

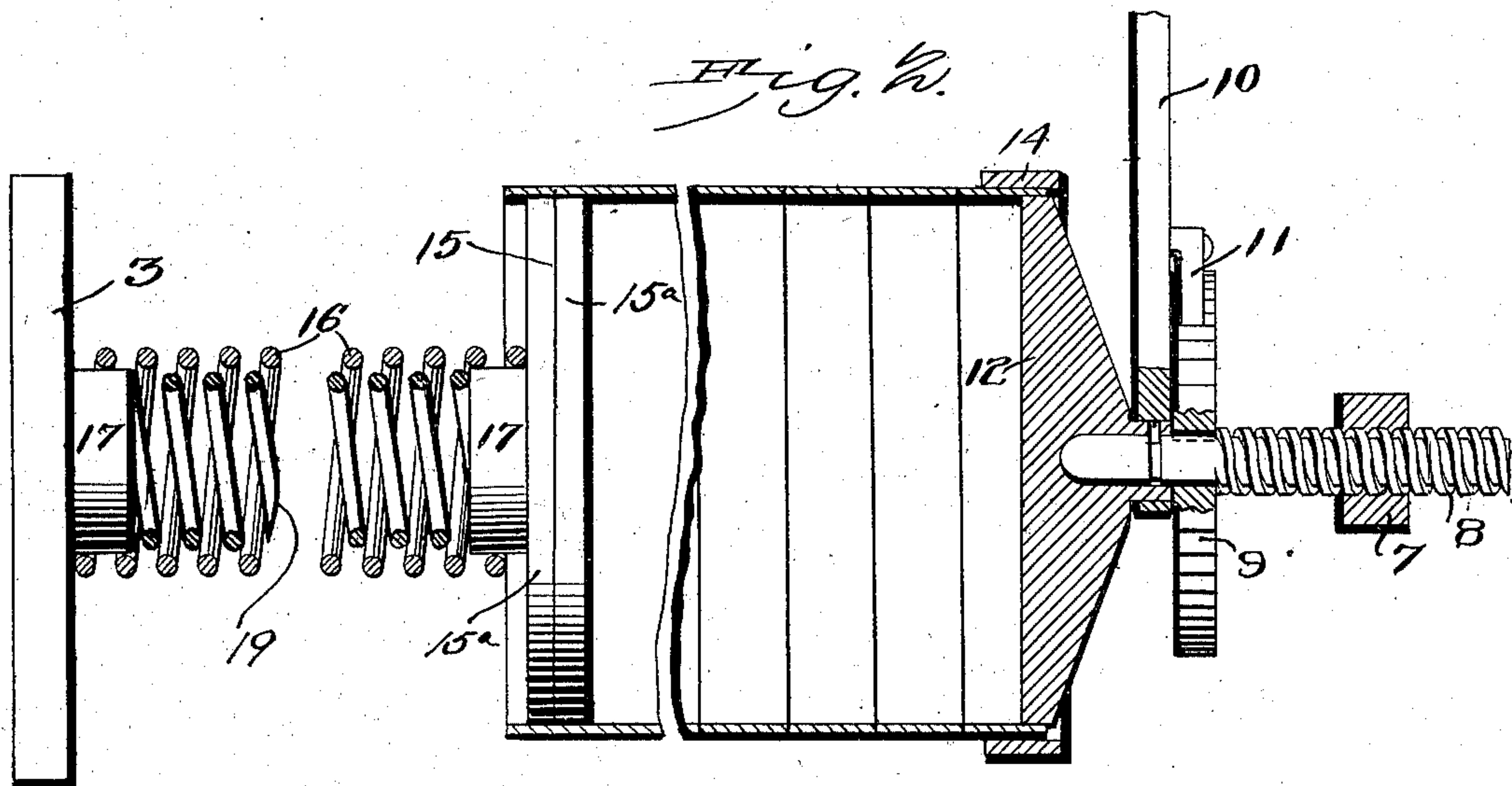
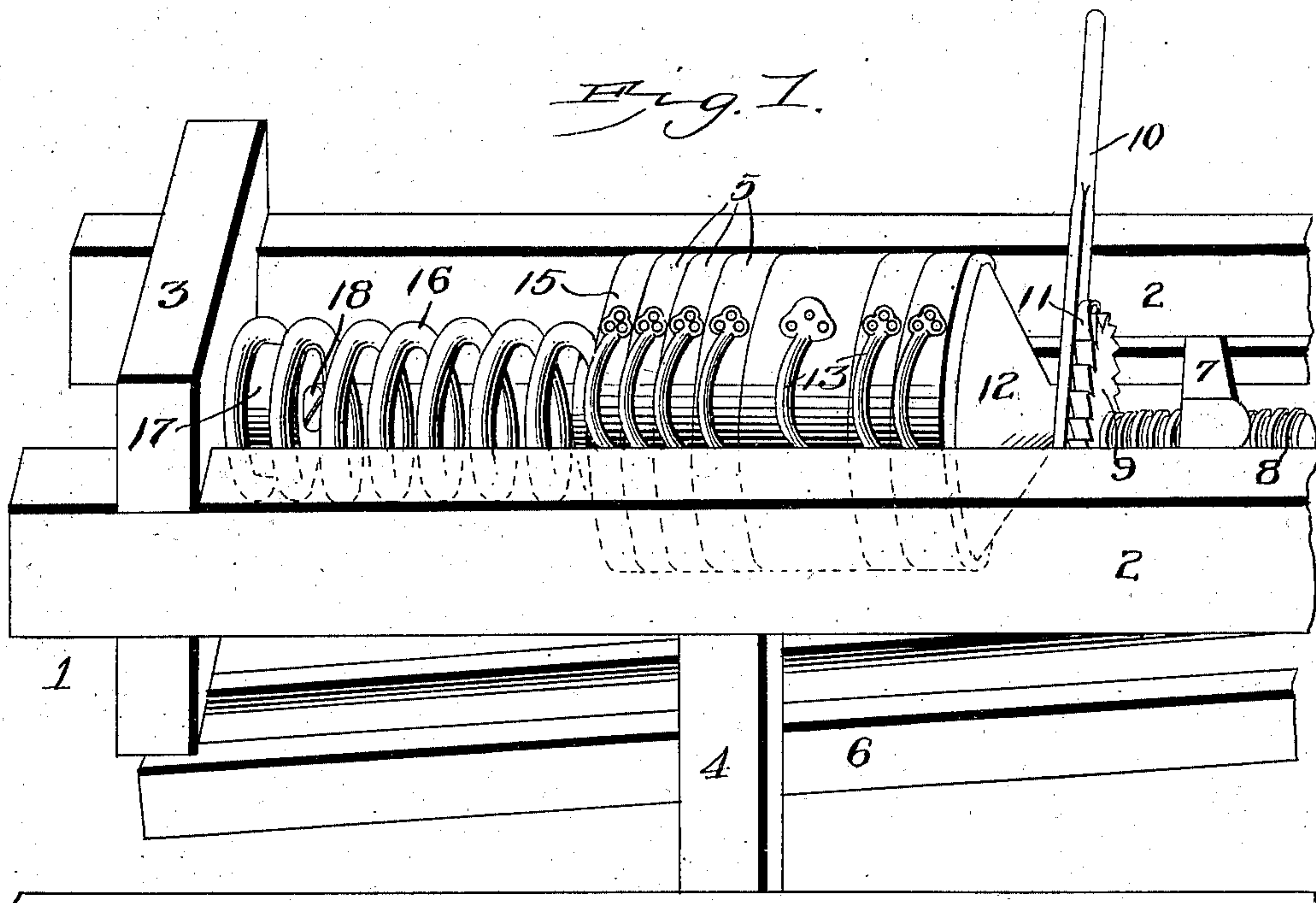
No. 731,482.

PATENTED JUNE 23, 1903.

I. E. MARSH.
CHEESE PRESS.

APPLICATION FILED FEB. 24, 1902.

NO MODEL.



Witnesses
E. J. Stewart
J. Warner

Ira E. Marsh, Inventor.
by *C. A. Snow & Co.*
Attorneys

UNITED STATES PATENT OFFICE.

IRA ERL MARSH, OF REDHOUSE, NEW YORK.

CHEESE-PRESS.

SPECIFICATION forming part of Letters Patent No. 731,482, dated June 23, 1903.

Application filed February 24, 1902. Serial No. 95,386. (No model.)

To all whom it may concern:

Be it known that I, IRA ERL MARSH, a citizen of the United States, residing at Redhouse, in the county of Cattaraugus and State of New York, have invented a new and useful Cheese-Press, of which the following is a specification.

My invention is an improved cheese-press adapted for use in expressing the whey from a "gang" of cheeses simultaneously; and it consists in the peculiar construction and combination of devices hereinafter fully set forth and claimed.

In the accompanying drawings, Figure 1 is a perspective view of a cheese-press embodying my improvements. Fig. 2 is a sectional view of the same.

In the embodiment of my invention I provide a horizontally-disposed frame 1, which is here shown as provided with wooden sides 2 and a head 3, which connects them together at one end. The said frame is provided with suitable supporting legs or standards, of which one is here shown at 4. The inner sides of the side members 2 of the frame in practice converge toward each other downwardly, and thereby the cheeses in the cheese-hoops 5 are adapted to be placed between and supported by the sides 2. Under the frame 1 is a longitudinally-disposed inclined trough 6 to receive the whey expressed from the cheeses and carry off the same.

A cross-head 7 is secured transversely to and between the sides 2 and in practice is adjustably disposed therein. During the operation of the press the said cross-head is immovable. The said cross-head, which forms a nut, is provided with a threaded central opening which is engaged by a longitudinally-movable compression-screw 8. On the same is keyed or otherwise rigidly secured a ratchet-wheel 9. A lever 10 is revolvably mounted with relation to the screw and has a pawl 11, here shown as a gravity-pawl, which engages the ratchet-wheel. It will be understood that by imparting oscillating motion to the lever 10, which is done manually, the screw may be rotated, and hence caused to move endwise. A plunger or follower 12 is here shown as swiveled to the inner end of the screw. The diameter of said head or plunger, which is circular in form, is such as

will enable it to enter the cheese-hoops 5. Each of the latter has a handle 13, by which it may be placed in the press or removed therefrom. A hoop 14, which is carried by the follower 12, forms, in effect, a flange the interior diameter of which is somewhat in excess of the exterior diameter of the cheese-hoops, so that said hoop 14 is adapted to receive one of the cheese-hoops. In practice this hoop is made of wood. A spring-pressed follower or plunger 15 is disposed opposite the plunger or follower 12 and in practice is circular in form, is of the same diameter as the cheese-hoops, and is made of two wooden disks 15^a, which are secured together by screws. The spring 16 is a coiled extensible spring, the ends of which bear, respectively, against the follower 15 and the head 3. Said head and follower are provided on their opposing sides at their centers with cylindrical spring-supporting elements 17, which in practice are made of cast-iron and are secured, respectively, to the head 3 and follower 15, each by a single screw 18. The said screws extend through central openings with which the cylindrical spring-supports are provided. In practice said spring-supports are of about the same diameter as the interior diameter of the coiled spring 16, the coils at the ends of the spring fitting snugly around the said support and bearing against the head and the follower 15. In the event that the spring is of insufficient strength a smaller similar coiled spring 19 may be placed therein, in which event the ends of the smaller spring will bear against the opposing ends of the spring-supports 17. The function of the spring 16 and the follower 15, as will be understood, is to compensate for the slack occasioned by the shrinkage of the curd while the press is in operation and is left unattended, as during the night, so that a constant pressure is applied to the curd.

Having thus described my invention, I claim—

In a cheese-press, the combination of a supporting-frame, a screw-operated follower having a flange exteriorly engaging the adjacent one of a plurality of cheese-hoops disposed in the supporting-frame, a counter-follower interiorly engaging the adjacent cheese-hoop at the opposite end of the press-frame, cylin-

drical supporting elements upon the oppos-
ing sides of said counter-follower and head
of the press-frame, a coiled spring exteriorly
engaging said supporting elements and an
5 auxiliary coiled spring disposed within the
primary coiled spring and engaging the ends
of the supporting elements.

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

IRA ERL MARSH.

Witnesses:

THOMAS L. NEWTON,
S. G. BRYAN.