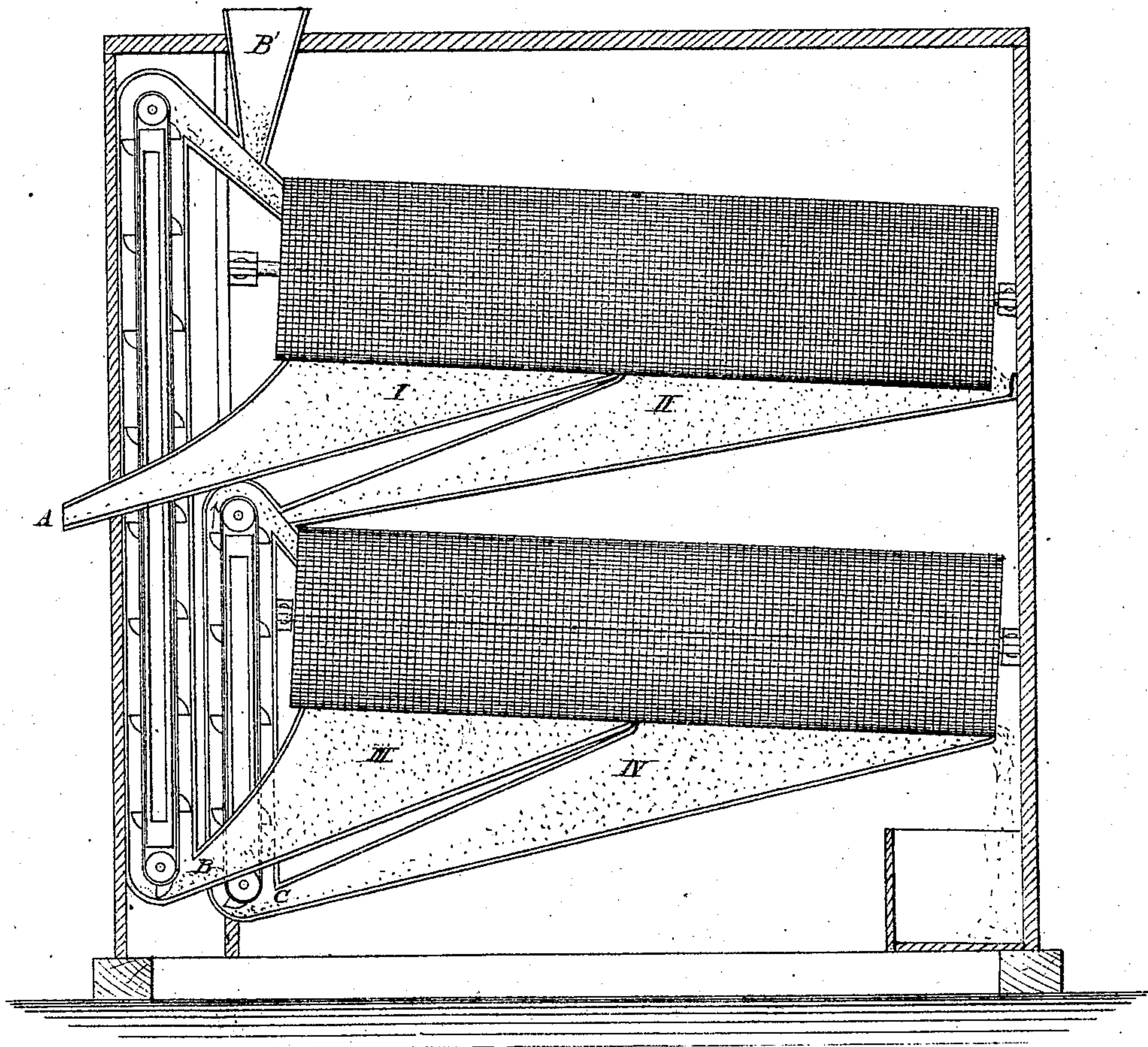


Lemuel G. Binkley.

Improved Mode of Bolting Flour.

116260

PATENTED JUN 27 1871



Witnesses:

Wm. H. Smith.
John J. Newman.

Inventor:

L. G. Binkley.

UNITED STATES PATENT OFFICE.

LEMUEL G. BINKLY, OF BAUGHMAN, OHIO.

IMPROVEMENT IN PROCESSES FOR BOLTING FLOUR.

Specification forming part of Letters Patent No. 116,260, dated June 27, 1871.

To all whom it may concern:

Be it known that I, LEMUEL G. BINKLY, of Baughman, Ohio, have invented certain Improvements in the Arrangement and Manner of Bolting Flour, of which the following is a specification:

The nature of my improvement relates more to the process by which a twofold separation is accomplished than in any special change of machinery.

It may be well to state that, when an ordinary single bolt is used, or whether a series of two or more is combined, they jointly act, as would be the case in a single continuous bolt or reel of the same length. The flour is taken from the head of the reel or bolt first; then the accumulated returns, or that portion which issues from the bolt between the point where the flour is last taken and where the middlings commence to issue from the bolt. This is returned to the head of the same bolt or the first of a series of bolts, since it is not my object to alter the arrangement of the ordinary single bolt or series of such bolts used in the old way; but I introduce what may be termed an extra bolt (whether one or more are used) for the reception of the ground material. From this the flour is drawn in the ordinary manner as far on the head end of the reel from which it issues pure and free from specks; the residue, still containing fine flour mixed with it, is passed into the head of what would otherwise be considered the first reel or bolt. From the head of this second (or ordinary first) bolt I draw a second quality of flour, which may be separated, if desired; but my object is to return this second quality of flour into my extra reel only, to separate the pure flour more thoroughly, while

the residue in the second or ordinary bolt is returned in the old way into the head of the same bolt or first of a series of bolts, considered as a continuous bolt, as aforesaid. By using my second quality of flour only as the returns to my extra reel, I avoid clogging up or impeding the bolting process by making this primary and twofold separation, and consequently obtain a larger yield of pure flour. In ordinary cases, where two or more bolts are used in the old way, I introduce the same arrangement of an extra bolt.

It is this mode of making a double separation which I deem novel and highly important in the manufacture of a superior quality of flour. Simple as this is in practice, I am not aware that this mode of separation was ever known and used, since it consists in the altered action of common devices, so as to produce new results by the change of such altered action of the parts to constitute a double separation, in which the advantage or improvement is embodied.

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

The improved process in flour-bolting herein described, which consists in drawing off the thoroughly-clean flour from the first bolt, passing the residue into the second bolt, again drawing off the clean flour therefrom and conveying it into the first bolt, and the residue of the tail of the second bolt again into the head of the said second bolt, and so on, with a series of any number of bolts, as herein shown and described.

L. G. BINKLY.

Witnesses:

PHILIP S. BAKER,
JACOB STAUFFER.