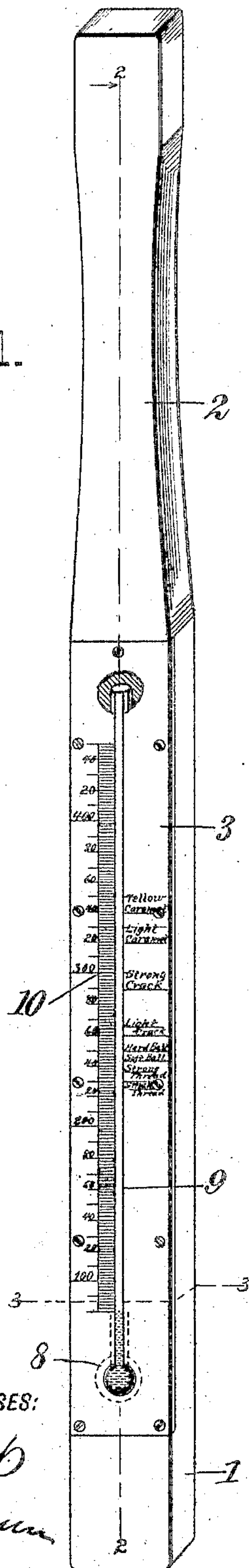


No. 797,371.

PATENTED AUG. 15, 1905.

M. RAUBOLD.
CONFECTIONER'S CANDY STIRRER.
APPLICATION FILED NOV. 8, 1904.

Fig. 1.



WITNESSES:

L. Almquist
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Fig. 3.

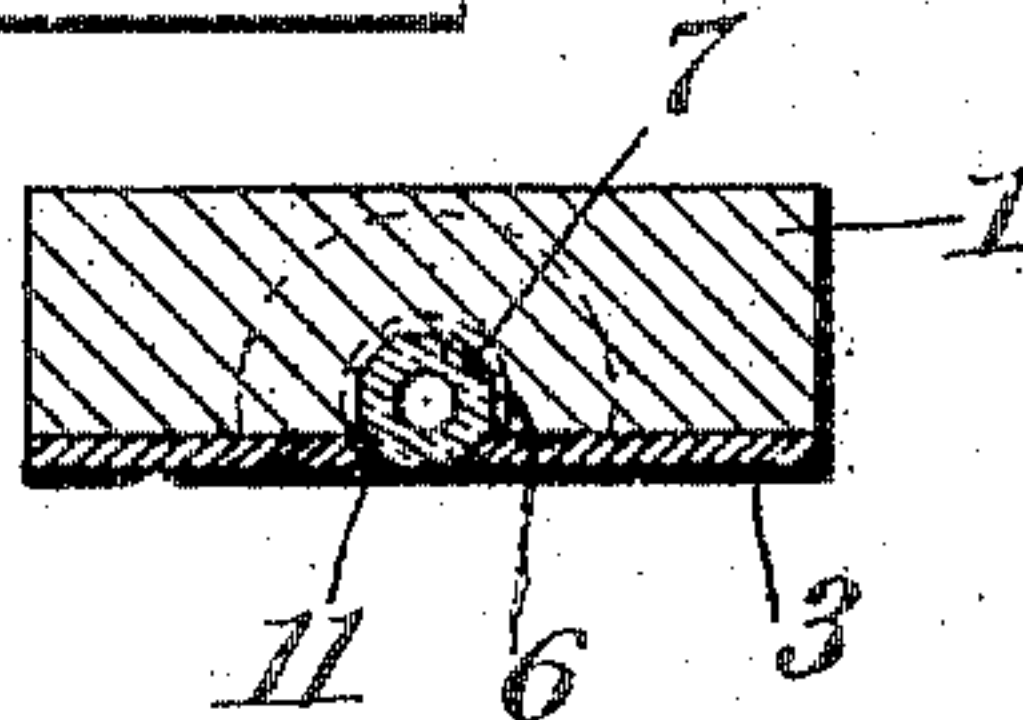
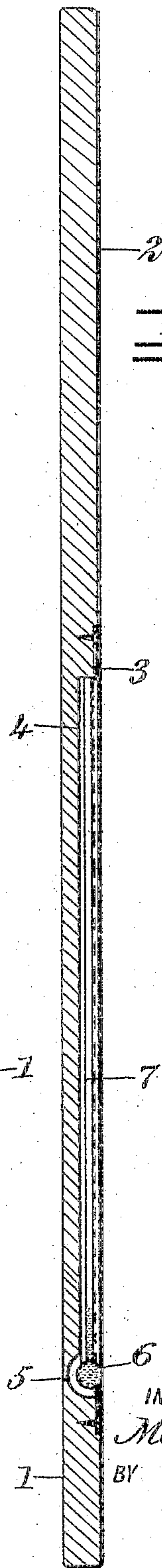


Fig. 2.



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UNITED STATES PATENT OFFICE.

MAX RAUBOLD, OF HOPKINSVILLE, KENTUCKY.

CONFECTIONER'S CANDY-STIRRER.

No. 797,371.

Specification of Letters Patent.

Patented Aug. 15, 1905.

Application filed November 8, 1904. Serial No. 231,910.

To all whom it may concern:

Be it known that I, MAX RAUBOLD, a citizen of the United States, and a resident of Hopkinsville, in the county of Christian and State of Kentucky, have invented a new and Improved Confectioner's Candy-Stirrer, of which the following is a full, clear, and exact description.

This invention relates to the making of confectionery; and its object is to provide a stirring device which will facilitate the observation of the temperature of the liquid candy as it cooks.

It is now customary in making candy to make frequent tests of the liquid candy by means of cold water. These tests are necessarily inaccurate, because the water is often of different temperatures, and the making of each test ordinarily occasions a stoppage of the stirring operation. This invention is intended to prevent the necessity for taking these frequent tests.

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 views.

Figure 1 is a perspective of a stirrer constructed according to my invention. Fig. 2 is a vertical central section through the same, taken substantially upon the line 2 2 of Fig. 1; and Fig. 3 is a transverse section taken substantially upon the line 3 3 of Fig. 1.

Referring more particularly to the parts, 1 represents the body of the stirrer, which consists, preferably, of a flat paddle formed of wood or similar material. This body is preferably formed with a reduced upper portion 2, which constitutes a handle adapted to be grasped in the cook's hands. The extremity of the paddle remote from the handle is to be dipped into the liquid candy and be moved about in a well-known manner, so as to stir the liquid candy effectively to prevent burning.

Upon the forward face of the paddle-body I provide a plate 3, preferably composed of brass, said plate being countersunk in the face of the paddle, as shown. Behind this face-plate 3 the body of the paddle is provided with a longitudinally-disposed groove 4, which groove terminates below in an enlarged recess or chamber 5. This chamber 5 receives the bulb 6 of a thermometer, and the stem 7 of the thermometer lies snugly in the aforesaid groove 4, as indicated most clearly in Fig. 3.

The stem and bulb of the thermometer are formed, as usual, of glass. The face-plate 3 affords means for retaining the same in position, at the same time enabling the height of the mercury within the stem to be observed. To this end the lower portion of the plate is provided with an opening 8 of substantially circular form, which receives the forward portion of the bulb 6, which is flush with the face of the paddle, as indicated. This opening 8 is in communication with a longitudinally-disposed slot 9, which is disposed just above the stem, as will be readily understood. At one side of the slot the face-plate is provided with graduations 10, which indicate temperatures substantially from 100° to 450° Fahrenheit. On the side of the face-plate opposite the graduated portion thereof indications are placed which have a definite meaning to candy-makers, the same being disposed opposite the corresponding temperatures on the thermometric scale.

With a stirrer constructed in the manner described the temperature of the fluid candy may be observed at any instant without substantially delaying the stirring operation. It will be observed that the stem 7 of the thermometer is substantially flush with the outer face of the plate 3. This construction is considered highly advantageous, as it prevents the candy from adhering to the stem of the thermometer, which would make the thermometer liable to injury when cleaning the same after use.

In order to prevent the possibility that any crevices will be presented in which the candy may lodge, I make the stem 7 of polygonal form in section. This form is preferably octagonal, as shown in Fig. 3. The stem is arranged in the recess or groove 4, so that one of its flat faces will be in the plane of the forward face of the plate 3. The edges 11 of the slot 9 are beveled, as indicated, to conform to the adjacent inclined faces. In this way the stem is firmly seated against the plate and an unbroken flat face is presented on the outer side of the face-plate and no crevices are formed at the slot wherein the candy may harden.

With a stirrer constructed according to my invention the temperature or degree of the candy can be readily ascertained without stopping the stirring or having recourse to frequent tests by water, which are not reliable, besides being inconvenient.

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

1. A stirrer for candy, having a body with a groove in the face thereof, a face-plate attached to said body over said groove, and a thermometric tube in said groove and having a stem presenting a flat face coinciding with the outer face of said face-plate.

2. A stirrer having a body with a groove in the face thereof, a face-plate attached over said groove and having a slot with a beveled edge,

and a thermometric tube having a polygonal stem, said stem having a flat face coinciding with the outer face of said face-plate and inclined faces abutting said beveled edge.

In testimony whereof I have signed my name to this specification in the presence of two subscribing witnesses.

MAX RAUBOLD.

Witnesses:

THOS. W. LANG,
W. S. WADE.