M. E. TAFT.

CHEESE PRESS.

No. 27,845. Patented Apr. 10, 1860.

Fig. 2

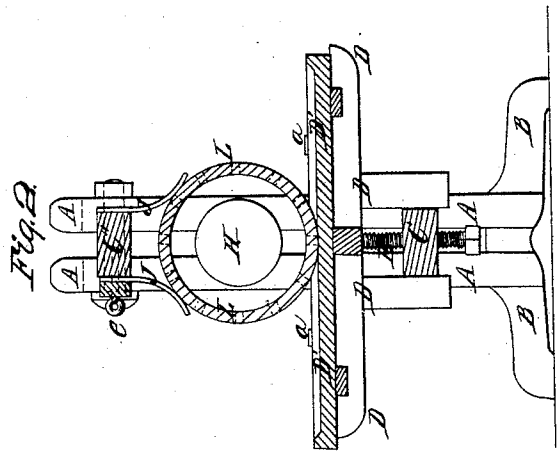
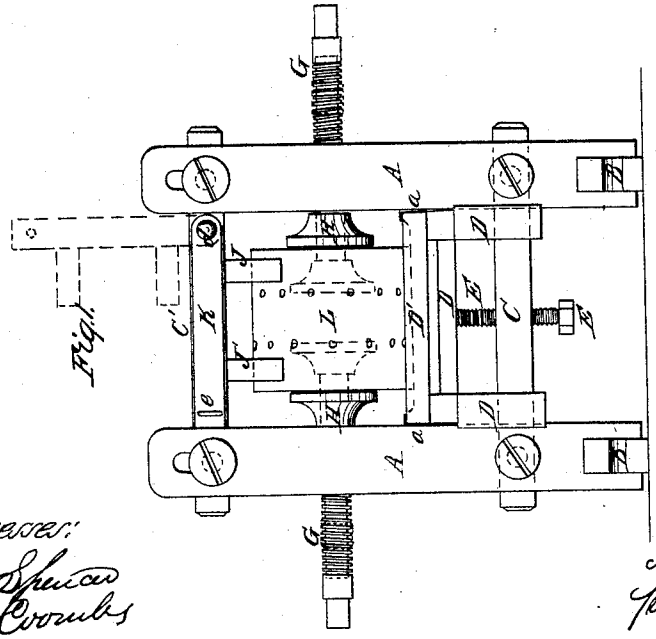


Fig. 1



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THE NORRIS PETERS CO., PHOTO-LITHO., WASHINGTON, D. C.

# UNITED STATES PATENT OFFICE.

MYRON E. TAFT, OF POTSDAM, NEW YORK.

## CHEESE-PRESS.

Specification of Letters Patent No. 27,845, dated April 10, 1860.

*To all whom it may concern:*

Be it known that I, MYRON E. TAFT, of Potsdam, in the county of St. Lawrence and State of New York, have invented a new and Improved Cheese-Press; and I do hereby declare that the following is a full, clear, and exact description thereof, reference being had to the accompanying drawings, in which—

Figure 1 represents a front elevation of my improved machine, showing the several parts thereof in a position for commencing the operation of pressing. Fig. 2, is a vertical longitudinal section taken through Fig. 1, with the parts in the same position as in Fig. 1.

Similar letters of reference indicate corresponding parts in both figures.

The object of this invention is to press the curd, in the chessel or cheese hoop with greater ease than with other presses. In a simple and efficient mode for confining the cheese hoop in the machine, before and after the operation of pressing, whereby the hoop may be placed in, and removed from the machine with facility; and in a mode of adjusting the table and head of the machine for pressing different sized cheeses.

My invention, for this purpose, consists in making the cross head, and the table vertically adjustable, and in connection with the cross head, in the employment of a jointed bar arranged along one side of the head, having curved arms, which, with similar arms on the opposite side of the head, and fixed to it, the cheese hoop may be secured in place on the table, and the machine may be adapted to receive various sizes of hoops; with this arrangement, is arranged a sliding table, with ledges along its sides for keeping the whey on the table, all as will be hereinafter described and represented.

To enable those skilled in the art to fully understand my invention, I will proceed to describe its construction and operation.

In the drawing A, A, represents four strong upright posts, supported by foot pieces B, B. Near the top and bottom of these posts, are cross pieces C, C, the lower one of which is permanently fixed to the posts and serves as a brace, and also to support the table frame D, which, with movable table top D′, is made adjustable by a screw shaft E, which passes up through the cross piece C, abuts against the center of the table frame, as shown clearly by Figs. 1 and 2. The table top D′ is held down upon the frame D, by guide plates *a*, *a*, and the top may be drawn out from the frame, or pushed back in its place at will.

G, G, are two large screw shafts, which are topped in nuts sets between the uprights A, A, the axes of which are in the same line. On their inner ends, or the ends inside of the frame A A, are circular followers or enlargements H, H, which may be fixed to, or made to turn on the ends of the screw shafts G, G. From each side of the cross head C′, project down metal arms J, J, which are curved outward, so as to grasp the cheese hoop L, firmly, and assist in holding it to its proper place during the operation of pressing. The arms J, are secured to the side of the cross head, and project down from it, as stated, but the arms J′, are secured to a bar K, which is jointed, at *d*, to the cross head C′, and secured at the other end, by a bolt *e*, which can be drawn out or replaced when it is necessary to remove, or to confine a cheese hoop in the press. The cross head C′, is secured to the uprights A, A, by through bolts, and nuts which pass through vertical slots in the uprights, for the purpose of allowing said head to be adjusted—raised or lowered—to suit different sized hoops. The hoop or chessel L, should have perforations through its sides, to allow the whey to drain out. The power is applied to the screws G, G, by means of levers of any required length.

The operation of pressing a cheese, with this press, is as follows: The cross head C, and table D, D′, are adjusted so as to bring the axis of the cheese hoop, in a line with that of the pressing heads H, H, the bar K, which must be raised to allow the hoop to be placed in the press, is brought down and secured by the bolt *e*, the screws are then driven up, and the whey is all pressed from the cheese. The bar K, is then raised, and by drawing out the table top D′, the cheese

may be removed from the hoop, and another curd be placed in it without removing the hoop from the table.

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

The combination with the adjustable cross head, and table of the fixed and movable holding arms J, J, and horizontal pressing screws G, G, all arranged as, and for the purpose set forth.

MYRON E. TAFT.

Witnesses:
AMOS BLOOD,
H. F. TAYLOR.