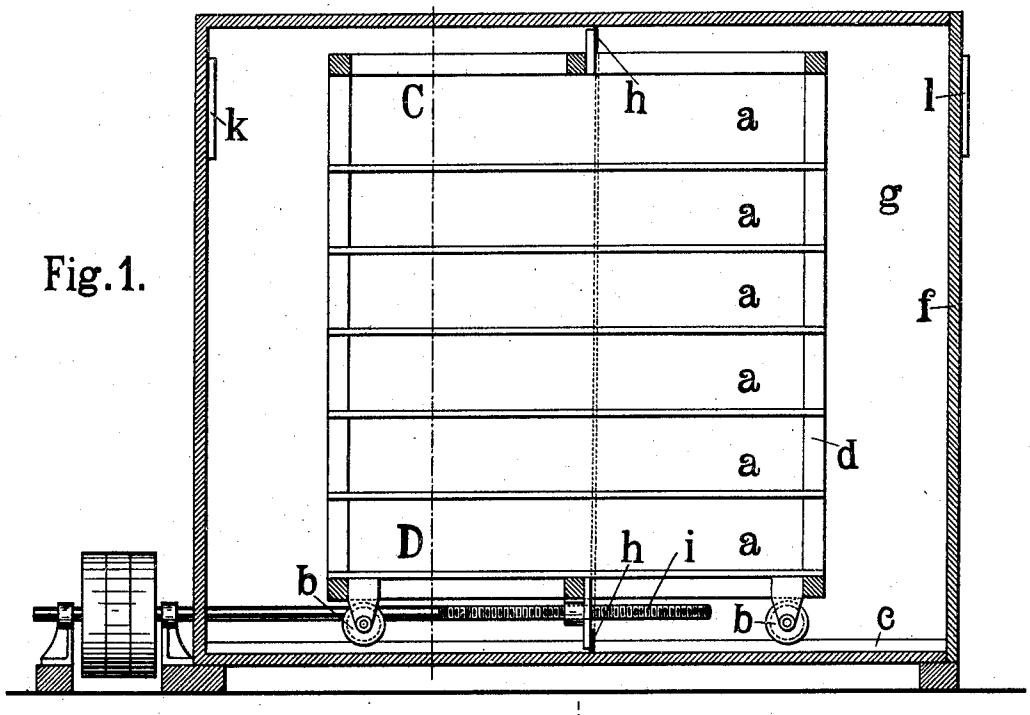
No. 789,186. PATENTED MAY 9, 1905.

L. VON SÜSSKIND.

METHOD OF DRYING DOUGH GOODS, ESPECIALLY MACARONI.

APPLICATION FILED DEC. 19, 1903.

Fig. 1.



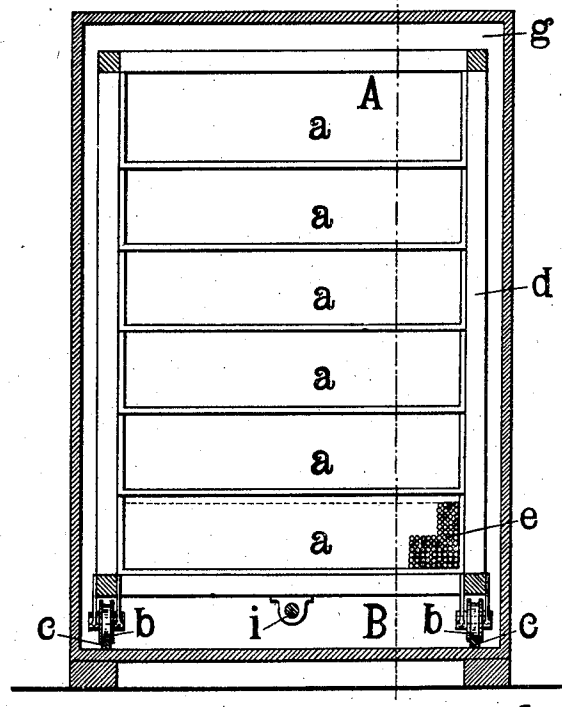




Fig. 2.

Witnesses.
Philip Farnsworth.
H. L. Beil

Inventor.
Ludwig von Süsskind
by Henry L. Reynolds
his atty.

No. 789,186. Patented May 9, 1905.

# UNITED STATES PATENT OFFICE.

LUDWIG VON SÜSSKIND, OF ST. GEORGEN, NEAR ST. GALL, SWITZERLAND.

## METHOD OF DRYING DOUGH GOODS, ESPECIALLY MACARONI.

SPECIFICATION forming part of Letters Patent No. 789,186, dated May 9, 1905.

Application filed December 19, 1903. Serial No. 185,798.

*To all whom it may concern:*

Be it known that I, LUDWIG VON SÜSSKIND, a citizen of Germany, residing in St. Georgen, near St. Gall, in the canton of St. Gall, Republic of Switzerland, (whose post-office address is St. Georgen, near St. Gall,) have invented certain new and useful Improvements in Methods of Drying Dough Goods, Especially Macaroni; and I do hereby declare the following to be a full, clear, and exact description of the invention, such as will enable others skilled in the art to which it appertains to make and use the same, reference being had to the accompanying drawings, and to letters of reference marked thereon, which form a part of this specification.

My invention relates to an improved method for drying dough goods, especially such as are of a tubular character, as macaroni, and will be particularly set forth in the claims terminating this specification.

The object of my invention is to improve and simplify the method of drying such goods.

The drawings accompanying herewith illustrate a mechanism which I prefer to employ in carrying out my invention.

Figure 1 is a longitudinal sectional elevation taken upon the broken lines of Fig. 2, and Fig. 2 is a sectional elevation taken upon the broken lines of Fig. 1.

The improved method employed by me consists in general of placing the macaroni or other goods of this character upon trays in a carriage and in parallel relation with each other, so that their ends are exposed, and in this manner substantially filling the cross-sectional area of a receiving-chamber and then producing a current of air through the openings within and the interstices about the single tubes, thereby bringing the air into close contact with the goods and producing an effective circulation which quickly dries. The circulation of air may be produced by any means desired, although I prefer to do this by the mechanism herein employed, which comprises a car carrying the goods and means for moving the car back and forth within a drying-chamber. I will now describe this mechanism in detail.

A carriage *d*, having rollers *b*, movable on rails *c*, and divided in superposed compartments *a*, is approximatively entirely filled with the goods *e* to be dried—for example, macaroni—whereby the faces of these goods form a wall. After having removed the door *f* of the drying-chamber *g* the charged carriage is passed into the chamber *g* and then the door *f* replaced, so that the chamber *g* is hermetically closed. Now the carriage, which by means of the felt girth *h* acts as a piston in the chamber *g*, is moved to and fro in this chamber by a threaded spindle *i*, to which by the aid of known means (not shown) a reversible movement may be imparted. When the carriage *d* is going to the left, the air which is inclosed between the carriage and the partition on the left side of the chamber *g* will be compressed and driven in the counter-current to the direction of movement of the goods and through the same to the right; but when the carriage *d* is going to the right the air which is inclosed between the carriage and the partition on the right side of the chamber *g* will be also compressed and driven in the counter-current to the direction of movement of the goods through the same to the left.

With this method an effective, prompt, and equal drying of the goods is obtained.

If desired, fresh air may be sucked into and the used air pushed out of the chamber *g* as the carriage travels to and fro by means of the valves *k* and *l*.

What I claim is—

1. The herein-described method of drying tubular dough products which consists in arranging the individual pieces of the product within a closed chamber, with the said pieces parallel or substantially parallel with each other, and then causing the mass to partake of reciprocatory movements within the chamber in directions lengthwise of the pieces so as to cause the air within the chamber to be more or less compressed during such movements and be forced through the pieces to dry the same.

2. The herein-described method of drying tubular dough products which consists in arranging the individual pieces of the product

within a hermetically-closed chamber with the said pieces parallel or substantially parallel with each other, and then causing the mass to partake of reciprocatory movements within the chamber in directions lengthwise of the pieces so as to cause the air within the chamber to be more or less compressed during such movements and be forced through the pieces to dry the same.

3. The herein-described method of drying tubular dough products which consists in piling the individual pieces one upon another and parallel or substantially parallel with each other in a closed chamber until such pieces practically fill the cross-sectional area of the chamber, and then causing the mass to partake of reciprocatory movements within the chamber in directions lengthwise of the pieces so as to cause the air within the chamber to be more or less compressed during such movements and be forced through the pieces to dry the same.

In testimony that I claim the foregoing I have hereunto set my hand this 3d day of September, 1903.

LUDWIG V. SÜSSKIND.

Witnesses:
W. SCHLAPPRITZI,
JOSEPH SIMON.