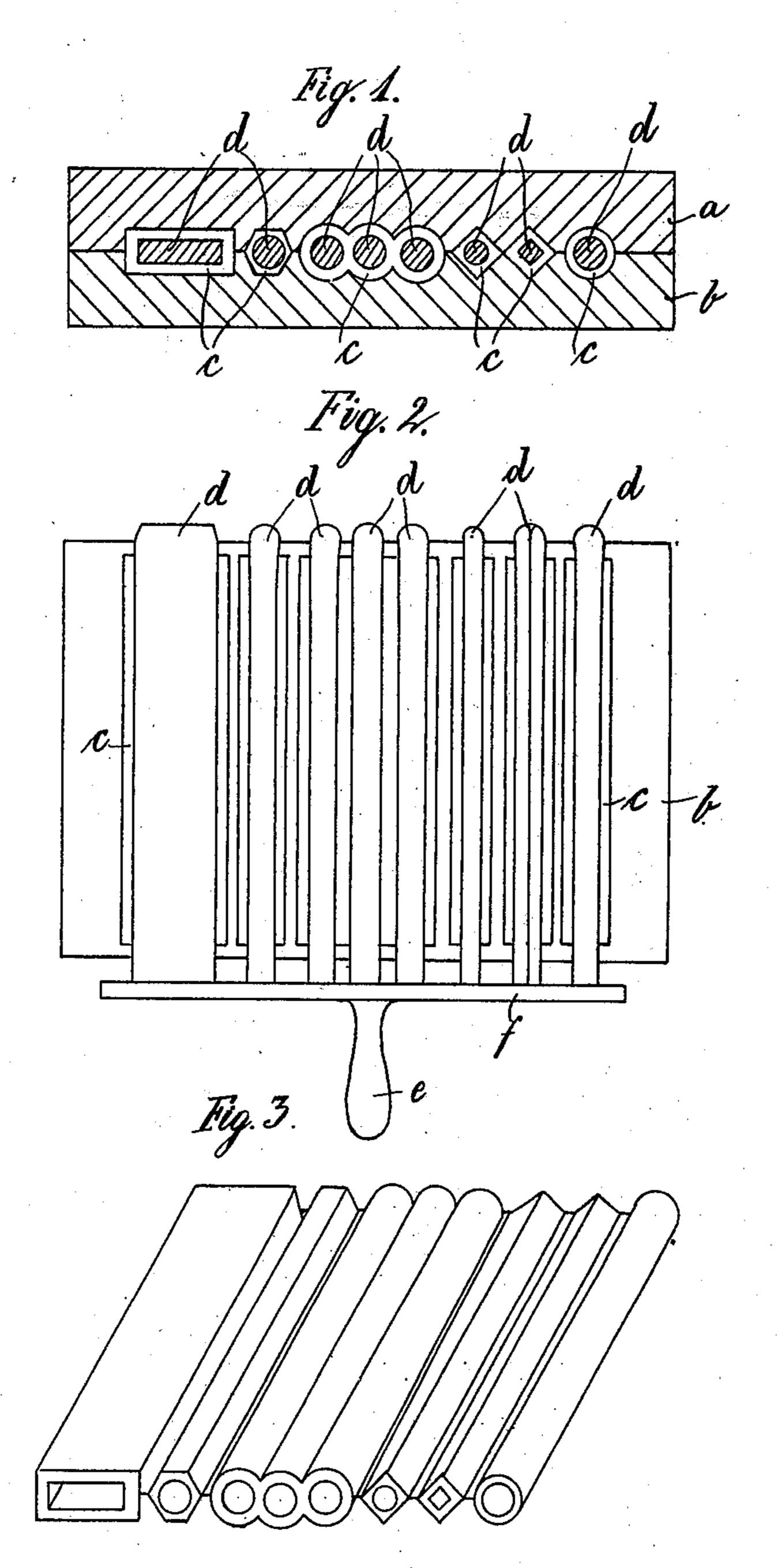
## C. FORCKE.

## CONTRIVANCE FOR MAKING HOLLOW PASTRY OR ROLLS. APPLICATION FILED SEPT. 12, 1902.

NO MODEL.

2 SHEETS-SHEET 1.



Witnesses Agoline E. M. Moorr

Inventor.

Carl Forcke

by his Attorney filtaltan

No. 754,131.

PATENTED MAR. 8, 1904.

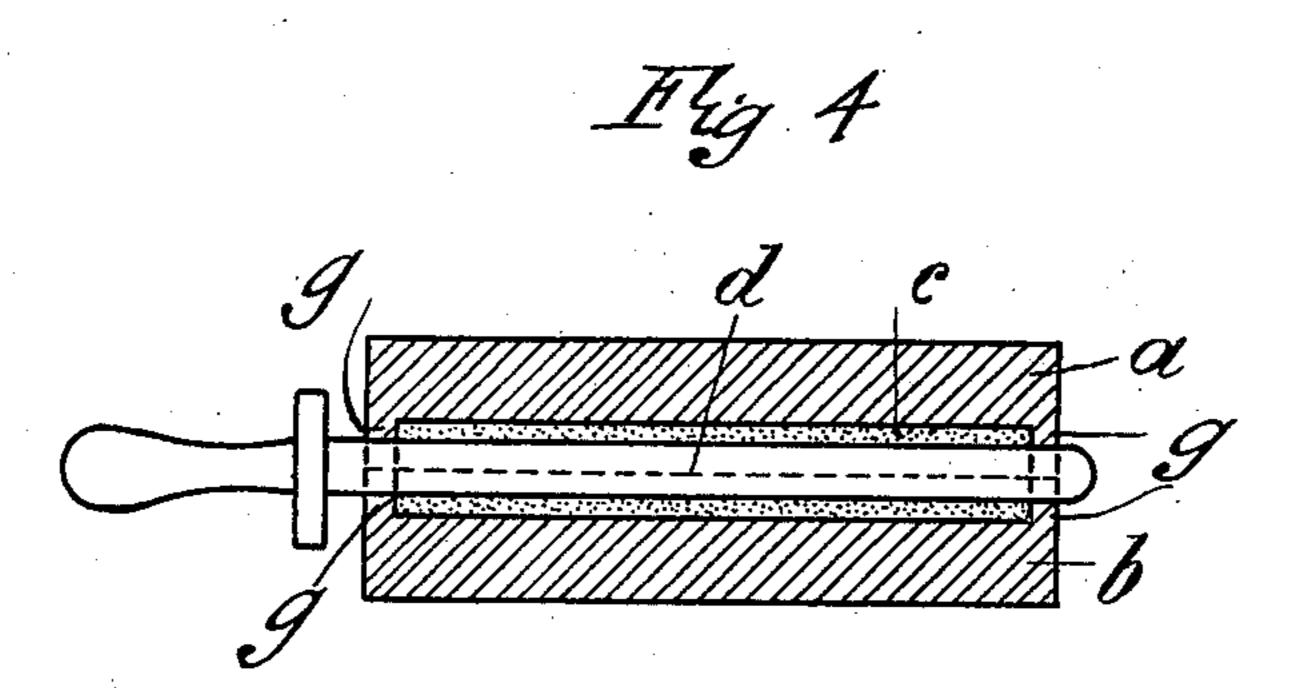
·C. FORCKE.

CONTRIVANCE FOR MAKING HOLLOW PASTRY OR ROLLS.

APPLICATION FILED SEPT. 12, 1902.

NO MODEL.

2 SHEETS-SHEET 2.



Witnesses appladae E.M. Moore

Surentor.

barl Forcke

by his Attornay Althouselesse

## United States Patent Office.

CARL FORCKE, OF HANOVER, GERMANY, ASSIGNOR TO HERMANN BAHLSEN AND THEODOR BAHLSEN, TRADING AS HANNOVERSCHE CAKESFABRIK H. BAHLSEN, OF HANOVER, GERMANY, A FIRM.

## CONTRIVANCE FOR MAKING HOLLOW PASTRY OR ROLLS.

SPECIFICATION forming part of Letters Patent No. 754,131, dated March 8, 1904.

Application filed September 12, 1902. Serial No. 123,167. (No model.)

To all whom it may concern:

Be it known that I, Carl Forcke, a subject of the German Emperor, residing at Hanover, Germany, have invented certain new and useful Improvements in Contrivances for Making Hollow Pastry or Rolls, of which the following is a specification.

This invention relates to an apparatus for the manufacture of hollow tubular pastry, in which the pastry is baked in a two-part mold having cores placed in it in the known manner.

The novel feature of the apparatus consists in the provision of flanges or walls at the ends of the recesses which form the molds, the said walls having apertures which correspond in width to the diameter of the cores.

In the annexed drawings, Figure 1 is a vertical section of the apparatus; Fig. 2, a plan view of the lower part of the mold with the cores inserted, and Fig. 3 represents the pastry as it appears after removal from the mold with the rolls lightly hanging together. Fig. 4 is a section through the mold at right angles to the line of section in Fig. 1—that is to say, a section parallel to any one of the cores—showing a core in place.

The baking-mold comprises an upper part a and an under part b, which are adapted to 30 be held firmly together by suitable means. These mold parts are provided with recesses or troughs c, corresponding in shape to the form of the pastry to be produced. At the ends of these troughs special flanges or ele-35 vated edges g with apertures are provided, or, in other words, the cross-section of the troughs is so reduced at the ends that only apertures corresponding to the size of the cores are left at one or both ends. The purpose of the said flanges or elevated edges g is to retain the pastry in the closed mold while the cores are being withdrawn. It is obvious that the said flanges form abutments for the pastry rolls,

and they also form exact guides for the cores while the latter are being withdrawn.

In the known form of baking-molds the ends of the spaces of the troughs are laterally closed by flanges, collars, or the like at the ends of the cores. This has the disadvantage that when the core is withdrawn the pastry 50 adheres to it, even if the troughs are fluted or provided with other intaglio ornamentation.

The method of using the improved baking mold is as follows: After the mold has been 55 well heated by any suitable means—for instance, by means of gas, steam, electricity, or the like—the upper part a is lifted and the dough is poured into the troughs in the under part b, whereupon the cores are placed in po- 60 sition and the upper part a is firmly connected to the lower part. The heating is then continued until the baking is completed. Thereupon the cores d are withdrawn from the closed mold, preferably by means of the bar 65 f and handle e, and the mold is then opened for the removal of the pastry. Experience has proved that damage to the pastry is hereby excluded.

As shown in Figs. 1 and 2, rolls or the like 7° of different shapes can be baked simultaneously.

What I claim is—

In apparatus for the manufacture of hollow, tubular pastry, the combination with cores d 75 of a bipartite mold having troughs c formed with elevated edges g at their ends adapted to closely surround and guide the cores d and to retain the pastry in the mold while the cores are longitudinally withdrawn.

In witness whereof I have signed this specification in the presence of two witnesses.

CARL FORCKE.

Witnesses:

LEONORE RASCH, C. C. STEVENSON.