

(No Model.)

W. B. ALLYN.

TYING ATTACHMENT FOR SAUSAGE STUFFING MACHINES.

No. 429,875.

Patented June 10, 1890.

Fig. 1

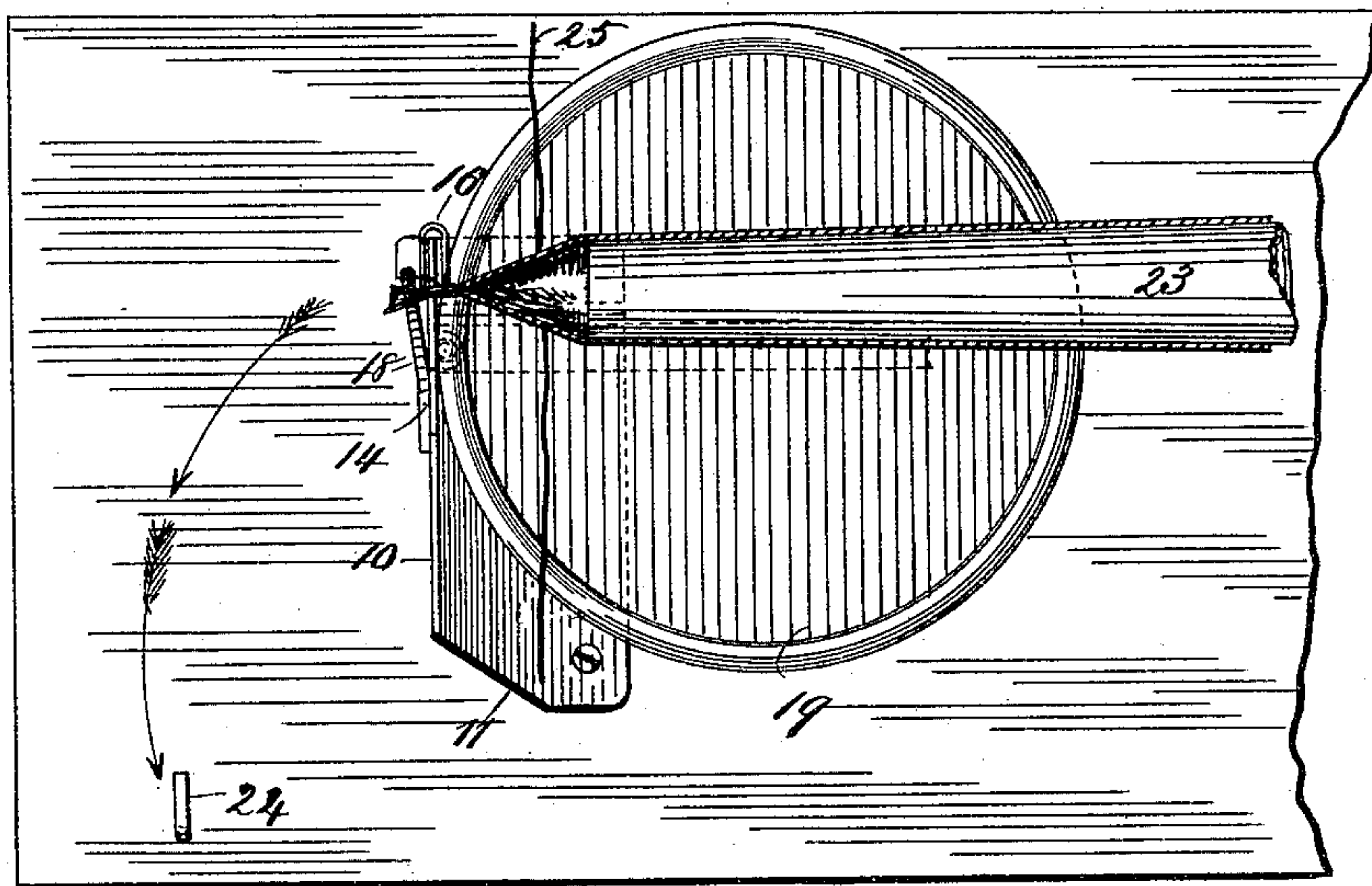


Fig. 2

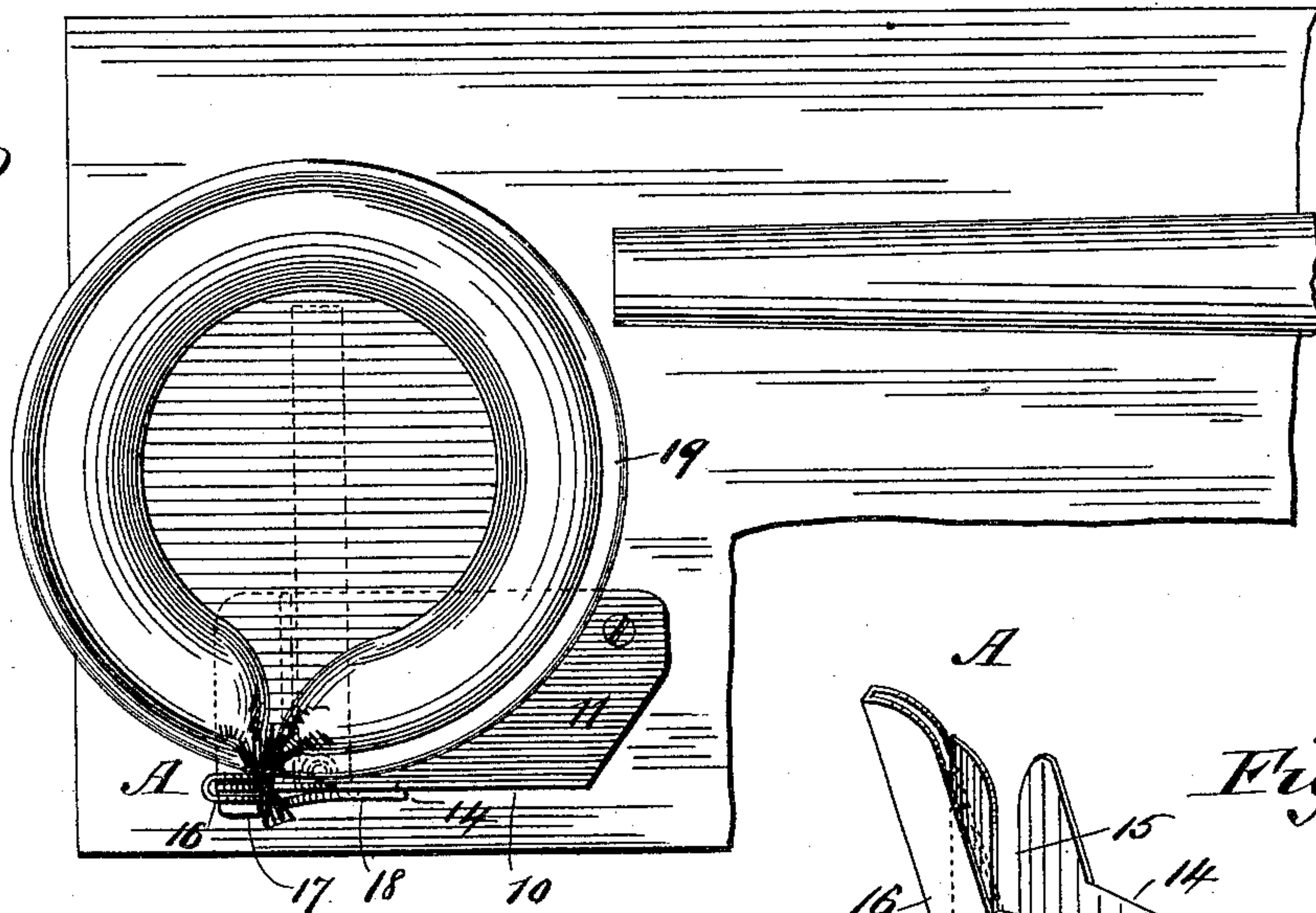
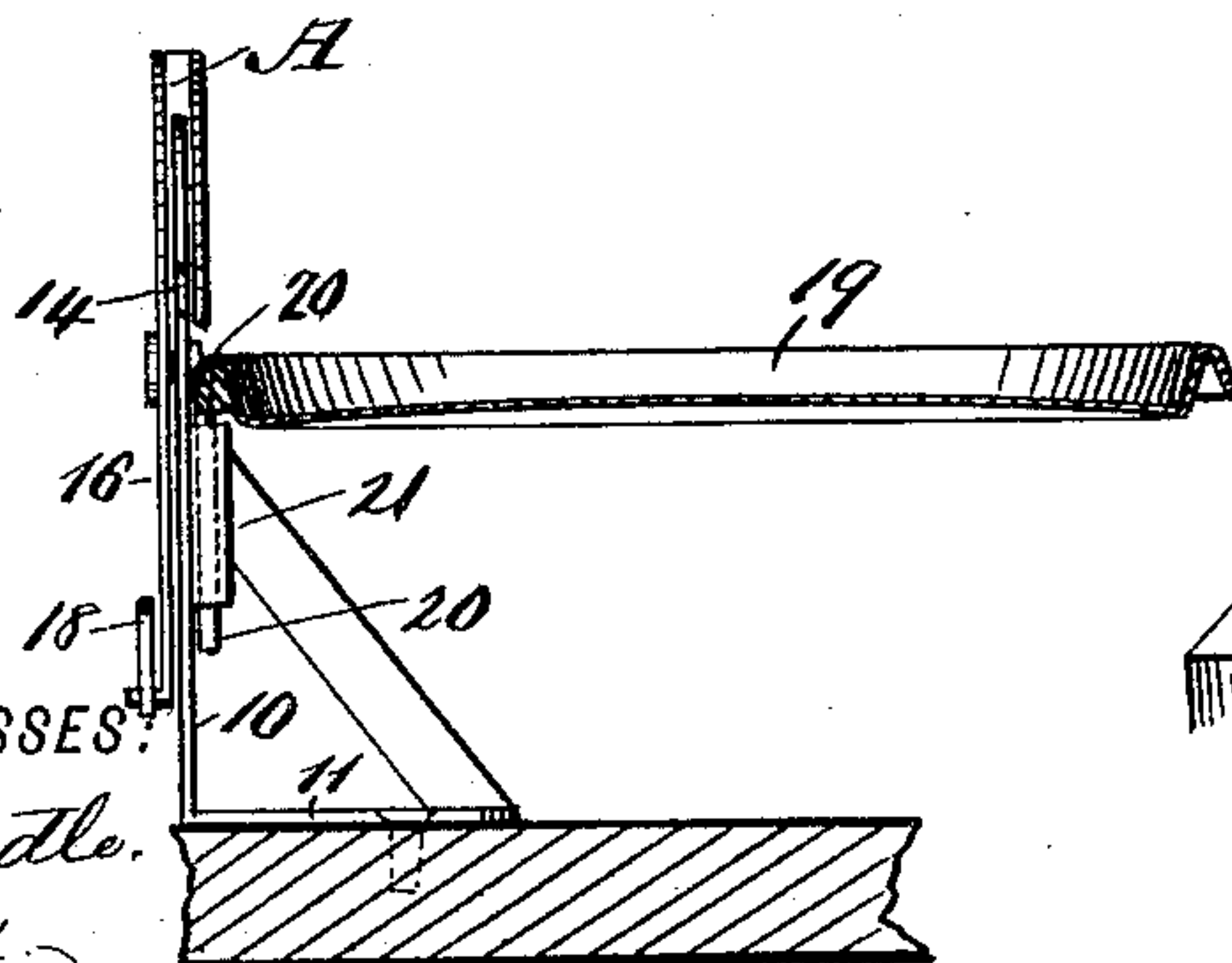


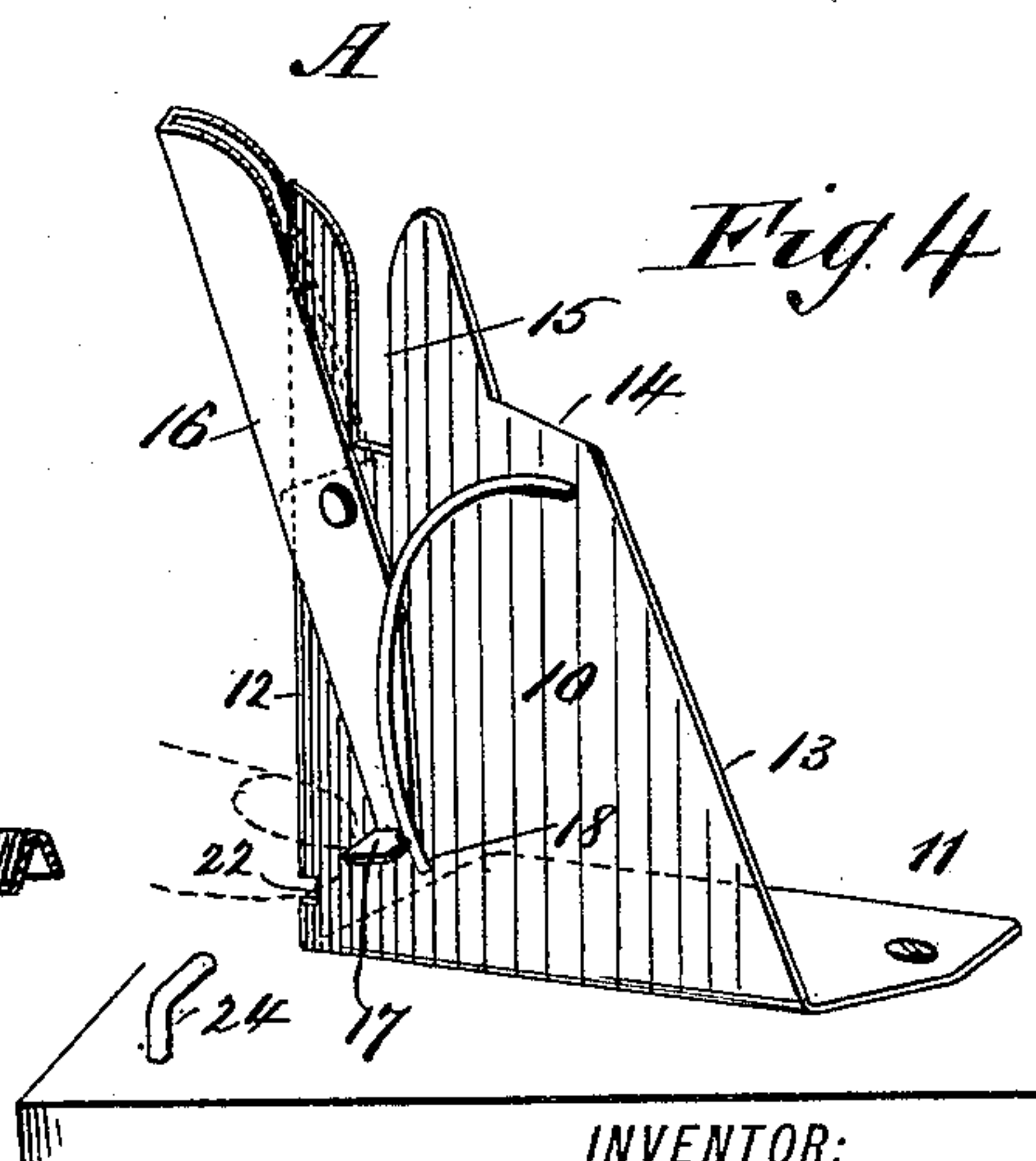
Fig. 3.



WITNESSES:

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Fig. 4



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## TYING ATTACHMENT FOR SAUSAGE-STUFFING MACHINES.

SPECIFICATION forming part of Letters Patent No. 429,875, dated June 10, 1890.

Application filed July 5, 1889. Serial No. 316,531. (No model.)

*To all whom it may concern:*

Be it known that I, WILLIAM BROWNELL ALLYN, of Baldwin, in the county of St. Croix and State of Wisconsin, have invented a new and useful Tying Attachment for Sausage-Stuffing Machines, of which the following is a full, clear, and exact description.

My invention relates to an improved tying attachment for sausage-stuffing machines, especially adapted for use in the manufacture of what is known as "round Bologna sausage;" and the object of the invention is to provide a simple device capable of being readily and expeditiously applied to any sausage-stuffing machine, whereby the outer end of the skin may be held in position to retain the filling without being tied, and, further, wherein when the skin has been completely filled both ends of the sausage may be tied with one knot in an expeditious and convenient manner.

The invention consists in the novel construction and combination of the several parts, as will be hereinafter fully set forth, and pointed out in the claims.

Reference is to be had to the accompanying drawings, forming a part of this specification, in which similar letters and figures of reference indicate corresponding parts in all the views.

Figure 1 is a plan view of the attachment, illustrating its position with respect to the sausage-stuffing machine and representing the position occupied by the attachment just prior to the operation of filling. Fig. 2 illustrates the completed sausage in position to be tied and the ends fastened by a single knot. Fig. 3 is a central vertical section through the attachment, and Fig. 4 is a perspective view of the said attachment minus the table.

The attachment consists of a standard 10, having integral with or attached to the bottom edge a base 11, and provided with one straight side edge 12 and opposed upwardly-inclined edge 13, which inclined edge near the top is cut horizontally inward, and the edge of the said horizontal surface is sharpened to constitute a knife 14; or a knife-blade may be attached to the standard at this point to project above the said horizontal surface. Near the straight side edge 12 of the standard a vertical slot or opening 15 is made, prefera-

bly rectangular in general contour, the walls of which at the upper end are rounded off in opposite directions, as best illustrated in Fig. 4.

Upon the outer face of the standard 10, near the straight edge 12, a clamp 16 is fulcrumed at or near its center, comprising a strip of metal of sufficient width when in its normal position—that is, parallel with the straight edge 12—to cover the slot or opening 15. The lower portion of the metal plate is single, and the upper portion is of greater width and bent upon itself to form a socket A, capable of sliding over the upper perpendicular edge of the standard, the inner member of the socket being equal in width with the outer member, and both members are preferably serrated or otherwise roughened upon their inner edges.

At the lower end of the clamp an arm 17 is formed, extending at a right angle outward from the body, in the inner edge of which arm a notch or recess is formed capable of receiving and retaining in contact with said arm the lower end of a spring 18, the upper end of which spring is preferably secured in any approved manner to the outer face of the standard 10, below the horizontal surface or knife 14. Beneath the horizontal surface or knife 14, upon the inner face of the standard 10, a table 19 is horizontally supported, the support usually being effected by passing a pin 20, integral with one edge of the table, downward through a socket 21, fast to the inner face of the standard. The table is preferably made circular and provided with a marginal flange. The table may be detached when desired.

In the lower portion of the perpendicular edge 12 of the standard a slot 22 is formed, for a purpose hereinafter described.

In operation the base 11 is pivoted upon the table or bench of the sausage-machine in such manner that the filling spout or tube 23 of the machine will be about one inch and a half above and extend across the table 19, a space of about two inches intervening between the extremity of the filling-spout and the clamp. Prior to the operation of filling, one end of the skin upon the stuffing spout or nozzle is drawn therefrom and placed in the clamp, whereupon the spring returns the



clamp to its normal position—that is, its perpendicular position—binding the said skin between the inner edges of the upper double portion of the clamp and one wall of the slot, as illustrated in Fig. 1. One end of a ball of string 25 is laid upon the table near the standard, the balance of ball resting on base 11. The operation of stuffing or filling may now be commenced, and as the skin is filled the device is carried around upon its pivotal point by the force of the meat entering the skin, and the filled skin rests upon the table as the device turns. When the filling is completed, the device will be entirely out of the way of the filling-nozzle, being carried to the position illustrated in Fig. 2—that is, about a quarter-circle in the direction indicated by the arrows in Fig. 1, until a stop 24, attached to the table, enters the slot 22 in the standard. The end of the skin still held to the nozzle is then detached, and this latter end inserted or pushed down on top of the first and in the clamp. The two ends of the completed sausage are now held together, leaving the operator free to manipulate the string 25 and complete the sausage. This is done by tying a single knot in the string over both ends of the sausage, as best shown in Fig. 2.

This device saves half the time and half the string in the tying of round Bologna sausages, as it has been the practice heretofore to cut the string and tie one end of the casings before stuffing, and after stuffing to tie the other end to it with the slack or waste of string that is saved in this way of tying. After the knot has been tied the string is cut upon the sharpened surface or knife 14 right up to the sausage, thereby saving string.

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

1. The combination, with a sausage-stuffing machine, of a clamping device provided with a table and pivoted in front of the machine, with its pivot at one side of the filling-spout of said machine, whereby the device will be turned upon its pivot by the pressure of the meat passing into the skin, and provision thus made for bringing both ends of the stuffed skin together and holding them while being tied, substantially as described.

2. A tying attachment for sausage-stuffing machines, comprising a support adapted to be pivoted in front of a machine and provided with a clamp for holding one end of the skin to be stuffed, and with a table for sup-

porting the stuffed skin, substantially as herein shown and described.

3. A tying attachment for sausage-stuffing machines, comprising a pivoted standard having a slot in the upper edge, a spring-actuated clamp fulcrumed upon the standard and adapted to normally cover the said slot, and a table horizontally attached to the inner face of the standard below the lower wall of the slot, substantially as shown and described.

4. In a tying attachment for sausage-stuffing machines, the combination, with a standard provided with a slot in the upper edge, of a clamp fulcrumed upon the standard, comprising a lower single section and an upper double section adapted to slide over one edge of the standard to normally cover the slot therein, and a spring attached to the standard and bearing against the lower end of the clamp, substantially as shown and described.

5. In a tying attachment for sausage-stuffing machines, the combination, with a standard provided with a slot in the upper edge, of a clamp fulcrumed upon the standard, comprising a lower single section and an upper double section adapted to slide over one edge of the standard to normally cover the slot therein, a spring attached to the standard and bearing against the lower end of the clamp, and a table horizontally attached to the inner face of the standard below the lower wall of the slot therein, substantially as and for the purpose specified.

6. In a tying attachment for sausage-stuffing machines, the combination, with a standard provided with a base and a perpendicular slot in the upper edge, the upper walls of which slot are rounded off or inclined in opposite directions, and a knife integral with or secured to the upper edge of the standard near the solid portion, of a clamp fulcrumed upon the standard, comprising a single lower member and two spaced upper members, the latter being capable of normally covering the slot in the standard, a spring secured to the standard and bearing against the lower member of the clamp, and a flanged table detachably attached to the inner face of the standard and extending horizontally therefrom, all combined for operation substantially as shown and described.

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Witnesses:

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