

(No Model.)

2 Sheets—Sheet 1.

M. ZOELLER.

MEANS FOR DEODORIZING AND SWEETENING BREAD IN OVENS.

No. 523,846.

Patented July 31, 1894.

Fig 1.

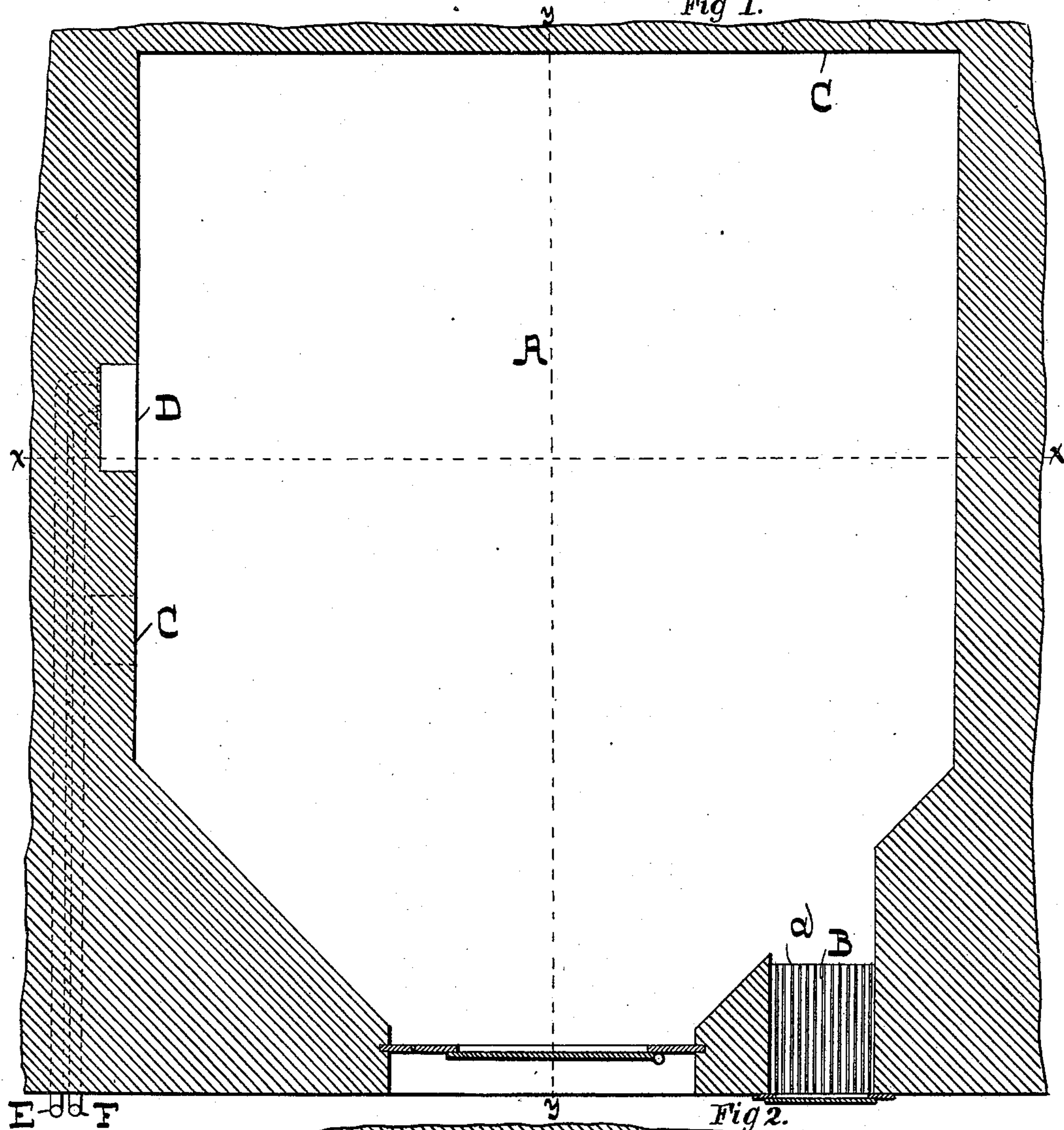
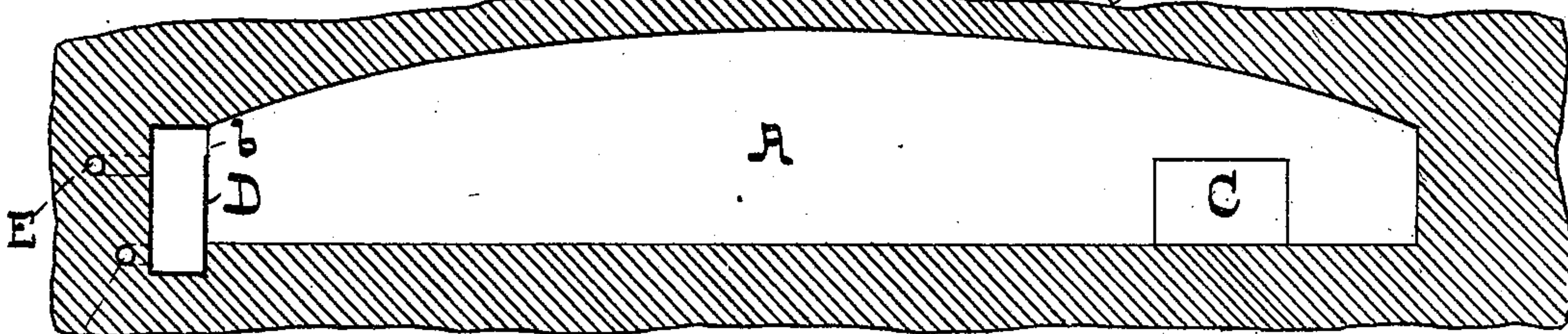


Fig 2.



- WITNESSES -

Don't Fisher
George Hemsley

- INVENTOR -

Matthias Zoeller,
by W. H. J. Maad,
Atty.

M. ZOELLER.

MEANS FOR DEODORIZING AND SWEETENING BREAD IN OVENS.

No. 523,846.

Patented July 31, 1894.

Fig 3.

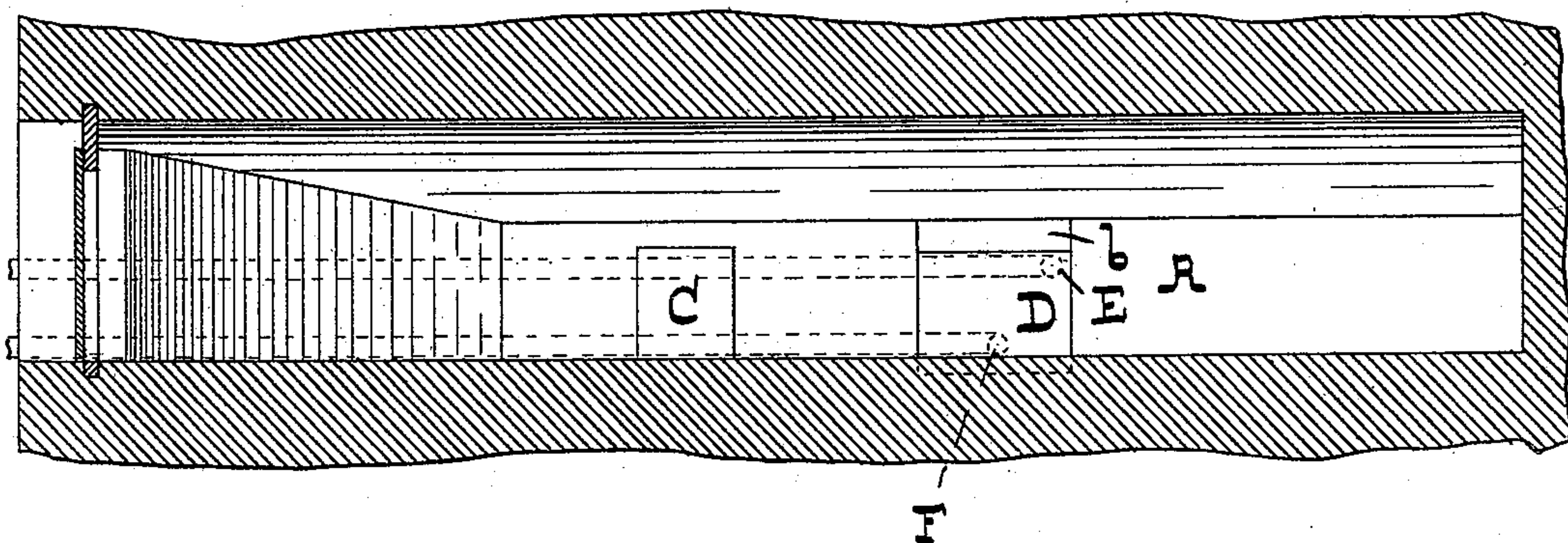


Fig 4.

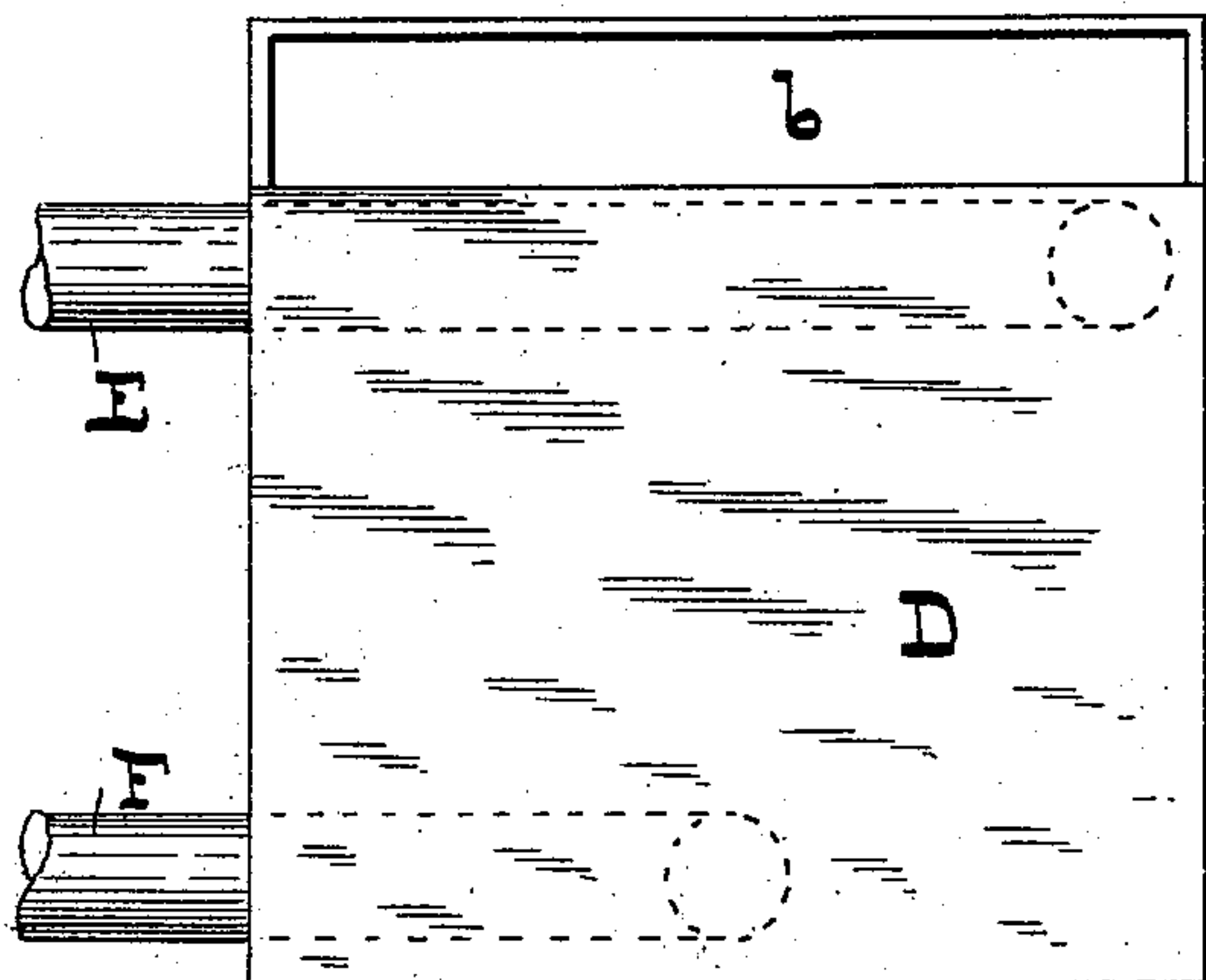


Fig 5.

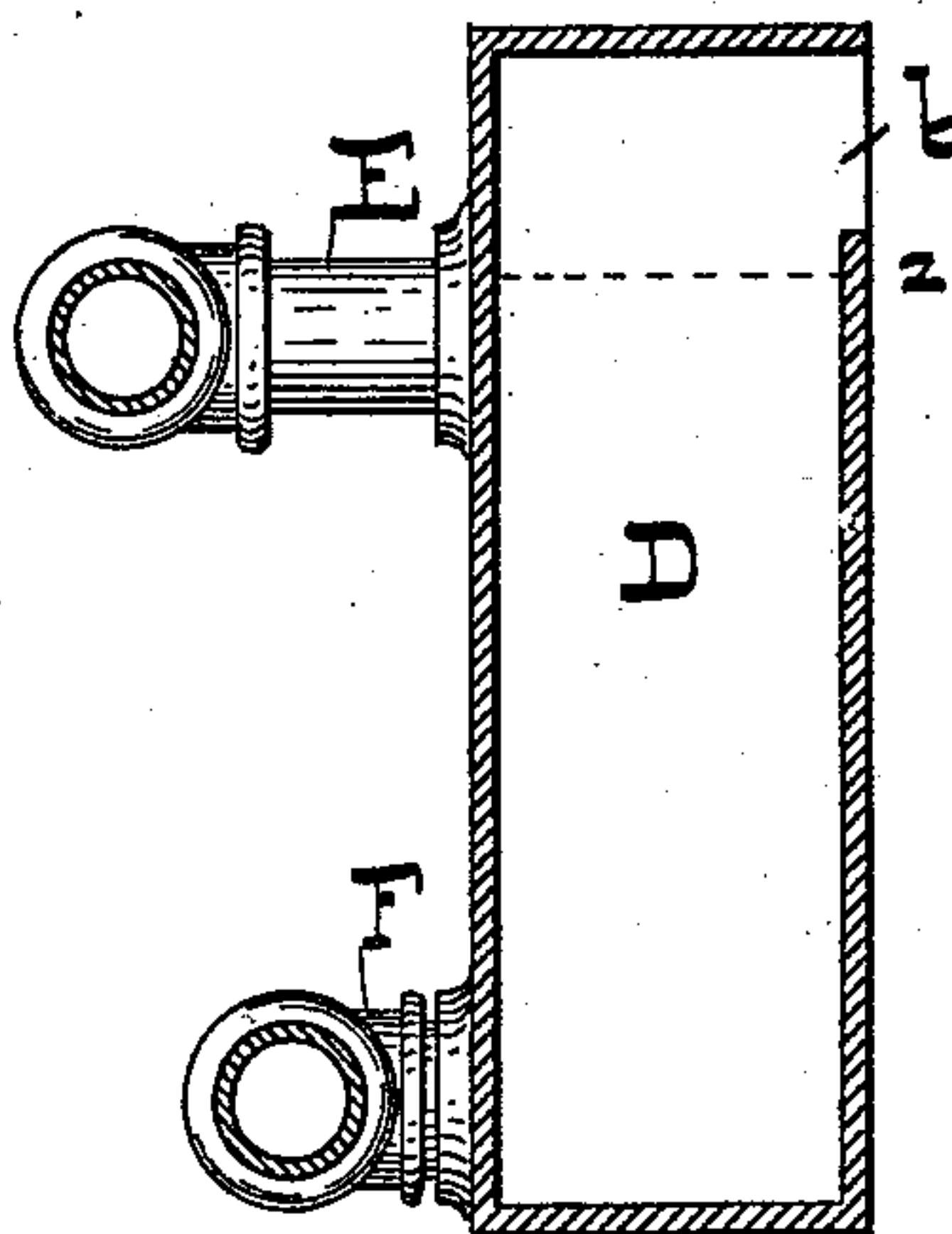


Fig 6.

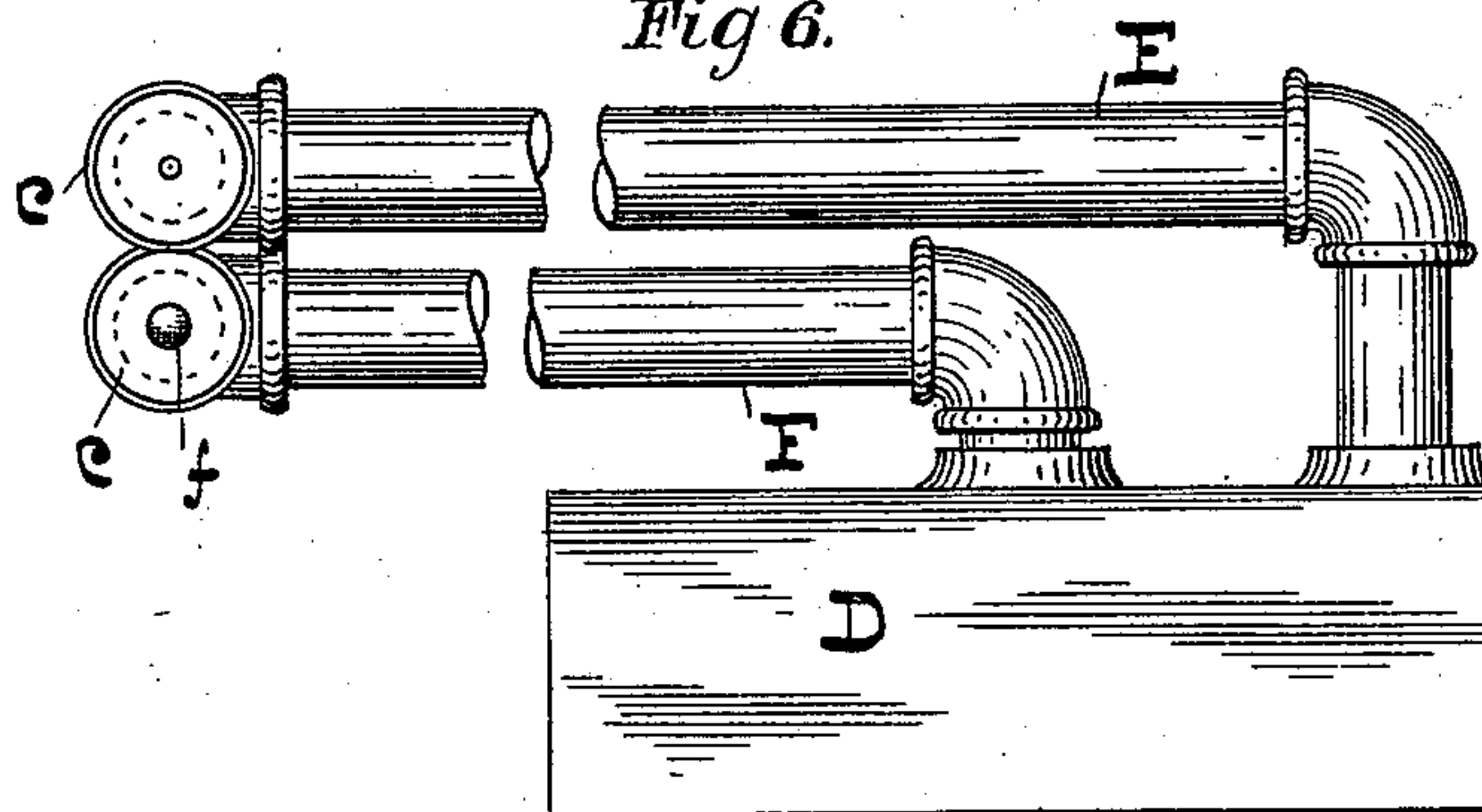
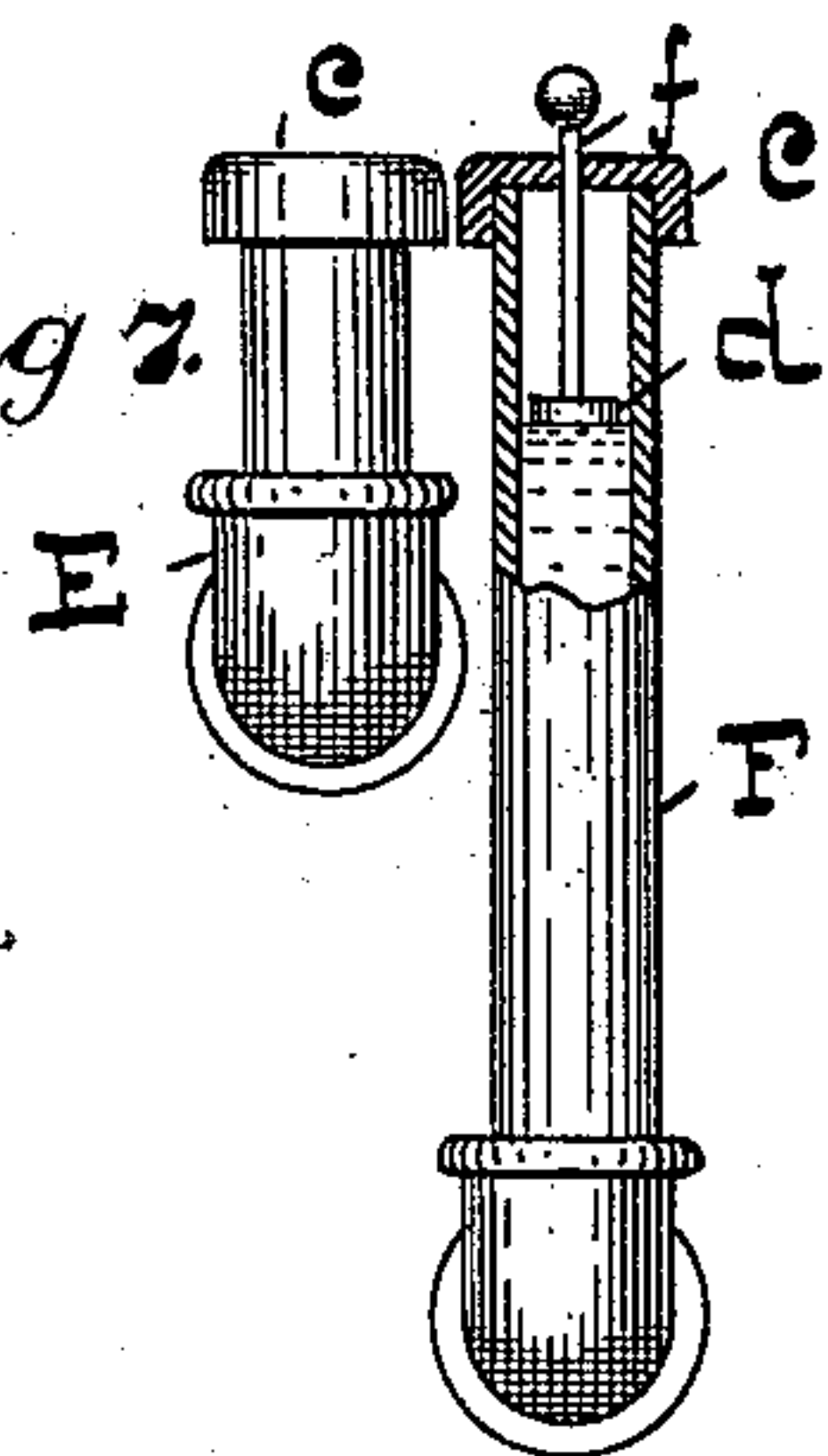


Fig 7.



-WITNESSES-

Dan'l Fisher
George Hemmley

-INVENTOR-

Matthias Zoeller,
by C. H. T. Maud,
att'y.

UNITED STATES PATENT OFFICE.

MATTHIAS ZOELLER, OF BALTIMORE, MARYLAND, ASSIGNOR OF ONE-HALF
TO GEORGE PLITT, OF SAME PLACE.

MEANS FOR DEODORIZING AND SWEETENING BREAD IN OVENS.

SPECIFICATION forming part of Letters Patent No. 523,846, dated July 31, 1894.

Application filed June 21, 1893. Serial No. 478,325. (No specimens.)

To all whom it may concern:

Be it known that I, MATTHIAS ZOELLER, of the city of Baltimore and State of Maryland, have invented certain Improvements in
5 Means for Deodorizing and Sweetening Bread in Ovens, of which the following is a specification.

This invention relates to means whereby bread, in baking, is purified or robbed of
10 odor or taste resulting from the absorption of gases from the fuel used in heating the oven, or from the yeast contained in the bread, and it consists in an open box having an inlet and an outlet pipe leading from the
15 same to the exterior of the oven, the said pipes being provided with removable caps and the outlet pipe with a float where the height of the contents of the box and the pipes is ascertained.

20 It also relates to the method of purifying the bread, as will hereinafter fully appear.

In the further description of the said invention which follows, reference is made to the accompanying drawings forming a part here-
25 of and in which—

Figure 1 is a sectional plan of an oven provided with the invention, and Fig. 2 a section of Fig. 1 taken on the dotted line $x-x$. Fig. 3 is a section of Fig. 1 taken on the dotted line $y-y$. Figs. 4, 5, 6 and 7 are enlarged
30 details of the invention.

Referring to the drawings, A is an oven of the description generally used in bake-houses, and B the furnace having the grate bars, a .
35 C C are the flues leading to the chimney not shown.

D is a box partially built in one of the side walls of the oven. This box has an opening b and is provided with the inlet and the out-
40 let pipes, E and F, respectively, leading preferably to the front of the oven. Both pipes E and F have removable caps c and the out-

let pipe F has a float d with a stem f leading through the cap of the pipe.

The box D is charged to the line z with pul- 45
verized inner bark of the white beach, molasses and water. The proportions of the said ingredients preferably used consist as follows: beech bark two and a quarter pounds, molasses one half pint and water one gallon, 50
but I do not confine myself to the exact ingredients described or to the proportions of the same as given. The vapor arising from the contents of the box has the effect of neutralizing the gases in the oven and sweeten- 55
ing the bread, particularly removing the odor and taste of the contained yeast.

When the box D is charged, the caps c are placed on the pipes E and F and nothing further is necessary or has to be done, until 60
the liquid in the box is exhausted which exhaustion requires a considerable length of time. When, however it is exhausted, the box is again supplied with more liquid and the contained solids if solids are employed 65
with the liquid.

I claim as my invention—

1. In combination with an oven, an open box containing a deodorizing and sweetening compound, substantially as specified. 70

2. In combination with an oven, an open box, having suitable filling and discharging pipes with removable caps and means to show the height of liquid in the said box, substantially as specified. 75

3. The method of sweetening bread while the same is being baked, herein as described, which consists in bringing a deodorizing and gas neutralizing vapor in contact with the bread, substantially as specified.

MATTHIAS ZOELLER.

Witnesses:

GEO. E. TAYLOR,
DANL. FISHER.