

V. MOLITOR.

SMOKE HOUSE.

APPLICATION FILED DEC. 29, 1909.

959,780.

Patented May 31, 1910.

2 SHEETS—SHEET 1.

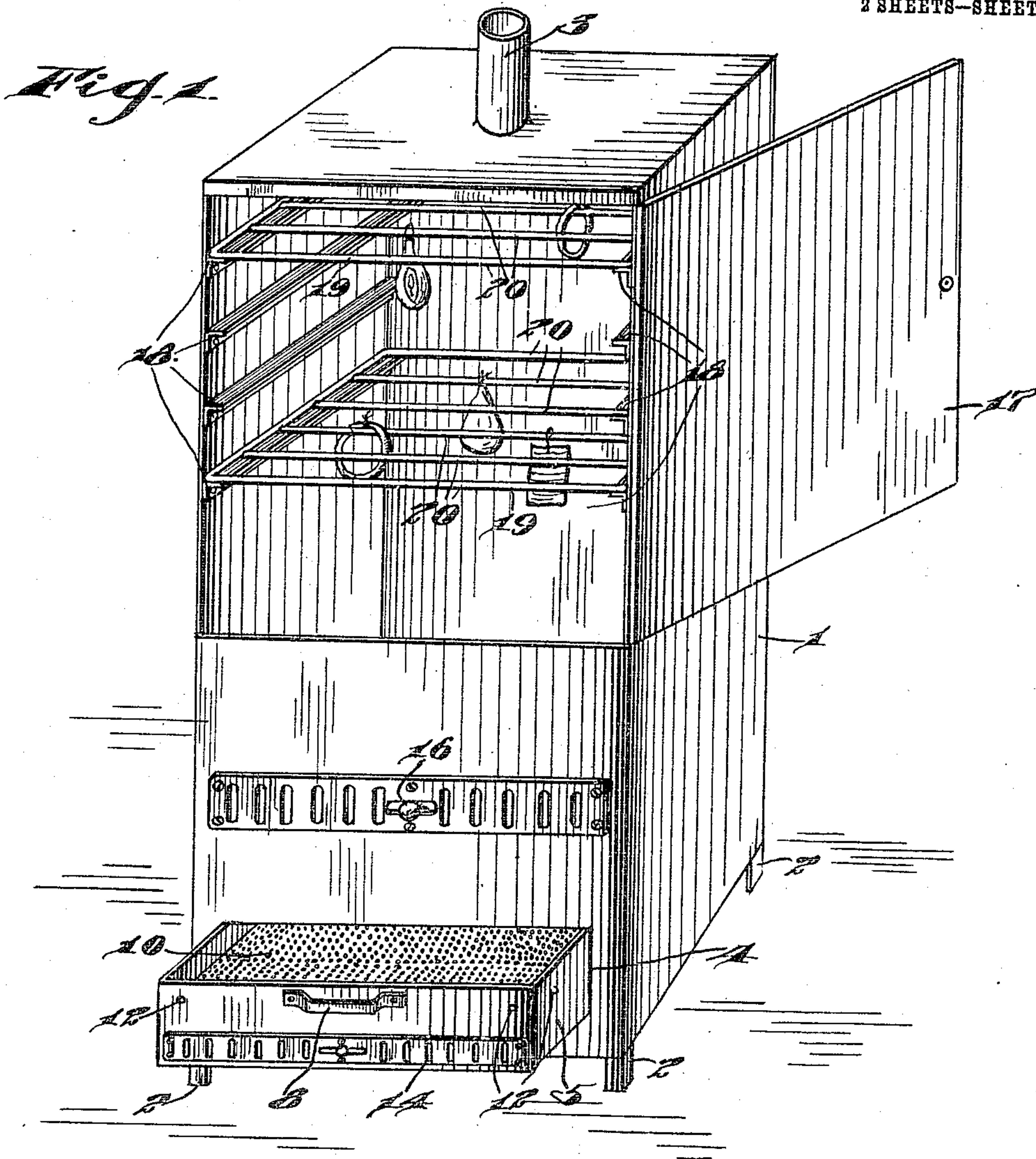
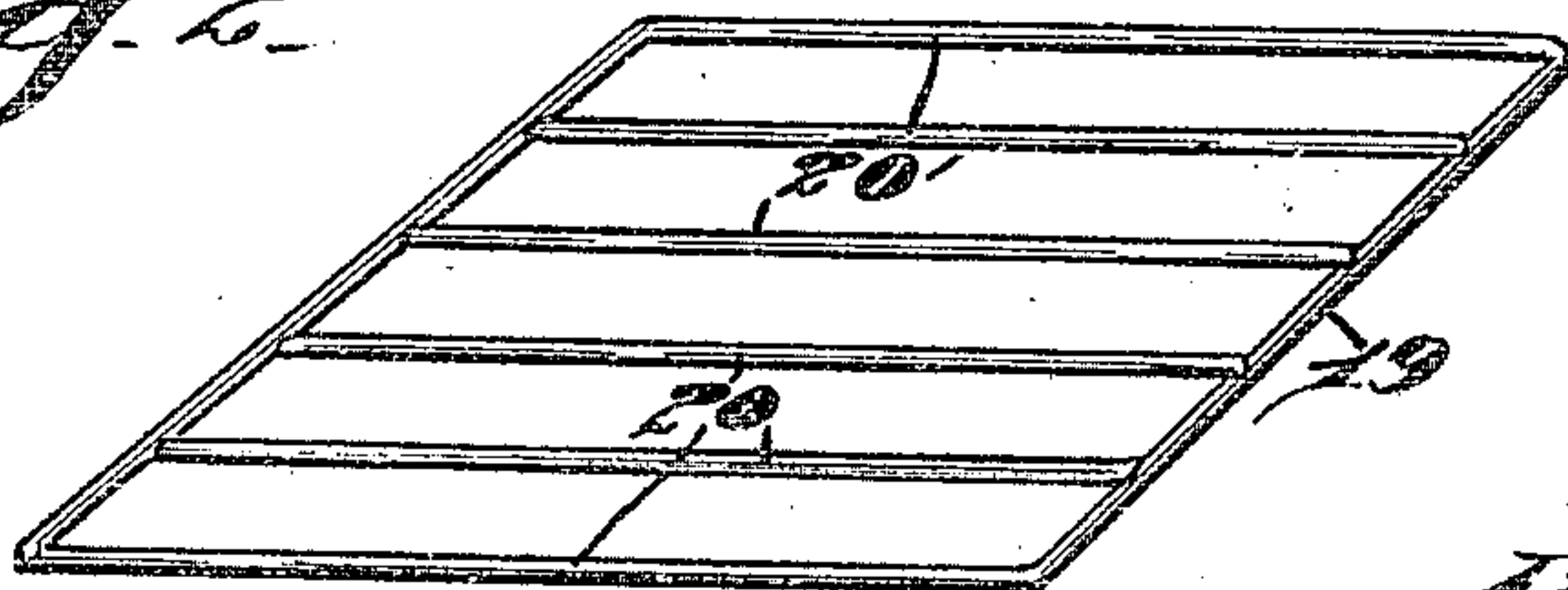


Fig. 2



Witnesses

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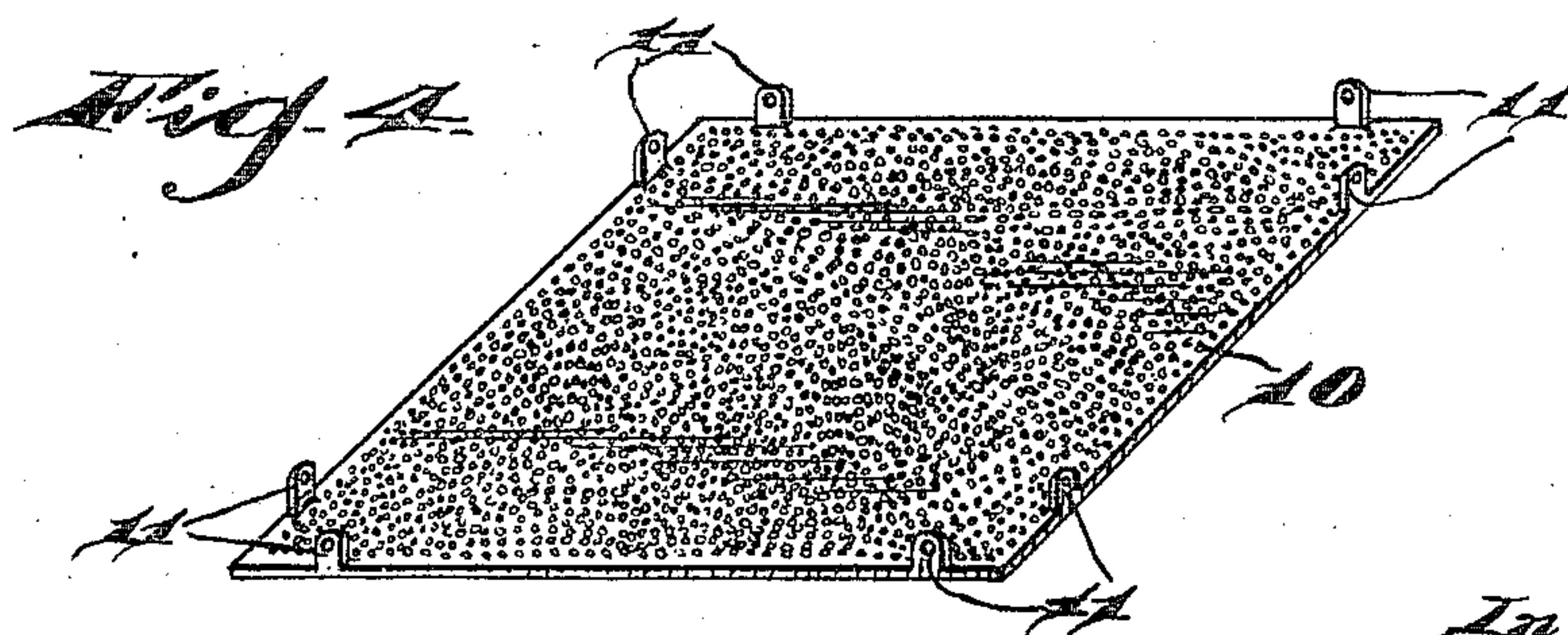
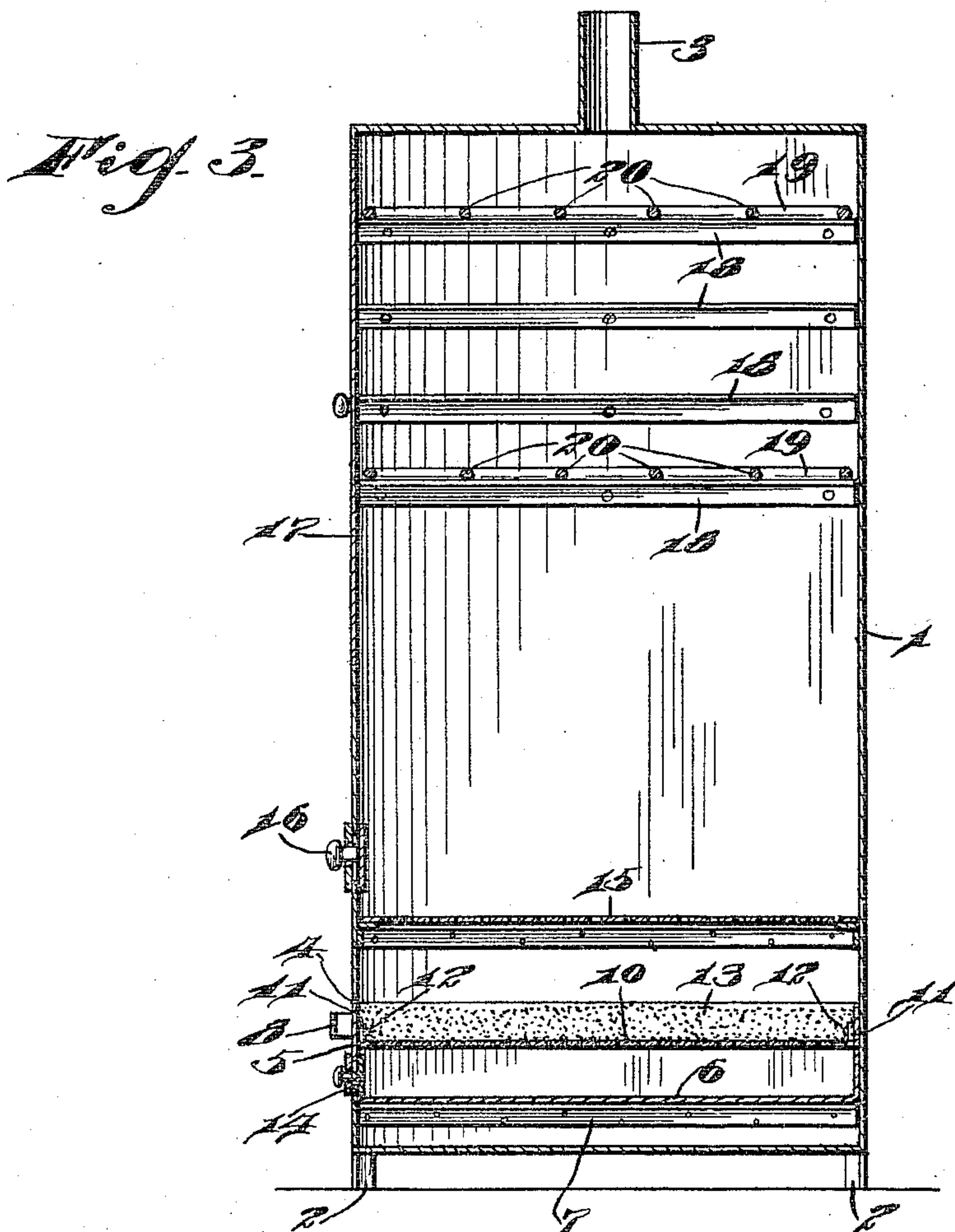
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UNITED STATES PATENT OFFICE.

VICTOR MOLITOR, OF SWEDESBORO, NEW JERSEY.

SMOKE-HOUSE.

959,780.

Specification of Letters Patent.

Patented May 31, 1910.

Application filed December 29, 1909. Serial No. 535,462.

To all whom it may concern:

Be it known that I, VICTOR MOLITOR, a citizen of the United States, residing at Swedesboro, in the county of Gloucester and State of New Jersey, have invented certain new and useful Improvements in Smoke-Houses, of which the following is a specification.

My invention relates to improvements in smoke houses, the object of the invention being to provide a simple construction of apparatus which can be readily used by individuals, and which may be moved from place to place when the owner moves from house to house, thus saving him the expense of building a smoke house at each place of residence.

A further object is to provide an improved smoke house of this character in which saw dust or other material to be burned is supported in a removable drawer at the lower end of the apparatus, and which is therefore capable of ready access at all times.

A further object is to provide an apparatus of this character with an improved arrangement of drafts, so as to not only permit a slow combustion of saw dust or other fuel, but also maintain a circulation of air through the apparatus so that it may be used as a storage house for the meat after it has been smoked.

With these and other objects in view, the invention consists in certain novel features of construction, and combinations and arrangements of parts, as will be more fully hereinafter described and pointed out in the claims.

In the accompanying drawings: Figure 1 is a perspective view illustrating my improvements. Fig. 2 is a perspective view of one of the meat supporting racks removed. Fig. 3 is a view in vertical section, and Fig. 4 is a detail perspective view of the perforated grate plate of the drawer detached.

My improved smoke house comprises a casing 1 of general rectangular form, supported upon suitable feet 2, and provided at its upper end with a smoke pipe 3 to convey the smoke to a chimney or other point of exit.

In the front of casing 1 an opening 4 is provided for the entrance and exit of a fire

box drawer 5, which latter is of general rectangular form, having a closed bottom 6 and adapted to slide in and out the casing on suitable angle irons 7. This drawer 7 is provided at its outer end with a handle 8, and a perforated metal plate or grate 10 is secured in the drawer at a point removed from the bottom thereof, and while this grate plate may be secured in various ways, I have shown it provided with perforated ears 11, to be secured by bolts or screws 12 to the side walls of the drawer. By positioning this grate 10 above the bottom, not only is an ash pit provided below, but a chamber is formed for the air to enter and pass up through the saw dust, or other suitable material 13, on top of plate 10, so as to allow the proper draft for combustion. In the front end of the drawer and communicating with the space below the plate 10 is a slide damper 14, so that by regulating this slide damper the proper draft may be had.

In casing 1 at a point above the drawer 5, a perforated plate 15 is secured through which the smoke passes freely, but this perforated plate is adapted to catch any meat which might fall and prevent its being burned.

In the front wall of the casing 1, at a point above perforated plate 15, a slide damper 16 is located, and this slide damper allows a circulation of air up through the casing to decrease the draft on the products of combustion, and by regulating this draft and damper 14, just the proper draft may be had.

The upper portion of the front of casing 1 is open and is normally closed by a hinged door 17, and to the side walls of the casing back of this opening, a series of angle irons 18 are secured and adapted to support racks 19, the racks being removably supported upon the angle irons 18, permitting them to be adjusted in accordance with the amount and sizes of the pieces of meat to be smoked, it being understood that the meat is to be hung upon the rods 20 of the racks 19, as shown most clearly in Fig. 1.

The operation is as follows: After the meat is suspended upon the racks 19 and door 17 closed, the drawer 5 is drawn out and saw dust 13 is placed in the inner drawer on top of perforated plate 10. This saw

dust is ignited, and the drawer pushed in, damper 14 being left open. As the saw dust burns, the smoke will rise through the perforated plate 15 thoroughly envelop the meat in the casing and pass out through the pipe 3. By regulating this damper 14 and damper 16 above, just the proper draft may be had. After the meat has been thoroughly smoked, the damper 16 is left wide open, so as to permit a free circulation up through the casing and out of the pipe 3, so as to prevent an accumulation of moisture within the casing and thereby permit the use of the casing as a storage house for meat after the meat has been smoked, and this is a point of great value in a device of this kind, as it not only enables the meat to be smoked, but provides a storage house for the same after it is smoked.

Various slight changes might be made in the general form and arrangement of parts described without departing from my invention, and hence I do not restrict myself to the precise details set forth, but consider myself at liberty to make such changes and alterations as fairly fall within the spirit and scope of the appended claims.

Having thus described my invention what

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

1. In a smoke house, the combination with a rectangular casing, of a sliding drawer in the lower end of the casing, a damper in the front of the drawer at the lower portion thereof, a perforated plate secured in the drawer, parallel with the bottom of the drawer, and located at a point above the damper, substantially as described.

2. In a smoke house, the combination with a rectangular casing, of a sliding drawer in the lower end of the casing, a damper in the front of the drawer at the lower portion thereof, a perforated plate secured in the drawer, parallel with the bottom of the drawer and located at a point above the damper, and a combined damper and ventilator in said casing above the drawer, substantially as described.

In testimony whereof I have signed my name to this specification in the presence of two subscribing witnesses.

VICTOR MOLITOR.

Witnesses:

BEATRICE HERMAN,
CHAS. E. POTTS.