

R. Allen,

Cheese Press.

No. 110,105.

Patented Dec. 13, 1870.

Fig. 1.

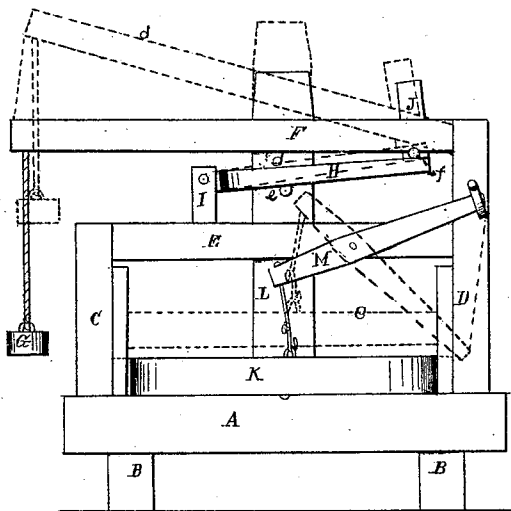


Fig. 2.

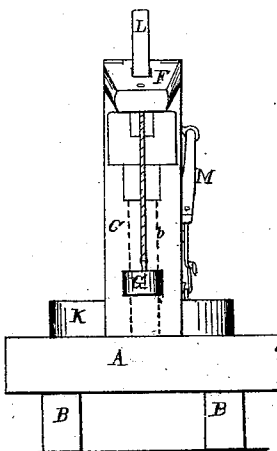
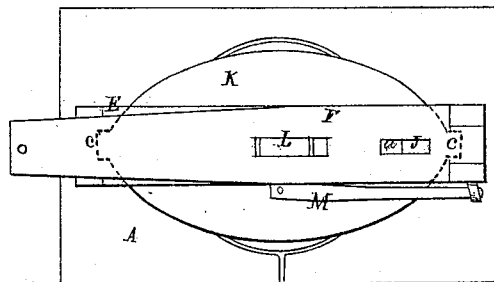


Fig. 3.



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Witnesses.

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ROBERT ALLEN, OF CLEVELAND, OHIO.

Letters Patent No. 110,105, dated December 13, 1870.

IMPROVEMENT IN CHEESE-PRESSES.

The Schedule referred to in these Letters Patent and making part of the same.

To all whom it may concern:

Be it known that I, ROBERT ALLEN, of Cleveland, in the county of Cuyahoga and State of Ohio, have invented certain new and useful Improvements in Cheese-Presses, of which the following is a description, reference being had to the accompanying drawing making part of this specification.

Specification.

Figure 1 is a side view of the press.

Figure 2 shows an end view of the same.

Figure 3 shows a top view.

Like letters of reference refer to like parts in the different views.

The nature of this invention relates to a cheese-press, the object of which is to obtain a strong, simple, and powerful press, by the employment of an arrangement of levers so that it shall be self-pressing and continuous in the application of pressure to the cheese, as hereinafter set forth.

In fig. 1—

A represents the bed or table of the press, mounted upon the legs B.

At each end of the table is a standard, C D, connected to each other by a beam, E.

To the upper end of the standard D is pivoted one end of a lever, F, fig. 3, to the free end of which is hung a weight, G.

One end of a secondary lever, H, is pivoted to the beam in a stay, I, whereas the free end is controlled by a standard, J, projecting through the lever, a slot, *a*, therein, being provided for its admission, as shown.

K is a follower or press-board fitted between the standards C D, and slides vertically therein in grooves formed along the inside of each standard.

Said grooves are indicated by the dotted lines *b*, fig. 2.

A lug, indicated by the dotted lines *c*, fig. 3, projects from each side of the follower into said grooves and which serve as guides for the movement of the follower.

Proceeding upward from the center of said follower, and through the beam and levers referred to, is a standard, L, upon which is received the resulting force of the levers.

The practical operation of this press is as follows: The follower, on being elevated, as indicated by the dotted lines *c*, fig. 1, and which may be done by the lever M, the cheese is then adjusted in position under it.

In raising the follower the levers F H will be elevated as indicated by the dotted lines *d*. Now, on inserting a pin, *e*, in the standard L, immediately under the lever H, and another pin, *f*, in the standard J, immediately under the lever F, the force of the lever F will be exerted upon the arm of the lever H, which in turn communicates it to the standard and follower, and, as a consequence, to the cheese.

By this combination of leverage a great pressure is made upon the cheese, and which is continuously exerted, therefore requiring no care or constant attention to continue the pressure until the work of pressing is completed.

It will be obvious that the degree of pressure exerted will be proportional to the size of the weight G; hence more or less pressure is easily obtained by changing the weight or by shifting it near to or away from the end of the lever, as the case may be.

Claim.

What I claim as my improvement, and desire to secure by Letters Patent, is—

In the cheese-press herein described, the arrangement of the standards C D, grooves *b*, lugs *c*, follower K, hinged levers H F, standard L, and pins *e f*, when all constructed and arranged as described.

ROBERT ALLEN.

Witnesses:

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