

W. H. Guy,  
Cheese Press.

N<sup>o</sup> 33,248.

Patented Sep. 10, 1861.

Fig. 2.

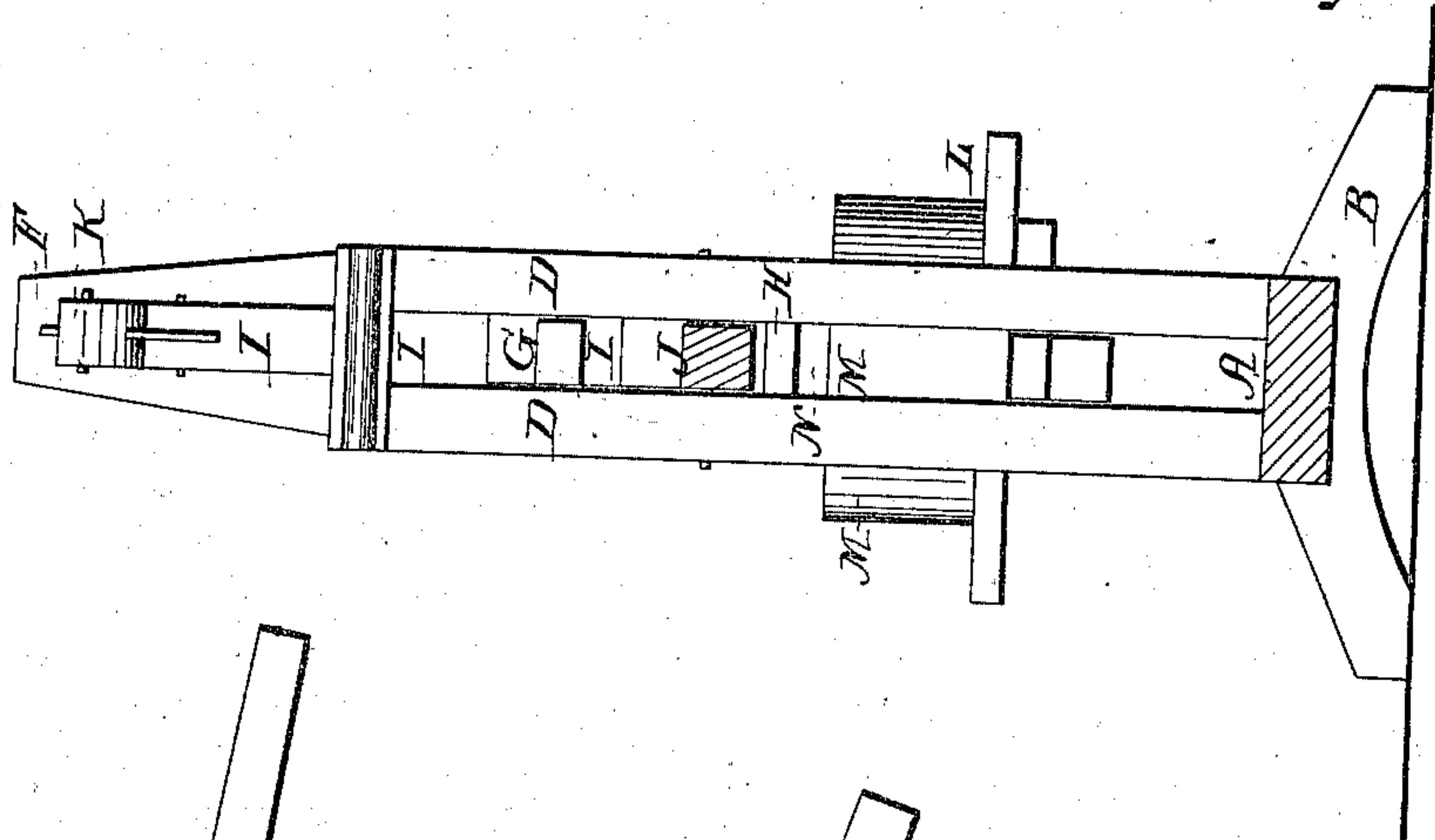
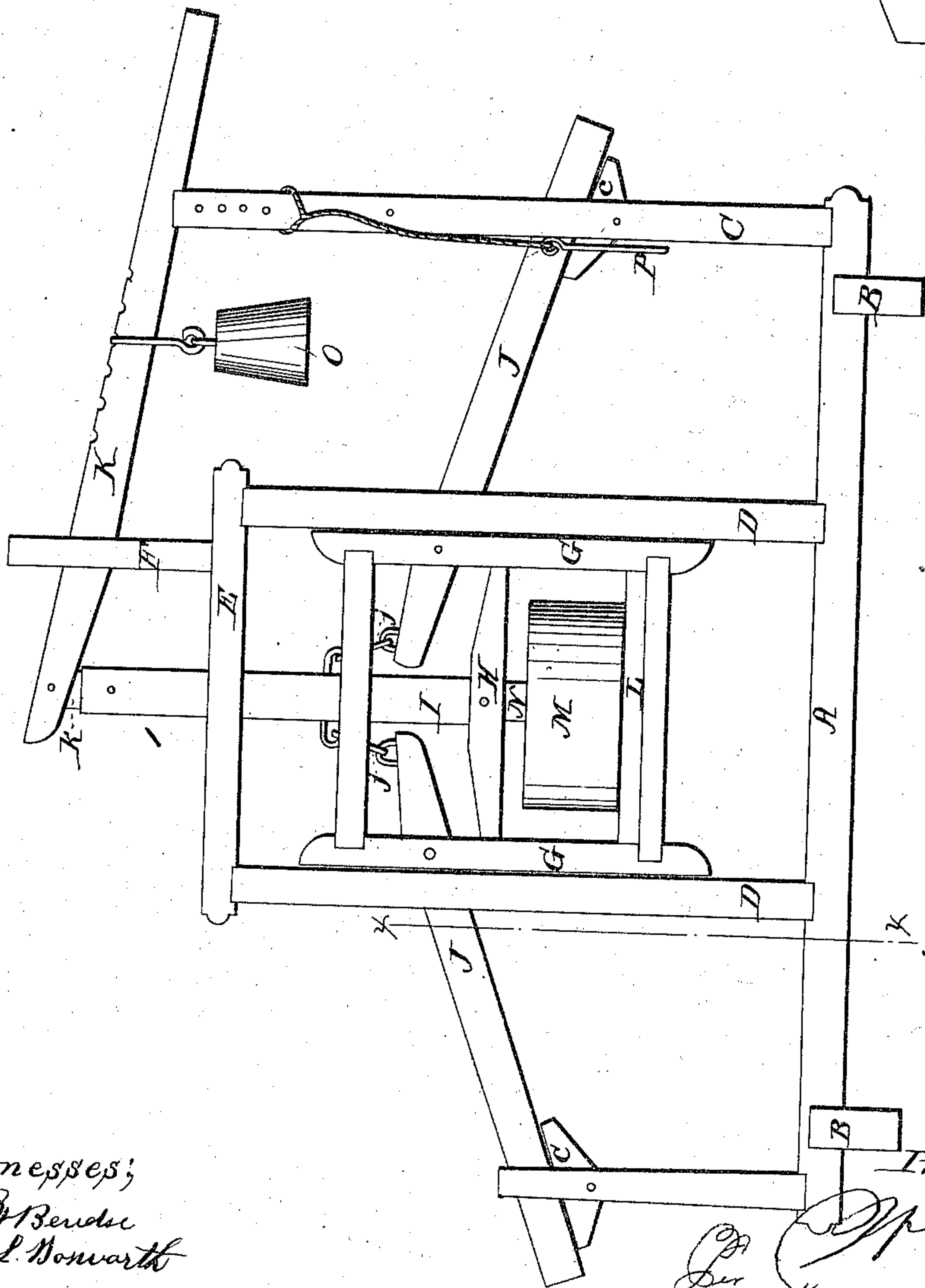


Fig. 1.



Witnesses;  
J. A. Bendue  
L. Bonwarth

Inventor;  
W. H. Guy  
Per Hummel & Son

# UNITED STATES PATENT OFFICE.

WILLIAM H. GUY, OF JONESVILLE, MICHIGAN.

## IMPROVED CHEESE-PRESS.

Specification forming part of Letters Patent No. 33,248, dated September 10, 1861.

*To all whom it may concern:*

Be it known that I, WILLIAM H. GUY, of Jonesville, in the county of Hillsdale and State of Michigan, have invented a new and Improved Cheese-Press; and I do hereby declare that the following is a full, clear, and exact description of the same, reference being had to the accompanying drawings, making part of this specification, in which—

Figure 1 is a front elevation of my improved press. Fig. 2 is a vertical section of the same as *a x x*, Fig. 1.

Similar letters of reference indicate corresponding parts in both figures.

The subject of this invention is a machine adapted to compress cheese by its own weight and that of a sliding frame in which it is held through the medium of suspending levers with any required force, as hereinafter explained.

To enable others skilled in the art to make and use my invention, I will proceed to describe its construction.

A is the base of the frame, supported on feet B B.

C C' D D are standards secured vertically to the base A.

E is a cross-beam connecting the standards D D at top.

F is a standard projecting upward from the beam E.

Each of the standards D D is formed in two pieces to receive and guide levers, hereinafter described, and the standards C and C' are slotted vertically for a similar purpose.

G is a sash-frame fitted to slide vertically between the standards D D.

H is a follower having vertical play within the frame G.

I is a stem attached to the follower H and extending upward through mortises in the upper cross-piece of the sash-frame and the beam E.

J J are levers fulcrumed in the sash-frame and connected to the stem I by links *j j*. The outer ends of the said levers rest upon pivoted blocks *c* in the standards C and C'.

K is a lever fulcrumed in the standard F

and connected by a link *k* to the top of the stem I.

L is the form-board supporting the cheese hoop or curb M.

N is a follow-block, of which one or more of any required thickness may be interposed between the follower H and the pressing-disk within the hoop.

O is a weight, which is set in any suitable position upon the lever K to regulate the pressure.

The operation is as follows: To insert the cheese the lever K is drawn down and secured by means of a pin P, placed above it at either hole in the standard C, by which means the sash and follower are held in an elevated position. The form-board and hoop are then inserted, the latter being supplied with curd, and a suitable pressing-disk placed within it and surmounted by one or more follow-blocks N. The lever K is then released, permitting the sash to descend until supported by the levers J, the short ends of which, acting through the links *j* and stem I, compress the curd with great force. The extent of this pressure is governed by means of the weight O, the said weight being moved toward the outer end of the lever K to counterbalance the weight of the sash, &c., when it is desired to reduce the pressure.

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

1. The counterbalance-lever K, operating in connection with the stem I, follower H, and suspended sash-frame G to regulate the pressure, as explained.

2. The pivoted blocks *c*, employed to support the suspending-levers J, in the manner set forth.

The above specification of my improved cheese-press signed this 25th day of June, 1861.

W. H. GUY.

Witnesses:

A. BEACH,  
THOMAS R. FOWLER.