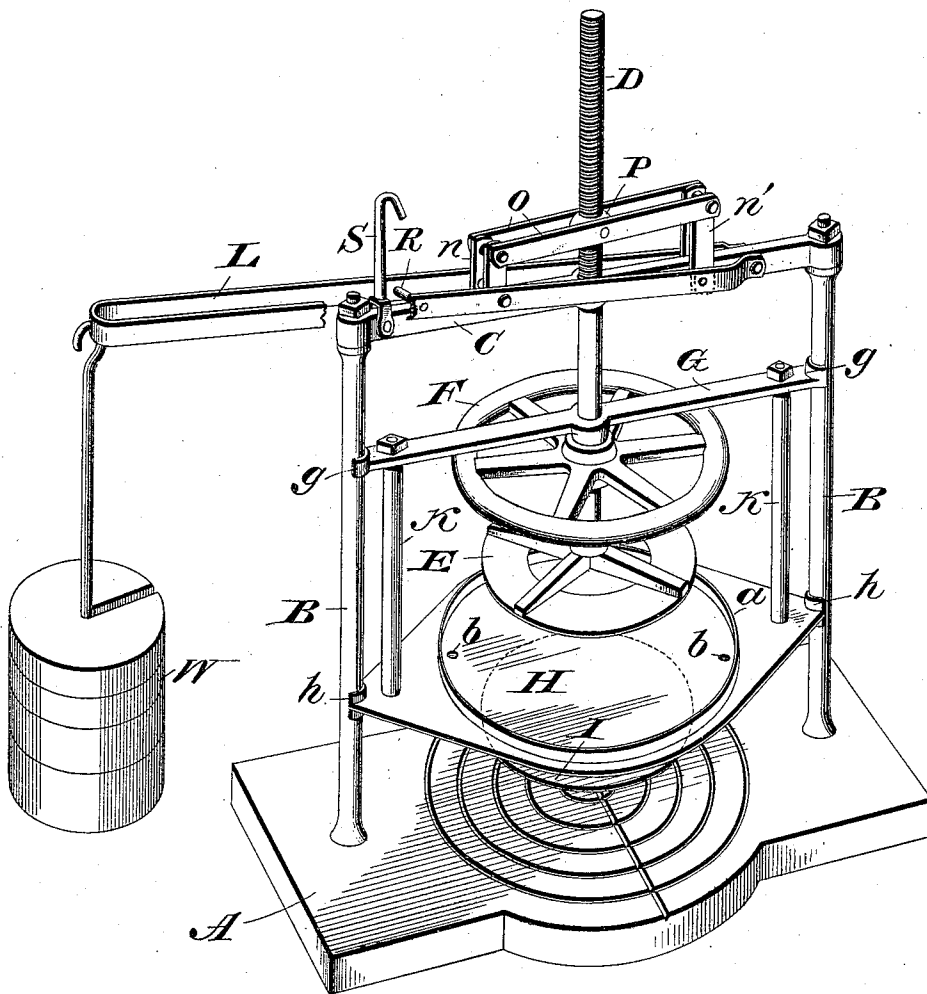


(No Model.)

E. W. LUNDAHL & W. N. THOMAS.
CHEESE PRESS.

No. 465,381.

Patented Dec. 15, 1891.



Ernst W. Lundahl.
William N. Thomas.

Inventors,

by *[Signature]*
Attorney

Witnesses
S. S. Elliott.
A. M. Johnson

UNITED STATES PATENT OFFICE.

ERNST WILHELM LUNDAHL AND WILLIAM NASH THOMAS, OF LOGAN,
UTAH TERRITORY.

CHEESE-PRESS.

SPECIFICATION forming part of Letters Patent No. 465,381, dated December 15, 1891.

Application filed June 25, 1891. Serial No. 397,438. (No model.)

To all whom it may concern:

Be it known that we, ERNST WILHELM LUNDAHL and WILLIAM NASH THOMAS, citizens of the United States of America, residing at Logan, in the county of Cache and Territory of Utah, have invented certain new and useful Improvements in Cheese-Presses; and we 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, reference being had to the accompanying drawing, and to letters of reference marked thereon, which form a part of this specification.

This invention relates to improvements in cheese-presses.

The object of the invention is to provide a cheap, simple, and effective cheese-press in which two cheeses can be pressed at the same time, the construction of the device being such that a heavy pressure can be given to the cheeses at the commencement of the operation and the pressure continued at a decreased ratio automatically while the cheeses are in the press.

This invention is designed more especially as an improvement upon the cheese-press of W. C. Ray, patented April 28, 1863; and it consists in the construction and combination of the parts, as will be hereinafter fully set forth, and particularly pointed out in the claims.

In the accompanying drawing we have illustrated our invention by a perspective view, in which A refers to the base, upon which are mounted two vertical standards B B, which are rigidly connected to each other at their upper ends by a cross-bar C, the central portion thereof being formed into an eye through which the screw-rod D passes, said screw-rod being provided on its lower end with a follower E, which is pivoted thereon. Above the follower a hand-wheel F is rigidly secured to the screw-rod, and upon the hub of this hand-wheel bears the upper cross-bar G of the frame, which moves vertically between the standards B B. The plate H of the movable frame has an upwardly-projecting flange *a*, and said plate, within the circular flange, is provided with perforations *b*, through which the liquid expelled from the cheeses will pass

to the base A, which has concentric depressions intersected by a channel for carrying the liquid to a suitable receptacle. The plate H of the movable frame carries beneath the same a follower I, which is rigidly secured to the center thereof. The upper cross-bar G and plate H of the movable frame are connected to each other by rods K K, and the ends of the bar and plate are provided with curved plates *g* and *h*, which embrace the standards B B. To the upper rigid cross-bar C is pivotally attached a lever L, the extended end of which is provided with a depending rod adapted to receive removable weights W. To the lever L are pivoted links *n* and *n'*, which are connected to each other by bars O O, between which is journaled a screw-threaded socket or gimbal P, through which the screw-rod D passes. The members of the lever L are also connected by a cross-bar or pin R, which is adapted to rest upon the cross-bar C when the lever is lowered, and adjacent to this pin on the cross-bar C is pivoted a hook S, which engages with said pin to limit the upward movement of the lever.

In operation the curds are placed upon the base A and plate H so that the followers E and I will enter the curbs and rest upon the curds. Now by turning the hand-wheel the screw-rod D can be operated to depress the followers until they bear upon the curds, and said pressure can be continued until the lever L is elevated and the hook brought into engagement with the pin or cross-bar R, when the desired degree of pressure can be given to the curds, the pressure being equal upon each. After this is done and it is desired to continue the pressure a sufficient number of weights can be placed upon the rod M and the press left until the moisture has been expelled from the curds.

Having thus described our invention, what we claim as new, and desire to secure by Letters Patent, is—

1. The combination, in a cheese-press, of a base A, having standards to which a cross-bar C is rigidly secured, links *n'*, pivoted to the cross-bar and to bars O O, carrying a screw-threaded socket, said bars being pivotally connected by links *n* to a lever L, a screw-threaded shaft engaging the socket

and carrying a follower, and a movable section having a bottom plate, substantially as set forth.

2. In a cheese-press, the combination of a frame consisting of vertical standards rigidly secured to a base and connected to each other by a cross-bar, a weighted lever pivoted to the cross-bar, a hook carried by the cross-bar and adapted to engage with the lever to limit its upward movement, a movable frame secured between the standards of the main frame, a threaded shaft carried by said movable frame and adapted to engage with the weighted lever, and a follower E, carried by the lower end of the screw-threaded shaft, substantially as set forth.

3. In a cheese-press, the combination of a weighted lever, a screw-rod adapted to engage therewith and provided with a follower, a hook pivoted to the stationary frame and adapted to engage with a pin carried by the lever to limit the movement thereof, substantially as set forth.

4. In combination with a cheese-press, a base A, carrying vertical standards, which are connected to each other by a cross-bar, a lever pivoted to said cross-bar, a screw-rod adapted to engage therewith, and a movable frame consisting of a base and cross-bar G, rigidly connected to each other by vertical rods K K, the base carrying a follower, together with a follower E, connected to the screw-threaded rod D, substantially as set forth.

5. In combination with the base A, standards B B, a movable frame located between said standards and consisting of an upper cross-bar and lower plate, which are connected to each other and provided at their ends with curved plates, which embrace the vertical standards B B, the bottom plate carrying a follower I, a screw-rod having a follower E, a hand-wheel upon which the movable frame rests, a lever L, one end of which is adapted to receive weights, said lever carrying links N and N', and bars O O, to which is pivotally attached a screw-threaded socket or gimbal P, with which the screw-rod engages, substantially as set forth.

6. The combination, in a duplex cheese-press operated by a lever having weights, a screw-rod connected to said lever, said rod carrying a follower, and a frame having a bottom plate H, which is rigidly connected with the upper cross-bar G of said movable frame, and a follower I, secured beneath the bottom plate H, substantially as shown, whereby uniform pressure can be exerted at the same time upon two curds.

In testimony whereof we affix our signatures in presence of two witnesses.

ERNST WILHELM LUNDAHL.
WILLIAM NASH THOMAS.

Witnesses:

J. GOLDEN KIMBALL,
BENJAMIN EDWARDS.