

(No Model.)

J. A. TAYLOR.
Method of Siruping Fruit in Cans.

No. 233,895.

Patented Nov. 2, 1880.

FIG. 1.

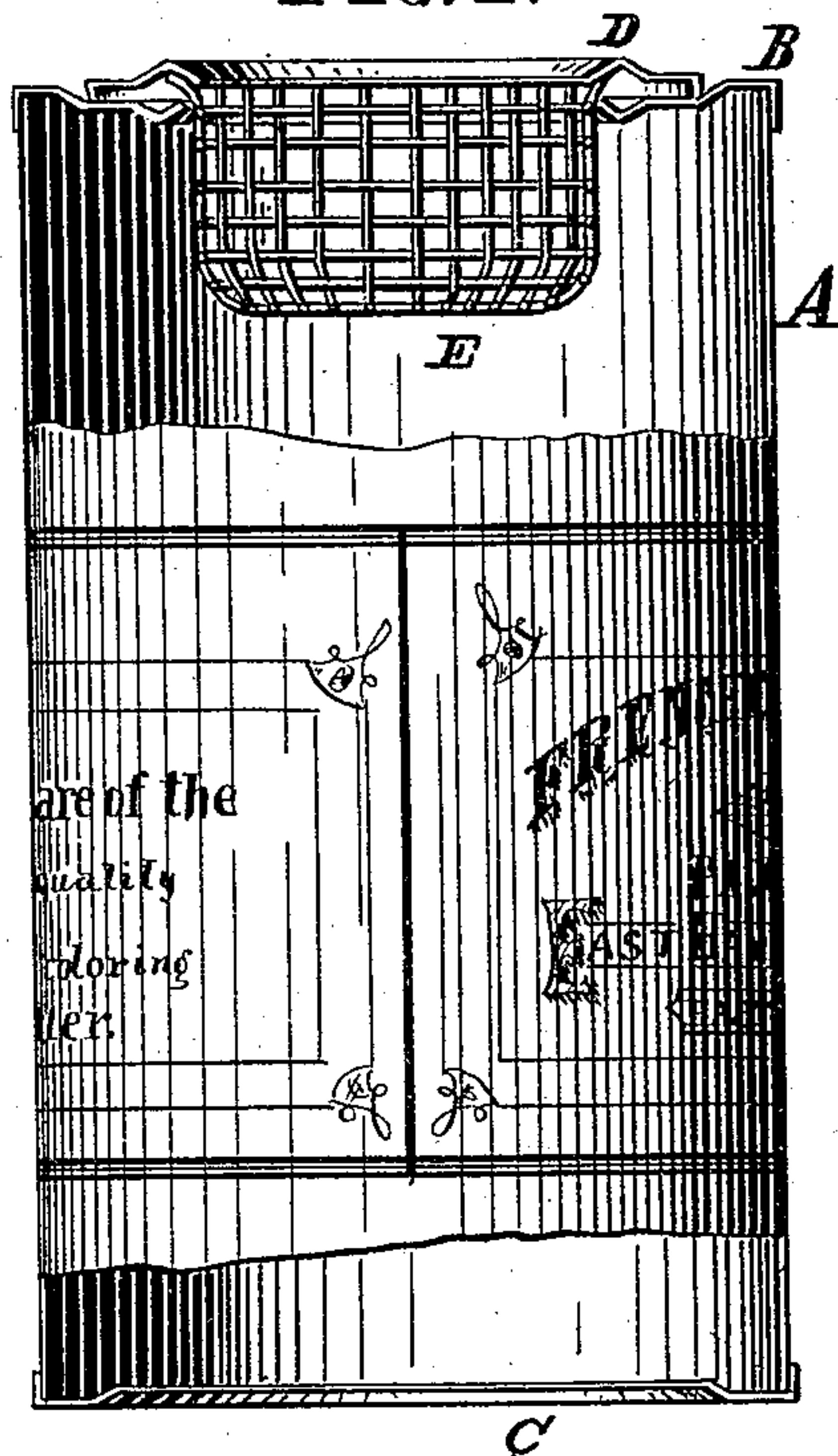


FIG. 2. D

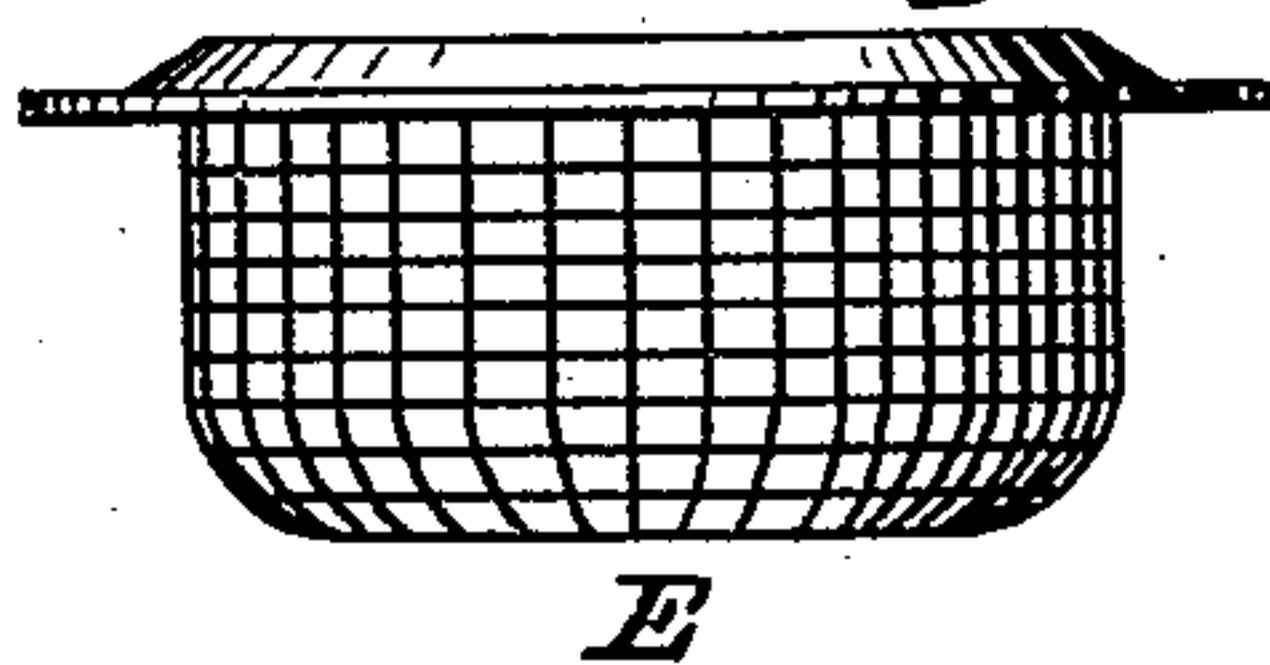
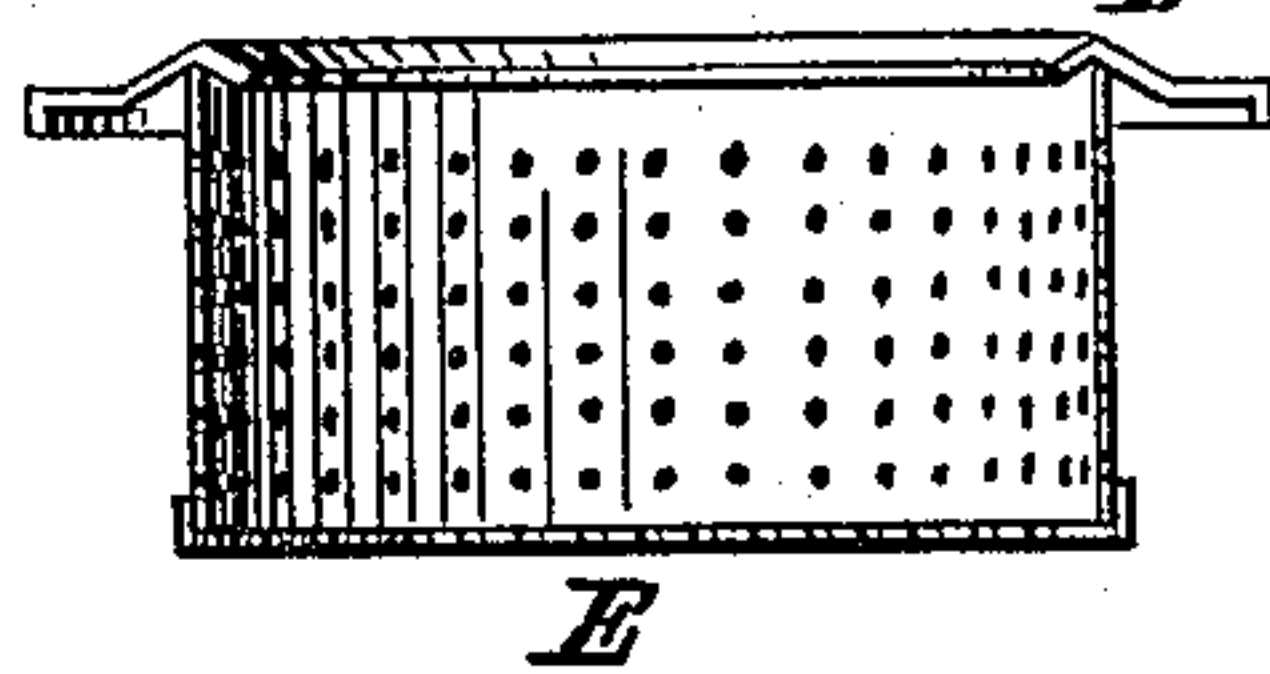


FIG. 3. D



Witnesses:

Michael Stark
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Inventor:

James A. Taylor
by Michael Stark,
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UNITED STATES PATENT OFFICE.

JAMES A. TAYLOR, OF EAST HAMBURG, NEW YORK.

METHOD OF SIRUPING FRUIT IN CANS.

SPECIFICATION forming part of Letters Patent No. 233,895, dated November 2, 1880.

Application filed April 12, 1880. (No model.)

To all whom it may concern:

Be it known that I, JAMES A. TAYLOR, of East Hamburg, in the county of Erie and State of New York, have invented certain new and useful Improvements on a Method of Filling Fruit-Cans; and I do hereby declare that the following description of my said invention, taken in connection with the accompanying sheet of drawings, forms a full, clear, and exact specification, which will enable others skilled in the art to which it appertains to make and use the same.

This invention has general reference to a new method of filling fruit-cans; and its object is the prevention of the cans from overflowing, and to otherwise facilitate the siruping and bathing of the filled cans previous to their being sealed, substantially in the manner as hereinafter first fully set forth and described, and then pointed out in the claim.

In the drawings already referred to, which serve to illustrate my invention more fully, Figure 1 is a front elevation of a fruit-can, partly in section, to expose the interior parts. Fig. 2 is a detached view of the stopper employed in the dipping of the cans, and Fig. 3 is a longitudinal sectional elevation of a modified form of the same.

Like parts are designated by corresponding letters of reference in all the figures.

A represents the usual tin or other can used for the packing of fruit, vegetables, and other perishable eatables for preservation. It is provided with a common top, B, and a bottom, C.

These cans are generally only partly filled with the fruit, &c., and then dipped into the sirup vats or bath to be fully packed. In this process of dipping, the sirup, rushing into the cans, has a tendency to lift or float the contents of said cans out of the same, thereby not only necessitating after-filling, but at the same time coloring the sirup, and thus to render the same almost, if not entirely, useless for other kinds of fruit. In packing berries, for instance, which have a dark-colored juice, these berries rising will color the sirup to such an extent as to preclude its being used for any other fruit except that particular kind of the same by which it was colored. This coloring either compelled the manufacturer to preserve

the sirup for future use with the same kind of fruit, or to throw it away, thereby entailing a considerable loss upon the manufacturer. To avoid this serious objection and loss I have invented a peculiar method of and means for dipping and packing said fruit-cans, consisting, essentially, in first partly filling the cans with fruit, then closing the filling-opening in the can with a perforated temporary stopper, and then dipping the cans into the sirup-bath. This temporary stopper consists, essentially, of a flange, D, to which is fixed a metallic basket, E, of either woven wire or perforated sheet metal, it being made, preferably, proportionately heavy, so that the rising fruit cannot lift the same out of the filling-opening in said cans, or it may, if it be so desired, be temporarily affixed to the top of the can for the object stated.

It will now be readily observed that, the stopper being placed into the filling-aperture of said can and the latter dipped into the sirup-bath, the fruit within the can cannot rise higher than up to the stopper, whereby the overflowing of the fruit from the cans is absolutely prevented, while the sirup is not in the least prevented from readily flowing into and filling the can.

It will thus be seen that by the introduction of a temporary stopper, as described, into the filling-aperture of said cans, which stopper is to be removed as soon as the cans come out of the dipping-bath, the troubles and drawbacks in fruit-canning hereinbefore recited have been positively overcome.

It is perfectly evident that the stopper may be made in any desirable form and size, and of any suitable metal or material—such as rubber, tin, wire, &c.—without changing the nature of my invention.

I am well aware that perforated or basket-shaped strainers or vessels consisting of perforated or woven material have been in use for cooking and steaming fruit, potatoes, or other vegetables for many years. I do, therefore, lay no claim to such a device, nor do I, in fact, claim any particular or peculiar construction for my temporary stopper, since this, as already stated, may be varied at pleasure without departing from my invention.

Having thus fully described my invention,

I claim as new and desire to secure to me by Letters Patent of the United States—

5 The method of filling fruit-cans for preservation hereinbefore described, consisting, essentially, in first partly filling said cans with the fruit, then placing a temporary perforated stopper in the filling-hole in said cans, and then dipping them into, and thus completely

filling them with, sirup, substantially in the manner as and for the object specified. 10

In testimony that I claim the foregoing as my invention I have hereto set my hand in the presence of two subscribing witnesses.

Attest: J. A. TAYLOR.

MICHAEL J. STARK,
FRANK HIRSCH.