T. TRIPOLITIS.

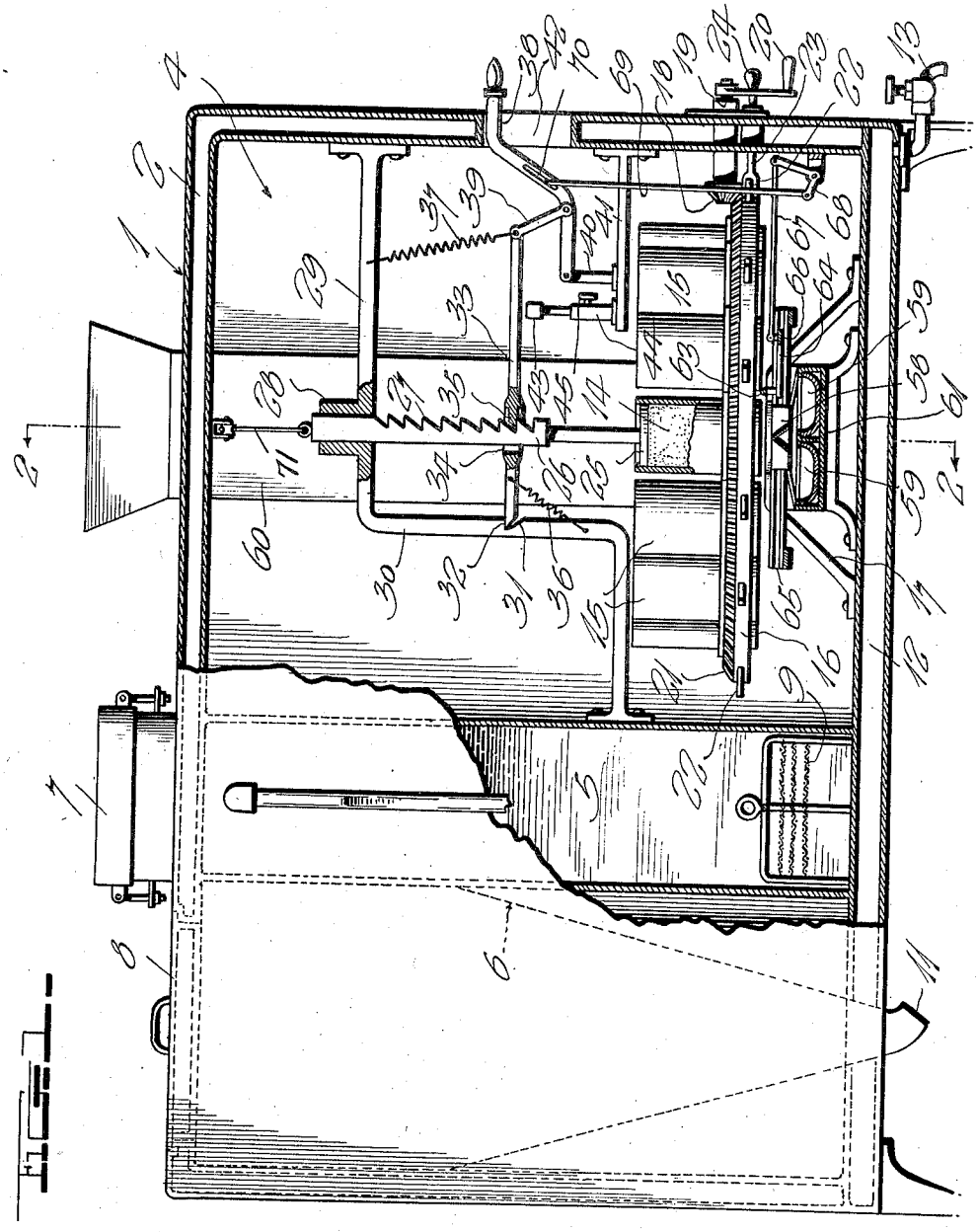
BUTTER DISPENSING MACHINE.

APPLICATION FILED DEC. 5, 1918.

1,303,131.

Patented May 6, 1919.

3 SHEETS—SHEET 1.



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3 SHEETS—SHEET 2.

FIG. 2.

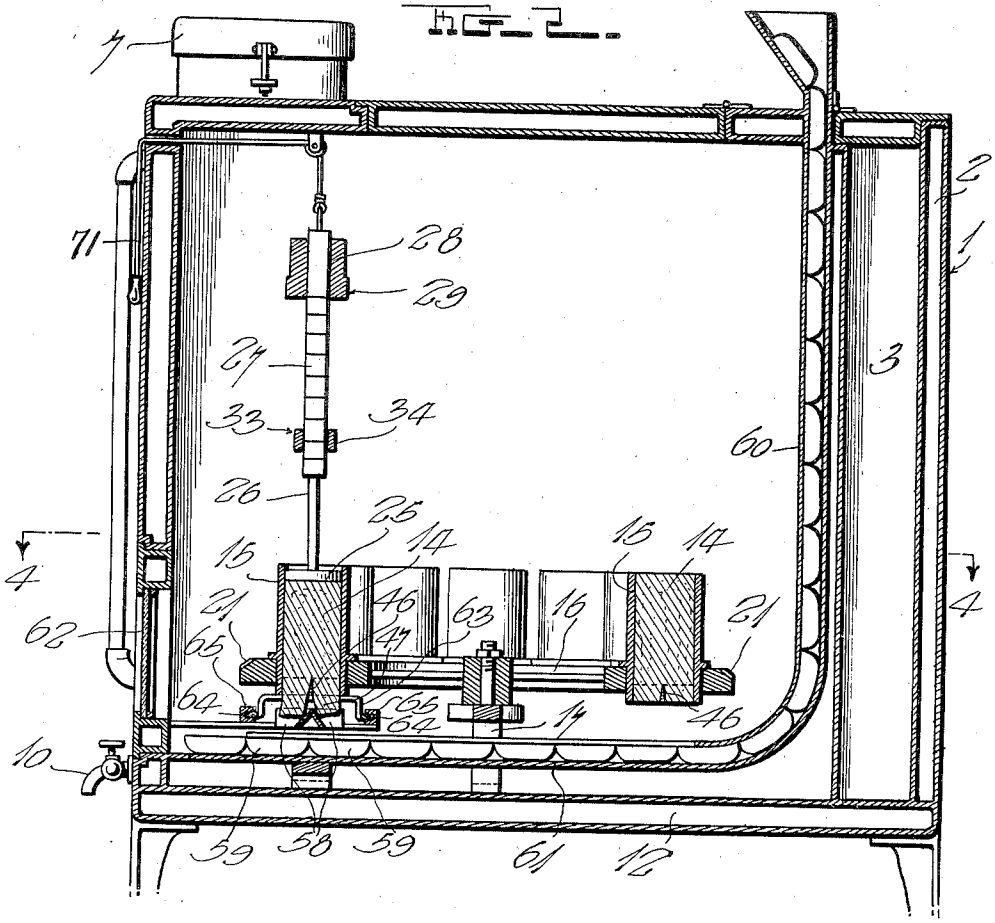
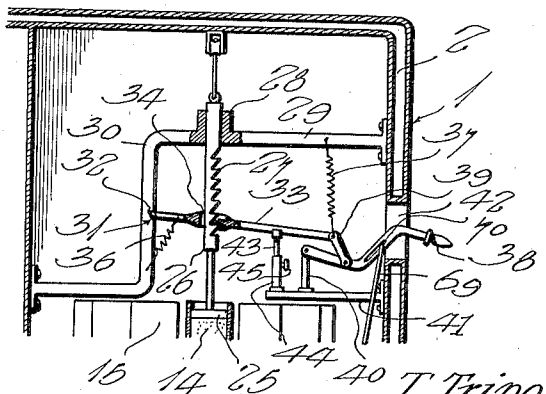


FIG. 3.



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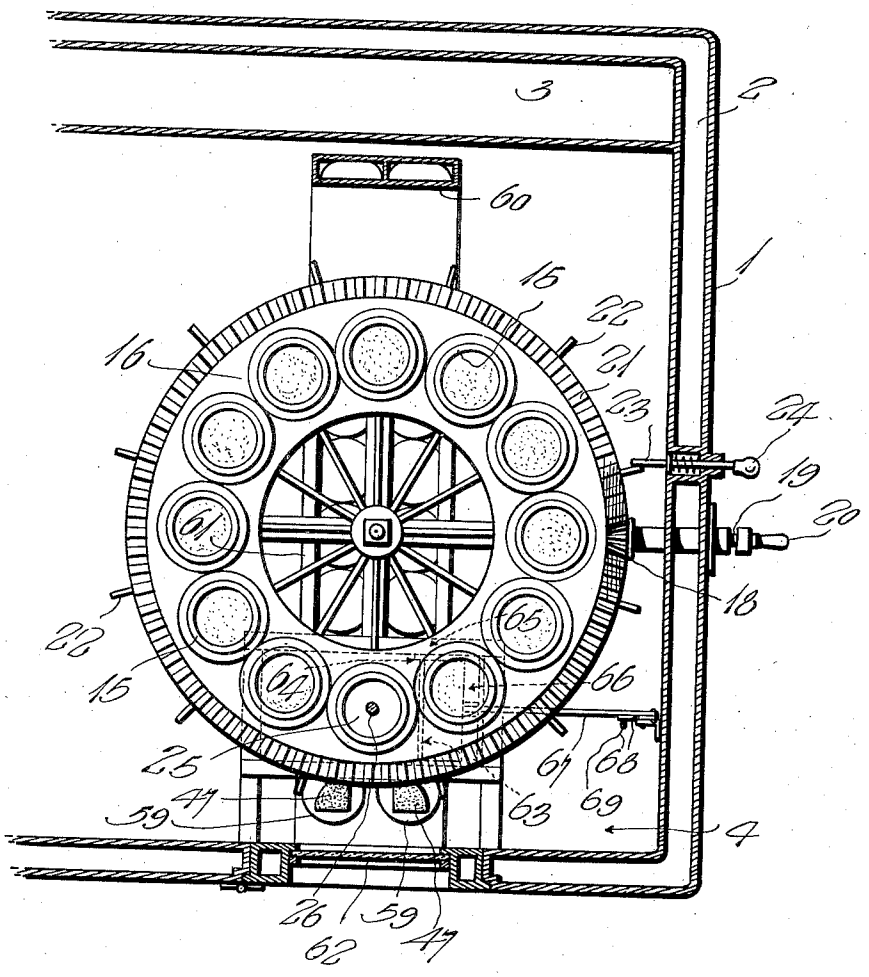
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3 SHEETS—SHEET 3.

FIG. 5.



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UNITED STATES PATENT OFFICE.

THEMOIS TRIPOLITIS, OF CLEVELAND, OHIO.

BUTTER-DISPENSING MACHINE.

1,303,131. Specification of Letters Patent. Patented May 6, 1919.

Application filed December 5, 1918. Serial No. 265,376.

To all whom it may concern:

Be it known that I, THEMOIS TRIPOLITIS, a subject of the King of Greece, residing at Cleveland, in the county of Cuyahoga and State of Ohio, have invented certain new and useful Improvements in Butter-Dispensing Machines; and I do 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.

My invention has for its object to provide a comparatively simple and inexpensive, yet a highly efficient and in every way desirable machine for cutting butter into small pieces, and depositing it upon butter chips, the device being principally intended for use in hotels, lunch rooms and the like.

With the foregoing in view the invention resides in certain novel features of construction and in the unique association of parts hereinafter fully described and claimed, reference being made to the accompanying drawings which form a part of this application.

Figure 1 is a front elevation of the machine with parts broken away and in section.

Fig. 2 is a vertical transverse section on the plane indicated by the line 2—2 of Fig. 1.

Fig. 3 is a detail section showing the manner in which the operating lever for the butter projecting plunger is released.

Fig. 4 is a horizontal section on the plane indicated by the line 4—4 of Fig. 2.

In the drawings above briefly described, the numeral 1 designates a casing having any suitable heat insulating wall 2 and provided along its back with an ice compartment 3. One end of the casing 1 forms a butter retaining and dispensing chamber 4 while in the other end thereof is located a water cooler 5 and a crushed ice container 6 joining one side of said water cooler. The cooler 5 and the ice container 6 are provided with suitable movable tops 7 and 8 respectively, the lower end of the cooler 5 is equipped with a filter 9 and with an outlet faucet 10, and the lower end of the ice container 6 is provided with an appropriate outlet 11 for depositing crushed ice in glasses for the serving of cold drinks and the like. To prevent the ice from clogging in the container 6, any suitable agitator (not shown) may be provided, and similarly, ice ejecting means (not shown) may be provided at the outlet 11. The drainage from the container 6 and the ice box 3 are received in a hollow bottom 12 having an outlet spigot 13 and it will be seen that by the provision of this hollow bottom filled with ice water, in addition to the ice box 3 and the containers 6 and 5, the interior of the casing 1 will be maintained at a low temperature so as to prevent melting of the butter in the chamber 4.

The butter, indicated at 14 is contained in a plurality of open ended jars or other receptacles 15 carried by a rotating table 16 which is suitably supported on a pedestal 17. By means of a pinion 18, a shaft 19 carrying said pinion, a crank 20 on the shaft and a ring gear 21 on the table with which the pinion meshes, said table may be rotated so as to successively position the receptacles 15 at a predetermined point, at which point the butter ejecting means is located. To limit the successive turning movements of the table 16, the periphery of said table is provided with a plurality of projections 22 in whose path the spring pressed pin 23 is normally positioned, said pin however, having a knob or the like 24 by means which may be retracted when the butter of one receptacle has been discharged and another one is to be positioned for emptying. A plunger 25 is provided for forcing the butter from the receptacles 15, said plunger having a vertical operating bar 26 provided with ratchet teeth 27 along one edge. The upper end of bar 26 slides in a suitable guide 28 on a bar 29 which extends across and is secured to the walls of the chamber 4, the two ends of said bar being vertically offset so that it is provided with a vertical intermediate portion 30. The portion 30 is provided with a notch or the like 31 whereby a fixed shoulder 32 is provided for engagement with one end of a horizontal operating lever 33, whereby to form a fulcrum for said lever. The lever 33 is provided with a yoke 34 loosely receiving the toothed portion of the bar 26, said yoke having a nose 35 for engagement with the teeth 27. To normally position lever 33 as seen in Fig. 1, that is, with the end of the lever engaging the shoulder 32 and with the nose 35 in engagement with the teeth 27, two coiled springs 36 and 37 are provided, the former depending diagonally from the lever to the vertical

part 30 of the bar 29, while the spring 37 extends diagonally from the unfulcrumed end of said lever to said bar 29.

For operating the lever 33, a hand lever 38 is provided, and a connector 39 inclines downwardly and outwardly from the free end of lever 33 to said lever 38. The inner end of the lever 38 is shown fulcrumed to an arm 40 rising from a bracket 41 in the chamber 4, while the outer end of said lever 38 extends through a slot 42 in the casing 1. Depression of the lever 38 will pull downwardly upon the connector 39 and similarly depress the lever 33 thus forcing the plunger 25 into the adjacent receptacle 15 and projecting a quantity of butter from said receptacle. By means of a rest 43 which is vertically adjustable in the support 44, by means of a set screw 45 or other suitable means, the depression of the lever 33 is limited as will be seen from Fig. 3. When this position of parts is assumed, the diagonal arrangement of the link 39, pulls endwise on lever 33 when continued pressure is exerted on the lever 38, and this sliding, disengages the lever from the shoulder 32, so that the plunger cannot be further depressed. After the lever 38 is depressed, the springs 36 and 37 return said lever as well as the parts 33 and 39 to their initial positions, and at the same time the nose 35 is engaged with another of the teeth 37, for future operation. Depression of the plunger 25 forces a quantity of the butter from the lower end of the adjacent receptacle 15, and one or more knives 46 extend across said lower end so as to cut the butter into a plurality of pieces 47 (Fig. 2) as it is projected, and by means of suitable guides 58, these pieces of butter, after first being severed from the remainder of the butter in the container, are discharged into individual butter chips 59 which slide down a chute 60 and along the horizontal part 61 thereof into a position to receive said pieces of butter. The filled chips may be removed through suitable doors 62 which are by preference transparent.

Any preferred means may well be employed for cutting the projected pieces of butter from the remaining butter in the receptacle, but I by preference provide a cutting wire or knife 63, arched over the guides 58 as seen in Fig. 2 and having its end secured to bars 64 which slide along tracks 65. A bar 66 connects the bars 64 and is pivotally connected to the horizontal rod 67 which is in turn pivoted to the vertical arm of a bell crank 68, the horizontal arm of said bell crank being pivoted to a vertical rod 69, which at 70, has a sliding connection with an inclined portion of the hand lever 38.

By the arrangement of parts just described, the lever 38 may be depressed to project the butter from the receptacle, and when lever 33 is about to disengage the shoulder 32 and the plunger depressing bar 26 as seen in Fig. 3, the sliding connection 70 has become a positive connection, so that further downward movement of lever 38 will depress the rod 69. It thus follows that the bell crank 68 and rod 67 will slide the frame formed by the rods 64 and 66, thus moving the cutter 63 through the projecting butter which has already been cut by the blades 46. The projected pieces of butter are guided into the chips 59 by means of the chutes 58 and may be removed through the doors 62. The construction herein disclosed will simultaneously fill four butter chips but the device may well be so made as to fill any required number.

After complete discharging of any receptacle 15 the plunger 25 and the bar 26 may be raised to withdraw said plunger by means of a suitable pull cord or the like 71, and this having been done, the crank 20 is rotated to turn the table 16, after first retracting the pin 23. The moment the table starts to rotate the pin 23 is again released so that it will coact with the approaching stop 22, to arrest rotation of the table in such a position as to dispose the next receptacle 15 to receive the plunger 25.

From the foregoing, taken in connection with the accompanying drawings, it will be seen that although my invention is of rather simple and inexpensive nature, it will be highly efficient and in every way desirable, and since probably the best results are obtained from the details shown and described, they may well be followed. It is to be understood, however, that within the scope of the invention as claimed considerable latitude is allowed for making numerous minor changes.

I claim:

1. In a butter serving machine, a rotary table, a plurality of butter receptacles carried by said table, a chute for the butter chips having its end located under said table to hold the chips while being filled, means for rotating said table to successively position said receptacles over said chute end, means for projecting a predetermined quantity of butter from the properly positioned receptacle, and means for severing such projected portion from the remaining contents of the receptacle; together with means for cutting the butter into a plurality of pieces as it is projected, and means for guiding such pieces into individual chips when severed from the remaining contents of the receptacles.

2. In a butter serving machine, a rotary table, a plurality of butter receptacles carried thereby, means for rotating said table to position said receptacles successively at a predetermined point, means for projecting the butter a predetermined amount from the lower end of the properly positioned re-

ceptacle, a knife extending across said end to cut the butter into separate pieces as it is projected, means for severing such pieces from the remainder of the butter in the receptacle, and means for guiding the severed pieces into individual butter chips.

3. In a butter serving machine, a receptacle for the butter, a plunger in said receptacle for forcing the butter from one end thereof, a toothed operating bar extending from said plunger and means for guiding said bar, a lever having a yoke loosely receiving said bar and having a nose to engage its teeth, a fixed member against which one end of said lever bears to provide a fulcrum therefor, means for operating said lever to actuate said plunger, and for shifting said lever from engagement with said fixed member when said plunger has been moved a predetermined amount and spring means for then restoring said lever to its normal position.

4. In a butter serving machine, a receptacle for the butter, a plunger in said receptacle for forcing the butter from one end thereof, a toothed operating bar extending from said plunger and means for guiding said bar, a lever having a yoke loosely receiving said bar and having a nose to engage its teeth, a fixed member against which one end of said lever bears to provide a fulcrum therefor, a hand lever, a diagonal connector extending from said first named lever to said hand lever, a rest in the path of operation of said first named lever to limit its movement and to slidably engage said lever to permit said diagonal connector to slide the same out of engagement with said fixed member, and spring means for returning both levers to normal positions after such disengagement.

5. A structure as specified in claim 4, together with means for severing the projected butter from the remainder in the receptacle, and means for operating said severing means, including an operating rod having a sliding connection with the aforesaid hand lever for operating said rod after operation of said hand lever to actuate the plunger.

In testimony whereof I have hereunto set my hand.

THEMOIS TRIPOLITIS.