATES PATENT OFFICE.

LARS HENNING CARLSON, OF LORAIN, OHIO.

## SMOKE DEVICE FOR CURING MEATS.

SPECIFICATION forming part of Letters Patent No. 652,531, dated June 26, 1900.

Application filed October 4, 1899. Serial No. 732,473. (No model.)

*To all whom it may concern:*

Be it known that I, LARS HENNING CARLSON, a citizen of the United States, residing at Lorain, in the county of Lorain and State of Ohio, have invented a new and useful Device for Smoking Meats, of which the following is a specification.

The object of my invention is to provide a cheap and convenient method of curing meats or having noxious vapors of combustion brought in contact with the meats while being cured and at the same time be simple and inexpensive in its operations. I attain the object of my invention by means of the mechanism illustrated in the accompanying drawings, in which—

Figure 1 is a front elevation of my device; Fig. 2, a cross-cut sectional view of Fig. 1, and Fig. 3 a plan sectional view of Fig. 2 on the dotted lines *x x*.

Similar letters refer to similar parts throughout the several views.

A represents a box or receptacle of suitable size for receiving the meat, which is made sufficiently tight to retain smoke. It is provided with a door *a* and may be provided with legs *a' a'* or other supports for raising same any desired height from the floor or ground. Underneath the bottom and secured to said part A is an inverted-cone or hopper shaped flue B, the upper end opening into an opening *a''*, provided in the floor of the box part A, and the lower end connected with and secured to a combustion tube or device for fuel C, consisting, preferably, of a metallic tube with the upper side cut away where same passes through the flue B. Inside of the part C may be constructed a conveyer *c* for conveying fuel through the tube C and removing ashes or charred fuel as desired. A cap *C'* may be provided for closing one end of the tube C when desired, and a hopper *c''* attached to the other end for more conveniently introducing

or feeding fuel into the tube C. A crank-shaft *c'''* may be attached to the conveyer *c* for more conveniently operating same.

Centrally underneath the flue B and below and outside of the tube C may be arranged any suitable heating device, as a lamp, gas-jet, gasoline-burner D, or furnace of any kind that will furnish the amount of heat desired. Sawdust is preferably used in the fuel-tube C for producing smoke.

*a'''* represents cross-bars on which the meat to be cured may be laid, or other well-known devices may be used for holding the meat in proper situation.

The operation of my invention is as follows, to wit: The meat to be cured is placed in the box A, the fuel-tube C and hopper *c''* filled with wood-sawdust, and heat applied underneath the central part of said fuel-tube of sufficient intensity to make the sawdust within said tube smolder and smoke, as desired, and which can in a measure be regulated by adjustment of the cap *C'*. Whenever the fuel is sufficiently consumed to be inefficient, the ashes and charred parts can be removed by means of the conveyer *c* and at the same time a fresh supply brought over the heated portion of tube C to be converted into smoke and said operations continued so long as may be necessary.

Having fully described my invention and its operations, what I claim as new, and desire to secure by Letters Patent of the United States, is—

The combustion-tube C provided with the conveyer *c* whereby the fuel may be fed through same and the ashes and charred fuel removed in combination with the box A connected by means of the flue B, all as above set forth and substantially as described.

LARS HENNING CARLSON.

Witnesses:

F. M. STEVENS,  
MABEL R. COPAS.