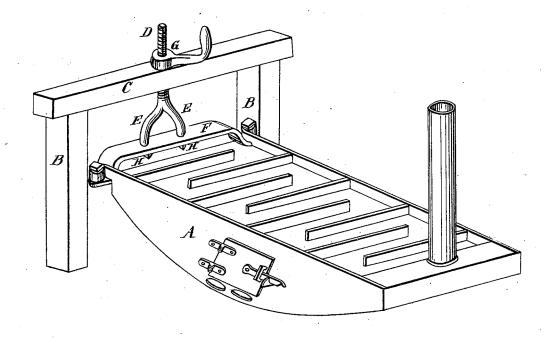
J. A. De TAR.

Evaporating Pan.

No. 53.422.

Patented Mar. 27, 1866.



Witnesses: Jas L. Ewin W. F. Call

Inventor.

UNITED STATES PATENT OFFICE.

J. A. DE TAR, OF LANESFIELD, KANSAS.

IMPROVED ADJUSTER FOR EVAPORATORS.

Specification forming part of Letters Patent No. 53,422, dated March 27, 1866.

To all whom it may concern:

Beit known that I, John A. De Tar, of Lanesfield, in the county of Johnson and State of Kansas, have made a new and useful Improved Adjuster for Evaporators which Operate by a Continuous Flow; and I do hereby declare the following to be a full, clear, and exact description of the nature, construction, and operating of the same, sufficient to enable one skilled in the art to which it appertains to construct and use the same, reference being had to the accompanying drawing, which is made part of this specification, and in which my improvement is represented by a perspective view.

My improvement consists of a frame planted or standing over one end of a rocking evaporator and supporting the same by a screw-rod which permits the lateral adjustment of the evaporator, as well as regulating the inclination of the same, so as to expedite or retard the flow of sirup, which follows a scrpentine course from side to side of the pan, gradually finding its way to the lower or discharge end.

In the drawing, A is the rocker or pan, made on the principle of the Cook evaporator, the cane-juice or other saccharine liquid being fed in at one end, which is raised relatively to the other, and the fluid caused to traverse a serpentine path made by the transverse plates which project upward from the bottom of the pan.

B are the posts, and C the beam or bridgepiece of the frame, through which passes the vertical rod D, which, by means of a stirruppiece, E E, supports the cross-bar F, which is attached to one end of the rocker pan, so as, by the adjustment of the nut G on the rod D, to raise or lower the end of the rocker and increase or decrease its inclination, so as to expedite or retard the rate of motion of the fluid. This power of controlling the motion becomes necessary owing to the character and richness of the saccharine fluid, the state of the fire, &c., and it is an object to vary by very gradual and delicate graduation this inclination of the pan, so as to deliver the sirup at the lower end in a satisfactory condition at the required degree of concentration.

The nuts H H on the stirrups E E afford the means for lateral adjustment of the pan, so there shall be no side inclination of the pan to produce an accumulation of sirup toward one side instead of having it spread in an equable stream, as nearly as possible, over the whole surface of the pan. This arrangement will enable a more accurate and satisfactory adjustment and preserve the pan in a better position for effective action than any temporary expedients of chocking up the pan with blocks, props, or wedges.

Having described my invention, what I claim therein as new, and desire to secure by Letters Patent, is—

The frame or its equivalent, with an adjusting-screw depending therefrom and attached to the end of the rocker-pan, substantially as and for the purpose described.

J. A. DE TAR.

Witnesses:

REUBEN PERKENS, M. S. DICKERSON.