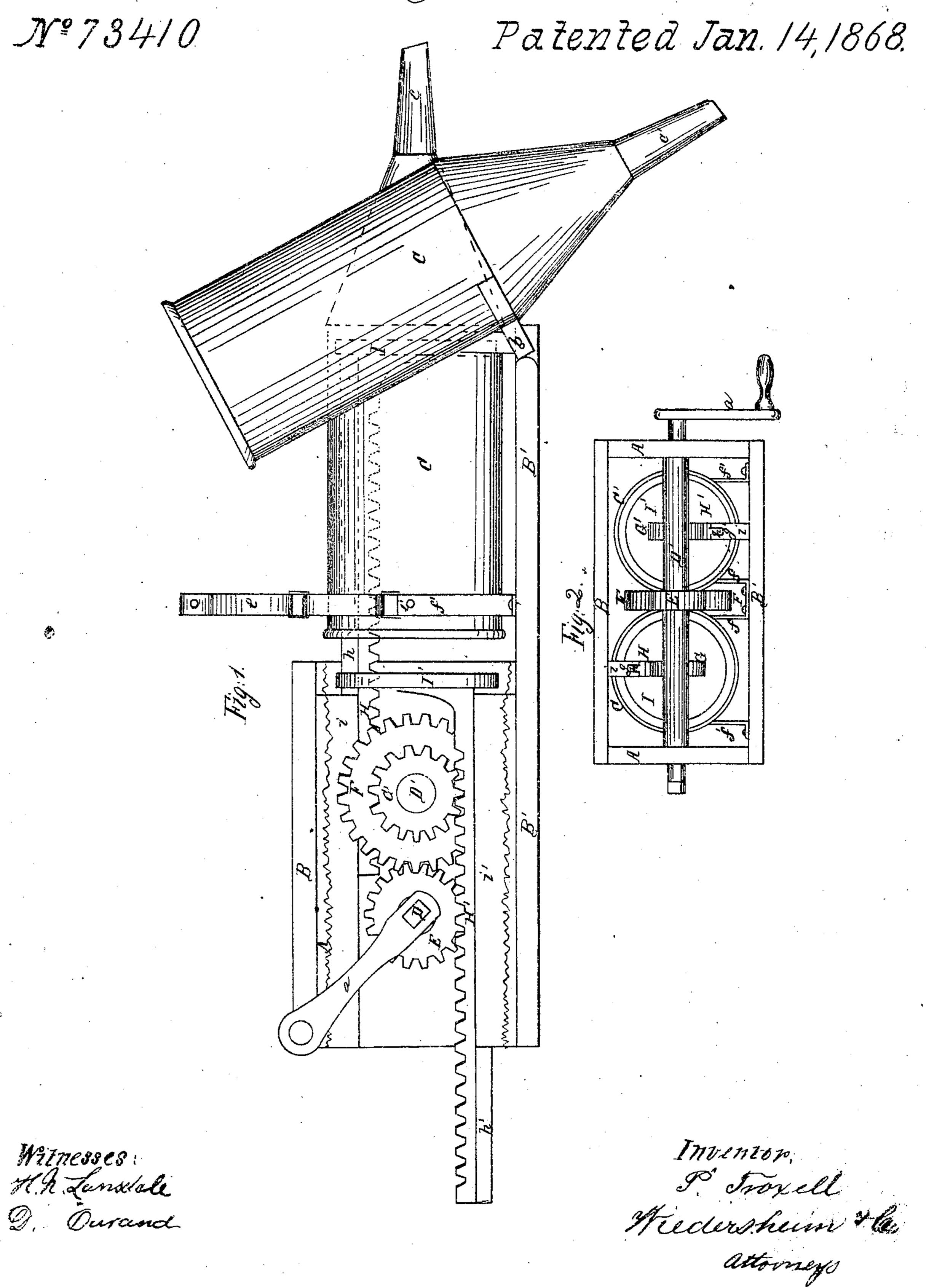
J. P. Troxell.

Sausage Stuffer.



Anited States Patent Pffice.

JOHN P. TROXELL, OF HANCOCK MARYLAND.

Letters Patent No. 73,410, dated January 14, 1868.

IMPROVED SAUSAGE-STUFFER.

The Schedule referred to in these Petters Patent and making part of the same.

TO ALL WHOM IT MAY CONCERN:

Be it known that I, John P. Troxell, of Hancock, in the county of Washington, and State of Maryland, have invented a new and useful Improvement in Sausage-Stuffers; and I do hereby declare the following to be a correct description of the same, sufficient to enable others skilled in the art to which my invention appertains to fully understand its construction and operation, reference being had to the accompanying drawings, which make part of this specification, and in which—

Figure 1 is a side elevation of my sausage-stuffer, with part of the frame broken out, and

Figure 2 is an end view of the same.

Similar letters of reference indicate corresponding parts in the several figures.

In all the sausage-stuffing machines now in use, the operation of filling intestines or casings has to be suspended for the purpose of filling the stuffing-cylinder with sausage-meat. The object of my invention is to obviate this necessity, and to fill the casings by one continuous operation, without stoppage; and its nature consists in so operating the stuffing-pistons or bars of two cylinders that one piston or bar is withdrawn from one cylinder, whilst the other piston or bar forces the meat through the other cylinder, thus allowing one cylinder to be filled and provided with a casing while the other one is making sausage.

A, in the drawings, represents the sides, and B and B' the top and bottom of a sausage-stuffing machine. C C' are two stuffing-cylinders, of common construction, with tubes c c', hinged at b to the bottom, B'. Two shafts, D and D', have their bearings in the sides A. The shaft D is provided with a small cog-wheel, E, gearing with a larger wheel, F, on the shaft D', to which latter are also secured small cog-wheels G G', operating rackbars H H'. The rack-bar H is provided with a tongue, h, moving in a groove, g, on the under side of a beam or frame, i, secured to the top, B, of the frame, and the rack-bar H' has a similar tongue, h', which moves in the groove g' in the upper side of the beam or frame i, on the bottom, B'. Thus, when the shaft D is rotated by means of the handle a, one of the rack-bars will be pushed into the cylinder, while the other is withdrawn. The rack-bar H' is secured to the lower end of a disk or piston, I', and the bar H to the upper end of a disk or piston I, the disks I I' operating in the cylinders C C' respectively. These cylinders are held in a lateral position by means of straps or bands e, one of their ends secured to standards f, and the other ends provided with holes to fit on pins e', on the standards f', so that when the straps e are loosened from the standards f', the cylinders C C' can be turned to a vertical position.

The operation of the machine is very simple. The rack-bars may be set in such a manner that one piston will be just clear of the rear end of the cylinder when the other has performed two-thirds of its work, or in any desired proportions. In fig. 1, the piston I has performed nearly the whole of its work, the cylinder C' having been tipped up as soon as its piston, I', permitted it. While one of the pistons performs the last third of its work, the other cylinder is filled with meat, its tube provided with a casing, and the cylinder returned to a lateral position and secured by the strap. By this time the other cylinder has been emptied, and by reversing the motion of the handle a, the cylinder just fitted is made to make sausage, and so on.

It will be easily understood that, by any well-known means, the motion of the rack-bar may, at the end of its stroke, be automatically reversed, so that the direction of turning the handle a need not be changed.

Having thus described my invention, what I claim as new, and desire to secure by Letters Patent, is—
The sausage-stuffing machine herein described consisting of the hinged exlinders C.C. rack-have H. F.

The sausage-stuffing machine herein described, consisting of the hinged cylinders C C', rack-bars II H', provided with disks I I', situated as described, and operated by wheels E F G G', so that while one cylinder is filling the casing, the other cylinder may be filled with meat, and prepared to fill its casing as soon as the first cylinder has done its work, and vice versa, substantially as described.

JOHN P. TROXELL.

Witnesses:

Joseph Harrison, J. O. H. Cunningham.