April 12, 1927. 1,624,808

G. W. SCHOLTEN

HAM PRESSER

Filed Aug. 27, 1925 2 Sheets-Sheet 1

Fig. 1.

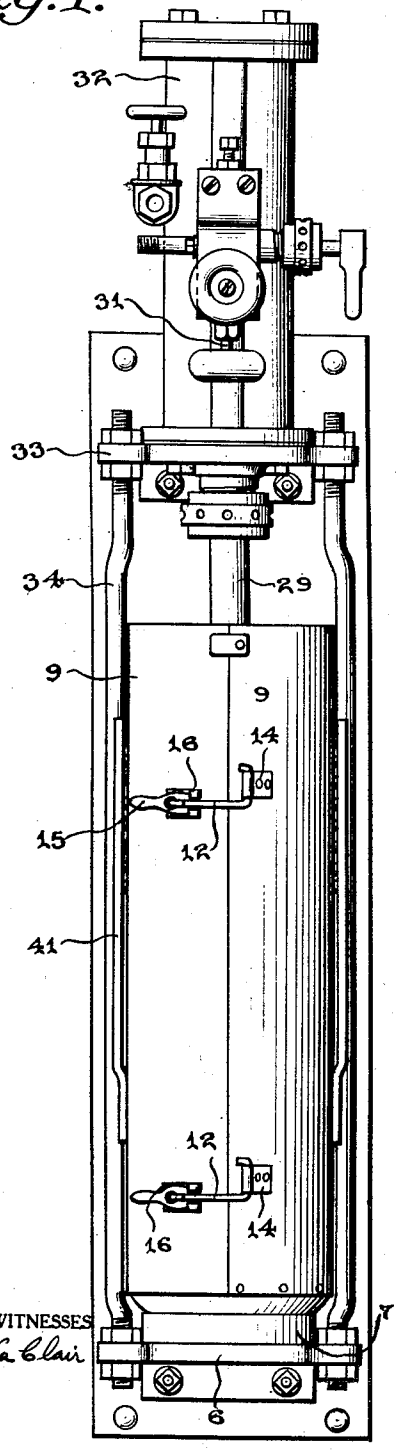
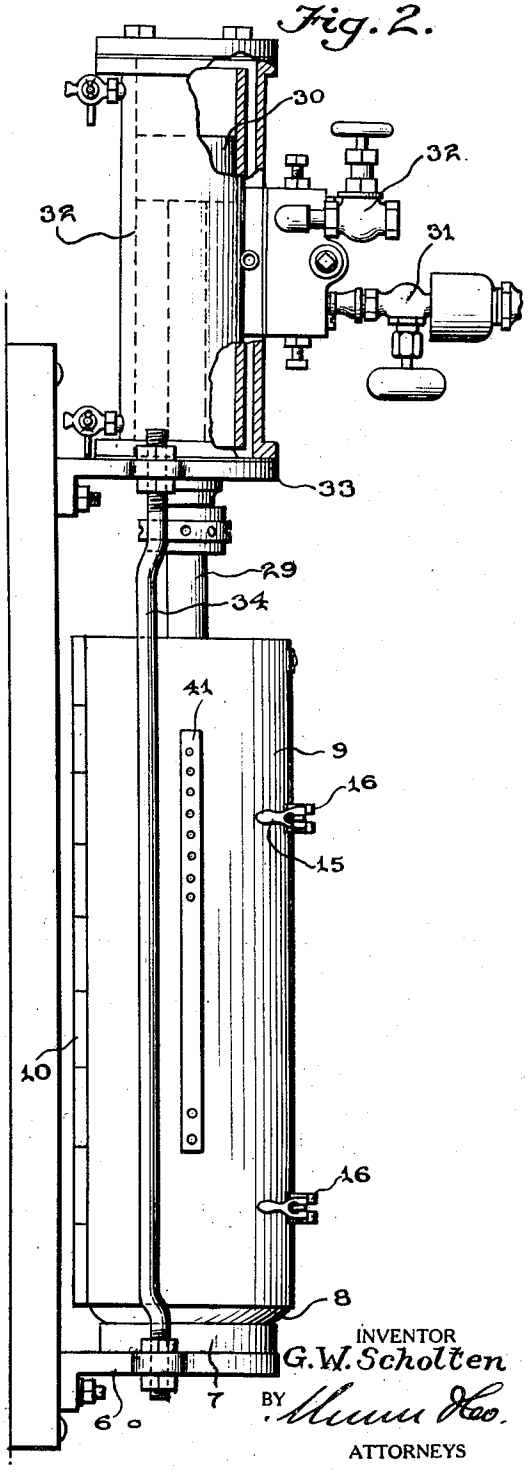


Fig. 2.



WITNESSES

H. Ada Blair

INVENTOR

G. W. Scholten

BY Munn & Co.

ATTORNEYS

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G. W. SCHOLTEN

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Fig. 3.

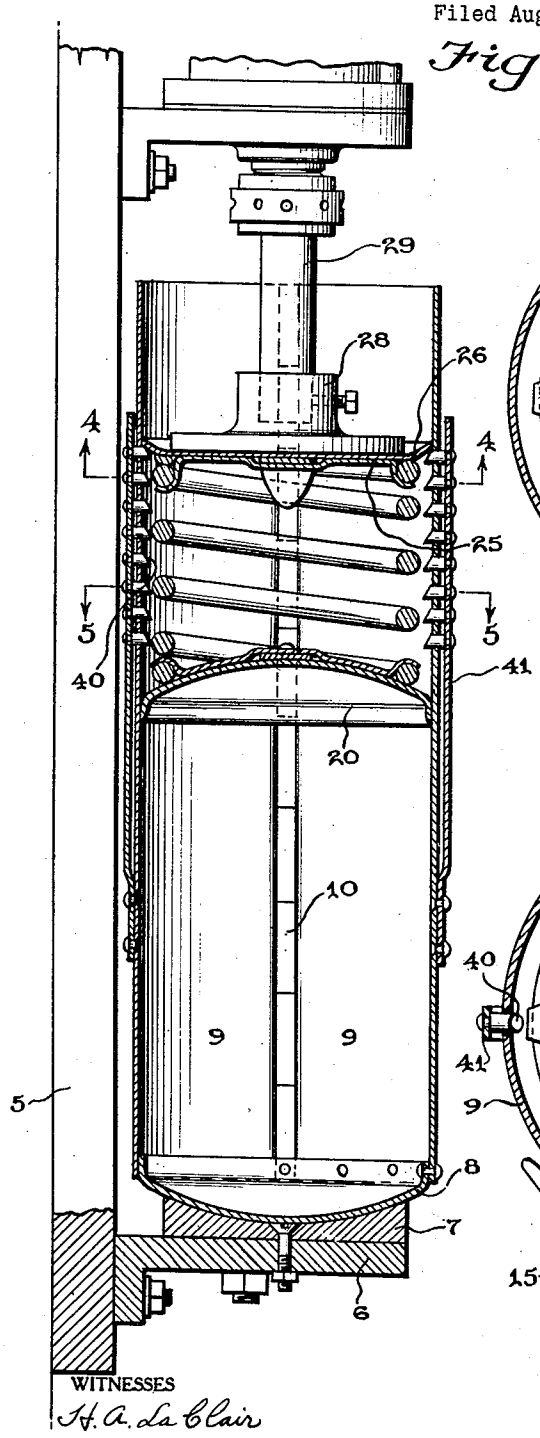


Fig. 4.

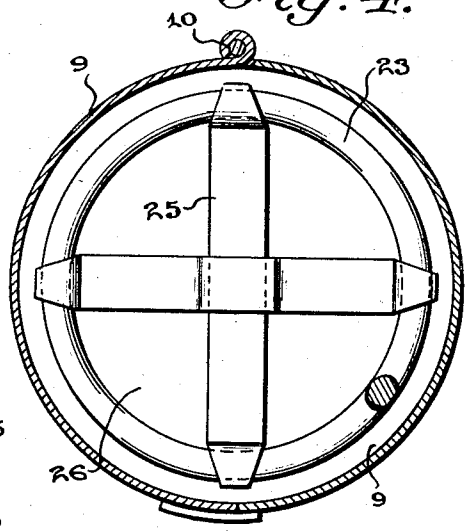
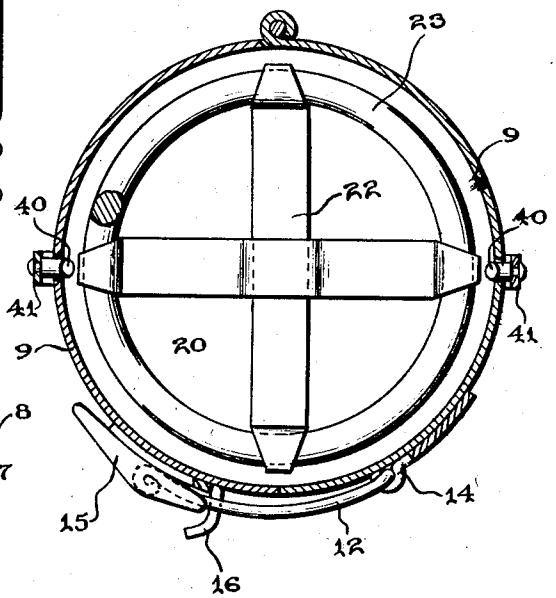


Fig. 5.



WITNESSES

H. A. La Clair

INVENTOR

G. W. Scholten

BY Munn & Co.

ATTORNEYS

Patented Apr. 12, 1927. 1,624,808

UNITED STATES PATENT OFFICE.

GEORGE W. SCHOLTEN, OF MUSCATINE, IOWA.

HAM PRESSER.

Application filed August 27, 1925. Serial No. 52,877.

This invention relates to ham pressers and cookers and has for an important object the provision of simple means whereby a piece of ham may be conveniently inserted into a two-part container and compressed for subsequent cooking, the device being provided with means whereby the pressure on the ham may be maintained as long as desired and quickly released for the removal of the ham.

A further and equally important object of the invention is to provide a ham press and cooker in which the container and the various parts thereof may be easily disconnected from the press for the placing of the container in a larger vessel for cooking or for the purpose of cleaning the container.

Another object is to provide a ham press which is of highly simplified construction, durable in use and which by reason of the arrangement employed will not injure the ham or require extensive trimming thereof preparatory to the introduction of the ham into the container in which it is cooked.

Other objects and advantages will be apparent during the course of the following description.

In the accompanying drawing forming a part of this application and in which like numerals are employed to designate like parts throughout the same,

Figure 1 is a front elevation of the improved ham presser and cooker.

Figure 2 is a side elevation of the same, parts being shown in section.

Figure 3 is a detail sectional view through the container and the presser head.

Figure 4 is a horizontal sectional view taken on line 4—4 of Figure 3.

Figure 5 is a horizontal sectional view taken on line 5—5 of Figure 3.

In the drawing wherein for the purpose of illustration is shown a preferred embodiment of the invention the numeral 5 designates a base or attaching plate adapted to be secured to a wall or any other place found convenient. Figure 3 well illustrates that the base member 5 is provided with a horizontal bracket or shell 6 having a seat 7 provided with a concaved upper surface to snugly receive and center the convex lower end 8 of the ham container which consists principally of a pair of semi-circular sections 9 hinged as indicated at 10. At this point it might be stated that the sections 9 need not be of semi-circular formation. They may be of U-shaped formation so that the ham when pressed and released will be rectangular in cross section as many cooked hams are. The container may be of any shape in cross section without in any way departing from the spirit of the invention.

It will be seen that the semi-circular sections 9 are joined and adapted to be moved to open positions to freely receive a ham and when closed as shown in Figure 5 may be locked together by means of a locking strap 12 hingedly connected to one of the sections as shown at 14 and having a locking lever and handle 15 designed to be extended over a hook 16. When the combined handle and lever 15 is swung beyond center as shown in Figure 5 the sections will be securely held in closed position. Or if desired, another form of handle may be employed, it being sufficient that the locking device by which the sections are held in closed position are strong enough to withstand the pressure incident to the pressing operation. Of course the sections 9 are lapped at suitable intervals as shown in Figure 1.

The container detachably receives a head contact member 20 more or less similar in formation to the end 8 of the container and as shown in Figure 5 the contact head is provided with crossed straps 22, the terminal portions of which extend about and grip the lowermost convolution of a coiled spring 23. The upper portion of the coiled spring is engaged by the crossed straps 25 of a disk-shaped abutment 26, the abutment being engaged by the plunger or ram 28 on the end of a piston rod 29. It is believed to be obvious with reference to Figures 1 and 2 that the rod 29 is at the lower end of a piston 30 within a steam or air cylinder 32. Any suitable form of press for applying pressure to the ram 28 may be employed. The fluid under pressure may be supplied to opposite sides of the piston 30 by valves 31 and 32a. However, this feature forms no part of the invention and is well within the skill of those engaged in the art to provide any suitable form of press, a detailed description is believed to be unnecessary. However, it might be stated that the cylinder 32 is mounted on a bracket 33 and the bracket 33 is connected to the bracket 6 by means of suitably stout stay bolts 34, the stay bolts also acting as a guiding means for the container for the ham.

In the operation of the improved ham

press and cooker, it is merely necessary to first open the container and introduce the ham to be pressed and cooked therein. As previously stated, it is not necessary to first trim the ham, but the ham may be introduced into the container without this trimming and the container subsequently locked in closed position by means of the locking devices as shown in Figure 5. This closing of the container may take place either before or after the application of the container to the shelf 6. When the container is applied to the shelf it is centered by the curved lower end 8 which rests on the concaved seat 7 so that the container is in position to receive the ram 28 and a portion of the piston 29. When the pressure is applied to the ram 28 the contact head 20 will be moved downwardly into pressure engagement with the ham so as to give it the desired outline. Should the pressure be too great the spring will yield and the head 20 will cease to advance. As the member 26 advances it is engaged by the dog 40 on the inner side of leaf spring carriers 41. The inner ends of the dogs 26 are beveled so as to allow the member 26 to slide easily by. However, the members 40 will prevent the accidental return of the head 26 and will lock the same in this advanced position. When it is desired to release the pressure the upper portions of the leaf springs may be engaged by suitable means and moved outwardly so as to disengage the dog 40 from the member 26. Particular attention is directed to the fact that the spring 23 will provide for reasonable expansion or contraction of the ham and will maintain the same under pressure as long as desired. When the ham is finally cooked it will remain in the given shape without having been previously sewed and will have the fine texture that well cooked ham usually has. When it is desired to remove the container from the bracket 6 preparatory to the cooking of the ham it is merely necessary to retract the rams 28 and lift the container off the seat 7 whereupon the container is free.

After the cooking operation the container may be cleaned since all of the parts can be readily disconnected and in this respect the device is especially valuable.

One of the principal features of the invention is the ease with which the hams may be removed from the container subsequent to the cooking operation. When the containers are opened by the release of the levers 15 the ham will remain in a pressed state and may therefore be easily withdrawn from the container.

Having thus described the invention, what is claimed is:

1. A ham press comprising a container, a ham contact head within said container, a spring having its lower end engaging the ham contact head, straps fixed to the ham contact head and engaging the lowest convolution of the spring to secure the lower end of the spring to the ham contact head, a plunger contact head engaged with the upper end of the spring, and straps fixed to the plunger contact head and engaging the uppermost convolutions of the spring to secure the upper end of the spring to the plunger contact head.

2. A press comprising a container, a pressure head movable in said container, a plunger head also movable in said container, a spring arranged between said heads, leaf springs secured at their lower ends to the outer face of said container with their body portions springing toward the container, a plurality of longitudinally spaced laterally extending pawls carried by said leaf springs and extending into the container through the side walls thereof in the path of said plunger head whereby said head is locked in adjusted position.

GEORGE W. SCHOLTEN.