

(No Model.)

2 Sheets—Sheet 1.

L. HASKILL.
PORTABLE KITCHEN CABINET.

No. 543,770.

Patented July 30, 1895.

Fig. 1.

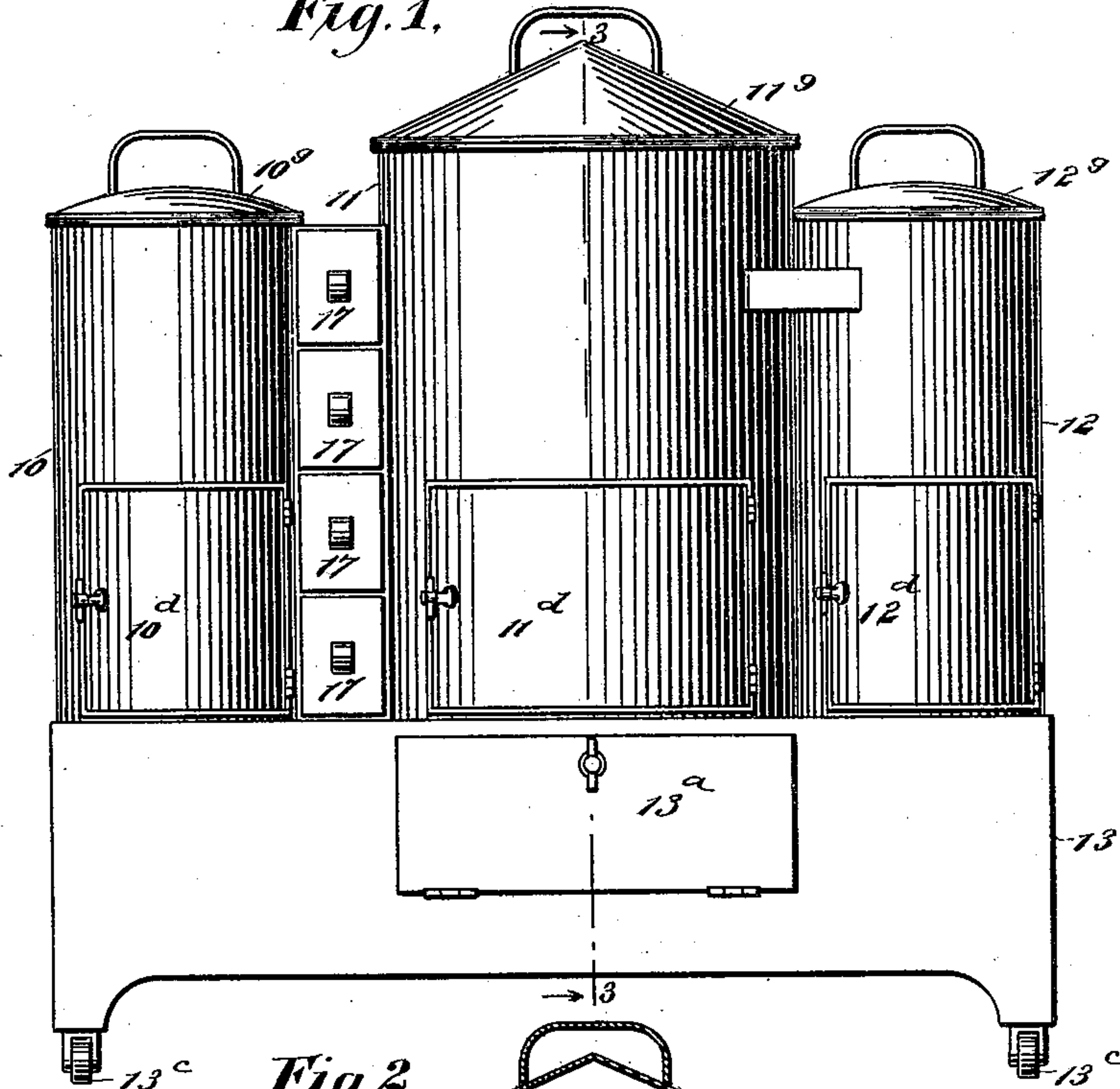
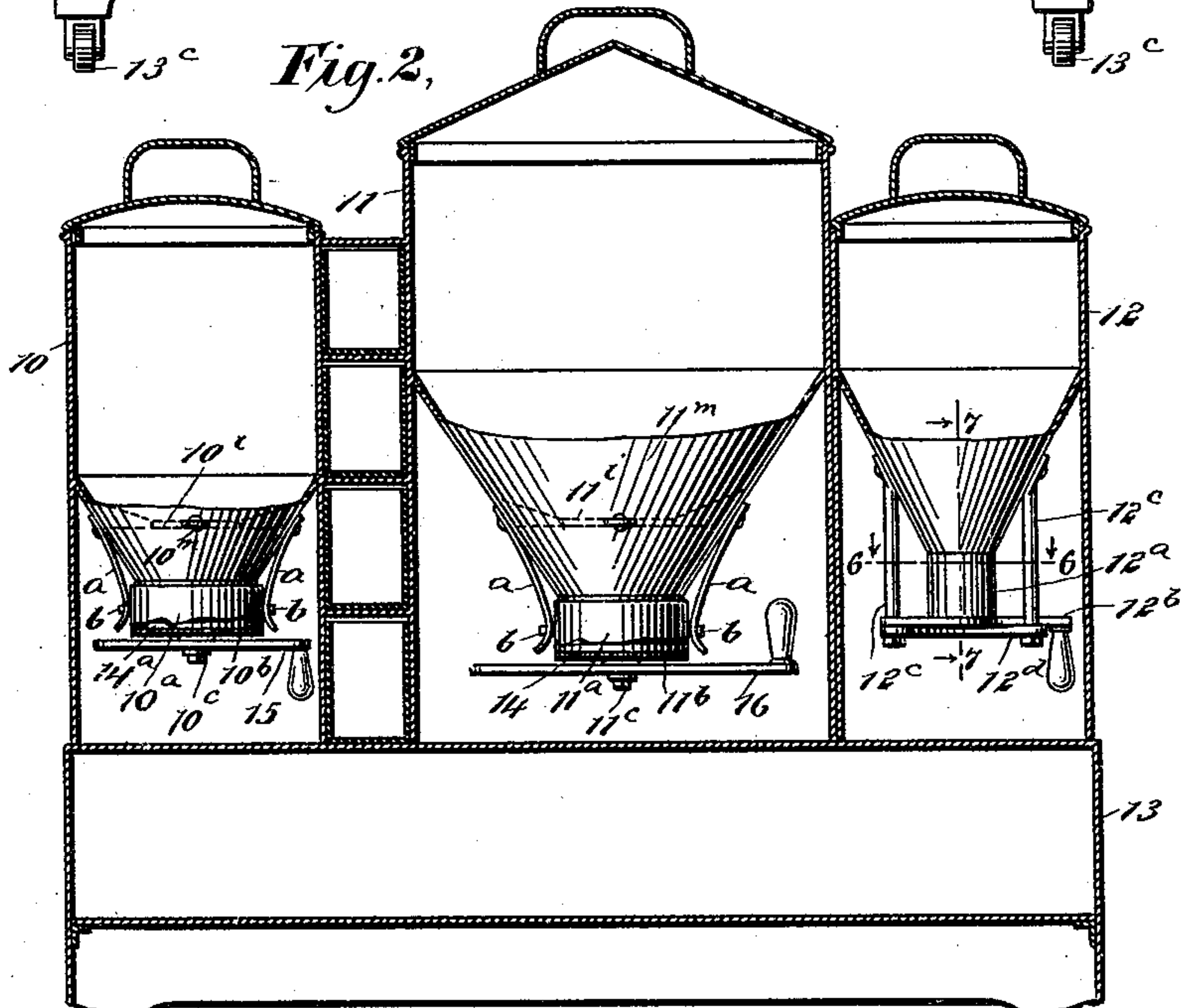


Fig. 2.



WITNESSES:

Edward Thorpe
M. P. Patton

INVENTOR

L. Haskill

BY

Munn & Co.
ATTORNEYS.

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Fig. 3,

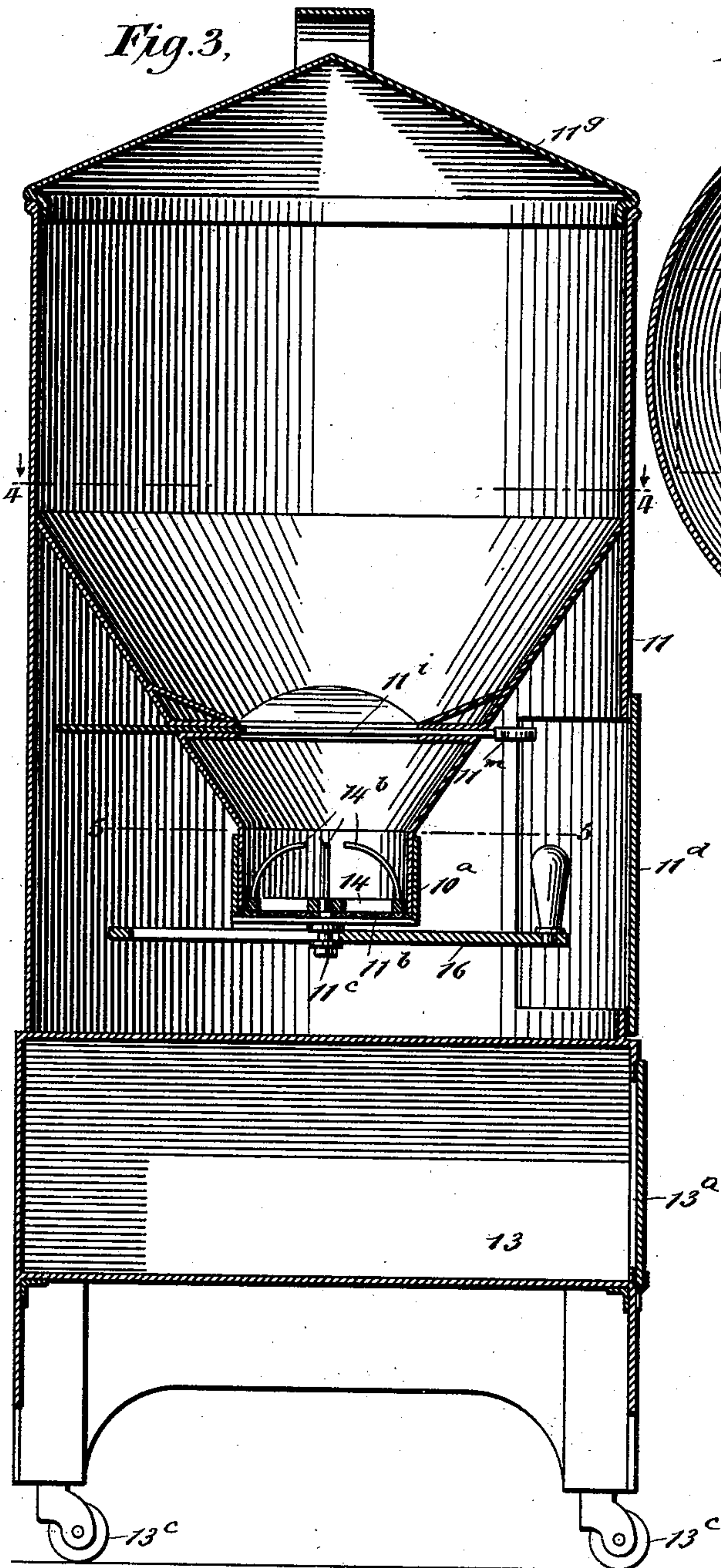


Fig. 4,

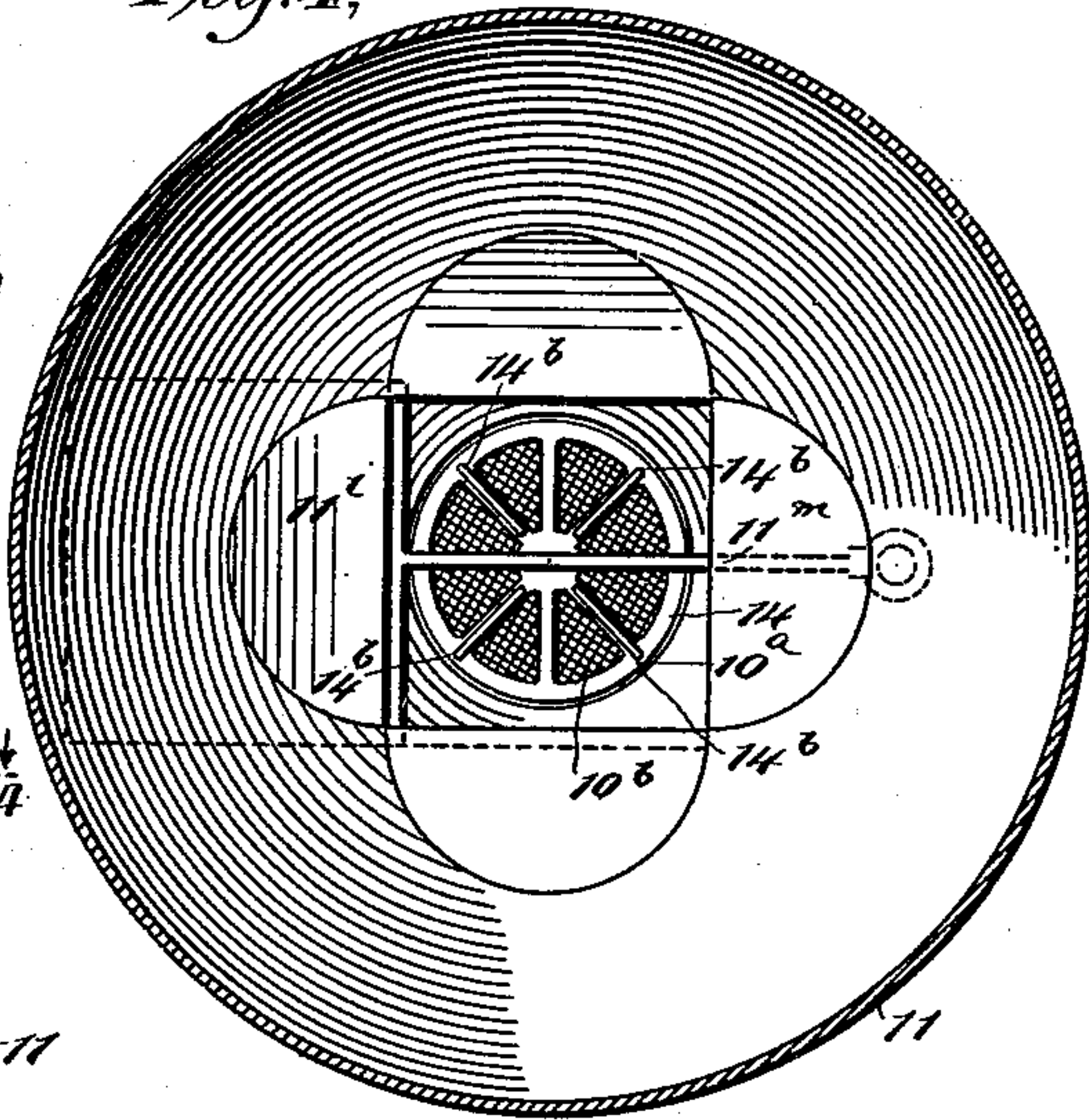


Fig. 5,

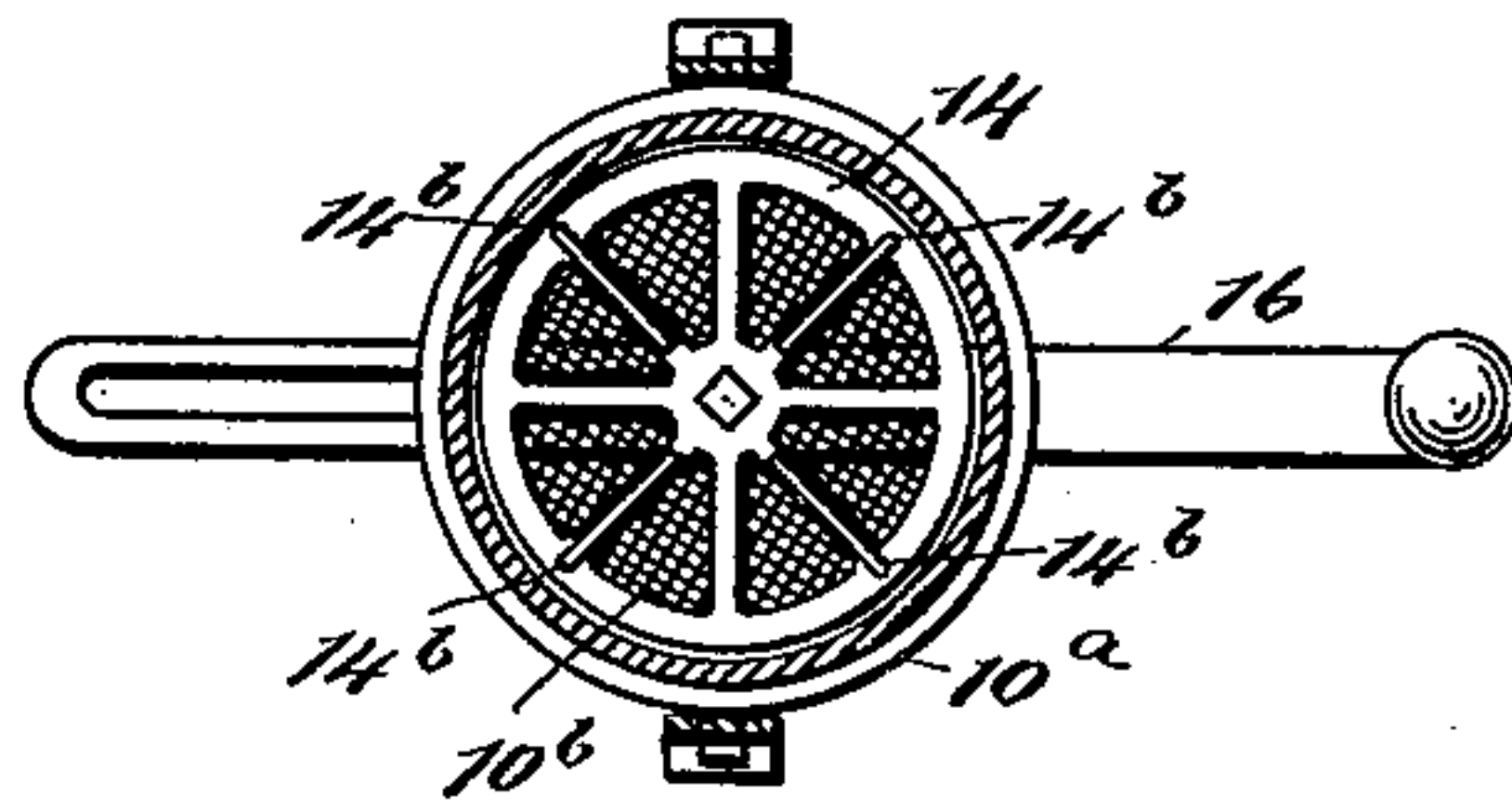


Fig. 6,

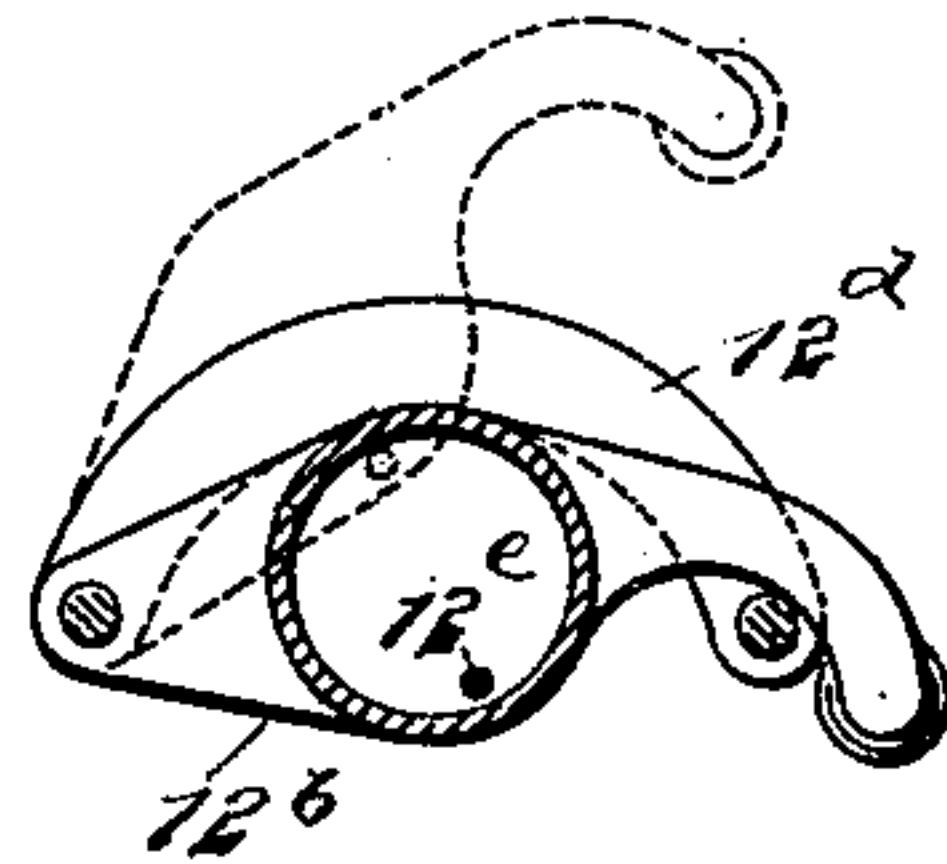
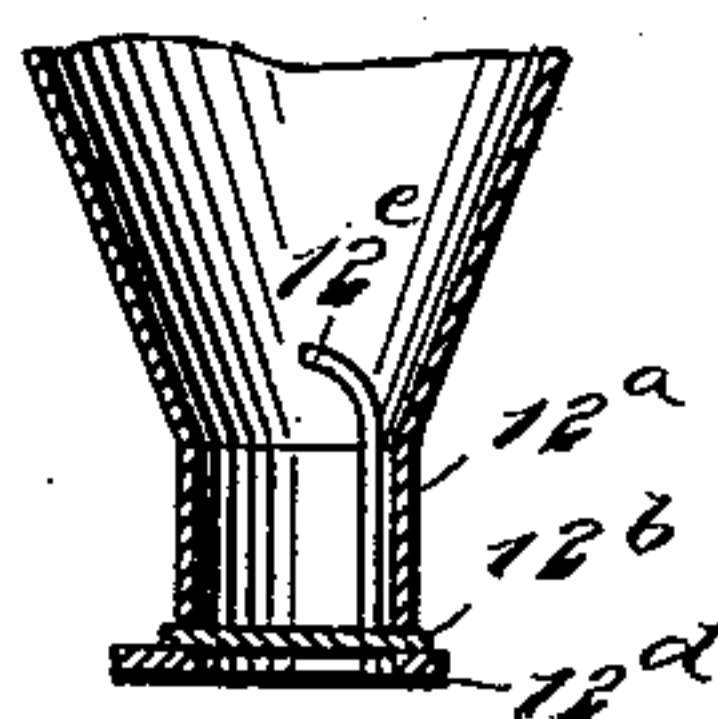


Fig. 7,



WITNESSES:

Edward Thorpe
Wm. L. Patton

INVENTOR

L. Haskill
BY Munn & Co.

ATTORNEYS.

UNITED STATES PATENT OFFICE.

LESTER HASKILL, OF FORT MEADE, FLORIDA, ASSIGNOR TO HIMSELF AND
EDWARD D. DESHONG, OF SAME PLACE.

PORTABLE KITCHEN-CABINET.

SPECIFICATION forming part of Letters Patent No. 543,770, dated July 30, 1895.

Application filed March 29, 1895. Serial No. 543,731. (No model.)

To all whom it may concern:

Be it known that I, LESTER HASKILL, of Fort Meade, in the county of Polk and State of Florida, have invented certain new and
5 useful Improvements in Portable Kitchen-Cabinets, of which the following is a full, clear, and exact description.

This invention relates to improvements in kitchen-cabinets, and has for its object to provide a device of the indicated type which will
10 embody novel features of construction that adapt it for the safe and convenient storage and delivery, as required, of flour, meal, or grits of different kinds and for sifting of the
15 flour or meal as delivered, the cabinet being compact in form, neat in design, and capable of production at a low cost.

A further object is to provide the improved cabinet with means for stirring the meal or
20 grits as drawn from the bins and also providing for the quick and convenient removal of the sieves used in connection with the bins, so that the sieves may be kept in a clean condition and good working order.

25 The invention consists in the construction and combination of parts, as is hereinafter described.

Reference is to be had to the accompanying drawings, forming a part of this specification,
30 in which similar figures and letters of reference indicate corresponding parts in all the views.

Figure 1 is a front view of the complete cabinet. Fig. 2 is a partly-sectional front
35 view exposing interior parts. Fig. 3 is an enlarged transverse sectional view of the central bin and attachments thereto on the line 3 3 in Fig. 1. Fig. 4 is a sectional plan view of the central bin on the line 4 4 in Fig. 3.
40 Fig. 5 is a sectional plan view of details on the line 5 5 in Fig. 3, showing the opened cut-off attachment and sieve of the central flour-bin. Fig. 6 is a sectional plan view of the lower portion of a grits-bin, which is part of
45 the cabinet, on the line 6 6 in Fig. 2, showing the open and closed position of a cut-off gate therefor; and Fig. 7 is a vertical transverse sectional view of the lower portion of the grits-bin, showing a stirrer device therein, the
50 line of section being indicated at 7 7 in Fig. 2.

For economy in production and facility of

manufacture and also to provide a vermin-proof cabinet the latter is preferably constructed mainly of sheet metal, and, as represented, comprises in part three bins 10 11 12, 55 which are erected on and secured to a box-like base 13, that will be further described.

The bins are vertically arranged in line across the base-support, and, preferably, the central bin 11 is made of greater size than the
60 side bins 10 12, and between the bins 10 and 11 a tier of drawers is situated, these being supported to slide outward and permit the introduction or removal of material, as will be further explained. 65

While it is feasible to give a different shape than that shown to the bins 10 11 12, in order to facilitate quick production and cheapen their construction it is preferred to make each bin mainly cylindrical. 70

From a suitable point below the center of height each bin is rendered funnel-shaped, terminating in a ring-like flange, as shown for the center bin in Fig. 3. An encircling flange 10^a 11^a is furnished, respectively, for the lower
75 end of each bin 10 11, and said encircling flanges have sieves 10^b 11^b fitted on their lower edges and thereto secured, which sieves form a reticulated lower wall for the bins when they are in position, as represented in
80 Fig. 3, where the sieve for the center bin 11 is shown. The sieves 10^b 11^b are designed to be removed from the bins as often as they may require cleaning, and to this end they are held in place by the similar latching de-
85 vices shown in Fig. 2, each consisting of a pair of spring-plates *a*, that are secured at their upper ends on opposite sides of the funnel formations and have perforations in their lower ends to latch on studs *b*, that are pro-
90 jected from the flanges 10^a 11^a, so that the latter may be quickly removed when necessary. On the lower edge of each of the encircling flanges 10^a 11^a a cross-bar is secured, which bars cross the centers of the said
95 flanges and are perforated at points directly below the said centers to receive the shanks that depend from the centers of two apertured agitator-disks 14 14^a, the disks being
100 seated on the sieves and their shanks projected through central perforations thereof and also through the cross-bars mentioned,

the lower ends of the shanks having threaded engagement with nuts 10^c 11^c, whereby the agitator-disks are loosely secured in place on the sieves. Below the sieves 10^b 11^b the

5 shanks which depend from the agitator-disks are each oppositely flattened or otherwise formed to adapt them for a non-rotatable but sliding engagement with the longitudinally-slotted rear-end portions of the levers 15 16.

10 The converged or funnel-shaped portions of the bins 10 11 12 are preferably produced as indicated in Fig. 3, they being separately formed with regard to the bins and each one secured at its upper edge in place within the

15 bin it is made for, the continuous cylindrical walls of the bins having such a proportionate height that their lower portions will encase the funnel formations and project below the same a suitable degree, as is clearly indicated

20 in Figs. 2 and 3, their lower edges being seated on the top wall of the hollow base 13.

The cylindric walls of the bins 10 11 12 are each apertured to afford access to the levers 15 16, which may be drawn outwardly

25 through said apertures of the bins 10 11 for vibration, as occasion may require, and doors 10^d 11^d 12^d are provided to close the apertures mentioned. The doors may have sealing-joints on their surfaces that are innermost

30 when closed, said joints being designed to render the doors dust and vermin proof at their points of impingement on the walls of the bins, and a latching device or any other suitable means may be provided to hold the doors

35 tightly closed.

The bins 10 11 12 have similar removable covers 10^e 11^e 12^e, that are each preferably furnished with a sealing joint of any suitable material to exclude air, dust, and vermin when

40 they are in position on the tops of the bins. The bins 10 11 have sliding gates 10^f 11^f introduced in their funnel portions, which gates are provided with handles, (indicated at 10^m 11^m in Fig. 2, and also at 11^m in Fig. 3,) these

45 gates when closed serving to cut off the descent of flour or meal from the bins into the lower portions of the funnels, so that the quantity of meal or flour to be discharged can be graduated by an adjustment of the gate-

50 handles through the door-openings of the bins or be completely cut off by closure of the said gates, which will hermetically seal the bins 10 11.

There is a flour-stirring appliance shown in

55 connection with the agitator-disk 14 in bin 11, (see Fig. 3,) which consists, essentially, of one or more bent arms 14^b, that project upward and then inward or toward the center of the agitator-disk, and preferably a plurality of

60 said arms are employed, which will loosen up the flour or meal as it slides down onto the sieve and piles up so as to cover the disk and arms; and it will be evident that a vibration of the connected lever 16 will partly rotate the

65 apertured disk and attached arms, so as to reduce all lumps that may be formed in the flour and cause the latter to pass down through the

sieve, first going through the apertures of the disk that scrapes and presses the flour through the sieve. While not shown, it is ap- 70
parent that the arms on the agitator-disk 14 may be duplicated for the agitator-disk 14^a in the bin 10 with equally beneficial results, and it is contemplated to make such a provision if considered necessary to properly reduce 75
meal that is stored in the bin 10 to a measurably-comminuted condition before its passage through the sieve 10^b.

The bin 12, that is intended for storage of oatmeal or wheat-grits ready for use, is not 80
furnished with a sieve, but has a cut-off gate 12^b, located at the lower edge of its depending flange 12^a, which gate is pivoted at one end on one of a pair of hanger-rods 12^c, that are secured at their upper ends oppositely on the 85
funnel formation of the bin, and are joined at their lower ends to a flat plate-like yoke-piece 12^d, the latter having a scallop in one edge near the center, so as to permit material to pass down through said scallop when the 90
gate is opened, it being understood that the gate works between the yoke-piece and lower edge of the funnel-flange 12^a.

As crushed wheat or oats has a tendency to become lumpy if slightly moist when put 95
into the bin, it is of advantage to provide a stirring-arm for the purpose of breaking up such lumps that may obstruct the free delivery of the grits when the gate 12^b is opened. As shown in Figs. 6 and 7 at 12^e, such a stir- 100
ring-arm is provided, which projects up from the gate within the cylindric lower end of the funnel formation and has a lateral limb preferably produced on it, so that by quickly vi- 105
brating the gate to open and close it any lump that cannot pass down from the funnel-shaped bottom of the bin 12 will be broken into small portions or so crushed as to permit a free escape of the grits in such quantity as may be required for immediate use, the clos- 110
ure of the gate hermetically sealing the bin 12 and preventing any deterioration of the grits therein stored or the entrance of insects which may seek to feed on the stored mate- 115
rial.

The base-piece 13 is preferably given a rectangular form, and has such dimensions that a compartment of sufficient capacity will be afforded for the storage of bread, cakes, or 120
pastry. A door 13^a, that is adapted for closely sealing the only aperture in the base-piece, and that is preferably formed in the front side wall of the same, permits the introduc- 125
tion of articles within the compartment when opened and prevents the entrance of dust or vermin when closed.

The drawers 17 are designed to receive spices and sugar, or, if desired, may be used to keep sealed and safe chocolate, small dried 130
fruits, and berries, so as to be ready for use and be preserved from the depredations of mice or insects.

It is apparent from the foregoing description of the improvement that the cabinet is

very compact in construction, is comparatively light, very strong, and as it is preferably mounted on casters, as shown at 13°, the entire structure may be quickly and easily
5 moved around in a room, which permits the latter to be swept and otherwise cleaned when necessary, the cabinet being as convenient for transfer from point to point as a table or other article of furniture.

10 Having thus described my invention, I claim as new and desire to secure by Letters Patent—

1. In a kitchen cabinet, substantially as described, the combination with the hollow base
15 having a sealable door aperture, of cylindrical bins, each having a close cover, and a sealable door aperture near the lower end, and also provided with interior depending funnel attachments for the delivery of material
20 from the bins, cut-off gates for the bins, and sifting devices for two of the bins, compris-

ing a sieve detachable from the funnel portion of the bin, agitator disks on the sieves, lump breaking arms on said disks, and an extensible handle adapted for vibration and
25 partial rotation of the agitator disks, as specified.

2. In a kitchen cabinet, substantially as described, the combination with the flour bin,
30 of the funnel shaped bottom portion, the removable sieve, the spring catches therefor, the apertured agitator disk, the stirring and lump breaking arms on said disk, and the slotted extensible handle lever connected with the
35 disk by a central depending bolt, that has flattened sides to engage the sides of the slot in said lever, substantially as described.

LESTER HASKILL.

Witnesses:

ROBT. W. HANCOCK,
HARRY M. ADAMS.