(No Model.)

J. HOBBS.

APPARATUS FOR MANUFACTURING ARTIFICIAL BUTTER.

No. 271,239. Patented Jan. 30, 1883.

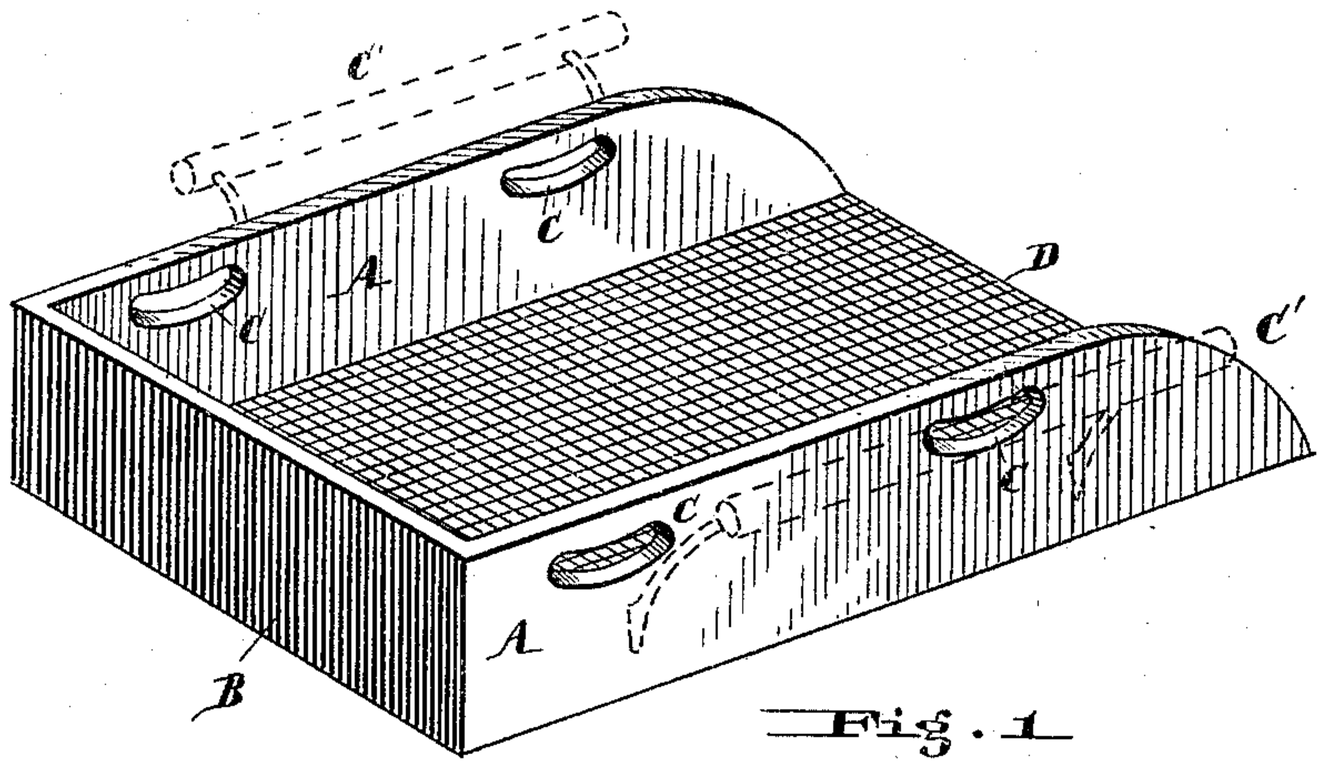

Fig. 1

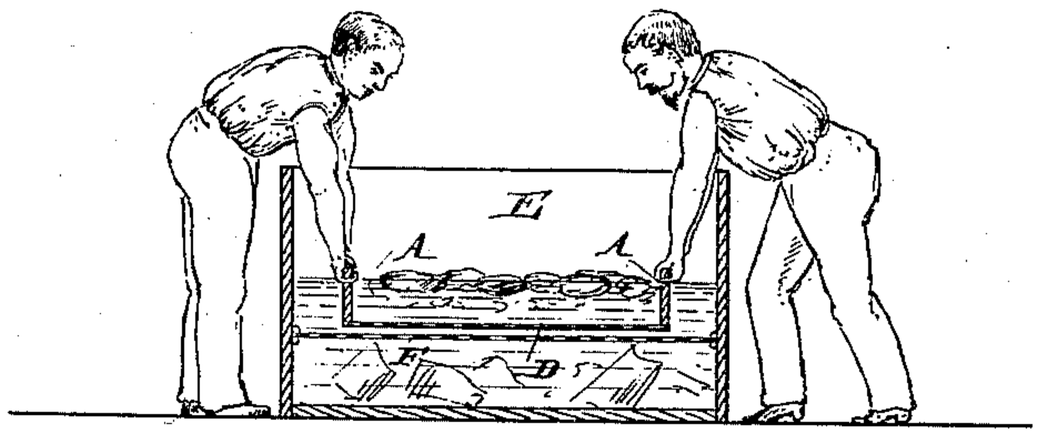

Fig. 2

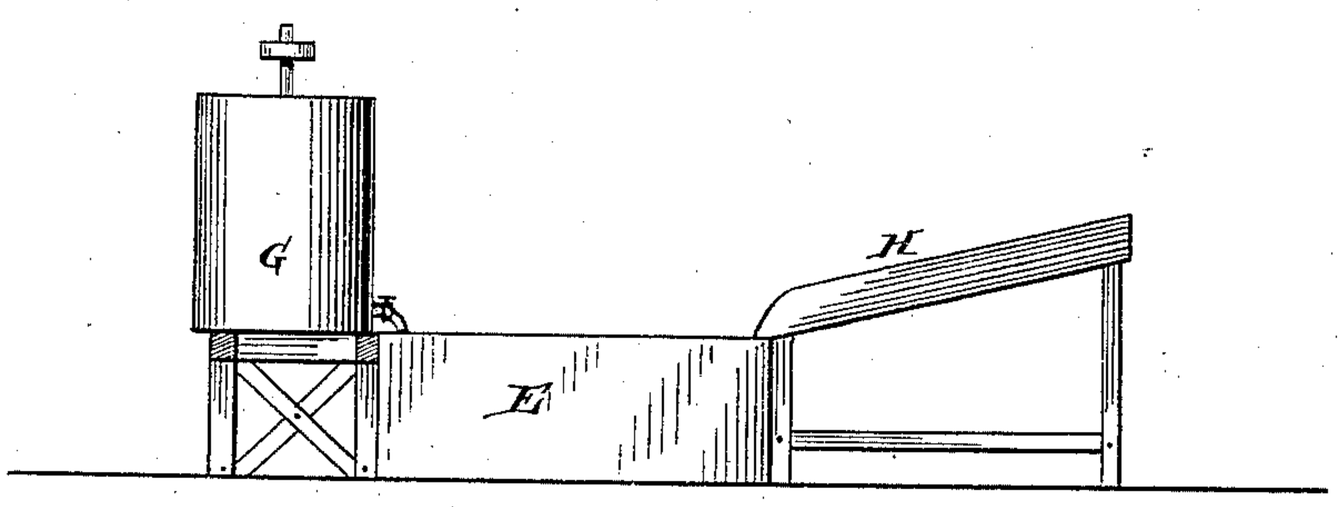

Fig. 3

Attests

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UNITED STATES PATENT OFFICE.

JOHN HOBBS, OF BOSTON, MASSACHUSETTS.

APPARATUS FOR MANUFACTURING ARTIFICIAL BUTTER.

SPECIFICATION forming part of Letters Patent No. 271,239, dated January 30, 1883.

Application filed December 12, 1882. (No model.)

To all whom it may concern:

Be it known that I, JOHN HOBBS, of the city of Boston, in the county of Suffolk and State of Massachusetts, have invented an Improvement in Apparatus for Manufacturing Artificial Butter, of which the following is a specification.

My invention has reference to apparatus for the manufacture of artificial butter, but more particularly to the ladle used therein by which the solidified emulsion or butter is removed from the cooler; and my invention consists in a ladle having a perforated bottom of metal or wood, and furnished with handles upon its sides, as more fully set forth in the following specification and shown in the accompanying drawings, which form part thereof.

Heretofore the solidified emulsion was intimately mixed with broken ice, and the ice and emulsion in its hardened state were shoveled out and thrown upon the receiving-table. In my improved process, in which the emulsion is divided into small streams and discharged into cold water and without the direct contact with ice, the said emulsion is solidified and floats unmixed with ice upon the cooling-water. My improved ladle is designed to remove this solidified emulsion or butter without carrying up the water with it, and deposit it clear of both ice and water upon the receiving-table.

In the drawings, Figure 1 is a perspective view of my improved ladle. Fig. 2 is a cross-section showing the same in use, and Fig. 3 is a side elevation of apparatus in which said ladle is used.

A are the sides of the ladle, and B is the back.

D is the perforated bottom, and may be made of gauze, sheet metal, or wood.

C are handles, arranged two on each of the sides A; or, in place of two handles on each side, a single long handle, C′, as shown in dotted lines, may be used. The necessity of two small handles or one large one on each side is due to the fact that, the ladle being large and the load being generally unequally distributed, it could not be readily balanced without said handles. However, I do not limit myself to such exact constructions, as the ladle may be made smaller and provided with a single handle on each side.

This ladle is used in the following manner: The emulsion made in the churn G is run into the tank E, where it is cooled by cold water kept cold by the ice held below the grate F, so as to be clear of the solidifying emulsion or butter. The ladle is then dipped down close to the grating F in the tank E by two men—one on each side of said tank—and drawn along under the butter, when it is then raised, lifting the butter, but leaving the water behind. The butter is then deposited upon the table H.

This application is limited to the ladle, as the process, &c., referred to forms subject-matter of other applications.

Having now described my invention, what I claim as new, and desire to secure by Letters Patent, is—

1. The herein-described ladle, which consists of the perforated bottom provided on its two opposite sides with handles, substantially as set forth.

2. The herein-described ladle, which consists of the sides A, provided with handles C, back B, and perforated bottom D, substantially as and for the purpose specified.

In witness whereof I have hereunto set my hand.

JOHN HOBBS.

Witnesses:
WM. B. H. DOWSE,
JAS. A. MCGEOUGH.