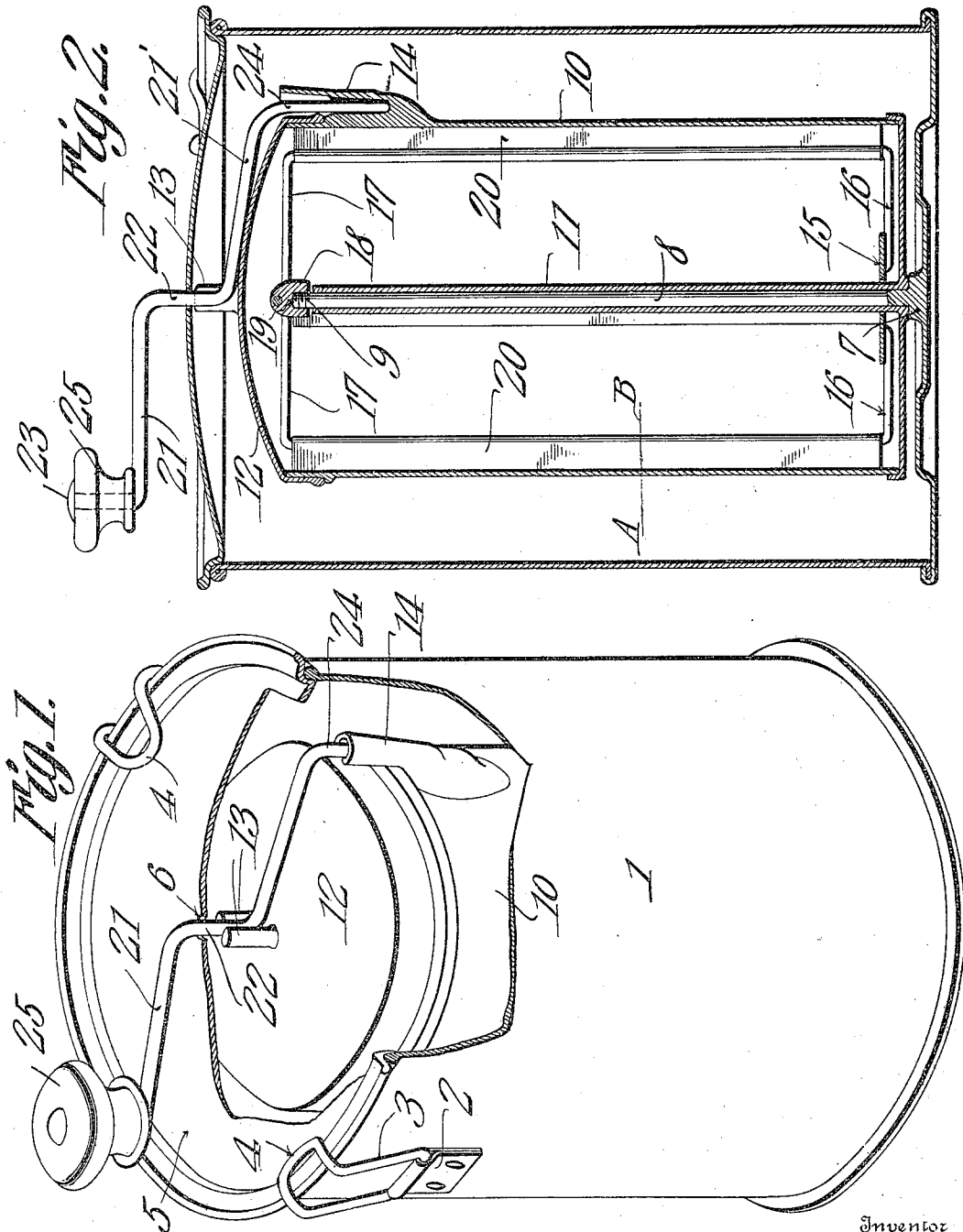


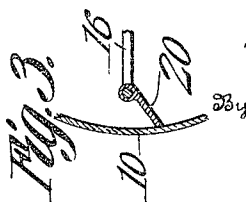
B. KUHL.
ICE CREAM FREEZER.
APPLICATION FILED MAY 20, 1909.

960,346.

Patented June 7, 1910.



Witnesses
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UNITED STATES PATENT OFFICE.

BURCHARD KUHL, OF ORLANDO, FLORIDA, ASSIGNOR OF ONE-HALF TO SMITH & HEMENWAY COMPANY, OF NEW YORK, N. Y., A CORPORATION OF WEST VIRGINIA.

ICE-CREAM FREEZER.

960,346.

Specification of Letters Patent.

Patented June 7, 1910.

Application filed May 20, 1909. Serial No. 497,254.

To all whom it may concern:

Be it known that I, BURCHARD KUHL, a citizen of the United States, residing at Orlando, in the county of Orange and State of Florida, have invented a new and useful Ice-Cream Freezer, of which the following is a specification.

This invention relates to ice-cream freezers, and its object is to provide a device of this character which is simple in construction, cheap to manufacture and which can be entirely formed of metal.

Another object is to provide a device of this character utilizing normally stationary blades constituting means for scraping frozen cream from the wall of a revoluble container.

Another object is to provide simple means whereby a handle can be detachably connected to the container for the purpose of rotating it.

Another object is to provide scraping blades of novel form.

With these and other objects in view the invention consists of certain novel details of construction and combinations of parts hereinafter more fully described and pointed out in the claims.

In the accompanying drawings, the preferred form of the invention has been shown.

In said drawings:—Figure 1 is a perspective view of an ice-cream freezer constructed in accordance with the present invention, a portion thereof being broken away. Fig. 2 is a central vertical section through the freezer. Fig. 3 is a section on line A—B Fig. 2.

Referring to the figures by characters of reference 1 designates the main receptacle or bucket of the freezer, the same being provided at diametrically opposed points with eyes 2 in which are pivotally mounted loops 3 having their free end portions bent at angles as indicated at 4 so as to swing over and frictionally engage opposite portions of a cover 5 designed to be placed upon the bucket. This cover has a central opening 6 for the purpose hereinafter set forth.

A boss 7 is located upon the center of the bottom of the bucket and extending upwardly from this boss is a spindle 8 the upper end of which is screw-threaded as indicated at 9.

The cream-container is in the form of a

cylindrical can 10 having a tube 11 arranged concentrically therein and extending through the bottom of the can for a short distance, the lower end of this tube being designed to bear upon the boss, while the upper end of the tube terminates at a point a short distance below the upper end of the spindle 8. The can 10 has a cover 12 provided at its center with a pair of ears 13, and a tube 14 is secured upon the can and is spaced from the upper portion thereof and projects beyond the cover 12 when the same is in position upon the can.

Combined scraping and agitating means is located within the can or container 10 and consists of a base ring 15 from which radiate arms 16. These arms constitute the lower end portions of bail-like members 17, the upper ends of which are connected by a hub 18 having a screw-threaded socket 19 therein designed to receive and engage the threaded portion of the spindle 8. The intermediate portions of the bail-like members 17 are preferably parallel and located at equal distances from the longitudinal axis of the agitating means, and mounted upon each of these intermediate portions is an elongated blade 20, preferably formed of sheet metal. These blades are so proportioned that when the agitating means are located within the container 10, one longitudinal edge of each blade will bear against the inner surface of the wall of the can and constitute means for removing from said wall any accumulation of frozen cream which may adhere thereto.

The operating handle of the freezer is preferably formed of a metal rod consisting of non-aligning intermediate portions 21 and 21' arranged along diverging lines and the adjoining ends of which are connected by an integral portion 22 extending at right angles therefrom, there being oppositely extending terminals 23 and 24 at the outer ends of the respective intermediate portions 21, the terminal portion 23 being provided with a knob 25.

In using the ice cream freezer herein described the can or container 10 is placed in the bucket 1 so as to cause the spindle 8 to project into and through the tube 11, the lower end of said tube bearing upon the boss 7. The agitating means are then placed within the container, the ring 15

being lowermost and extending loosely around the lower portion of the tube; while the hub 18 is screwed on to the threaded end of the spindle. The scraping edges of the blades 20 will thus contact with the inner surface of the can or container. The cream to be frozen can then be placed within the container, after which the cover 12 is arranged upon said container and with the ears 13 at opposite sides of a line extending through the tube 14. The operating handle is then inserted through the opening 6 in the cover 5 so as to bring the connecting portion 22 thereof within the opening and the terminal 24 within the tube 14. The intermediate portion of the handle and which is located between the terminal portion 24 and the connecting portion 22 is then moved downwardly between the bars 13, after which the cover 5 is secured upon the bucket 1 by swinging the loops 3 into engagement therewith. It will be seen therefore that when the handle is rotated the container 10 will be moved therewith about the spindle 8 and any cream which may freeze upon the inner surface of the container will be scraped therefrom by the blades 20. It will be apparent also that inasmuch as these blades are disposed at angles to the arms 16, they will also operate as paddles for the purpose of thoroughly agitating that portion of the cream not frozen.

It will be seen that a freezer such as herein described can be cheaply manufactured of sheet metal, is very durable, and can be easily operated to quickly freeze the liquid contents thereof, the novel arrangement of scraping and agitating blades being such as to render the cream very smooth when frozen.

All of the parts can be readily removed and cleaned, and it will be noted that there are no nuts, screws or other parts which are likely to become lost.

It is of course to be understood that various changes may be made in the construction and arrangement of the parts without

departing from the spirit or sacrificing the advantages of the invention.

What is claimed is:—

1. An ice-cream freezer including a bucket, a container mounted for rotation therein, fixed scraping means within the container, a closure removably mounted upon the container, spaced projecting devices thereon, an apertured closure upon the bucket and above the container, an operating handle within the apertured closure and detachably seated between the projecting devices upon the closure of the container, and means upon the container for engaging one end portion of the operating handle, said handle and the container being revoluble together.

2. In an ice-cream freezer, the combination of an ice receptacle, a cream can mounted for rotation therein, a cover for said cream can, a relatively fixed element centrally secured to the bottom of the ice receptacle and extending upwardly into the cream can, scraping means within said cream can engaging said element, said means constituting means for holding the cream can against removal from the ice receptacle, and a driving handle engaging said cover and said cream can for rotating the latter.

3. In an ice-cream freezer, the combination of an ice receptacle; a cream can rotatably mounted therein and having a removable closure; spaced projecting devices thereon; an operating handle detachably seated between the projecting devices upon said closure; and means carried by said cream can for engaging one end portion of the operating handle, said handle and cream can being revoluble together.

In testimony that I claim the foregoing as my own, I have hereto affixed my signature in the presence of two witnesses.

BURCHARD KUHL.

Witnesses:

ROLAND C. BOOTH,
C. E. PREINKERT.