No. 880,619.

PATENTED MAR. 3, 1908.

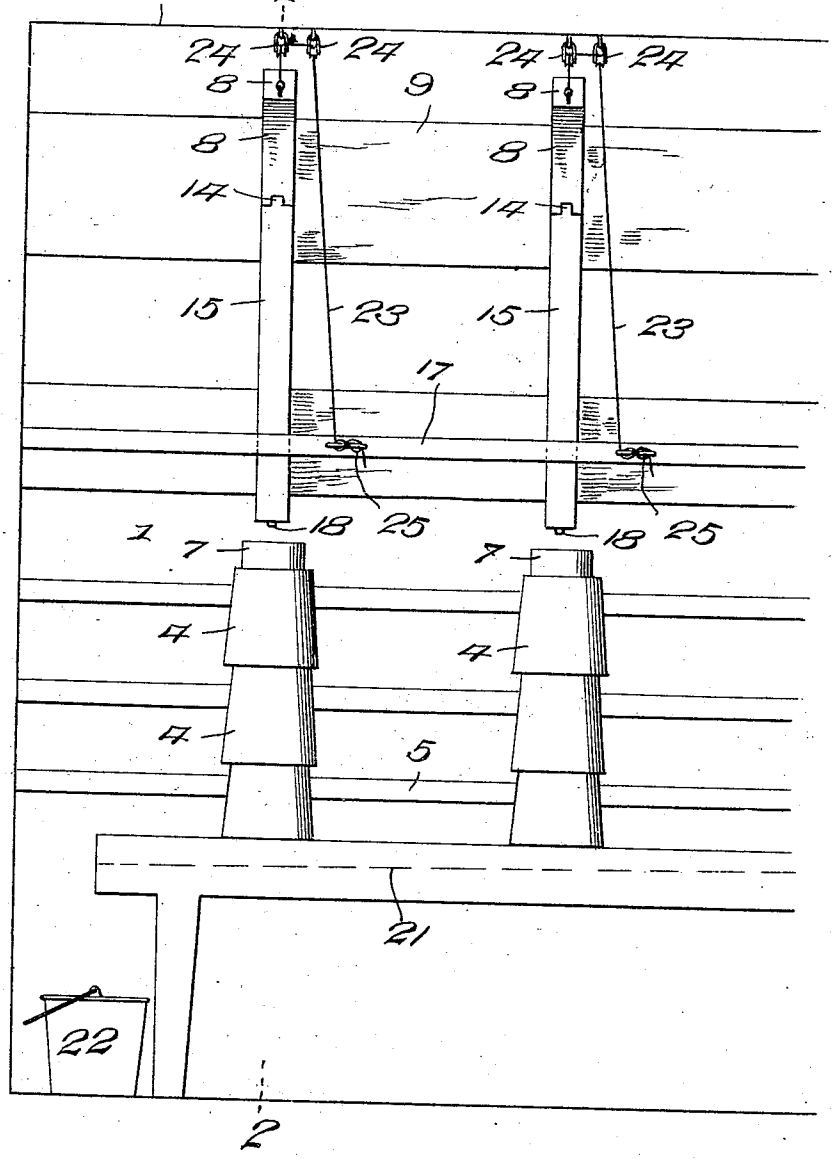
J. BEEMSTER.

PRESS.

APPLICATION FILED SEPT. 13, 1907.

2 SHEETS—SHEET 1.

Fig. 1.



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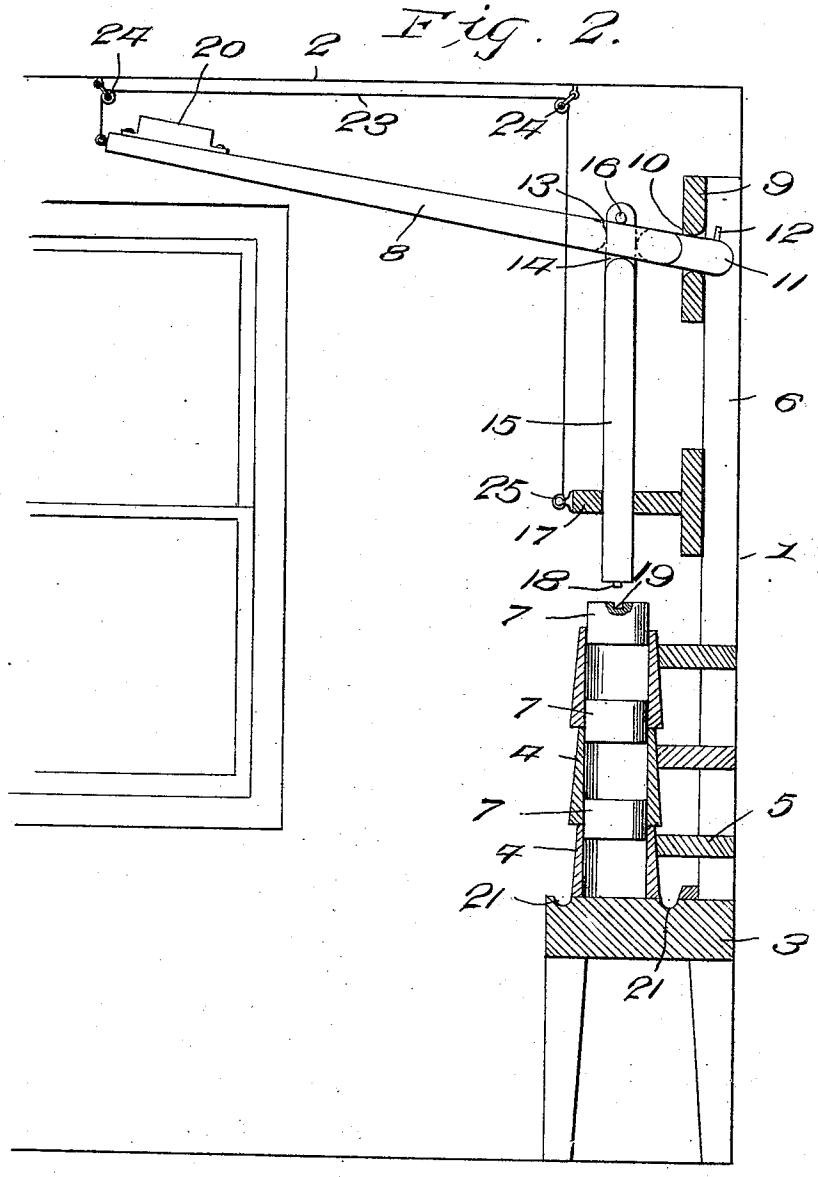
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2 SHEETS—SHEET 2.

Fig. 2.



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PRESS.

No. 880,619. Specification of Letters Patent. Patented March 3, 1908.

Application filed September 13, 1907. Serial No. 392,715.

To all whom it may concern:

Be it known that I, JOHN BEEMSTER, a citizen of the United States, residing at De Pere, in the county of Brown and State of Wisconsin, have invented certain new and useful Improvements in Presses; and I do hereby declare the following to be a full, clear, and exact description of the invention, such as will enable others skilled in the art to which it appertains to make and use the same.

My invention relates to new and useful improvements in presses and more particularly to that class adapted to be employed in making cheese and my object is to provide means for automatically compressing cheese and removing the sap therefrom.

A further object is to provide means for compressing several batches of cheese at one and the same time.

A still further object is to provide means for collecting and conveying the sap into a receptacle and a still further object is to provide means to hold the compressing lever and plunger secured thereto, in an elevated position when not in use.

Other objects and advantages will be hereinafter referred to and more particularly pointed out in the claims.

In the accompanying drawings which are made a part of this application, Figure 1 is an elevation of the interior of a room, showing a pair of my improved presses in operative position, and, Fig. 2 is a sectional view as seen on line 2—2, Fig. 1.

Referring to the drawings in which similar reference numerals designate corresponding parts throughout the several views, 1 indicates the wall of a room, and 2 the ceiling therefor, which wall and ceiling may be constructed in the usual or any preferred manner.

Located within the room, and adjacent the wall 1, is a bench 3, on which is located a plurality of cheese presses 4, which are preferably formed in sections, so that a quantity of the cheese may be operated upon at one and the same time and in preparing the presses to receive the cheese, the lower section is placed directly upon the bench 3 and in engagement with a keeper 5 on a frame 6, said frame being secured in any preferred manner to the wall 1.

After the first section has been properly filled with the cheese, a compressing block 7 is placed in the upper end of the lower section, a sufficient quantity of cheese being placed in the section to extend the block above the upper edge of the lower section when the lower end of an additional section is engaged with that portion of the block above the first section and the second section of the press then filled with cheese, and so on, until the requisite number of sections have been prepared and filled, each section being secured to a keeper 5, so as to prevent said sections from casually separating from each other.

In order to simultaneously depress the blocks in the several sections, I pivotally mount a compression lever 8 in a bar 9, at the upper end of the frame 6, by introducing one end of the lever through a slot 10 in the bar, the upper and lower edges of said slot being rounded so that the lever can freely pivot therein. That end of the lever 8, entering the slot 10, is provided with a tenon 11, which is held in position through the slot 10 in any preferred manner, as by means of a pin 12, while that portion of the lever at each side of the tenon is semi-circular and adapted to bear against the bar 9.

A mortise 13 is formed through the lever 8 adjacent its pivoted end, through which extends a tenon 14, on the upper end of a plunger 15, and the tenon is held in position in the mortise by means of a pin, or the like 16, which extends through the upper end of the tenon 14 above the lever, while the lower end of the plunger 15 is extended through a guide 17, carried by the frame 6, thereby preventing lateral or swinging movement of the plunger when the same is being raised or lowered. The lower end of the plunger 15 is adapted to engage the uppermost block 7 and direct pressure thereon, the extreme lower end of the plunger being provided with a dowel pin 18, which is adapted to enter a socket 19 in the upper block 7. The extreme outer end of the lever 8 is provided with a weight 20, which, when the lever is released, will gradually descend and direct pressure on the several blocks 7, thereby forcing the sap from the cheese interposed between said blocks and completing the preparation of the cheese, the sap as it leaves the cheese, passing out of the sections between the joints thereof and in order to collect the sap, the upper surface of the bench 3 is provided with channels 21, which extend longitudinally of the bench and at each side of the presses, the depth of said channels gradually increasing towards one end of the bench, so that the sap will flow therein and by placing a receptacle 22 at the

deepest ends of the channels, it will be seen that the sap will be readily collected and prevented from running over the floor.

When the lever 8 and plunger 15 are not in use, I have provided means for holding said lever and plunger in an elevated position and out of the road, and, to this end, a cable 23 is secured at one end to the free end of the lever 8 and extended over pulleys 24 on the ceiling 2 and thence to a securing hook 25 on the guide 17 and it will be seen that when the lever is in use, the cable may be loosened from the securing hook 25, whereupon the weight 20 will lower the lever and it will be likewise seen that when the lever is not in use, a downward pull may be given the free end of the cable 23 and the lever moved to its highest position, where it is held by securing the free end of the cable to the securing hook 25.

As best shown in Fig. 1, any number of the presses may be used and by extending the bench 3 the entire width of the room, the one bench will serve to support all of the presses.

It will thus be seen that I have provided a very cheap and economical form of press and one wherein a number of batches of cheese may be operated on at one and the same time and it will further be seen that the parts of the press may be readily separated to remove the compressed cheese.

What I claim is:

1. A cheese press comprising a bench and series of sections of annular outline, one resting upon the other, and a series of blocks of cylindrical outline inserted within said sections, said blocks extending above the upper ends of lower sections and into the lower ends of the upper sections, said blocks thus breaking joints with said sections, and means for delivering pressure to the topmost one of said blocks.

2. A press as described comprising a bench and series of superposed sections of annular outline and a series of blocks of cylindrical outlines inserted within said sections and breaking joints with said sections, a plunger arranged above said sections and blocks adapted to engage the topmost one of said blocks, and a lever fulcrumed laterally of said plunger and adapted to actuate the same.

3. A cheese press consisting of a bench and series of annular sections superposed with relation to each other and a series of cylindrical blocks arranged within said sections, said blocks extending above the upper ends of the lower sections and projecting into the lower end of the relatively upper sections, a plunger adapted to engage the topmost section, a lever fulcrumed laterally of said plunger adapted to actuate the latter and a line or cable connected to a fixture at one end and passed over a series of pulleys and having its opposite end connected to said lever.

In testimony whereof I have signed my name to this specification in the presence of two subscribing witnesses.

JOHN BEEMSTER.

Witnesses:
GEORGE KERSTEN,
WILL ARTS.