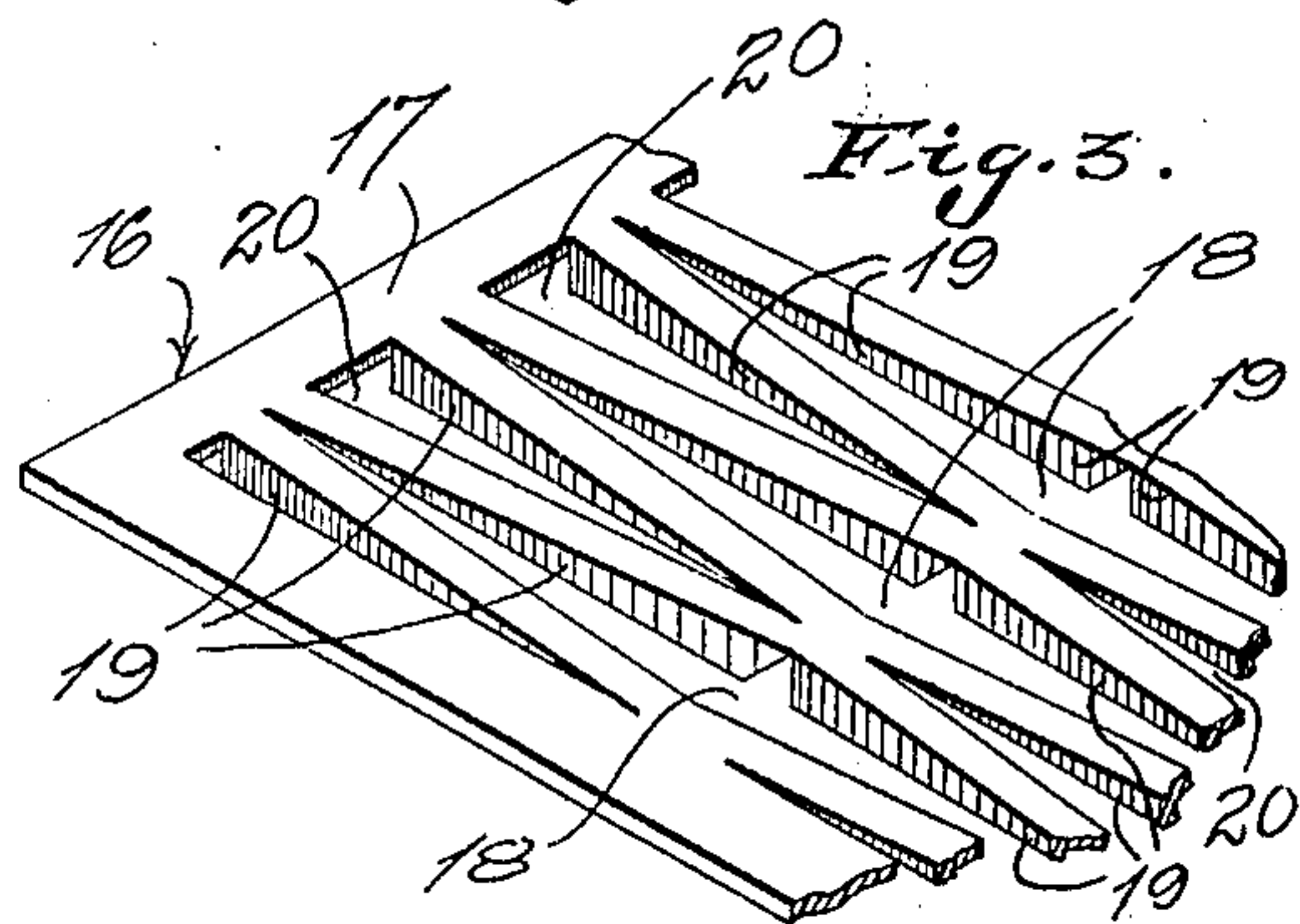
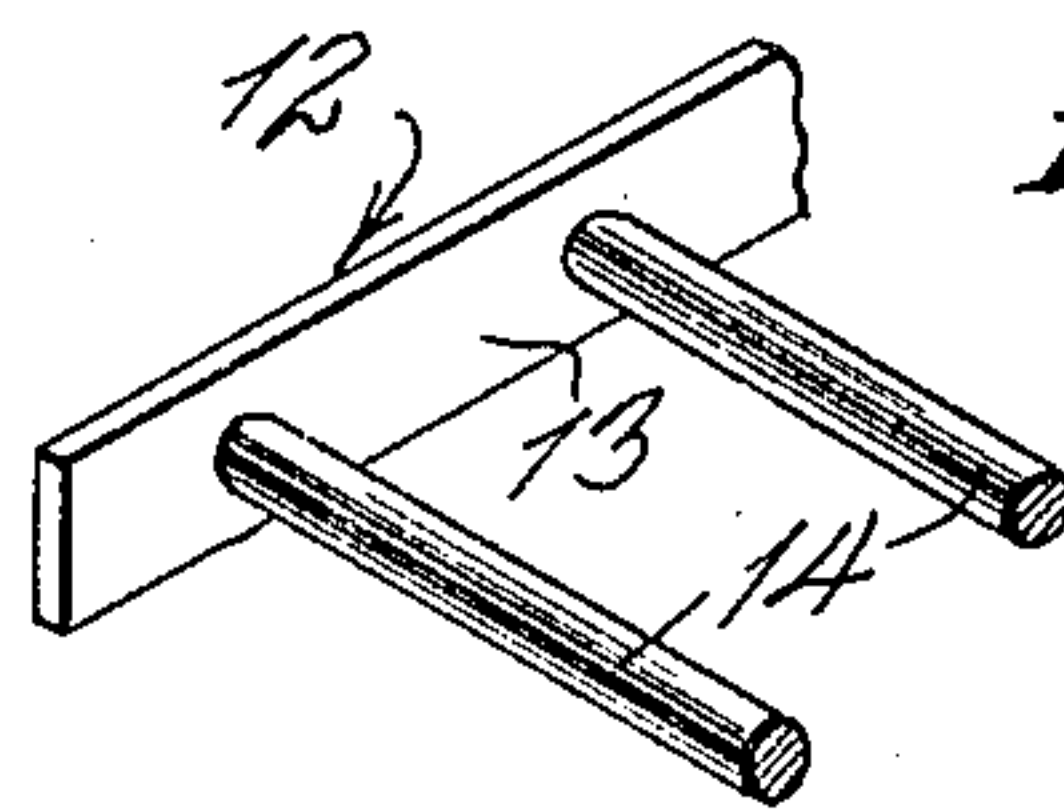
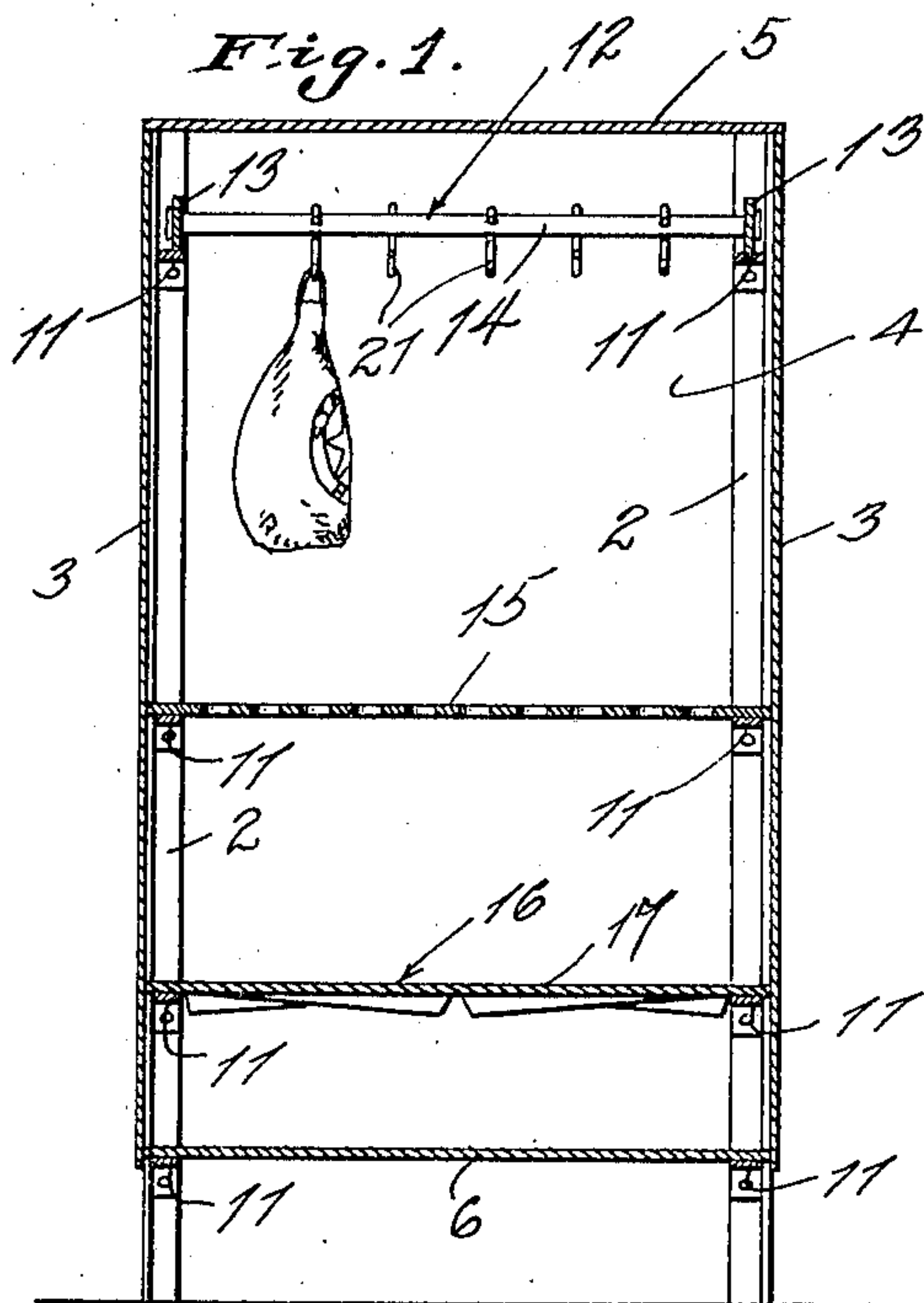


A. KIBUZINSKI.
 GRATE FOR MEAT SMOKERS.
 APPLICATION FILED MAR. 23, 1918.

1,298,351.

Patented Mar. 25, 1919.



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UNITED STATES PATENT OFFICE.

ALEKSANDER KIBUZINSKI, OF HARTFORD, CONNECTICUT.

GRATE FOR MEAT-SMOKERS.

1,298,351.

Specification of Letters Patent.

Patented Mar. 25, 1919.

Application filed March 23, 1918. Serial No. 224,368.

To all whom it may concern:

Be it known that I, ALEKSANDER KIBUZINSKI, a subject of the Emperor of Austria, resident of Hartford, in the county of Hartford, State of Connecticut, have invented certain new and useful Improvements in Grates for Meat-Smokers, of which the following is a specification.

This invention relates to new and useful improvements in grates, especially adapted for use with smokers which are particularly adapted for use in smoking meat, fish and the like.

The principal object of the invention is to provide a novel form of grate on which the fire is supported in such a way as to produce combustion and to provide a novel form of integral reinforcing for the grate.

With these and other objects in view as will become more apparent as the description proceeds, the invention consists in the novel construction, combination and arrangement of parts as will be fully set forth in the following specification, claimed and illustrated in the accompanying drawing, in which,

Figure 1 is a vertical sectional view through a smoker provided with a grate according to the present invention.

Fig. 2 is an enlarged detail perspective view of a portion of the meat supporting rack, and

Fig. 3 is a view similar to Fig. 2 of the grate.

As shown, the smoker comprises a frame consisting of the vertical corner posts 2 having secured thereto the side plates 3 and a rear plate 4. A top and bottom plate is secured to the posts at the upper and lower extremity of the device and these plates are designated by the numerals 5 and 6 respectively. A front plate 7 is secured to the frame and is provided with the oven, fire-box and ash-pit openings for which the doors 8, 9 and 10 are provided.

Attached to the posts 2 are the cross bars 11 which form the supports for the various elements on which the meat supporting rack, the grate and the deflector plates rest.

The meat supporting rack is designated by the numeral 12 and comprises the side bars 13 having openings arranged at spaced inter-

vals therein through which the bars 14 extend. These bars are secured in the side bars 13 by burring or flanging their ends as clearly illustrated in Fig. 2. As illustrated the rack 12 is supported on the upper pair of cross bars 11 while the intermediate bars 11 support the deflector plate 15 which comprises a foraminous body which extends entirely across the device so as to separate the same into the oven and fire-box portions.

The lowermost pair of cross bars 11 above the bottom wall of the smoker support the grate designated by the numeral 16. This grate comprises a plate 17 arranged at spaced intervals with diamond shaped openings 18, and the metal struck out to form these openings is bent downwardly to form the reinforcing elements 19. Formed in the plate 17 intermediate the diamond-shaped openings are triangular shaped openings 20 and the metal struck out from these openings like that previously described is bent downwardly to add to the reinforcement of the plate.

From the foregoing it will be seen that in use the articles to be smoked are hung on suitable hooks 21 carried by the bars 14 of the rack 12, whereupon a fire is started on the grate and it will be seen that the smoke therefrom will pass upwardly and through the openings in the deflector plate and out through the smoke pipe 22. The deflector plate will act to cause the smoke to thoroughly circulate in the oven portion and thereby smoke any article which is hung therein. It will also be understood that the particular construction of the grate is such that it will not easily burn out or otherwise get out of order.

While in the foregoing there has been shown and described the preferred form of the invention it is to be understood that certain minor changes in the construction, combination and arrangement of parts may be resorted to without departing from the spirit and scope of the invention as claimed.

Having thus described my invention what I claim and desire to secure by Letters Patent is:—

In a meat smoker, a grate, said grate comprising a plate having diamond-shaped

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openings arranged at spaced intervals there- of the grate, said reinforcing elements being
in, said plate also having triangular open- formed of the material cut from the open- 10
ings therein pairwise arranged between each ings by bending said material substantially
two of the diamond-shaped openings and re- straight downwardly.
5 reinforcing elements formed along the edges In testimony whereof, I have affixed my
of the openings with their apexes approxi- signature.
mately meeting near substantially the center ALEKSANDER KIBUZINSKI.

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