T. BOSSHARD.

CONFECTION MAKING APPARATUS.

APPLICATION FILED MAY 6, 1921.

1,419,808.

Patented June 13, 1922.

2 SHEETS—SHEET 1.

Fig. 1.

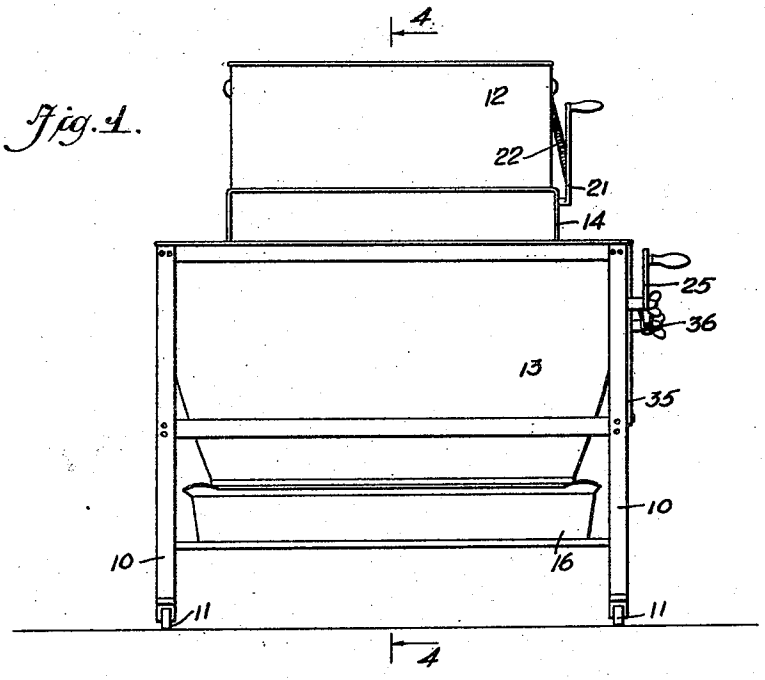
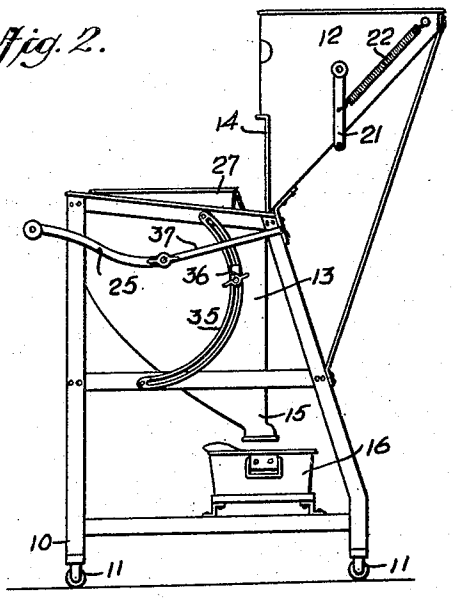


Fig. 2.



WITNESSES

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2 SHEETS—SHEET 2.

Fig. 3.

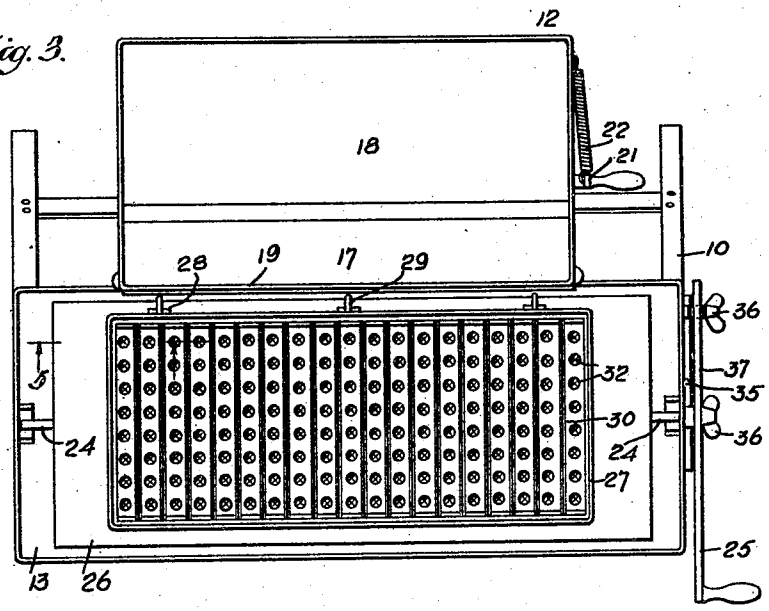


Fig. 4.

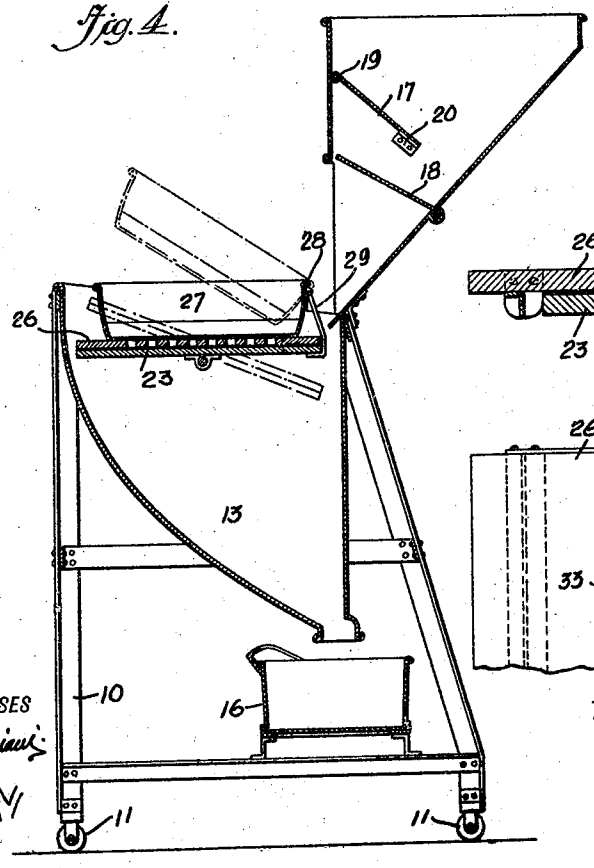


Fig. 5.

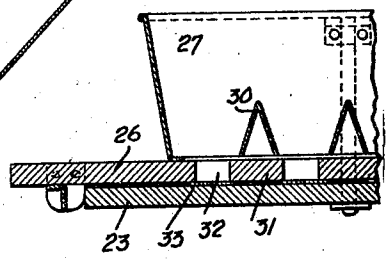
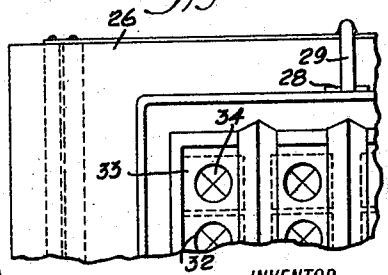


Fig. 6.



WITNESSES

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UNITED STATES PATENT OFFICE.

THEODORE BOSSHARD, OF BROOKLYN, NEW YORK.

CONFECTION-MAKING APPARATUS.

1,419,808. Specification of Letters Patent. **Patented June 13, 1922.**

Application filed May 6, 1921. Serial No. 467,322.

To all whom it may concern:

Be it known that I, THEODORE BOSSHARD, a citizen of the United States, and resident of the city of New York, borough of Brooklyn, in the county of Kings and State of New York, have invented a new and Improved Confection-Making Apparatus, of which the following is a full, clear, and exact description.

My invention relates to a confection making apparatus, and aims to provide improvements over my prior Patent 1,338,354 issued April 27, 1920.

More particularly this present invention aims to provide a device of the class described by means of which articles such as cherries, may be quickly arranged in trays so that they may be subsequently filled.

A further object of this invention is the construction of a confectionery apparatus by means of which a single operator may manipulate the entire machine in such a manner that substantially the number of articles, such as cherries, capable of being accommodated in the tray may be placed in contact therewith and be automatically arranged thereon.

Still another object of this invention is the construction of a device of the character stated by means of which any surplusage of articles placed in contact with the tray may quickly be removed therefrom. Also this surplusage of cherries or other articles may be readily and automatically removed by means of my improved machine, to a container provided for this purpose, thus avoiding any wastage in this connection.

Still other objects of my invention will appear in the annexed specification taken in connection with the drawings which latter illustrate one practical embodiment of the same, and in which;

Figure 1 is a front view of a machine embodying my improved construction.

Figure 2 is a side view thereof.

Figure 3 is a plan view of the same.

Figure 4 is a sectional side view taken on the line 4—4 and in the direction of the arrows indicated in Figure 1.

Figure 5 is a fragmentary sectional view taken along the line 5—5 of Figure 3, and

Figure 6 is a plan view of those portions shown in Figure 5.

In these views it will be seen that the reference numeral 10 indicates a supporting frame of the machine which may be of any desirable character, and which may be rendered mobile by means of casters 11.

It will be noted that a feeding trough 12 is secured to the upper edge of the frame, and this trough serves to receive the articles such as cherries. Also mounted within the frame 10 and positioned below the feeding trough 12 is a hopper 13, it being noted that the feeding trough is formed with an opening 14 whereby articles within the same may move into the hopper 13 and further, that the said hopper is provided with a delivery opening 15 below which a receiving receptacle 16 may be positioned for a purpose hereinafter more fully specified.

Referring now more particularly to the specific construction of the feeding trough 12, it will be noted, reference being had to Figure 4, that the same has positioned within it a pair of baffles 17 and 18 respectively, the former being hingedly secured as at 19, and lying upon a rest 20, so that it normally assumes an inclined position in the figure referred to, but is capable of being swung upwardly when the trough is to be cleaned. The latter panel 18 constitutes a valve controlling the flow of the mass within the trough through the opening 14, and it will be noted as in Figure 4, that the movement of this valve is preferably controlled by means of a crank arm 21 extending beyond one of the side faces of the trough, it being noted that the valve is normally held in its closed position by any suitable means such as a spring 22 co-acting with the crank 21.

Positioned within the hopper is a tray support 23 which latter is rockingly mounted upon a shaft 24 extending transversely of the hopper 13. A crank handle 25 also connects with this shaft and thus an operator may rock the support as has been indicated in dotted lines in Figure 4.

A tray 26 is mounted upon the support 23 provided therefor and an open bottomed receptacle 27 is hingedly secured as at 28 to a bracket 29 fixed to the tray support 23 and serves to virtually clamp the interposed tray 26 in position, it being noted in this connection that the receptacle 27 constitutes what virtually might be termed side walls for the tray, it being also noted that the said receptacle is capable of being swung to the position indicated in dotted lines in Figure 4 for a purpose hereinafter more fully specified, and also to permit of a removal of the tray 26 being effected.

Reference being had to Figures 5 and 6 it will be seen that the said receptacle also preferably provides transversely extending triangular ribs 30 and these ribs when the receptacle is in its proper position straddle the bridging portion 31 extending between the rows of openings 32 forming a part of the tray 26. With respect to the tray it will be seen that each of the openings is provided with a yielding supporting member formed by preferably positioning strips of resilient material such as rubber within the openings 32 and slitting the body of these elements to provide plates 34.

In operation the trough 12 is filled with a mass of articles such as cherries. The leading portion of this mass will be diverted by the baffle 17 to the baffle 18 constituting the valve, and an operator may tilt this valve to such a position as to permit a certain amount of the mass to flow upon the upper face of the tray. A release of the crank 21 will cause the valve to instantly close due to the spring 22 co-operating with this arm.

The crank 25 is now rocked to effect a rocking of the tray support and consequently the tray and receptacle carried thereon. This oscillation will result in the cherries or other articles moving one into each of the openings 32 it being noted in this connection that the ribs 30 will serve to guide these articles in this manner. After the operator has filled approximately all of the openings 32 with the center, the tray may be tilted and the receptacle 27 may be swung upwardly. This will result in the entire surplusage of articles cascading over the edge of the tray, through the hopper 13, delivery end 15 thereof, and thus into the receptacle 16, the latter being capable of subsequently being removed, and its contents dumped into the trough 12 so that none of the articles are lost.

Obviously the tray 26 may now be removed by the operator and it will be found that one of the articles rests in each of the openings 32 and are yieldingly supported therein by virtue of the elements 33, and more particularly the slit construction 34, thereof.

It will be appreciated that it would be impractical to jar the tray 23 while the same is being oscillated due to the fact that certain of the articles already in the openings would be caused to become dislodged from their proper positions, although a certain stop must be provided for limiting the amount of swing of the tray. Thus reference being had to Figure 2 it will be seen that an arcuate track 35 is secured to the frame 10 of the machine and this track slidably mounts an adjustable stop 36 in the nature of a clip. Also the crank arm 25 is formed with an extension 37 adapted to co-operate with the stop 36 and it will thus be appreciated that an operator is free to rock the shaft 24 by means of the crank 25, but this movement will be limited by means of the extension 37 co-operating with the stop 36 although the jarring cessation of this movement will be prevented incident to the yielding contact afforded by the nature of the stop 36.

Thus it will be seen that I have provided a confectionary making apparatus by means of which all of the objects set forth in the preamble of this specification will have been accomplished, and which apparatus will present numerous improvements over devices of this character heretofore placed upon the market, and more particularly the construction presented by my prior patent, it being noted that by means of my improved type of machine all of the manual labor incident to a sorting of the cherries, etc., is avoided incident to the fact that these elements will be quickly disposed within the trays to which a plunger board (not shown) may be subsequently applied to cause their removal and to permit of their subsequent manipulation.

Obviously numerous modifications of structure might readily be resorted to without in the least departing from the spirit of my invention, which I claim as;

1. A confection making apparatus including a frame, a delivery trough secured to said frame, a hopper also carried by said frame and arranged below said trough, a tray support movably mounted within said hopper, and means for oscillating said tray support.

2. A confection making apparatus including a frame, a delivery trough secured to said frame, a hopper also carried by said frame and arranged below said trough, a tray support movably mounted within said hopper, means for oscillating said tray support and means for limiting the movement of said tray support.

3. A confection making apparatus including a frame, a delivery trough secured to said frame, a hopper also carried by said frame and arranged below said trough, a tray support movably mounted within said hopper, means for oscillating said tray support and means for yieldingly limiting the movement of said tray support.

4. A confection making apparatus including a frame, a delivery trough secured to said frame, a hopper also carried by said frame and arranged below said trough, a tray support movably mounted within said hopper, means for oscillating said tray support, a tray adapted to be arranged upon said support and means for clamping said tray in applied position.

5. A confection making apparatus including a frame, a delivery trough secured to said frame, a hopper also carried by said frame and arranged below said trough, a tray support movably mounted within said hopper means for oscillating said tray sup-

port, a tray adapted to be arranged upon said support, and a bottomless receptacle secured to said tray support.

6. A confection making apparatus including a frame, a delivery trough secured to said frame, a hopper also carried by said frame and arranged below said trough, a tray support movably mounted within said hopper, means for oscillating said tray support, a tray adapted to be arranged upon said support, and a bottomless receptacle hingedly secured to said tray support.

7. A confection making apparatus including a frame, a delivery trough secured to said frame, a hopper also carried by said frame and arranged below said trough, a tray support movably mounted within said hopper, means for oscillating said tray support, a tray adapted to be arranged upon said support, and an open bottom receptacle secured to said tray support and transversely extending ribs secured to said receptacle.

8. A confection making apparatus including a frame, a delivery trough secured to said frame, a hopper also carried by said frame and arranged below said trough, a tray support movably mounted within said hopper, means for oscillating said tray support, a tray adapted to be arranged upon said support, and an open bottom receptacle secured to said tray support, and transversely extending triangular shaped ribs secured to said receptacle.

9. A confection making apparatus including an operating hopper, a tray support movably mounted in said operating hopper, a tray adapted to be removably positioned upon said support, said tray being formed with a plurality of openings, and yieldable supporting means associated with the underface of said tray and arranged below each of said openings.

10. A confection making apparatus including an operating hopper, a tray support movably mounted in said operating hopper, a tray adapted to be removably positioned upon said support, said tray being formed with a plurality of openings, yieldable supporting means associated with the underface of said tray and arranged below each of said openings, said supporting means each comprising a piece of sheet rubber formed with slits.

THEODORE BOSSHARD.