

(No Model.)

H. W. HOOPS.
MACHINE FOR MAKING CANDY.

No. 379,871.

Patented Mar. 20, 1888.

Fig. 1.

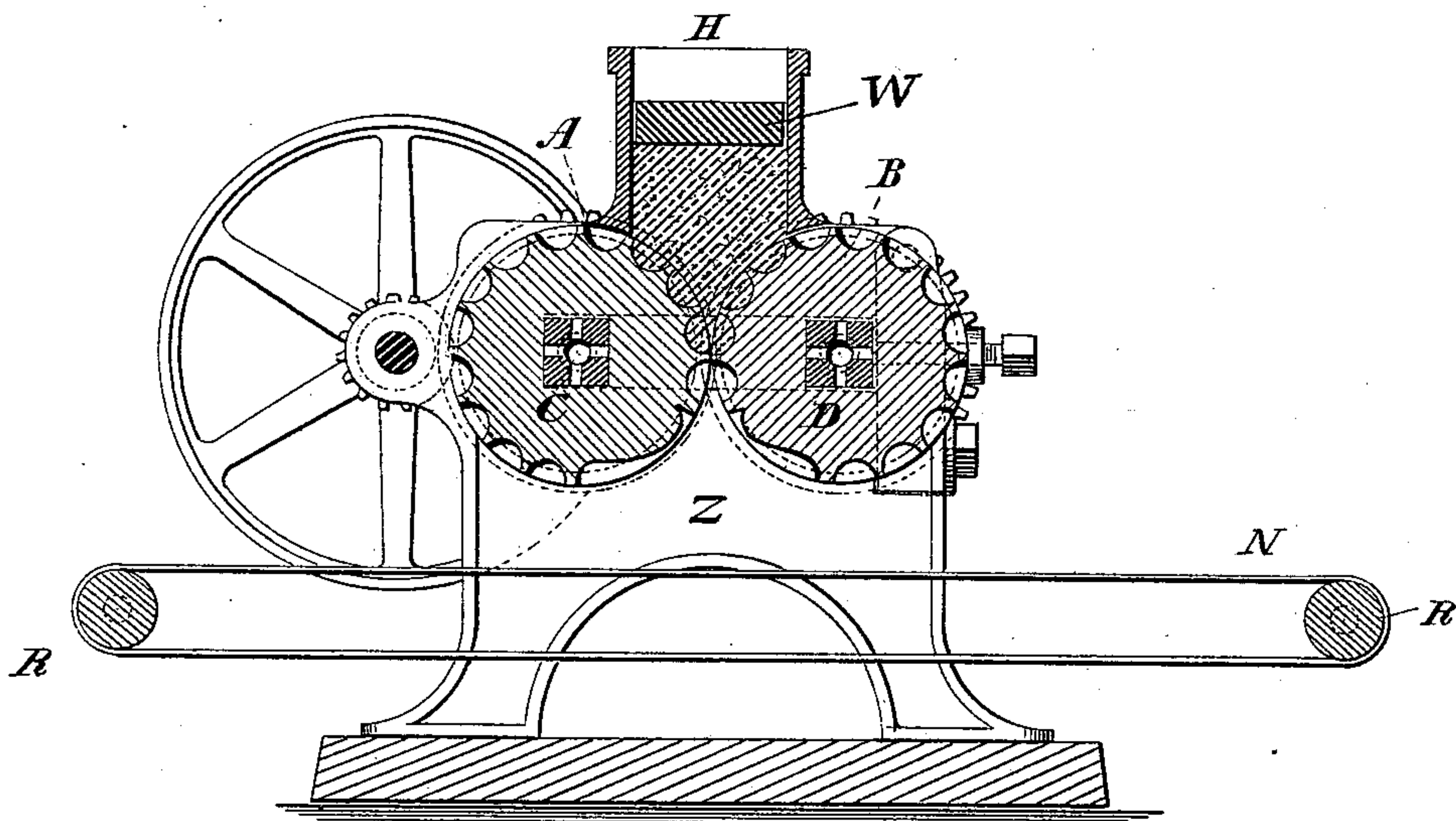


Fig. 2.

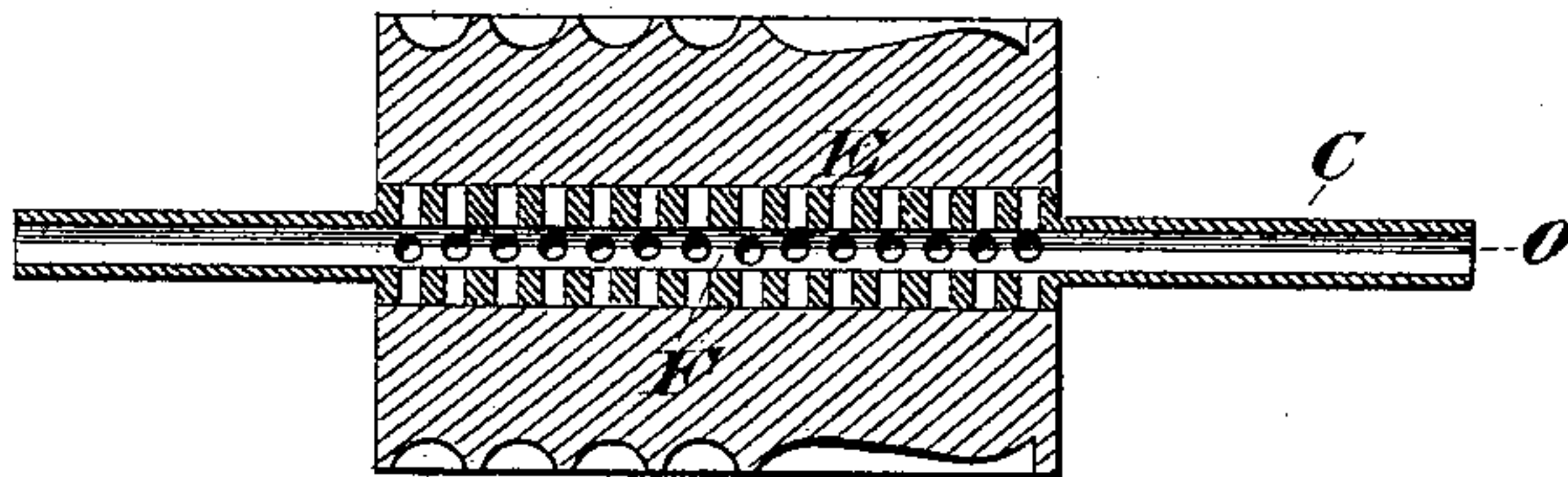
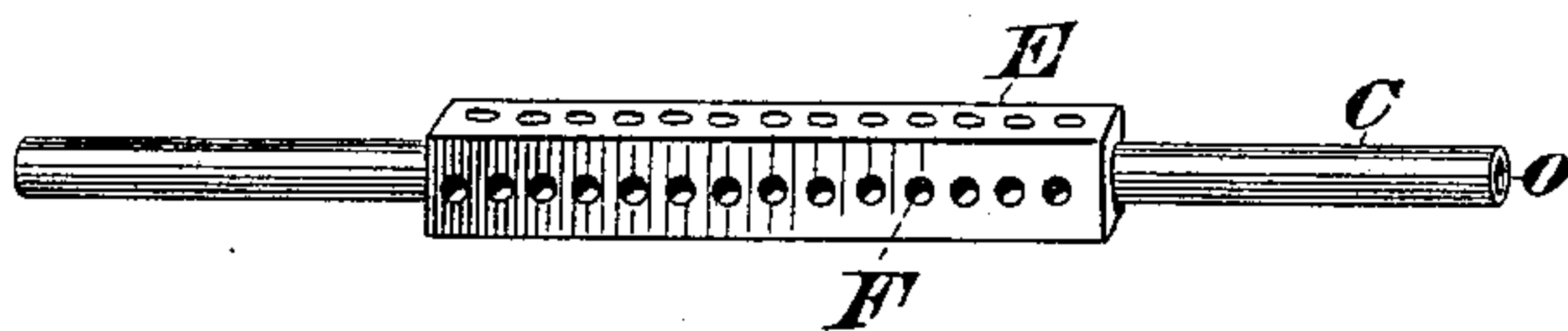


Fig. 3.



WITNESSES:

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MACHINE FOR MAKING CANDY.

SPECIFICATION forming part of Letters Patent No. 379,871, dated March 20, 1888.

Application filed June 10, 1887. Serial No. 240,922. (No model.)

To all whom it may concern:

Be it known that I, HERMAN W. HOOPS, a citizen of the United States, residing in the city, county, and State of New York, have invented certain new and useful Improvements in Machines for Making Candy, of which the following is a specification.

My invention relates to a machine which can be constructed on a small scale, so as to be operated by hand, or it may be built on a larger scale and arranged to be driven by steam or other power.

The machine consists of two rollers which revolve in opposite directions and in the same or nearly the same horizontal plane, and so located as to turn in contact with each other, for pressing candies into shape by means of corresponding molds or forms arranged opposite each other in the said rollers.

My particular invention consists in the construction of the rollers themselves, and involves the employment of a novel material or class of materials, arranging said material upon and around a perforated shaft, the perforations being located transversely of the shaft, and having a central longitudinal tube or pipe connecting with the transverse perforations at their inner terminals for the purpose of feeding water, by pressure or otherwise, to the interior of the said shaft, and by means of the transverse perforations to the body of the roller itself, the said body being made of plaster-of-paris, tile, marble, or some other porous material of a nature suitable to be used in the manufacture of candies.

The object of the construction is to produce rollers without an adhesive surface, so that the candy when inserted between the rollers in a plastic or semi-liquid condition will not stick to the rollers any longer than is required to give the proper form to the candies, so they can be removed from the rollers without breaking. This result is obtained by the construction of rollers such as I have described. The water, being continually forced by pressure into the interior of the hollow shaft, will keep the surface of the rollers in a moistened condition, and will prevent the candies adhering thereto.

Referring to the accompanying drawings, which form a part of this specification, Figure

1 is an end elevation of a machine showing my improved rollers applied thereto. Fig. 2 is a longitudinal section of the candy-roller and the shaft. Fig. 3 is a detail view of the shaft by itself.

The frame Z of the machine has suitable bearings (not shown) for the shafts C and D of rollers A and B, arranged in the same horizontal plane. The shafts have a central longitudinal opening, O, and a square-shaped enlarged portion, E, as shown in Fig. 3. This square-shaped portion of the shaft is provided with perforations F, which extend from a central line on each of its four sides to the centrally-located longitudinal opening or pipe O, so that the water when fed into the pipe O will flow through the perforations F, and thus reach the exterior of the shaft. The square-shaped portion E of the shaft is also surrounded with a cylinder of porous material, formed either of plaster-of-paris, tile, marble, or an equivalent material, so that the water, after flowing out at the openings F, will percolate through the said porous material, thus dampening the entire body of the rollers and by degrees reaching the exterior surface of the same. The exposed surfaces of these rollers A and B are provided with suitable molds or matrices, said molds being located upon the respective rollers, so as to correspond with each other as the rollers revolve.

The frame Z carries a hopper, H, having a follower or weight, W. Below the rollers is an endless belt, N, carried by rollers R R, whose shafts are supported and driven in any suitable manner.

The candy in a plastic condition is placed in the hopper H, and is fed downwardly between the rollers by follower W, as shown in Fig. 1. The material enters the matrices between the rollers and, being pressed into shape as the rollers revolve, drops out as soon as the rollers are far enough apart to permit the liberation of the pieces, the moisture serving to prevent any sticking of the candy to the rollers. When the candies drop out from between the rollers, the endless belt or apron N, traveling on rollers R, conveys them away.

Heretofore, in candy-machines metallic rollers have been employed; but a great drawback in metallic rollers is the fact that the candy

often sticks to the surface and is difficult to liberate.

My invention is especially designed for the manufacture of French mixed creams and for
5 the manufacture of any confectionery that can be fed between the rollers in a plastic condition; and in the manufacture of this class of confectionery it is entirely new to form them by means of rollers, as none of the ordinary
10 candy-machines employing rollers can be utilized for the purpose, for the reason that the candies will adhere to the surface of the rollers.

Having thus described my invention, the following is what I claim as new therein and
15 desire to secure by Letters Patent:

1. In a candy-machine, a matrix-roller formed of porous material mounted on a hollow radially-perforated shaft connected with a suitable liquid-supply, substantially as and for the purposes set forth.

2. In a candy-machine, the combination of two rollers consisting of matrix surfaces of porous material mounted on hollow radially-perforated shafts connected with a suitable liquid-supply, substantially as and for the purposes set forth. 20

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Witnesses:

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