

No. 707,019.

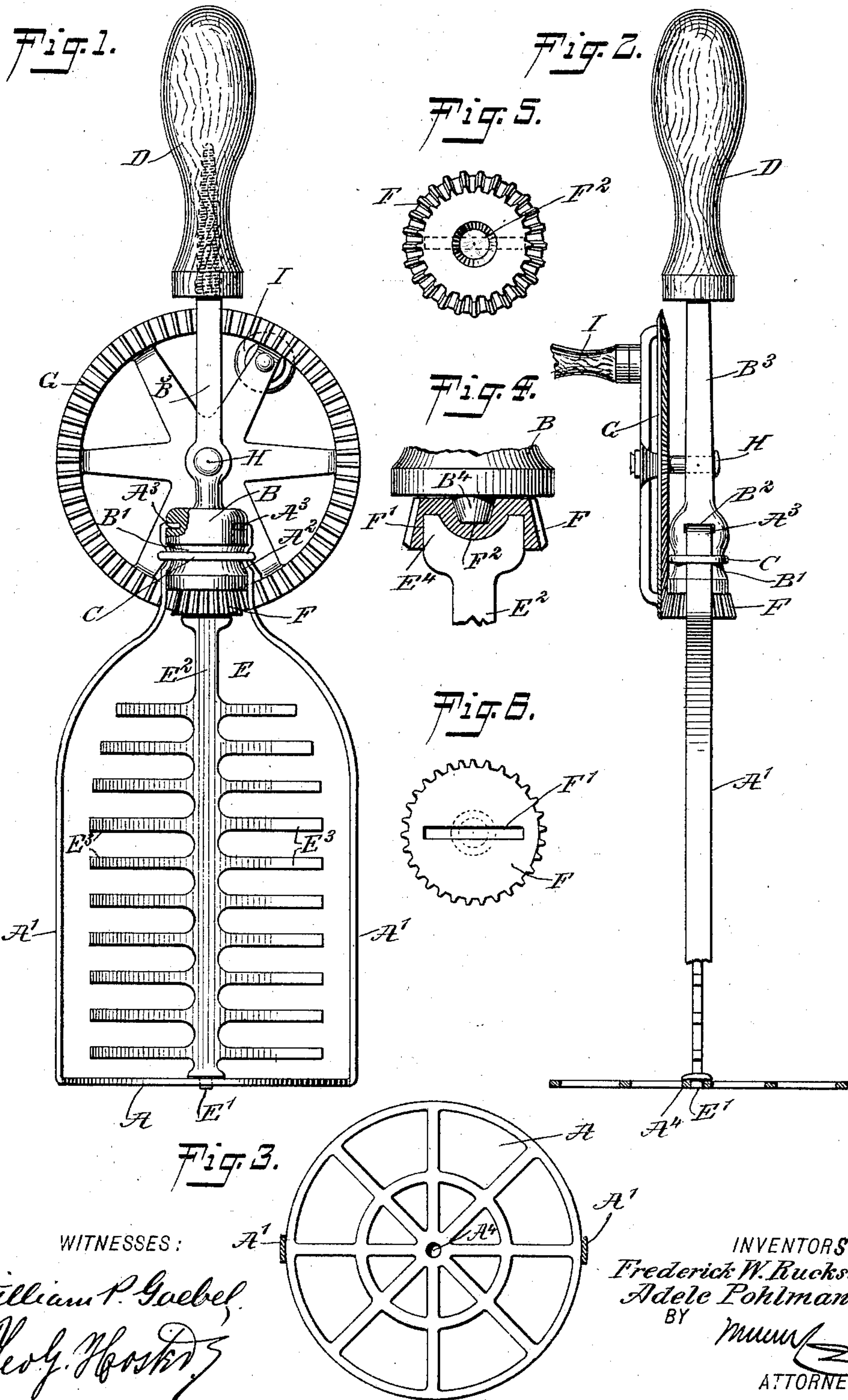
Patented Aug. 12, 1902.

F. W. RUCKSTUHL & A. POHLMANN.

POTATO CREAMER.

(Application filed Feb. 3, 1902.)

(No Model.)



WITNESSES:

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# UNITED STATES PATENT OFFICE.

FREDERICK W. RUCKSTUHL AND ADELE POHLMANN, OF NEW YORK, N. Y.

## POTATO-CREAMER.

SPECIFICATION forming part of Letters Patent No. 707,019, dated August 12, 1902.

Application filed February 3, 1902. Serial No. 92,312. (No model.)

*To all whom it may concern:*

Be it known that we, FREDERICK W. RUCKSTUHL and ADELE POHLMANN, citizens of the United States, and residents of the city of New York, borough of Manhattan, in the county and State of New York, have invented a new and Improved Potato-Creamer, of which the following is a full, clear, and exact description.

10 The invention relates to kitchen utensils; and its object is to provide a new and improved potato-creamers which is simple and durable in construction and arranged to reduce boiled potatoes or the like to a creamy consistency in a comparatively short time and without much physical exertion on the part of the operator.

20 The invention consists of novel features and parts and combinations of the same, as will be more fully described hereinafter and then pointed out in the claims.

A practical embodiment of the invention is represented in the accompanying drawings, forming a part of this specification, in which similar characters of reference indicate corresponding parts in all the views.

30 Figure 1 is a side elevation of the improvement, part being shown in section. Fig. 2 is an edge view of the same, part being broken out. Fig. 3 is a sectional plan view of the frame. Fig. 4 is an enlarged sectional side elevation of the pinion, its bearing, and the upper end of the creamer-wheel. Fig. 5 is an enlarged plan view of the pinion, and Fig. 6 is an inverted plan view of the same.

40 The frame of the potato-creamers consists, essentially, of a perforate bottom A, from opposite sides of which rise the side arms A', formed near their upper ends with the forward bends A<sup>2</sup>, fitting into a correspondingly-shaped groove B' on a head B, and the extreme upper ends of the said side arms A' are provided with inwardly-extending lugs A<sup>3</sup>, engaging corresponding recesses B<sup>2</sup>, formed in opposite sides of the head B. A band C, of wire or other material, extends in the groove B' and over the bends A<sup>2</sup>, so as to securely fasten the upper ends of the side arms securely in place on the head B. From the top of the latter extends upwardly a shank B<sup>3</sup>, carrying a handle D, adapted to be taken hold

of by the operator when using the device, as hereinafter more fully described.

55 The creamer-wheel E is provided at its bottom with a trunnion E', journaled in a step A<sup>4</sup>, formed in the center of the perforate bottom A, and the said creamer-wheel E is provided with a central post E<sup>2</sup>, from which extend the spaced side arms E<sup>3</sup>, as plainly illustrated in Fig. 1.

60 The top of the post E<sup>2</sup> is provided with a fork E<sup>4</sup>, engaging a correspondingly-shaped recess F', formed in the under side of a pinion F, having in its top a recess F<sup>2</sup>, engaged by a bearing B<sup>4</sup>, formed on the under side of the head B. The said bearing B<sup>4</sup> and the trunnion E' are in vertical alinement to allow of rotating the creamer-wheel E within the side arms A' of the main frame.

70 The pinion F is in mesh with a gear-wheel G, mounted to rotate loosely on a stud H, carried by the shank B<sup>3</sup>, and on the face of the said gear-wheel G is secured a handle I, adapted to be taken hold of by the operator for turning the said gear-wheel G to rotate the pinion F and the creamer-wheel E as the latter is carried around with the said pinion F, owing to the fork E<sup>4</sup> engaging the recess F' in the said pinion.

80 The device is used as follows: The boiled potatoes contained in a pot or other receptacle are first mashed by the operator moving the instrument downward in engagement with the potatoes, so that the perforate bottom A causes an initial reduction of the potatoes. Now in order to reduce the potatoes to a creamy consistency a suitable amount of cream, milk, butter, and salt is added to the potatoes, and then the operator, having hold with one hand of the handle D and with the other hand of the handle I, rotates the wheel G, so that the creamer-wheel E is revolved, and in doing so acts on the potatoes to quickly reduce the same to a creamy consistency. The operator having hold of the handle D can readily move the entire device through the pot or other receptacle, so as to bring the rotating creamer-wheel in contact with all the contents of the pot to insure a complete reduction to a creamy consistency of the entire mass, it being understood that the operator presses on the handle D sufficiently to bring



the perforate bottom A thereof down to the bottom of the pot or other receptacle.

It is understood that by having the side arms E<sup>3</sup> of the creamer-wheel arranged in the manner described it is evident that the potatoes partly reduced by the perforate bottom A are completely cut up and reduced to a creamy consistency when the wheel is rotated, as above mentioned.

The device is very simple and durable in construction, can be cheaply manufactured and easily manipulated to produce the desired result in a comparatively short time and without much exertion on the part of the operator.

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

1. A creamer comprising a frame, having a fixed perforate bottom for mashing potatoes, and a manually-controlled creamer-wheel journaled in the frame to rotate over the said bottom, to reduce the mashed potatoes to a creamy consistency, as set forth.

2. A creamer comprising a handled frame, having a perforate bottom provided with a central step, a revoluble wheel set in the said step and having laterally-extending arms or blades, a pinion journaled in the frame and

engaged by the upper end of the said wheel, and a manually-controlled gear-wheel journaled on the frame and in mesh with the said pinion, as set forth.

3. In a creamer, the combination with a frame having a perforate bottom, side arms extending upward from the said bottom, a head having a depending bearing, and means for fastening the upper ends of the side arms to the said head, of a handled gear-wheel journaled on a stud carried by the said head, a pinion journaled on the said bearing and in mesh with the said gear-wheel, the pinion having a recess in its under side, a creamer-wheel having a central post stepped on the said bottom and engaging with its upper forked end the recess in the said pinion, and spaced, flat side arms extending from the said post on opposite sides thereof and in a horizontal direction, as set forth.

In testimony whereof we have signed our names to this specification in the presence of two subscribing witnesses.

FREDERICK W. RUCKSTUHL.

ADELE POHLMANN.

Witnesses:

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MORRIS SCHEER.