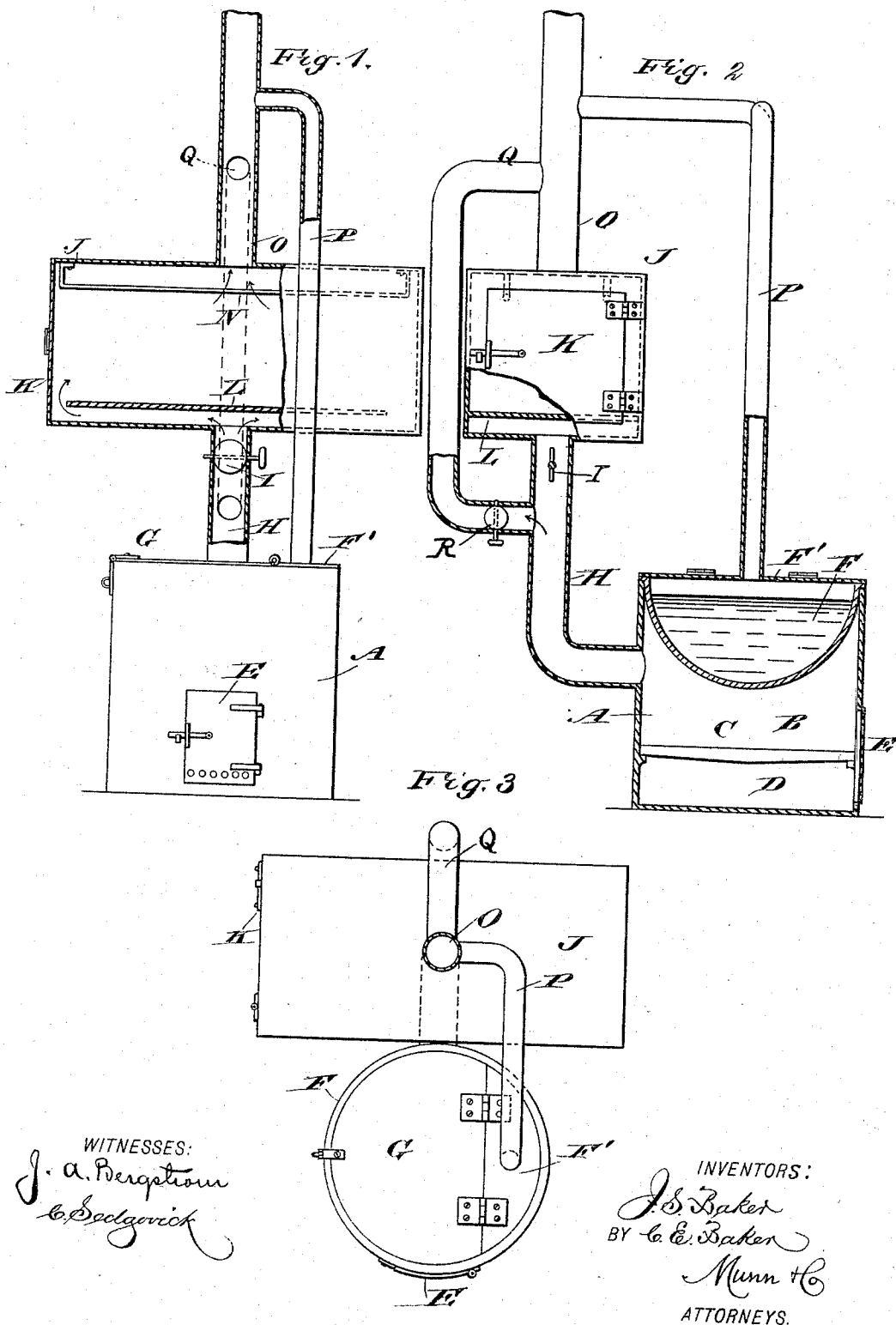


(No Model.)

J. S. & C. E. BAKER.
COOKING AND SMOKING APPARATUS.

No. 492,257.

Patented Feb. 21, 1893.



UNITED STATES PATENT OFFICE.

JOHN SAMARITAN BAKER AND CHARLES ELIS BAKER, OF NEWBERG,
OREGON.

COOKING AND SMOKING APPARATUS.

SPECIFICATION forming part of Letters Patent No. 492,257, dated February 21, 1893.

Application filed March 29, 1892. Serial No. 426,928. (No model.)

To all whom it may concern:

Be it known that we, JOHN SAMARITAN BAKER and CHARLES ELIS BAKER, both of Newberg, in the county of Yam Hill and State of Oregon, have invented a new and Improved Cooking and Smoking Apparatus, of which the following is a full, clear, and exact description.

The invention relates to apparatus used in butcher shops and other similar establishments for preparing and curing meat.

The object of the invention is to provide an improved combined cooking and smoking apparatus which is simple and durable in construction, very effective in operation and arranged to require but a small amount of fuel to do both the cooking and smoking of the meat.

The invention consists of certain parts and details and combinations of the same, as will be hereinafter described and pointed out in the claims.

Reference is to be had to the accompanying drawings forming a part of this specification, in which similar letters of reference indicate corresponding parts in all the figures.

Figure 1 is a front view of the improvement with parts in section; Fig. 2 is a side elevation of the same with parts in section; and Fig. 3 is a plan view of the same.

The combined cooking and smoking apparatus is provided with a furnace A, preferably made portable and provided with a fire box B, containing a grate C, below which is arranged an ash pit D, access to which and to the fire box B is had by means of a suitable door E. In the top of the furnace A and extending into the fire box B is arranged a kettle F, preferably of semi-spherical shape and provided on top with a cover G, hinged to the fixed part F' of the top of the kettle.

From the rear of the fire box B leads a flue H discharging into the bottom of a casing J, forming a smoke house and made of suitable material and supported on the said flue H. The casing J is provided in one end with a suitable door K for placing the meat to be smoked in, or removing it from the said casing. In the casing J is arranged a false bottom L extending at its ends within a short

distance of the ends of the casing J, the said false bottom being located a short distance above the entrance opening of the flue H.

From the top of the casing J are suspended a series of hooks of bars N for supporting the meat to be smoked. From the top of the casing J extends upwardly an outlet flue O for carrying off the smoke and gases from the casing J, the said flue leading either directly into the open air, or it is connected with a suitable chimney. In the flue H below the casing J is arranged a damper I for controlling the smoke and gases passing from the furnace A to the casing J.

The outlet flue O is connected by a pipe or flue P with the interior of the kettle F, the lower end of the said pipe or flue P being connected with the top part F' of the kettle F. The flues H and O are connected with each other by a pipe Q containing in its lower end a damper R for connecting the said pipe with the flue H or cutting it off therefrom, as required.

The operation is as follows: When the damper R is closed, and the damper I is opened, and the fire is started in the furnace B, then the smoke and gases from the furnace pass through the flue H into the casing J and are distributed therein by the false bottom L. The meat supported in the said casing is thus smoked, the smoke and gases finally passing out through the flue O. The fire in the furnace B always heats the contents of the kettle F so that the meat contained in the liquid in the said kettle is boiled and cooked in the usual manner. Any odors or gases arising from the cooking meat in the kettle F escape through the pipe or flue P into the outlet flue O. When the casing J contains no meat to be smoked and the apparatus is used solely for cooking meat in the kettle F, then the operator closes the damper I and opens the damper R so that the smoke and gases arising from the furnace B pass through the flue H and flue Q directly into the outlet flue O without previously passing through the casing J.

It will be seen that no offensive odors, gases and the like escape from any of the parts into the room in which the apparatus is located. It will further be seen that the same fuel

which furnishes the necessary heat for cooking the contents of the kettle F is utilized for smoking the meat contained in the casing J.

The apparatus is very simple and durable in construction, takes up very little room, and is preferably portable, so as to be conveniently carried about and set up in any desired place.

It will further be seen that by the use of the pipes H and Q any desired temperature can be given to the casing J; that is, the latter can receive the full amount of heat emanating from the furnace, or only part of it, or it can be entirely cut off by closing the damper I and fully opening the damper R in the pipe Q. This is very important in smoking, for instance, Bologna sausages, which require a slow smoking and heating first, then an increase of heat and smoke, until they are nearly fried.

Having thus fully described our invention, we claim as new and desire to secure by Letters Patent—

1. The combination with a furnace provided

with a flue having a damper, of a casing into which the flue of the furnace discharges provided with a door, a false bottom, hooks or bars suspended from the top, and an outlet flue, and a pipe connected with the flue of the furnace and the flue of the casing and provided with a damper, substantially as herein shown and described.

2. A combined cooking and smoking apparatus, comprising a furnace, a kettle supported in the furnace, a casing with which the flue of the furnace communicates provided with an outlet flue projecting from its top, a pipe connected with the flue of the furnace and the flue of the casing, and a pipe leading from the kettle to the flue of the casing, substantially as herein shown and described.

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Witnesses:

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