No. 612,311. Patented Oct. 11, 1898.

F. E. CUBBISON.

POPPED CORN DISK FORMING MACHINE.

(Application filed Feb. 18, 1898.)

(No Model.)

Fig. 3.

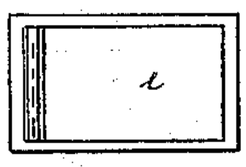


Fig. 4.

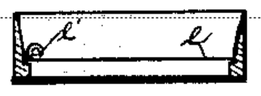


Fig. 2.

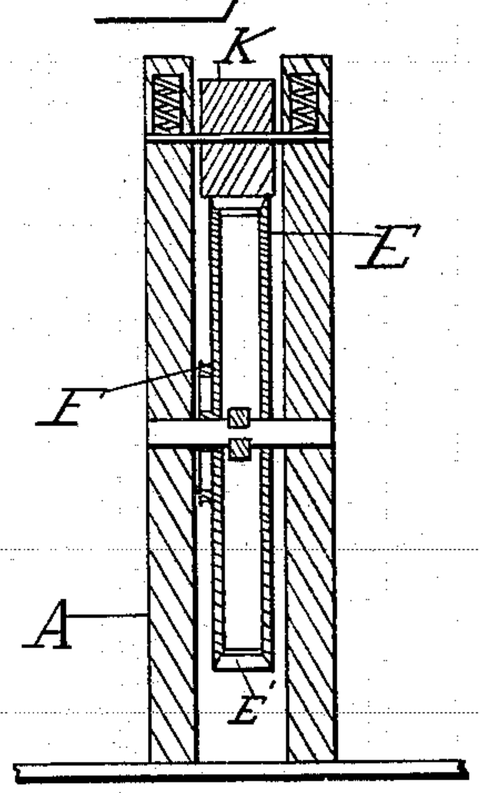
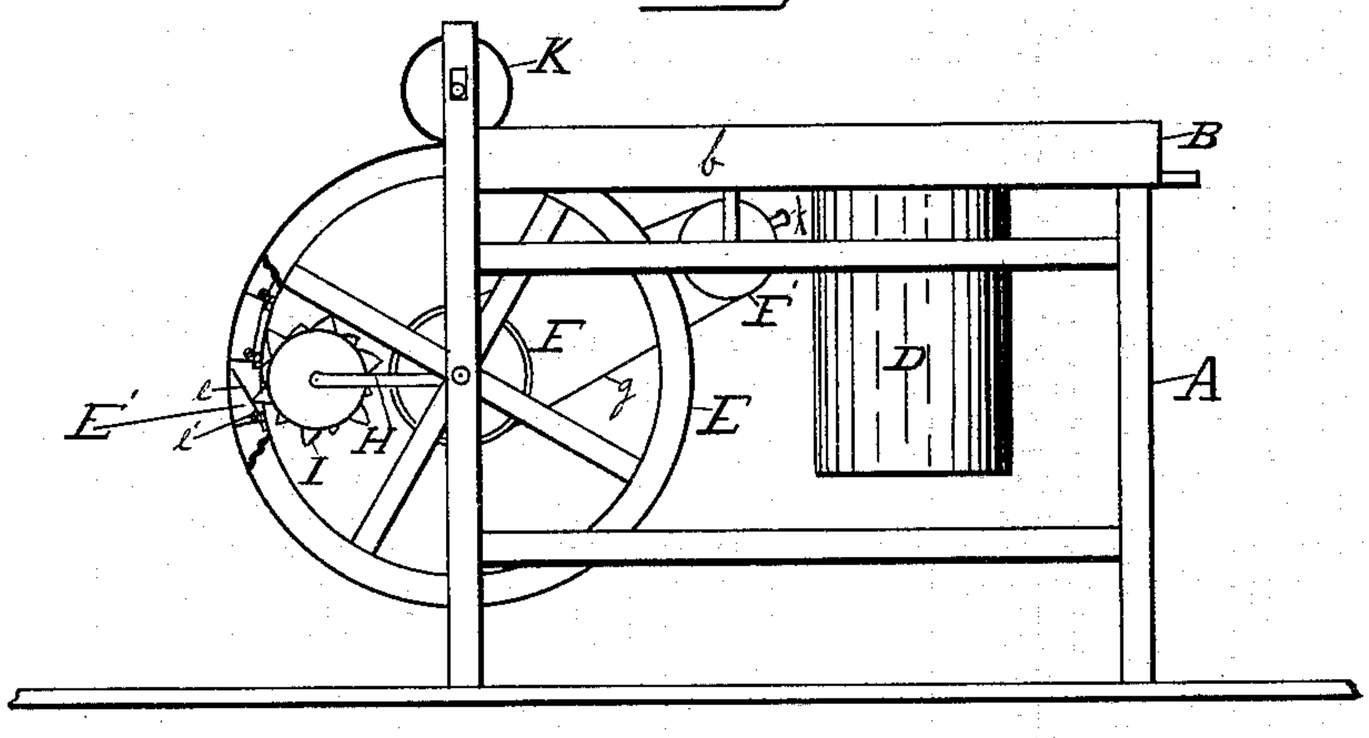


Fig. 1.



Witnesses
H. Schoonmaker.
F. E. Allin

Frank E. Cubbison
Inventor
By Hazard & Harpham
Attorneys

UNITED STATES PATENT OFFICE.

FRANK E. CUBBISON, OF LOS ANGELES, CALIFORNIA, ASSIGNOR OF TWO-THIRDS TO ARTHUR H. CONGER AND WILLIAM H. FULLER, OF SAME PLACE.

POPPED-CORN-DISK-FORMING MACHINE.

SPECIFICATION forming part of Letters Patent No. 612,311, dated October 11, 1898.

Application filed February 18, 1898. Serial No. 670,842. (No model.)

To all whom it may concern:

Be it known that I, FRANK E. CUBBISON, a citizen of the United States, residing in the city and county of Los Angeles, State of California, have invented a new and useful Improvement in Popped-Corn-Disk-Forming Machines, of which the following is a specification.

My invention relates to machines which form the popped corn into small disks or cakes.

The object of my improvement is to provide a small compact machine of simple construction that can be easily and rapidly operated by hand. I attain this object by the mechanism illustrated in the accompanying drawings, in which—

Figure 1 is a side elevation, partly sectional. Fig. 2 is a sectional view taken on the line *x x*, Fig. 1. Figs. 3 and 4 show in enlarged detail the parts forming the cups in which the corn is formed into cakes.

Upon a frame A is placed a shelf B, having sides *b*, the two forming the table-top. This shelf carries a double compartment circular warming-tank D for holding and keeping warm the pop-corn before it is pressed into cakes.

On the front end of the frame A is rotatively mounted a cake-forming wheel E, the outer periphery of which is formed of a series of cups E′ of any desired form for holding the corn to be formed into cakes. The bottom *e* of these cups is hinged at its front end by the pin *e′* and adapted to swing outwardly thereon, the free end of the bottom resting on the shoulders *i*, Fig. 4, when in its normal position.

On one side of the wheel E is rigidly attached a belt-pulley or sprocket-wheel F. Below the shelf B and working in suitable bearings is pulley F′. To the axle of the pulley F′ is affixed the operating-crank *f*. An actuating-belt *g* passes around these belt-pulleys. The wheel E has two sets of spokes running from the hub to the periphery. Between these sets of spokes is the arm H, mounted on the shaft, around which the wheel E revolves. This shaft is stationary and passes through the end of the arm H, the arm being removably affixed thereto. On the end of the arm H is rotatively mounted a spur-wheel I, having alternately long and short spurs, the longer spurs being about twice the length of the shorter spurs. The shorter spur passing into the opening below the bottom of the cup is caused to rotate as the partition forming the end of the cup is brought against it. This will bring the longer arm against the swinging bottom just after the pivoted end of the bottom has passed the longer arm. The further movement will cause the longer arm to throw the bottom out, ejecting therefrom the popped-corn cake. A shorter arm will then be brought into line as before, and the continued movement of the wheel E will cause the operation to be repeated. As the pivoted bottom is being elevated by the long spur on the spur-wheel passing under it the cake contained in the cup and lying on the swinging bottom is caused to slide along the bottom in the direction of its free end and becomes loosened from the bottom thereby and in condition to fall out of the cup readily, dispensing with the necessity of any device to remove the cake from the bottom, as is usual with machines of this class.

In the frame A and above the wheel E is mounted a roller K, which is spring-pressed down, so as to hold it in contact with the wheel E.

My machine is operated as follows: Popped corn mixed with a suitable syrup is placed in the tank D to be kept warm until it is used. With a small hand-scoop a quantity of the corn is taken out of the tank D and is fed into the cups E′ as they are carried along and under the roller K and pressed into the cups, forming the cakes.

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

1. A popped-corn-disk-forming machine consisting of the following instrumentalities, a suitable frame having a shelf with sides forming a table-top; a wheel rotatively mounted on the front end of the frame, a series of disk-forming cups in the periphery thereof, the bottom of each cup being hinged at its front end; suitable means to rotate said

wheel; a roller rotatively mounted above the disk-cup wheel, and adapted to press the popped corn into the disk-cups; a rotative spur-wheel mounted on the front end of the frame, the spurs of which are adapted to enter the bottom of the disk-forming cup, and to push from its seat the hinged bottom of the disk-cup and thereby eject the disk from the cup.

2. In a popped-corn-disk-forming machine, a disk-forming wheel, a series of disk-forming cups in the periphery thereof, each of which has a bottom hinged at its front end, and adapted to swing on its hinge outwardly.

3. In a popped-corn-disk-forming machine, the wheel E, the disk-forming cup, E′, consisting of the bottom, *e*, pivoted at one end of the cup formed in the periphery of the wheel, E, in combination with the spur-wheel, I, and having operative means substantially as shown and described.

4. In a popped-corn-disk-forming machine, the combination with the frame, A, having table, B, and the warming-tank, D, of the wheel, E, disk-forming cups formed in the periphery thereof, and the pulley, F, concentric therewith and rigidly affixed thereto, the spur-wheel, I, the roller, K, yieldingly mounted above the wheel, E, the pulley, F′, having operating-crank, *f*, attached thereto, and the operating-band, *g*, substantially as shown and described.

FRANK E. CUBBISON.

Witnesses:
HENRY T. HAZARD,
G. E. HARPHAM.