SERVAIS Emile

(1847 - 1928)

Luxembourg-city

Addendum

SERVAIS' Belgian patents

The biography of the SERVAIS family, published by Jules MERSCH in 1972, lists the following inventions patented by Emile SERVAIS: [1]

	see above N°
Nouveautés aux poêles (Allemagne, 1879, 1881, 1882, 1883, 1884)	(1)
Système de chauffage à la houille ou au coke (Luxbg, 1880)	(3)
Système de calorifère (Belgique, 1881)	
Nouveau calorifère (Luxbg, 1882)	(6)
Doppelschaltwerk für Schraubenpressen (Allemagne 1884)	(9)
Chauffage économique des voitures de chemins de fer et de tramways (Belgique, 1884) [2]	
Wagonnet culbuteur à guides fixes (Belgique, 1885)	(11)

N.B. : copies of older Belgian patents are available only at the Belgian Patent Office

SERVAIS' sons

Emile SERVAIS had three sons who all became engineers.

When he decided to step down as Director of the Weilerbacher-Hütte in 1923 he had to designate a successor. Historian Hiltrud HOLZBERGER writes the following: [3]

> *Alle drei Söhne von Emil Servais waren durch ihr Ingenieurstudium für die Nachfolge ihres Vaters qualifiziert. Der 1878 in Luxemburg geborene älteste Sohn Emmanuel, mathematisch sehr begabt, erwarb sein Diplom als Zwilingenieur in Lüttich. Durch seine Eheschließung mit Marie Louise, genannt Maisy, Wolff, gehörte er einer sehr begüterten Familie an in der ernsthafte Erwerbstätigkeit nicht gern gesehen wurde. Wahrscheinlich verzichtete Emmanuel (II.) Servais auf den Posten des Vaters aus Rücksicht auf seine Ehefrau und deren Familie.*
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> *Der zweite Sohn Franz, der 1880 in Luxemburg geboren wurde, widmete sich zwar wie seine Brüder dem Ingenieurstudium in Lüttich, doch seine wirklichen Interessen lagen auf dem Gebiet der Mathematik. Astronomie, der Geologie und Literatur, ein hochbegabter Theoretiker, aber für die praktische Betriebsleitung fehlten ihm Neigung und Eignung.*
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> *Der jüngste Sohn Maurice, genannt Seny, wurde am 19. Juli 1884 im Schloß von Weilerbach geboren. Nach dem Abitur, das er 1903 am Gymnasium in Echternach ablegte, studierte er an dem der Universität Lüttich angegliederten Institut Montefiori für Elektrotechnik und erwarb dort das Ingenieurdiplom. Seine Abschlussarbeit trug den Titel: "Electrification de la ligne Luxembourg-Remich par récupération du courant" (Elektrifizierung der Bahnlinie Luxemburg-Remich durch Stromrückgewinnung).*

Emile SERVAIS entrusted the management of the Weilerbacher Hütte to Moritz SERVAIS in 1923. In 1951, as a result of his declining health, Moritz SERVAIS transferred the management of the Weilerbach operation to his daughter Marie Louise HERKRATH-SERVAIS. [4]

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[1] *Jules Mersch, Les familles Servais, Biographie nationale, Fascicule 20 (1972), Weilerbach, page 453*

[2] *shown at the Exposition universelle d'Anvers 1885*

[3] *Hiltrud Holzberger, Heimatkalender Landeskreis Bitburg-Prüm, 2007, pages 197-210*

[4] *FamilySearch database (G7ZW-PSR)*

Exhibitions

1889 Universal Exposition at Paris [1]

A new and ingenious model of a cider or wine press was exhibited by M. Emile Servais , of Weilerbach , Grand Duchy of Luxembourg (Fig. 35). In this press the central screw is entirely done away with . Two cylinders , composed of staves set some little distance apart , are placed eccentrically one within the other , and each revolves upon its own axis . The outer cylinder is moved by hand power, while the inner one does not receive its motion from this power, but from the friction of the apple pomace or grapes which are operated upon. These are introduced into the broadest part of the space between the two cylinders , and are gradually subjected to increasing pressure as they are forced along this constantly narrowing space . By this means great pressure is given to a thin layer of substance, so that the pomace or marc , when it has passed through the narrowest space and into the broader space beyond , is nearly dry. The pomace there meets a sort of guide or rake , shaped like the mold-board of a plow , which conducts it out of the machine , so that a continuous supply may be operated upon. The distance between the sides of the two cylinders may be increased or decreased at pleasure, and the press has the advantage that a less thickness of pomace or marc receives the pressure, so that but a very small portion of juice is left in it , an advantage which the ordinary form of press does not possess . The principle is similar to that of the jaw crusher. With this press about 1,200 gallons of grape juice may be extracted in a day by manual power or from four to six times as much as by horse power.

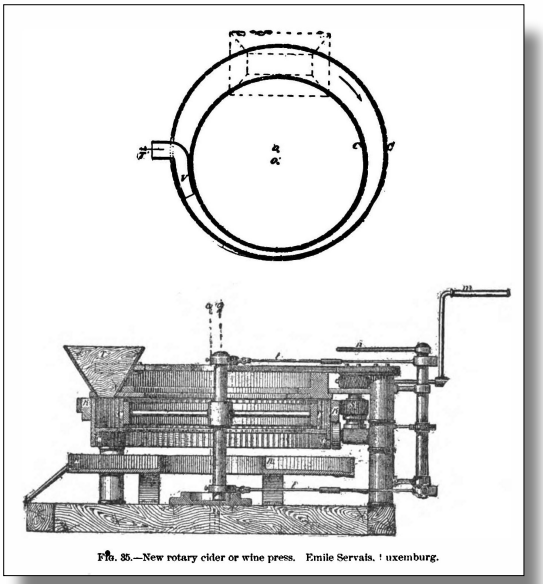

Fig. 35.—New rotary cider or wine press. Emile Servais, Luxemburg.

[1] *Reports of The United States Commissioners to the Universal Exposition of 1889 at Paris . Published under direction of The Secretary of State by Authority of Congress. Volume V. Agriculture, pages 242-244*