W. J. DRUCKER.

MAYONNAISE MIXER.

APPLICATION FILED NOV. 16, 1916.

1,240,688.

Patented Sept. 18, 1917.

Fig. 1.

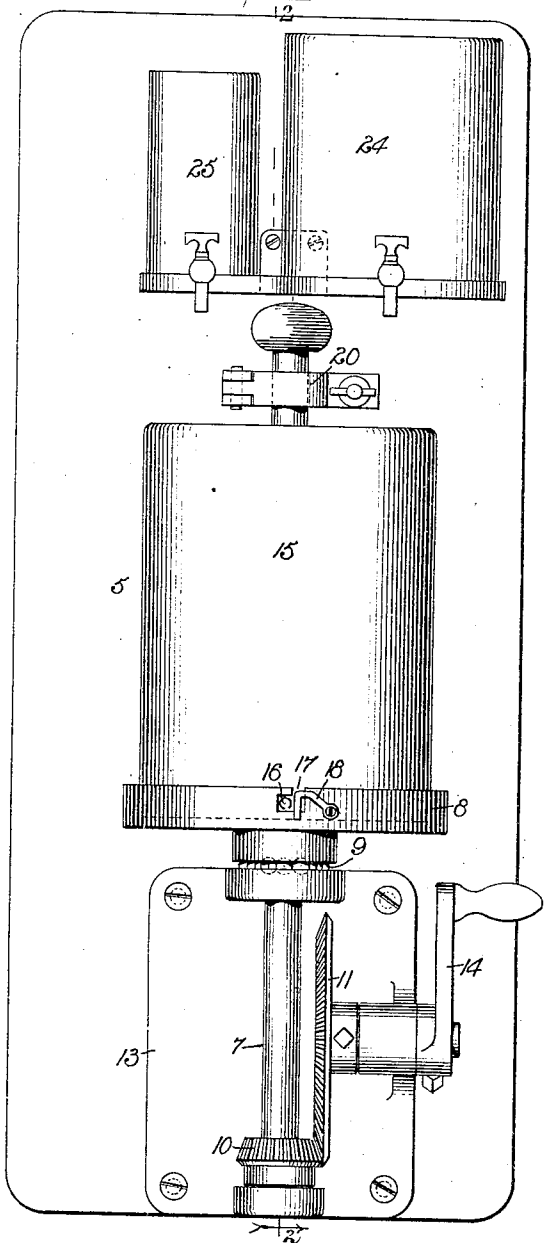


Fig. 2.

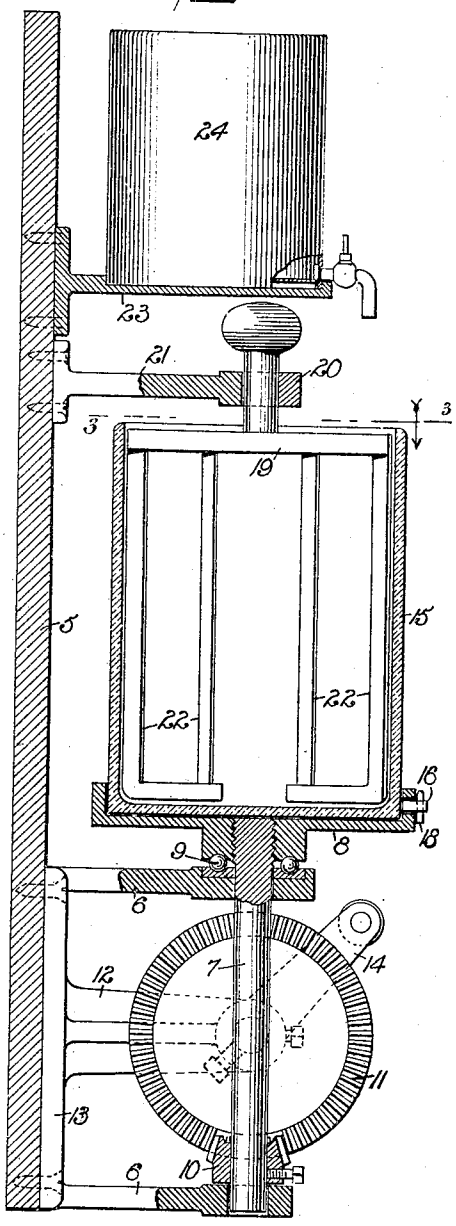


Fig. 3.

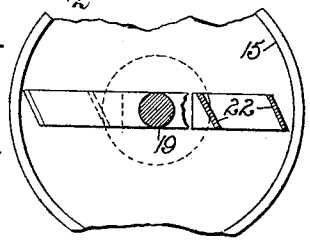
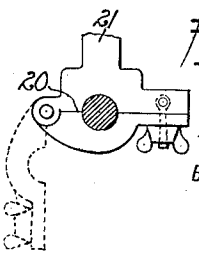


Fig. 4.



WITNESSES

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WILLIAM J. DRUCKER, OF NEW YORK, N. Y., ASSIGNOR TO HIMSELF AND CONRAD P. BOSS, TRADING AS DRUCKER AND BOSS MACHINE MANUFACTURING COMPANY.

MAYONNAISE-MIXER.

1,240,688. Specification of Letters Patent. Patented Sept. 18, 1917.

Application filed November 16, 1916. Serial No. 131,671.

To all whom it may concern:

Be it known that I, WILLIAM J. DRUCKER, a subject of the Emperor of Germany, and a resident of New York city, Woodhaven, borough of Queens, county of Queens, and State of New York, have invented a new and Improved Mayonnaise-Mixer, of which the following is a full, clear, and exact description.

My invention relates to a mixing device particularly adaptable for mixing mayonnaise and characterized by a revoluble container and a stationary member constituting the agitator of the mixer.

Another object is to provide a simple, inexpensive and efficient device which may be easily maintained sanitary.

With the above and other objects in view, the nature of which will more fully appear as the description proceeds, the invention consists in the novel construction, combination and arrangement of parts as herein fully described, illustrated and claimed.

In the accompanying drawings forming part of the application, similar characters of reference indicate corresponding numbers in all the views;

Figure 1 is an elevation of the device embodying my invention;

Fig. 2 is a vertical section on line 2—2 of Fig. 1;

Fig. 3 is a horizontal section on line 3—3 of Fig. 2; and

Fig. 4 is a detail view of the clamp supporting the agitator.

Referring to the drawings;

5 is the bed or support, which near the lower end thereof carries a pair of spaced brackets 6. The brackets have alining apertures engaged by a shaft 7. A platform 8 is in rigid connection with the shaft 7; a thrust-bearing 9 is interposed between the platform and the upper bracket 6. The shaft 7 carries a pinion 10 near the lower bracket which meshes with a gear 11 revolubly mounted in an extension 12 of the plate 13 which forms an integral part of the brackets 6. Motion may be imparted to the gear 11 by a crank 14 as shown, or by any suitable motor in cases where the mixer is of large size.

The platform 8 is dished to form a carrier for a container 15, the container has a stud or pin 16 near the bottom thereof for which a bayonet slot 17 is provided in the flange of the carrier or platform 8. A latch 18 is provided on the flange of the carrier to lock the pin in the bayonet slot and in consequence lock the container to the carrier.

A member 19 is suspended in the container from a clamp 20 forming a part of the bracket 21 extending from the support 5. The member 19 presents a plurality of parallel spaced bars 22 extending substantially through the entire depth of the container and disposed obliquely to present an attacking edge to the contents of the container set into revolution when the platform 8 is revolved. This member 19 constitutes the agitator of the mixer for it breaks up the rotary movement of the contents during the revolution of the container and thereby causes an intimate mixture of the ingredients.

The support 5 also carries a shelf 23 above the bracket 21 on which are mounted the containers 24 and 25 for oil and vinegar respectively with suitable faucets for delivering directly into the container 15.

The operation of the device is as follows: After the ingredients are put into the container 15 the same is set in revolution by revolving the shaft 7. The rotary motion imparted to the contents is broken up by the obliquely disposed members 22 of the stationary agitator 19. Due to the fact that the container is revolved in lieu of the agitator 19 a quicker and better mixing of the ingredients is obtained. After the mixing it is only necessary to disengage the member 19 from the clamp 20 and then the container 15 from the carrier 8. When both are removed from the carrier 8 the member 19 can then be taken out of the container and the contents of the container poured out. The container and the member 19 can be thoroughly cleaned and placed in position for the next operation.

Having thus described my invention, I claim as new and desire to secure by Letters Patent:

1. A mixer, comprising a support, a vertical shaft mounted in the support, a platform on the upper end of the shaft above said support, a receptacle mounted on and detachably secured to said platform, a beater in the receptacle and having a stem-like member projecting from its upper end, a bracket above the receptacle and having

means for removably securing the stem-like member of the beater thereto to hold the beater stationary, and means for operating the said shaft.

2. A mixer, comprising a support, a vertical shaft mounted in the support, a platform secured to the upper end of the shaft and having a peripheral upwardly projecting flange, a receptacle on the platform, means for locking the receptacle to the flange of the platform, a beater in the receptacle, means for suspending the beater in the receptacle, and means for operating the said shaft.

WILLIAM J. DRUCKER.

Copies of this patent may be obtained for five cents each, by addressing the "Commissioner of Patents, Washington, D. C."