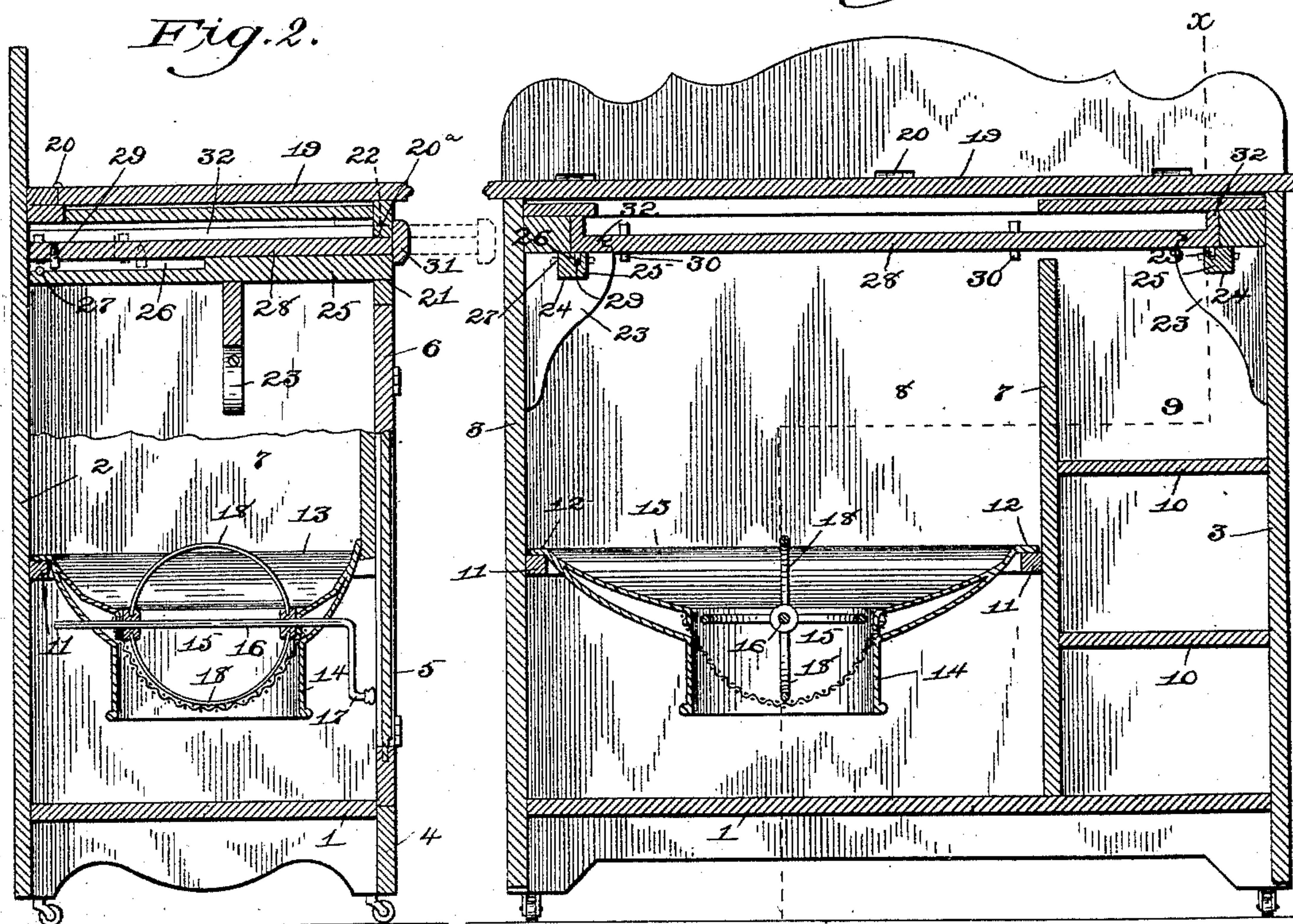
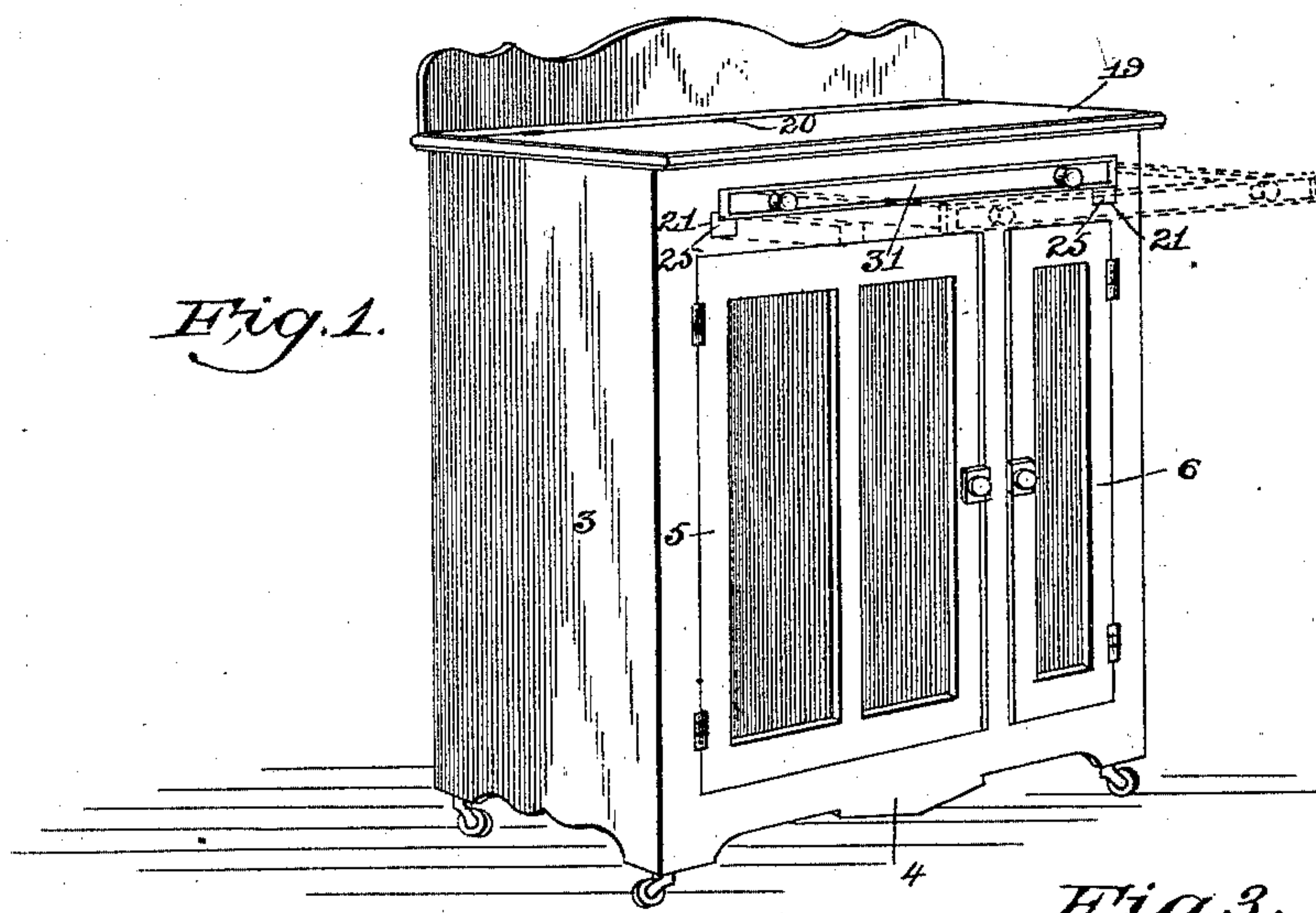


(No Model.)

E. J. LEMMON.
FLOUR SAFE.

No. 486,048.

Patented Nov. 8, 1892.



Witnesses
Wm. A. Schoenborn.

Emma J. Lemmon.
Inventor.

W. J. Duval. By her Attorneys,

C. A. Snow & Co.

UNITED STATES PATENT OFFICE.

EMMA J. LEMMON, OF HUNTINGBURG, INDIANA, ASSIGNOR TO JOHN A. LEMMON, OF SAME PLACE.

FLOUR-SAFE.

SPECIFICATION forming part of Letters Patent No. 486,048, dated November 8, 1892.

Application filed August 18, 1891. Serial No. 403,053. (No model.)

To all whom it may concern:

Be it known that I, EMMA J. LEMMON, a citizen of the United States, residing at Huntingburg, in the county of Dubois and State of Indiana, have invented a new and useful Flour-Safe, of which the following is a specification.

This invention relates to improvements in flour-safes; and the objects in view are to provide a handy safe for the storing of flour and to provide the safe with convenient means for sifting the flour as required, and also with a kneading-board conveniently located, securely supported in position, and adapted to be inclosed by and withdrawn from the safe.

A further object of the invention is to improve the manner of supporting the sliding dough-board.

Other objects and advantages of the invention will appear in the following description, and the novel features thereof will be particularly pointed out in the claim.

Referring to the drawings, Figure 1 is a perspective of a flour-safe constructed in accordance with my invention. Fig. 2 is a vertical transverse view, the line of section being through one end of the dough-board and a slide, thence inclined to the center of the safe and centrally down through the sifting-hopper, as per line *x x*, Fig. 3. Fig. 3 is a vertical longitudinal section.

Like numerals of reference indicate like parts in all the figures of the drawings.

The safe or cabinet comprises a bottom 1, a back 2, and opposite ends 3, which rise from the bottom, said ends at their front edges being connected by the front 4. The front 4 is open and has hinged at opposite edges a large or main door 5 and a smaller door 6, the same being adapted to close correspondingly-sized openings in the front. A transverse vertical partition 7, located a short distance from one of the end walls, divides the safe as a whole into two compartments 8 and 9, the former being about twice the size of the latter, and the latter being provided, preferably, with a series of shelves 10 for the reception of small articles, such as yeast-powders, soda, and other ingredients employed in making bread.

The four walls of the main compartment 8

have secured to their transverse centers cleats 11, and resting upon the cleats are the laterally-disposed flanges 12, that are formed at the upper edge of the sifting-hopper 13 and surround the same. The sifting-hopper is concaved and at its apex is provided with a depending collar 14, in which is mounted a sifter 15. A shaft 16 is journaled in the sides of the hopper, terminates outside the same in a crank-handle 17, and within the hopper is provided with semicircular or bowed-wire agitating-arms 18.

The top of the case (indicated at 19) is hinged, as at 20, to the rear wall of the case, and may be elevated for the purpose of introducing flour into the bin. The flour as sifted drops into the compartment 8 below the concaved bottom into any suitable receptacle placed thereunder, or may be scooped therefrom. It will be seen that the concaved bottom may be readily removed from the bin and cleaned and replaced.

The front wall near its upper edge is provided with a transverse slot 20^a and below its corners with square openings 21, while above its corners it has smaller openings 22. Secured to the walls 3 at the sides of the safe are brackets 23, having openings 24 transversely opposite and of the same size as the openings 21 in the front wall, and mounted for sliding in the openings 21 and 24 is a pair of drawer-slides 25, which agree in length with the transverse depth of the safe. These drawer-slides are provided upon their upper sides and in their rear halves with narrow grooves 26 and in rear of the brackets 23 with transverse stop-pins 27. The upper faces of the drawer-slides are flush with the lower edge of the opening 20^a, and upon said slides and within the opening 20^a is mounted the dough-board 28. Near its rear end the dough-board is provided with depending studs 29, which fit and loosely slide within the grooves 26 of the slides, and at its rear edge said dough-board is provided with stop-pins 30, which, abutting against the front wall at its inner side, prevent the entire withdrawal of the board. A strip 31 is secured to the front edge of the board and extends above and below the same and at each side thereof, thus covering the openings 21 and 24 in the front

wall and giving a finished appearance to the board, while at the same time it prevents the escape of flour and dough over the front edge of the board. Opposite side strips 32 are secured to the side edges of the board and fit the openings 22 of the front wall.

In use in order to employ the dough-board the same is drawn out, and after sliding the length of the grooves 26 in the slides the studs of the board, engaging in the ends of the grooves, draw the slides out until the pins of the latter come against the brackets, at which time said slides will be projecting a considerable distance out from the front wall of the safe and will form a secure support, in connection with the front wall, for the board, whereby the latter is adapted and able to withstand the heavy pressure exerted by the efforts and weight of the kneader. When pushed back into position, the board recedes until the front strip 31, coming in contact with the front ends of the slides, serves, also, to carry them to the rear, the ends of said slides being covered from view by means of the strip 31.

From the foregoing description, in connection with the accompanying drawings, it will be obvious that I provide an exceedingly-convenient storage place for the universally-used though inconvenient commodity, flour, which flour is prevented from wasting over the floor and may be removed in a sifted condition in desired quantities; furthermore, that I also provide a convenient dough-board and a suitable support for the same, whereby it is not liable to become rickety or broken by use.

Having described my invention, what I claim is—

In a flour-receiver, the combination of the casing or cabinet having end walls provided with inwardly-projecting oppositely-situated

brackets 23, formed with square slots 24 in the upper portion thereof, a drawer-slide mounted in the slots in each of said brackets and moving outward and inward through openings 21 in the front portion of the casing or cabinet and having stops laterally projecting from each side thereof, adapted to contact with the rear portion of said bracket, and also provided with grooves 29 in the upper side of the same, said brackets being located in such position intermediate of the front and back of the casing or cabinet as to properly limit the outer withdrawal of the said slides, the front of the casing above the opening 21 being provided with a transverse slot which extends from and is limited at its opposite ends by the said openings 21, the latter being located below the plane of said transverse slot, and a dough-board movably mounted in said transverse slot and of greater length than the latter to extend the same at its opposite ends across the openings 21 and partially over the slides and formed with depending pins at the outer ends thereof, extending downward from the lower side to fit in the grooves of the aforesaid slides to properly draw the latter outward simultaneously therewith, and also having depending pins, located at the rear thereof, which extend both above and below the upper and lower surfaces of the dough-board to contact with the front wall of the casing or cabinet above and below the transverse slot therein, substantially as described.

In testimony that I claim the foregoing as my own I have hereto affixed my signature in presence of two witnesses.

EMMA J. LEMMON.

Witnesses:

GEORGE BEELER,
E. G. LUKEMEYER.