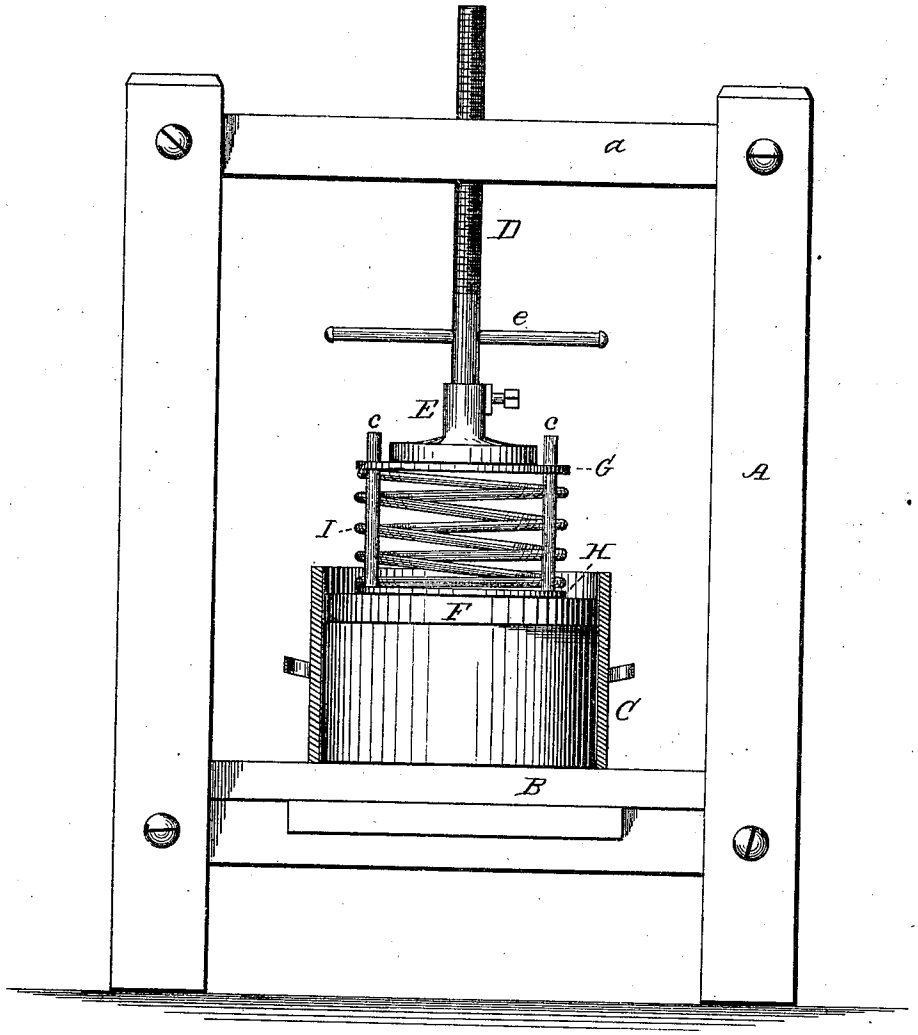
T. A. MURPHY.

CHEESE-PRESS.

No. 185,124. Patented Dec. 5, 1876.



WITNESSES

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TIMOTHY A. MURPHY, OF SALEM, NEW YORK.

IMPROVEMENT IN CHEESE-PRESSES.

Specification forming part of Letters Patent No. **185,124**, dated December 5, 1876; application filed July 19, 1876.

To all whom it may concern:

Be it known that I, TIMOTHY A. MURPHY, of Salem, in the county of Washington and State of New York, have invented a new and valuable Improvement in Cheese-Presses; and I do hereby declare that the following is a full, clear, and exact description of the construction and operation of the same, reference being had to the annexed drawings, making a part of this specification, and to the letters and figures of reference marked thereon.

The drawing is a representation of my invention, showing it attached to a cheese-press.

This invention has relation to cheese-presses, and its object and purpose are to provide an attachment to such presses whereby all slack or shrinkage of the cheese which take place when the press is screwed up and left through the night unattended are entirely obviated; and to this end my invention consists of providing a spiral or other suitable form of spring secured to two disks, the upper disk moving upon guide-rods formed upon or extending up from the upper face of the lower disk, as will be hereinafter more fully described.

In the accompanying drawing, A is designed to represent a frame of any suitable form and construction, provided with a table or bed, B, upon which rests a hoop, C, for containing the curd.

Working within the cross-piece *a* of frame A is a screw-rod, D, operated by a cross-bar or lever, *e*. The screw-rod D carries upon its lower end a pressure-head, E. Between this head E and a follower, F, is placed my improved attachment, which consists of two disks, G H, of any suitable material, having secured between them a spiral or other suitable form of spring, I. The lower disk H has rigidly secured thereto two or more guide-rods, *c*, for the upper disk G to work upon.

By this simple device the great annoyance of the continued slacking or shrinkage of the cheese is entirely avoided, as, when the follower F is pressed down upon the curd by the action of the screw-rod D and head E, the spring is compressed and the coils are brought together, and as the slack takes place the coils of the spring open out gradually, and thereby keep up a continued pressure automatically through the night when the press is unattended.

I do not wish to be understood as confining myself to the particular kind or form of press shown and described, as my invention may be applied with equal effect and beneficial results to any form or construction of presses, the press herein described being shown to better illustrate the application of my invention, and also its operation.

If desired, the spring may be placed between the two disks without being rigidly connected thereto, or the spring, with its disks and guide-rods, may be connected, by means of a set-screw, to the pressure-head of the screw-rod, so that it may be taken off when found necessary.

I am aware that a rubber spring placed over a projection in a cap or follower, in connection with a cider-press, is not new, and I do not therefore wish to be understood as claiming such; but

What I do claim as new, and desire to secure by Letters Patent, is—

An automatic pressure attachment for cheese-presses, consisting of the disks G H, guide-rods *c*, and spring I, constructed and arranged to operate substantially as and for the purpose set forth.

In testimony that I claim the above I have hereunto subscribed my name in the presence of two witnesses.

TIMOTHY A. MURPHY.

Witnesses:

L. H. GRAY,

T. KING.