(No Model.)

H. A. DAVIDSON.

MANUFACTURE OF LINSEED OIL.

No. 279,860. Patented June 19, 1883.

Fig. 1.

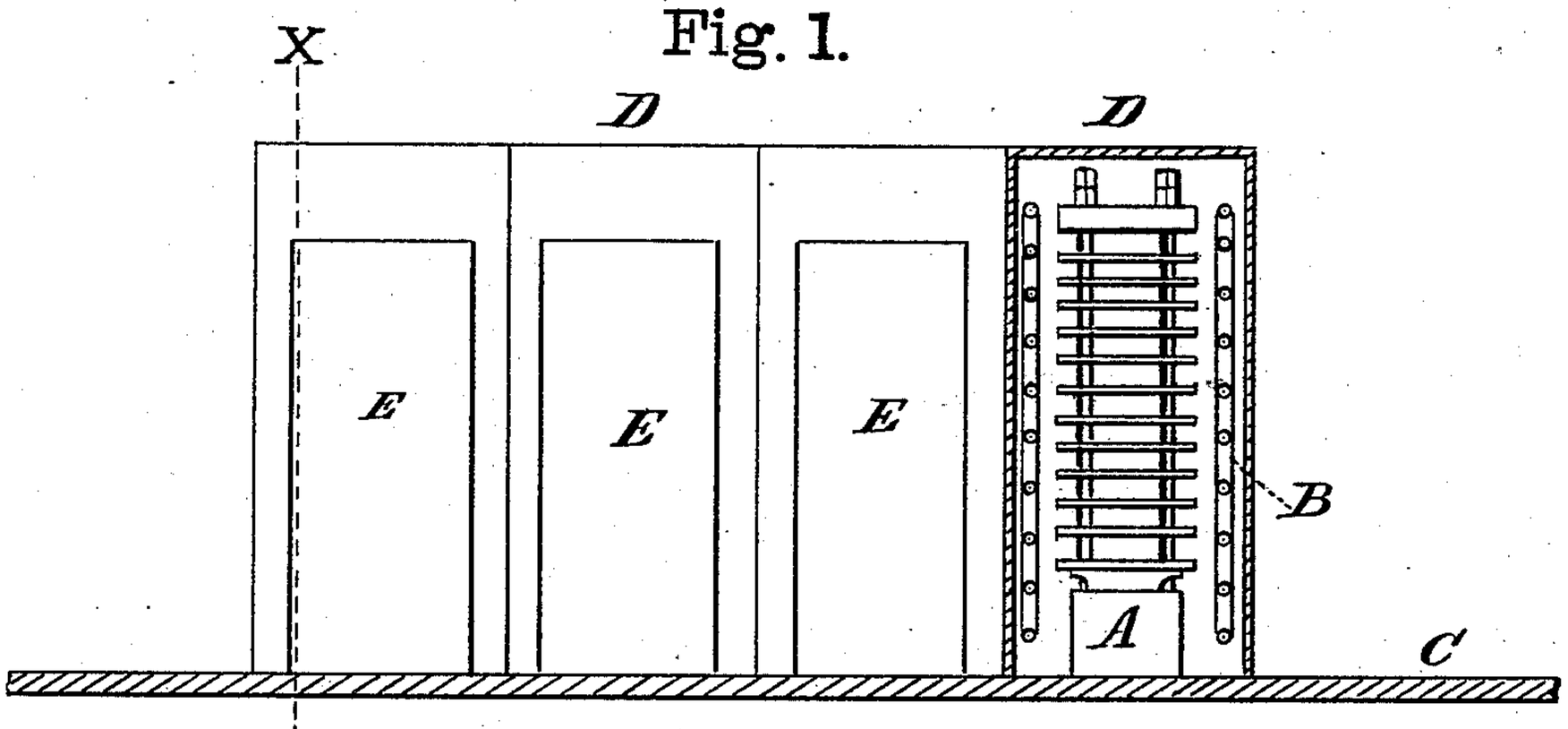
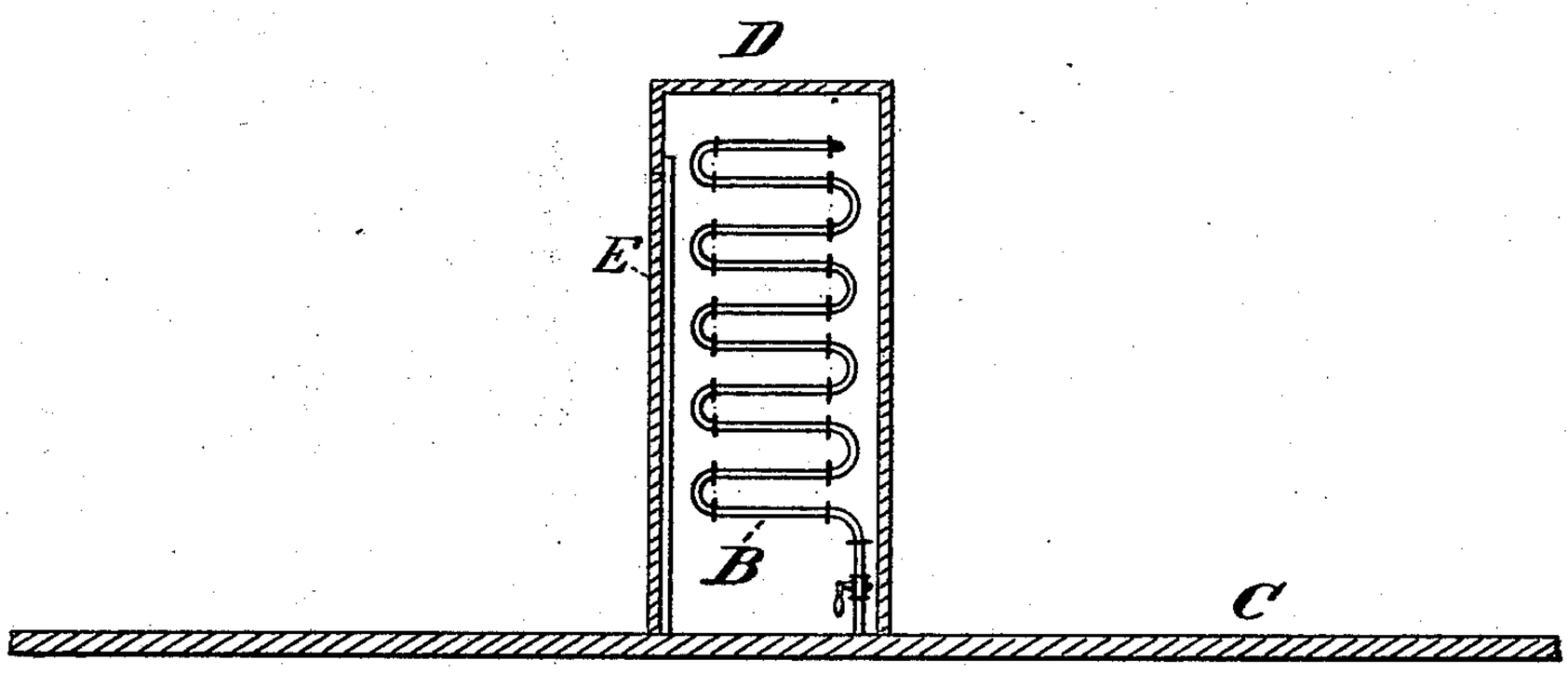


Fig. 2.



Witnesses.

J. M. Caldwell.

F. W. Brown

Inventor.

Henry A. Davidson.

By James Langster

Atty.

UNITED STATES PATENT OFFICE.

HENRY A. DAVIDSON, OF BUFFALO, NEW YORK.

MANUFACTURE OF LINSEED-OIL.

SPECIFICATION forming part of Letters Patent No. 279,860, dated June 19, 1883.

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

To all whom it may concern:

Be it known that I, HENRY A. DAVIDSON, a citizen of the United States, residing in Buffalo, in the county of Erie and State of New York, have invented certain new and useful Improvements in the Manufacture of Linseed-Oil, of which the following is a specification.

The object of this invention is to provide the means for the manufacture of linseed-oil, whereby more oil can be made from a given quantity of seed or oil-meal and of a better quality than that made in the ordinary way, all of which will be more clearly hereinafter shown by reference to the accompanying drawings, in which—

Figure 1 is a front elevation of the apparatus, a portion being in section to show the interior of the same; and Fig. 2 represents a side elevation, in section, through line *x x*, Fig. 1.

A represents the usual hydraulic press by which the required pressure is given to the oil meal or cake, all of which is of well-known construction for pressing out linseed-oil, and requires no further description here.

B is a series of steam-pipes constructed and connected in any well-known way for giving the required heat.

C is a portion of the room floor in which the presses are located.

The steam heating apparatus B and the presses are surrounded by a casing, D, having a door, E, directly opposite each press. This casing is made of wood, sheet-iron, or other suitable material, and incloses the press or a number of presses, so as to separate or insulate them from the room in which they are placed.

In the manufacture of linseed-oil I have found that more oil and of a clearer and better quality can be got from a given pressure and quantity of seed or oil-meal by having the presses in which the oil is pressed kept at a temperature of from 110° to 140° Fahrenheit, about 130° or 140° being preferable. If the room in which the workmen are employed is kept at so high a temperature, it would be impossible for them to work to advantage. The peculiar odor of the heated oil and the heat have a very depressing effect upon them, and render it impossible for any one to work very long under such conditions. Consequently it is necessary to inclose the presses within a casing, D, entirely surrounding them, so as to separate the heated space around the presses from the rest of the room in which the workmen are employed.

In operating the presses it is only necessary to keep the doors E open for a short time while putting the oil-meal into the press or taking the oil-cake out.

Under the high temperature above mentioned and the usual pressure, the oil flows out more freely, as it becomes more fluid under the heat, and carries out less of the impurities in the meal with it.

I claim as my invention—

1. In an oil-press for pressing out linseed-oil, the combination therewith of a casing, D, provided with a door, E, and a suitable heating device or coils, B, arranged within the casing D, outside of the press, and provided with a stop-cock for regulating the amount of steam admitted, so that the required temperature may be maintained within said casing while the press is in operation, as described.

2. The herein-described process of manufacturing linseed-oil, consisting in pressing it out from the ground seed, under a temperature of from 110° to 140° Fahrenheit, by means substantially as specified.

HENRY A. DAVIDSON.

Witnesses:
R. N. SANGSTER,
JAMES SANGSTER.