E. W. JONES.
DOUGH-MIXERS.

No. 195,019. Patented Sept. 11, 1877.

Fig. 1.

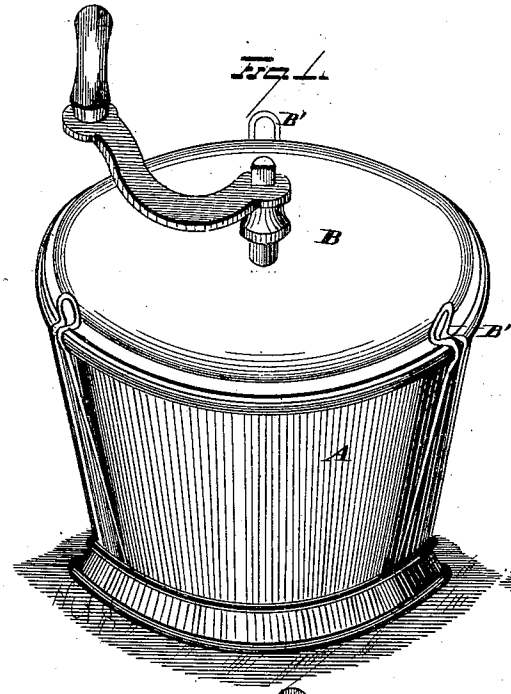


Fig. 3.

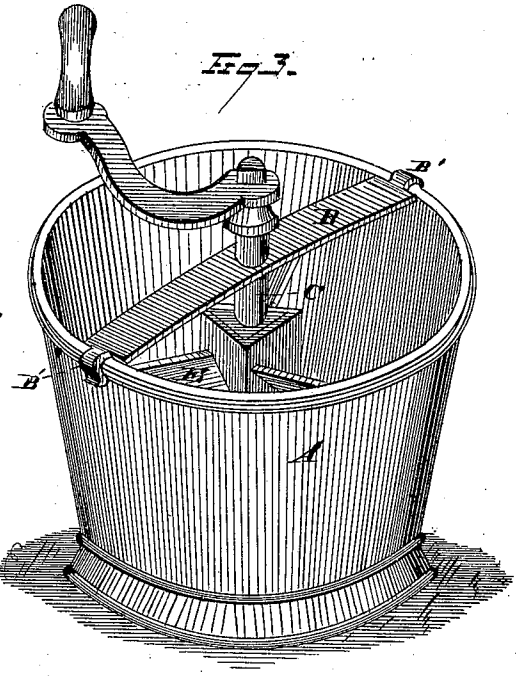


Fig. 2.

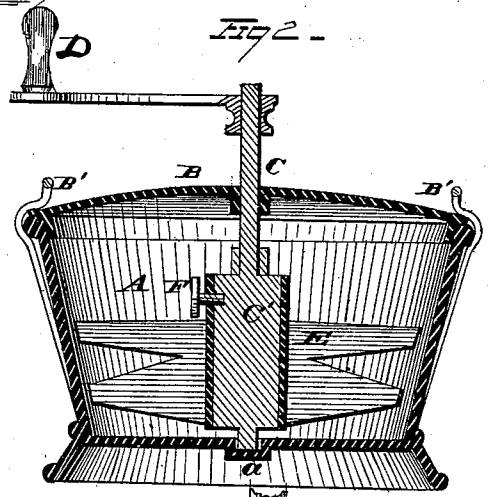


Fig. 4.

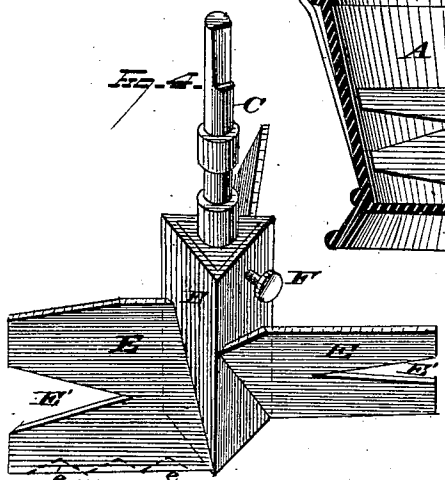


Fig. 5.

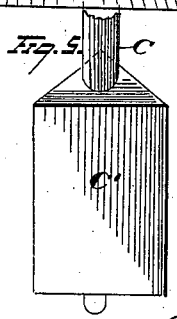
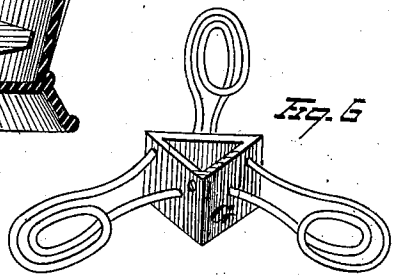


Fig. 6.



WITNESSES

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IMPROVEMENT IN DOUGH-MIXERS.

Specification forming part of Letters Patent No. **195,019**, dated September 11, 1877; application filed June 28, 1877.

To all whom it may concern:

Be it known that I, ELEANOR W. JONES, of Cleveland, in the county of Cuyahoga and State of Ohio, have invented certain new and useful Improvements in Culinary Implement; and I do hereby declare the following to be a full, clear, and exact description of the invention, such as will enable others skilled in the art to which it pertains to make and use it, reference being had to the accompanying drawings, which form part of this specification.

My invention relates to a culinary implement, designed more especially as a cake-stirrer and for stirring material of a like nature.

In the drawings, Figure 1 is a perspective view of a device embodying my invention. Fig. 2 is a longitudinal central section of the same. Fig. 3 is a perspective view, showing a variation of my invention, whereby it can be used with an open top. Fig. 4 is a separate view of the ladle or stirrer. Fig. 5 is a separate view of the central shaft, which may be employed in case it may be desired to exchange the cake-stirring ladle for an egg-beating ladle or other device. Fig. 6 is an egg-beating ladle suitable to be attached in place of the ladle shown in Fig. 4.

The operation of stirring the cake and other similar substance is a process very difficult in a physical point of view, and is extremely tiresome.

The object of this invention is to provide a ready means whereby the cake-stuff may be stirred rapidly and easily for this purpose.

A is a suitable receptacle, provided with a step or socket, *a*, in its bottom. B is a cover or support; C, a crank-shaft, supported by B, and with its lower end resting in the step *a*. D is a handle for operating the shaft. E is a ladle for stirring the ingredients within the can and thoroughly mixing them together, substantially as they would be mixed with a spoon, though it is more effectively mixed by this ladle.

The ladle wings or blades may be made in any suitable manner and of any desired shape, and may be located on the shaft as may be desired. I find, however, that, when they are placed in an inclined or spiral direction with the shaft the operation of the device is more perfect. I also prefer, generally, to form a slot or gore, E′, in the ladle; though instead of the slots there may be simply holes, or the ladle may be solid. The slots appear to be preferable, as they are readily washed or scraped.

The ladle may be solid with the shaft C, or it may be made, as shown in Fig. 3, in the nature of a sheath, sitting down over the shaft and fastened by a set-screw, F, or other suitable clamping device.

I prefer to make the shaft C with an angular bearing, C′, for the ladle, in order that there may be no liability of the shaft to turn within the ladle-socket.

In case it is desired to use this device entirely inclosed, the structure shown in Fig. 1 may be employed, wherein the lid B is solid, in the nature of a cover, secured by the spring-clamps B′, or any other suitable way; but in case it is desired to use the device as an open receptacle, so that the operator can see the work as it progresses, the structure shown in Fig. 3, or its equivalent, may be employed, wherein the top B is simply in the nature of a cross-support, and acts only to support the top of the shaft C.

The angular sleeve snugly fits the correspondingly-shaped shaft, and hence is prevented from turning thereon. It also serves another important purpose, as it affords a broad flat bearing for the firm attachment of the blades, which latter are secured to the sleeve diagonally to its length, as represented, and thus a durable and effective beater is insured.

What I claim is—

In a cake-stirrer, the combination, with the actuating-shaft constructed with an enlarged angular portion, of an angular sleeve having diagonal blades rigidly secured throughout their entire width to its broad flat sides, substantially as described.

In testimony whereof I have signed my name to this specification in the presence of two subscribing witnesses.

ELEANOR W. JONES.

Witnesses:

FRANCIS TOUMEY,

W. E. DONNELLY.