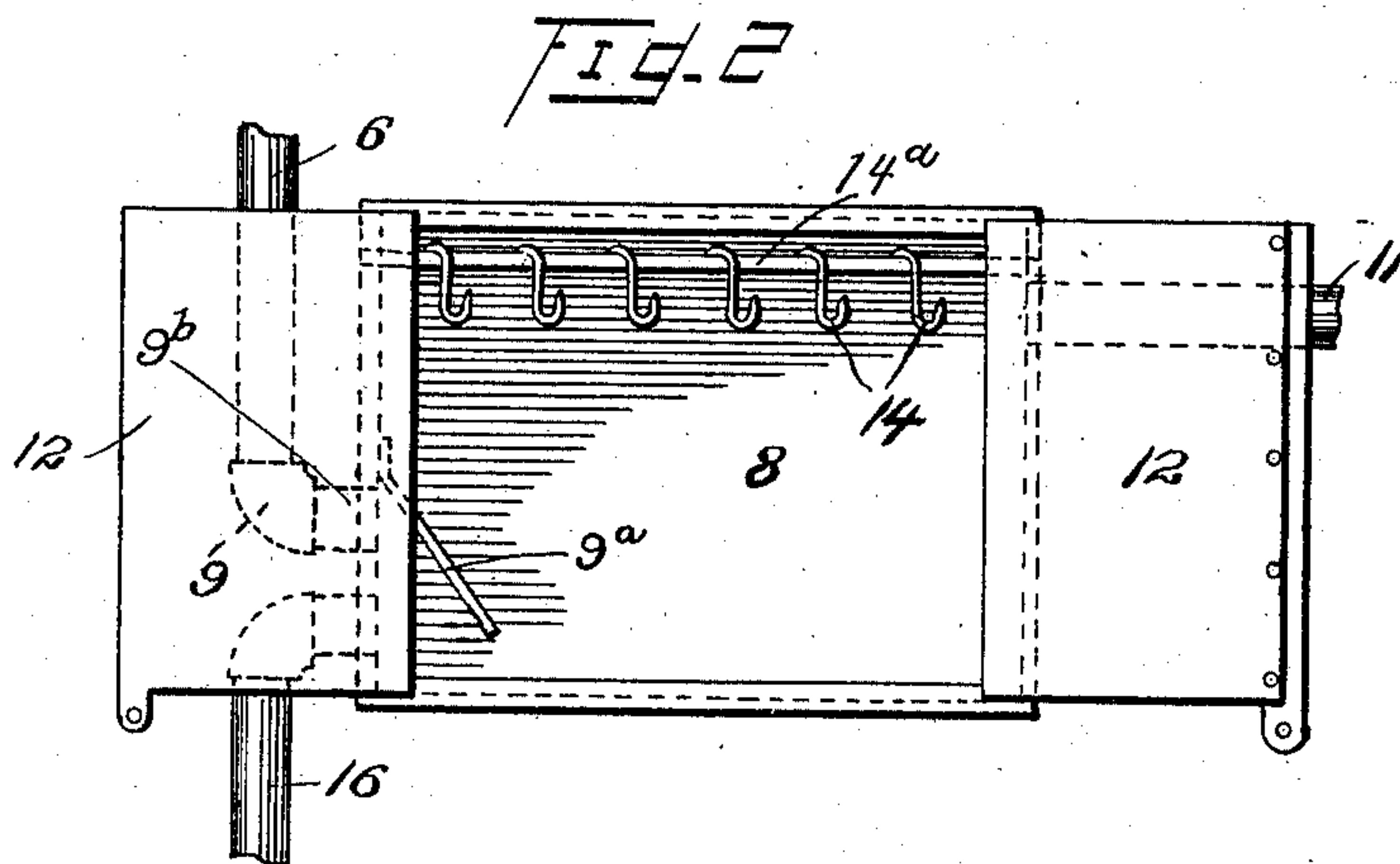
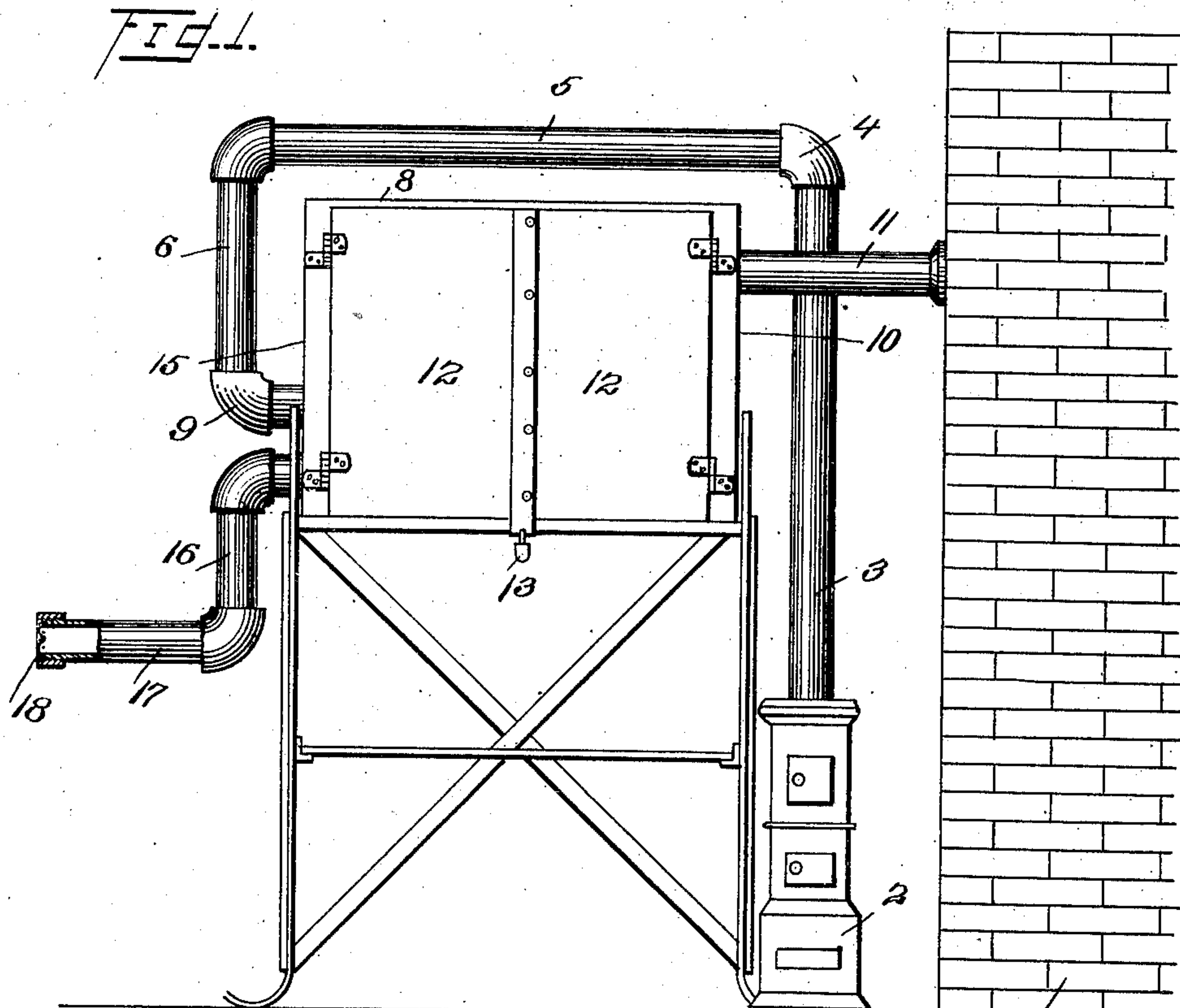


M. HEINEMANN.
MEAT SMOKING DEVICE.
APPLICATION FILED JUNE 15, 1910.

986,566.

Patented Mar. 14, 1911.

2 SHEETS-SHEET 1.



Witnesses
R. C. Co
W. Moore

By

M. Heinemann
D. Swift & Co

Attorneys

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FIG. 3.

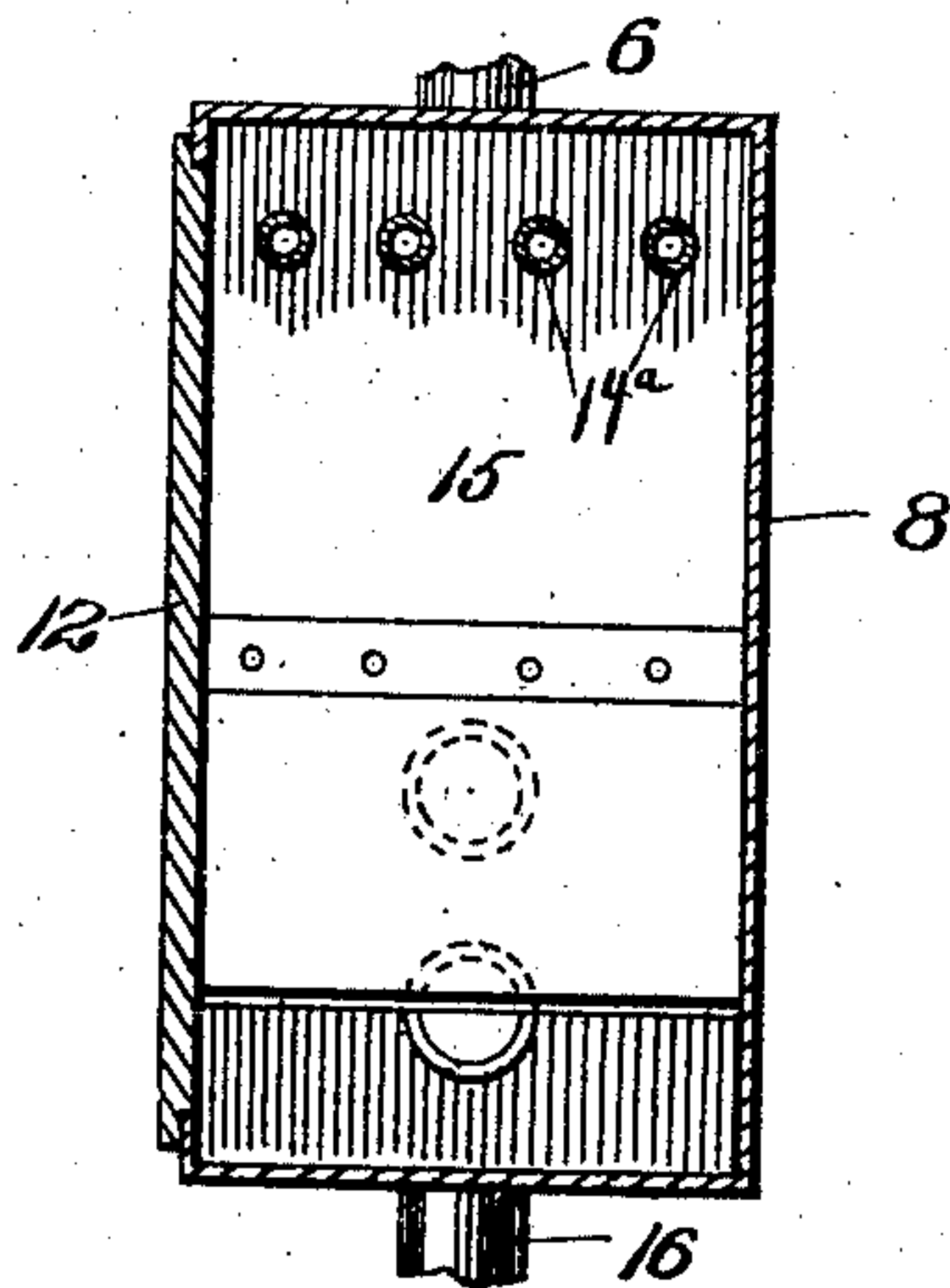
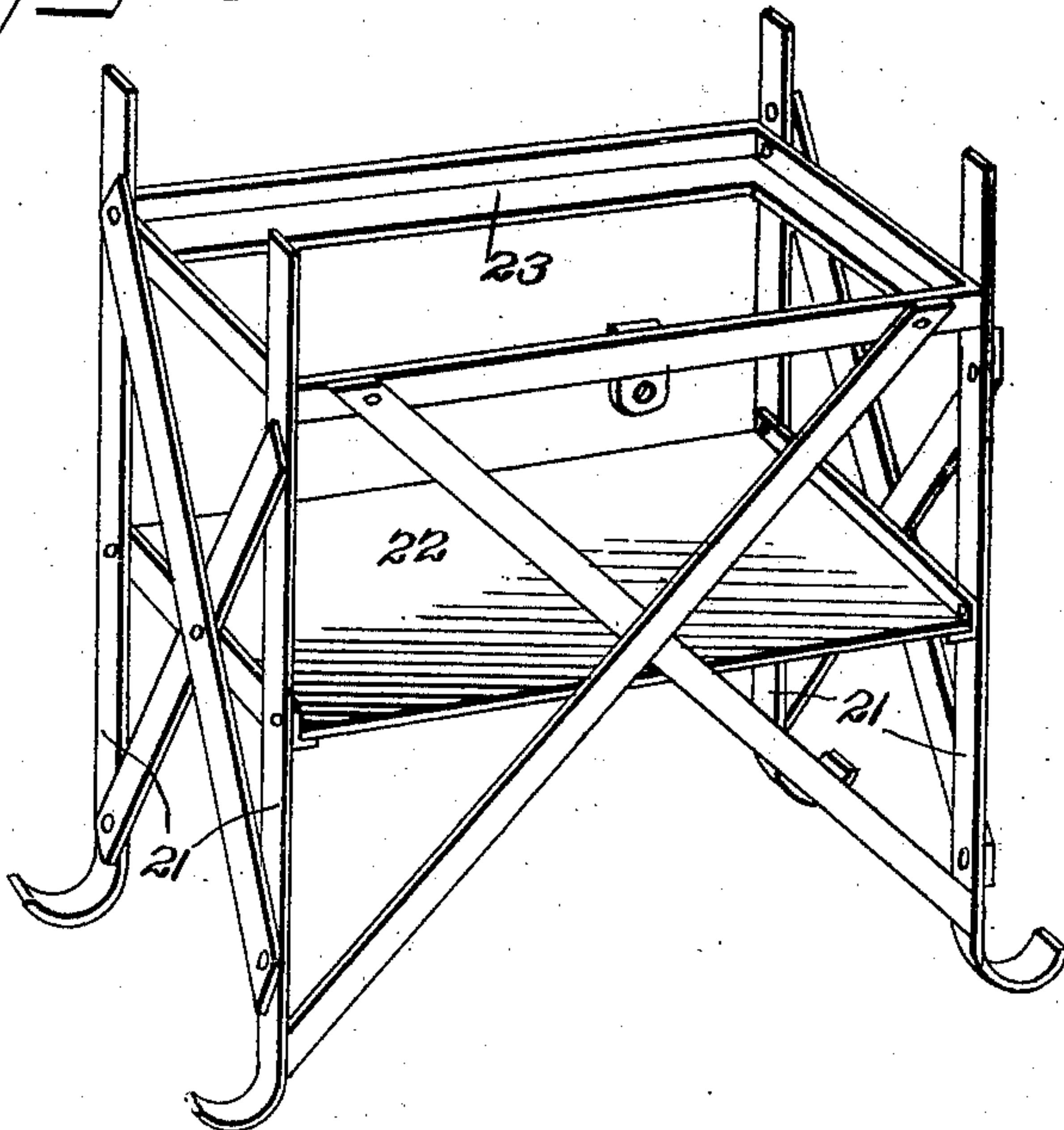


FIG. 4.



Witnesses
P. C. Cox
W. Moore

By

Inventor
M. Heinemann
D. Swift & Co.

Attorneys

UNITED STATES PATENT OFFICE.

MORRIS HEINEMANN, OF APPLETON, WISCONSIN.

MEAT-SMOKING DEVICE.

986,566.

Specification of Letters Patent.

Patented Mar. 14, 1911.

Application filed June 15, 1910. Serial No. 567,108.

To all whom it may concern:

Be it known that I, MORRIS HEINEMANN, a citizen of the United States, residing at Appleton, in the county of Outagamie and State of Wisconsin, have invented a new and useful Meat-Smoking Device; and I do hereby declare the following to be a full, clear, and exact description of the invention, such as will enable others skilled in the art to which it appertains to make and use the same.

This invention relates to improvements in meat smoking devices and embraces the construction of a device adapted to be connected to a small house stove and provided with an air intake whereby fresh air may be fed to the meats arranged in the device.

The leading object of the invention is the construction of a simple device for smoking meat which may be connected to the stove pipe of a stove and which is provided with an air intake, having a filter thereon, whereby fresh air will be mixed with the smoke passing through the device.

With the above and other objects in view the invention comprises certain combinations, constructions and arrangements of parts, clearly described in the following specification and clearly illustrated in the accompanying drawings, wherein—

Figure 1 is a side elevation showing the device in operative connection with a heating stove and with the draft chimney thereof, Fig. 2 is a front elevation of the containing box or oven with the door open, Fig. 3 is a section of the same, Fig. 4 is a detail perspective view of a supporting stand.

Referring to the accompanying drawings which are prepared for illustrative purposes only, 1 denotes a brick chimney and 2 a suitable wood stove. The stove 2 is provided with a smoke pipe 3 which is provided with an elbow 4 on its upper end. A pipe 5 connects with the elbow 4, and said pipe 5 is suitably supported from the ceiling or from the chimney 1. The outer end of the pipe 5 is provided with a depending pipe 6, which is connected with the oven or box 8 by the elbow 9.

The box or oven 8 is connected at its end wall 10 to the chimney 1 by the horizontal pipe 11. This box or oven is provided with suitable doors 12, whereby the same may be completely closed to prevent the escape of smoke, and the doors are held locked by the

lock 13. A series of hooks 14 are suspended on the ceiling or upper wall of the box or oven 1. The end wall 15 of the box or oven is provided with a depending air intake pipe 16, which terminates in a mouth piece 17, on which an air filter 18 is mounted.

Smoke passing through the vertical pipe 3 of the wood stove 2 will be conducted by the elbow 4 to the pipe 5, through which the smoke, and heat, of the stove will pass to the pipe 6 and thence through the elbow 9 to the box or oven, from which it will escape to the chimney 1 by the discharge pipe 11. The smoke flowing through the box or oven will create a draft by which air will be sucked into the box or oven through the air filter 18, whereby a fresh supply of air will be furnished to the meats and oven.

The pipes 3 and 11 may be connected by a joint 19, which is preferably provided with a damper 20, whereby the smoke and heat may be prevented from flowing through the oven and the connecting pipes. In this way the oven may be used as a heater or container for utensils or dishes.

The oven may be supported on a portable stand consisting of end legs 21, a platform or shelf 22, a railing 23 and suitable connecting braces.

Arranged within the oven at one end thereof near the bottom, and upon an angle is a baffle plate 9^a, which deflects the smoke passing through the smoke intake 9^b into the path of the passage of air, which enters the oven through the air intake 16, in order to permit the air and the smoke to more thoroughly mix. In this way the air acts as a suction medium for the smoke. The pipes 14^a, from which the hooks 14 are suspended extend through the oven, and open to the atmosphere, in order to allow a circulation of air through them, thus holding the smoke in the oven at a uniformity.

Having described my invention I claim:—

1. In a meat smoking device, an oven including a smoke intake at one end and an outlet at the other end near the top, an air intake located immediately below the smoke intake, and a baffle plate arranged at an angle and partially over the smoke intake and air intake so as to deflect the intake of smoke into the path of the intake of air, thereby permitting the air to more thoroughly mix with the smoke.

2. In a meat smoking device, an oven including a smoke intake, an outlet, and an

air intake below the smoke intake; the oven
having extending transversely thereof a plu-
rality of hollow pipes opening to the atmos-
phere, in order to allow air to circulate
5 through them, the pipes constituting means
to hold the temperature of the smoke at a
uniformity, and a plurality of hooks car-
ried by said pipes.

In testimony whereof I have signed my
name to this specification in the presence of 10
two subscribing witnesses.

MORRIS HEINEMANN.

Witnesses:

F. J. ROONEY,
E. G. DIX.

Copies of this patent may be obtained for five cents each, by addressing the "Commissioner of Patents.
Washington, D. C."
