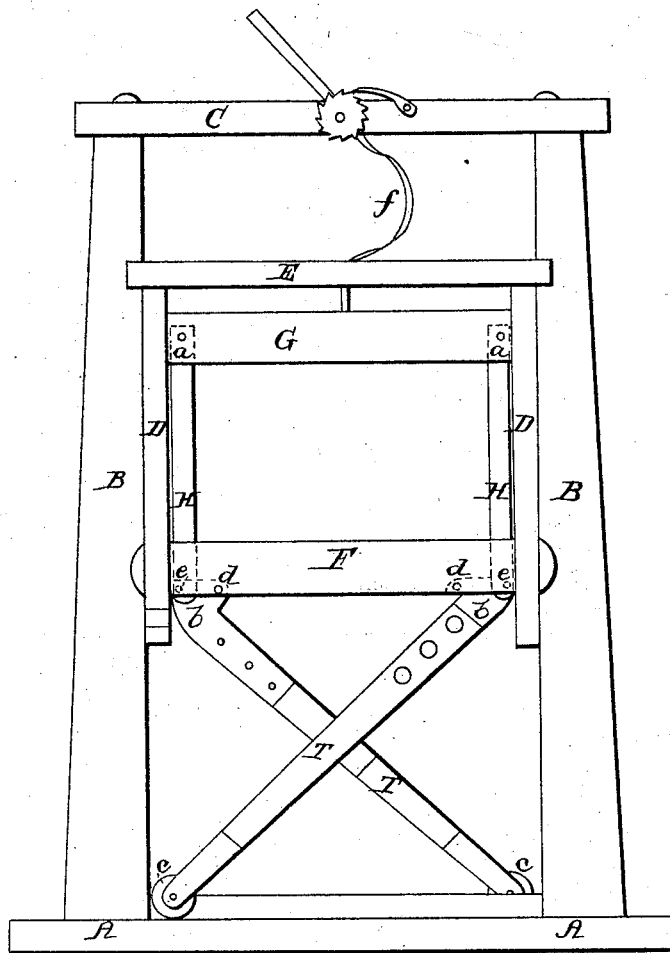


L. Hale,
Cheese Press,
No 818, Patented June 30, 1838.



UNITED STATES PATENT OFFICE.

LUKE HALE, OF HOLLIS, NEW HAMPSHIRE.

CHEESE-PRESS.

Specification of Letters Patent No. 818, dated June 30, 1838.

To all whom it may concern:

Be it known that I, LUKE HALE, of Hollis, in the county of Hillsboro and State of New Hampshire, have made certain Improvements in Presses for Pressing Cheese, and that the following is a full and exact description thereof.

This press is of the kind which is denominated self regulating, in which the weight of the cheese is made to yield a power by which its own pressure is effected, and which power is increased as the pressure goes on.

In the accompanying drawings A, A, is the bed piece of the machine, which in one constructed by me, is three feet and a half long, four inches wide, and one inch and a half thick.

B, B, are two upright posts, these are made of inch stuff, six inches wide at the bottom, and three inches at top; they are four feet high from shoulder to shoulder, and two feet apart at their inner edges. They are tenoned into the bed piece, and also into the cap piece C, which is three inches thick, and a foot wide. These measurements, however, and such others as may be given, are intended only as examples of what I have found to answer very well in practice; but they may be departed from in any degree without altering the nature of the invention.

Within the uprights B, B, there is a sliding frame D, D, E, F, capable of rising and falling within the uprights, E. The cap piece of this frame, is four inches wide, and one and a half inch thick. The bed piece F, is four inches wide, and three deep. The side pieces D, D, are of the same size, with the cap piece E.

A follower G, is made to play up and down to the distance of three inches, more or less, from the cap-piece E; its dimensions may be the same with that of the bed piece F. The distance between E, and F, is eighteen inches.

H, H, are two straps of iron, passing into mortises in the follower G, and held there by stout joint pins, a, a; they extend down and pass through mortises in the bed piece F, where they are attached to the kneed levers, to be next described.

I, I, are two levers, having iron knee plates b, b, firmly riveted to their upper ends, and friction rollers c, c, at their lower ends, which rollers traverse back and forth on the bed piece. There are two holes in each knee piece, two inches apart; through those marked d, d, joint pins pass by which they are attached to the bed piece, and others at e, e, by which they are attached to the straps H, H.

Upon the cap piece C, of the main frame, there is a windlass, turned by a winch, and provided with a ratchet wheel and pawl. The rope or strap f, is attached at one end to the windlass, and at the other to the follower G, and by turning the winch both the follower and the frame in which it slides, may be raised.

In using this press the follower and inner frame are to be drawn up, which will bring the levers I, I, into a position nearly vertical. The cheese is then to be placed upon the bed piece, on a suitable platform, and the space between it and the follower G, filled in with plank, or in any other convenient way. The pawl of the windlass is then raised, when the weight of the cheese, and any additional weight, put so as to bear upon the bed piece F, will cause the levers I, I, to draw the follower down, and as it descends these levers will be continually increasing in their power of action; an effect the importance of which is well understood by the manufacturers of cheese.

I do not claim to be the first who has applied the self regulating principle, by means of levers, to the pressing of cheese, but I do claim to have greatly improved the arrangement of the respective parts by which this end is attained; that is to say I claim—

The manner in which I have combined and connected the levers I, I, below the bed of the press, with the bed, the iron straps, and the follower, substantially as above set forth.

LUKE HALE.

Witnesses:

LINTON THORN,
R. K. MORSELL.