

J. Weizenecker,

Wine & Cider Press.

No. 91,502.

Patented June 15, 1869.

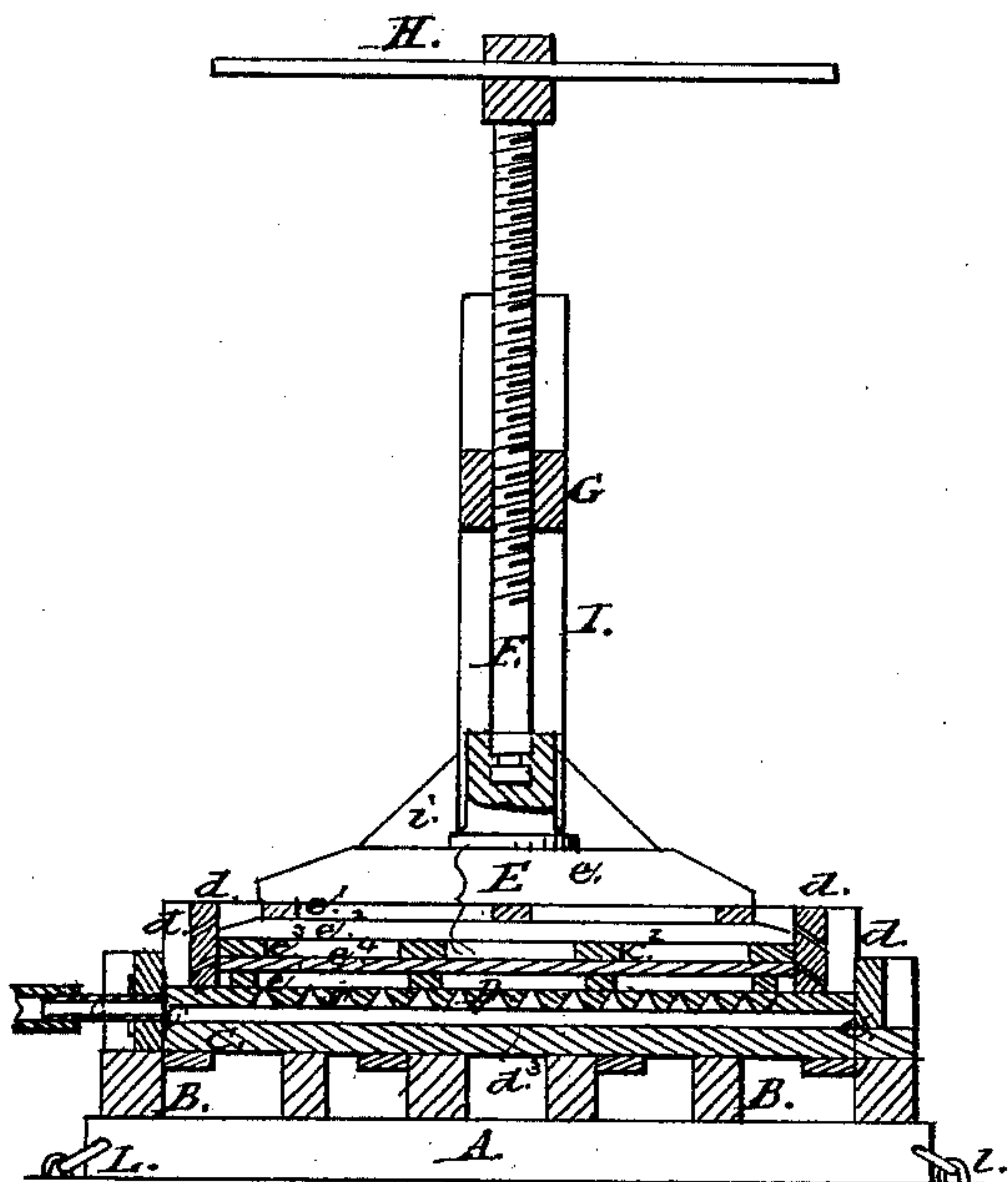


Fig. 1.

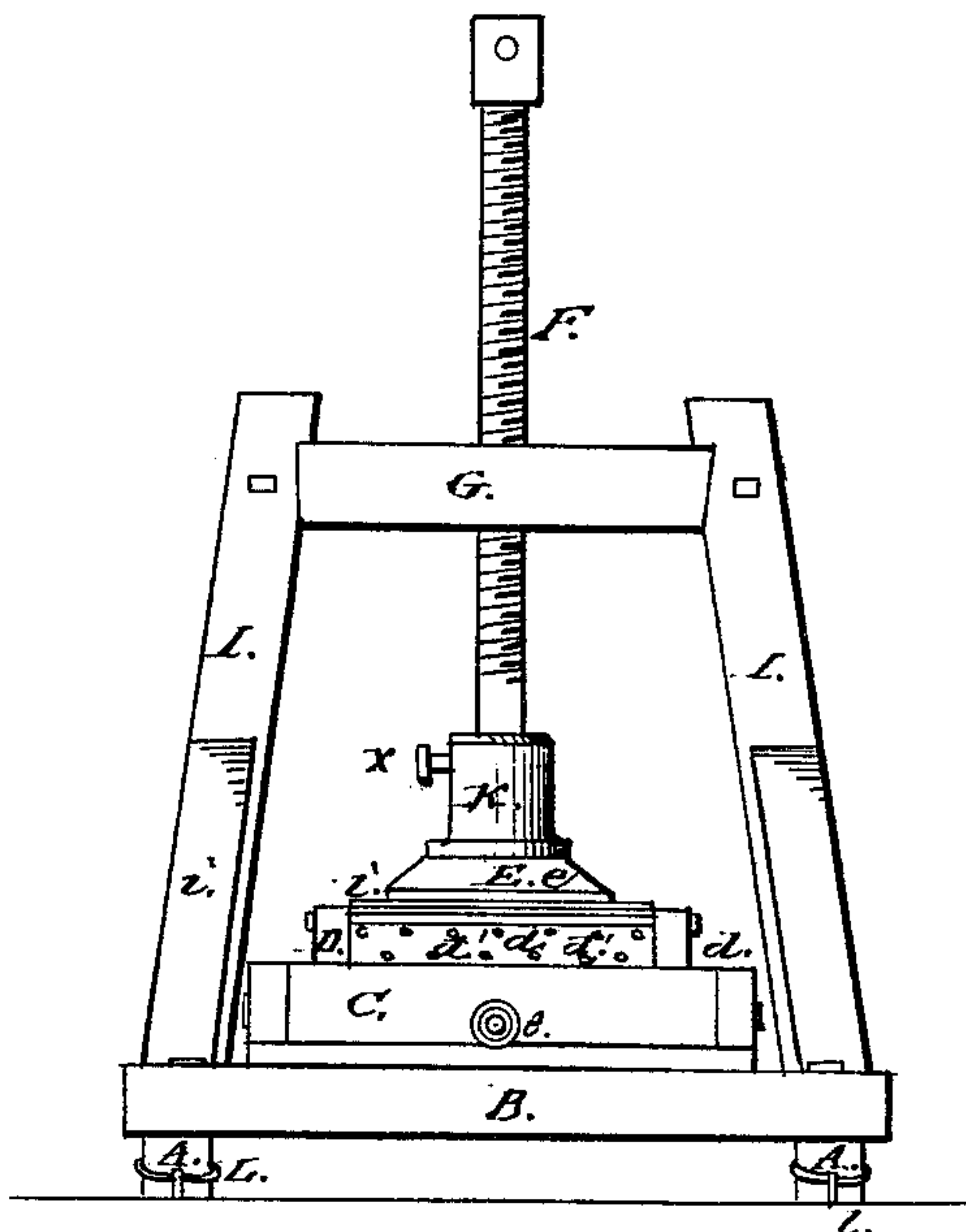


Fig. 2.

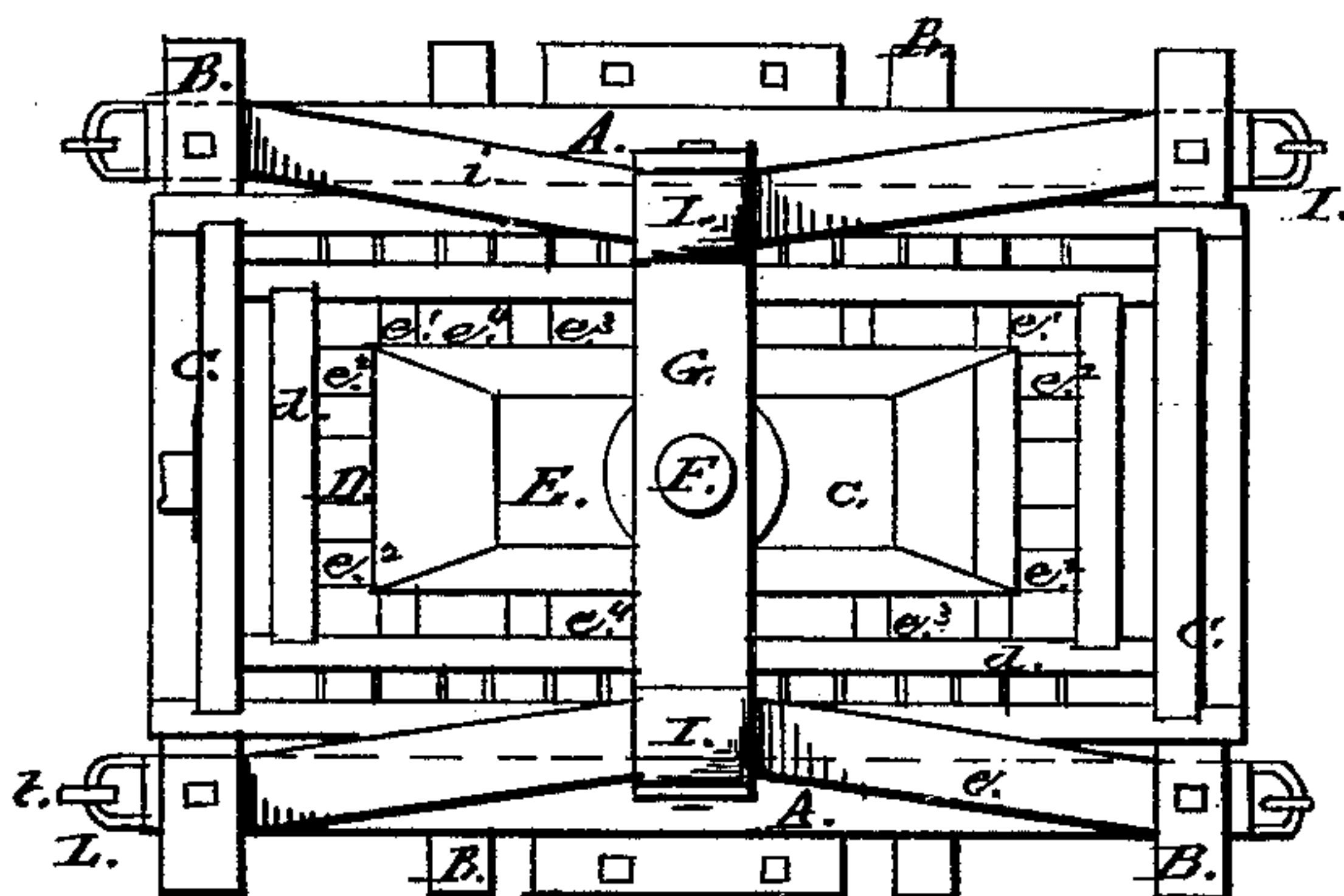


Fig. 3.

WITNESSES:

William W. Keith

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INVENTOR:

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by his atty
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United States Patent Office.

JOSEPH WEIZENECKER, OF ST. LOUIS, MISSOURI.

Letters Patent No. 91,502, dated June 15, 1869.

IMPROVEMENT IN WINE AND CIDER-PRESSES.

The Schedule referred to in these Letters Patent and making part of the same.

To all whom it may concern:

Be it known that I, JOSEPH WEIZENECKER, of St. Louis, in the county of St. Louis, and State of Missouri, have made certain new and useful Improvements in Presses for Making Wine, Cider, or Similar Liquids; and I do hereby declare that the following is a full and true description thereof, reference being had to the accompanying drawings, and to the letters of reference marked thereon.

This invention relates to a press to be used by wine and fruit-growers, for making wine, cider, and other liquids, and its general construction is such that the operation thereof requires no expensive or skilled labor, and that it shall not be subject to frequent damage, breakage, or choking, under contingencies of ordinary use.

To enable those skilled herein to make and use my said improvements, I will now fully describe the same, referring to the accompanying

Figure 1 as a sectional elevation.

Figure 2 as a front view.

Figure 3 as a plan.

The said press will usually rest upon a firm base, such as the floor of a cellar or other apartment, by its base-timbers A, there being two or more hereof.

Upon said timbers are secured (by ordinary bolts or similar means) the transverse beams B, there being a sufficient number to give a firm support to the receiving-bed or box C.

This box has a stout floor, and is, in its parts, joined in a fluid-tight manner. It receives the new wine and similar liquids as they flow from the pressure-bed above, and it is arranged with a discharge-outlet, c, from which, by means of a proper hose, the fluids are conveyed to casks or butts.

A strainer, c', is arranged to prevent the passage of impurities and vegetable fibre to the opening, c.

Within the box C, I place the pressure-bed or box D, and within this the grapes, apples, or other fruit or substances to be pressed, are placed.

The pressure-head E acts to compress the substances aforesaid, being actuated by the screw F, which has a proper nut in the cross-beam G, and is turned by the operator, using the hand-bars or levers H.

In order to properly secure the cross-beam G against the great pressure thereon, the same is attached to the standards or posts I by a tenon and mortise, and the beam G being, moreover, mortised bevelling into the post, as indicated in fig. 2.

The posts I are secured by bevelled mortises in the central beams B, all parts being well bolted.

Side braces i are secured to the beams A, and connect with said posts I, the parts being dovetailed and bolted together.

The screw F has the socket K at its foot. A screw,

k, passing into a groove of the screw F, permits the screw F to turn and raise the socket K, the latter being prevented from turning by its connection with the pressure-head E.

The socket K has a spreading base, and is bolted to the top piece e of said pressure-head. This widens again, and has under it the lateral slats e¹, to which longitudinal slats e² are again secured, and hereto a second set of lateral slats, e³, attaches. To these are secured the head-plate e⁴, and its lateral slats e⁵, the head-plate being arranged to fit the interior of the box D.

The parts, thus arranged and connected, are well bolted or secured to each other, thus insuring that the pressure will be equitably distributed.

The pressure-bed D has its sides d formed of strong timber or other material, and well bolted together, and said sides are arranged with perforations d¹, these slanting downwardly.

The bottom of said box D is formed of slats d², having bevelled edges, as shown in fig. 1, under which are longitudinal slats d³, by which said box rests in the receiving-box C.

The slats d² are placed so as to leave narrow interstices between them.

The grapes being placed in the box D, and the pressure-head E forced down by the screw F, the head-plate e⁴ forces the mass tightly down, while the side slats e⁵ give a lateral pressure, and confine the mass while under pressure.

The new wine, or other liquid thus formed, flows through the interstices in the floor of the box D, and also through the perforations d¹, into the receiving-box C, as desired.

The slanting direction of the perforations d¹ reduces the tendency to clogging or choking by fibrous vegetable matter, and creates an easy off-flow of the expressed fluid.

To readily carry the press, I arrange the hand-hooks L on the beams A. Said hooks will be placed horizontal, and staples l used to secure the same to the floor upon which the press rests, thus firmly holding the press against movement when the operators actuate the hand-bars H.

Having thus fully described my invention,

What I claim, is—

The pressure-head E, formed of the parts e, e¹, e², e³, e⁴, and e⁵, when combined with the box D, formed with sides d, perforated, as shown at d¹, and bevelled slats d², substantially as set forth.

In witness of said invention, I have hereunto set my hand, in presence of—

JOSEPH WEIZENECKER.

Witnesses:

GEO. P. HERTHEL, Jr.,
WILLIAM N. HERTHEL.