

(No Model.)

L. U. FASNACHT.

MACHINE FOR TREATING RAMIE AND SUGAR CANE.

No. 324,674.

Patented Aug. 18, 1885.

Fig. 1.

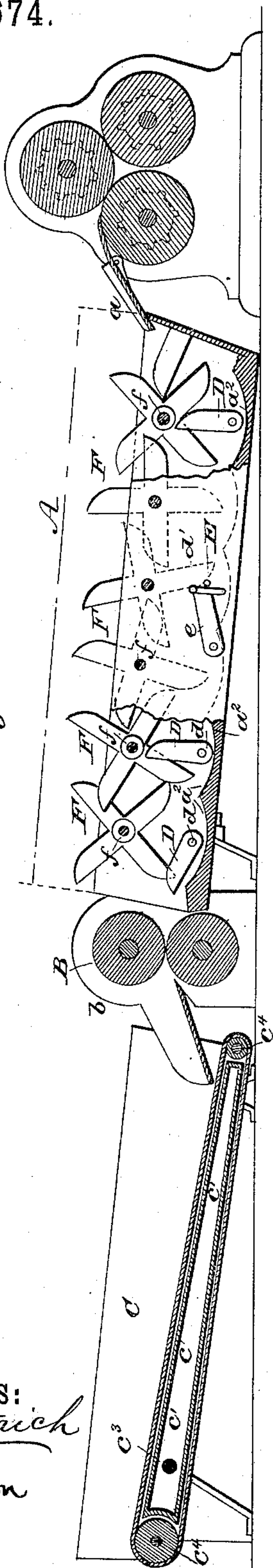
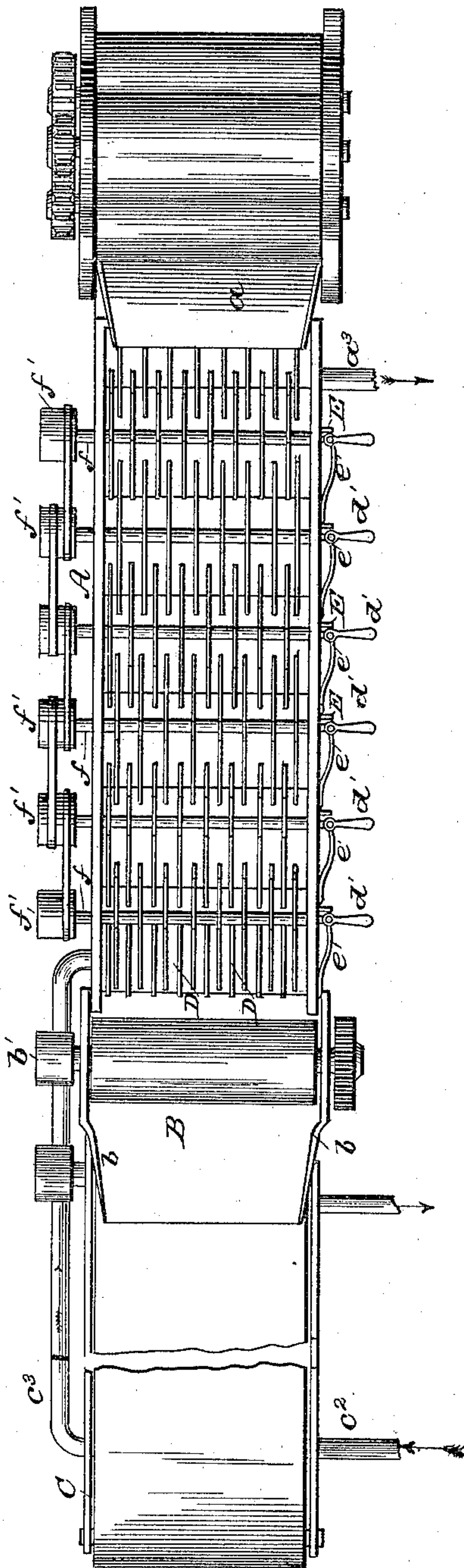


Fig. 2.



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LOUIS URSPRUNG FASNACHT, OF NEW ORLEANS, LOUISIANA.

MACHINE FOR TREATING RAMIE AND SUGAR-CANE.

SPECIFICATION forming part of Letters Patent No. 324,674, dated August 18, 1885.

Application filed June 2, 1885. (No model.)

To all whom it may concern:

Be it known that I, LOUIS URSPRUNG FASNACHT, a citizen of the United States, residing at New Orleans, in the parish of Orleans and State of Louisiana, have invented a new and useful Improvement in Machines for Treating Ramie and Sugar-Cane, of which the following is a description.

Figure 1 is a longitudinal section taken through the drier and rollers and partially through the decorticator, of which the whole machine consists. Fig. 2 is a plan view of the whole machine looking downward from above, with the top part of the inclosing-casings of the drier and the decorticator removed.

This invention relates to machines for treating ramie and other vegetable fiber after it has been subjected to the action of crushing-rolls; and it consists in the detailed construction of the parts hereinafter fully described and claimed.

In the accompanying drawings, similar letters of reference indicate corresponding parts in both the figures.

A is the decorticator, B the rollers, and C is the drier, of which the whole machine consists.

The decorticator and desiccator are provided with a chute, *a*, through which the ramie or cane enters the machine after having been acted upon by the crushing-rolls, which are not shown in the drawings, as they do not form a portion of the machine. The decorticator is further provided with a series of blunt knife-blades, D, mounted upon shafts *d*, which are pivoted in the casing of the decorticator and furnished with handles *d'*, so that the said knife-blades can be turned and made to lie clear of the revolving knives when it is required to clean them or to clear away accumulations of fiber.

E are stops, and *e* are catches attached to the outside of the decorticator-casing, for holding the handles *d'* and keeping the knife-blades D in a vertical position when the machine is at work.

F is a series of blunt revolving knife-blades mounted upon shafts *f*, journaled in the casing of the decorticator, and provided with pulleys *f'*, by which they may be rotated. These revolving knife-blades mesh with one another

and with the vertical blades D, and act upon the ramie in the machine. They clear it of all matter not desirable to be retained, and pass it onward to the rollers B. The bottom of the decorticator consists of a series of convolutions, *a*², and a pipe, *a*³, is provided for carrying off the waste water. The rollers B are for pressing the water out of the ramie fiber as it comes from the decorticator. They are mounted in frames *b*, and provided with pulleys *b'* for driving them.

The drier C consists of a hollow casing having a flat bottom, *c*, over which the ramie fiber is passed. Beneath the bottom *c* is a hollow chamber, *c'*, which is kept filled with steam from the exhaust of the engine or live-steam from the boiler. The steam enters through the pipes *c*², and as it condenses in the chamber *c'* it passes out by the pipe *c*³, which conveys it to the decorticator. This hot water can have chemicals added to it before it enters the decorticator, which will wash and bleach the ramie fiber. After having passed through the drier, the ramie fiber is ready for baling. Rollers *c*⁴ are provided, one at either end of the drier, for assisting the onward passage of the fiber.

This machine may also be used for the extraction of saccharine matter from bagasse after it has been passed through the mill. The bagasse is subjected to the action of steam and hot water in the decorticator in the same manner as the ramie fiber, only the vertical knife-blades are turned down. It then passes through the rollers to the drier, as before described.

The water containing saccharine matter is evaporated in the usual manner after it is let out of the decorticator.

Having thus described my invention, what I claim as new, and desire to secure by Letters Patent, is—

1. A machine for treating ramie and sugar-cane, consisting of a decorticator or desiccator provided with revolving and stationary knife-blades, rollers for pressing out the water from the fiber, and a drier provided with a hollow steam-chamber underneath the bottom, over which the said fiber is passed, substantially as described and shown, and for the purpose set forth.

2. In a machine for treating sugar-cane and

ramie, the combination of the decorticator A, provided with the vertical knife-blades D and the revolving knife-blades F, the rollers B, mounted in frames *b*, and the drier C, provided with the flat bottom *c* and the hollow steam-chamber *c'* beneath it, substantially as described and shown, and for the purpose set forth.

3. In a machine for treating sugar-cane and
10 ramie, the combination of the decorticator-casing provided with the chute *a* and the pipe

*a*³, the knife-blades D, mounted on shaft *d*, having handles *d'*, the stops E, the catches *e*, and the revolving knife-blades F, mounted on shafts *f*, provided with driving-pulleys *f'*, substantially as described and shown, and for the purpose set forth. 15

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Witnesses:

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