Feb. 24, 1942. N. J. SIMPKINS 2,274,250

PROCESS FOR TENDERING STEAK

Filed April 22, 1941

Fig. 1.

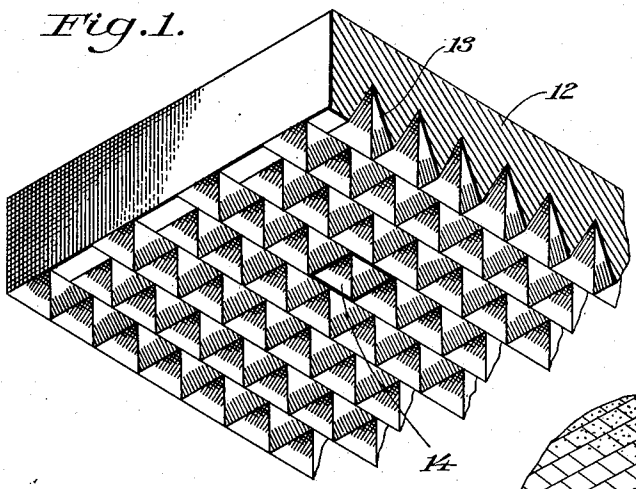


Fig. 4.

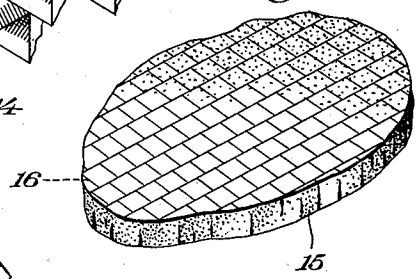


Fig. 2.

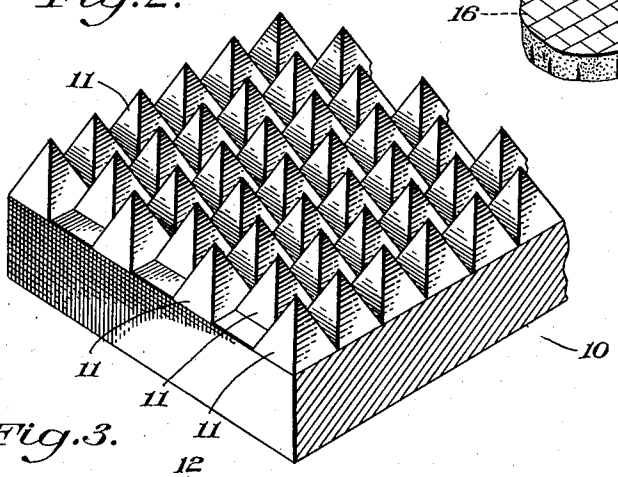
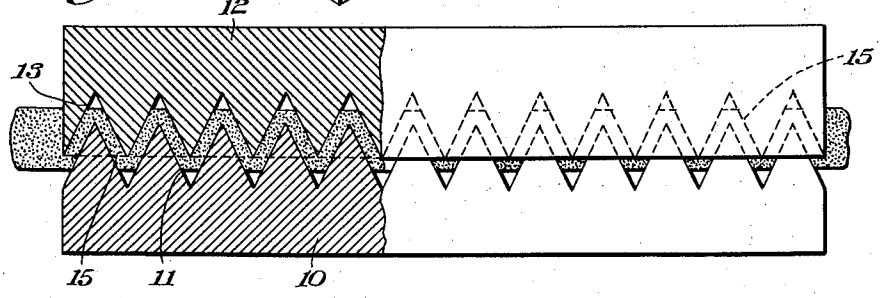


Fig. 3.



N. J. Simpkins:
INVENTOR

BY Victor J. Evans & Co.
ATTORNEYS

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PROCESS FOR TENDERING STEAK

Nathaniel J. Simpkins, Atlanta, Ga.

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2 Claims. (Cl. 99—107)

This invention relates to a waffle steak machine and has for an object to provide apparatus and a process for tendering steaks without puncturing the steak.

A further object is to provide apparatus including an upper member having pyramid shaped recesses to receive pyramid shaped projections on a lower member, the projections on the lower member being staggered so that the base edges of the complemental pyramid shaped recesses of the upper member form square cutting edges to sever the muscular fibers on the top face of the steak when the steak is pushed up into the recesses by the projections which do not puncture the steak during the deforming of the steak into the companion recesses.

A further object is to provide a steak tendering process in connection with the apparatus including a step of freezing the steak solid preparatory to the processing of the steak between the members of the machine.

A further object is to provide apparatus of this character which will be formed of a few strong, simple and durable parts, which will be inexpensive to manufacture, and which will not easily get out of order.

With the above and other objects in view, the invention consists of certain novel details of construction and combinations of parts hereinafter fully described and claimed, it being understood that various modifications may be resorted to within the scope of the appended claims without departing from the spirit or sacrificing any of the advantages of the invention.

In the accompanying drawing forming a part of this specification:

Figure 1 is a fragmentary perspective view looking toward the bottom of the upper member, one of the square cutting edges being shown darker than the others for the purpose of clearness.

Figure 2 is a fragmentary perspective view of the lower member looking toward the top of the member.

Figure 3 is an end elevation, partly in section, showing the members applied to a steak.

Figure 4 is a perspective view looking toward the top of a steak and showing the square cuts made in the top surface of the steak by the cutting edges of the upper member.

Referring now to the drawing in which like characters of reference designate similar parts in the various views, 10 designates a lower member, preferably formed of metal, having pyramid shaped projections 11 arranged in staggered relation on its upper face, see Figure 2. 12 designates an upper member, preferably formed of metal, having pyramid shaped recesses 13 formed on its lower face, see Figure 1. The recesses receive the projections 11 of the lower member 10. The bottom edges of all of the recesses are in a common plane and the bottom edges of a single recess form a square, as indicated by heavy lines at 14 in Figure 1.

When a steak 15 is disposed between both members and the members moved toward each other, the projections 11 will deform the steak into the companion recesses 13, see Figure 3. During this deforming of the steak, the square cutting edges 14 will cut squares, as shown at 16, see Figure 4, in the top face of the steak, while the projections merely push the steak into the recesses without puncturing the steak. The squares cut in the top face of the steak sever the muscular fibers of the steak longitudinally and transversely, thus rendering the steak tender.

In practice it has been found best to freeze the steak solid as a preliminary step to processing the steak in the machine, as above described. The process thus will include the steps of first freezing a steak solid; second, deforming the steak in the nature of a waffle, while simultaneously cutting squares in the top face of the steak without puncturing the steak.

From the above description it is thought that the construction and operation of the invention will be fully understood without further explanation.

What is claimed is:

1. The process of tendering a steak consisting of freezing the steak solid, deforming the steak in the contour of a waffle, and simultaneously with the deforming step cutting squares in the top face of the steak without puncturing the steak.

2. The process of tendering a steak consisting of freezing the steak solid, deforming the steak in the contour of a waffle, simultaneously with the deforming step cutting squares in the top face of the steak without puncturing the steak, and maintaining the waffle appearance of the steak until cooked.

NATHANIEL J. SIMPKINS.