

(No Model.)

W. LAWTON.
CAKE BEATER.

No. 565,007.

Patented Aug. 4, 1896.

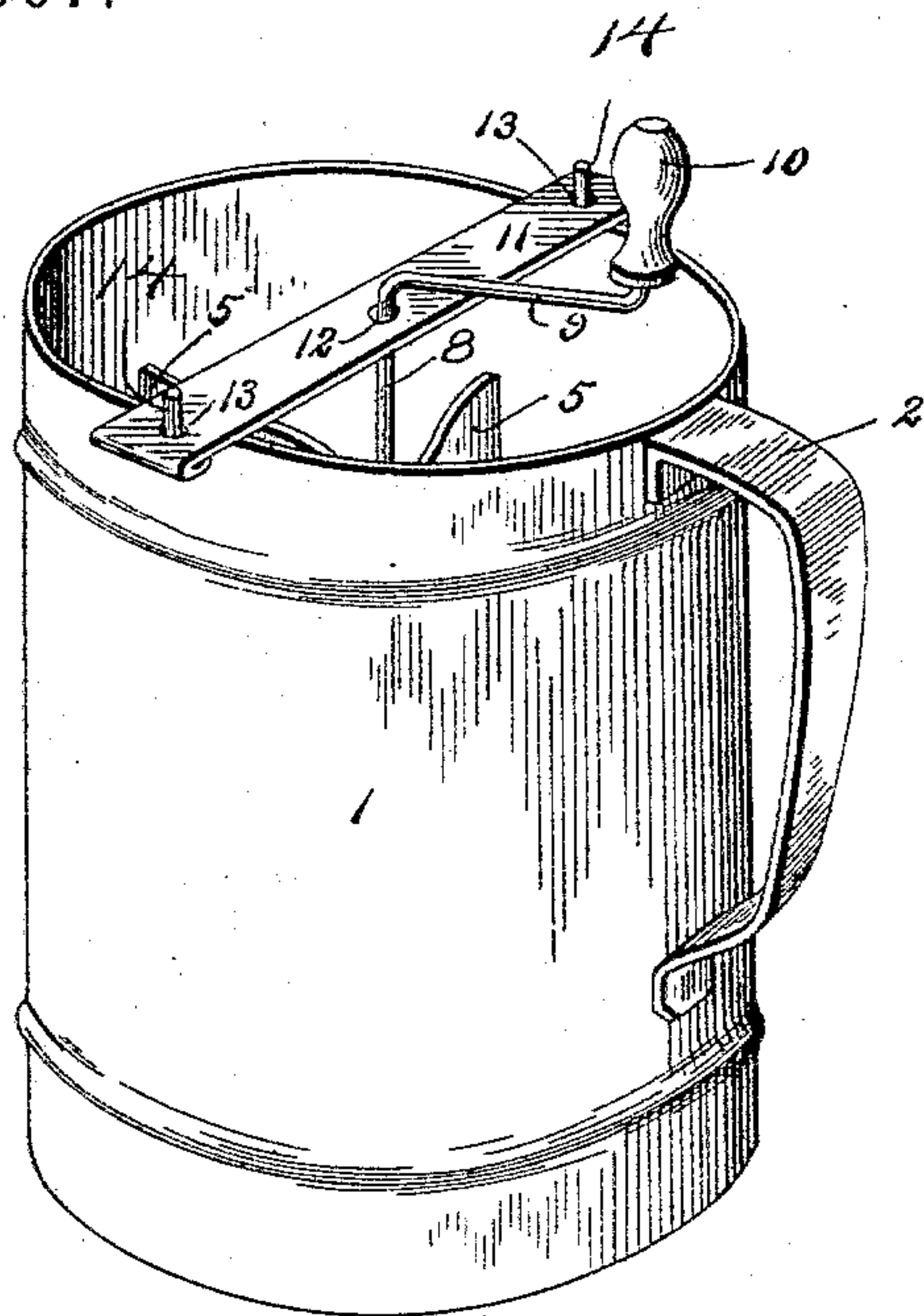
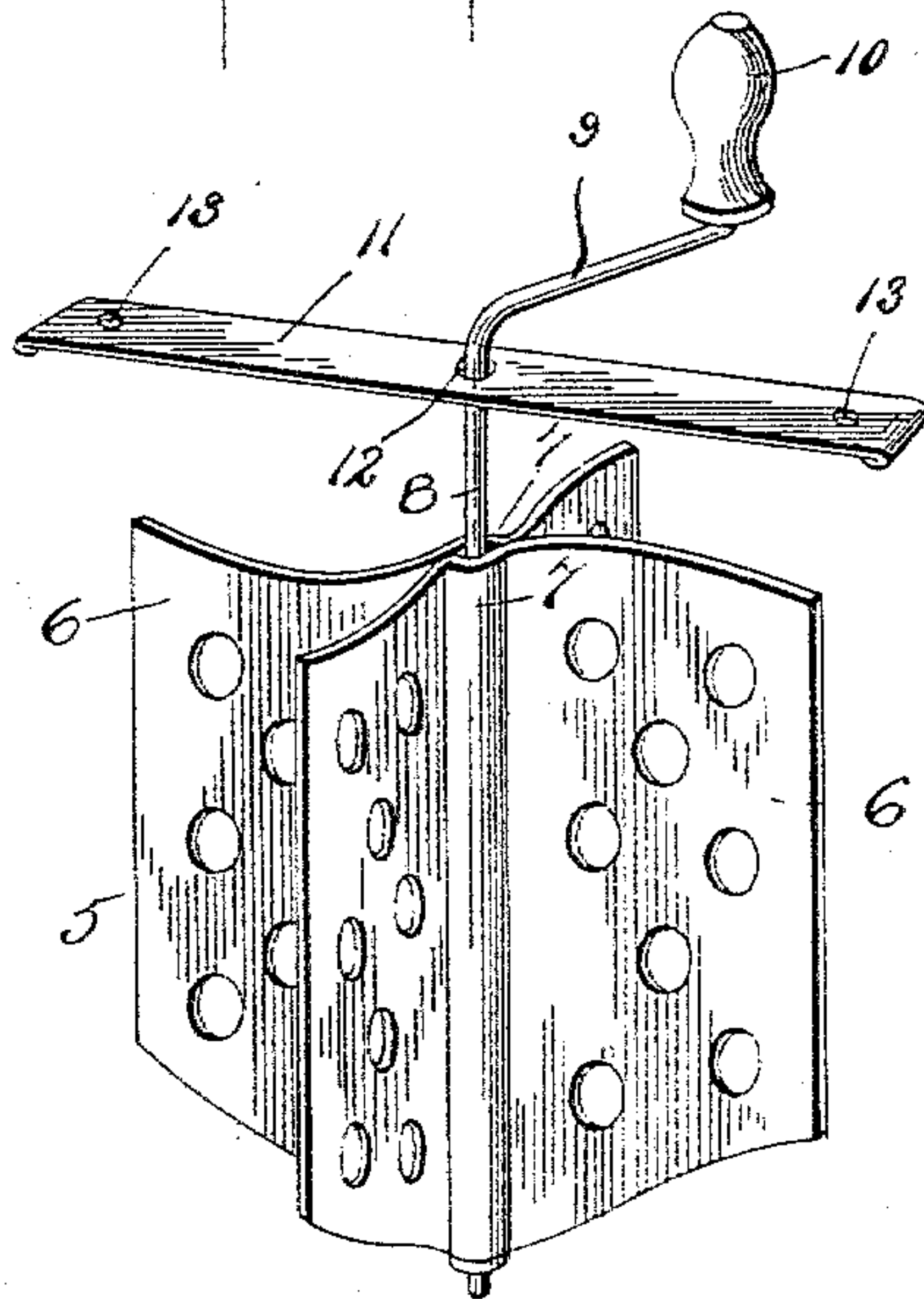
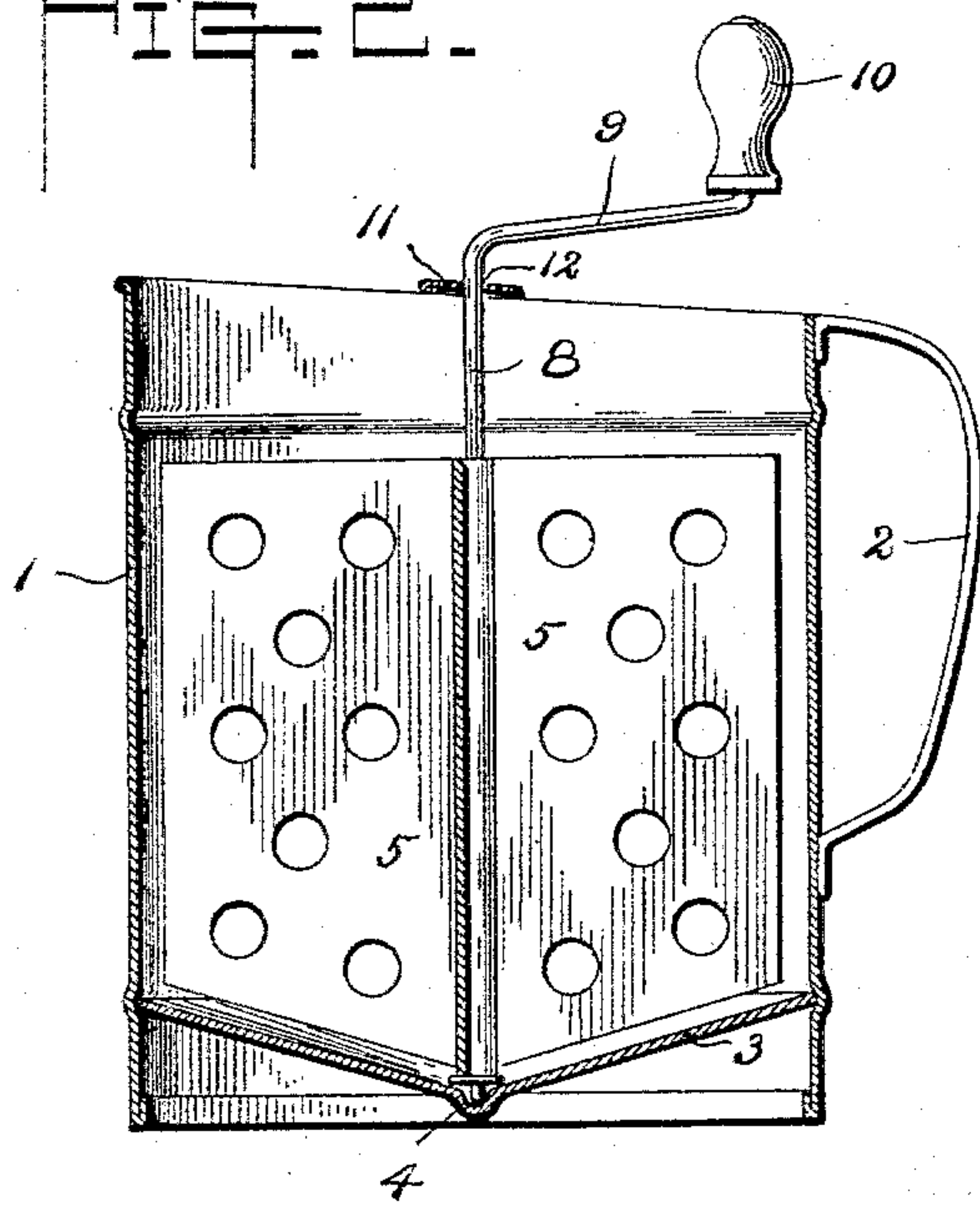


FIG. 1.

FIG. 3.

FIG. 2.



Inventor

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Witnesses

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UNITED STATES PATENT OFFICE.

WILLIAM LAWTON, OF SOUTH WEST HARBOR, MAINE.

CAKE-BEATER.

SPECIFICATION forming part of Letters Patent No. 565,007, dated August 4, 1896.

Application filed March 20, 1896. Serial No. 584,150. (No model.)

To all whom it may concern:

Be it known that I, WILLIAM LAWTON, a citizen of the United States, residing at South West Harbor, in the county of Hancock and State of Maine, have invented new and useful Improvements in Cake-Beaters, of which the following is a specification.

This invention relates to improvements in cake-beaters and devices for thoroughly agitating and mixing various articles in culinary operations.

The object of the invention is to provide a device of the character mentioned which shall be so constructed as to render the parts thereof readily detachable, whereby the same may be easily cleaned, and, further, to provide a beater wherein shall be embodied simple and efficient means for holding the agitator within the body of the same in order to prevent splashing of the article being mixed.

With these objects in view the invention consists, substantially, in the construction, combination, and arrangement of parts as will be hereinafter fully illustrated, described, and claimed.

In the accompanying drawings, Figure 1 is a perspective view of a beater constructed in accordance with the present invention. Fig. 2 is a vertical sectional view of the same. Fig. 3 is a detail perspective view of the agitator removed.

Similar numerals of reference indicate corresponding parts throughout the figures.

Referring to the drawings, 1 designates the body of a beater formed of any suitable material and having the usual handle 2. The bottom of the said body is substantially dish-shaped, and at the center thereof is provided a bearing 4 for an agitator-shaft.

An agitator (indicated by 5) is rotatably mounted within the body 1, and comprises a pair of oppositely-arranged V-shaped wings 6, each of which has its apex flattened and curved to form a longitudinal groove 7, said grooves being opposite and lying adjacent to each other throughout the entire length of the agitator when the wings are assembled, and the latter being secured together at each edge of the grooves 7. Each of the wings 6 is provided with a series of enlarged openings, and rigidly secured within the space

formed by the longitudinal grooves 7 is an agitator-shaft 8. The lower end of this shaft rests in the bearing 4, and the upper end is bent to form a crank 9, upon which is loosely mounted a handle 10. As clearly shown, the lower end of the agitator is shaped so as to conform to the shape of the bottom 3.

For holding the agitator within the body in an upright position, a bearing-bar 11 is provided. This bar at a point midway its ends has an opening 12, through which the agitator-shaft passes, and at each end is provided with similar openings 13. At opposite points near the top of the body upwardly-projecting pins 14 are secured, and these pins are adapted to pass through the openings 13 of the bearing-bar 11, thereby holding the agitator in an upright position.

The operation and advantages of the herein-described beater will be readily understood by those skilled in the art.

When it is desired to beat a cake or thoroughly mix any articles used in culinary operations, such articles are placed within the body 1 of the beater and the agitator caused to rotate. By reason of the openings in the wings of the agitator, it is obvious that the articles will pass therethrough and be thoroughly mixed, thereby producing the desired results.

From the construction of the beater it will at once be apparent that the parts of the same may be easily detached for cleaning purposes, and, from the fact that the agitator is arranged in a vertical position, all splashing of the contents will be prevented.

Changes in the form, proportion, and the minor details of construction may be resorted to without departing from the principle or sacrificing any of the advantages of this invention.

Having thus described my invention, what I claim is—

In a beater of the class described, the combination of a body having a dish-shaped bottom, an agitator disposed within said body and having its lower end shaped to conform to said dish-shaped bottom, said agitator comprising a pair of oppositely-arranged V-shaped wings each of which is provided with a series of enlarged openings and has its apex flat-

tened and curved to form a longitudinal groove, said grooves being opposite and lying adjacent to each other when the wings are assembled, the latter being secured together at
5 each edge of the grooves, a shaft rigidly secured within the space formed by the longitudinal grooves, and a bearing-bar carried by said shaft and adapted to be detachably secured to the body of the beater for support-

ing the agitator in an upright position, substantially as set forth.

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

WILLIAM LAWTON.

Witnesses:

H. L. LAWTON,

A. M. LAWTON.