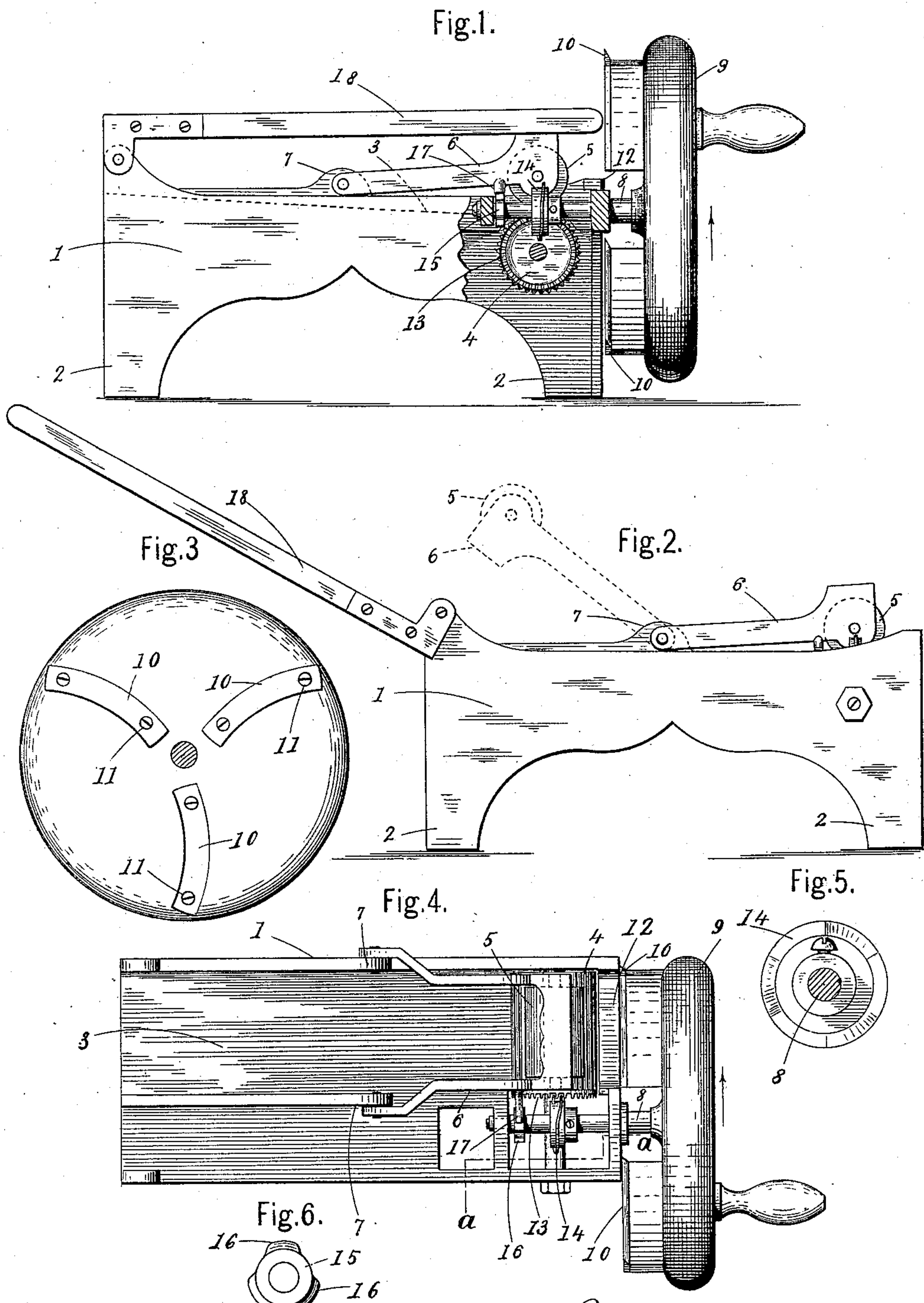


(No Model.)

P. WARNER.
NOODLE MACHINE.

No. 589,049.

Patented Aug. 31, 1897.



Witnesses,
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UNITED STATES PATENT OFFICE.

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NOODLE-MACHINE.

SPECIFICATION forming part of Letters Patent No. 589,049, dated August 31, 1897.

Application filed April 1, 1897. Serial No. 630,244. (No model.)

To all whom it may concern:

Be it known that I, PHILIPP WARNER, a citizen of the United States, residing at Buffalo, in the county of Erie and State of New York, have invented certain new and useful Improvements in Noodle-Machines, of which the following is a specification.

My invention relates to certain new and useful improvements in noodle-cutting machines, and particularly to certain novel details of construction in the feeding and cutting mechanism therefor, and will be fully and clearly hereinafter described and claimed, reference being had to the accompanying drawings, in which—

Figure 1 represents a side elevation, partly in section, a portion of one side of the machine being cut away on or about line *a a*, Fig. 4, to expose the mechanism beyond it. Fig. 2 represents a side elevation showing the pivoted cover turned up and back, showing also by dotted lines the upper pivoted feed-roller frame and its roller lifted up and back out of the way. Fig. 3 is an inside face view of the cutter-disk, showing the cutters attached thereto. Fig. 4 represents a top plan view of the machine, the pivoted cover being omitted. Fig. 5 represents an enlarged side elevation of the cam-wheel for operating the feed intermittently. Fig. 6 represents an enlarged detached side elevation of the cam for lifting the upper feed-roller during each intermission of the feeding mechanism.

Referring to the drawings in detail, 1 represents the supporting-table, which is preferably constructed of cast-iron. It is provided with legs 2 and an inclined slideway 3, by which the strip or sheet of noodle-dough is guided into contact with the feeding-rollers 4 and 5. The lower feed-roller 4 is mounted in bearings in the supporting-table 1 near the lower termination of the slideway 3 and transversely across the said slideway. The upper roller 5 is rotatably mounted in the forward end of the supporting portion 6, which is pivotally secured to the ears 7 on the supporting-table 1, so that the said upper roller 5 can be swung into and out of engagement with the strip of dough, substantially as shown in Fig. 2.

The operating-shaft 8 is mounted in suit-

able bearings in the supporting-table and is provided at its forward end with a fly or hand wheel 9. A series of cutting-blades 10 are detachably secured to the inner side of the fly-wheel 9 by screws 11 or other well-known means and are arranged to act in conjunction with the stationary cutting-blade 12.

The lower feed-roller 4 is provided with teeth 13, which are adapted for engagement with the cam or "drunken" worm wheel 14, mounted on the shaft 8. (See Fig. 4.) An enlarged detached view of the said cam-wheel 4 is shown in Fig. 5. By this means the dough is fed intermittently while the hand-wheel 9 is continually rotated, the intermittent feeding mechanism being arranged so the strips of dough or noodles are cut during their stationary intervals.

In order to prevent the upper roller 5 from indenting the soft dough during the intermission of the feed, I have placed a cam-wheel 15 on the shaft 8 and provided said cam-wheel with peripheral projections 16, (see Fig. 6,) the office of which is to strike against the projection 17 on the supporting portion 6 and thus lift the roller 5 from contact with the dough.

The supplementary table portion 18 is pivotally secured to the rear of the supporting-table 1 and can be folded upon the same, substantially as shown in Fig. 1, or can be used as an additional rear support for the dough, as in Fig. 2.

The operation of the device is as follows: The strips of dough of a suitable width and thickness are placed upon the slideway, the upper feed-roller and its supporting portion being thrown back, as shown by dotted lines in Fig. 2, while the end of the dough strip is placed above the lower feed-roller, and then forward again into feeding contact with the dough strip. The hand-wheel being rotated in the cutting direction the dough strip is fed forward intermittently by the action of cam-wheel 14 upon the lower feed-roller 4, and the narrow strips of dough or noodles are cut from the dough strip by the cutting-blades during the said intermissions, the cam 15 lifting the heavy upper feed-roller from contact with the dough during the intermissions or intervals of the feeding operation to prevent the

said upper feed-roller from pressing or embedding itself in the dough, and thus retarding or stopping the operation of the device.

5 All the working parts of the device are made so as to be easily detached for cleaning or repairing purposes.

I claim as my invention—

10 1. A noodle-cutting machine comprising a supporting-table, feeding mechanism operated intermittently and mechanism for removing the weight of the feeding mechanism from the dough strip during the intermissions.

15 2. In a noodle-cutting machine, the combination of the supporting-table, the upper and lower feed-rollers, the rotating cutting hand-wheel, mechanism for intermittently operating the lower feed-roller, and mechanism for lifting the upper feed-roller from contact with the dough strip during the intermissions of the lower feed-roller.

20 3. In a noodle-cutting machine, the combination of the supporting-table provided with a dough-strip slideway, a lower feed-roller rotatably mounted in the table and transversely in the path of the slideway and at the lower end thereof, a supporting portion pivoted to the table, an upper feed-roller jour-

naled in the forward end of said supporting portion, an operating-shaft mounted in the forward portion of the table, a hand-wheel at the forward end of said shaft, cutting-blades on the inner face of said hand-wheel, a stationary cutting-blade at the front of the table arranged to act in conjunction with the blades on the hand-wheel, a cam-wheel mounted on the operating-shaft for intermittently operating the lower feed-roller, and a second cam-wheel also on the operating-shaft arranged to lift the upper feed-roller from contact with the dough during the intermissions of the lower feed-roller.

4. In a noodle-cutting machine, the combination of the supporting-table, the feeding mechanism, the cutting mechanism, mechanism for intermittently operating the feeding mechanism, and mechanism for lifting the upper portion of the feeding mechanism from contact with the dough strip during the said intermissions.

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