

C. Gleason,

Bread Machine,

N^o 57,891.

Patented Sep. 11, 1866.

Fig. 1

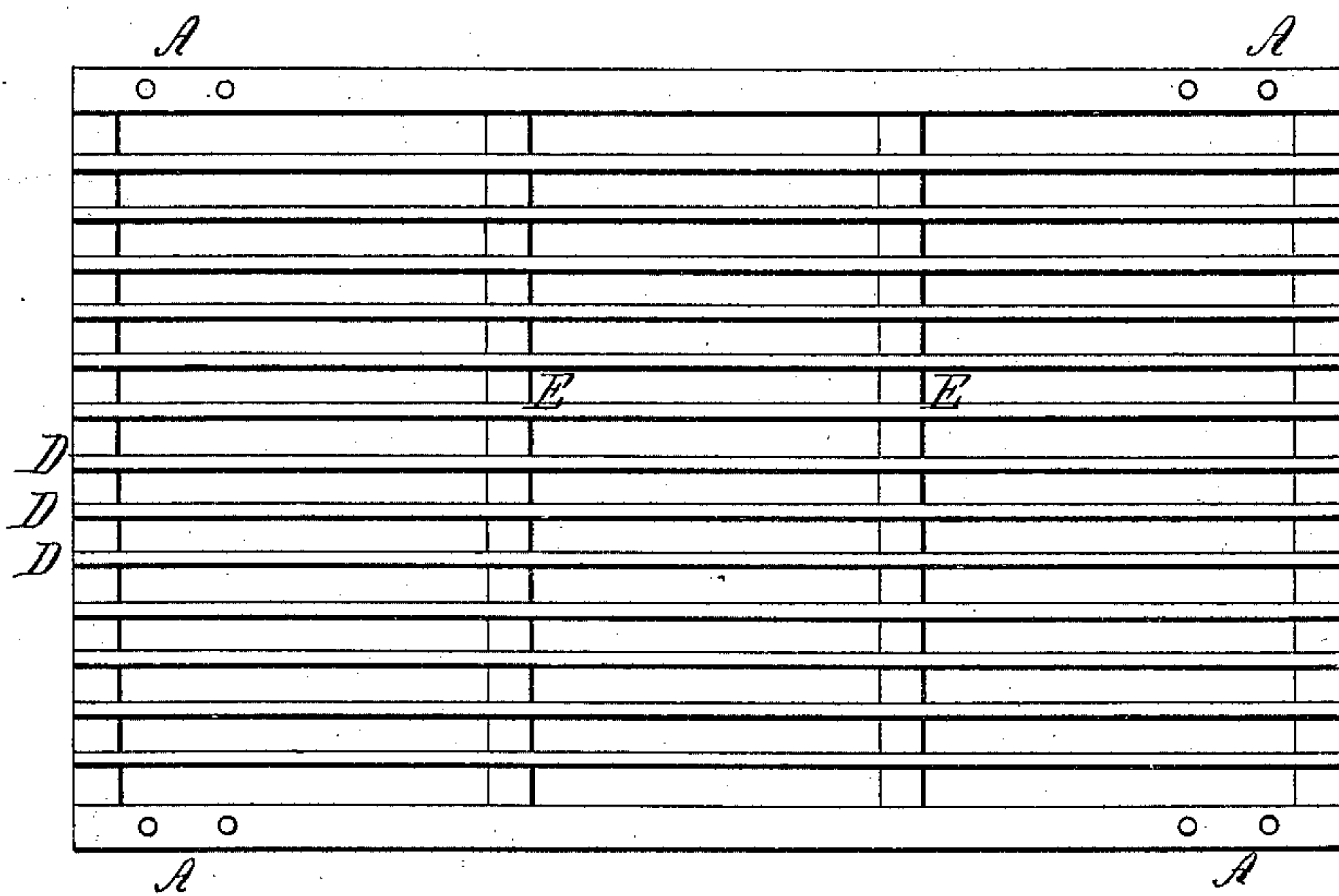


Fig. 2

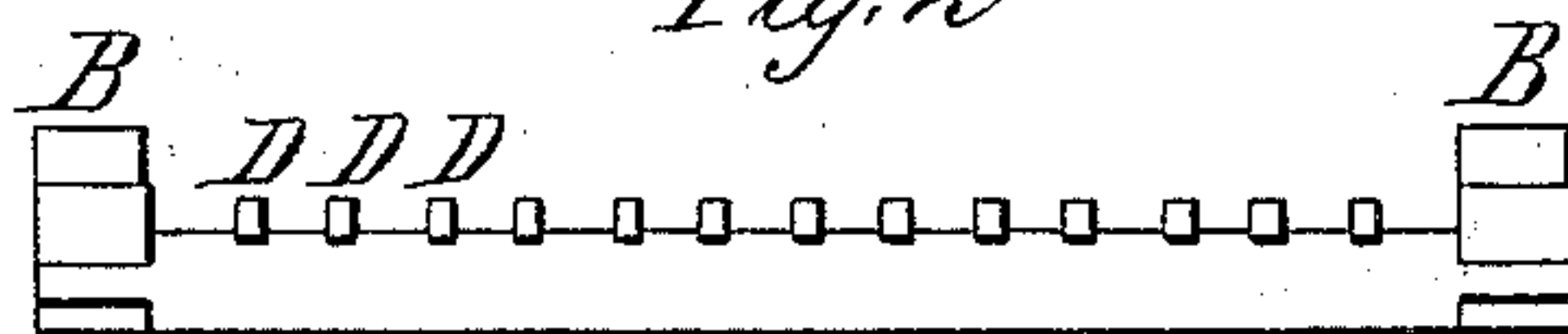
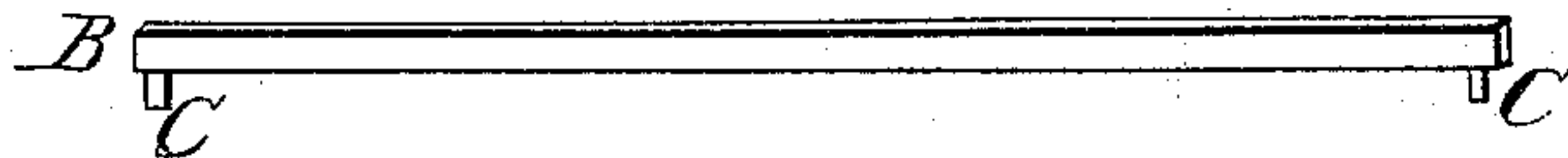


Fig. 3



Witnesses
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CYRENIUS GLEASON, OF BUFFALO, NEW YORK.

IMPROVED YEAST-CAKE DRIER.

Specification forming part of Letters Patent No. **57,891**, dated September 11, 1866.

To all whom it may concern:

Be it known that I, CYRENIUS GLEASON, of Buffalo, in the county of Erie, in the State of New York, have invented a new and Improved Yeast-Cake Drier; and I do hereby declare that the following is a full and exact description thereof, reference being had to the accompanying drawings, and to the letters of reference marked thereon.

The nature of my invention consists in the employment of a lattice-work frame of wood, upon which the cakes to be dried are placed, when said frame is so arranged as to expose both sides of the cakes, or as much as possible of both sides of them, during the process of drying; also, in combination therewith, of two or more removable pieces of wood, so formed that they can be readily attached or detached to and from the frame for the purpose of separating them when it is desired to place one above the other.

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

In the drawings, Figure 1 is a plan view, showing the frame and lattice-work. Fig. 2 is an end view, showing the ends of the bars upon which the cakes are dried; also, the removable pieces which separate the frames when a number are laid one above the other. Fig. 3 represents the removable piece.

B is the removable piece. It is a small strip of wood with two pins. (Marked C C, in Fig. 3.) When the strip is in place on the frame these pins fit into the apertures marked A, in Fig. 1. I usually use four of such pieces to a frame, although a less number may be used.

The letters D D D represent the parallel bars, forming lattice-work upon which the cakes are dried. They are supported in the center by two cross-bars. (Marked E E, in Fig. 1.)

The old process of drying yeast-cakes consists in placing them on boards which expose only one side at once to the air, thus requiring the labor of from two to four persons, in large factories, to turn them from one board to another at short intervals of time during the process of drying. It is necessary to dry them as quickly as possible to prevent souring, which often occurs in damp weather.

By my improvement I claim that I can dry them with less expense and in less time than by the old method, and at the same time make a better yeast-cake, as my frame allows a free circulation of air, which tends to keep them sweeter, as well as dry them quickly.

The bars marked D D D are let down partly into the wood, as shown in Fig. 2, and fastened with screws, or the equivalent thereof.

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

1. The lattice-work frame, when constructed as and for the purposes herein substantially set forth.

2. In combination therewith, the removable pieces marked B, as and for the purposes described.

CYRENIUS GLEASON.

Witnesses:

AMOS W. SANGSTER,
BURNS A. GLEASON.