

(No Model.)

C. W. PARKS.

CREAMING CAN.

No. 388,501.

Patented Aug. 28, 1888.

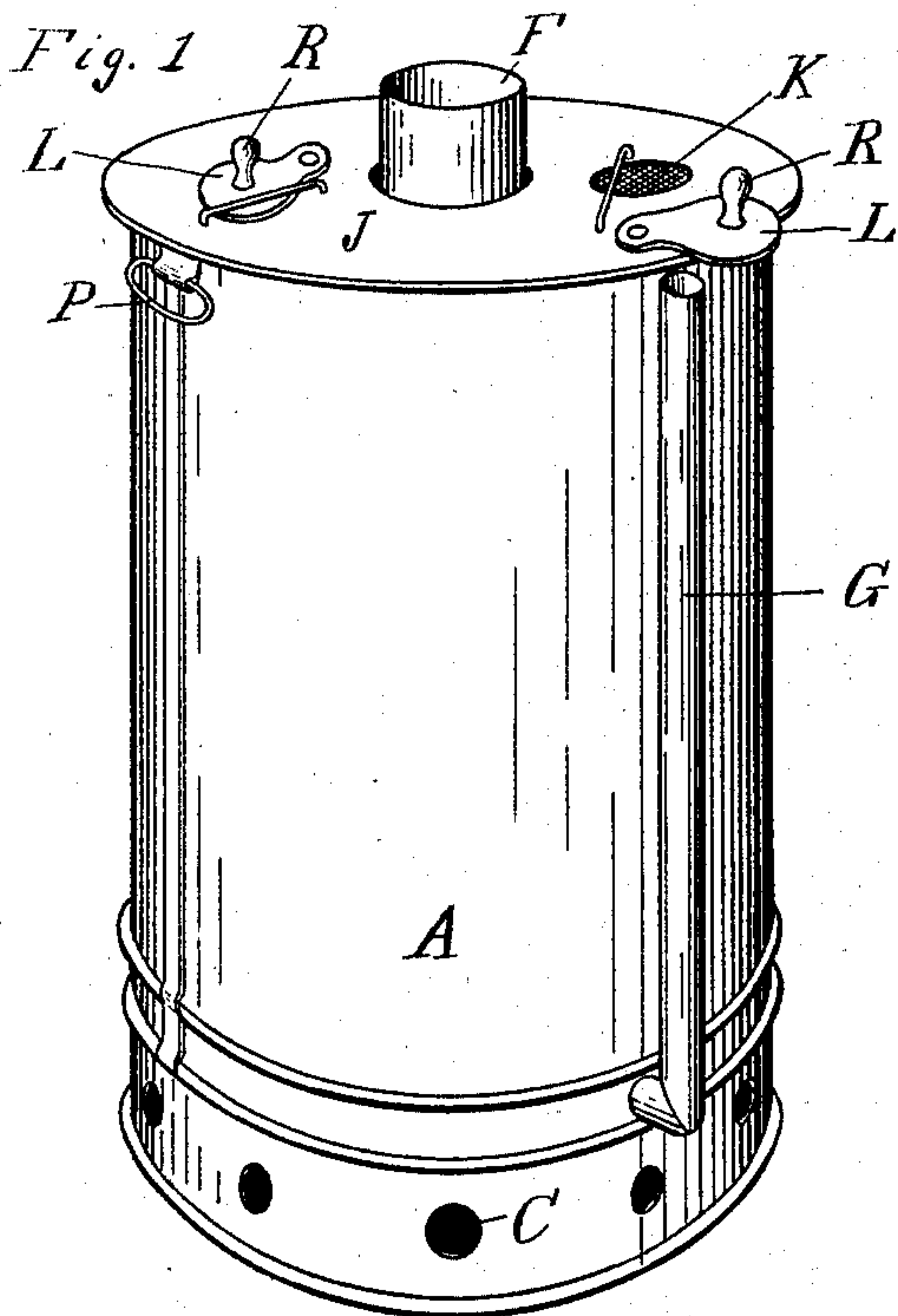


Fig. 4

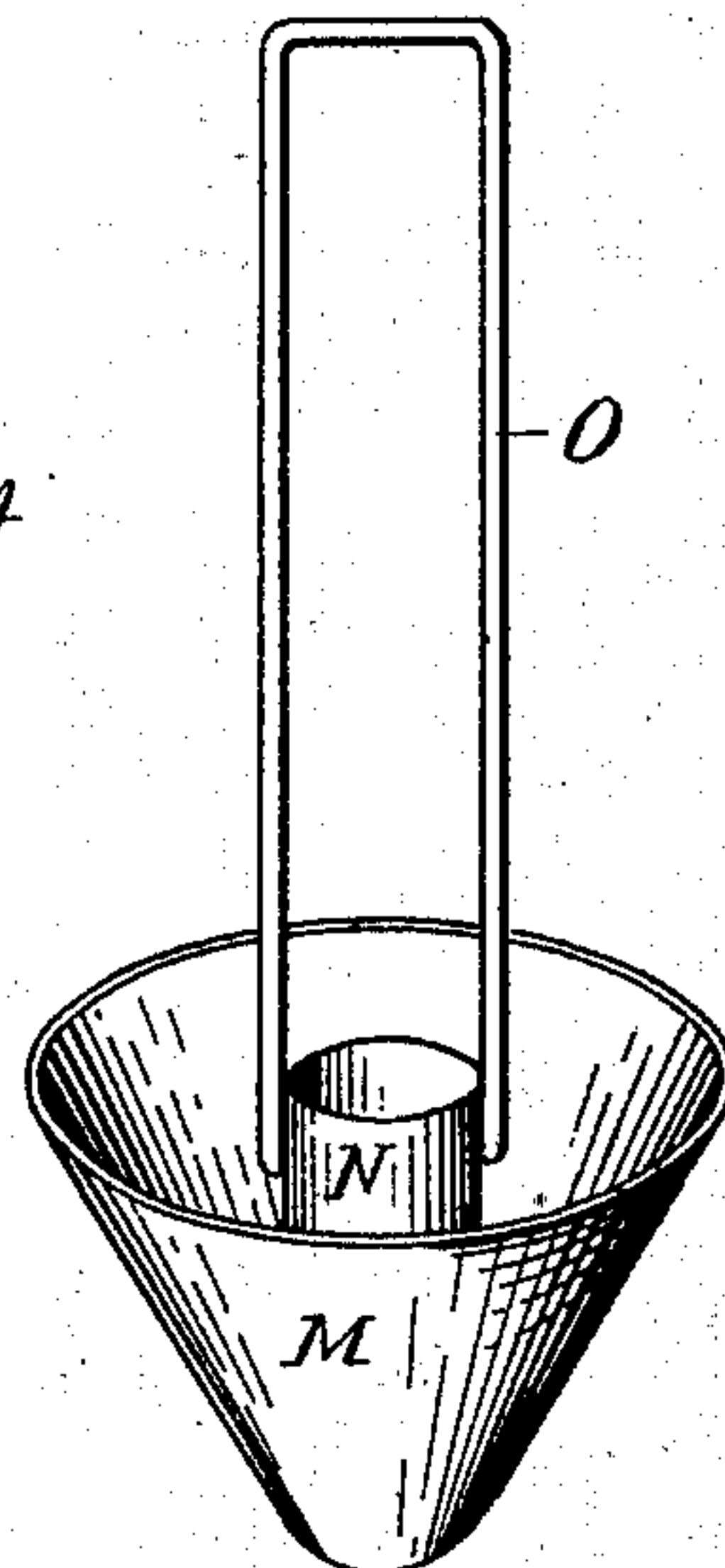


Fig. 2

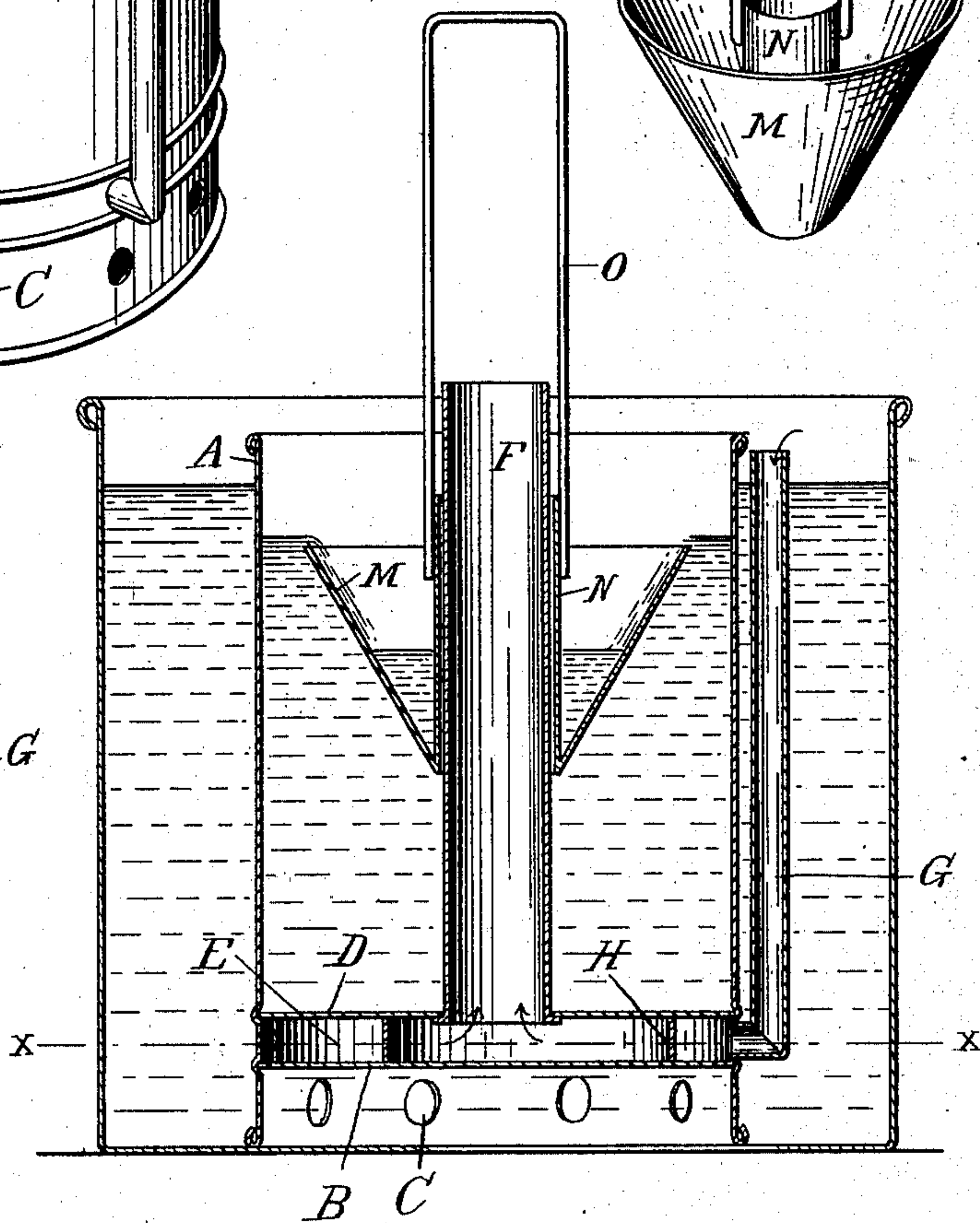
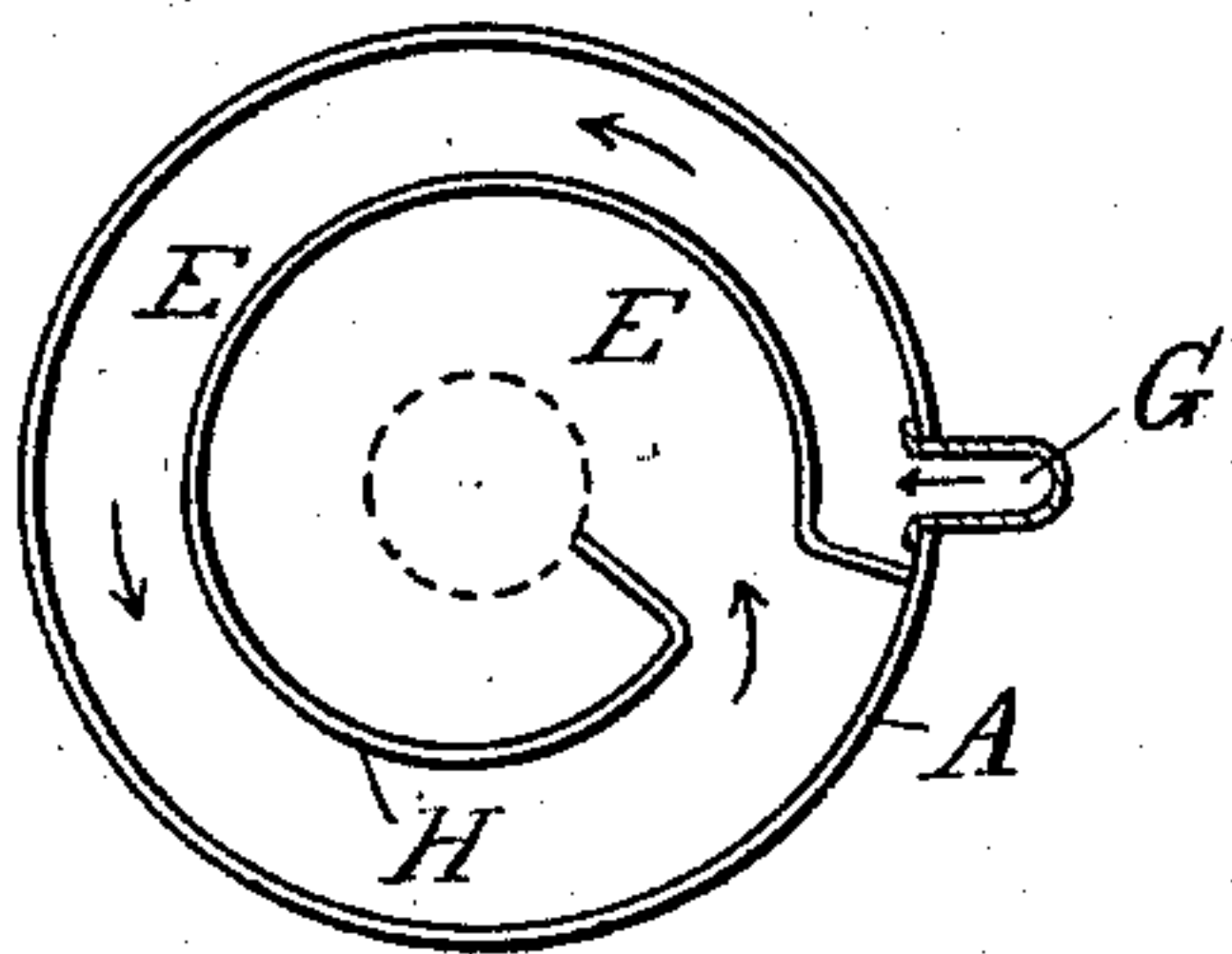


Fig. 3



Witnesses:

R. M. Hulbert.
John Schuman.

Inventor:

Clarence W. Parks.

By Thos. L. Spraguet Son.
Att'y.

UNITED STATES PATENT OFFICE.

CLARENCE W. PARKS, OF MECOSTA, MICHIGAN.

CREAMING-CAN.

SPECIFICATION forming part of Letters Patent No. 388,501, dated August 28, 1888.

Application filed February 9, 1888. Serial No. 263,461. (No model.)

To all whom it may concern:

Be it known that I, CLARENCE W. PARKS, a citizen of the United States, residing at Mecosta, in the county of Mecosta and State of Michigan, have invented certain new and useful Improvements in Creaming-Cans, of which the following is a specification, reference being had therein to the accompanying drawings.

This invention relates to new and useful improvements in creaming-cans; and the invention consists in the peculiar combinations and the construction, arrangement, and adaptation of parts, all as more fully hereinafter described and claimed.

In the drawings which accompany this specification, Figure 1 is a perspective view of my improved can. Fig. 2 is a vertical central section thereof. Fig. 3 is a cross-section on line $x x$ in Fig. 2. Fig. 4 is a detached perspective of the device for removing the cream.

A is the can, made of sheet metal in the usual manner, the sides of which project below the bottom B, and such projections are provided with the perforations C to permit the water to circulate underneath the can.

Above the bottom B is secured the false bottom D, so as to form an inclosed air-chamber, E, which communicates with the tube F, rising upwardly in the center of the can and projecting above the top of the same, and another tube, G, communicates with said chamber at the periphery and rises outside the can.

Between the two bottoms B and D is secured a partition-strip, H, which forms a spiral air-flue, which leads from the mouth of the tube G into the bottom of the central tube, F.

J is a cover which fits tightly upon the can and is provided with the central aperture through which the air-tube F projects, and in this cover are formed one or more ventilating-apertures, K, which are closed by perforated metal or wire-gauze, and are provided with the shutters L, arranged to permit of closing or opening the said ventilating-apertures.

M is a funnel-shaped cup provided with the central tube, N, which forms a guide-sleeve on the central air-tube, F, of the can; and O is a bail secured thereto for the purpose of raising and lowering the cup M.

The can is provided with the usual bails or handles, P, and the ventilating-shutters L are

provided with suitable knobs, R, to facilitate their opening and closing.

In practice, the can is used in the ordinary manner, setting it in cold water or other cooling-fluid. Now, as the air has a free communication between the central tube and the outer tube, which are both open to the atmospheric air and connected through the bottom flue, E, in the air-chamber, it will readily be seen that if fresh milk is placed in the can the animal warmth of the milk will be transmitted to the air in the central tube, F, and cause the same to rise, and thereby induce a current of fresh air to enter through the top of the tube G and flow through the flue E in the air-chamber, where it gets thoroughly cooled, and then it passes into and up the central tube, completing the circulation of cooled air, which rapidly lowers the temperature of the milk in connection with the action of the cold water around the outside walls of the can. The heated vapors contained in the milk which rise from its surface in the can are permitted to pass out through the ventilating-holes K without necessitating the partial removal or tipping of the cover, as in the usual construction of cans, while at the same time no impurities, dirt, or flies can drop into the milk. After the cooling is accomplished to the required degree the slides may be closed to exclude the external air. To remove the cream from the milk after the creaming is accomplished, the cover is taken off and the funnel-shaped cup is slipped over the central tube, F, and carefully lowered until the cream flows over the top into the cup M. In this process it will be seen that if carefully carried out the cream is in no way disturbed, and every vestige of it may be taken off to the exclusion of any milk.

What I claim as my invention is—

1. In a creaming-can, the combination, with the can, of a false bottom forming an air-chamber near the bottom thereof, a spiral partition secured in that air-chamber to form a circulating-flue, the outer tube communicating with the outer end of said flue, and an inner tube communicating with the inner end of that flue and extending centrally within the can, projecting through the cover thereof, substantially as described.

2. In a creaming-can, the combination, with

the can, of a false bottom forming an air-chamber near the bottom thereof, a spiral partition secured in that air-chamber to form a circulating-flue, the outer tube communicating with the outer end of said flue, an inner tube communicating with the inner end of that flue extending centrally within the can and projecting through the cover thereof, and a water-circulating chamber formed below the bottom of the can, substantially as described.

3. In a creaming-can, the combination of the can A, having the extension below its bottom having perforations, of the false bottom D, forming an air-chamber on the bottom of the can, a spiral-flue strip secured in that air-

chamber, an outer tube communicating at the periphery with that air chamber, an inner tube communicating with the center of that air-chamber and rising centrally therefrom through the top of the can, and a tight cover provided with ventilating-apertures having hinged shutters, all combined to operate substantially as described.

In testimony whereof I affix my signature, in presence of two witnesses, this first day of February, 1888.

CLARENCE W. PARKS.

Witnesses:

BION WIXON,

J. H. WALLER.