

No. 644,736.

Patented Mar. 6, 1900.

J. L. EASLEY.  
LEMON SQUEEZER.

(Application filed May 26, 1899.)

(No Model.)

2 Sheets—Sheet 1.

Fig. 5.

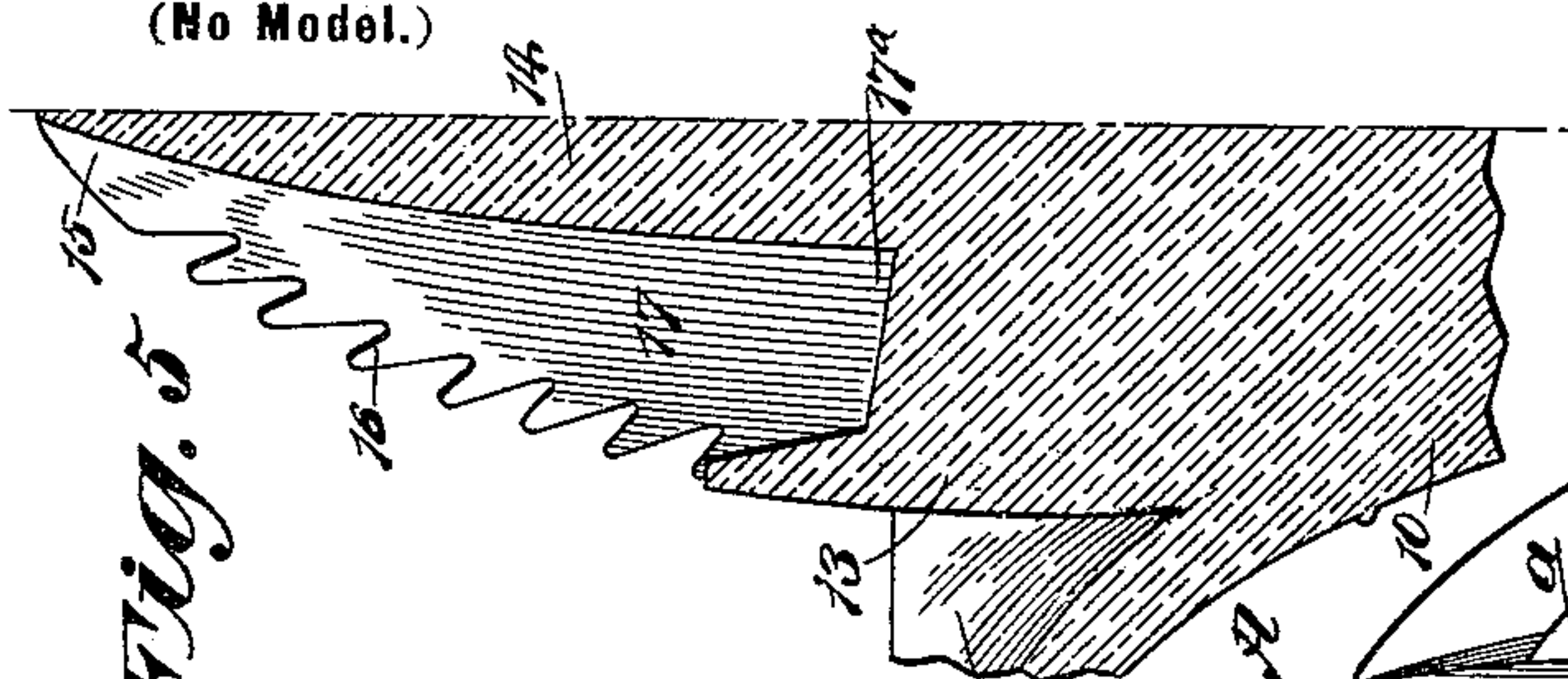


Fig. 2.

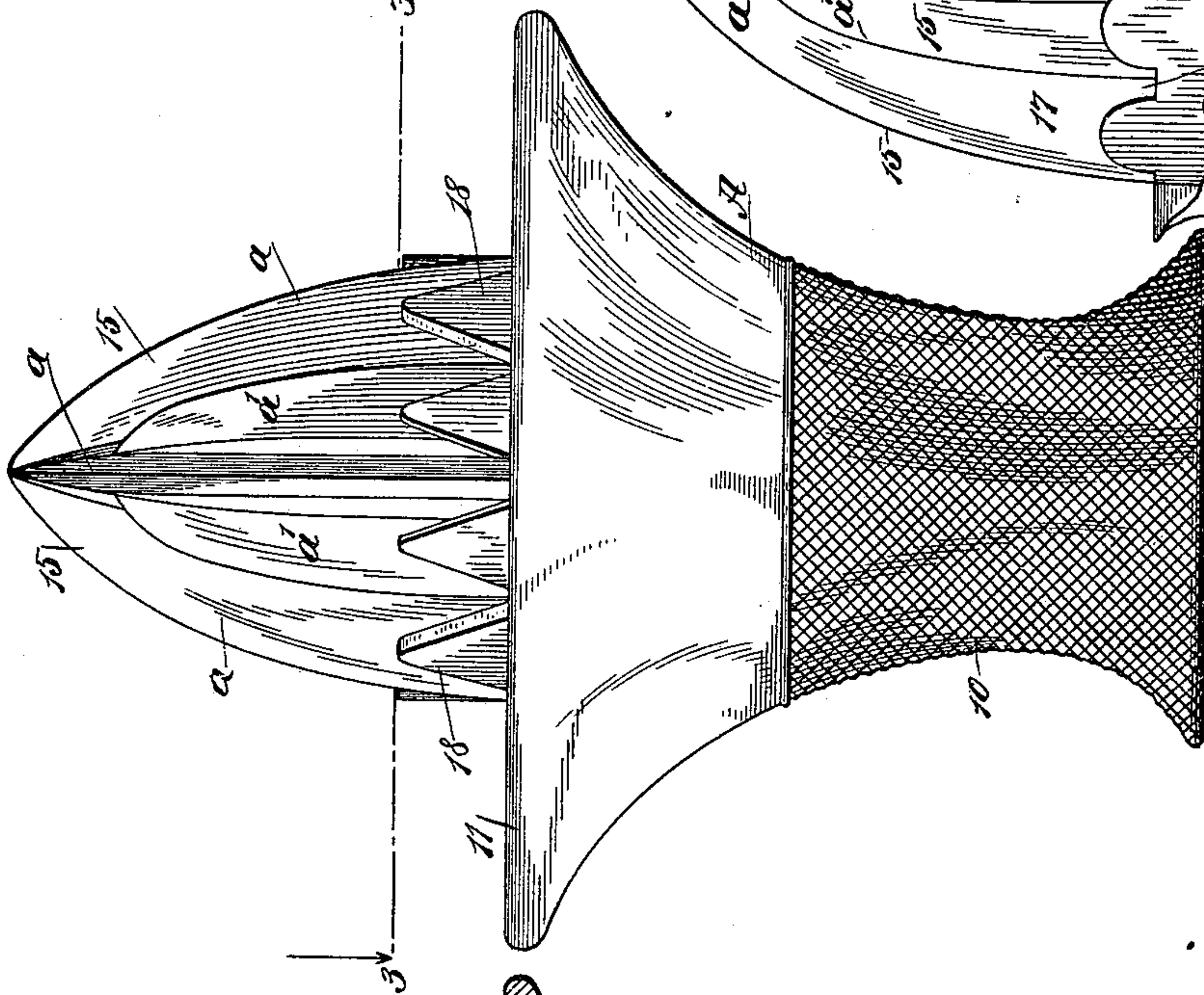
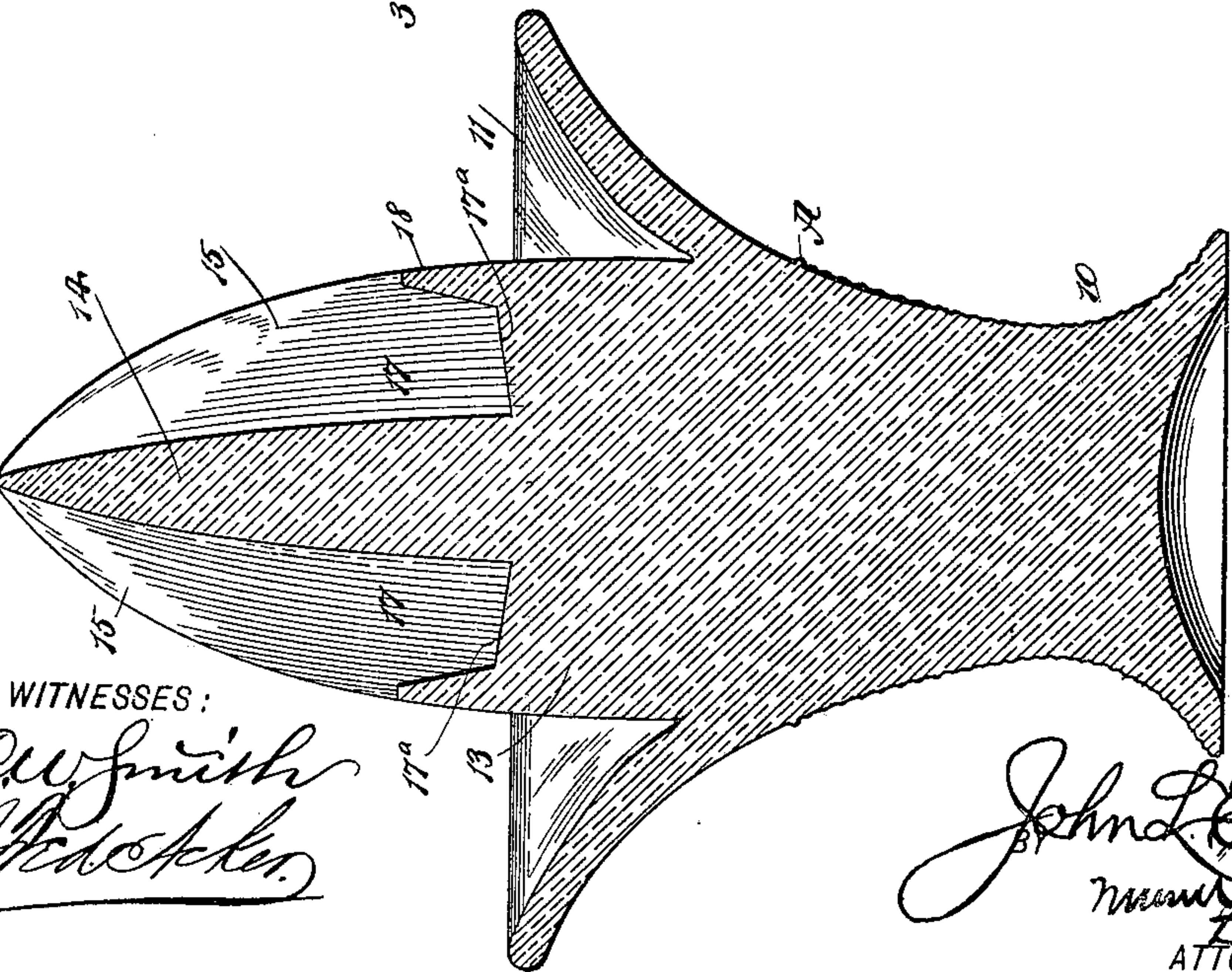


Fig. 1.



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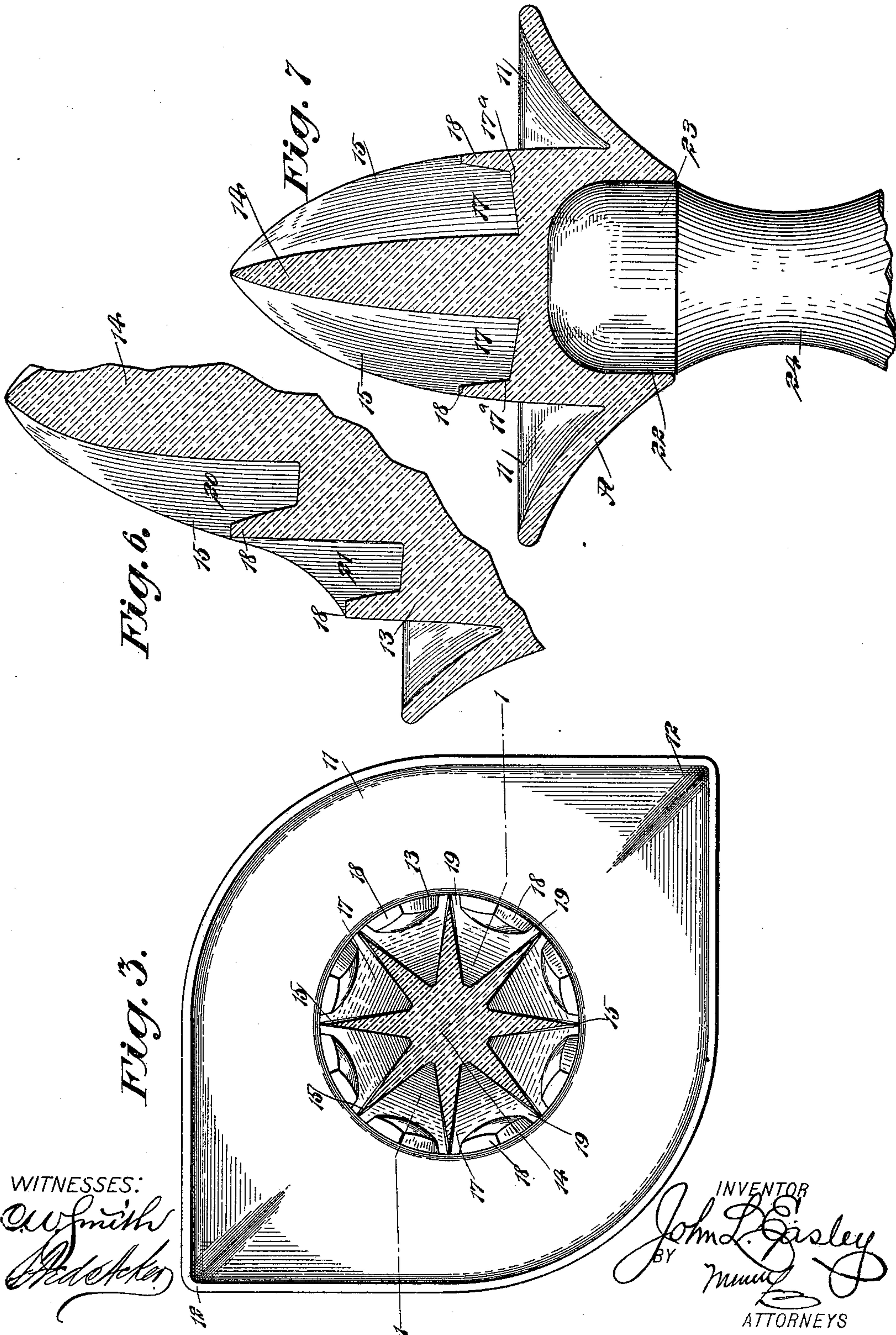
Patented Mar. 6, 1900.

J. L. EASLEY.  
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# UNITED STATES PATENT OFFICE.

JOHN L. EASLEY, OF NEW YORK, N. Y.

## LEMON-SQUEEZER.

SPECIFICATION forming part of Letters Patent No. 644,736, dated March 6, 1900.

Application filed May 26, 1899. Serial No. 718,377. (No model.)

*To all whom it may concern:*

Be it known that I, JOHN L. EASLEY, of the city of New York, borough of Manhattan, in the county and State of New York, have invented a new and Improved Lemon-Squeezer, of which the following is a full, clear, and exact description.

My invention relates to that class of lemon-squeezers in which a juice-extracting cone is employed and a basin for the reception of the juice.

One object of the invention is to so construct a squeezer that it may be held in the hand while in use or may be placed upon a support if so desired.

Another object of the invention is to assure a more thorough separation of the seed and pulp from the juice than has heretofore been possible with such squeezers and without increase in the cost of manufacture, and, furthermore, to construct a hand-squeezer that will be as simple and economic as any cone-squeezer now known and which may be more conveniently employed under all required conditions, while it will prove decidedly more economic in the use of material.

The invention consists in the novel construction and combination of the several parts, as will be hereinafter fully set forth, and pointed out in the claims.

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

Figure 1 is a vertical section through the improved squeezer. Fig. 2 is a side elevation of the squeezer shown in Fig. 1. Fig. 3 is a horizontal section taken practically on the line 3 3 of Fig. 2. Fig. 4 is a partial side elevation of a squeezer, showing slight modifications in the construction thereof, parts of the basin being broken away. Fig. 5 is a vertical section through the upper portion of the improved squeezer, showing a slight variation in the construction of the blades. Fig. 6 is a vertical section through a portion of the upper part of the improved squeezer, illustrating another slight variation in its construction; and Fig. 7 is a longitudinal vertical section through the improved squeezer, illustrating the application of a handle thereto, the handle being capable of removal from the squeezer proper.

The squeezer is usually constructed of glass,

porcelain, or other material capable of being readily cleaned and that is not affected by vegetable acids, and the body A of the squeezer consists of a handle 10, adapted to be grasped by the hand and the outer surface of which is usually roughened, and an upper basin-section 11, provided with spouts 12, and from the central portion of the basin a column 13 rises, the column, basin, and handle being integral.

A tapering core 14 constitutes a continuation of the central portion of the column 13, and a series of blades 15 radiates from the core 14, the blades extending to the outer edge of the column 13. The blades 15 are in conical arrangement, meeting at their upper ends, and their outer edges may be either sharp or dull, or may be provided with teeth 16, or may be otherwise serrated, as shown in Fig. 5. All of the blades may be of the same length, or the blades 15 may be alternately long and short, as shown at *a* and *a'* in Figs. 2 and 4, or the blades may be differently grouped so long as their conical arrangement is preserved.

The spaces 17 between the blades are exceedingly deep, as shown in Fig. 3, and these spaces 17 constitute chambers to receive the seed and pulp, together with the juice, that is extracted by turning the lemon in contact with the blades 15. The spaces or chambers 17 are adapted to retain the pulp and seeds, and to that end barriers 18 are erected between the blades 15 at the outer edge of the column 13, and these barriers extend some distance above the upper edge of the basin 11 and are usually of triangular form, as shown in Fig. 2, although they may be of semicylindrical or other shape, as illustrated at 18<sup>a</sup> in Fig. 4.

A space 19 is provided between the side edges of the barriers 18 at their base and the opposing base portions of the blades 15. These openings 19 permit the juice that settles at the bottom of the chambers 17 to readily flow off into the basin 11; but the pulp and seed will be effectually retained within said chambers, while any juice that is at the upper portion of the column of seed and pulp will find ready escape between the upper portions of the barriers and the adjacent surfaces of the blades. The bottoms 17<sup>a</sup> of the chambers 17 are preferably inclined downwardly in direction of the base of the core 14, as shown in the cross-



sectional views; but although this arrangement of the bottoms of the chambers 17 is preferred the said bottoms may be otherwise formed if in practice it is found desirable.

5 In the form of the device illustrated in Fig. 6 the spaces between the blades 15 are even deeper than the spaces between the blades shown in Fig. 3, and instead of a single barrier 18 being employed between opposing  
10 blades 15 two barriers are used, one above the other, but both within the space between opposing blades. Under this construction it is obvious that an upper chamber 20 and a  
15 lower chamber 21 is provided, so that the upper chamber 20 will receive the bulk of the pulp and seeds, and if by any possibility any pulp or seed should escape from the upper chambers 20 said pulp and seed will be re-  
20 tained in the lower chambers 21, thus insuring the juice being positively pure or free from foreign matter when it enters the basin 11.

In Fig. 7 I have illustrated the body A of the squeezer as provided with a chamber 22 in the central portion of its bottom surface,  
25 and this chamber is adapted to snugly receive the head 23 of a handle 24, which handle may be made of wood or glass, and under this arrangement of the squeezer the handle may be separated from the body of the squeezer.

30 It is obvious that the improved squeezer can be held in the hand during the operation of extracting the juice or that it may be made to rest upon a table or any other support. It is further obvious that no matter how the  
35 device is used the hand will not be in contact with the juice.

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

40 1. A lemon-juice extractor, consisting of a body, a series of conically-arranged blades having independent chambers between them, a barrier for each chamber of slightly-less width at the base than the width of the cham-  
45 ber to which it belongs, and a basin constituting the base of the body, the bottom of the said chambers being at about the level of the top of the basin, whereby the chambers and their barriers effectually retain all the solid  
50 material while the liquid is drained therefrom and is free to escape into the said basin, and whereby the basin may be filled with liquid without contacting with the pulp separated therefrom.

55 2. A lemon-juice extractor consisting of a cone-extractor having juice-extracting projections upon its surface, chambers between the extracting projections, arranged for the individual retention of solid matter, a barrier  
60 for the bottom portion of each chamber, said barriers defining the outer base-line of the cone, being located between the base portions of the extracting projections, and a basin below the level of the bottom of said chambers.

65 3. A lemon-juice extractor consisting of a cone-extractor having juice-extracting projections upon its surface, chambers between

the extracting projections, arranged for the individual retention of solid matter, a barrier  
70 for the bottom portion of each chamber, said barriers defining the outer base-line of the cone, being located between the base portions of the extracting projections, and a basin below the level of the bottom of said chambers,  
75 the said chambers having their bottom wall inclined from the outer periphery of the cone-extractor downwardly toward the center of the same.

4. A lemon-juice extractor, consisting of a cone-extractor having juice-extracting pro-  
80 jections upon its surface, chambers between the extracting projections, arranged for the individual retention of solid matter, a barrier for the bottom portion of each chamber, said  
85 barriers defining the outer base-line of the cone and being located between the base portions of the extracting projections, a basin below the level of the bottom of the said chambers, a handle for the basin extending down-  
90 wardly therefrom, said basin being adapted exclusively for the retention of juice and the handle simply as a means whereby the device may be placed upon a support and conveniently carried or held in the hand during the  
95 operation of extraction.

5. A lemon-juice extractor, consisting of a cone-extractor having juice-extracting pro-  
jections upon its surface, chambers between the extracting projections, arranged for the individual retention of solid matter, the cham-  
100 bers being in series one above the other, each chamber being provided with a barrier at the outer edges of the extracting projections, said barriers being of such width that a space inter-  
105 venes their side edges at the base and the opposing surfaces of the extracting projections, one chamber of a series being adapted to empty fluid into the next lowest chamber, and a basin located below the level of the  
110 lowermost chambers of the said series, which basin is arranged to receive liquid from all of the said chambers, for the purpose described.

6. A lemon-juice extractor consisting of a body provided with a basin, a column rising from the central portion of said basin and  
115 provided with a conical core, blades in conical arrangement carried by said core, and spaces between the blades, constituting chambers for the retention of seed and pulp, the bottom of which chambers are above the bot-  
120 tom of the said basin and are given an inward inclination, barriers at the front base portions of each chamber, located between the said blades, said barriers being arranged to permit the outward flow of juice at their sides  
125 from the chambers into said basin, yet retaining all solid matter and seeds within the chambers, each barrier being flush with the outer surface of the base of the cone, for the purpose described.

JOHN L. EASLEY.

Witnesses:

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EVERARD BOLTON MARSHALL.