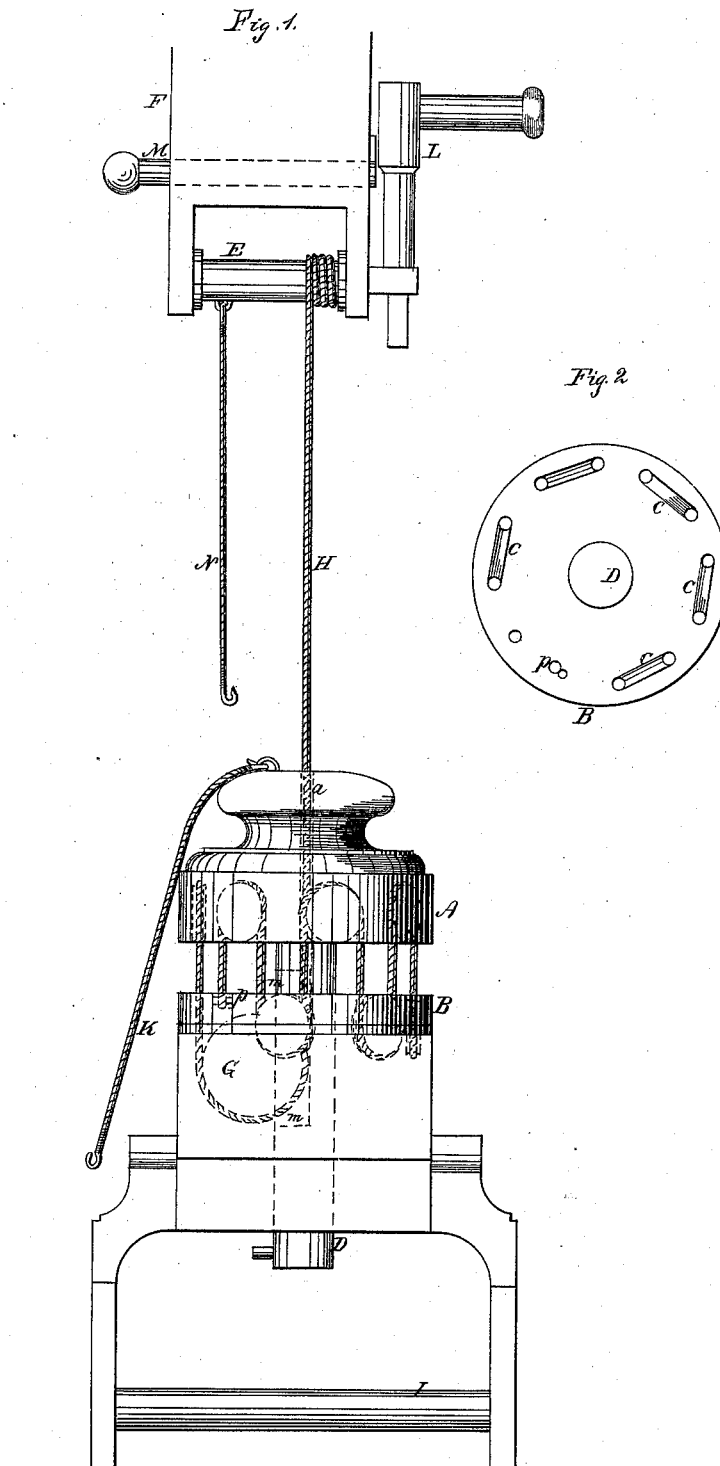


J. Martin, Jr.,
Cheese Press,

No. 3,840,

Patented Nov. 26, 1844.



UNITED STATES PATENT OFFICE.

JOHN MARTIN, JR., OF MEDINA, OHIO.

SELF-ACTING CHEESE-PRESS.

Specification of Letters Patent No. 3,840, dated November 26, 1844.

To all whom it may concern:

Be it known that I, JOHN MARTIN, JR., of Medina, in the county of Medina and State of Ohio, have invented a new and useful

5 Improvement in Machines for Pressing Cheese, which is described as follows, reference being had to the annexed drawings of the same, making part of this specification.

Figure 1 is a side elevation of the machine, 10 ready for operation. Fig. 2 is a top view of the lower block, showing the lower series of pulleys.

Similar letters refer to corresponding parts.

15 This machine consists of two circular blocks of wood A, B, one arranged above the other, each containing a series of six or more pulleys C, arranged at equal distances apart, in countersinks or mortises made in the up- 20 per surface of the lower block, and the lower surface of the upper block, and near the peripheries of the same. A center stock or piston D is attached to the upper block, which extends downward through an open- 25 ing in the center of the lower block to the cheese board below, where the pressure is applied.

The blocks A, B are about ten inches in diameter and the pulleys two inches, or of 30 sufficient diameter when placed around parallel with and three quarters of an inch within the periphery, as to fill the circle with the twelve or whole number of pulleys; but there are only six pulleys in each of the 35 blocks, and consequently there are spaces equal to the diameters of the pulleys, between each of them.

The windlass E, which suspends and operates the machine, turns in a frame secured 40 to the side of the room, a sufficient distance above the press.

An aperture *a* is made in the center of the upper block which extends through the center stock or piston D in a vertical direction, 45 and communicates with a space or mortise *m* formed in the lower block, containing a pulley G, larger than those mentioned above. This aperture *a* is for the admission of the rope H, which being fastened to the wind- 50 lass above, passes down through the aperture *a* into the mortise and under the large pulley G, up through an opening in the lower block to one of the small pulleys C in the upper block, and after passing over that

pulley extends back to a similar pulley in 55 the lower block and passes under it, thence over a pulley in the upper block, thence under a pulley in the lower block. It so continues from the upper to the lower block and from the lower to the upper block, 60 around the circle of pulleys until it arrives at the end of the system, where the end is secured to a pin *p* inserted in the lower block, near the aperture through which the rope 65 passes from the large pulley to the pulley in the upper block.

Two strong rollers I are attached to the bottom of the frame of the press, on which the cheese board rests. They also serve to facilitate the operation of sliding the cheese 70 in and out, as may be required.

To put the press in operation, the rope, K, attached to top block, is fastened by a loop to a hook on the windlass; the crank L, is then turned until the center stock or 75 piston D, leaves a space below, for sliding in the cheese; the key M is then forced out and the upper and lower blocks, are held asunder until the cheese is put in the press. The key is then drawn in, and disengaged 80 from the crank L, and the center stock or piston D, drops on the cheese; the rope K, is then let loose from the hook on the windlass and the suspending rope H which is fast- 85 ened to the windlass, is coiled on the windlass, until the press is raised a sufficient height from the floor, or until the top block reaches the windlass. The key M, is then forced out and the gage rope, N, which is slung at the other end of the windlass, and 90 passes around the windlass, in an opposite direction to the suspending rope, is hooked into the loop in the upper block, A; this removes half the power from the press, by leaving only half the weight on the pulleys, 95 and preserves the richness of the cheese, which the whole power, would if applied, press out. After remaining suspended on the gage rope N as long as necessary, the press is again raised by the windlass, the 100 key slipped out, and the gage rope removed. When time to turn the cheese, disengage the key from the crank, and gradually lower the press, until it reaches the floor, then hook the rope attached to the up- 105 per block, to the windlass—raise the center stock by turning the windlass—push out the key—and after turning the cheese slide back

the key, let fall the upper block, and again turn the windlass, and raise the press, &c.

The press is two and a half feet in height, and about two feet wide at the bottom; therefore the small compass which the machine occupies is another of its advantages.

The press may be constructed with more or less pulleys, and of any size to suit the convenience of the dairyman, but for common use, I would recommend the proportions described above.

What I claim as my invention and which I desire to secure by Letters Patent, is—

The before described combination of block or frame B of the self acting press with the piston A, D, cord H pulleys C, and windlass E suspended and operating in the manner and for the purpose set forth.

JOHN MARTIN, JUN.

Witnesses:

EDWIN MAHER,
A. E. H. JOHNSON.