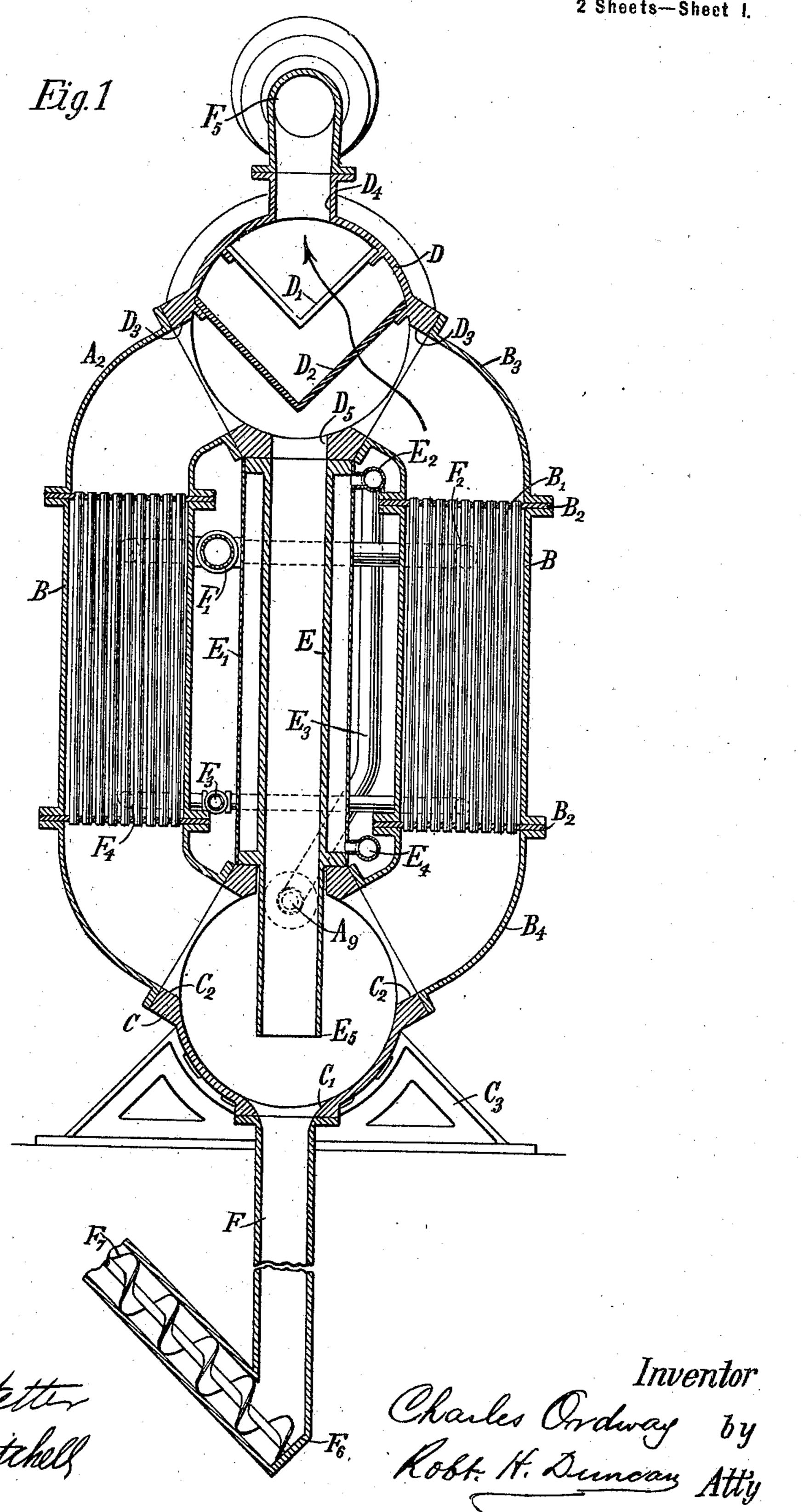
C. ORDWAY.

VACUUM EVAPORATING APPARATUS.

(Application filed Dec. 4, 1901.) (No Model.)

2 Sheets-Sheet !.



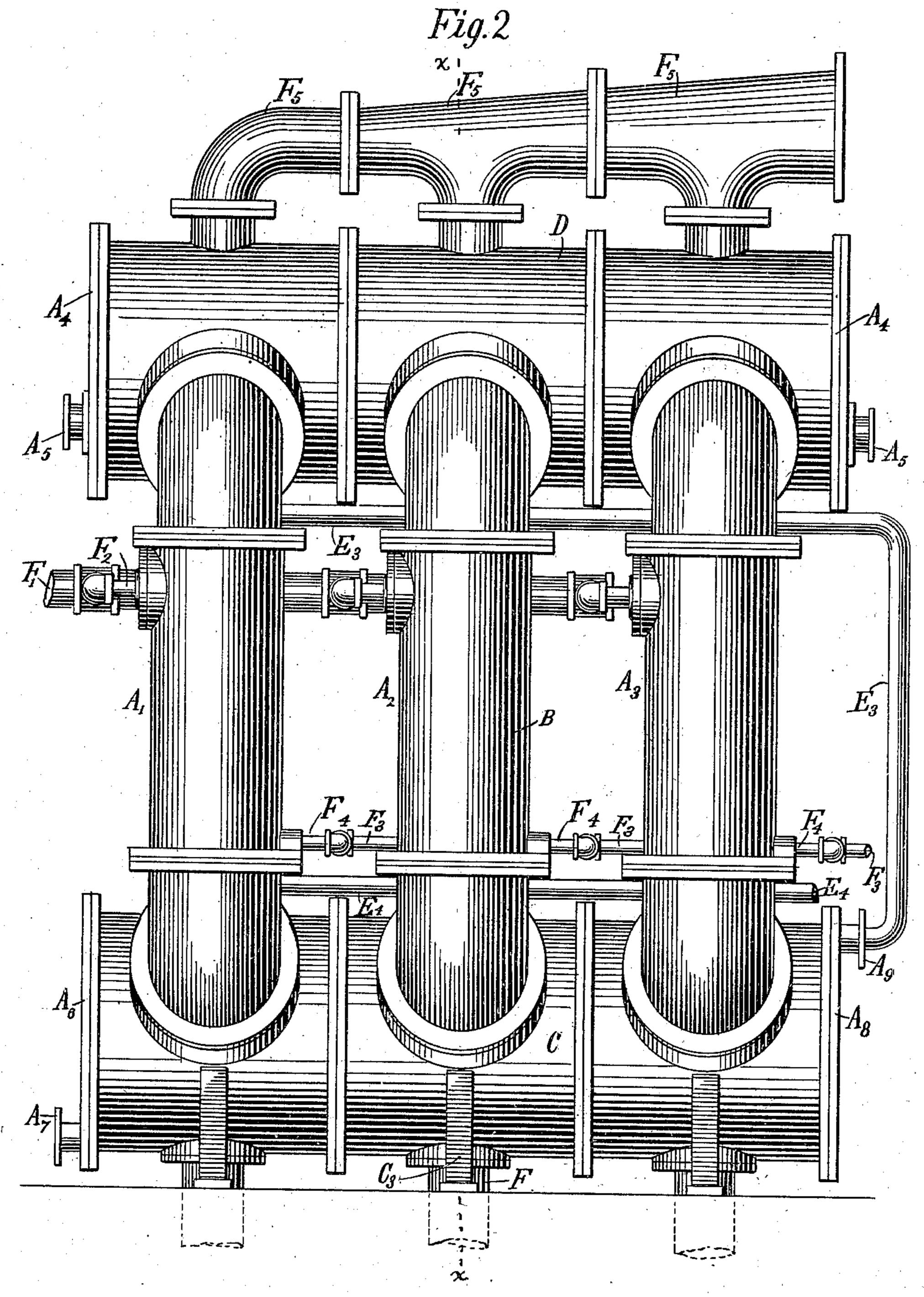
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2 Sheets-Sheet 2.



Witnesses: Raphael tetter Alexander Mitchell

Charles Ordway by Robt. H. Duncan Atty

United States Patent Office.

CHARLES ORDWAY, OF BROOKLYN, NEW YORK.

VACUUM EVAPORATING APPARATUS.

SPECIFICATION forming part of Letters Patent No. 709,172, dated September 16, 1902.

Application filed December 4, 1901. Serial No. 84,611. (No model.)

To all whom it may concern:

Be it known that I, CHARLES ORDWAY, a citizen of the United States, and a resident of the city of New York, borough of Brooklyn, 5 in the county of Kings and State of New York, (post-office address Times Building, New York city, New York,) have invented certain new and useful Improvements in Vacuum Evaporating Apparatus, of which to the following is a specification, reference being had to the accompanying drawings, forming a part of the same.

The present invention relates generally to vacuum evaporating apparatus, and particu-" 15 larly to the construction of an effect for use in such apparatus; and it consists in the various features of construction and the combination and arrangement of parts hereinaf-

ter described and claimed.

The accompanying drawings illustrate one form of an effect embodying the invention, in which the same reference characters refer to similar parts in both figures.

25 x x of Fig. 2, and Fig. 2 is a side elevation of

an effect comprising three sections.

Referring to the drawings, A', A², and A³ represent different sections of the effect, which are of substantially the same construc-30 tion. Each section comprises the following principal parts, viz: shells B, each inclosing a battery of heating-tubes B'; a liquor-chamber C; a vapor-chamber D; tubes B³, connecting the upper ends of the shells with the 35 vapor - chamber; tubes B4, connecting the lower ends of the shells with the liquor-chamber; a jacketed downtake E, connecting the vapor and the liquor chambers; a vacuumleg F, extending downward from the liquor-40 chamber. In addition to these principal parts each section is provided with a vaporinlet F² and a vapor-outlet D⁴ and its extension F⁵, a liquor-inlet E⁴ at the lower end of jacket E' of downtake E, and liquor-outlet 45 E² at or near the upper end of the jacket. The several sections are provided with flanges formed on the liquor and vapor chambers and on the vapor-outlet tubes F⁵, by means of which any desired number of such sections 50 can be readily united to form a single effect or can be easily and quickly separated for convenience of transportation and repair.

The main parts of the individual sections are also provided with flanges for the same purposes. The sections are supported upon any 55 suitable base, as C⁸, below which the vacuum-leg F extends. The heating-tubes B' may be secured in place in the shells B in any suitable way. As shown in the drawings, Fig. 1, their ends are expanded into the tube- 60 sheets B², which are clamped between the flanges of the shells and the adjacent tubes B³ and B⁴ to form heating-chambers, within which the tubes B' are located. The vaporchamber D is preferably provided with dash- 65 plates D' and D², arranged to intercept particles of solid or liquid matter which may be carried with the vapor, the plates D² being in front of the opening D^3 , while the plates D'are staggered relatively to plates D² to cause 70 the vapor to take a circuitous path in its passage through the vapor-chamber to the vaporoutlet. It is the function of the jacket E' to provide for the circulation of a body of cool liquid in contact with the wall of the down- 75 Figure 1 is a vertical section along the line | take for the purpose of lowering the temperature of the heated liquor therein, and thereby increase its specific gravity to cause or facilitate the precipitation of salts or other solid matter contained in the heated liquor. For 80 the purpose of obtaining a larger cooling-surface the outer surface of the downtake may beincreased in any well-known way, as may the outer surface of the jacket, if desired. Any liquid or fluid may be circulated through 85 the jacket to cool the liquor in the downtake; but for economy in working it is preferred to use fresh liquor which is to be concentrated in the apparatus and to pass it directly from the jacket in its heated condition to the liquor- 90 chamber of the effect. For this purpose the fresh liquor is fed by gravity or by a suitable pump from a source of supply to pipe E4 in communication with the lower end of the jacket, and after circulating around the down-95 take it passes into pipe E2, which communicates with the upper end of the jacket, and thence through a pipe E³ into the liquor-chamber C through inlet A^9 .

> In order to promote the free circulation of 100 the liquor in the liquor-chamber and to prevent or break up the stratification of liquor of varying density therein, it is important to carry the lower end E⁵ of the downtake well

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down toward the bottom of the chamber, so that the force of the discharge therefrom will produce the desired agitation and resulting circulation of the liquor at or near the bot-5 tom of the chamber, where the denser and more objectionable stratification is liable to take place. It is also desirable that the lower end of the downtake be in line with the flared hole C' at the top of the vacuum-leg

10 F, so that the precipitates as they are discharged from the downtake will fall directly into the vacuum-leg rather than be deposited on the bottom of the liquor-chamber to interfere with the circulation. The bottom or 15 boot F⁶ of the vacuum-leg should be about thirty-two feet below the liquor-chamber, and

the inclined branch in which the screw con-

veyer F⁷ works should preferably rise above the level of the liquor in the effect.

The chambers surrounding the heatingtubes B' within the shells B are provided with drip-pipes F^4 , each of which communicates with the continuous pipe F³, by which the water of condensation is carried off. A⁵ de-25 notes eyeglasses in the heads of the vaporchamber, through which its interior can be observed and any obstruction of proper circulation can be detected.

As stated, any desired number of sections 30 may be united to form a single effect, as shown in Fig. 2 of the drawings, and such effect may be used as an evaporating apparatus by connecting the vapor-discharge pipe F⁵ of the last or right-hand section with a condenser 35 and vacuum-pump and admitting steam or

other heating-vapor into the pipe F', which communicates through pipes F² with the interior of the shells B and operates to evaporate the liquor as it passes through the tubes 40 B' from the liquor to the vapor chambers, the

liquor to be concentrated being fed to pipe E⁴, which communicates with the lower end of the jacket surrounding the downtake of each section, and after circulating around the 45 downtakes it passes into tube E² and through tube E³ into the common liquor-chamber C.

It is observed that an effect may comprise only a single section, as A' of Fig. 2, which would be complete by providing the open 50 ends of the liquor and vapor chambers with heads corresponding to heads A⁸ and A⁴ of section A³ and leading the liquor-pipe E³ into

the liquor-chamber of section A'.

It is desirable in order to obtain the great-55 est efficiency in evaporation to unite several of the single effects herein described in multiple to produce a multiple evaporating apparatus, and this can be readily done in any of the well-known ways.

In operation it is preferred that the feed of the liquor to an effect should be so proportioned to its evaporation and discharge that the level of the liquid alone apart from the vapor caused by evaporation—that is to 65 say, the liquor-level — assuming that no evaporation is taking place in the effect, will

be somewhat above the lower ends of the

heating-tubes B', preferably at about onefourth to one-third the height of these tubes. The circulation of the liquor after it enters 70 the liquor-chamber is through the tubes B⁴, through the heating-tubes B' to the vaporchamber, and thence through the downtake to the chamber again, and this circulation may be continued until the desired concen- 75 tration is reached, when the liquor may be drawn off at the discharge A⁷ or until the solid matters contained in the liquor have been sufficiently precipitated therefrom.

A multiple-effect evaporator comprising a 80 number of effects of the construction herein described is especially advantageous and efficient in the concentration of liquors which contain a considerable proportion of solid matter which is precipitated by cooling the 85 concentrated liquor—as, for example, salt solutions, caustic-soda solutions containing free

salt, and certain saccharin solutions.

It is readily seen from the foregoing description and accompanying drawings that 90 whenever it is desired to obtain greater heating-surface in an evaporating effect any number of additional sections may be easily and quickly united to such effect and that the several sections of an effect may be read- 95 ily separated from each other; also, that the main parts of each section are easily removable for the purposes of cleaning and repair and that such parts, as well as the sections themselves, are interchangeable, which con- 100 tributes to the ease and facility of erecting a large evaporating apparatus.

It is evident that many modifications may be made in the construction of the evaporating effect herein described, and shown in the 105 drawings, and that parts of such construction may be used without employing all of the same. I do not, therefore, desire that my invention be limited to the particular form of apparatus shown in this case; but what I 110 claim as new and wish to protect by Letters Patent is set forth in the appended claims.

What is claimed as new is—

1. In evaporating apparatus, an effect comprising a series of similar sections each of 115 said sections being provided with flanges to readily assemble the same to form said effect, each of said sections comprising a vaporchamber, a liquor-chamber, a vertical downtake connecting said vapor-chamber and said 120 liquor-chamber and extending nearly to the bottom of said liquor-chamber, two batteries of vertical heating-tubes arranged adjacent said downtake on either side of the same, flanged connections connecting said heating- 125 tubes with said vapor-chamber and said liquor-chamber to enable said heating-tubes to be readily removed from said chambers, a vacuum-leg connected with said liquor-chamber substantially in line with said downtake, 130 a boot at the lower end of said vacuum-leg, a screw conveyer communicating with said boot, said liquor-chamber being formed adjacent said vacuum-leg with a flared hole to di-

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rect material into said vacuum-leg, a jacket surrounding said downtake and connections to feed the liquor into said jacket to cool said downtake and to feed said liquor from said

5 jacket into said liquor-chamber.

2. In evaporating apparatus, a sectional effect comprising a series of similar sections bolted together by connecting-flanges formed on said sections, each one of said sections com-10 prising a vapor-chamber, a liquor-chamber, a vertical downtake connecting said vaporchamber and said liquor-chamber and two batteries of heating-tubes arranged on either side of said downtake and connected to said 15 liquor-chamber and said vapor-chamber to form a sectional effect which may be readily varied in capacity by varying the number of sections in said effect.

3. In evaporating apparatus, an effect com-20 prising a series of similar sections provided with flanges to readily assemble said sections, each of said sections comprising a vaporchamber having baffle-plates, a liquor-chamber and a vertical downtake connecting said 25 vapor-chamber with said liquor-chamber and extending nearly to the bottom of said liquorchamber, batteries of tubes mounted adjacent said downtake and connected to said liquor-chamber and said vapor-chamber, said 30 sections when assembled having the liquorchambers and vapor-chambers in communication to form common liquor and vapor chambers.

4. In evaporating apparatus, an effect com-35 prising a series of similar sections, said sections being provided with opposing flanges on the vapor and liquor chambers of said sections to be bolted together to readily connect said sections together, each of said sections 40 comprising a vapor-chamber, a liquor-chamber, a vertical downtake connecting said chambers and two batteries of heating-tubes arranged on either side of said downtake and connected to said liquor-chamber and said

45 vapor-chamber.

5. In evaporating apparatus, an effect comprising a series of similar sections, said sections being provided with opposing flanges on the vapor and liquor chambers of said sec-50 tions to be bolted together to readily connect said sections and form an effect having a common vapor and liquor chamber extending the whole length of the same, each of said sections comprising a vapor-chamber having 55 baffle-plates arranged therein, a liquor-chamber, a vertical downtake connecting said

chambers and two batteries of heating-tubes arranged on either side of said downtake and connected to said liquor-chamber and said

vapor-chamber.

6. In evaporating apparatus, an effect comprising a vapor-chamber, a liquor-chamber provided with a vacuum-leg, a vertical downtake connecting said vapor-chamber and said liquor-chamber and extending nearly to the 65 bottom of said liquor-chamber and substantially in line with said vacuum-leg, batteries of heating-tubes connected to said liquorchamber and said vapor-chamber, a jacket surrounding said downtake and connections 7° by which liquor fed to said effect enters said jacket to cool the liquor in said downtake and is fed from said jacket into said liquorchamber.

7. In evaporating apparatus, an effect com- 75 prising a vapor-chamber, a liquor-chamber, a vertical downtake connecting said vaporchamber and said liquor-chamber and extending nearly to the bottom of said liquorchamber, batteries of vertical heating-tubes 8c arranged adjacent said downtake and communicating with said vapor-chamber and said liquor-chamber, a vacuum-leg connected to said liquor-chamber and substantially in line with said downtake, means to remove mate- 85 rial from said vacuum-leg, a jacket surrounding said downtake and means to secure a circulation of fluid in said jacket to cool said downtake.

8. In evaporating apparatus, an effect com- 90 prising a vapor-chamber, a liquor-chamber, batteries of heating-tubes communicating with said vapor-chamber and said liquorchamber, a vertical downtake communicating with said vapor-chamber and said liquor- 95 chamber, a jacket around said downtake, means to supply fluid to said jacket to cool the liquor in said downtake and means to remove precipitated material from said liquorchamber.

9. In evaporating apparatus, an effect comprising a vapor-chamber, a liquor-chamber, heating-tubes connected to said vapor-chamber and said liquor-chamber, a downtake connected to said vapor-chamber and said liquor- 105 chamber, a jacket surrounding said downtake and means to cause a circulation of fluid

in said jacket to cool said downtake. CHAS. ORDWAY.

Witnesses:

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