[Kataloger] - 6

I. Israelsson

Vardagstryck Affärstryck 1800-tal 8:o

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 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 particulary 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, Dennmark, 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.

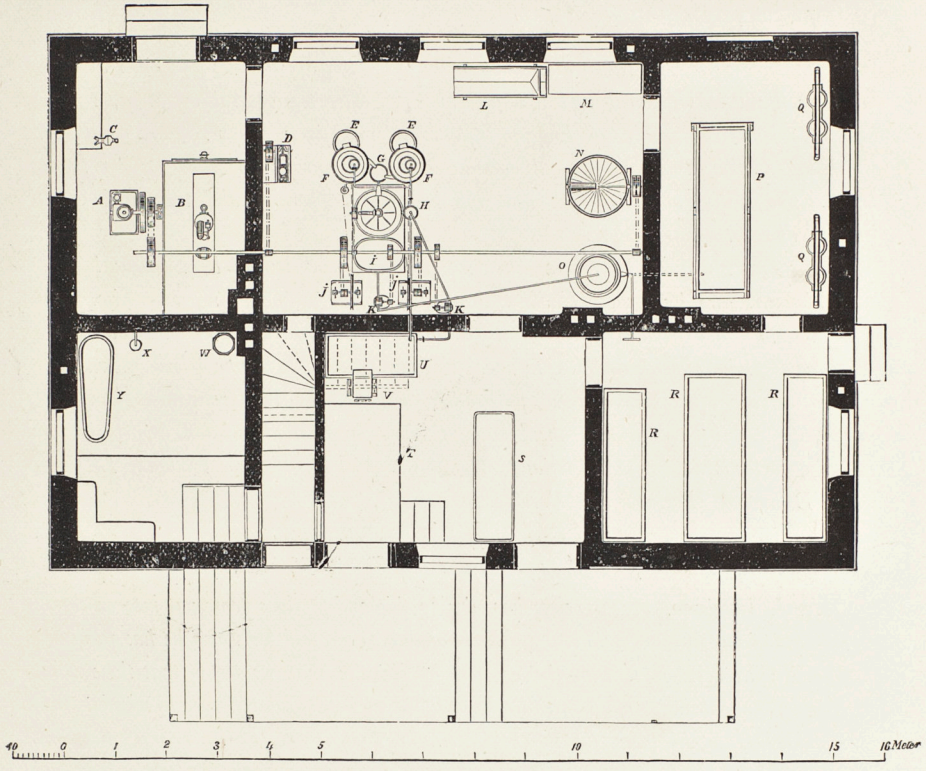
Stockholm, February 19th 1897.

I. Israelsson.

Stockholm, Central-Tryckeriet. 3. 97.

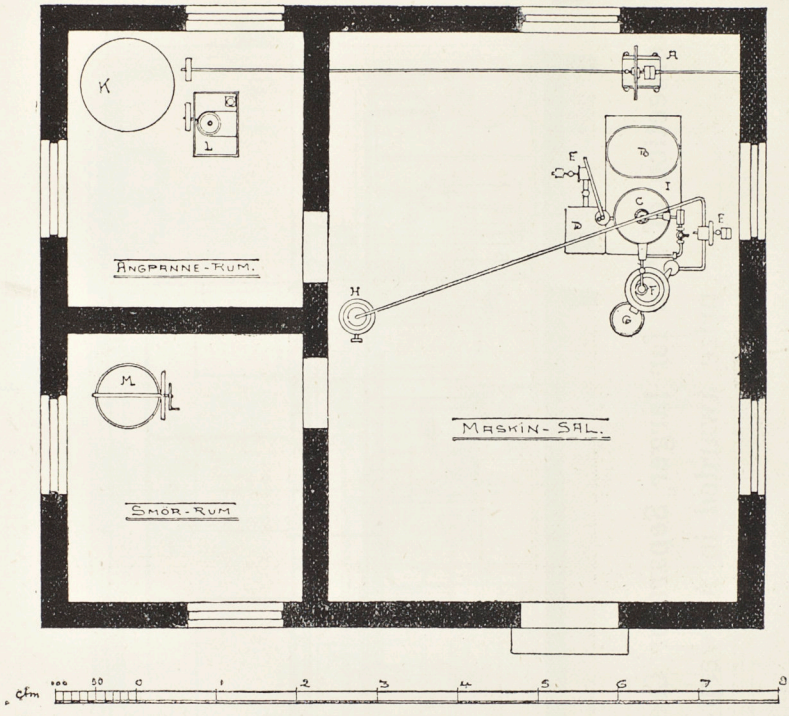
Plan for Radiator Dairy

with a daily 12,000 liters supply of milk.

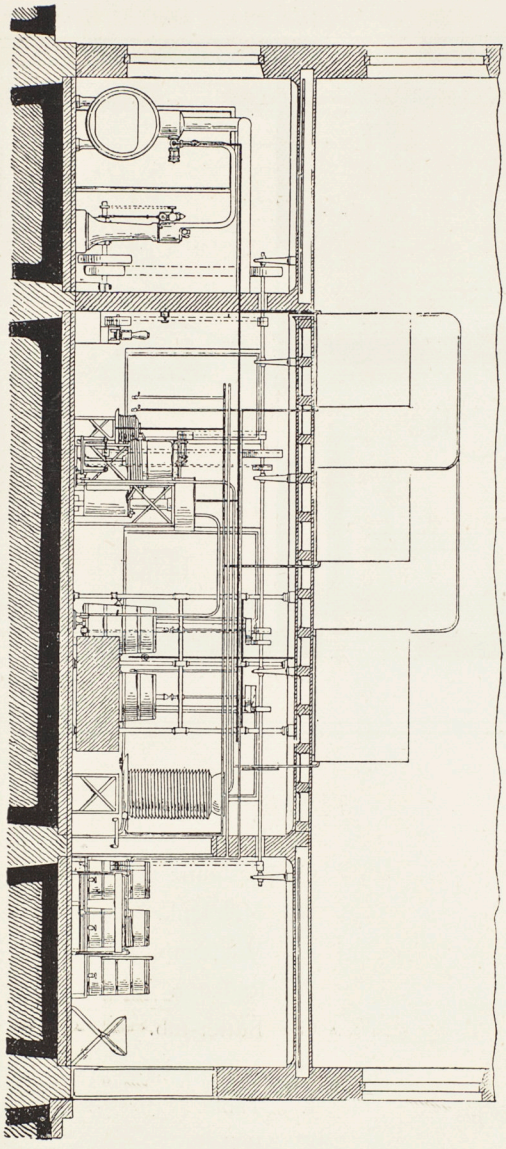


A. Engine.
B. Boiler.
C. Vice.
D. Pump.
E. Butter-tubs.
F. Radiators.
G. Pump-funnel.
H. Pasteurizing Apparatus.
I. Ice-water-tub.
J. Intermediates.
K. Milk-pumps.
L. Butter-trough.
M. Butter-closet.
N. Butter-worker.
O. Skimmilk-cooler.
P. Cheesetub.
Q. Cheesepresses.
R. Cooling boxes.
S. Dish-tub.
T. Raised platform.
U. Receiving-tub.
V. Scales.
W. Stoves.
X. Douche-strainer.
Y. Bathtub.
Z. Bath-water-tank.
AA. Cold-water-tank.

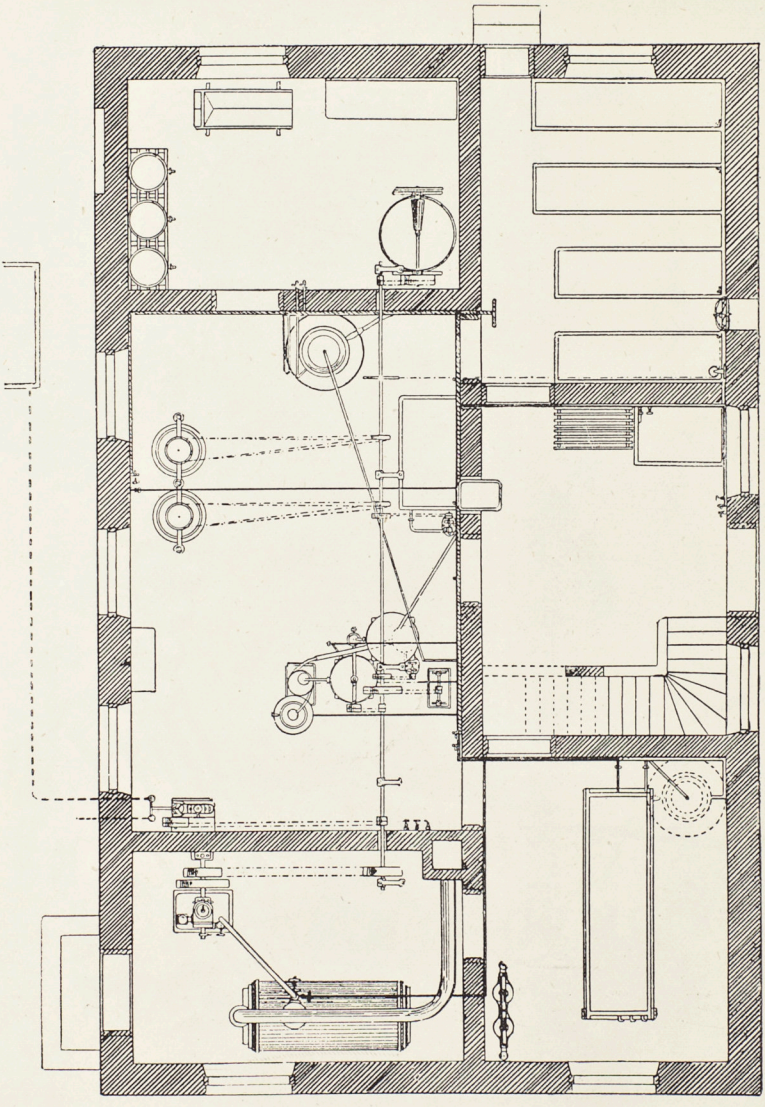
Plan for smaller Radiator Dairy.



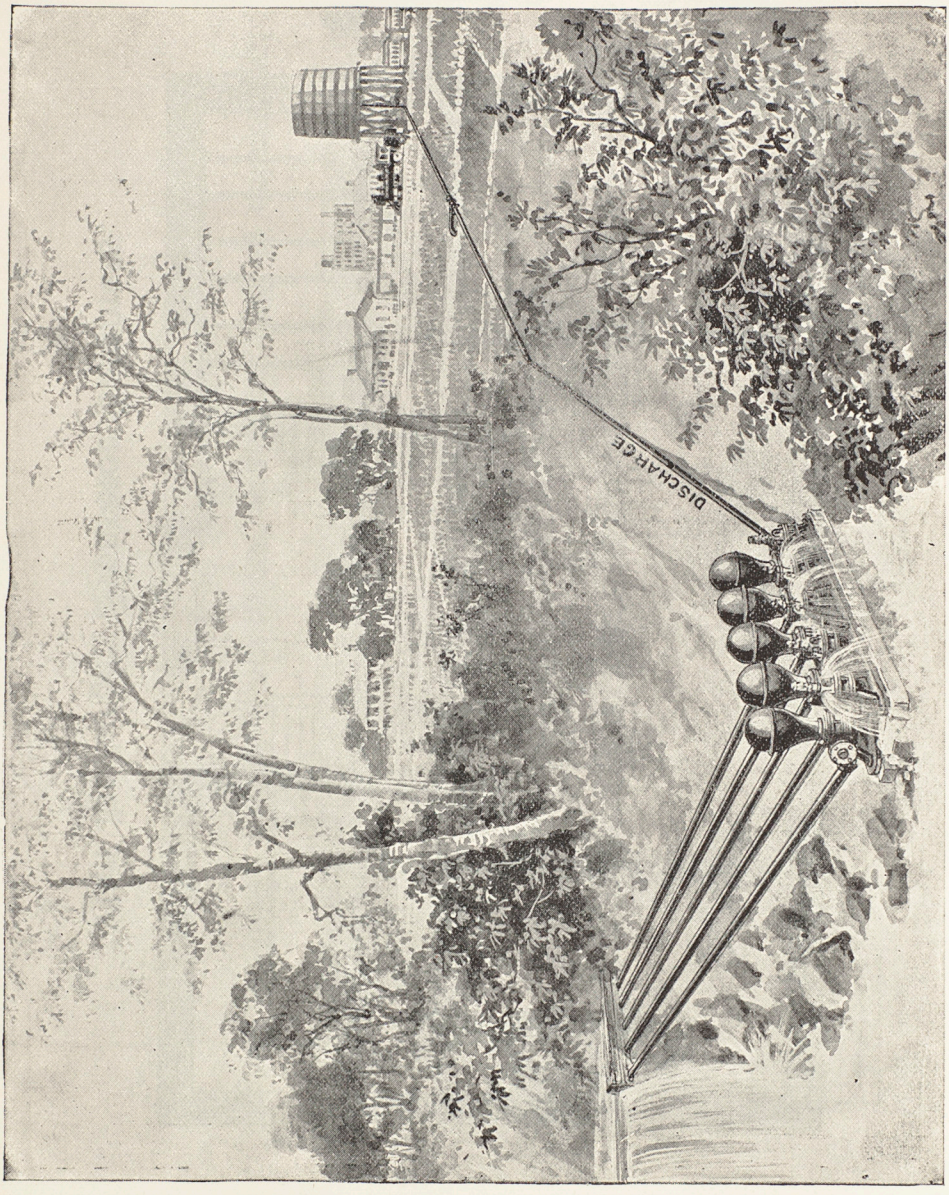
A. Intermediate.
B. Cooling-tank.
C. Pasteurizer.
D. Milk-tank.
E. Milkpump.
F. Radiator.
G. Butter-tub.
H. Milk-cooler.
J. Table.
K. Boiler.
L. Engine.
M. Butter-worker.



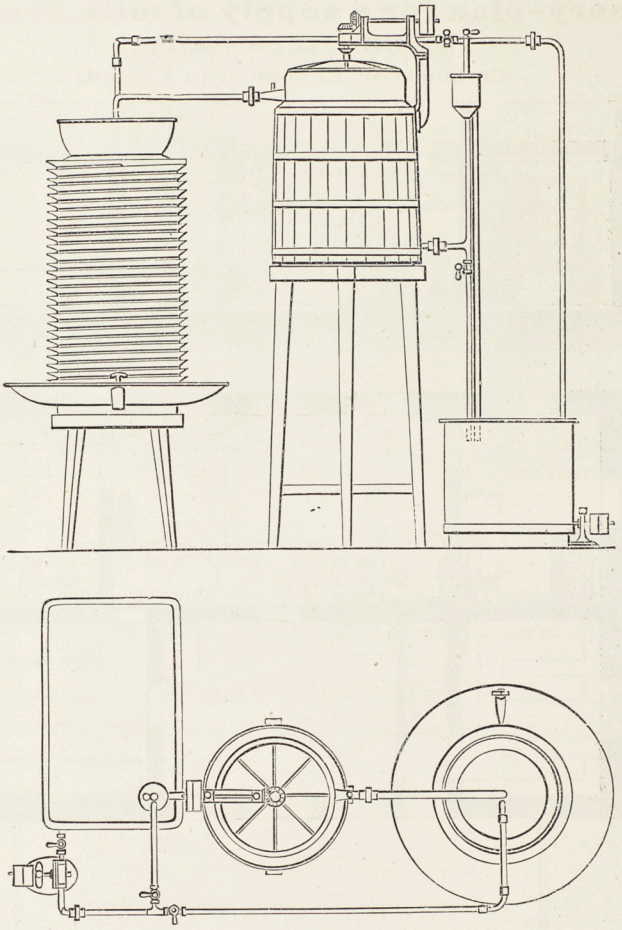
Intersection of Plan for larger Separator Creamery after the design prize awarded in Antwerp 1894.



Plan for larger Separator Creamery.



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



Larger

Milkpasteurizingworks,

arranged at Kiala Gård, Finland,

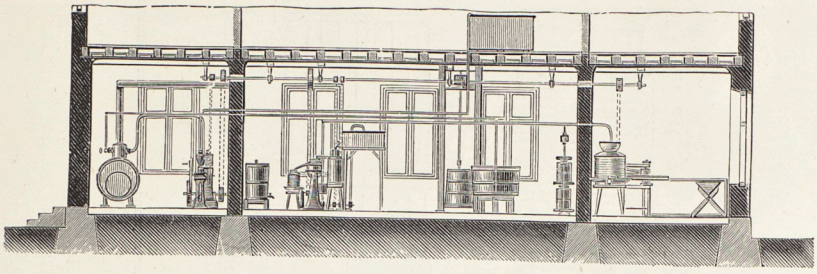
by

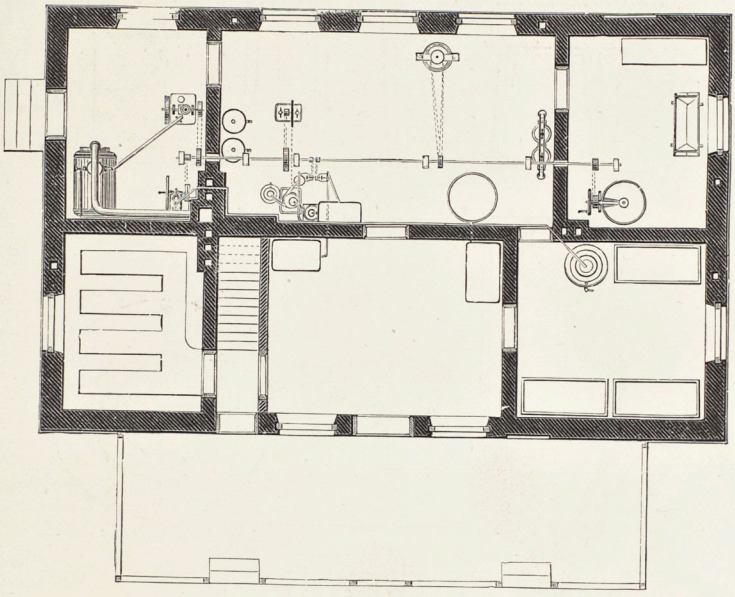
I. Israelsson, Stockholm

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

Creamery-plan for a supply of milk averageing 5,000 liters daily.

Creamery of Ekholmen in Upland.



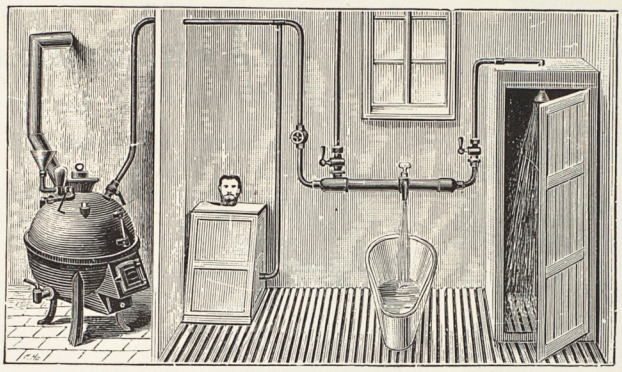


If the creamery is arranged according to this suggestion the work of the employees will be limited to its minimum, and all heavier work accomplished by the engine. An owner, whose creamery I have arranged after this plan, says:

"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, when 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 to 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.

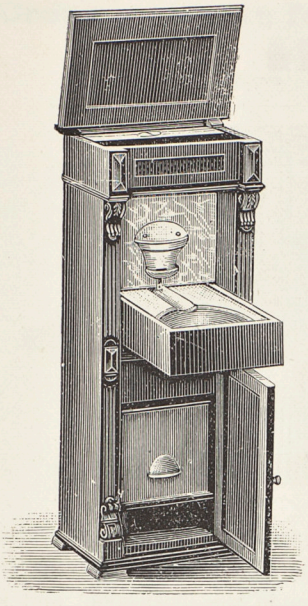
1 small boiler with feeding-pump	Kr.	260.—
Leading-pipes, douche, with fetting, about	»	117.—
1 water heaters	»	50.—
1 Bathtub	»	40.—
1 Steam-bath	»	15.—
1 Valve-pump No. 4	»	33.—
1 Water-tank	»	20.—
	Kr.	535.—

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."



Wash-stand.

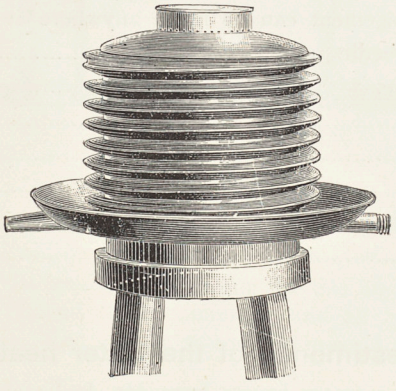
The illustration shows the wash stand open.

When closed it resembles an elegant cabinet.

Price Kr. ..... 135.—

Cream-cooler.

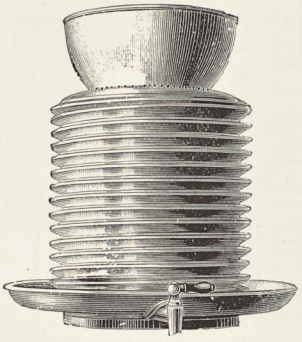
System "Gegenstrom".



No.	Height	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.

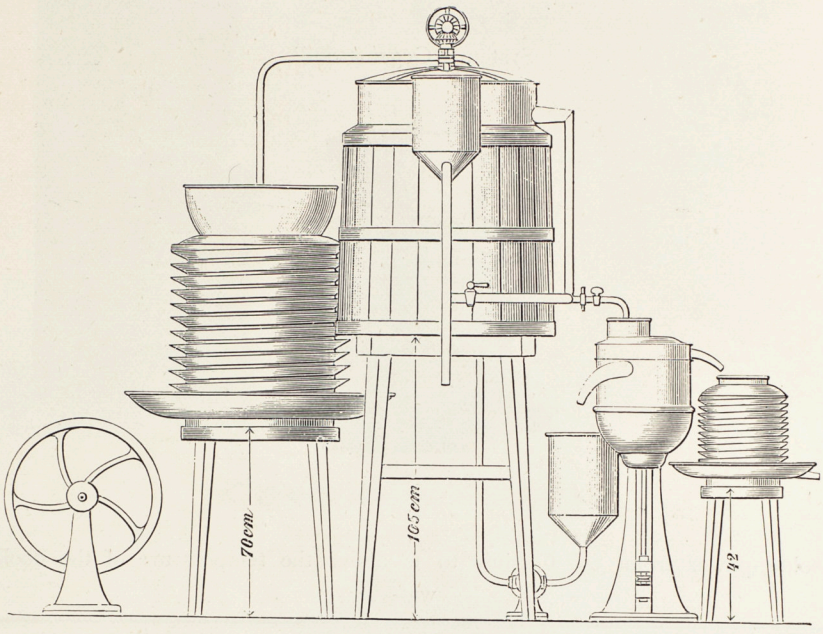
System "Gegenstrom".



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

No.	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.—

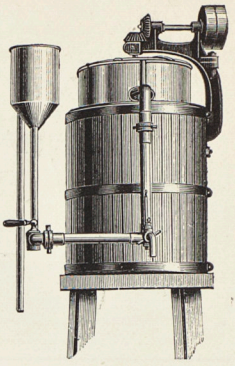
Putting up of Pasteurizing Apparatus, milk- & cream-cooler, milkpump and separator.



After having been put up as shown by the figure, the machinery operates in the following manner: The new milk is drawn by the milkpump 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° to 70° Celsius, rises upward and runs out through the outlet above. When the milktank 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

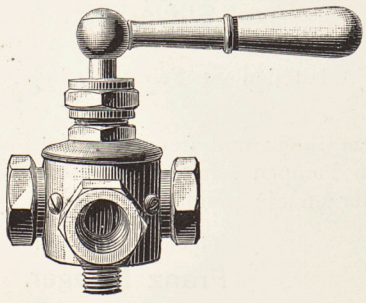
of improved construction.



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.

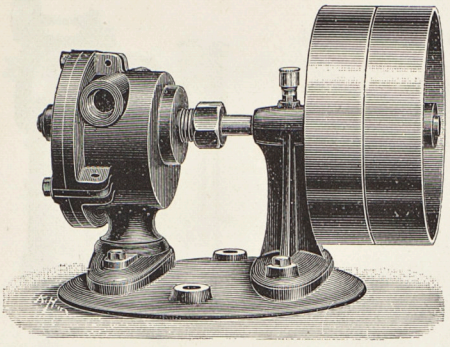
No.	1	Milkpasteurizer	heats	up	to	65°	800	liters	per	hour.....	Kr.	240.—
»	2	»	»	»	»	»	1,800	»	»	»	»	300.—
»	3	»	»	»	»	»	2,400	»	»	»	»	400.—
»	4	»	»	»	»	»	3,600	»	»	»	»	500.—
»	A	Creampasteurizer	»	»	»	»	300	»	»	»	»	150.—
»	B	»	»	»	»	»	600	»	»	»	»	175.—



Three-way-faucet

for waste-steam.

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



Milk-pumps.

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 work without difficulty at a suction height up to about 3 meters.

No.	0	1	2	3	4
Diameter of pipes in m. 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. m.	100 × 30	100 × 40	125 × 55	255 × 60	225 × 60
Average weight kg.	8	16	28	32	38
Price Kr.	45	65	90	100	120

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.»

»Breslau den 21 Februar 1895.

Herrn I. Israelsson, Stockholm.

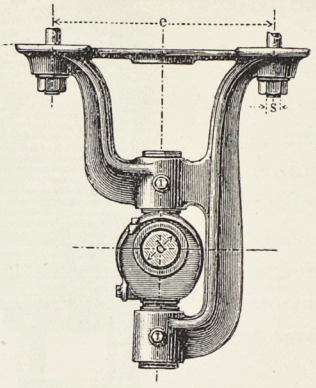
Ihr Werthes vom 14:ten ist in meinem Besitz und freue ich mich Ihnen mittheilen zu können, dass ich mit Ihren Pumpen sehr zufrieden bin. Bei weiteren Bedarf werde ich mich gern wieder an Sie wenden.

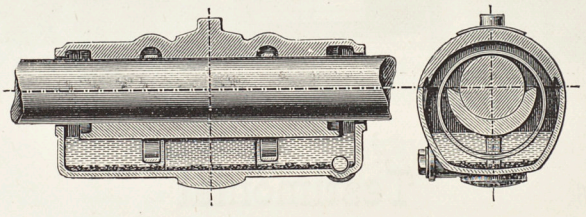
Hochachtungsvoll
Franz Maager.

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.

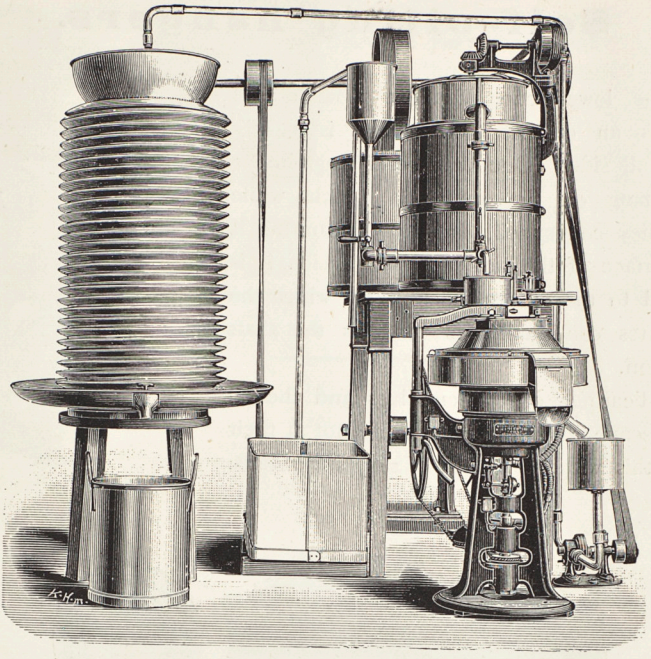




The hangers are more oilsaving than others and repletion of oil is not required more than 2 to 4 times a year, according to the rapidity of the circulation and the dimension of the oil receptacle. The dripping-cups necessary on the other hangers are not needed and consequently, entirely dispensed with. 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.



Testimonial

from

Mr G. ASPLUND, farmer,

Kusta, Westerås, Sweden.

Having purchased and used the "Radiator" during 4 months at my farm Kusta, I have pleasure in giving the following testimonial.

All the milk from my farm has been worked by the "Radiator" and it has taken 23 and at most 25 litres of milk to make 1 kilogram of butter, which result I consider to be very good.

The capacity of the machine is 650 to 700 litres of milk pr hour and the clean skimming of the small quantity of buttermilk as well as of the skimmilk can be pointed out as perfect. Several analysis has shewn the remaining fat of the skimmilk to be only 0.07—0.08 %.

The pasteurising has been done at a temperature of 65° Celsius and of account of this operation I would propose to take a boiler big enough at the start.

The butter is very fine, keeps well and has in the buttertests taken as high points as 12.7—13.0. As a result, I have at all times received the highest market price for the same.

The machine is easy to manage and the working of the butter is done conveniently. The method as a whole is very simple and timesaving and the space necessary for the whole outfit is small. My dairywoman who at first seemed to object to and be very doubtful about the "Radiator", has after due trial been convinced of its superiority and now considers the Radiatordairy to be the best and most easily managed. On account of all my observations and practical knowledge about the "Radiator" I have a full and good reason to recommend it to others and I consider that the "Radiator" ought to be prefered before any other system of dairy machines both when erecting new or making alterations in old dairies.

Westerås & Kusta the 31st of Jan. 1895.

G. Asplund.

Estimate for the apparatuses illustrated on opposite page:

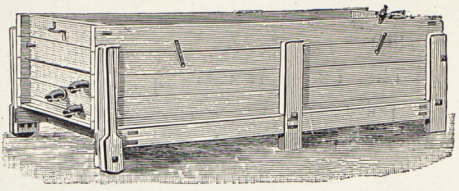
1 radiator for 700 litres pr hour	Kr.	1,000.—
1 pasteurizer	»	400.—
1 table	»	60.—
1 tub for ice water	»	40.—
1 milk basin for 400 litres	»	80.—
2 milk pumps	»	130.—
1 milk cooler	»	210.—
Total	Kr.	1,920.—

Radiator for 700 litres pr hour	Kr.	1,000.—
» » 500 » » »	»	800.—
» » 200 » » »	»	425.—

Model A.

Cheese tubs.

The basin of doubly tinned steel sheet.

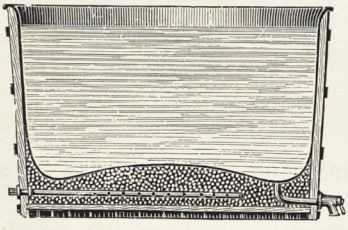


To hold liters.....	500	650	750	850	1000	1250	1500	1750	2000
Price ..... Kronor	200	215	225	235	245	265	285	310	335

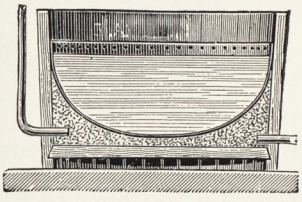
Round Cheese tubs.

The basin of doubly tinned copper sheet.

Model B.



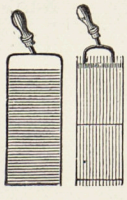
Model C.



To hold liters.....	300	520	650	780	900	1000	1200
Price ..... Kronor	165	185	210	245	275	300	325

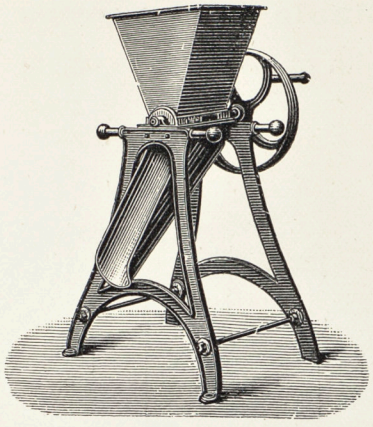
Curd breakers.

Price..... Kronor 7.--



Curd knives.

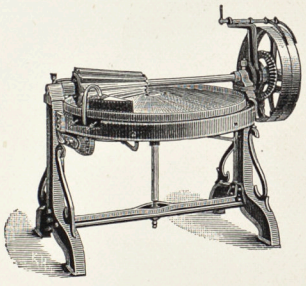
Price pr pair..... Kronor 19.—



Curd mills.

For the tub ..... Kronor **30.—**

On high stand..... ..... » **40.—**

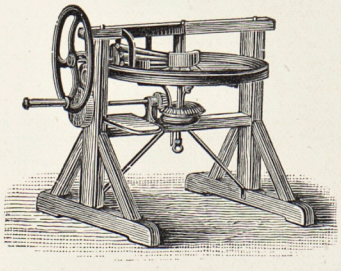


Butter Worker

with pulleys on iron stand.

Size of table.

Diameter millimeter	900	1150
Kronor	**150**	**200**



Butter Worker.

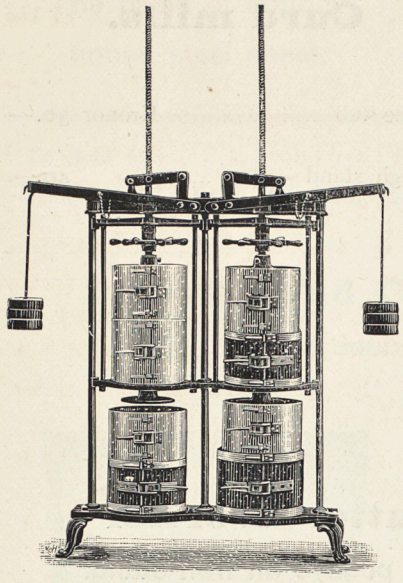
on wood stand for hand power.

Size of table.

Diameter millimeter	740	890
Price ..... Kronor	**100.—**	**120.—**

Double cheese press

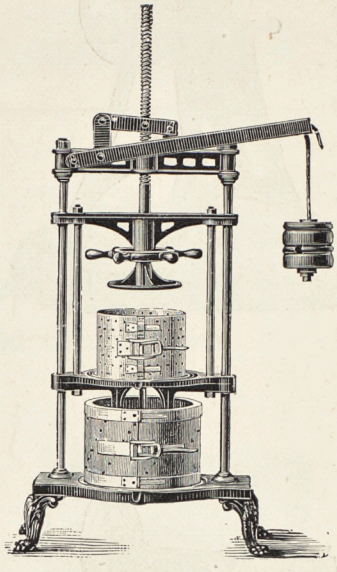
with cheese vats to open.



Price of press for 8 cheeses Kr. 140.
» » » » 4 » » 120.

Single cheese press

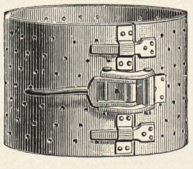
with cheese vats to open.



Price of press for 4 cheeses Kr. 80.
» » » » 2 » » 75.

Cheese vats.

Opened and closed instantly.



Diameter millimeter	170	280	300	320	350	400
Height »	280	200	250	250	300	200
Price ..... Kronor	8.10	10.—	11.—	12.50	13.50	15.—