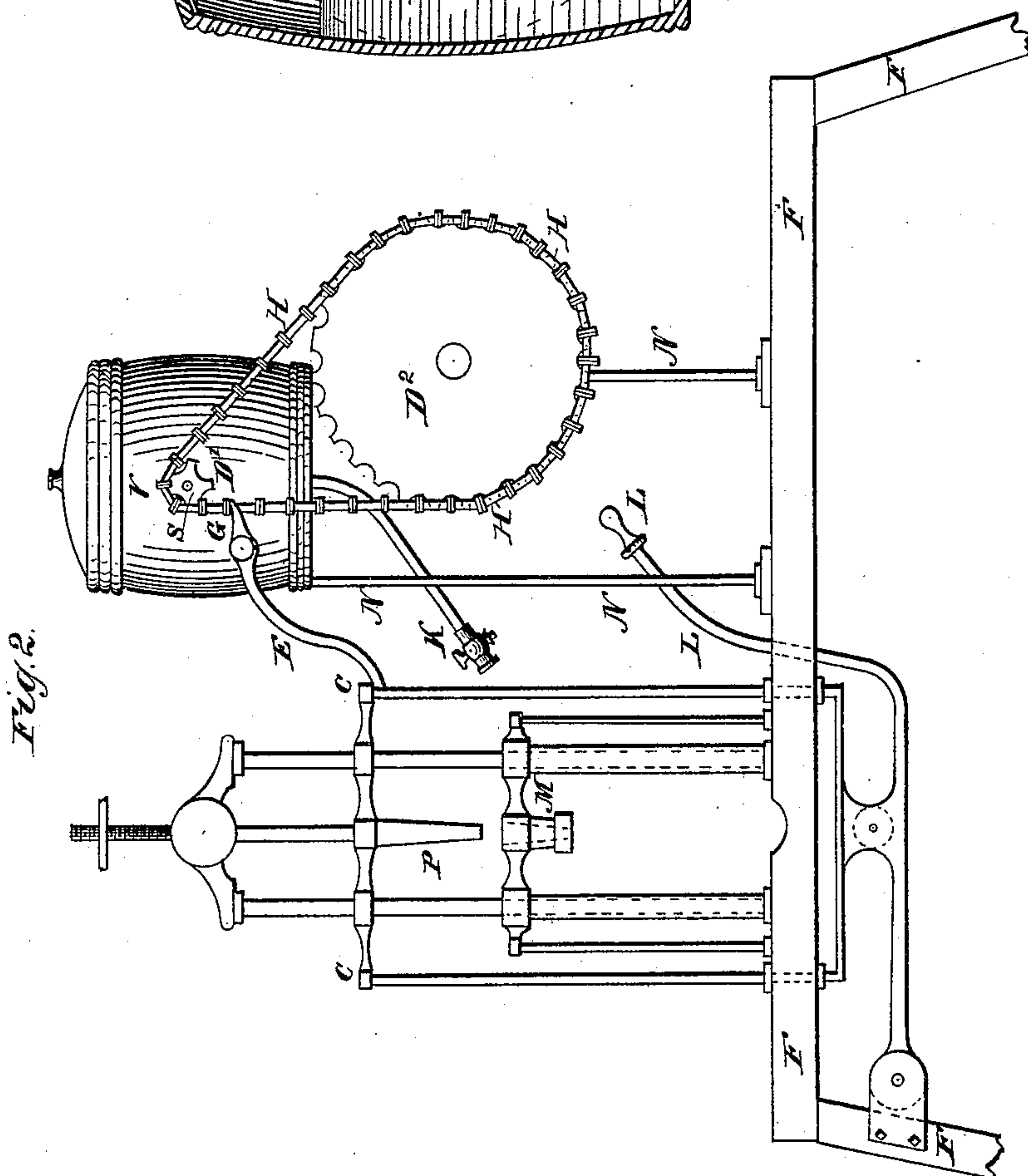
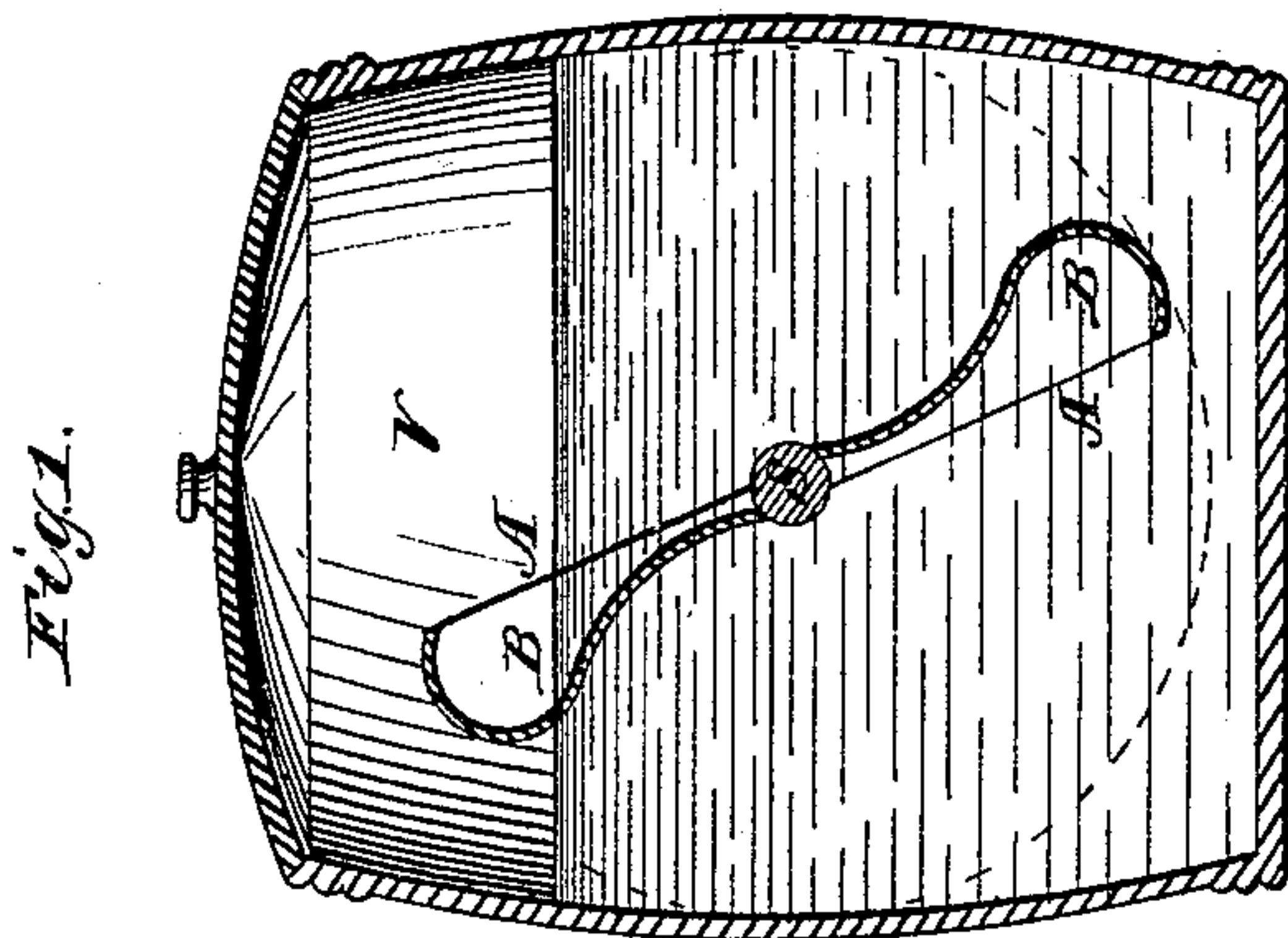


(No Model.)

R. ROBINSON.  
AUTOMATIC SIRUP DASHER.

No. 249,678.

Patented Nov. 15, 1881.



Witnesses.

Wm. Pickslay  
H. J. Best

Inventor.

Robert Robinson

# UNITED STATES PATENT OFFICE.

ROBERT ROBINSON, OF BROOKLYN, NEW YORK.

## AUTOMATIC SIRUP-DASHER.

SPECIFICATION forming part of Letters Patent No. 249,678, dated November 15, 1881.

Application filed July 11, 1881. (No model.)

*To all whom it may concern:*

Be it known that I, ROBERT ROBINSON, a citizen of the United States, residing at Brooklyn, in the county of Kings and State of New York, have invented a new and useful Automatic Sirup-Dasher, of which the following is a specification.

My invention relates to an improvement in a sirup-dasher worked or set in motion by an arm or attachment to the upright slide or cross-head of the bottling-machine.

The essential oil used in the flavoring of sirups, being lighter than the sirup, floats on the top, and unless the surface oil is continually carried to the bottom of the sirup-vessel there will be a great irregularity in the strength of the flavoring of the sirup—a cause of constant trouble to all manufacturers of mineral waters, and which this improvement is intended to remedy, insuring a thoroughly uniform blending of the sirup and the flavoring-oils. I attain this result by the mechanism illustrated in the accompanying drawings, in which—

Figure I represents a section of the sirup-vessel V. S is the shaft. A A are the arms, with the improved dashers or buckets B B attached. Fig. II represents the bottling-machine, with the automatic dashers and gearing attached.

F F F is the frame or bench on which the bottling apparatus is placed.

L is the lever by which the cross-head C C is raised or lowered.

P is the plunger; M, the cylinder through which the plunger P drives the cork into the bottle.

E is the arm with point or finger G.

D' D<sup>2</sup> are geared wheels.

H is an endless chain, the links of which work on the geared wheels, causing the dasher to revolve.

K is the pipe conveying the sirup to the bottle.

The sirup-vessel V is placed on a shelf or stand, N, at a proper distance and elevation from the rest of the apparatus, the geared wheel D' being on the projecting end of the shaft S, outside of the sirup-vessel, the geared wheel D<sup>2</sup> being attached to the side of the frame or stand N in line with wheel D', and at such a distance as is required to keep the endless chain H in gear with the wheels D' and D<sup>2</sup>. When the cross-head C C is brought down by the action of the lever L, driving the cork into the bottle by the plunger P, the point or finger G of the arm E passes the links of the endless chain H until the downward action of the lever is stopped. It then hooks into the chain. When the cross-head C C is raised the point or finger G of the arm E carries up the chain H, causing the wheel D' of the shaft S to revolve, carrying round the dashers or buckets B B in the sirup-vessel V. As each bucket revolves it carries down the essential oils floating on the top of the sirup, and thus produces the thorough blending of the essential oil and sirup, as desired.

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

1. In combination with a bottling-machine, a sirup-blender operated by mechanism, substantially as described, connected to the bottling-machine, whereby the blender is operated upon each action of the corking-machine.

2. In combination with the corking-machine, the blending-vessel, the blenders, the wheels D' and D<sup>2</sup>, the chain H, and lever E, substantially as shown.

ROBERT ROBINSON.

Witnesses:

W. M. PICKSLAY,  
F. A. ROBINSON.