H. PINDAR.

Apparatus for Saving Grease in Hotels, &c.

No. 156,815. Patented Nov. 10, 1874.

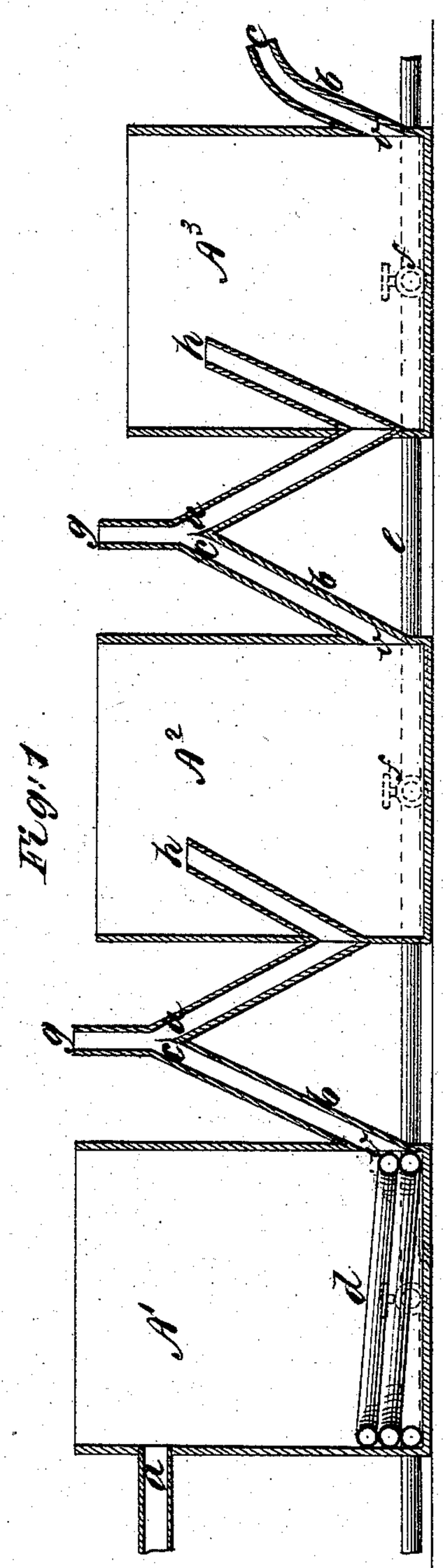

Fig. 1

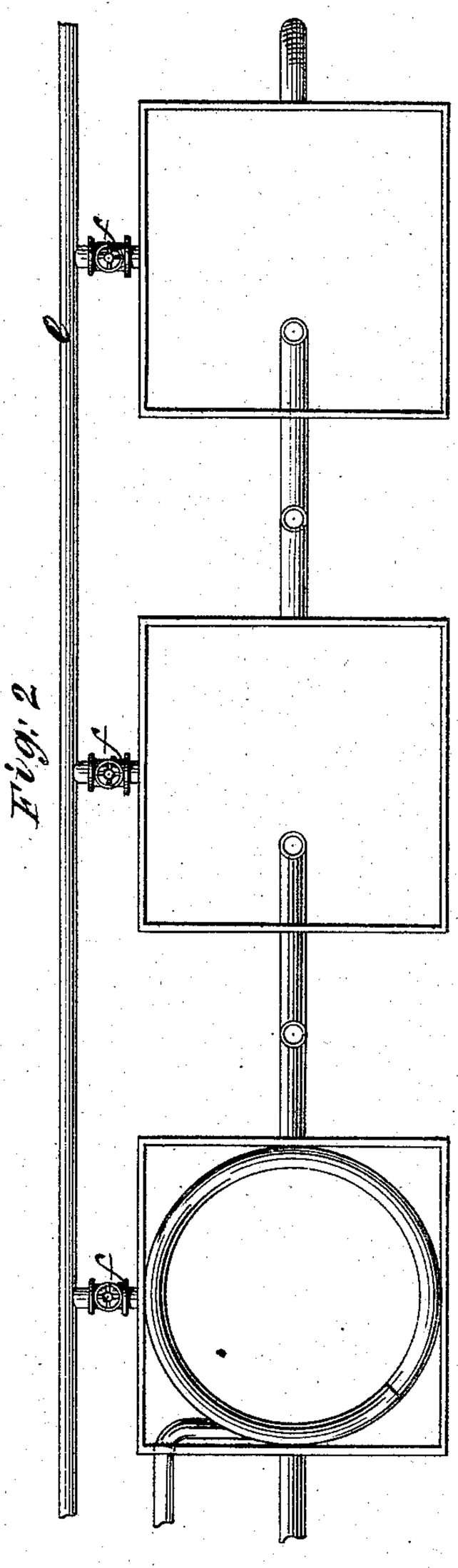

Fig. 2

Witnesses:
Michael Ryan
Fred Haynes

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UNITED STATES PATENT OFFICE.

HENRY PINDAR, OF NEW YORK, N. Y.

IMPROVEMENT IN APPARATUS FOR SAVING GREASE IN HOTELS, &c.

Specification forming part of Letters Patent No. **156,815**, dated November 10, 1874; application filed September 5, 1874.

To all whom it may concern:

Be it known that I, HENRY PINDAR, of New York, in the county and State of New York, have invented a new and Improved Apparatus for Saving Grease in Hotels, &c., of which the following is a specification:

In hotels, restaurants, and other similar establishments, large quantities of oily matter adhering to dishes and culinary apparatus is wasted in the process of washing, and this oily matter, moreover, running into the waste-pipes and drains, often causes more or less inconvenience by congealing in and clogging the same.

My invention has for its object the saving of the oily matter heretofore wasted, as above stated, and avoidance of any inconvenience arising from the discharge of greasy matter into drains.

My invention consists in one or more tanks, through which flows the water made greasy in the process of cleansing vessels or utensils, such tank or tanks being provided with inlet and outlet pipes for receiving and discharging the greasy water, so arranged with reference to each other that the water is constantly carried off, leaving the grease floating upon the surface of the water remaining in the tank or tanks.

The following is a description of my invention, reference being had to the accompanying drawing, in which similar letters of reference indicate corresponding parts in the different figures.

Figure 1 is a vertical section, showing three tanks with their pipes devised and arranged according to my method. Fig. 2 is a plan view of the same.

A^1 A^2 A^3 are tanks of any suitable material, preferably of iron. *a* is the admission-conduit or inlet-pipe, through which flows into the tank the grease and water to be separated. *b* is the outlet-pipe, connected with the tank at or near the bottom of the same, and having its discharging end, or the point where the liquid leaves it at *c*, considerably above the point of connection *v* with the tank, but at the same time somewhat lower than the level of the admission at *a*. *d* is a steam-coil, for heating the water in the tank. *e* is a pipe connected with water-supply, having suitable connections and valves *f f*, for the purpose of washing the tanks when desirable. The greasy liquid in which the separation is to be effected flows in through *a*. To prevent any flow of grease up into the pipe *b* the tanks should be filled with water at first, above the outlet. The constant level of the liquid is that of the upper end of the outlet-pipe at *c*. The liquid being kept hot by the coil *d*, the difference in specific gravity separates the grease from the water, the former rising to the top and the latter being discharged from near the bottom. The grease is thus retained and the water passed off till a quantity of the former has accumulated, when it may be taken off in any convenient manner. The separation will be effected with considerable success by the single tank A^1; but if a greater degree of nicety is required I add one or more tanks, A^2 A^3, connected with each other, taking care that the point of influx in each tank be somewhat lower than the similar point in the preceding tank. When two or more tanks are thus connected I prefer the form of connection shown in the drawing, the outlet-pipe *b* of one vessel being connected at *c* with the inlet-pipe *a* leading into the next one, and the second, and all the following inlet-pipes being turned up within their respective vessels, as shown at *h*, or having connected with them pipes which rise within their respective vessels. At the junction of the pipes *b a* there is an open pipe, *g*, which prevents any siphon-like action, and also prevents any accumulation of air and facilitates cleaning. The pipe *h* delivers the incoming liquid near the surface of that already in the tank, whereby the oily matter is more evenly distributed over the surface, and more readily and effectually separated.

I claim—

1. An apparatus composed of one or more tanks, A^1 A^2 A^3, heated by a steam-coil or other suitable device, and provided each with an induction-pipe, *a*, and an outlet-pipe, *b*, the latter having its connection *v* with the tank and its outlet *c* arranged in relation with each other and with the inlet-pipe *a*, substantially as described, for the purpose set forth.

2. The combination, with two or more such vessels, of the system of connecting-pipes *b a h g*, for the purpose of conveying the liquid from tank to tank, substantially as described.

HENRY PINDAR.

Witnesses:

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