

J. MOOS.

Refrigerators for Transporting Ice-Cream, &c.

No. 142,806.

Patented September 16, 1873.

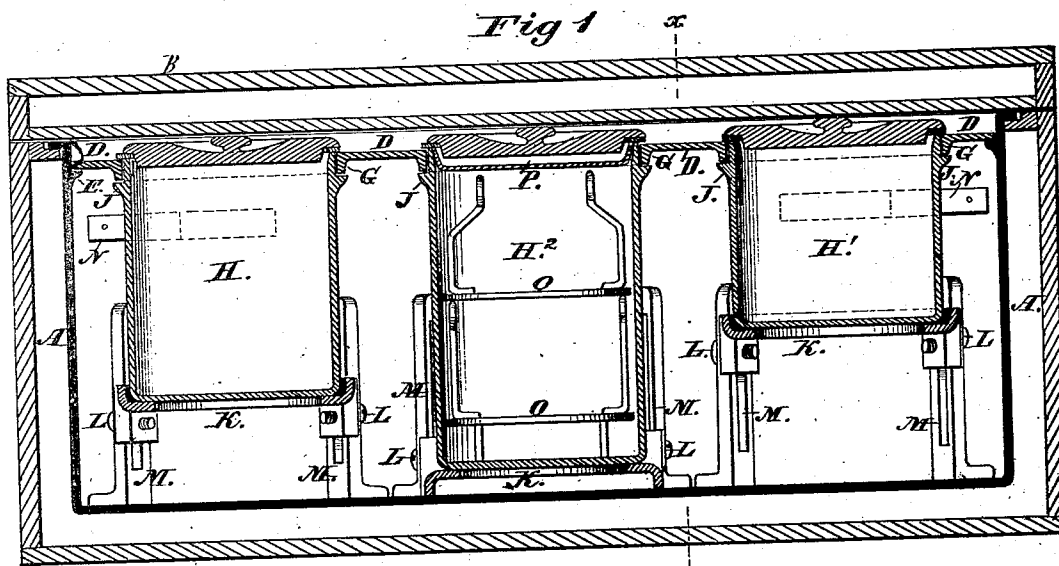


Fig. 2.

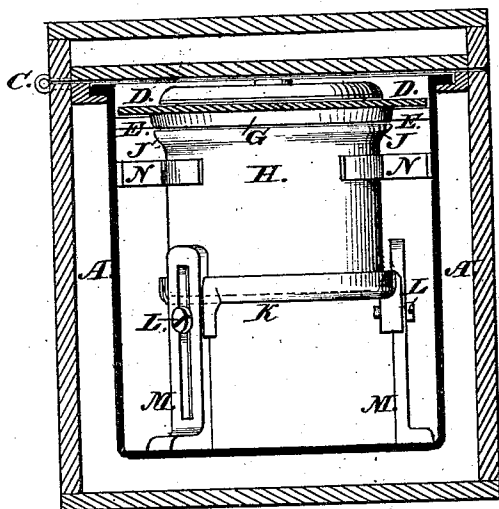


Fig. 4. Fig. 3.

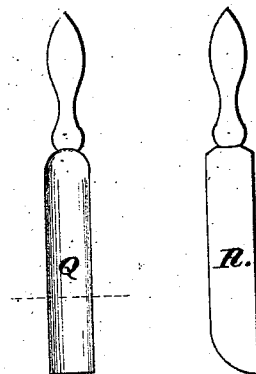


Fig. 6. Fig. 5.



Witnesses.

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IMPROVEMENT IN REFRIGERATORS FOR TRANSPORTING ICE-CREAM, &c.

Specification forming part of Letters Patent No. 242,806, dated September 16, 1873; application filed May 16, 1873.

To all whom it may concern:

Be it known that I, JOSEPH MOOS, of the city and county of Philadelphia and State of Pennsylvania, have invented certain new and useful Improvements in Apparatus for Avoiding Deterioration and Waste in Ice-Creams and Water-Ices; and I do hereby declare the following to be a sufficiently full, clear, and exact description thereof to enable a person skilled in the art to make and use the same.

The nature of my invention consists in so constructing a cooling-box or refrigerator that I can safely store the creams or ices in glass or porcelain vessels, and readily adapt the refrigerator to different-sized vessels; also, in an arrangement of shelves in the vessels for safely holding molded creams, and transporting the same.

I will now proceed to particularly describe the mode in which the said invention is made and operated, making reference to the accompanying drawings and letters of reference marked thereon.

The same letters of reference apply to the same parts in the several figures.

Figure 1 shows a longitudinal section of the refrigerator; Fig. 2, a cross-section; Figs. 3 and 4, respectively, show the cutter and scoop for removing the cream. Figs. 5 and 6, respectively, show sections of the cutter and scoop.

A represents a water-tight chest formed with double walls, which may be filled either with air or any slow conductor of heat; B, a lid, similarly made, hinged at C to the chest A. The chest, when in use, contains ice or a cooling or freezing mixture. D is a plate made preferably of metal fitting closely in the chest A, and resting upon shoulders or bearings E E. In the plate D are apertures F, surrounded by a rim or flange, G, projecting downward, through which project the necks of the porcelain or glass vessels H, H¹, and H². A shoulder or rim, J, is formed on each of the vessels H, and has a gum or other compressible ring or gasket placed upon it, which fits against the rim G of the plate D, thus forming, practically, air-tight joints between the rims J of the vessels H and the plate D, and avoiding breakage of the vessels H by any con-

cussions on the plate D. The vessels H are supported in stands K, made adjustable in height in the box A by means of screws L passing through slots in the legs M, to adapt them to vessels of varying height or length, and are steadied laterally and controlled so as to coincide with the holes in the plate D by means of flexible metallic braces N, which reach from the sides of the chest, and are susceptible of adjustment in the direction of their length by bending or straightening. To each of the vessels H is closely fitted a cover to exclude the air. In one of the vessels H² are loosely-fitted shelves O, dividing it horizontally into several compartments, which may be lifted out, and are used in the following manner; In the bottom compartment is placed a freezing-mixture or ice; in the middle compartment molded forms of cream or ices, after being decorated ready to be served, are placed; and in the upper compartment is placed a vessel, P, containing a freezing-mixture or ice. The forms of molded cream may thus be decorated and transported safely to considerable distances, and the necessity of sending such forms, in molds and a skilled person with them to open the molds and decorate them at their destination, is avoided.

The scoop Q for removing cream from the vessels H and H¹ is made in shape like a carpenter's gouge—that is to say, having the form of a segment of a hollow cylinder terminating in a cutting-edge having the bevel in the convex side. The scoop is most convenient when made with the convex side to conform in shape to the curve of the side of the vessels H and H¹. The knife R is made with flat sides, one sharp or cutting edge, and one thick edge, and has the end so beveled as to fit in and scrape out the concave side of the scoop.

The knife and scoop are preferably made of glass or porcelain, or may be made of horn or hard wood.

The advantage of this apparatus is, that I am enabled to avoid any injury to the flavor of creams or ices by avoiding contact with any metallic substances. I am able to readily adapt the supports in the chest to vessels of varying dimensions, to remove and dispense the contents of the vessels without

waste, and with a small amount of labor and but little waste of freezing or cooling materials, to preserve the creams or ices with unimpaired flavor, and prepare for display and use decorated forms of creams and ices, and send them considerable distances without requiring the services of a specially skilled person in serving them.

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

1. The chest A, having the plate D, and ad-

justable stands K, combined with vessels H, for the purpose set forth.

2. The vessel H², formed in compartments by removable partitions or shelves O, in combination with the refrigerating-chambers at the top and bottom, as described and shown.

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Witnesses:

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