A. LA F. BARRINGER.

MEAT TENDERER.

APPLICATION FILED FEB. 25, 1914.

1,116,668. Patented Nov. 10, 1914.

Fig. 1.

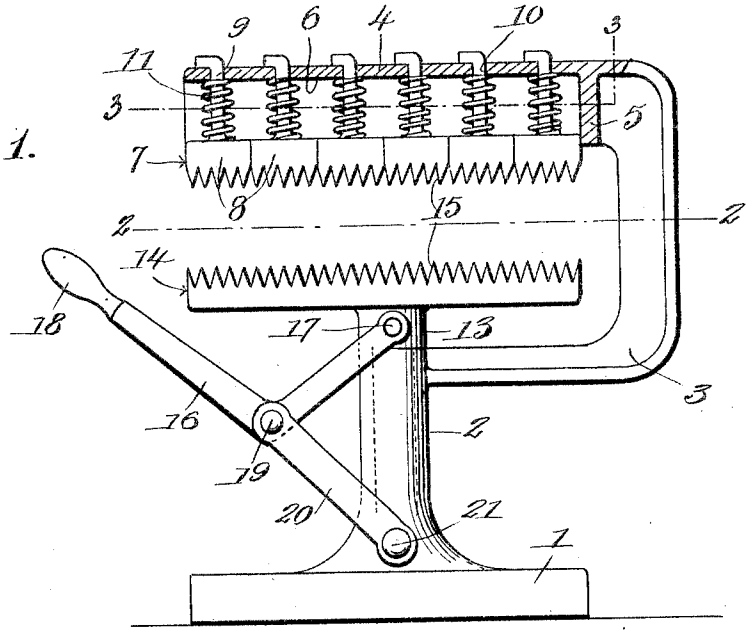


Fig. 2.

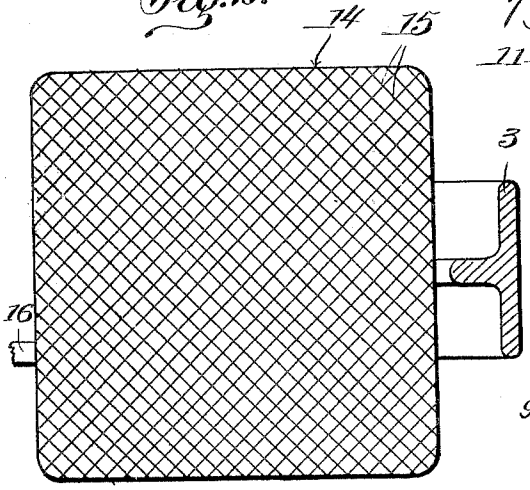
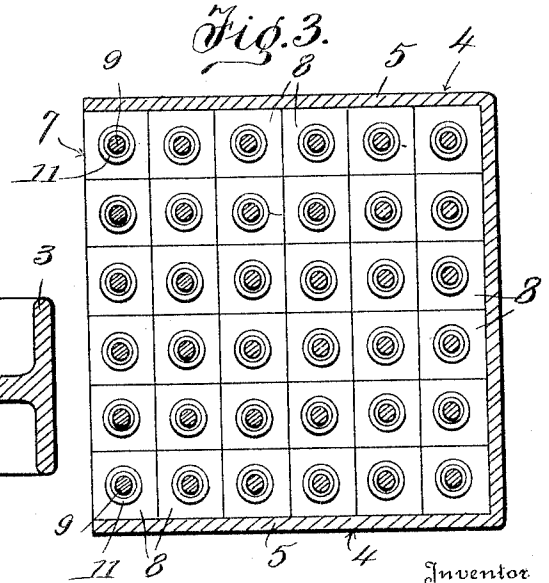


Fig. 3.



Witnesses

W. L. Mulligan.

Wm. E. Hales Jr.

Inventor

Andrew L. Barringer

By Richard Owen

his Attorney

THE NORRIS PETERS CO., PHOTO-LITHO., WASHINGTON, D. C.

UNITED STATES PATENT OFFICE.

ANDREW LA FAYETTE BARRINGER, OF STATESVILLE, NORTH CAROLINA.

MEAT-TENDERER.

1,116,668. Specification of Letters Patent. Patented Nov. 10, 1914.

Application filed February 25, 1914. Serial No. 820,976.

To all whom it may concern:

Be it known that I, ANDREW LA FAYETTE BARRINGER, citizen of the United States, residing at Statesville, in the county of Iredell and State of North Carolina, have invented certain new and useful Improvements in Meat-Tenderers, of which the following is a specification.

This invention relates to an improved device for tendering meat.

An object of the invention is to provide in a meat tenderer means whereby the fibers of the beef, pork, mutton or other meat acted upon may be pounded and separated to in this manner make tender what would otherwise be a tough piece of meat.

The invention further resides in the provision of means so arranged with respect to one of the engaging or pounding heads of the device as to effect therefor, a resilient yieldable bed or support; the head itself being of such novel and peculiar construction as to permit, when acting upon meat and bone, the pounding and crushing of the former without a corresponding action upon the latter.

The above and additional objects are accomplished by such means as are illustrated in their preferred embodiment in the accompanying drawings, described in the following specification and then more particularly pointed out in the claims which are appended hereto and form a part of this application.

In describing my invention in detail reference will be had to the accompanying drawings wherein like characters denote like or corresponding parts throughout the several views, and in which:—

Figure 1 is a side elevation, partly in section, of a device constructed in accordance with the present invention; Fig. 2 is a section on the line 2—2 of Fig. 1; and Fig. 3 is a section on the line 3—3 of Fig. 1.

Referring now to the drawings by numerals, 1 designates a substantially flat base from the center of which extends upwardly in a vertical plane, a standard or post 2, hollow, as indicated by the dotted lines in Fig. 1 throughout the greater portion of its length. Formed integrally with the standard 2 and projecting laterally from the top thereof is an extension 3 so formed or shaped as to provide an enlarged horizontally flat support 4, the center of which is in axial alinement with the standard 2 aforesaid. A depending flange 5 is integral with the support 4, said flange being upon three of the four sides of the said support to form a recess 6 on the underside thereof. It is within the said recess 6 that the upper head portion 7 of the device is arranged, the said head portion comprising a plurality of duplicate sections designated 8, each being provided with a stem 9 disposed to fit or extend through an aperture 10 in the support member 4, the said stems being bent at their free ends and upon the top of the said support to limit movement in one direction of the head 7 and to maintain the said sections 8 normally upon the same horizontal plane. An expansion helical spring 11 embraces each stem 9, the springs abutting at one end the respective sections of the head 7 and at their opposite end the under surface of the support 4 so as to yieldably support the said sections 8 in extended position, yet, at the same time permitting, upon pressure being brought to bear upon the under surface of the head 7, movement of all of the sections 8 in unison or, movement of one of the sections 8 independent of the others.

Extending into the bore of the standard 2 is a stem 12 enlarged as at 13 to form an angular shoulder which, in the normal position of the device, abuts the top of the said standard to maintain the lower or other head 14 of the device in the position indicated in Fig. 1 of the drawings. The said head 14 is bodily movable in a vertical plane and, in its preferred form is integral with the stem 12. The adjacent surfaces of the head 7 and the head 14 are serrated or toothed as indicated at 15 to provide, when the said heads are in engagement, for the separating or tearing action upon the fibers of the meat acted upon.

As operating means for bodily moving the head 14, I provide a lever 16 of the bell crank type, one end of which is pivoted as at 17 to the enlargement 13 of the stem 12, the opposite end of the said lever being provided with a handle 18. Pivoted to the lever 16 as indicated at 19 is a link 20, the opposite end being pivoted as at 21 to the standard 2 at a point adjacent the base 1 of the device. The pressure upon the handle 18 will cause the head 14 to move toward the head 7 and the link 20 to assume a substantially vertical position, in this manner causing the teeth 15 of the lower head to mesh or interlock with the teeth 15 of the upper

head or, should the meat to be pounded or separated be placed between the heads 7 and 14, cause the fibers of the meat to be separated and the meat acted upon in such a manner as to be made tender by continued reciprocation of the movable or lower head 14.

From the above, taken in connection with the accompanying drawings it will be noted that the upper head 7 being formed in sections, meat and bone may be placed between the said two heads and the movable head 14 reciprocated and the fleshy part of the meat acted upon tendered without corresponding action upon the bony part thereof; that the several sections of the said head 7 may be moved vertically, one independent of the other; and that by interposing the springs 11 between the several sections and the support 4, the former are normally maintained in extended position and upon substantially the same horizontal plane.

In reduction to practice, I have found that the form of my invention, illustrated in the drawings and referred to in the above description, as the preferred embodiment, is the most efficient and practical; yet realizing that the conditions concurrent with the adoption of my device will necessarily vary, I desire to emphasize the fact that various minor changes in details of construction, proportion and arrangement of parts may be resorted to, when required, without sacrificing any of the advantages of my invention, as defined in the appended claims.

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

1. A meat tendering device including a supporting frame, a yieldable head plate comprising a plurality of independently movable spring actuated head sections, individual guide means for the respective sections, a bodily movable non-yielding plate member, and means actuatable to move the said plate member into engagement with the said head, the several head sections independently yielding in a tendering operation according to the resistance offered by the meat being tendered.

2. A meat tendering device including a yieldable head, a relatively movable plate, a hollow support for the plate, a stem rigid with the plate and fitting the hollow support, a bell crank pivoted to the stem, and a link fastened at one end to the bell crank and at its opposite end to the support, said bell crank when actuated causing said plate to be moved relatively to the head, as and for the purpose set forth.

3. A meat tendering device including a supporting frame, a head plate comprising a plurality of independently movable head plate sections, a stem for each section, the respective stems being engageable with the said frame to limit movement of the said sections, spring means arranged to embrace the respective stems, the springs being engageable with the said frame and with the respective sections to normally maintain the said sections upon the same horizontal plane, a base plate movable relatively to the head plate, and means mounted on said frame and engageable with said base plate for moving the latter into and out of engagement with the said head plate, the several head plate sections independently yielding in a tendering operation according to the resistance offered by the meat being tendered.

4. A meat tendering device including a supporting frame, a head plate comprising a plurality of independently movable head plate sections, an individual spring engageable with each section to normally maintain the said sections upon the same horizontal plane, means limiting movement of the respective sections, a non-yielding base plate mounted on the frame, and means actuatable to move the said base plate relatively to the head plate in a meat tendering operation, the individual head plate sections independently yielding during such operation according to the resistance offered by the meat being tendered.

5. A meat tendering device including a suitable support, a rigidly supported head movable relatively to said support, means for bodily moving said head in a vertical plane, a second head comprising a plurality of independent head sections, a stem for each section, said stems being engageable with said support to normally maintain all of the said sections upon substantially the same horizontal plane, spring means for each section, said means providing a yieldable support for said head, each of said heads having teeth thereon, said heads being adapted to be moved toward and from each other, as and for the purpose set forth.

In testimony whereof I affix my signature in presence of two witnesses.

ANDREW LA FAYETTE BARRINGER.

Witnesses:
SIG WALLACE,
W. HERBERT HOFFMANN.

Copies of this patent may be obtained for five cents each, by addressing the "Commissioner of Patents, Washington, D. C."