

JOHN ROMANS.

Improvement in Butter-Workers.

No. 127,271.

Patented May 28, 1872.

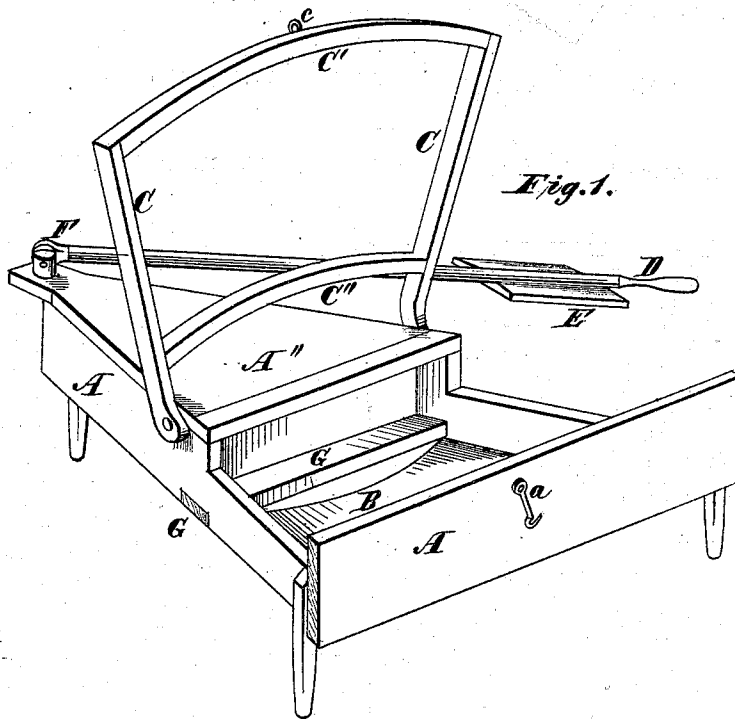


Fig. 1.

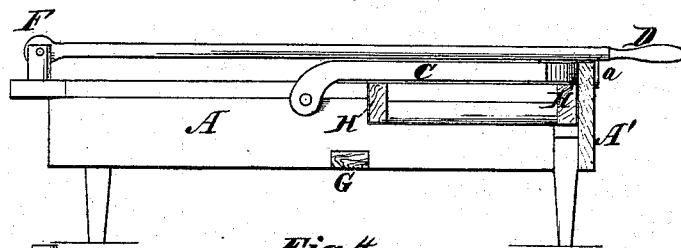


Fig. 2.

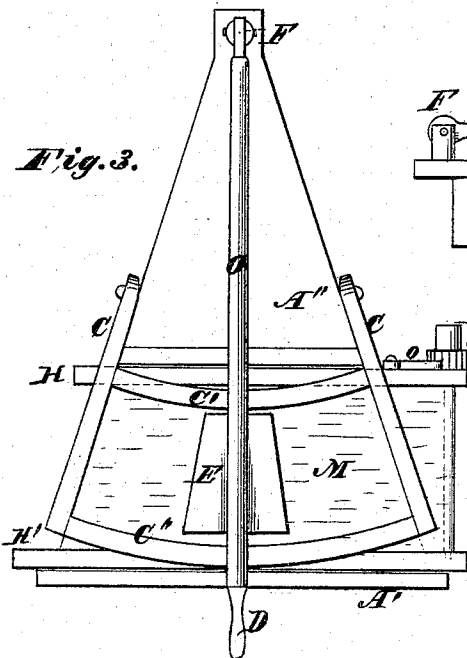


Fig. 3.

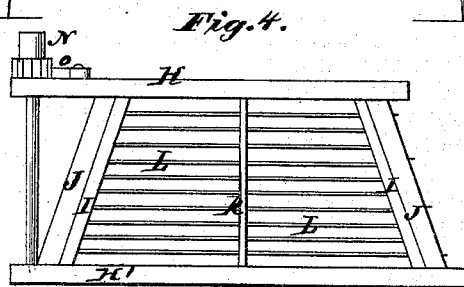


Fig. 4.

Witnesses:

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UNITED STATES PATENT OFFICE.

JOHN ROMANS, OF HOMEVILLE, PENNSYLVANIA.

IMPROVEMENT IN BUTTER-WORKERS.

Specification forming part of Letters Patent No. 127,271, dated May 28, 1872.

JOHN ROMANS' IMPROVEMENT IN BUTTER-WORKERS.

To all whom it may concern:

Be it known that I, JOHN ROMANS, of Homeville, in the county of Chester and State of Pennsylvania, have invented certain new and useful Improvements in Butter-Workers; and I do hereby declare that the following is a full and true description thereof, reference being had to the accompanying drawing and to the letters of reference marked thereon.

To enable those skilled in the art to make and use my said improvements, I will now more fully describe the same, referring to the accompanying drawing.

Figure 1 is a perspective view; Fig. 2, a side elevation. Fig. 3 is a top view. Fig. 4 shows the grate-frame inserted.

The triangular frame, or main portion A A A, is provided with a concave draining bottom, B. The frame C C C is connected by pivots. The handle D of the worker has a swivel-head, F, connected with the presser E; and the grate-frame H H with its grates L L and roller N, together with the cloth M, forms a combination and means of removing all the fluid matter in a speedy manner—thus saving much time in working butter, as when a smaller surface is used in the ordinary manner for a batch.

I make my butter-worker of rectangular form, provided with suitable legs or supports, of a height for convenient working. An offset is formed in the frame A A, in which the grate-frame H H rests, and is retained in its position by stops on the under side. Under the grate I form a slightly concave bottom, B, with sufficient inclination forward to conduct the milk as it leaves the butter, into a receptacle placed there to receive the same; or by closing up the front end of the bottom B, the milk may be retained, to be drawn off after the operation of working the butter has been completed. In the frame H H J J, I insert a suitable number of bars or grates, L L, made of galvanized strap-iron or any other suitable material. These I place so near each other as to allow the free escape of the milk, and give proper support to the cloth M. A strip, K, underneath their center, transversely placed, prevents their sagging. A tightening roller, N, having its bearings in the side pieces of the frame, and provided with a pawl and ratchet,

serves to stretch the cloth after it has been secured, at the opposite end of the frame, on pins inserted for that purpose. The cloth is confined to the sides of the frame also by pins, thereby securing its proper tension to resist the pressure applied in working the butter. The cloth is readily removed by slacking the roller and releasing it from the pins. The rectangular frame C C, as shown in an elevated position in Fig. 1 and in working position in Fig. 3, serves to form a rim, within which the butter is confined while being manipulated. The lever O, which extends the whole length of the frame, is pivoted to a swivel-head at F, which gives freedom of movement in the necessary directions. E is the paddle or presser secured to the under side of the lever, with its surface slightly rounded or flat, as may be preferred.

The operation of working butter with the device here shown is most simple and effectual. The butter is put on the cloth M, Fig. 3. The operator takes hold of the handle D, and presses gradually upon the batch at intervals, until it is reduced to a thin cake, when it is cut into convenient sizes and turned over, and the operation repeated. In the usual methods of working butter the milk must necessarily be forced to the upper surface, there being no provision made for its escape from under the batch; consequently a greater amount of manipulation and turning over of the batch will be required to extract the milk, which in the hot season renders the butter soft and also destroys its flavor.

I am aware that the grated surface and cloth by itself is not new, nor do I claim such, separately considered; but I am not aware of any butter-worker being arranged as herein shown and specified.

Having thus fully described my said invention, what I claim is—

The combination of the main-frame A A A, concave bottom B, pivoted frame C C C, handle D, swivel-head F, presser E, grate-frame H H, grates L L, roller N, and cloth N, in the manner shown and described.

In testimony of said invention I have hereunto set my hand.

Witnesses: JOHN ROMANS,
M. P. DENNEY,
SARAH L. DENNEY.