PATENT SPECIFICATION

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COMPLETE SPECIFICATION.

Improvements in Egg and like Whisks.

We, BING WERKE vorm. GEBRUDER BING AKTIENGESELLSCHAFT, a German Joint Stock company of Blumenstrasse 16, Nurnberg, Germany, do hereby declare the nature of this invention and in what manner the same is to be performed, to be particularly described and ascertained in and by the following statement:—

This invention relates to appliances known as egg whisks used for beating up or stirring eggs, cream and other substances.

In such class of appliances it is known to employ a driving gear and a stirring arm rotatively arranged between the legs of a stand, which is placed on the bottom of the vessel containing the material to be stirred. In this construction the stirring shaft is mounted not only in the middle of the stand or farther above, but also in the base plate or in a cross stay on the lower end of the stand in consequence of which the stirring arm is caused to move in a circle above the bottom of the vessel at a distance away which does not permit the stirring or whisking of a small quantity of substance in the vessel for instance the yoke of an egg.

The object of this invention is to construct an improved whisk which will allow of the smallest quantity of material in the bottom of a vessel to be stirred or whisked.

For the purpose of this invention the stirring arm, which is preferably formed with a concave curve on each side of the centre, the curves being on opposite sides of the arm so that each end of the arm is somewhat spoon shaped, is mounted between the legs of the stand so as to be freely carried and so positioned that its lower horizontal edge nearly reaches the bottom of the vessel when placed in same.

Our invention will be clearly understood from the following description aided by the annexed drawings which illustrate one example embodying our invention and in which

Figure 1 is an elevation of a whisk in a vessel and

Figure 2 a section on the line A. A. of Figure 1.

The whisk consists of a metal stand or frame *a*, the upper end of which is in the form of a handle *b* and which carries on the lower end three curved legs *c* arranged radially, the ends of which can be connected together by means of a ring *d*. The actuation of the whisk is effected in the known manner by means of gear wheels *f*, *g* operated through the medium of a crank handle *e* and transmitting the movement in the form of a quick speed movement. The perpendicular shaft *h* to which the wheel *g* is fixed carries on its lower end the stirring arm *k* which is formed with a concave curve on each side of the centre, the curves being on opposite sides of the arm so that each end of the arm from the centre is somewhat spoon shaped and is provided with openings and slots *i* and mounted so as to be freely carried and the outer edges of which are curved to correspond to the inner edges *l* of the legs *c* which are longitudinally of curved or arc like shape in cross section and the ends of the arm *k* when revolved pass close to the legs. In Figure 2 the cross section of the legs is shown in dotted lines at *m*.

The effect of this construction of cross section is that the material to be stirred

[*Price* 1/-]

or beaten cannot spurt out of the dish S. The material which in consequence of the centrifugal force, is thrown outwards between the legs does not spurt out of the dish as it meets with no particular resistance. On the contrary as experience shows a spurting action always takes place when a substance comes against a hard resistance. The spurting action of the material thrown against the legs is avoided in the present invention in consequence of the curved or arc-like shape in cross section of the legs, the radius of the curve of each leg being less than the radius of the stirring arm. The particles thrown towards the edges *l* of the legs *c* are intercepted in the hollow in the legs, conveyed inwards and thrown outwards again. As, thus, with the whisk there is not only a stirring action, but also a considerable beating action, a thorough working of the material takes place.

The whisk, which can be worked either by hand or mechanically is suitable for beating into form and rendering thin and thick fluid substances homogeneous, particularly for producing mayonaise and whisked eggs.

Having now particularly described and ascertained the nature of our said invention and in what manner the same is to be performed, we declare that what we claim is:—

1. In a whisk having a driving gear and in which the stirring arm is arranged between the legs of a stand that is placed on the bottom of a vessel, mounting the stirring arm, which is formed with a concave curve on each side of the centre, the curves being on opposite sides of the arm, so that each end of the arm from the centre is somewhat spoon shaped, so as to be freely carried and so positioned that its lower horizontal edge reaches nearly to the bottom of the vessel when placed in same, substantially as and for the purpose set forth.

2. In a whisk as claimed in Claim 1 forming the legs of the stand of curved or arc shape in cross section, the radius of the curve of which is smaller than the radius of the stirring arm, substantially as and for the purpose set forth.

3. The whisk constructed substantially as described and as shown on the annexed drawings.

Dated this 30th day of November, 1921.

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Fig. 1

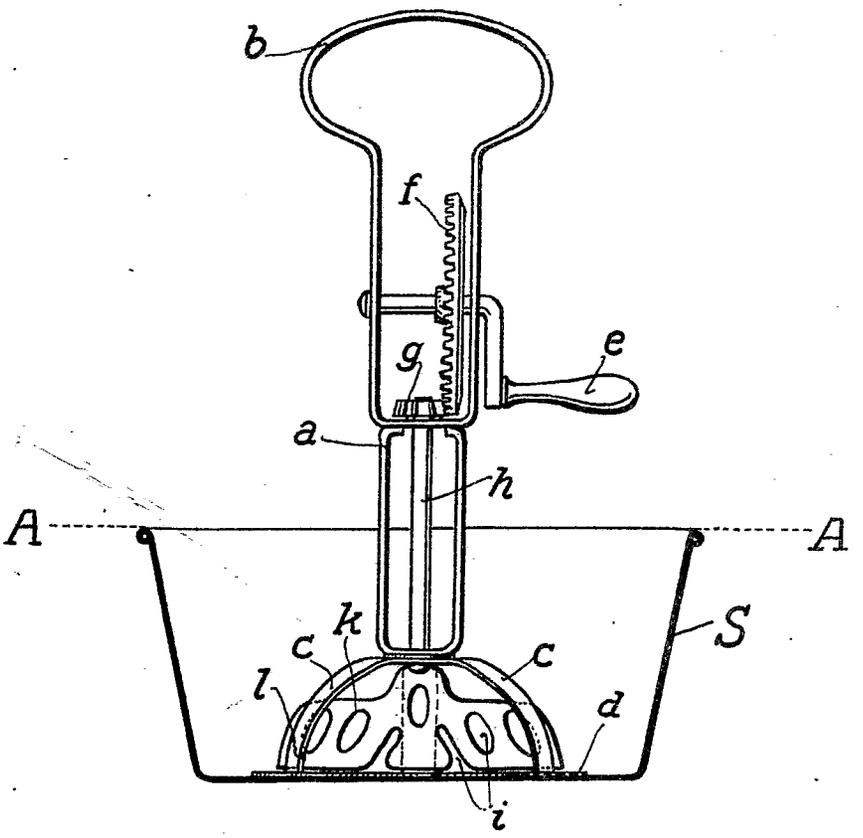
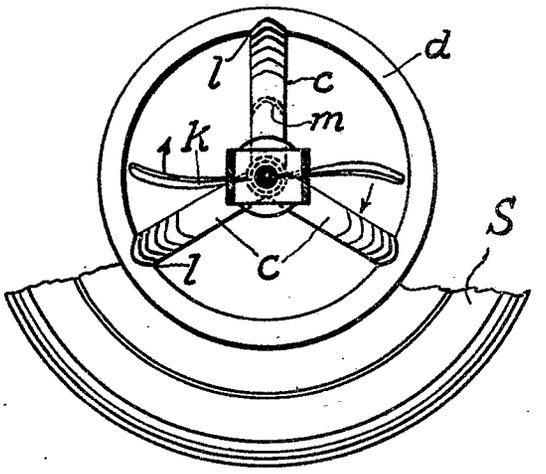


Fig. 2.



[This Drawing is a reproduction of the Original on a reduced scale]

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