

(No Model.)

2 Sheets—Sheet 1.

D. W. McCULLOUGH.
FLOUR CHEST.

No. 375,680.

Patented Dec. 27, 1887.

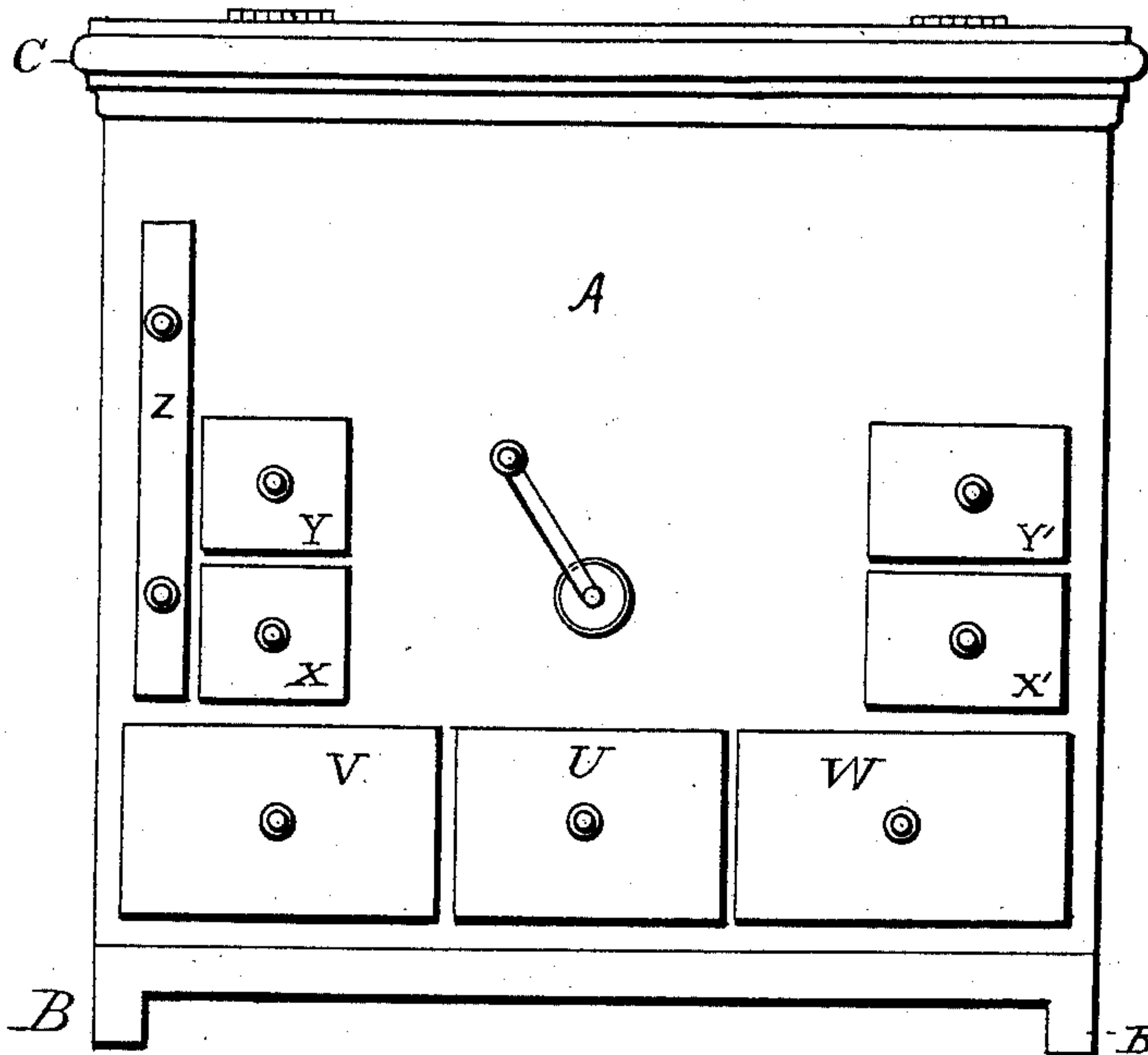


Fig 1

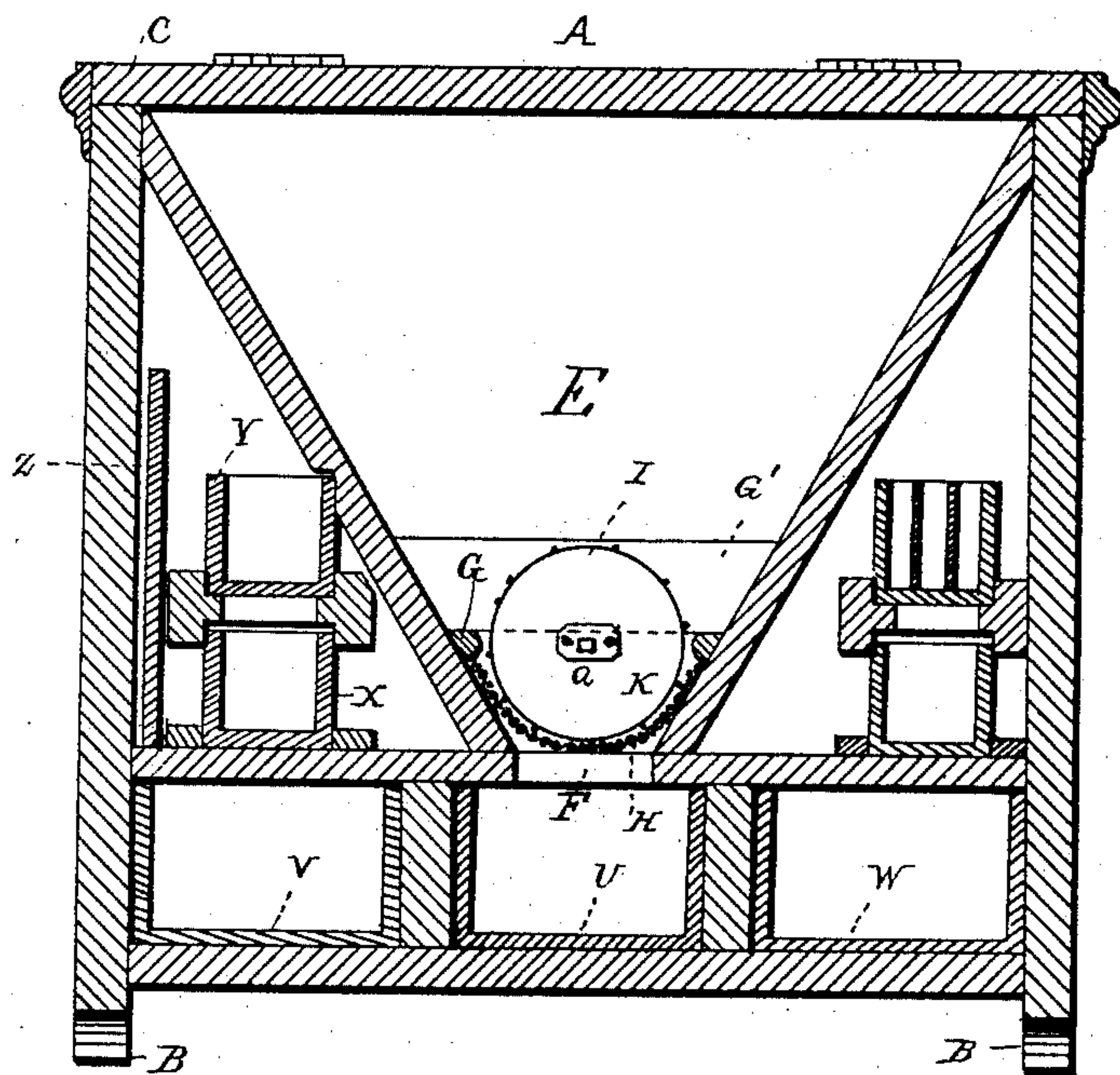


Fig 2

WITNESSES
W. B. Harris,
R. C. Masi.

INVENTOR
D. W. McCullough,
by E. W. Anderson,
his Attorney

(No Model.)

2 Sheets—Sheet 2.

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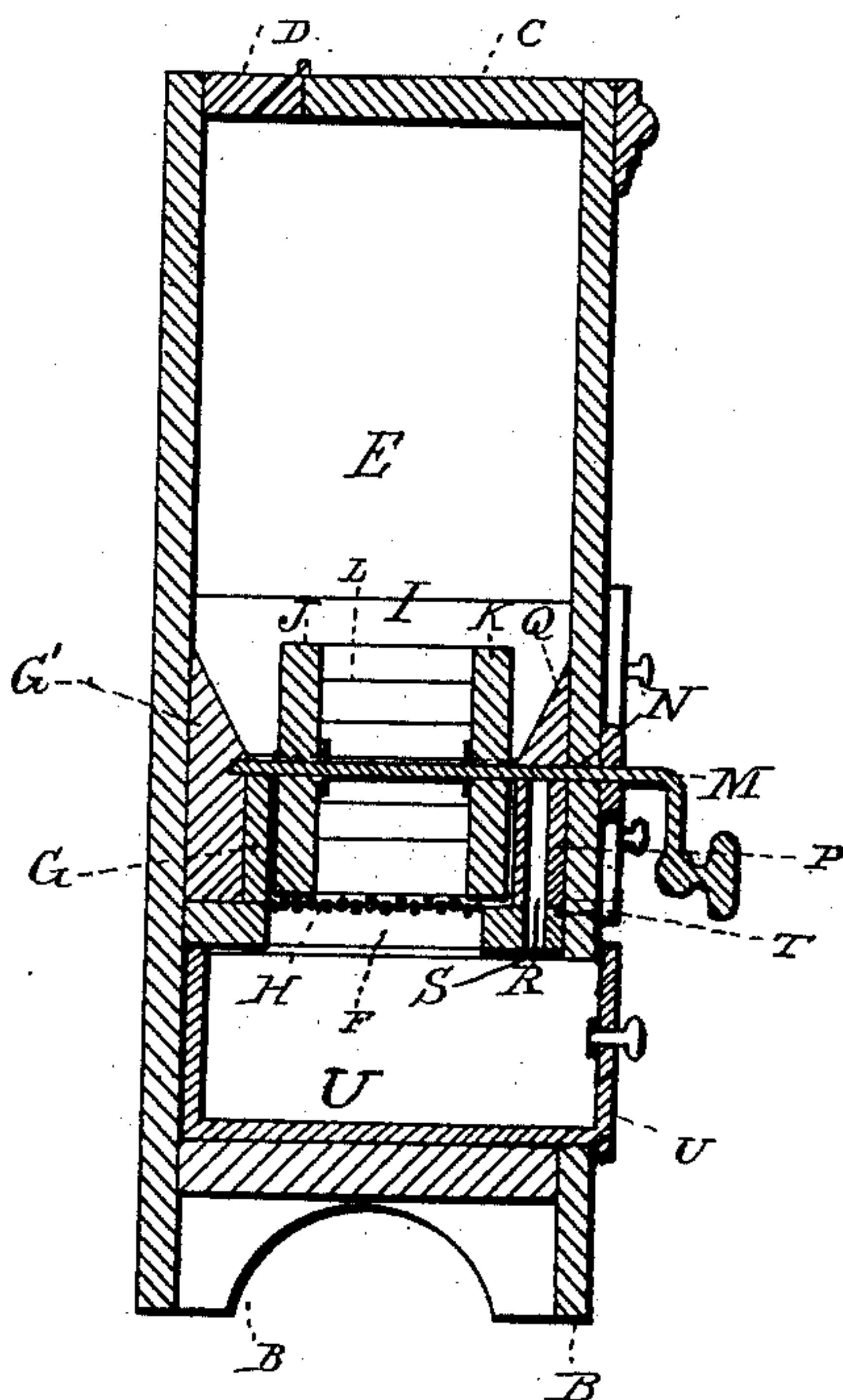


Fig 3

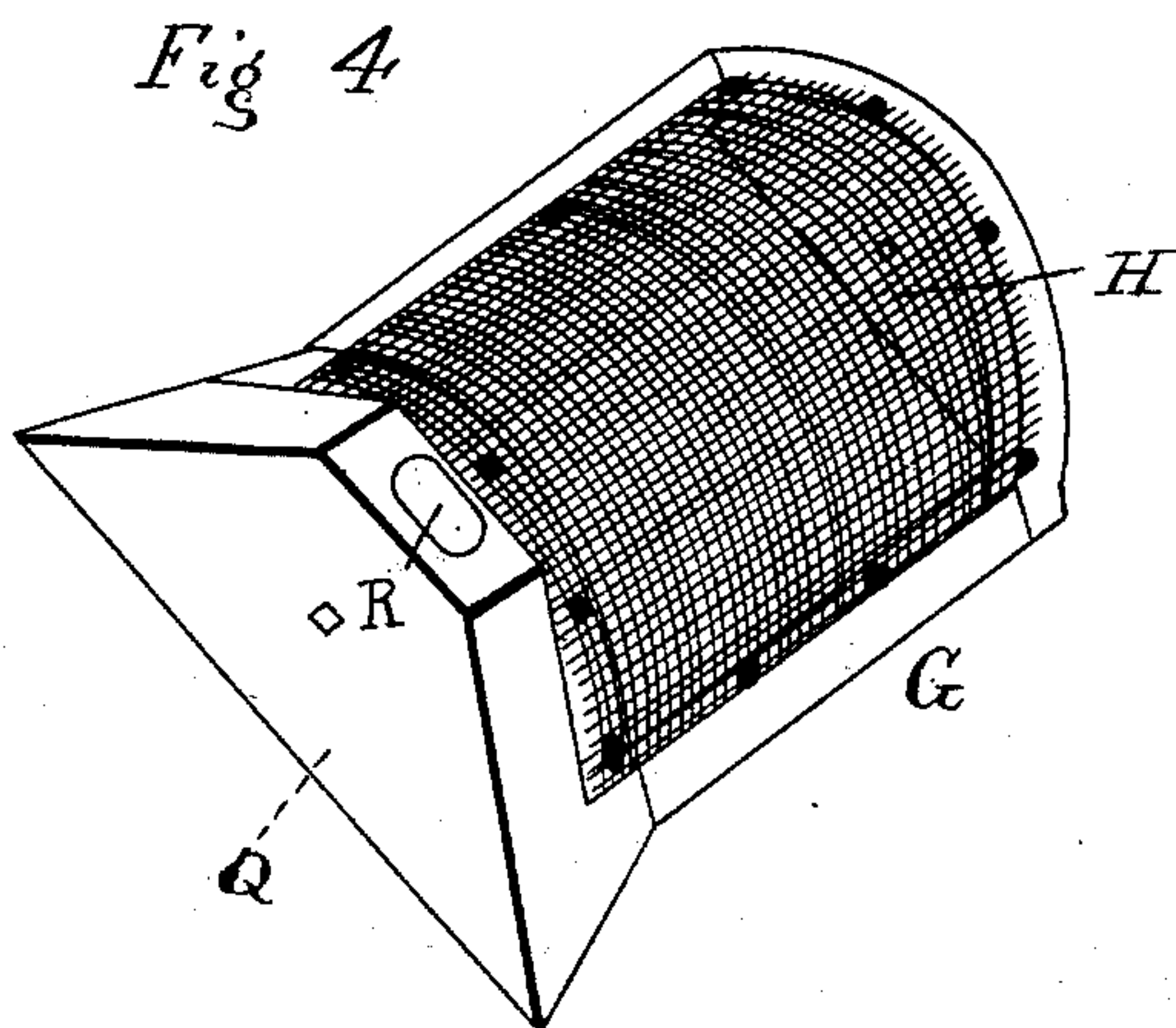


Fig 4

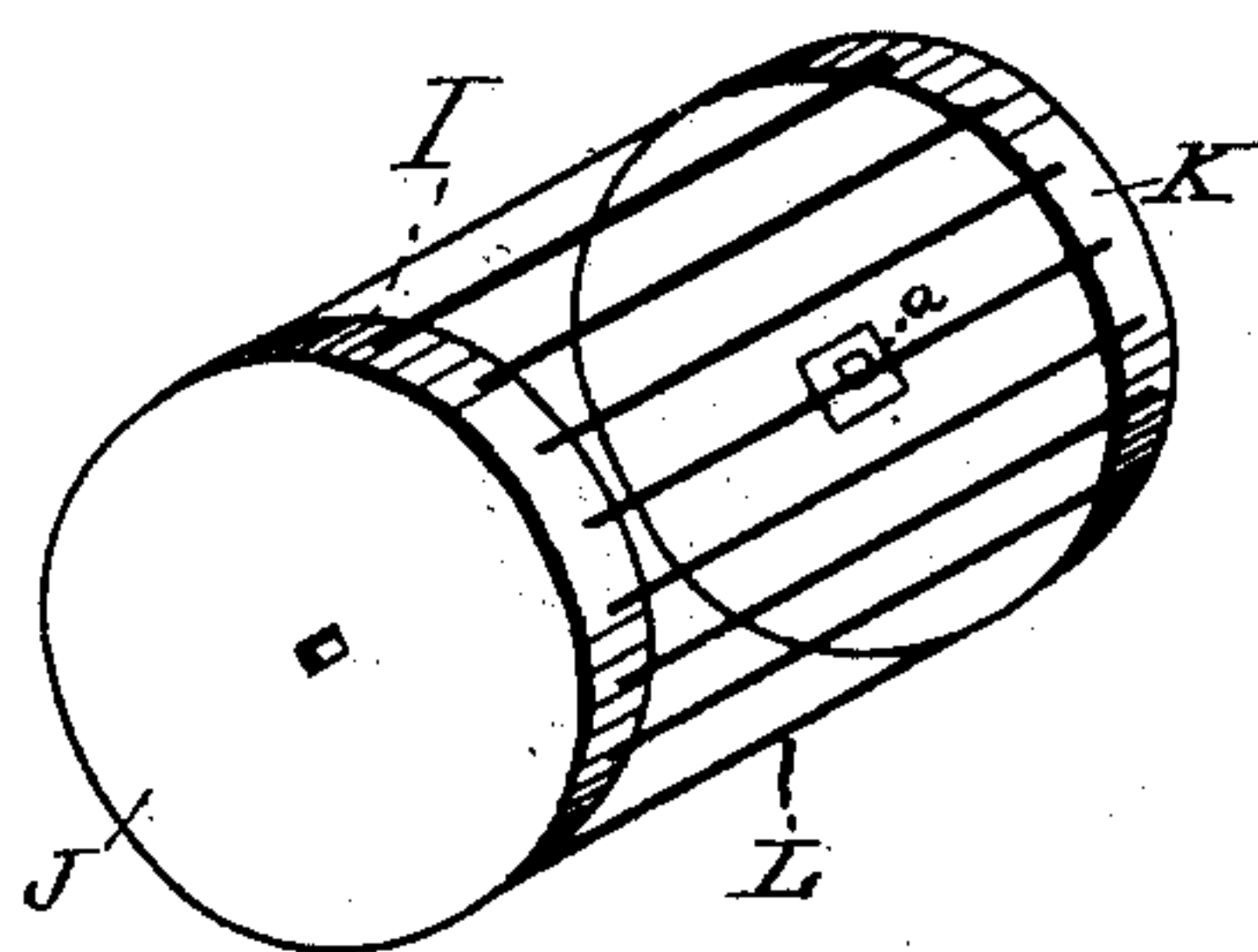


Fig 5

WITNESSES
H. B. Harris,
P. C. Masi.

INVENTOR
D. W. McCullough,
by E. W. Anderson
his Attorney

UNITED STATES PATENT OFFICE.

DAVID W. McCULLOUGH, OF KING CITY, MISSOURI, ASSIGNOR OF THREE-
FOURTHS TO J. W. SULLINGER, J. E. KESSLER & BROTHER, AND E. H.
HELMS, ALL OF SAME PLACE.

FLOUR-CHEST.

SPECIFICATION forming part of Letters Patent No. 375,680, dated December 27, 1887.

Application filed March 9, 1887. Serial No. 230,284. (No model.)

To all whom it may concern:

Be it known that I, DAVID W. McCULLOUGH, a citizen of the United States, and a resident of King City, in the county of Gentry and State of Missouri, have invented certain new and useful Improvements in Flour-Chests; and I do declare the following to be a full, clear, and exact description of the invention, such as will enable others skilled in the art to which it appertains to make and use the same, reference being had to the accompanying drawings, and to letters or figures of reference marked thereon, which form a part of this specification.

Figure 1 of the drawings is a representation of a front elevation of flour-chest. Fig. 2 is a longitudinal section. Fig. 3 is a vertical cross-section. Fig. 4 is an inverted perspective view of the sieve-frame and sieve. Fig. 5 is a perspective view of the stirrer.

My invention relates to flour-chests designed for household use in making bread and pastry; and it consists in the construction and novel combination of parts, as hereinafter described and claimed.

Referring by letter to the accompanying drawings, A designates the body of the flour-chest, which is preferably supported on legs B, and is provided with a hinged sectional cover, C D. The flour or meal receptacle E, which holds the stock that is to be sifted, is preferably in hopper form—that is, its ends and portions of its sides incline toward a central discharge-opening, F.

Above the discharge-opening F, I place a removable sieve-frame, G, which frame G is provided with a concave sieve, H. The upper edge, Q, of the front wall, P, of the sieve-frame is inclined from above downwardly and inwardly.

G' is a block fitting into the lower part of the receptacle E just above and at one side of the discharge-opening F, and secured against the rear side of the chest. The said block is similar in shape to the front wall of the sieve-frame.

Within the sieve-frame and above the sieve H, I provide a removable stirrer, I, which consists of two heads, J K, connected at their pe-

ripheries by horizontal rods L, any desired number of the latter being employed. The removable stirrer I is supported in place above the sieve H by a removable crank-shaft, M, the central part of which is rectangular in cross-section and is supported in bearings in the front side wall of the flour-chest and in the block G' after passing through the end walls of the removable sieve-frame G.

The crank can be readily inserted in and drawn from its bearings. When so detached from its bearings, the stirrer I and sieve-frame G can be lifted out of position.

The bearing N in the front end wall, P, of the sieve-frame intersects the base-line of the inclined edge Q, and a vertical passage, R, leads from the bearing N down through the end wall, P. The lower end of the passage R, when the sieve-frame is in place, communicates with an opening, S, in the front bottom rail, T, at the discharge-opening F, so that any flour or meal that may work in around the crank-shaft will be discharged through the passage R and opening S into the drawer U beneath the sieve-chamber, and will be thus prevented from working through the journal-seat and falling out.

At the sides of the drawer U are drawers V W, for the reception of the pie-tins, cake-pans, bread-pans, rolling-pin, cake-cutters, &c.

Above the drawer V are two drawers, X Y, to receive sugar, salt, &c., and above the drawer W are two drawers, Y X, one of which is partitioned into pockets or receptacles for spices, &c., and the other being designed to contain anything conveniently at hand that may be needed in seasoning.

Z is a removable bread-board or cake and pie board, which, when not in use, is inserted in a pocket near one end of the flour-chest.

A decided advantage in this construction is, that when the sieve becomes clogged or needs cleaning to prepare it for the use of flour after meal has been used, it may be readily and conveniently removed for this purpose. Further, the passage R and the opening S permit the crank-shaft to clear itself of the flour or meal that may enter the bearing.

The stirrer-heads are metal-faced around

their bearing-seats by wear-plates *a*, which take the strain and wear from the wooden heads, and thereby prolong the usefulness of said heads.

It should be observed that the drawer U, for
5 catching the flour, will fill full and no more flour will pass from the hopper.

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

The combination, with the body of the flour-
10 chest, having a hopper-shaped receptacle provided with a discharge-opening in the bottom thereof; and a bottom rail, said rail being provided with a passage, of the removable

crank-shaft, the removable stirrer, and the removable sieve-frame having a vertical passage 15 in its front wall communicating with the journal-seat therein and with the passage in the bottom rail of the hopper-shaped receptacle, substantially as specified.

In testimony whereof I affix my signature in 20 presence of two witnesses.

DAVID W. McCULLOUGH.

Witnesses:

J. H. HANDEL,
I. M. SHEARER.