

(No Model.)

2 Sheets—Sheet 1.

J. B. FITCH.
SALAD MIXING DEVICE.

No. 501,649.

Patented July 18, 1893.

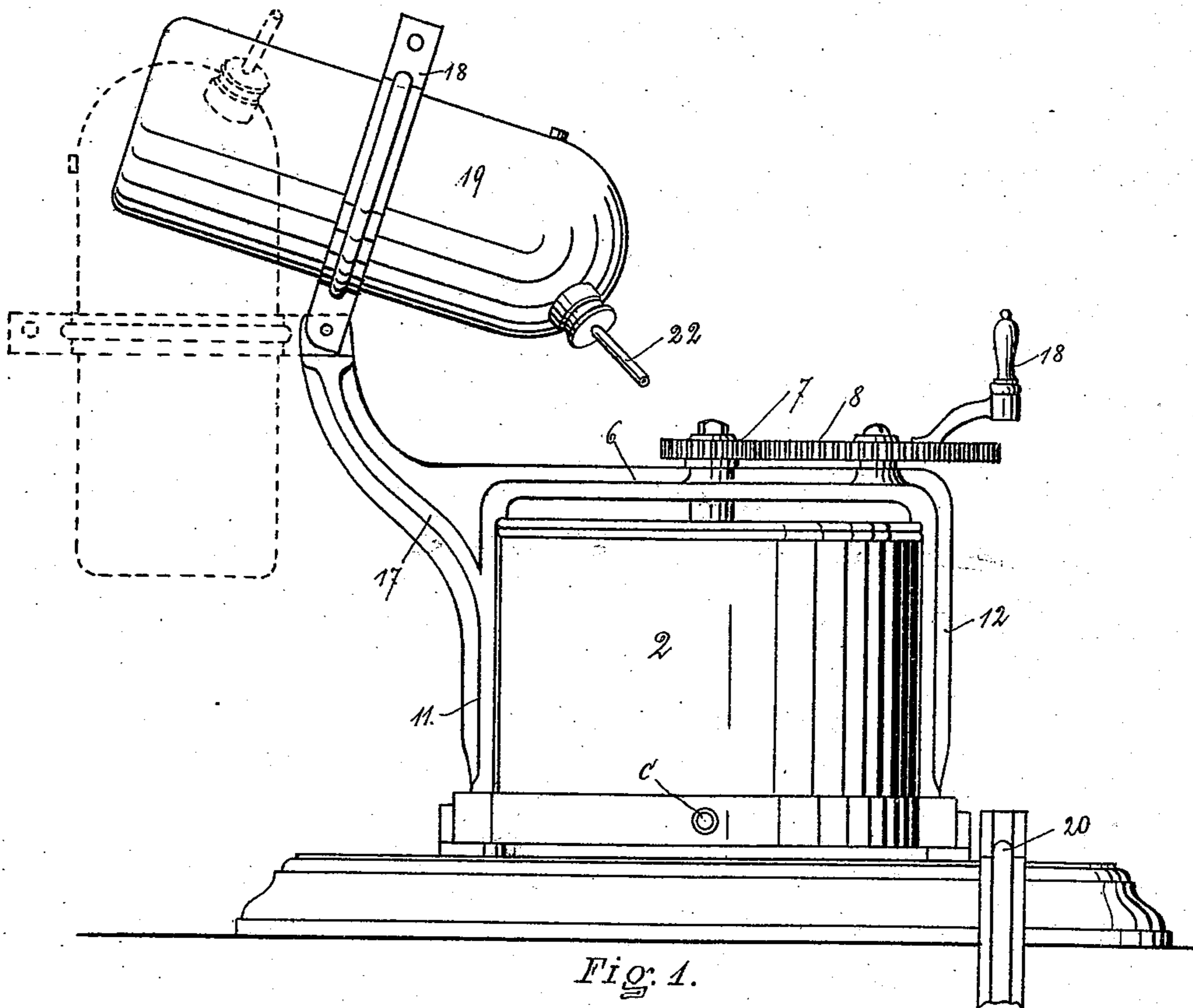


Fig. 1.

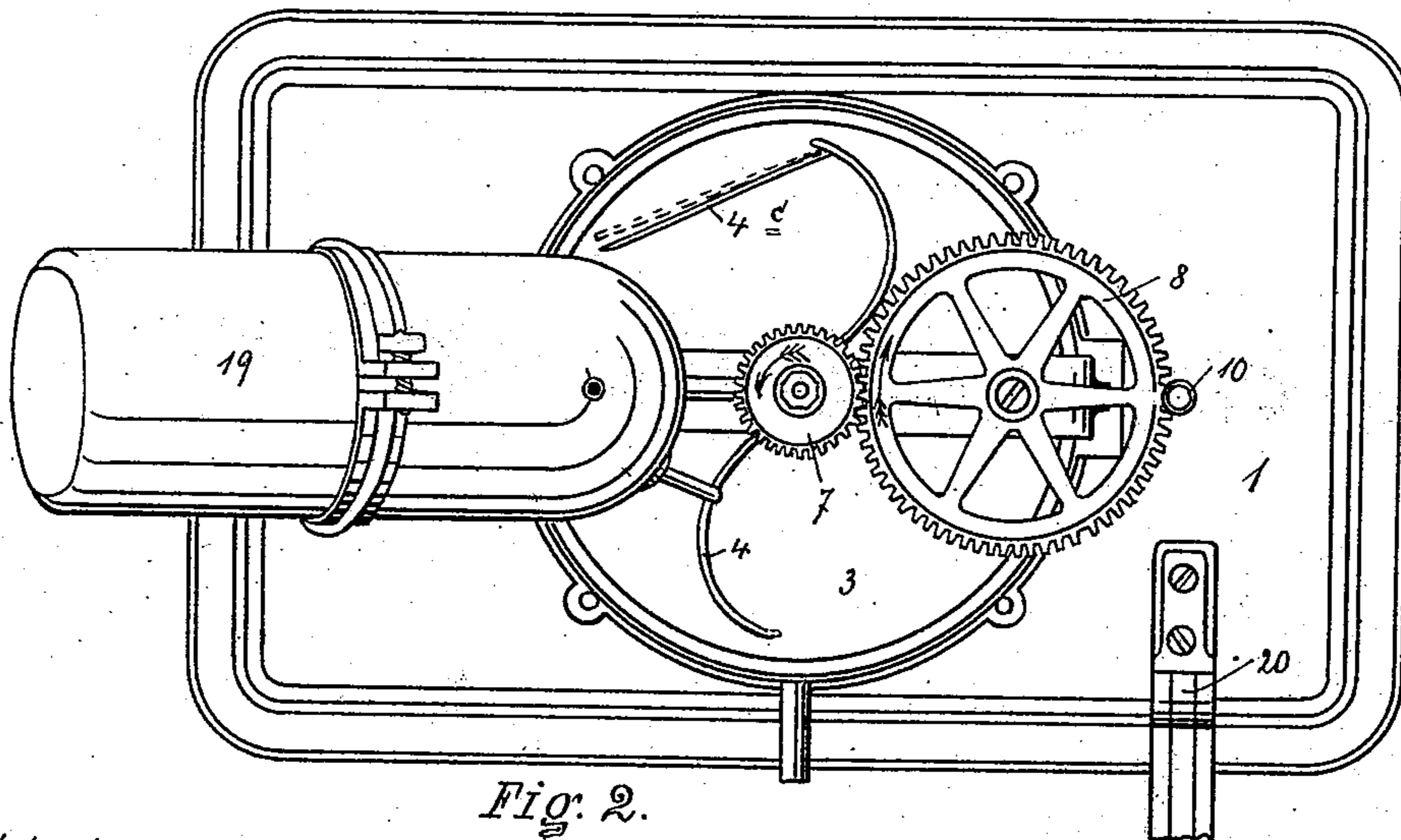


Fig. 2.

WITNESSES.
Rich. A. George.
G. A. Gaymard.

INVENTOR.
JENNY B. FITCH.
By Risley Robinson
ATTORNEY'S.

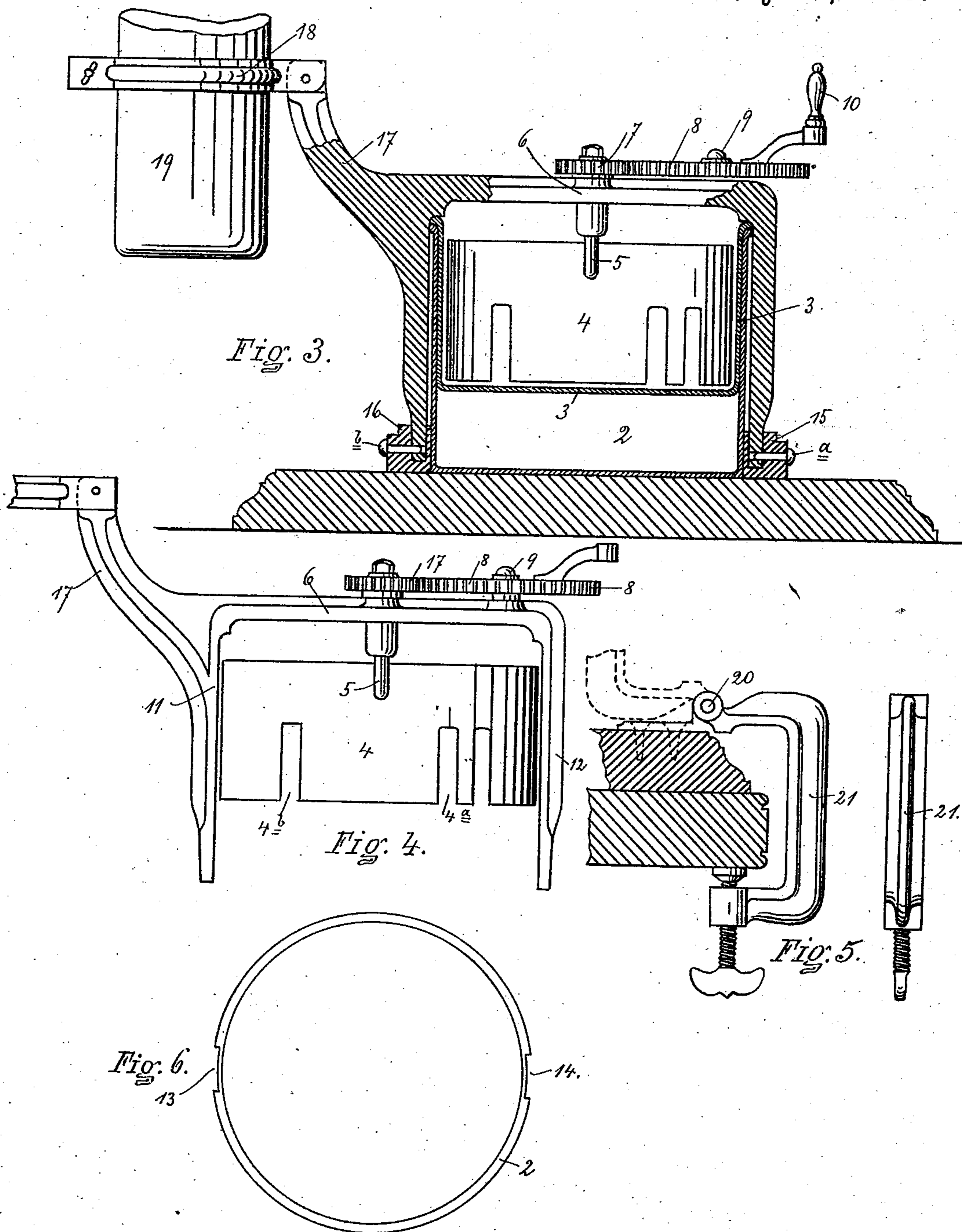
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Rich. A. George.
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INVENTOR.
JENNY B. FITCH.
By *Lucy Robinson*
ATTORNEY'S.

UNITED STATES PATENT OFFICE.

JENNY BUTLER FITCH, OF UTICA, NEW YORK.

SALAD-MIXING DEVICE.

SPECIFICATION forming part of Letters Patent No. 501,649, dated July 18, 1893.

Application filed March 8, 1893. Serial No. 465,060. (No model.)

To all whom it may concern:

Be it known that I, JENNY BUTLER FITCH, of Utica, in the county of Oneida and State of New York, have invented certain new and useful Improvements in Salad-Mixing Devices; and I do hereby declare that the following is a full, clear, and exact description of the invention, which 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 the letters and figures of reference marked thereon, which form part of this specification.

My invention relates to a device for mixing salad dressings.

In the drawings which accompany and form a part of this specification and in which similar letters and figures of reference refer to corresponding parts in the several figures, Figure 1 shows in side elevation my improved salad mixing device in position for operation. Fig. 2 shows a plan view of same. Fig. 3 shows a vertical central section of the body of the device. Fig. 4 shows the removable stirring device and attached part removed. Fig. 5 shows in side and end elevation a clamp for securing the device to a table or support. Fig. 6 shows a plan view of the tank.

Referring more particularly to the reference numerals marked on the drawings in a more specific description of the device, 1 indicates a base on which is mounted a circular tank 2. Supported within the tank 2 is an inner tank 3 also circular for containing the salad mixture. Within the tank 3 is provided a stirrer 4 mounted upon a spindle 5, which spindle has a bearing in cross bar 6 and is provided with a gear pinion 7 fixed upon the upper end. The pinion 7 is engaged by a larger pinion or wheel 8, journaled at 9 and provided with a crank handle 10. The arm 6 constitutes a portion of the frame provided with vertical arms 11 and 12 adapted to be passed down through the notches 13 and 14 in the upper edge of the tank and engage in sockets 15 and 16 secured on the base at the bottom of the tank. Pins as shown at *a b* may be used if desired for securing the frame in position. The frame is provided with an arm 17 on which is pivoted a bottle clamp 18 for clamping the oil bottle 19. On the base 1 is hinged at 20 a thumb-screw clamp 21 adapted

to clamp the device on to the edge of a table or other suitable support. The hinge joint 20 allows the clamp to be turned into vertical position on top of the base, as shown in dotted lines in Fig. 5. The stirrer 4 is provided with curved wings or blades, as shown; the wings or blades are provided with vertical slots or openings as 4^a and 4^b extending down to the bottom of the blade and through which the salad mixture works when the device is in use. The stirrer is also provided with a spring scraping blade 4^c which normally stands at a little distance from the wall of the dressing holder tank 3, but in operation will spring so as to either scrape or revolve in very close proximity to the inner wall of the inner tank and work the contents from the wall toward the center of the tank.

The operation of the device is substantially as follows: The mixture to be operated upon is placed in the inner tank 3 and the space between the bottom of the inner tank 3 and the bottom of the outer tank 2 is filled with broken ice; the drip from the ice is allowed to escape through a drip pipe or opening *c*. The frame carrying the working parts is then placed in position over the tanks, which brings the stirrer 4 into the mixture. The oil bottle 19 having been previously filled with oil is swung on its pivotally mounted arm from the position shown in dotted lines in Fig. 1 to the position shown in full lines in the same figure, and the oil is allowed to run in a fine stream from the spout 22 into the mixture near the center portion of the tank; at the same time it is rapidly stirred by turning the handle 10 so as to rotate the stirrer in the direction indicated by the arrow on the small pinion 7. When the mixture is brought to the desired consistency the oil bottle 19 is turned into its vertical position, which discontinues the supply of oil; the frame is then removed by grasping the bar 6 and drawing it upward until free from the tank, and the inner tank may be removed and its contents dumped out or removed by a ladle from the tank. When the parts are disassembled they are in very convenient shape to fulfill this purpose and also to be cleaned.

The operation of the thumb-screw clamp 21 is too obvious to warrant specific description; it may be observed, however, that the clamp

can be turned into vertical position on top of the base, and while forming a connected part of the whole device, allows the device to be set away on a shelf or any plane surface.

5 What I claim as new, and desire to secure by Letters Patent, is—

1. In a salad dresser, an outer tank, an inner dressing holding tank, a rotary stirrer a removable frame upon which the stirrer is
10 mounted spanning the top of the tanks, and an oil receptacle mounted upon a jointed arm of the tank and adapted to be partially inverted to discharge oil into the tank, combined substantially as set forth.

15 2. In a salad dresser, a dressing holding tank, a rotary stirrer adapted to operate in the tank, a removable frame having an arm spanning the tank and on which the stirrer is mounted, mechanism mounted on the frame
20 for operating the stirrer, an oil receptacle mounted in a clamp on a jointed arm of the frame and adapted to be partially inverted over the tank, substantially as set forth.

3. In a salad mixing device, a base, an outer
25 tank mounted on the base, an inner mixing basin suspended in the outer tank and having spring blade for scraping the inner wall of the basin, the stirrer being mounted on a removable frame having an arm spanning the
30 top of the tank and parallel arms engaging in recesses in the upper edge of the tank and in sockets at the base of the tank, and an oil

receptacle mounted in a clamp or jointed arm on the frame and adapted to be partially inverted over the basin to discharge oil in the
35 central portion thereof, all combined substantially as set forth.

4. In a salad mixing device, a dressing holding basin, a rotary stirrer mounted on a vertical spindle, a frame having a bar spanning
40 the dressing basin in which the spindle has bearing and on which the mechanism for rotating the stirrer is mounted, and a jointed arm carrying a receptacle adapted to be moved over the basin to discharge into it, combined
45 substantially as set forth.

5. In a salad mixing device, a base, an outer tank fixed on the base, an inner basin suspended in the tank, a stirrer adapted to be operated in the basin and mounted upon a re-
50 movable frame having a cross-bar spanning the tank, and vertical arms at opposite sides of the tank, each engaging in a recess in the upper edge of the tank and in a socket at the base of the tank, the frame furnishing a bearing
55 for the spindle of the stirrer, and mechanism mounted on the frame for operating the stirrer, combined substantially as set forth.

In witness whereof I have affixed my signature in presence of two witnesses.

JENNY BUTLER FITCH.

Witnesses:

GEORGE C. CARTER,
M. A. KELLER.