

No. 713,218.

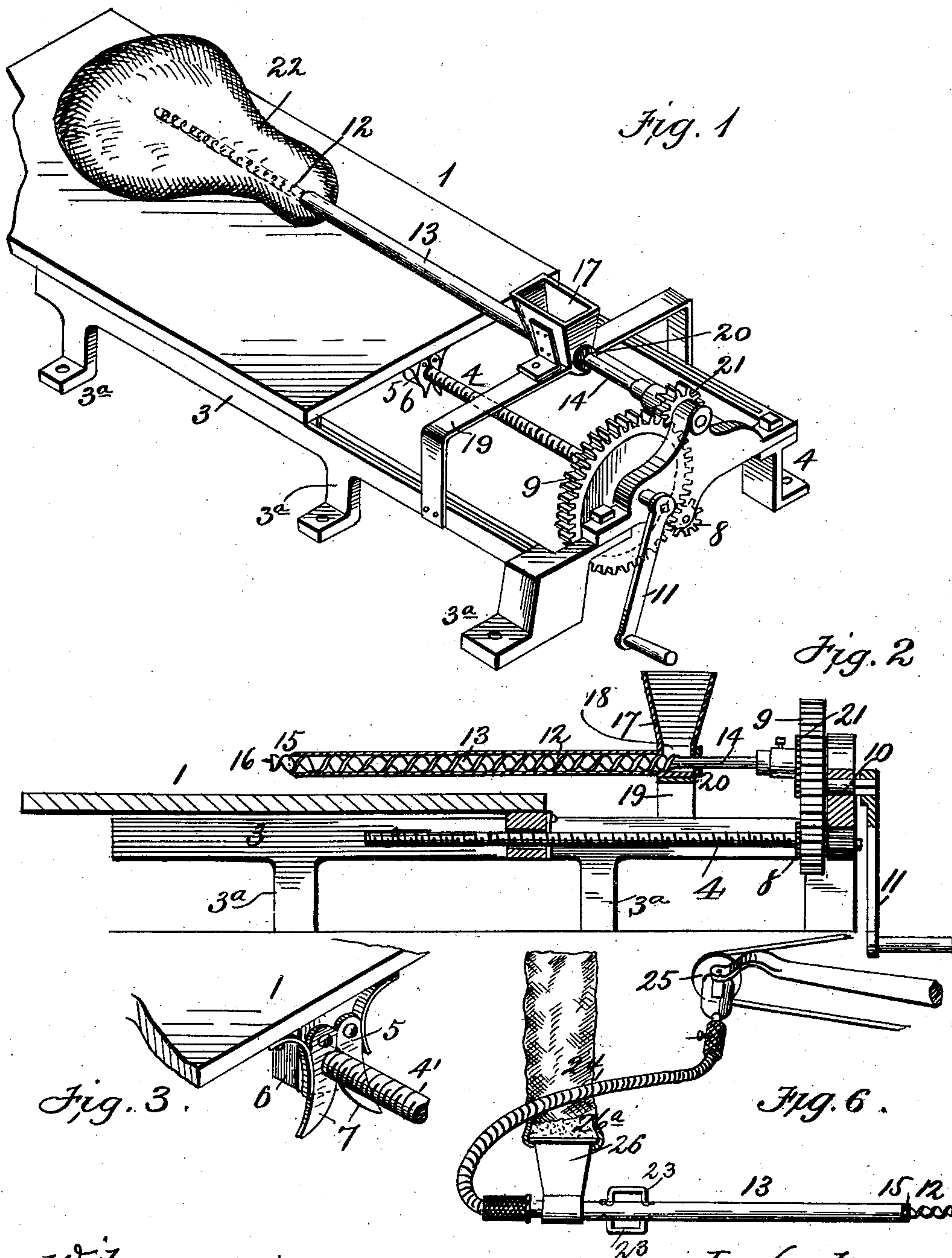
Patented Nov. 11, 1902.

B. HILLER.  
MACHINE FOR SALTING MEATS.

(Application filed Mar. 17, 1902.)

(No Model.)

2 Sheets—Sheet 1.



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Fig. 4

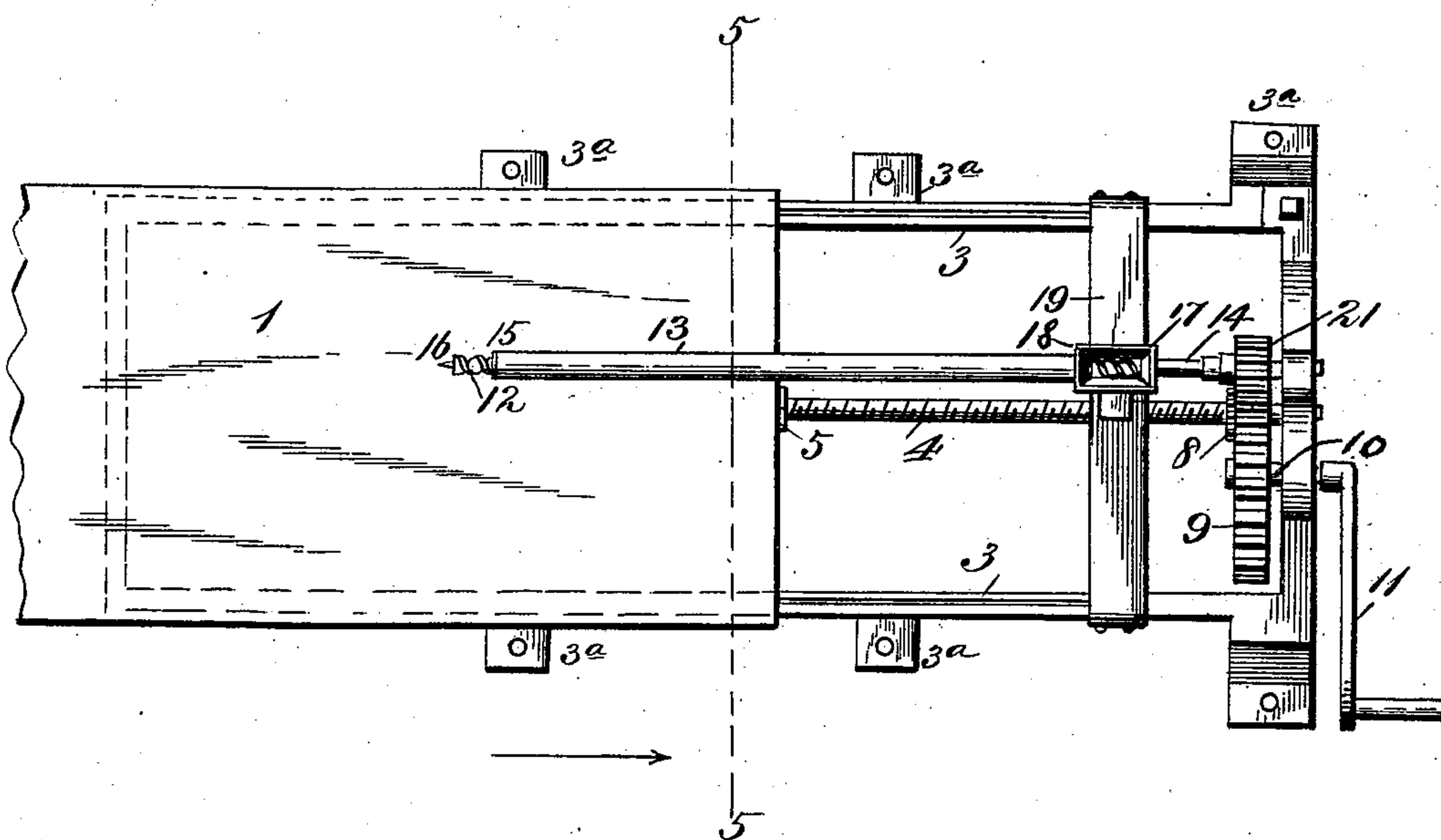
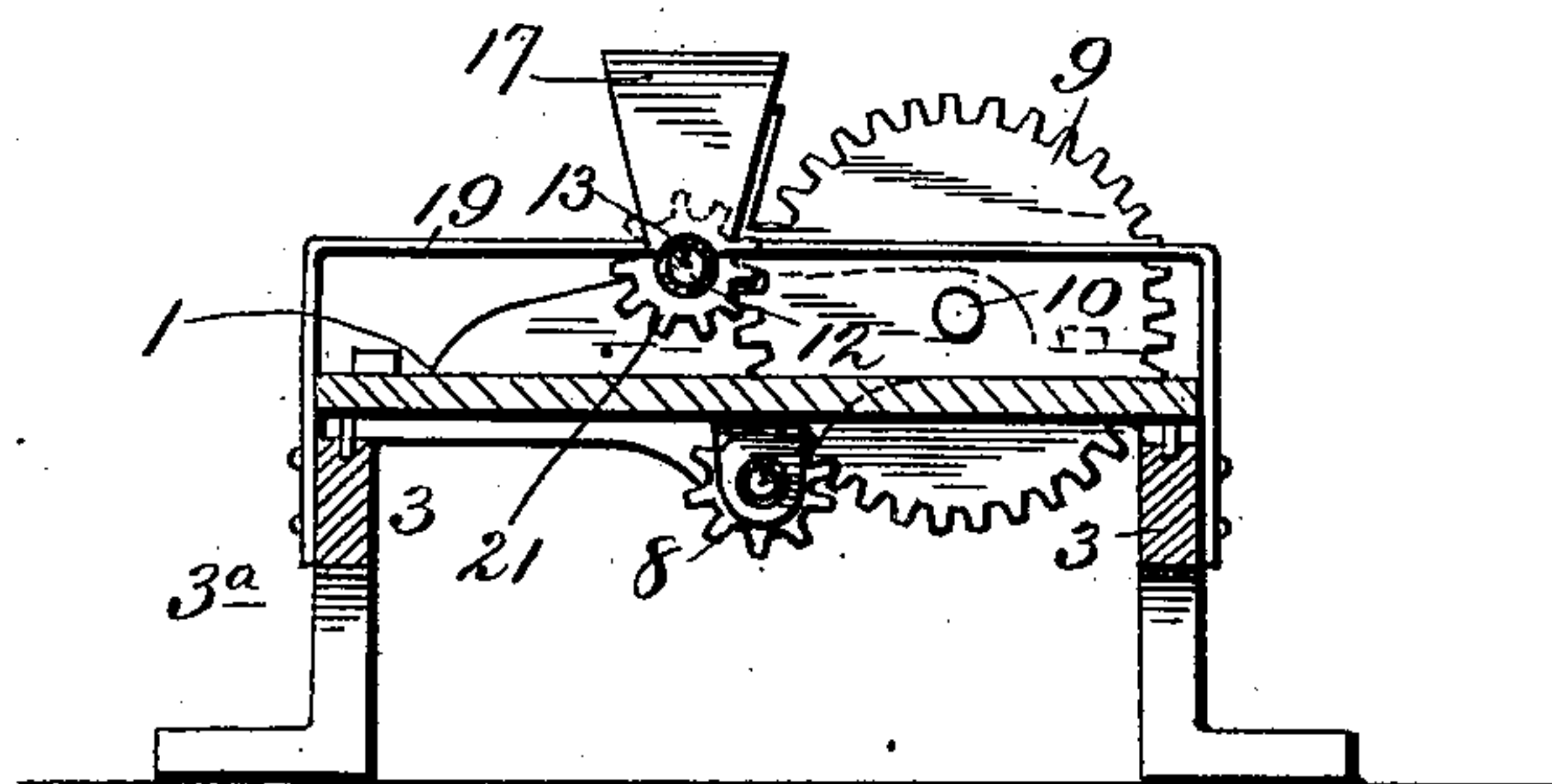


Fig. 5



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# UNITED STATES PATENT OFFICE.

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## MACHINE FOR SALTING MEATS.

SPECIFICATION forming part of Letters Patent No. 713,218, dated November 11, 1902.

Application filed March 17, 1902. Serial No. 98,575. (No model.)

*To all whom it may concern:*

Be it known that I, BALTHASER HILLER, a citizen of the United States, residing at St. Paul, in the county of Ramsey and State of Minnesota, have invented new and useful Improvements in Machines for Salting Meats, of which the following is a specification.

My invention relates to meat-salting devices; and the object of the same is to construct a machine by means of which salt can be forced into large chunks of meat, such as hams.

This simple and novel construction by which this object is attained is fully described in this specification and claimed, and illustrated in the accompanying drawings, forming a part thereof, in which—

Figure 1 is a perspective of my machine. Fig. 2 is a side elevation of the same, partially in section. Fig. 3 is a detail of the clutch mechanism. Fig. 4 is a plan view of my device. Fig. 5 is a transverse section on the line 5 5, Fig. 4. Fig. 6 is a perspective view of a modified form of my device.

Like numerals of reference designate like parts in the different views of the drawings.

The numeral 1 designates a carriage comprising a table slidingly mounted on track 3, formed of parallel guides secured by apertured feet 3<sup>a</sup> to the floor or to a table. The carriage 1 is propelled in the track 3 by means of a longitudinally-extending screw 4, journaled in the frame of the machine. Connection between the carriage 1 and the screw 4 is made by means of a clutch 5, which comprises an apertured hanger 6, having semi-circular spring-actuated jaws 7 mounted thereon and embracing the screw 4. By use of the jaws 7 the carriage can be disengaged from the screw and operated by hand.

The screw 4 has keyed thereon a small gear 8, which meshes with a larger gear 9, keyed on a stub-shaft 10, journaled in the frame and provided with a crank 11 for use in turning it to drive the machine.

The means for forcing the salt into the meat comprises an auger 12, snugly mounted in a cylindrical casing 13 and having a shank 14 formed integral therewith. The casing 13 is sharpened at 15 to adapt it to be driven into a chunk of meat. The auger 12 is also sharp-

ened at its outer free end at 16, which extends a short distance beyond the casing 13. A salt-box 17 is mounted on the rear end of the casing over an aperture 18 therein and is supported on a yoke-frame 19. The box 17 is hopper-shaped and is designed to hold a supply of salt. The shank 14 of the auger passes through an apertured nut 20, fitted in the end of the casing 13. A small gear 21 is keyed on the shank 14 and meshes with the large gear 9.

In operation the box 17 is filled with salt, and a ham 22 or other chunk of meat is placed on the carriage 1 and secured by skewers or simply held thereon by hand and the machine operated by the crank 11 to haul the carriage toward the operator, and thereby impale the meat on the sharpened end 15 of the casing 13. When the end has been inserted as far as desired, the crank 11 is turned in the opposite direction and salt forced into the meat while it is carried forward by the carriage 1 and pulled off of the casing.

In the modified form illustrated in Fig. 4 a casing 13 and auger 12 are employed. The casing is not secured, but is free and provided with handles 23 for convenience in handling and directing the same to force it into a chunk of meat. A flexible shaft 24, such as is used in horse-clippers or on dental engines, is connected at one end to the shank 14 of the auger 12 and is oppositely connected to a pulley 25, driven from some source of power. (Not shown.) A salt-box 26, having a rim 26<sup>a</sup> thereon, is mounted on the casing 13 and is connected to an elongated salt-sack, open at its upper end and suspended from a support. (Not shown.) This modified form of my device is operated by hand to impale the meat. While the labor of using it is a little greater, it gives a larger radius of action than the stationary.

I do not wish to be limited as to details of construction, as these may be modified in many particulars without departing from the spirit of my invention.

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

1. In a meat-salter, a casing, sharpened at one end to adapt it to be driven into a chunk

of meat, an auger mounted in said casing, a salt-box connected to said casing, and means for driving said auger to force salt into the meat, substantially as described.

5 2. In a meat-salter, the combination of a casing constructed to be driven into a chunk of meat, an auger mounted in said casing and constructed to force salt into said chunk of meat impaled in said casing, means for hold-  
10 ing a supply of salt, connected to said casing, and means for driving said auger, substantially as described.

3. In a meat-salter, the combination, with a carriage constructed to carry a chunk of

meat, a casing constructed to be driven into 15  
said chunk of meat, an auger mounted in said casing, means for holding a supply of salt, connected to said casing, and means for driving said auger and propelling said carriage, substantially as described. 20

In testimony whereof I have hereunto set my hand in presence of two subscribing witnesses.

BALTHASER HILLER.

Witnesses:

H. W. MILLER,

D. B. McHALEY.