

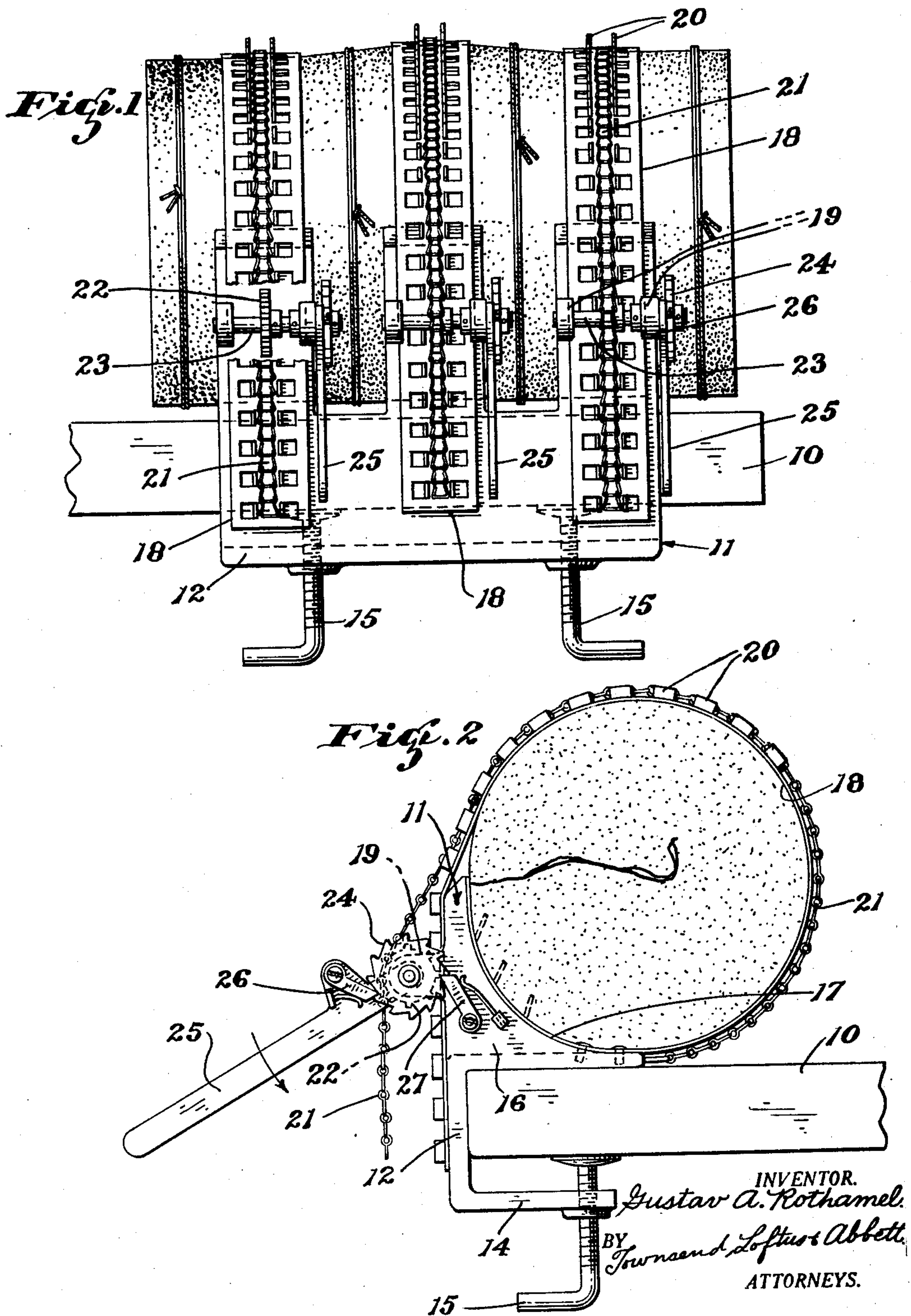
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MEAT ROLLING MACHINE

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MEAT ROLLING MACHINE

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This invention relates to a machine for use in forming rolled roasts.

Hitherto, rolled roasts composed of slabs of meat have been rolled by hand and then sewed or tied. This method is not entirely satisfactory, due to the difficulty encountered in forming the roll sufficiently tight so that it will not come apart during roasting.

It is the principal object of the present invention to provide a simple and inexpensive machine which is capable of use in expeditiously and tightly forming slabs of meat into rolled roasts.

In practicing the invention, I provide a machine which includes a plurality of rolling units, each of which comprises a flexible band having one fixed end. This band is capable of being looped around the meat to be rolled and operated by an actuating device capable of forcibly decreasing the diameter of the loop formed by the band over the meat and thereby form the meat into a tight compact roll for roasting.

One form which the invention may assume is exemplified in the following description and illustrated by way of example in the accompanying drawing, in which:

Fig. 1 is a side elevation of a machine embodying the preferred form of my invention.

Fig. 2 is an end elevation of the same.

Referring more particularly to the accompanying drawing, 10 indicates a table or other horizontal support upon which my machine, generally indicated by 11, is mounted. In the present instance, the machine is shown as demountably attached to the table 10. It is to be understood, however, that the construction of the machine may be such that it may be directly mounted on a table or other type of stand found most convenient.

The machine, here illustrated, comprises a base or frame structure 12, which incorporates a stationary U-shaped clamp 14 to receive the edge of the table 10. Clamp screws 15 are provided for clamping the base structure 12 to the table or bench 10.

The rolling machine is illustrated as being composed of three rolling units. It is to be understood, however, that any number of these units may be employed, depending upon

the size of roasts to be rolled. In other words, the machine may incorporate any number of units desired.

Each unit mentioned comprises an upright member 16 on the base, which member has an arcuate surface 17 which is formed on a radius substantially that of a rolled roast.

A flexible band 18 is provided, one end of which is secured along the arcuate face of the projection 16. At this end of the band the same is formed with radially inwardly projecting tangs for engagement with the meat to be rolled in the machine. The flexible band 18 is of a length that it may be looped around the slab of meat to be rolled and then led between two guide lugs 19 at the side of the member 16 opposite its arcuate face.

The flexible band 18 is formed with two rows of upturned lugs 20 which rows are spaced at equal distances on opposite sides of the longitudinal center line of the band 18. The lugs of each row are spaced sufficiently close together longitudinally to form a guideway therebetween for a clamping chain 21. One end of this clamping chain is fixed to the inner side of the member 16. From this point the clamping chain is led around the exterior of the band 18 between the rows of the lugs 20. The other end of this chain is adapted to be led over a sprocket 22 secured on a shaft 23 journaled in the guide lugs 19. Also secured on the shaft is a ratchet wheel 24.

Pivotaly mounted on the shaft contiguous to the ratchet wheel 24 is an operating lever 25. This operating lever 25 is fitted with a spring pressed pawl 26 for engagement with the ratchet wheel 24. The ratchet wheel 24 and the pawl 26 being so arranged that oscillation of the operating lever 25 will revolve the shaft 23 in a direction causing the sprocket 22 to exert a pull on the chain 21 and forcibly reduce the diameter of the loop formed by the flexible band 18 and thereby tightly roll the meat therein into a compact roast.

A second pawl 27 is provided which is pivotaly mounted on the upright member 16 for engagement with the ratchet wheel to

prevent expansion of the loop during the operation of the lever 25.

In operation of the device, the slab of meat is selected and loosely rolled and placed in the machine with the tangs embedded in one end thereof. The flexible bands 18 are then looped around the meat and the clamping chains 21 are engaged with the sprockets 22. The levers 25 are then operated so as to reduce the diameter of the loops formed by the bands by circumferential contraction of the bands and tightly roll the meat into a compact roast. Inasmuch as the roast will be of different diameters throughout its length due to unevenness of thickness of the slab, the levers 25 may be individually operated so that the roast will be rolled tightly throughout its entire length.

After the roast has been rolled sufficiently tight, it is tied or otherwise bound while it still remains in the machine. After this operation is complete, the chain 21 may be stripped from the sprocket to release the bands 18. The loops formed by the bands may then be expanded easily and quickly so that the roast may be removed from the machine.

From the foregoing it is obvious that I have provided a comparatively simple and inexpensive machine for rolling slabs of meat into compact rolled roasts.

While I have shown the preferred form of my invention, it is to be understood that various changes may be made in its construction by those skilled in the art without departing from the spirit of the invention as defined in the appended claims.

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

1. A meat rolling machine comprising a bracket adapted to be secured to a table, a flexible member secured at one of its ends to the bracket to be wrapped around a piece of meat positioned adjacent the bracket, a chain overlying the flexible member and secured at one end to the bracket, and means for engaging and pulling on the chain to contract the flexible member about the meat.

2. A meat rolling machine comprising an arcuate base member, a flexible element secured at one end to said base member whereby its other end may be curved around to form a substantially circular band, a second flexible element overlying the first element, and means carried by the base for releasably engaging the second element, and means for pulling upon said second element to contract the first element and reduce the diameter of said circular band.

3. A meat rolling machine comprising a base member, a flexible band secured at one end to said base member, a chain secured to the base member and overlying said band, and ratchet means supported by the base

member engageable with said chain to draw the band into a substantially circular shape.

4. A meat rolling machine comprising a base member, a flexible band secured at one end to said base member, a chain secured to the base member and overlying said band, and ratchet means supported by the base member engageable with said chain to draw the band into a substantially circular shape, and means on the base member for engaging and retaining a piece of meat against slipping movement when the flexible band is drawn around it.

5. A meat rolling machine comprising a base, a flexible band secured to the base and adapted to surround a piece of meat positioned adjacent the base, a chain secured to the base and overlying the band, ratchet means engageable with the free end of the chain to tighten it about the band, and means on the band to retain the chain against sidewise displacement thereon.

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