

# [Kataloger] - 5

I. Israelsson

*Vardagstryck Affärstryck*  
*1800-tal 8:o*



National Library  
of Sweden

Having been requested by several of my foreign customers to issue in one of the universal languages an illustrated description of certain dairy apparatuses and other articles, which have through prominent and practical qualities attracted general attention, I have herewith the honor to deliver an English translation from parts of my Swedish catalogue.

With a firm belief in the old maxim: "There is always room at the top" I began a business in dairy machines with new and improved implements and transmissions, in Stockholm about ten years ago.

Particular attention has been attracted to these new articles by Swedens leading dairy tradesmen, who have most kindly assisted and sustained me in my enterprise. All new installations and modern improvements made in the dairies of Stockholm during the latest decennary, have been confided to me. Foreign visitors, to whom I have shown these dairies in working order, have been particularly attracted by the apparatuses and their arrangement, and I have through them brought about a greatly increased export thereof. This export extends to England, Iceland, Hungaria, Austria, France, Holland, Belgium, Prussia, Denmark, Finland and Norway.

As a reference for my customers abroad, I give the following testimonial from the largest dairy business in Scandinavia:

"Mr. I. Israelsson, of this city, has, during this and previous years put into execution the fittings and apparatuses in several dairies belonging to us, and for which he has furnished the required machines. It is with the greatest of pleasure that we testify that these works have been effectuated in a most satisfactory manner and particularly wish to mention that the arrangements made there for the utilization of waste-steam, by its heating the milk and water as well as the obvious manifestation of the appropriateness of the pumps and conduits for new and separated milk, whey and water are exceedingly practical.

The machines furnished by Mr. Israelsson are of superior quality and should be particularly mentioned the new pasteurizers and cooling apparatuses for milk and cream.

Stockholm, Nov. 14th, 1893.

Stockholms Milk Supplying Stock Company.

G. F. Östberg."

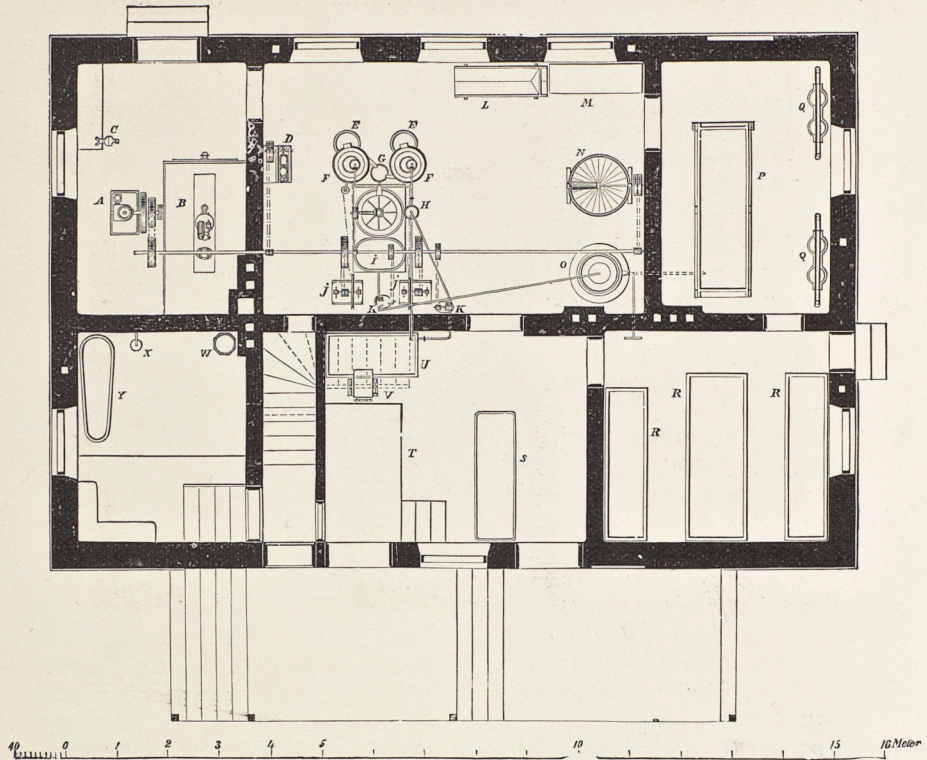
Supported by the above testimonial I hope that I likewise in the future shall continue to enjoy the possession of the good will and confidence of the dairy trade's friends, here as well as abroad.

Stockholm, February 19th 1897.

J. Israelsson.

## Plan for Radiator Dairy

with a daily 12,000 liters supply of milk.

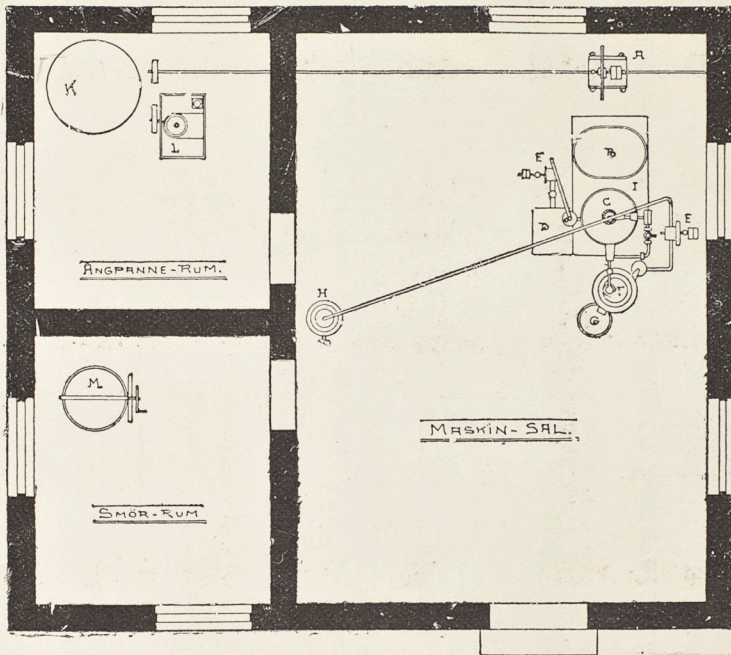


- A. Engine.
- B. Boiler.
- C. Vice.
- D. Pump.
- E. Butter-tubs.
- F. Radiators.
- G. Pump funnel.
- H. Pasteurizing Apparatus.
- I. Ice-water-tub.
- J. Intermediates.
- K. Milk-pumps.
- L. Butter-trough.
- M. Butter-closet.
- N. Butter-worker.

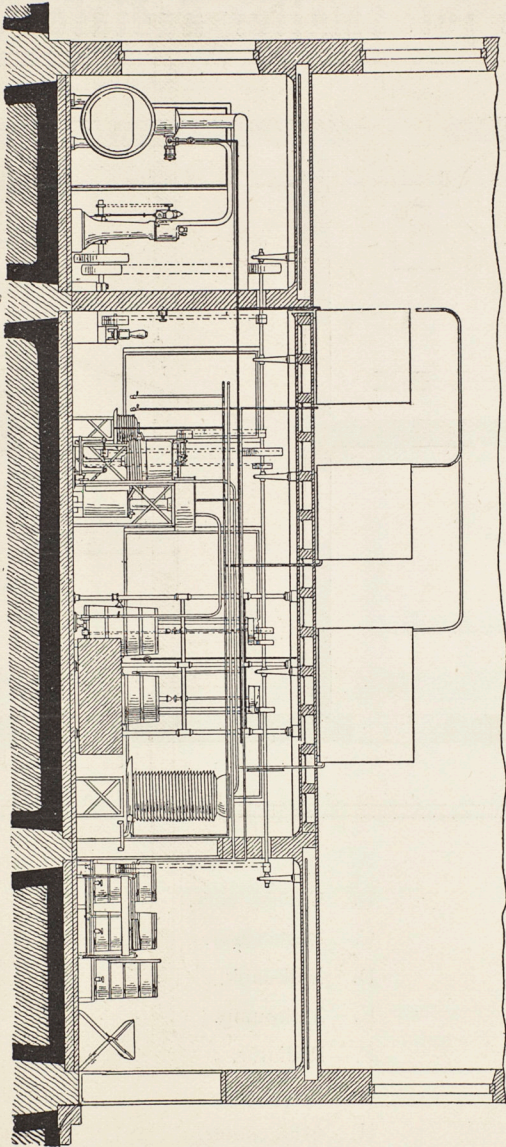
- O. Skimmilk-cooler.
- P. Cheesetub.
- Q. Cheese presses.
- R. Cooling boxes.
- S. Dish-tub.
- T. Raised platform.
- U. Receiving-tub.
- V. Scales.
- W. Stoves.
- X. Douche-strainer.
- Y. Bathtub.
- Z. Bath-water-tank.
- AA. Cold-water-tank.



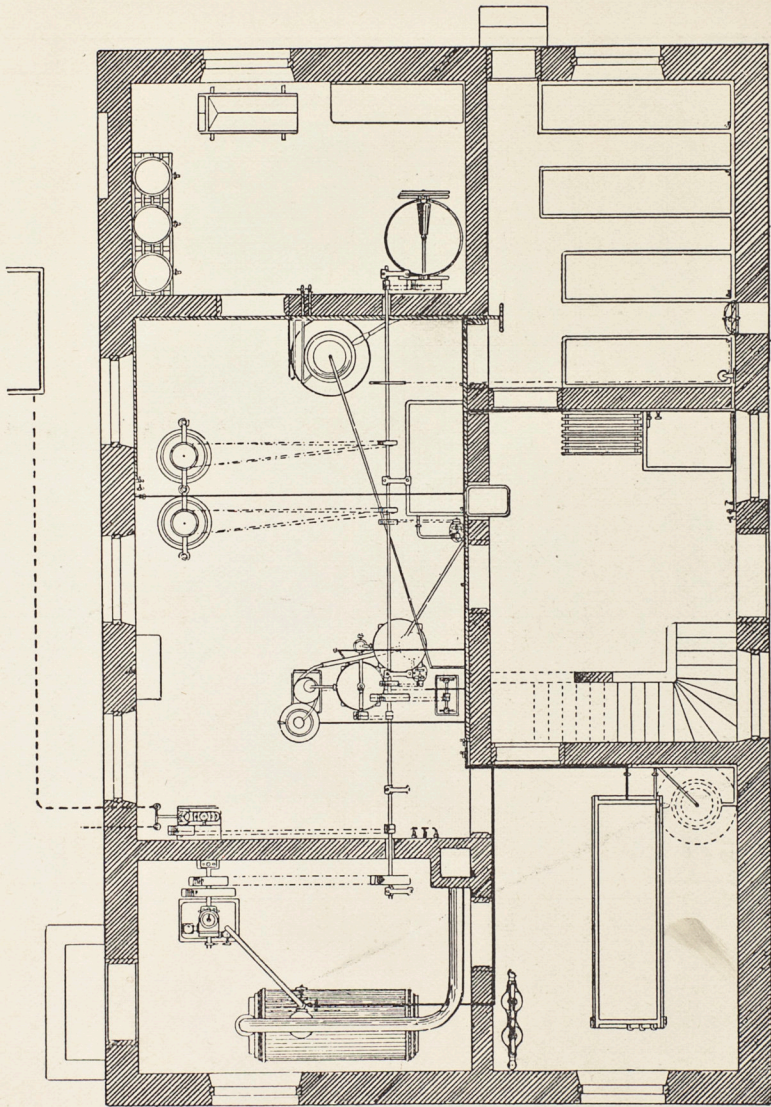
## Plan for smaller Radiator Dairy.



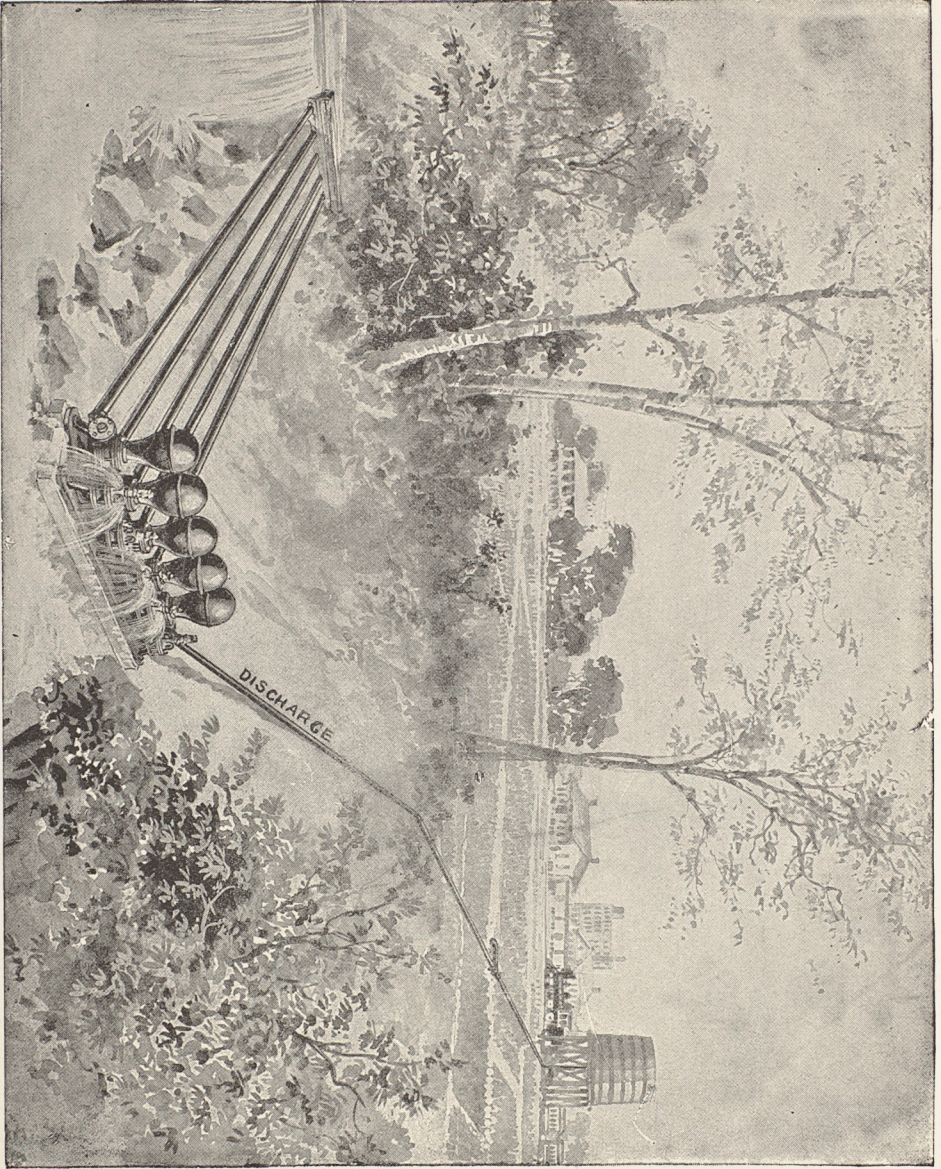
- A. Intermediate.
- B. Cooling-tank.
- C. Pasteurizer.
- D. Milk-tank.
- E. Milkpump.
- F. Radiator.
- G. Butter-tub.
- H. Milk-cooler.
- J. Table.
- K. Boiler.
- L. Engine.
- M. Butter-worker.



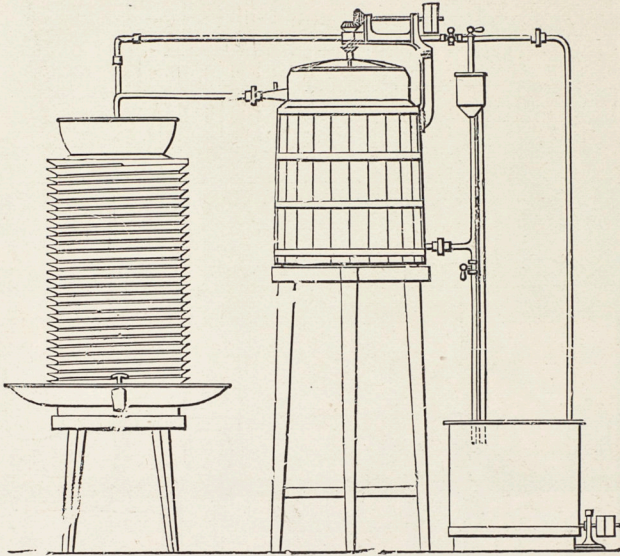
Intersection of Plan for larger Separator Creamery after the  
design prize awarded in Antwerp 1894.



Plan for larger Separator Creamery.



HYDRAULIC RAMS put up by I. Israelsson, Vasagatan 9, Stockholm.



**Larger**

**Milkpasteurizingworks,**

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arranged at Kiala Gård, Finland,

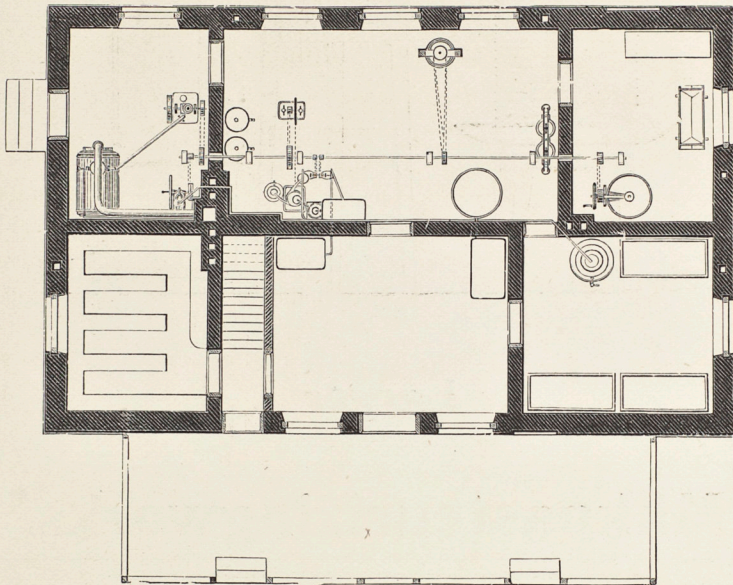
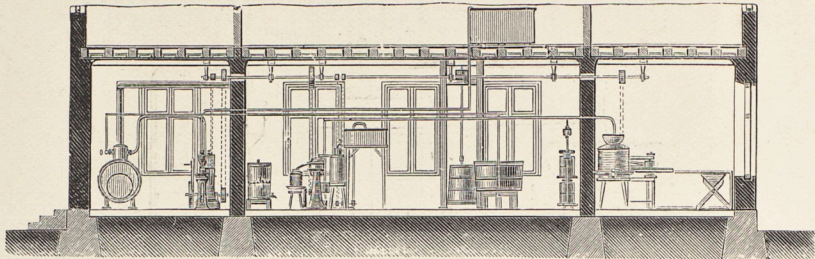
by

**I. Israelsson, Stockholm**

in aim to be able to deliver pasteurized milk  
in Petersburg.

## Creamery-plan for supply of milk averagging 5,000 liters daily.

Creamery of Ekholmen in Upland.



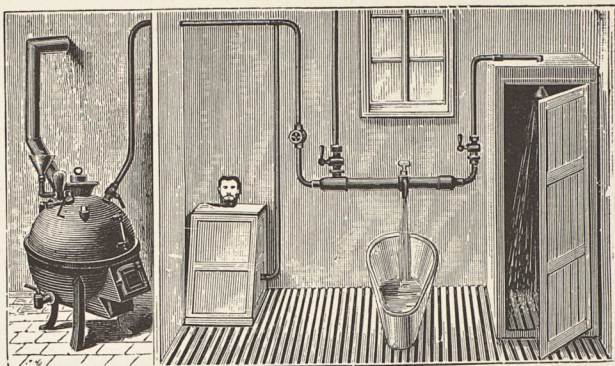
If the creamery is arranged according to this suggestion the work of the employees will be limited to its minimum, and all heavier work accomplished by the engine. An owner, whose creamery I have arranged after this plan, says:

"The undersigned has special reason to most highly recommend Mr. I. Israelsson, Stockholm, in his arrangement of the apparatuses in my creamery. — The milk which is led through tubes from the milk-reservoir, which is placed on the floor of the receiving-room and drawn up to the 1.8 meter high situated retainer, continues through the pasteurizing apparatus inside of the separator. The cream-cooler is placed under the upper tube of the separator, whence the cream runs into the cream-tub placed underneath and cooled down to 5° Celsius. The skimmed milk is led through rising-tubes to the milk-cooler, situated about 6 meters from the separator and from there through the cheese-tub. This **whole** operation is done **without hand-power**. The pasteurizing as well as cooling-apparatus have in full answered their purpose.

Brene pr Wingåker, May 16th 1893.

G. Hultgren."

## Bath-rooms.



can easily and with very little expense be arranged in creameries, provided they are fitted with a boiler. Water, from a tank in the upper story, is led into the water heater through the faucet shown in the illustration, and is instantly heated by the steam, which simultaneously enters the apparatus through the steam valve.

*The temperature of the water is regulated by the steam valve.*

The whole arrangement can be made anywhere at the following estimate.

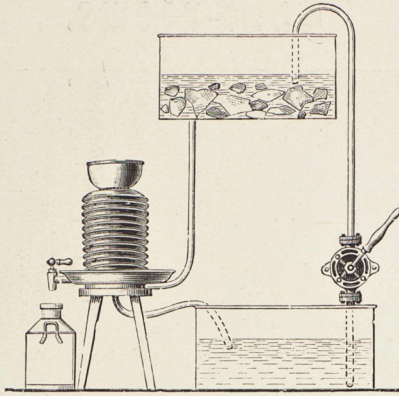
1 small boiler with feeding-pump .....	Kr.	260.—
Leading-pipes, douche, with fetting, about .....	"	117.—
1 water heaters .....	"	50.—
1 Bathtub .....	"	40.—
1 Steam-Bath .....	"	15.—
1 Valve-pump No. 4 .....	"	33.—
1 Water-tank .....	"	20.—
	Kr.	535.—

### Testimonial of the water heater.

"I have bought a water heater from Mr. I. Israelsson, Stockholm, which is used here in bath-rooms. The apparatus, which is very simple and easily managed, fulfills its purpose excellently. Through the regulation of the steam- and water-cocks one can immediately obtain the desired temperature of the water and the apparatus is therefore especially adapted for bath-rooms and creameries.

Torsåkers creamery, June 8th 1893.

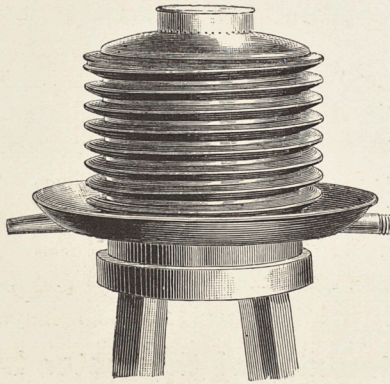
Candidate **Edward Blomkvist**,  
Manager."



## Milk cooling arrangement.

# Cream-cooler.

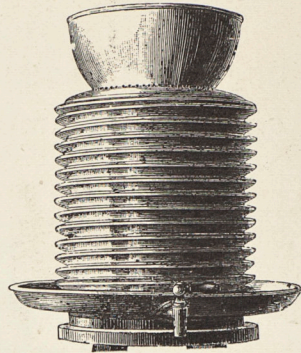
System "Gegenstrom".



No.	Heighth.	Diameter.	Cooling-power per hour.	Price
0	27 centimeter	25 centimeter	100 Liter	Kr. 65.—
1	29 "	32 "	200 "	" 85.—
2	30 "	41 "	300 "	" 110.—
3	36 "	50 "	500 "	" 150.—
4	36 "	62 "	800 "	" 200.—

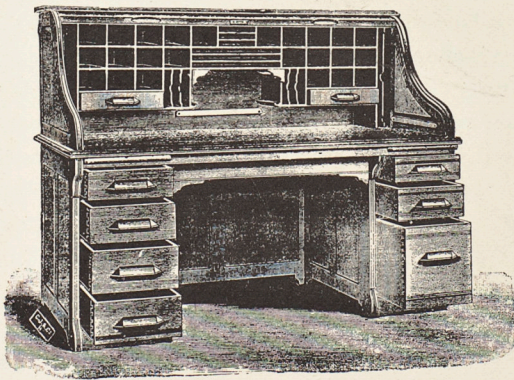
# Milk-cooler.

System "Gegenstrom".



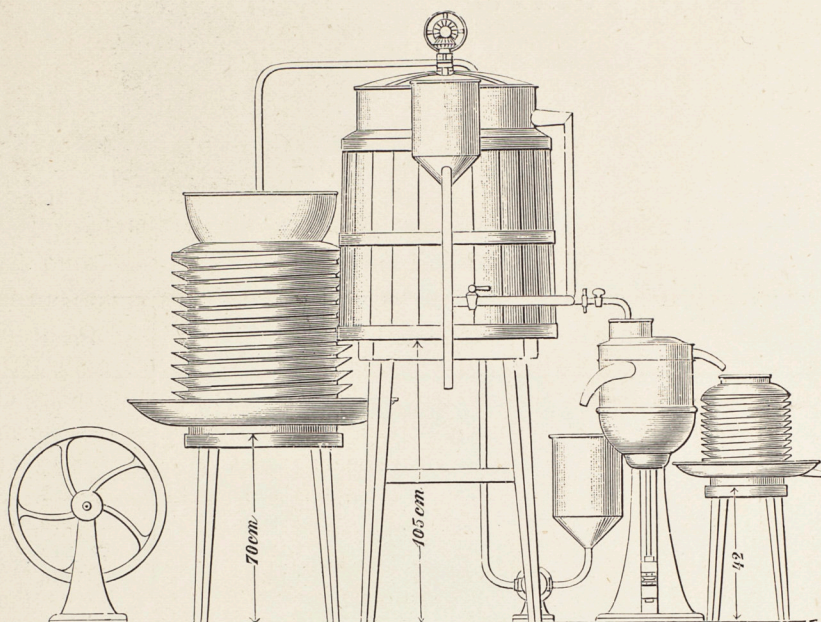
Cooling-power from 35° Celcius, to 1° above the temperature of the cooling water.

N:o.	Height	Diameter	Cooling-power per hour	Price
00	27 centimeter	25 centimeter	100 Liter	Kr. 60.—
0	35 „	25 „	180 „	„ 75.—
1	43 „	32 „	300 „	„ 90.—
2	50 „	41 „	500 „	„ 125.—
3	60 „	50 „	800 „	„ 175.—
4	64 „	62 „	1200 „	„ 210.—
5	75 „	76 „	1800 „	„ 300.—



American roll-top desk ..... Kr. 200.—

## Putting up of Pasteurizing Apparatus, milk- & cream-cooler, milkpump and separator.

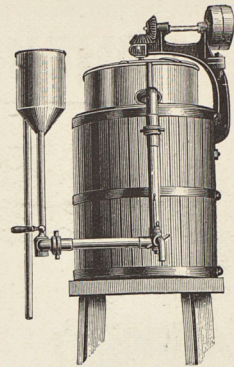


After having been put up as shown by the figure, the machinery operates in the following manner: The new milk is drawn by the milk-pump from the receiving tank to the funnel of the apparatus, whence it runs to the bottom of the apparatus, where it is heated from  $65^{\circ}$  to  $70^{\circ}$  Celsius, rises upward and runs out through the outlet above. When the milk-tank has been emptied and the pasteurized milk no longer is pressed upward by the flowing milk, the faucet at the bottom of the apparatus opens, whereby it is thoroughly emptied. The pasteurizing apparatuses, are, as a rule, put up accordingly to the Danish method, considerably lower and so that the upper out-letting-tube comes in level with the top-cover of the separator, and must in consequence — when the receiving milk-tank has been emptied — as large a quantity as held by the apparatus, be drawn through a faucet at its base, which causes much trouble and loss of butter-fat.

# Pasteurizing Apparatus

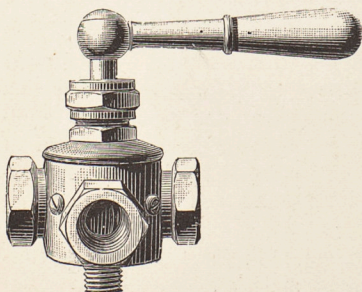
of improved construction.

The improvement lies in the arrangement of the feeding funnel and the emptying of the apparatus, whereby the milk-tank above the pasteurizer, is not required. As known it is necessary that at the completion of the pasteurizing — when ordinary apparatuses are in use — the quantity contained in the apparatus, is tapped through an outlet at its base. This operation, which, especially when large apparatuses are employed, is very troublesome and inconvenient, is avoided in the construction shown above. It is of special importance that the pasteurizing apparatus is sufficiently large, so that the milk can retain a heat of 70° Celsius or more, during about 10 minutes before it leaves the apparatus. The heating of the larger apparatuses, which can be accomplished by waste-steam, is exceedingly cheap, whereas the smaller apparatuses require fresh steam.



The apparatus consists of a tinned copper cylinder supplied with 2 lids. The inner copper-cylinder is joined to and surrounded by a steam cylinder made either of galvanized iron-plate or of copper. Further the steam-cylinder is covered with wood in order to retain the heat. The copper cylinder is provided with a stirring apparatus to prevent the milk being scorched. The stirring apparatus is driven by the axle which is furnished with a fast and loose pulley. The power is transmitted from the axle to the stirring apparatus by means of cog wheels.

N:o. 1	Milkpasteurizer	heats up to	650	800	liters per hour	Kr.	240.—
2	"	"	"	1,800	"	"	300.—
3	"	"	"	2,400	"	"	400.—
4	"	"	"	3,600	"	"	500.—
A	Creampasteurizer	"	"	300	"	"	150.—
B	"	"	"	600	"	"	175.—



## Three-way-faucet for waste-steam.

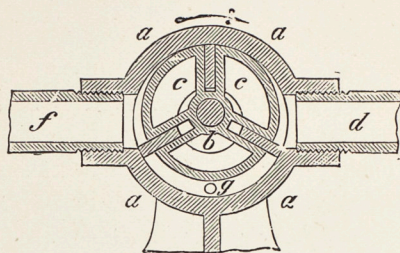
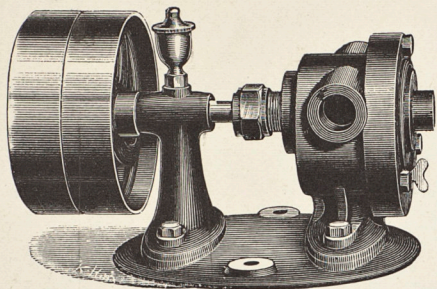
25 mm.	.....	Kr.	22.—
32	.....	"	31.—
38	.....	"	35.—
50	.....	"	60.—
63	.....	"	83.—

# Mjök och vörtpumpar

## för mejerier och bryggerier.

Dessa pumpar, som af mig sedan flera år tillbaka levererats och uppsatts inom- och utomlands, ha öfverallt vunnit ampelt erkännande.

De lämpa sig serdeles väl till uppfordring af söt, skum och kernmjök samt vasse inom mejerierna samt för **vört**, pappermassa och oljor.



These pumps which have for several years been delivered and put up by me, in this country and abroad, have gained general recognition everywhere. They are especially adapted for drawing milk, new and skimmed, butter-milk and whey within the dairies and **wort** in the breweries. They are also suitable for oil and for compressing of air.

N:o.....	0	1	2	3	4
Diameter of pipes in m. ....	13	25	32	25	32
Draws liter per hour .....	1,200	2,000	3,000	5,200	8,000
Speed per minute.....	400	350	300	160	160
Diameter of pulleys m. ....	100×30	100×40	125×55	255×60	225×60
Average weight kg.....	8	16	28	32	38
<b>Price</b> ..... Kr.	<b>45</b>	<b>65</b>	<b>90</b>	<b>100</b>	<b>120</b>

### Intyg:

“Herr I. Israelsson, Stockholm, har i vårt mejeri uppsatt två mjölkpumpar och i sammanhang dermed gjort rörledningar dels för uppfordring af den söta mjölken från mottagningsrummet till separatorn, dels för den skummade mjölken från separatorn till afkylningsrummet, der mjölkens temperatur genom af Herr Israelsson levererad kylapparat sänkes till cirka 6° Celsius. Anordningarna kunna af oss vitsordas som serdeles praktiska och uppfylla alla på desamma ställda anspråk.

Mejeriet i sin helhet arbetar mycket bekvämare än förut, då arbetet stöddes genom transport af mjök fram och åter inom mejeriet.

De af Herr Israelsson levererade kylapparaterna för mjölk och grädde ha visat sig vara af en betydligt bättre konstruktion än andra som vi pröfvat.

Stockholm den 11 Oktober 1893.

Mejeri-Aktiebolaget Victoria  
**AXEL SILFVERLING.**”

“Breslau den 21 Februar 1895.

*Herrn I. Israelsson, Stockholm.*

Ihr Werthes vom 14:ten ist in meinem Besitz und freue ich mich Ihnen mittheilen zu können, dass ich mit Ihren Pumpen sehr zufrieden bin. Bei weiteren Bedarf werde ich mich gern wieder an Sie wenden.

Hochachtungsvoll  
**FRANS MAAGER.**

*Från Aktiebolaget Carlstens Porterbryggeri.*

“Herr I. Israelsson, Stockholm, har till mig levererat en roterande mjölk pump, hvilken jag använder till pumpning af vört, och har jag funnit pumpen vara mycket praktisk för detta ändamål.

Stockholm den 16 oktober 1897.

**H. E. CARLSTEN.**

### Testimonial.

“Mr I. Israelsson has fitted two milk pumps in our dairy in connection with the insertion of conduits, partly for drawing the new milk from the receiving tank to the separator, partly for drawing the skimmed milk from the separator to the cooling-room where the temperature of the milk is lowered to about 6° Celsius, by a cooling apparatus, furnished by Mr I. Israelsson. We testify that the arrangements are most practical and fulfill all they claim. The dairy altogether works much easier than before when the work was disturbed by the transportation of the milk to and fro within the dairy.

The cooling apparatus for milk and cream, furnished by Mr. I. Israelsson, has proved to be of much better construction than others we have tried.

Stockholm October 11:th 1893.

Victoria Dairy Co. Limited  
**AXEL SILFVERLING.**

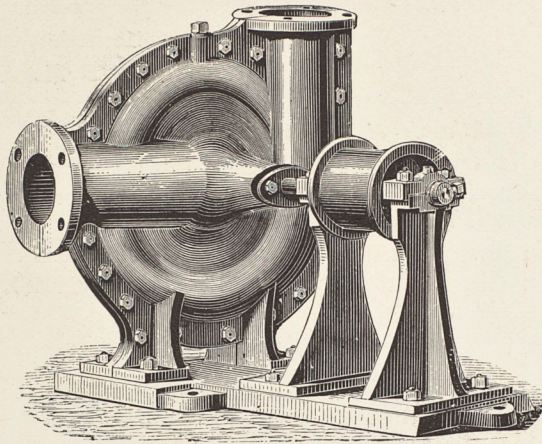
*Från Skandinaviska Glödlampfabriken.*

Herr I. Israelsson, Stockholm. På begäran få meddela att den från Eder levererade mjölkpumpen användes för komprimering af luft och funktionerar densamma till vår fulla belåtenhet, hvilket härmed är oss ett nöje att intyga.

Nyköping den 18 Oktober 1897.

**VAGNER FAXÉN,**  
g. John Faxén.

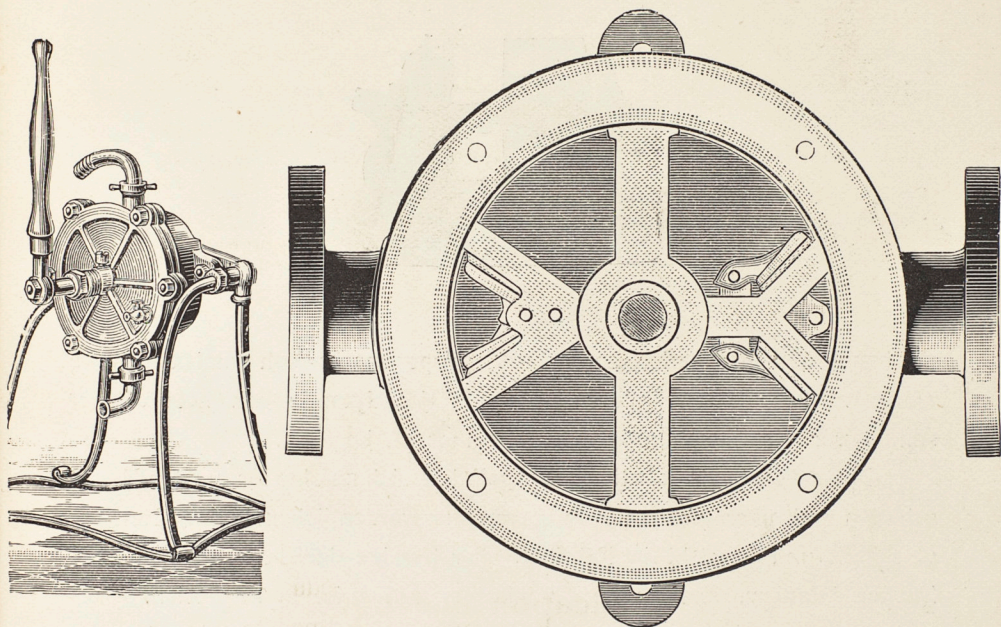
# Centrifugal pumps



## Specification and price.

Number .....	402	402a	402b	403	403a	404	404a	405	405a	405b	405c	405d
Liter pr minute.....	160	260	360	600	1100	1700	2500	3300	4300	6800	10000	16000
Diameter of pipes.....	40	50	60	80	105	125	157	180	210	260	315	400
<b>Price</b> ..... Kr.	<b>110</b>	<b>130</b>	<b>155</b>	<b>210</b>	<b>300</b>	<b>380</b>	<b>530</b>	<b>620</b>	<b>800</b>	<b>1060</b>	<b>1360</b>	<b>1870</b>

## Wing pumps.

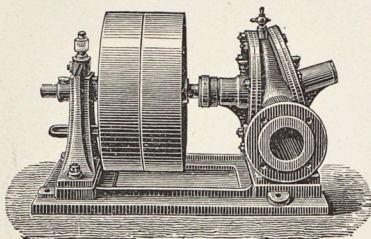


### Specification and price.

Number .....	0	1	2	3	4	5	6	7	8	9	10
Draws liter per minute..	26	38	47	70	93	110	140	160	210	290	375
Diameter of pipes mm..	13	19	25	32	32	38	38	51	51	63	76
<b>Price</b> .....	<b>Kr. 17</b>	<b>20</b>	<b>23</b>	<b>29</b>	<b>36</b>	<b>41</b>	<b>51</b>	<b>60</b>	<b>71</b>	<b>98</b>	<b>132</b>

These pumps are also delivered in brass (messing) at higher price,

# Rotationspump



för bryggerier, brännerier, sockerbruk, pappersmasse- och kemisk-tekniska fabriker. Den är användbar äfven för tjockflytande och heta vätskor samt syror. Talrika, ampla vitsord lemnas på begäran.

Diese **”Patent-Rotationspumpe”** hat sich zufolge ihrer guten Eigenschaften und mannigfachen Vorzüge mit ausserordentlichem Erfolge Eingang verschafft und bewährt in Fabriken aller Zweige der Textil-Branche, der Zucker-, Papier-, Holz- und Chemischen Industrie, in Ziegeleien, Brauereien, Brennereien, zur Be- und Entwässerung von Ländereien, kurz in allen gewerblichen und industriellen Etablissements, in denen grosse Quantitäten von Flüssigkeiten verschiedenster Art zu fördern sind, und hat ferner in zahlreichen Fällen vortreffliche Resultate bei Verwendung als Feuerspritze geliefert; die beständige Betriebsbereitschaft und bedeutende Druckhöhe verleiht derselben nicht zu unterschätzende Vorzüge vor mancher anderen Feuerlösch-Einrichtung.

## Specifikation och pris fritt Stockholm förtulladt.

Nummer	1	2	3	4	5
Pris för pump med hus och vingar af jern .....	Kr. 275	375	500	850	1200
Pris för pump med hus af jern och vingar af fosforbrons .....	Kr. 303	425	570	975	1430
Pris för pump med hus af messing och vingar af fosforbrons .....	Kr. 403	605	935	1465	2300
Minimi- och maximi-kapacitet pr minut .....	liter 100—200	200—400	400—700	700—1200	1200—2000
Minimi- och maximi-hastighet .....	„ 250—500	225—450	200—350	175—300	150—250

## Specification und Preis.

Nummer	1	2	3	4	5
Preise in Mark	<b>275</b>	<b>375</b>	<b>500</b>	<b>850</b>	<b>1200</b>
ab Fabrik excl. Eisen in Eisen .....	<b>303</b>	<b>425</b>	<b>570</b>	<b>975</b>	<b>1430</b>
Verpackung d.o. in Messing <sup>2</sup> .....	<b>403</b>	<b>605</b>	<b>935</b>	<b>1465</b>	<b>2300</b>
Leistung in Litern pro Minute <sup>3</sup> .....	100—200	200—400	400—700	700—1200	1200—2000
Tourenzahl pro Minute .....	250—500	225—450	200—350	175—300	150—250
Lichtweite der Rohre in Millimetern .....	60	75	100	125	150
Durchmesser der Riemscheiben (Fest- und Losscheibe in Millimetern .....	350	400	500	600	700
Breite der Riemscheiben in Millimetern .....	60	90	120	150	180
Saughöhe in Metern .....	8	8	8	8	8
Druckhöhe in Metern .....	40	40	40	40	40
Raum, den die Pumpe/Länge .....	725	825	975	1200	1450
einnimmt, in Milli- } Breite .....	400	450	600	675	800
metern } Höhe .....	450	500	550	725	850
Gewicht incl. Verpackung in Kilogr. ....	150	200	300	450	700
Preis eines Fussventils mit Saugkorb .....	Mark <b>30</b>	<b>34</b>	<b>40</b>	<b>48</b>	<b>60</b>
Preis eines Auffüllstutzens <sup>4</sup> .....	Mark <b>9</b>	<b>9</b>	<b>9</b>	<b>12</b>	<b>12</b>

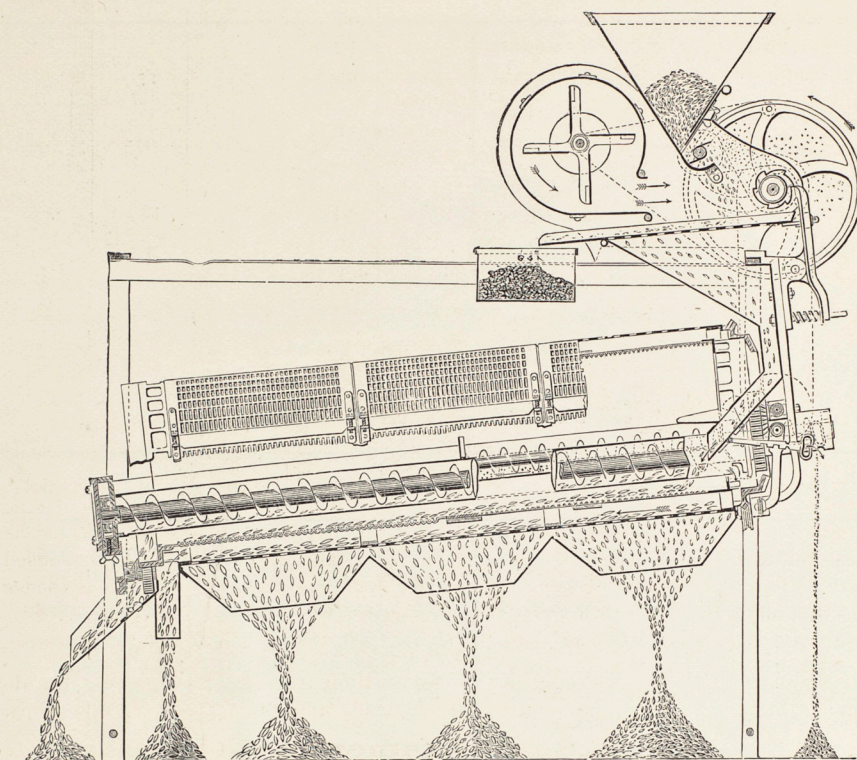
<sup>1</sup> Die Bezeichnung "Phosphorbronce in Eisen" heisst: Gehäuse in Eisen, Flügel in Phosphorbronce ausgeführt.

<sup>2</sup> Die Bezeichnung "Phosphorbronce in Messing" heisst: Gehäuse in Messing, Flügel in Phosphorbronce ausgeführt.

<sup>3</sup> Leistung und Tourenzahl der Pumpe sind proportional; z. B. eine Pumpe, welche bei 100 Touren 100 Liter leistet, wird — ohne Rücksicht auf die Förderhöhe — bei 200 Touren 200 Liter leisten.

<sup>4</sup> 1 Mark = 1 Shilling.

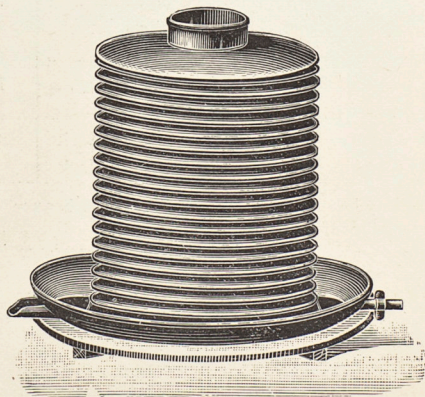
# Mayers Triörer.



Häfre och 1:a kvalitet. 2:a kvalitet. 3:e kvalitet. 4:e kvalitet. Ogräs.

Prisuppgift å Triörer för bryggerier och spanmålsaffärer  
lemnas på begäran.

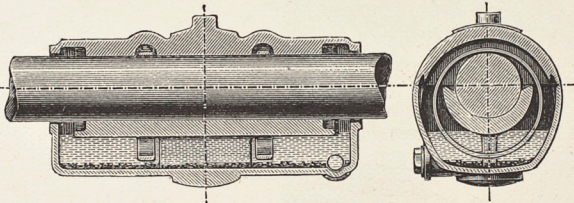
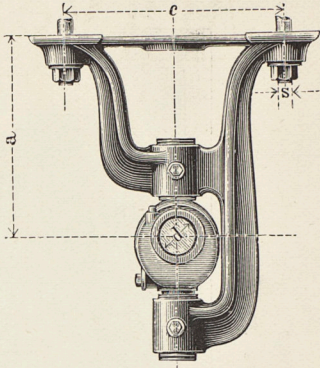
Prisuppgift å kylapparater  
för bryggerier lemnas på begäran.



### Self-oiling hangers.

In the lower cup of these bipartitioned bearings is an oil-receptacle which is tightly closed on all sides. One or several rings in the bearings hang on the shaft, to which, while rotating, they convey oil, equally distributing it on the surface of the bearing, after which it is reconveyed to the oil-receptacle, from which the oil circulates continually as long as the shaft is in motion.

The bearings close themselves and the oil can not escape through their seams not at their ends, all this without the use of stopping means. The hangers are more oilsaving than others and repletion of oil is not required more than 2 to 4 times a year, according to the rapidity of the

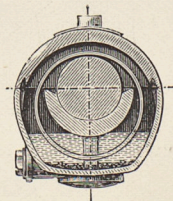
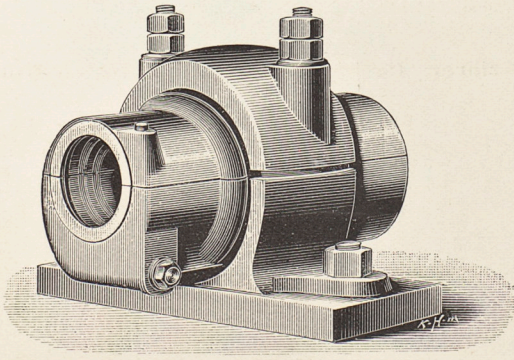


circulation and the dimension of the oil receptacle. The dripping-cups necessary on the other hangers are not needed and consequently, entirely dispensed with. Through these hangers, a great deal of time is saved and the expense for the oiling of the shafting, greatly reduced.

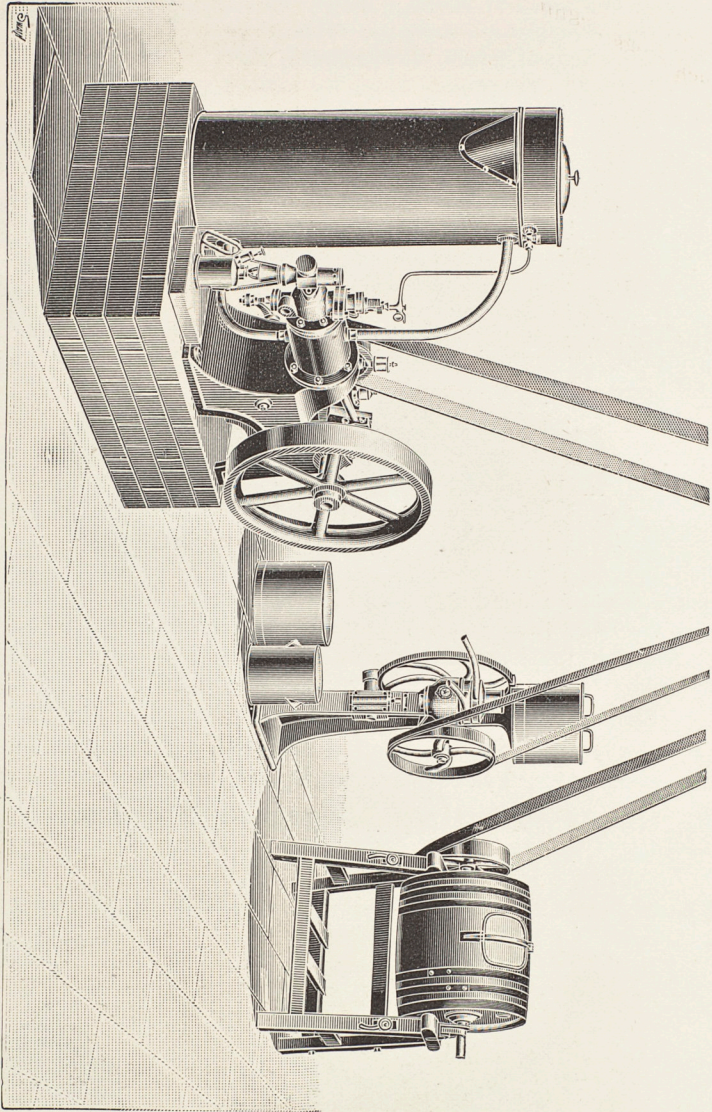
Price with 51 mm. axlehole ..... Kr. 25.—

Hangers made after the above construction are furnished by me for de Laval's steam-turbine, Nya Aktiebolaget "Atlas", and other modern work shops.

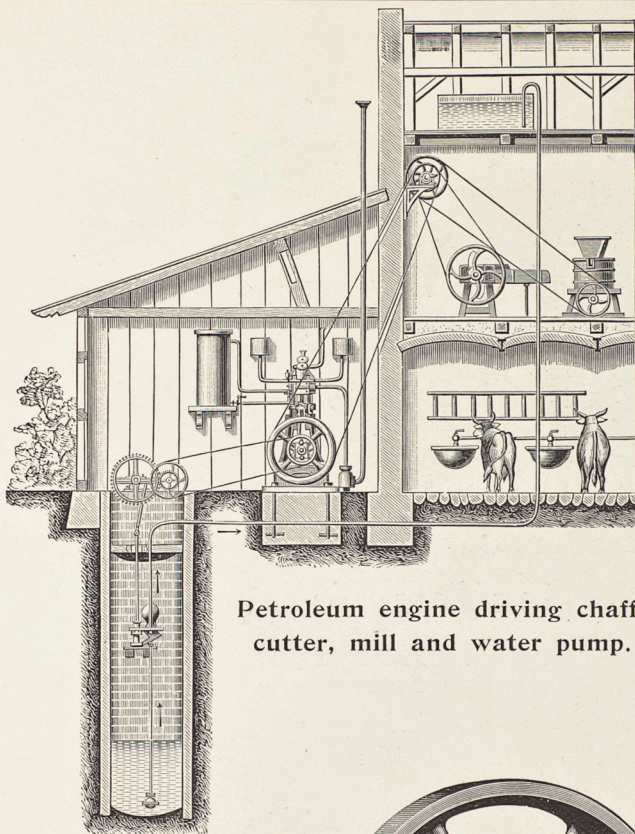
### Selfoiling plummer blocks.



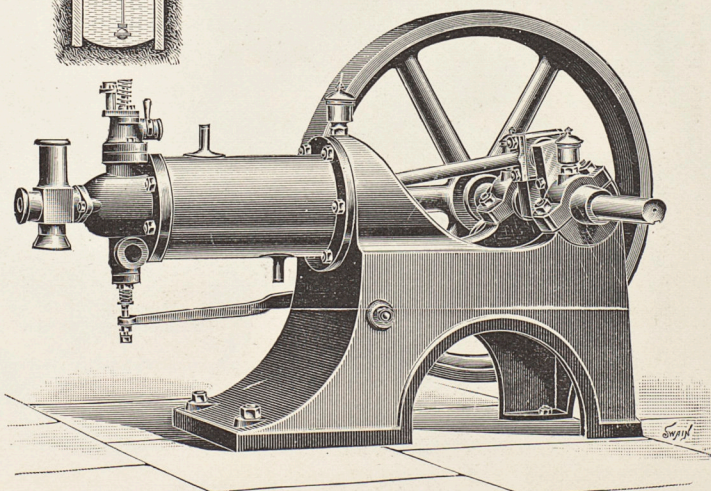
Size of bore 44 mm. .... Pris Kr. 16.—  
 " " 51 " ..... " " 18.—



1 horse power engine with water vessel and Alpha separator and churn, driven from an over head shaft.

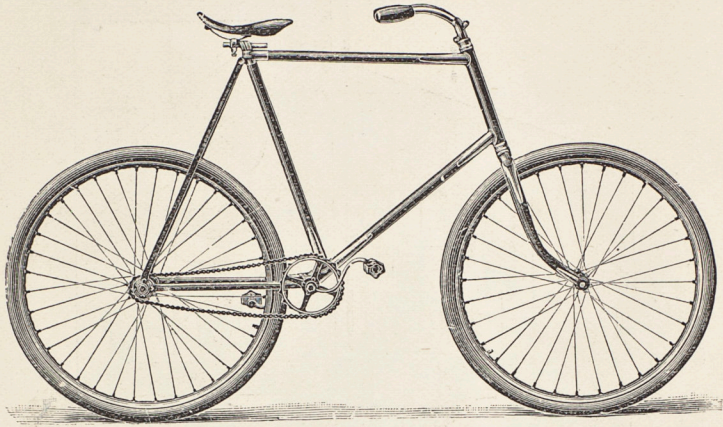


Petroleum engine driving chaff cutter, mill and water pump.



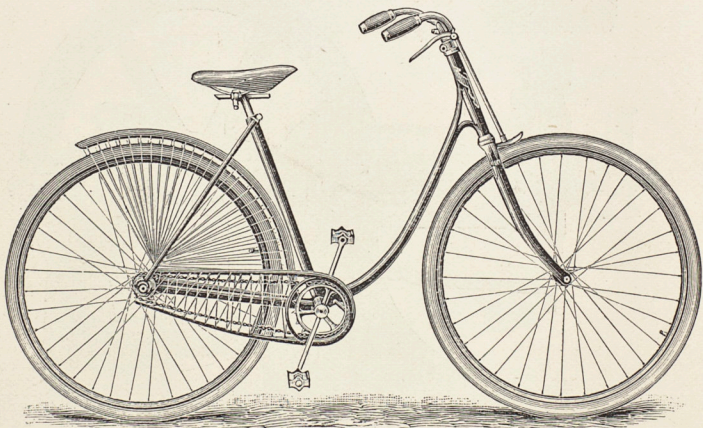
**Petroleum motors.**

1	horse power engine	.....	Kronor	787
2 1/2	"	d:o	"	1375
5	"	d:o	"	2125



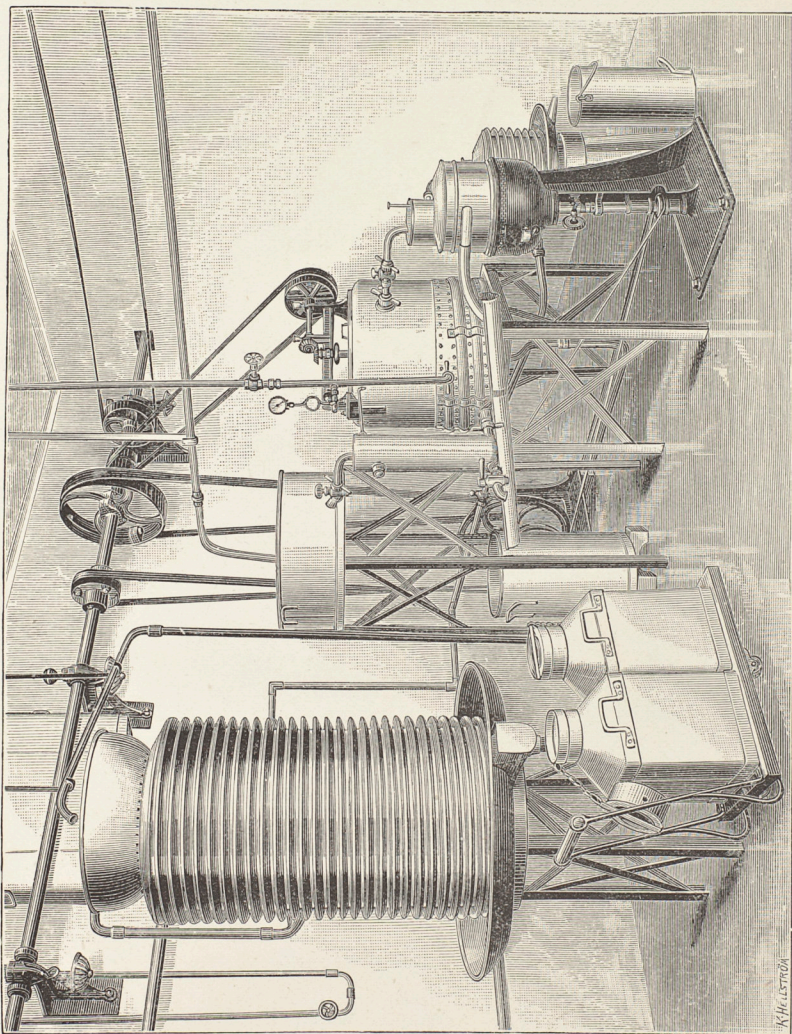
Gentlemen's cycle.

Kronor 275.



Ladies' cycle.

Kronor 275.



**INTERIÖR FRÅN UPSALA MEJERI**

med 18,000 till 22,000 liters daglig mjölkutgång inretd 1893 af I. ISRAELSSON, Stockholm.

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TRYCKT I  
ANDRÉENS BOKTRYCKERI-AKTIEBOLAG  
1897.

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