F. YUNGINGER.

Meat-Cans.

No. 205,714. Patented July 2, 1878.

Fig. 1.

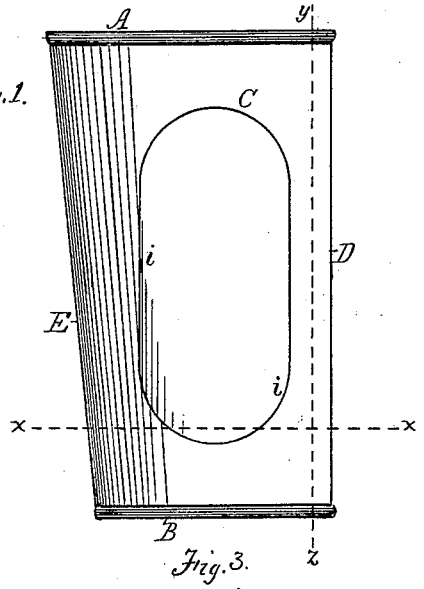


Fig. 2.

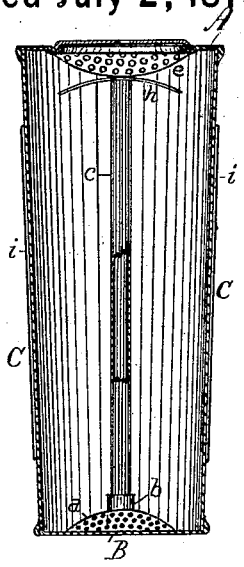


Fig. 3.

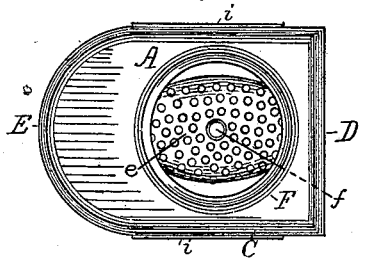


Fig. 4.

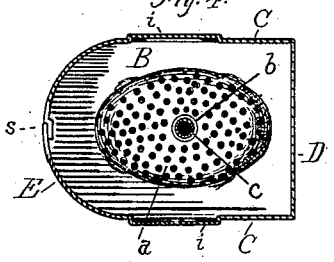


Fig. 5.

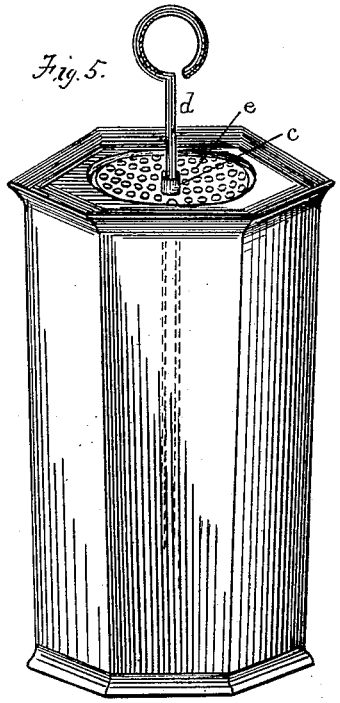
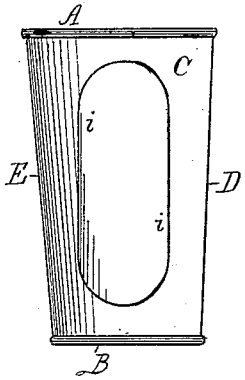


Fig. 6.



Witnesses:

Charles E. Lewis.

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FRIEDRICH YUNGINGER, OF BALTIMORE, MARYLAND.

IMPROVEMENT IN MEAT-CANS.

Specification forming part of Letters Patent No. **205,714**, dated July 2, 1878; application filed May 23, 1878.

To all whom it may concern:

Be it known that I, FRIEDRICH YUNGINGER, of Baltimore, in the county of Baltimore and State of Maryland, have invented a new and useful Improvement in Meat-Cans, of which the following is a specification:

My invention relates to hermetically-sealed cans for packing meat of that class in which one end of the can is larger than the other, by which construction, when the larger end is open, the meat may readily be removed from the can; and the invention also relates to improved means for exhausting the air after the can has been filled, as hereinafter more fully set forth.

In the accompanying drawing, Figure 1 is a side elevation of the improved can sealed, one side being vertical. Fig. 2 is a transverse vertical section of the can through line *y z*, Fig. 1, and showing the air-exhauster. Fig. 3 is a top view of the can, the aperture through which the can is filled being open. Fig. 4 is a cross-section of the can near the bottom, taken through line *x x*, Fig. 1. Fig. 5 is a perspective view of a modified form of tapering can having the improved means for exhausting the air, and showing the manner of accomplishing the same. Fig. 6 is a side elevation, all the sides being tapering.

A represents the top or large head; B, the bottom or small head. The broader sides C, as shown in Figs. 1 and 2, are for the most part flat in the transverse direction, and the side D is perfectly flat, and transversely is at right angles to the broader sides, and longitudinally may be at right angles with the ends, as shown in Fig. 1, or inclined relative to the ends, as shown in Fig. 6, while the side E is rounded.

The body is seamed, preferably, on the rounded side at *s*, though the seam may be arranged to come at any other point.

As shown in Fig. 1, all the sides are sloping relative to the ends, except the side D. The can-body gradually enlarges from the head B toward the head A.

This form of can has the advantage of readily permitting the solidly-packed meat to slide out from the large end and of giving to that part of the meat which rested against side D a flattened surface, which is of special convenience to rest on the table when slicing the meat.

The central portions of sides C and D are preferably slightly pressed outward in an elliptic or oblong shape, (shown at *i*,) which facilitates the slight collapsing of the sides when the air is exhausted from the packed can.

In the bottom of the can a convex, oval-shaped, and perforated plate, *a*, is secured, having in the center a short piece of tube, *b*, one end of which opens in the concave space on the bottom.

The meat is filled into the can in the usual manner, and a convex oval-shaped perforated plate, *e*, similar to the one in the bottom, having a central opening, *f*, and on the convex side a plate, *h*, is placed on the top of the meat and just under the head, and a small straight tube, *c*, formed of sheet-tin, and long enough to reach from end to end of the can, with the close-fitting wire *d* temporarily passed through it from end to end, is inserted first through the central opening *f* in top perforated plate and through plate *h*, and thence through the meat and into the short tube *b* in the bottom perforated plate, as seen in Fig. 5. The function of the wire in this operation is to keep the tube from filling with meat while being inserted. The wire is now withdrawn; but the tube remains permanently, and the aperture F is closed by the usual cap.

Thus it will be seen a space is formed in the bottom of the can by the convex plate *a*, and this space communicates, by the tube, with a space formed in the top of the can by the convex plate *e*, placed under the usual vent in the cap which covers the aperture F. The can containing the meat is now subjected to the usual process.

The convex perforated plates at top and bottom, being connected with vent by the tube *c*, facilitate the complete exhaustion of the air through the vent.

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

1. The longitudinally-tapering can for preserving meat, having the flat side D at right angles to the adjoining sides C, and the rounded and tapering side E, with the heads A and B, as shown and described.

2. The combination, with the vent of a meat-can, of the top and bottom convex perforated plates *e a*, connected by the tube *e*, as and for the purpose set forth.

FRIEDRICH YUNGINGER.

Witnesses:
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