(No Model.) 2 Sheets—Sheet 1.

J. H. SCHAEFER.

HOUSE FOR DRYING AND SMOKING BUTCHERS' PRODUCTS.

No. 416,504. Patented Dec. 3, 1889.

Fig. 1.

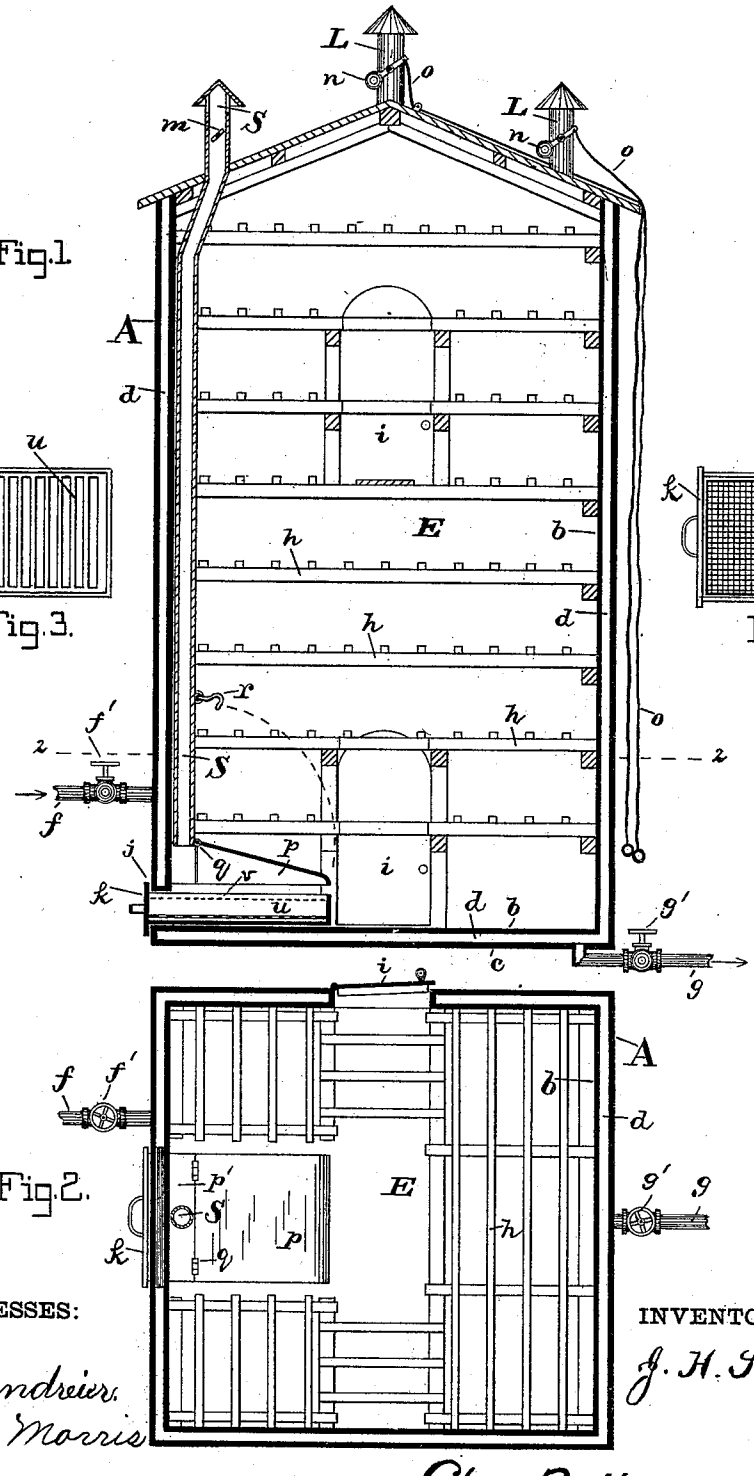


Fig. 3.

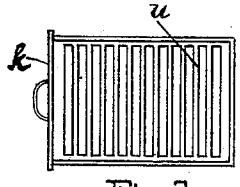


Fig. 4.

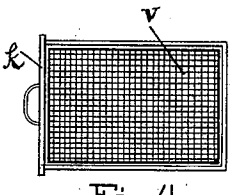


Fig. 2.

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(No Model.) 2 Sheets—Sheet 2.

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Fig. 5.

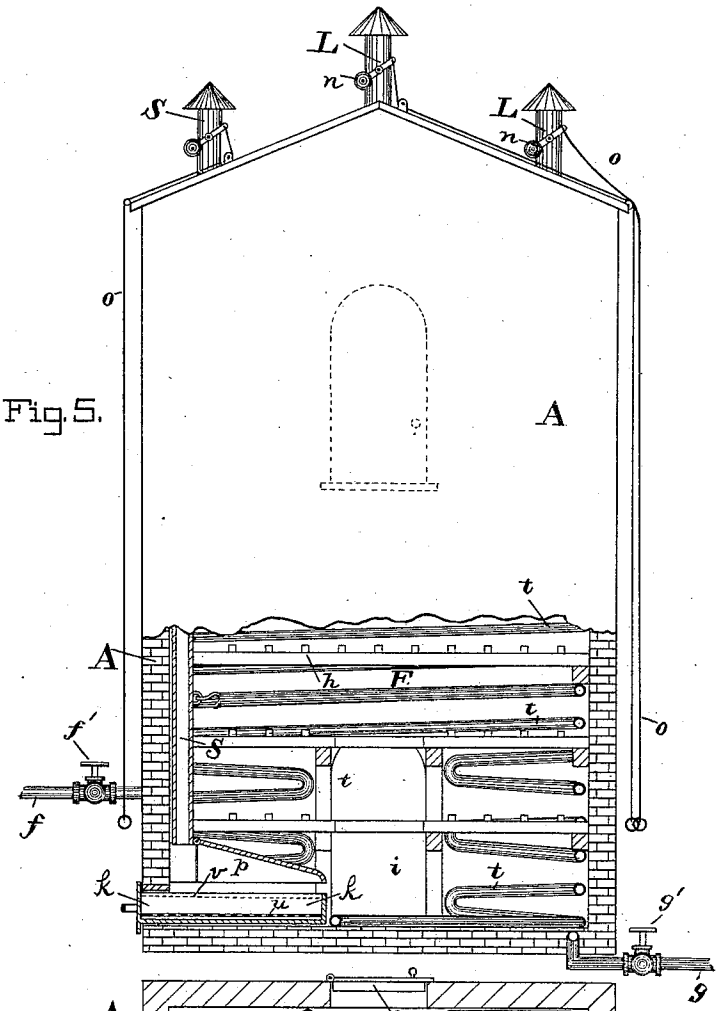
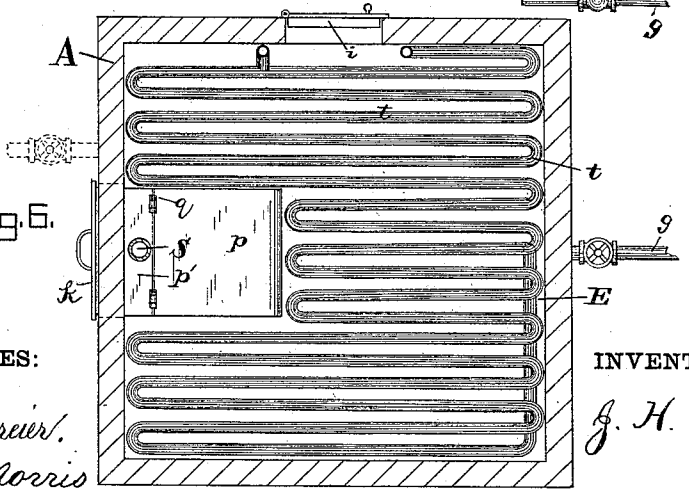


Fig. 6.



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UNITED STATES PATENT OFFICE.

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HOUSE FOR DRYING AND SMOKING BUTCHERS' PRODUCTS.

SPECIFICATION forming part of Letters Patent No. 416,504, dated December 3, 1889.

Application filed July 26, 1889. Serial No. 318,791. (No model.)

To all whom it may concern:

Be it known that I, JOHN H. SCHAEFER, a citizen of the United States, residing at Baltimore, in the State of Maryland, have invented certain new and useful Improvements in Houses for Drying and Smoking Butchers' Products, of which the following is a specification.

This invention relates to a house for drying and smoking butchers' products, such as meat, bologna, and sausages.

The invention is illustrated in the accompanying drawings, in which—

Figure 1 is a vertical section of the smoke-house. Fig. 2 is a horizontal section on the line 2 2 of Fig. 1. Figs. 3 and 4 are views of the drawer. Fig. 5 is a partial side and sectional view, and Fig. 6 a horizontal section, of the house, showing a modification of steam-heater.

The walls A of the house may be made double, as in Fig. 1, or single, as in Fig. 3. In Fig. 1 an interior wall or lining *b*, of sheet metal, extends over the outer wall A and bottom *c* and forms a steam-space *d*, surrounding the chamber or smoke-room E. An inlet-pipe *f* for steam connects with the space at one side, and an outlet-pipe *g* connects with the said space at the bottom. Cocks *f'* and *g'* control communication in these pipes. The pipe *f* is to connect with a steam-boiler, (not shown,) and thereby the smoke-room may be kept heated to a temperature that will be effective for drying the meat.

Suitable racks *h* are provided in the smoke-room, from which to suspend the meat, and doors *i* for affording access thereto.

In one side of the wall near the bottom is an opening *j*, for a drawer *k* to slide in and out. This drawer is for live or smothered coals of wood to produce the smoke.

In the roof are one or more smoke-flues L, opening directly through the roof into the top of the smoke-room, and each is provided with a damper *m*, having an arm attached for operating it. A weight *n* on the arm serves to close it, and a cord *o*, leading down the side of the house, serves to open it.

Directly over the coal-drawer *k* is a hood *p*, secured to a ledge *p'*, adjoining the wall, by hinges *q*, so as to permit it to take a horizontal position entirely over the drawer when it is desired to prevent the smoke from filling the chamber E, or to turn up vertically and be secured by a hook *r* when it is desired that the smoke of the coals shall fill the chamber. A smoke-pipe S has its lower end open through the horizontal ledge *p'*, to which the hood is hinged, and said pipe extends up and through the roof and is provided with a damper *m*, which is operated like the other dampers already mentioned. This construction and arrangement of drawer *k*, hinged hood *p*, and smoke-pipe S, gives control, as above stated, of the smoke arising from smothered coals in the drawer.

By the combination and construction here described the meat, sausage, or other butchers' products in the chamber E may be both dried and smoked. The drying here contemplated is only that degree of drying that is an aid to the smoking process. Meat and other like articles take smoke better when the surface which is exposed to the smoke is dry.

Instead of surrounding the chamber with a steam-space formed by a lining inside of the wall A, I may employ steam-pipes *t* arranged in coils or stands, as shown, at the bottom and sides of the chamber, the inlet and outlet pipes and other parts being the same as already described.

The preferred construction of the drawer is shown in Figs. 3 and 4. A grate *u* in the drawer supports the coals, and a wire screen *v* covers the drawer and serves to prevent sparks from flying from the coals.

Having described my invention, I claim—

1. A house for smoking meat and like articles of provision, having the smoke-chamber E, with an opening *j* in its wall, the steam-heater provided with an inlet-pipe *f* and an outlet-pipe *g*, a drawer in the said wall-opening, a hood *p*, secured by hinges over the drawer, so as to have a horizontal or vertical position, and a smoke-pipe S, having its lower end open directly over the drawer.

2. A house for smoking meat and like articles of provision, having walls A, with a lining of sheet metal forming a steam-space

d, an inlet-pipe *f* and an outlet-pipe *g*, a drawer *k*, entered through the wall to the smoke-chamber E, a hood *p*, secured by hinges over the drawer, so as to have a horizontal or vertical position, and a smoke-pipe S, having its lower end open directly over the drawer.

In testimony whereof I affix my signature in the presence of two witnesses.

JOHN H. SCHAEFER.

Witnesses:
JOHN E. MORRIS,
JOHN H. SCHAEFER, Jr.