

No. 677,421.

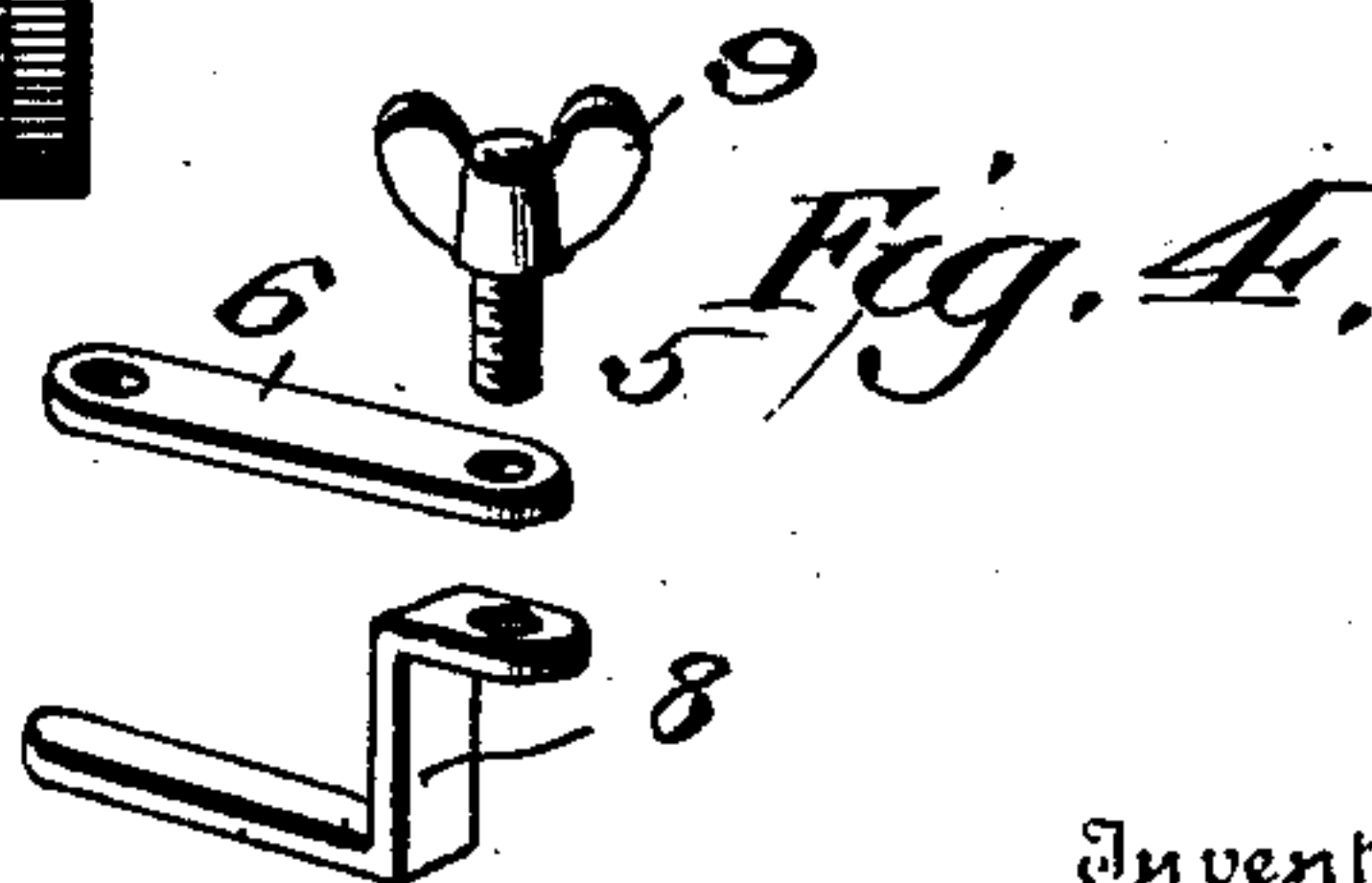
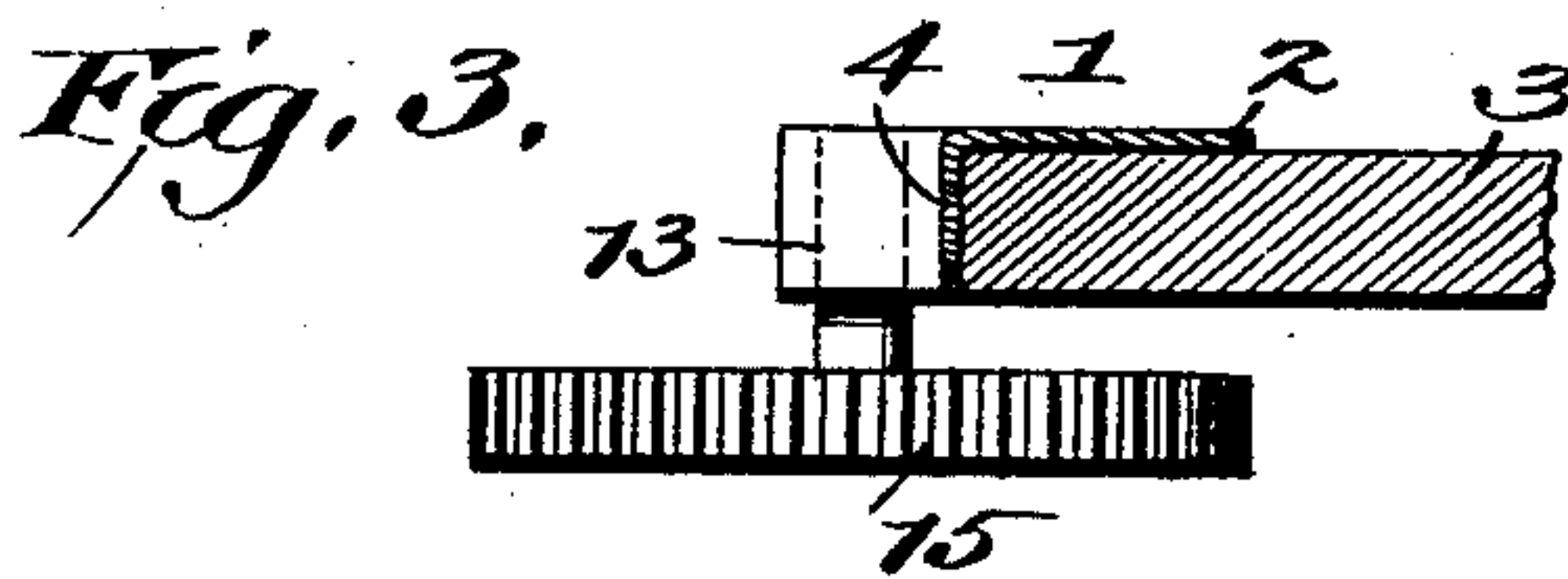
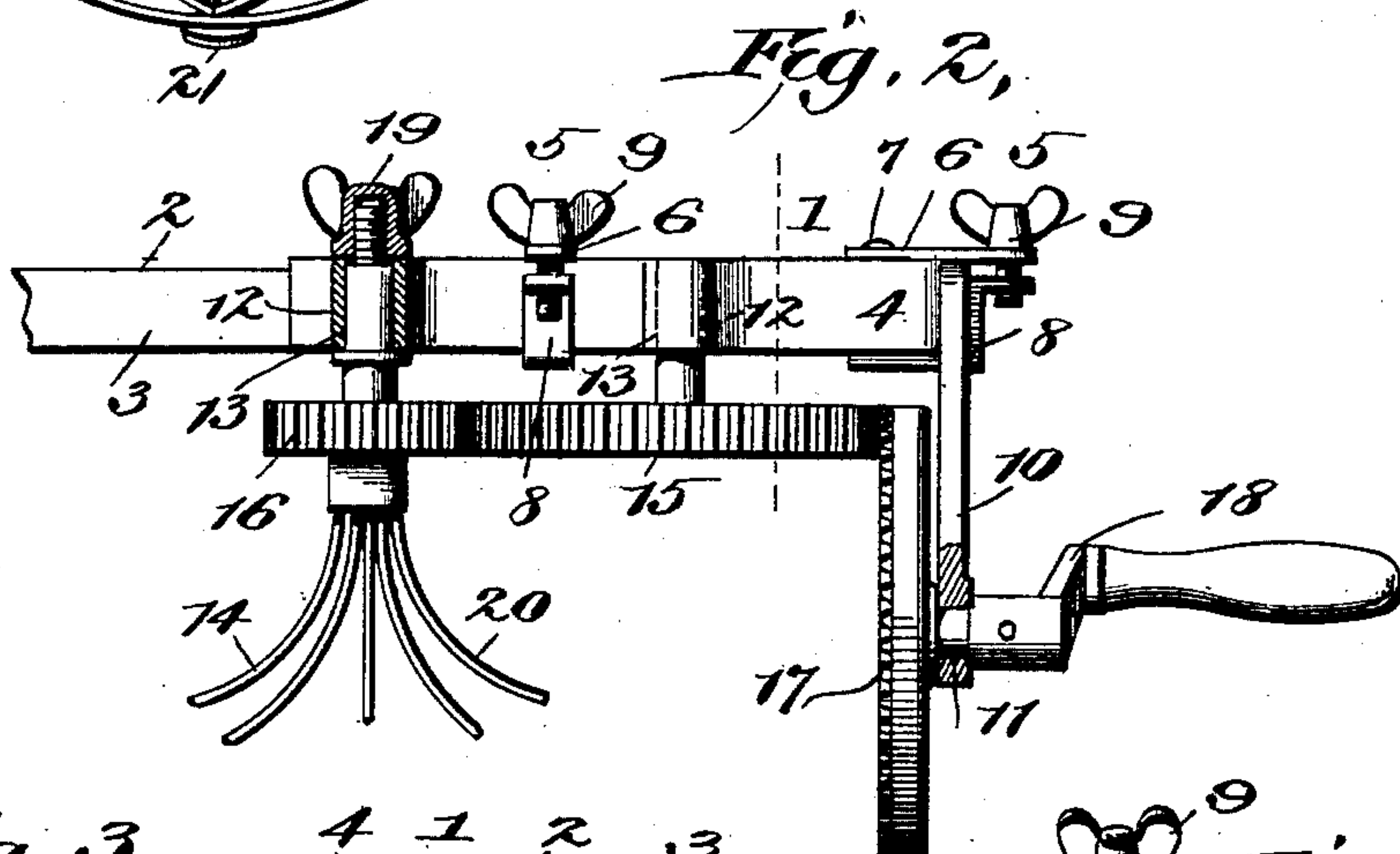
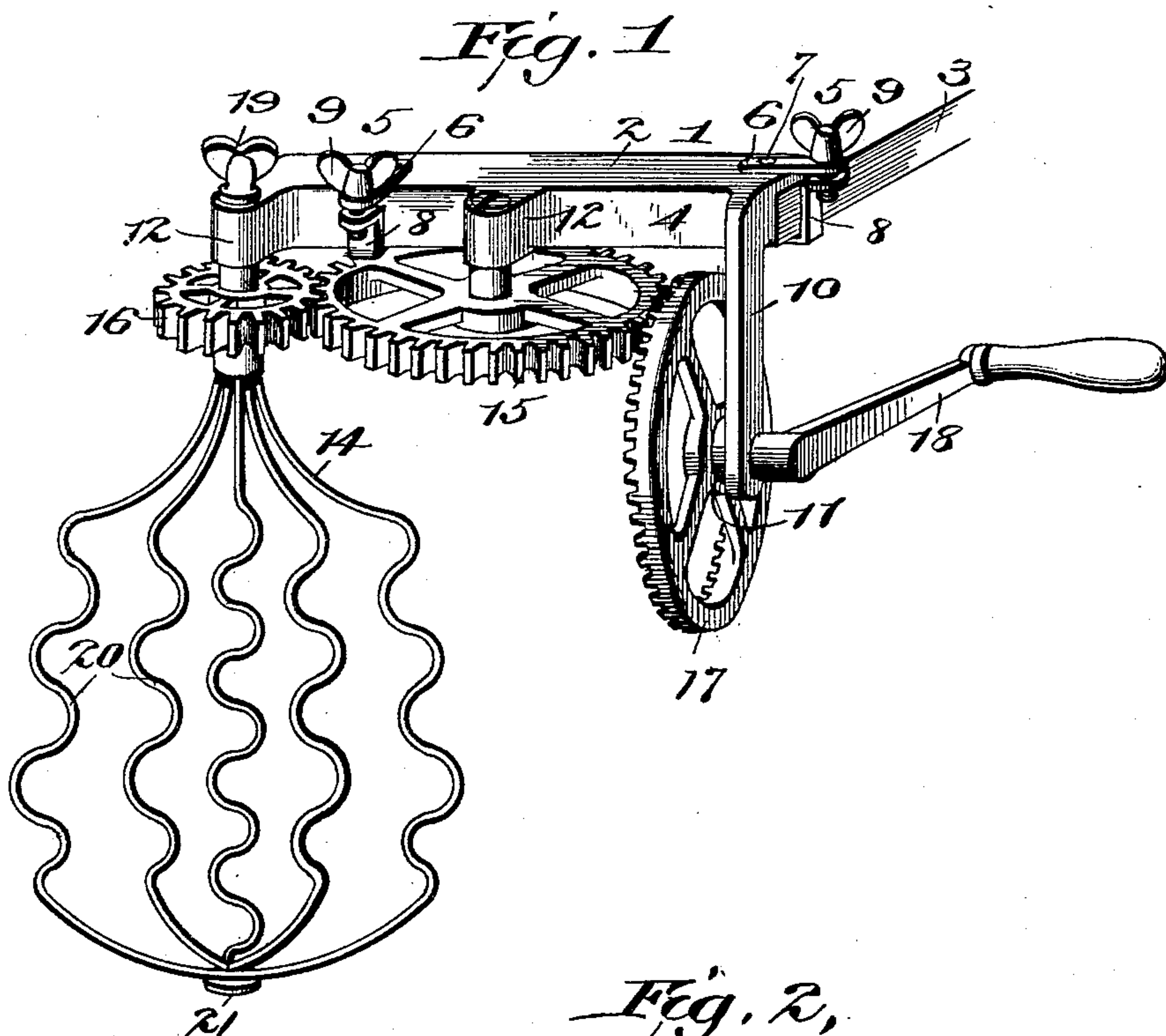
Patented July 2, 1901.

K. H. McRAE.

CAKE BEATER.

(Application filed Oct. 19, 1900.)

(No Model.)



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UNITED STATES PATENT OFFICE.

KATE HATCH MCRAE, OF CRIPPLECREEK, COLORADO.

CAKE-BEATER.

SPECIFICATION forming part of Letters Patent No. 677,421, dated July 2, 1901.

Application filed October 19, 1900. Serial No. 33,568. (No model.)

To all whom it may concern:

Be it known that I, KATE HATCH MCRAE, a citizen of the United States, residing at Cripplecreek, in the county of Teller and State of Colorado, have invented a new and useful Cake-Beater, of which the following is a specification.

My invention relates to cake-beaters; and it has for its object to produce a device of this kind which will be simple, strong, and durable and which can be quickly, firmly, and rigidly attached to the side of a table or other suitable support and be easily operated.

With this object in view my invention consists in the improved construction and novel arrangement of parts of a cake-beater, as will be hereinafter more fully set forth.

In the accompanying drawings, in which the same reference-numerals indicate corresponding parts in each of the views in which they occur, Figure 1 is a perspective view of my improved cake-beater in position for operation. Fig. 2 is a longitudinal sectional view through the operating mechanism. Fig. 3 is a transverse sectional view through the same, and Fig. 4 is a perspective detail view of one of the clamps.

Referring more particularly to the drawings, 1 indicates the hanger or main portion of my cake-beater, which is preferably formed from metal by casting or otherwise and is angular in cross-section. The top of the hanger 2 is adapted to lie flat upon a support 3, as a table-leaf, and the front portion 4 or vertical wall is adapted to fit against the front edge of the leaf. The hanger may be secured to the support in any suitable manner—as, for instance, by means of clamps 5. The upper arm 6 of the clamp is preferably secured to the top of the hanger by means of a screw 7 and has its outer end perforated, and the lower arm 8 has its ends bent in opposite directions to the central portion, so as to be substantially Z-shaped, the upper end being perforated and screw-threaded for the reception of a clamping-bolt 9, which passes loosely through the perforation in the outer end of the upper arm.

The front wall of the hanger is provided with three forwardly-extending projections, one of which, 10, is bent down substantially

parallel with the wall and provided at its lower end with a perforation or bearing 11. Each of the other projections 12 is perforated vertically, as shown at 13, to form bearings for the beater 14 and one of the wheels 15 for operating the same. The wheel 15 engages with a pinion 16 on the beater and is engaged by a driving-wheel 17, which is journaled at the lower end of the projection 10. The outer end of the shaft of the driving-wheel 17 is provided with a crank 18, by means of which it is rotated and motion communicated to the beater. The upper end of the beater-shaft is removably secured in its bearings by means of a thumb-nut 19, and the lower end is provided with a series of curved wires 20, preferably three in number, which are doubled at their lower ends and cross each other and provided with a button 21, by means of which they are secured together.

In using my improved cake-beater the hanger is rigidly secured upon the table by means of the clamps, and the cake-pan is held underneath the downwardly-projecting beater or stirrer with one hand while the crank is grasped with the other hand of the operator, while the beater is revolved until the operation has been completed. By moving the cake-pan relatively to the beater all parts of the contents of the pan can be quickly brought into contact with the stirrer and be thoroughly mixed or commingled.

It is evident that my beater can be utilized for beating or stirring eggs or any desirable material. It is also evident that variations in the form and construction of my improved beater can be made, and I reserve the right to make such changes and alterations as will come within the scope of my invention.

Having fully described my invention, what I claim as new, and desire to secure by Letters Patent of the United States, is—

1. In a cake-beater, the combination, with a hanger, angular in cross-section, the front wall of which is provided with projections, of a beater and means for operating the same journaled in said projections, and clamps for securing the hanger in position, the upper arm of each clamp being perforated at each end and the lower clamp having its ends bent in opposite directions to the main portion, and one of the ends being perforated and screw-

threaded, a screw through the inner end of the upper arm into the top of the hanger, and a clamping-bolt passed loosely through the perforation in the outer end of said arm and
5 engaging with the screw-threaded end of the lower arm, substantially as described.

2. In a cake-beater, the combination of a hanger having a downwardly-extending arm formed with a horizontal bearing at its lower
10 end, and laterally - extending projections formed with vertical bearings, a shaft mounted in the horizontal bearing of the arm and carrying a crank-handle and a gear-wheel, a
15 shaft mounted in the vertical bearing of the adjacent lateral projection and carrying a gear meshing with said driving-gear, a re-

movable beater, positioned at its upper end in the vertical bearing of the other projection and having an annular shoulder disposed at the lower end of said bearing and a screw-
20 threaded portion projecting at the upper end of the bearing, a thumb-nut upon said threaded portion of the shaft, a beater carried by said shaft, and a pinion meshing with the
25 intermediate gear-wheel, and means for securing said hanger to the support, substantially as described.

KATE HATCH McRAE.

Witnesses:

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