

No. 870,880.

PATENTED NOV. 12, 1907.

H. F. HALL.
CULINARY UTENSIL.
APPLICATION FILED OCT. 29, 1906.

Fig 1

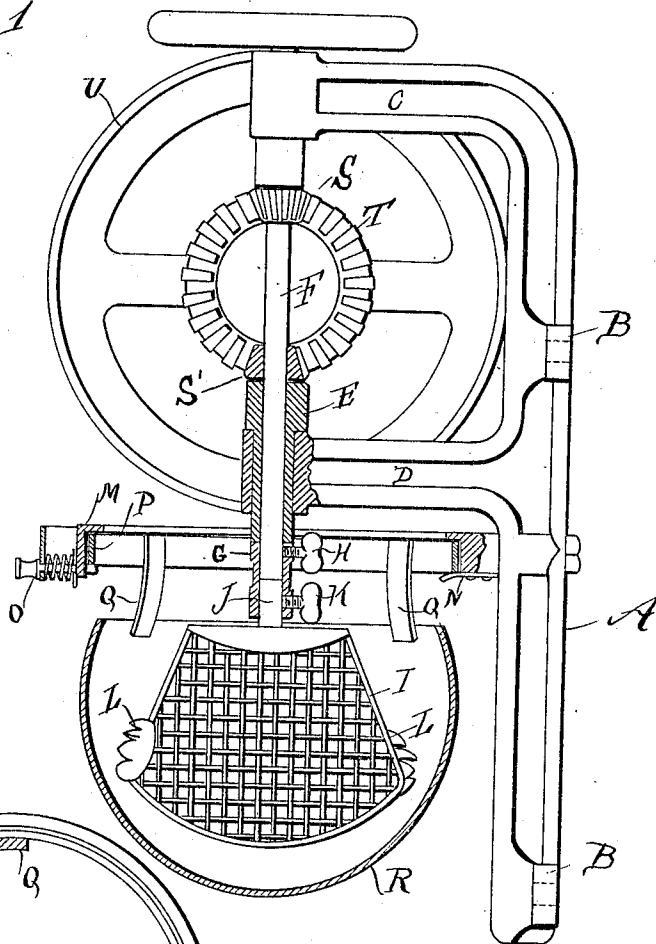
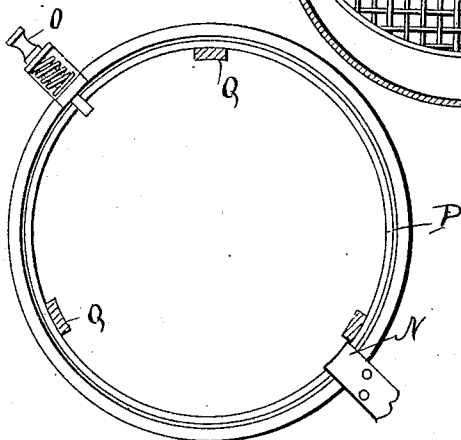


Fig 2



WITNESSES:

Francis A. Pocock
S. Williamson

INVENTOR

Harry I. Hall

BY

W. P. Williamson
ATTORNEY

UNITED STATES PATENT OFFICE.

HARRY F. HALL, OF PHILADELPHIA, PENNSYLVANIA.

CULINARY UTENSIL.

No. 870,880.

Specification of Letters Patent.

Patented Nov. 12, 1907

Application filed October 29, 1906. Serial No. 340,946.

To all whom it may concern:

Be it known that I, HARRY F. HALL, a citizen of the United States, residing at Philadelphia, county of Philadelphia, and State of Pennsylvania, have invented a certain new and useful Improvement in Culinary Utensils, of which the following is a specification.

My invention relates to a new and useful improvement in culinary utensils, and has for its object to provide a simple and effective apparatus by means of which all kinds of materials, such as potatoes, may be disintegrated, mashed, whipped and beaten smooth and light to the consistency of sponge.

Pumpkin, squash, turnips and the like are instantly reduced to pulp and made more palatable than by the usual process. Eggs, creams, meringues, etc., may be whipped light and dry in one tenth the time, and the product increased in excess of the usual result, with less material. Cake or pastry batters of every character are assimilated and made light in a shorter period of time, increasing the bulk and quality of the cakes from the usual quality of material, and more economically without sacrificing quality. Salad dressings, such as "mayonnaise", a heretofore very troublesome compound requiring expert knowledge, may be produced in less time by ordinary kitchen help without knowledge of the art. By use of this device a firmer, smooth and more jelly like substance is attained. The device assimilating the ingredients more perfectly than by any other known means, the product remaining pure and sweet for a longer period of time.

With these ends in view, this invention consists in the details of construction and combination of elements hereinafter set forth and then specifically designated by the claims.

In order that those skilled in the art to which this invention appertains may understand how to make and use the same, I will describe its construction in detail, referring by letter to the accompanying drawing forming a part of this specification, in which—

Figure 1 is an elevation of an apparatus made in accordance with my improvement, the shaft holder and receptacle being in section so as to clearly illustrate the construction thereof. Fig. 2, a bottom plan of the holder showing the hangers in section.

In carrying out my invention as here embodied, I provide an upright or standard A, adapted to be secured to the wall or other surface by suitable bolts or screws passing through holes in the lugs B.

C and D are two arms formed with the standard, and in the arm D is journaled a hollow shaft E, and in the arm C is journaled the spindle F, which latter passes downward from the hollow shaft E and has detachably secured thereto the chuck G, the latter being held in place on this spindle by the thumb screw H.

I represents the beater, which consists of a frame having a shank J adapted to be secured in the chuck by the thumb screw K. The center of this frame consists of a specially laced wire, while secured to the edges thereof are the stirrers L which have teeth projecting therefrom in such manner as to take hold of the material to be beaten, cut and stir it up for treatment by the beater.

M represents a holder which is secured to the standard A, and N is a lug projecting from the lower edge of the holder, while O is a spring actuated latch pin carried by the opposite side of the holder so as to engage and hold the ring P in place, as clearly shown.

To the ring P are secured the hangers or straps Q, to which is secured the receptacle R, the latter being preferably of spherical shape and adapted to hold the material to be beaten, and when this receptacle is in place it surrounds the beater I, and the latter revolving therein will beat the contents of said receptacle.

The upper portion of the spindle F has secured thereon the bevel pinion S which meshes with the bevel gear T, the latter being carried by the wheel U which may be driven by hand or power, thus revolving the beater I at a high rate of speed for accomplishing the work intended. In order that the bevel gear T may be balanced in its action on the pinion S I place a second bevel pinion S' on the spindle F with which the gear T also meshes.

In practice I have found that this particular form of beater and receptacle permits of the rapid creaming of potatoes and the like, or of producing egg cream, meringue or cake batter, and so thoroughly is the material treated that it will be largely increased in volume, and for certain classes of cake batter four times as many cakes of the given size are produced from a given weight of material as are produced by the old methods, thus increasing the lightness and flavor of such cakes, and I have also found that materials may be properly treated by this apparatus in one tenth of the time that it now takes to do like work. These results are largely attained by reason of the shape of the receptacle and stirrers carried by the beater, in that the material acted upon is constantly forced upward and turned over by the contour of the receptacle falling back on the back of the beater in a constant stream, thereby becoming largely mixed with air which is beaten into the material, increasing the volume as will be readily understood.

Having thus fully described my invention, what I claim as new and useful, is—

1. In combination with an apparatus of the character described, a beater consisting of a frame having a laced wire center, said frame adapted to be revolved by the spindle of the machine, stirrers projecting from the edges

of the beater, and a spherical shaped receptacle in which the beater is adapted to revolve, as and for the purpose set forth.

2. In a machine of the character described, a standard,
5 a holder supported by said standard, means for attaching and detaching said ring from the holder, hangers projecting downward from the ring, a spherical shaped receptacle secured to the hangers, a laced wire beater adapted to revolve within the receptacle, stirrers projecting from the

edges of the beater, and means for revolving said beater, 10 as specified.

In testimony whereof, I have hereunto affixed my signature in the presence of two subscribing witnesses.

HARRY F. HALL.

Witnesses:

HERMAN VON UFFEL,
THOMAS H. PATTERSON.