

W. H. FARRELL.
 CARAMEL MOLD.
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1,016,130.

Patented Jan. 30, 1912.

2 SHEETS—SHEET 1.

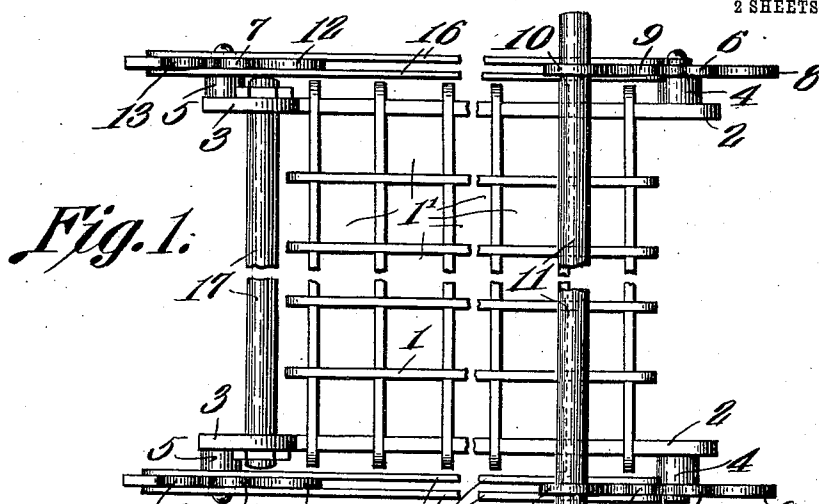


Fig. 1.

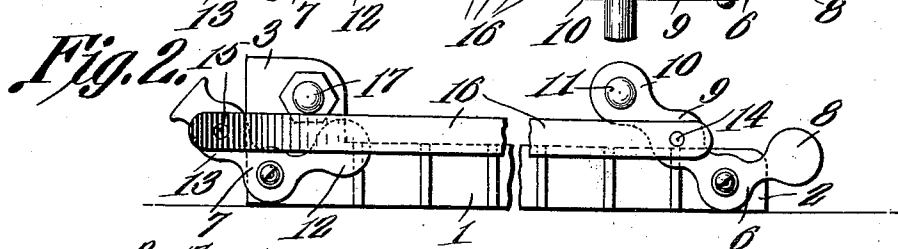


Fig. 2.

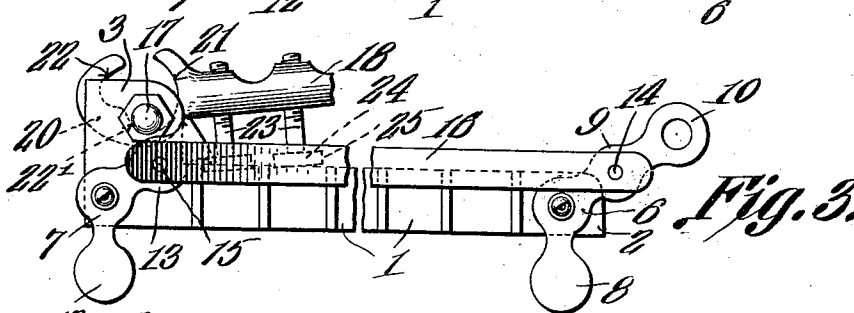


Fig. 3.

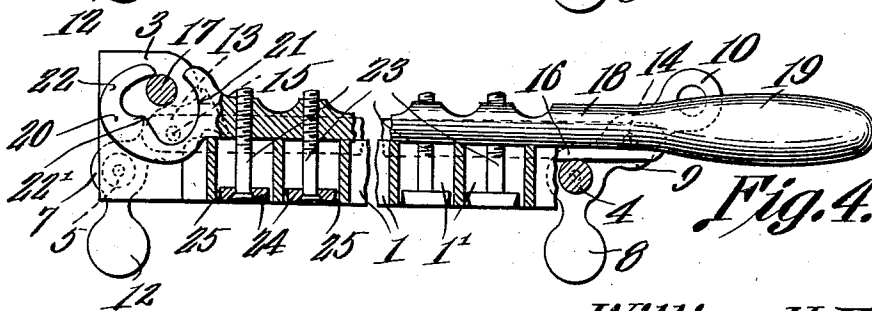


Fig. 4.

Witnesses

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2 SHEETS—SHEET 2.

Fig. 5.

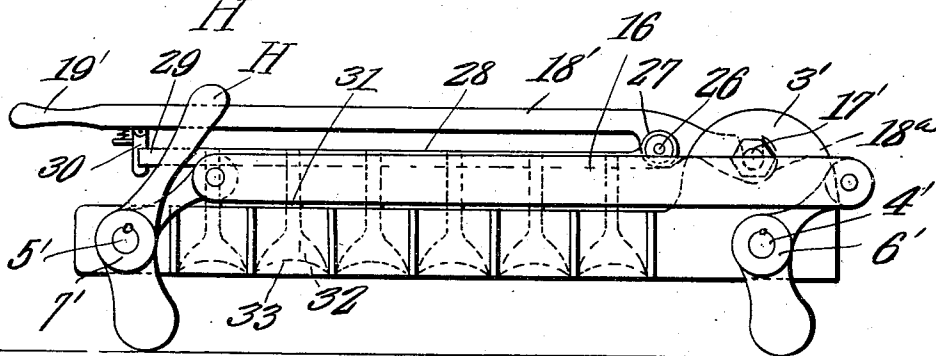
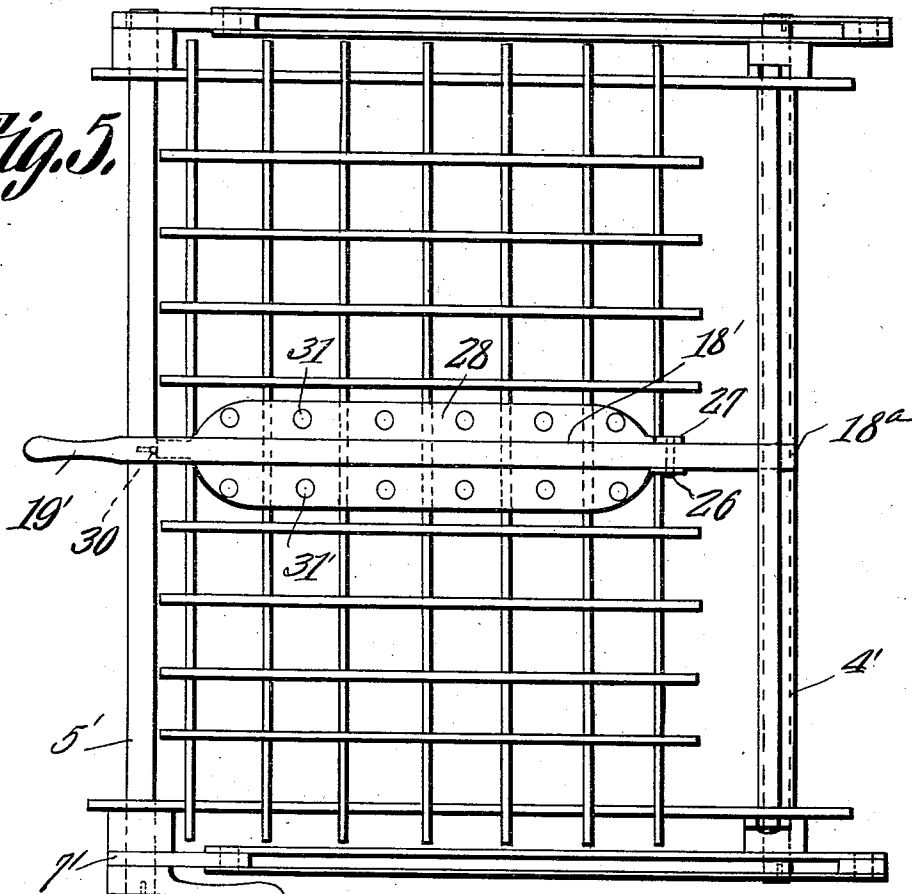


Fig. 6.

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UNITED STATES PATENT OFFICE.

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CARAMEL-MOLD.

1,016,130.

Specification of Letters Patent.

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Application filed August 22, 1911. Serial No. 645,327.

To all whom it may concern:

Be it known that I, WILLIAM H. FARRELL, a citizen of the United States, residing at South Bethlehem, in the county of Northampton and State of Pennsylvania, have invented a new and useful Caramel-Mold, of which the following is a specification.

The present invention relates to improvements in caramel molds, and the primary object of the invention is the provision of a grid form of mold, adapted to be positioned upon a flat surface to receive the caramel in the heated or semi-fluid state, the same being provided with elevating means thereon, to elevate the mold after the top surface of the caramel has become hardened to a sufficient degree, to permit the hardening of the lower surface and the main body of the caramels within the mold, combined with means for ejecting the hardened caramels from the receptacles of the mold.

A further object of the invention is the provision of a caramel mold the main frame or material receiving portions thereof being made in the form of a grid having a series of similar sized receptacles arranged in checkered position, said frame having disposed upon opposite sides thereof pivoted members, which are coupled together for operation in unison, whereby the mold may be lowered to fit flush upon a flat surface or be elevated to permit the air to circulate therearound, the said mold being further provided with a shaft or axle at one end thereof, to which is adapted to be removably mounted and operated a lever carrying a series of registering punches, adapted to register with the receptacles of the mold body to eject the hardened caramels therefrom.

With the foregoing and other objects in view which will appear as the description proceeds, the invention resides in the combination and arrangement of parts and in the details of construction hereinafter described and claimed, it being understood that changes in the precise embodiment of invention herein disclosed can be made within the scope of what is claimed without departing from the spirit of the invention.

In the drawings—Figure 1 is a top plan view of the mold in carrying receiving position, the same being cut away in the center

or foreshortened. Fig. 2 is a side elevation thereof. Fig. 3 is a side elevation of the device in its elevated position, a portion of the caramel ejecting device being shown in its initial position, before entering the receptacles to eject the caramels. Fig. 4 is a similar view to Fig. 3 partly in section, showing the caramel ejecting device in its final ejecting position, several of the plungers being shown in section to illustrate the details of construction and connection thereof. Fig. 5 is a top plan view of a modified form of mold and ejecting device. Fig. 6 is a side elevation thereof, the ejecting plungers being shown in dotted lines.

Referring to the drawings, the numeral 1 designates the mold proper which is made up of a series of plates forming a checkered grid, or series of receptacles 1' for the reception of the heated or semi-liquid caramel.

The side members of the grid are provided at their forward ends with the projecting portions 2 and at their rear ends with the right angled upstanding ends 3, and connected to the respective ends upon the outer faces thereof, are the bushings or studs 4 and 5 respectively, whereby the front legs 6 and the rear legs 7 are pivotally connected to support the grid in elevated position, or permit the same to be in lowered position as shown in Figs. 1 and 2, when the mold is in position for receiving the semi-liquid caramels.

The forward legs 6 are provided with the circular supporting terminals 8, with an eyed intermediate portion 9, and with the eyed terminal 10, a bar or rod handle 11 being removably mounted in the eyed terminal 10 above the legs 6, whereby the device may be lowered and elevated through the manipulation of the bar handle 11 and the connection between the legs 6 and 7 as will presently appear.

The rear legs 7 are each provided with the circular feet 12, which correspond to the feet 8 of the legs 6, and with the eyed portion 13, which with the eyed portion 9 of the legs 6 provide means for the reception of the pins 14 and 15 respectively, whereby the two plates 16 are pivotally connected to the respective front and rear legs upon each side of the mold or grid, to properly

connect the said legs for movement in unity. By this construction it will be seen that the movement of the legs to the position as shown in Figs. 1 and 2, will cause the lower
 5 face of the grid or mold 1 to rest upon the flat plane and form with the same a receptacle for the semi-liquid or heated caramel when poured therein.

In practice when the upper surface of the caramel within the mold has hardened, the
 10 mold being in the position as shown in Fig. 2, the bar handle 11 is operated upon and pulled forwardly, so as to cause the legs 6 and 7 to assume the position as shown in
 15 Fig. 3, thereby elevating the mold 1 above the surface, and permitting a free circulation of air below the mold, so that the lower face of the caramels within the mold may be acted upon by the reduced temperature,
 20 thereby hardening the caramels, so that they may be removed from the mold at the earliest possible moment.

Connected to the upstanding lugs 3 and spanning the rear portion of the grid or
 25 mold 1 is a rod 17, which acts as a fulcrum or pivot for the caramel ejecting lever 18, which is provided with the operating handle 19, at one end and at the other terminal or end with the hook 20, said hook being provided
 30 with the long curved portion 21 and the short or abrupt curved portion 22, separated by the projection 22', whereby the ejecting handle may be readily placed in position for ejecting the caramels from the
 35 mold. When the ejecting lever or handle is in use, the bar handle 11 is removed from the upper end of the front legs 6, so as to permit a free movement of the ejecting handle or lever to and from mold entering
 40 and caramel ejecting position, such positions being clearly shown in Figs. 3 and 4, respectively.

The mold ejecting lever 18 as clearly shown is provided intermediate of its ends
 45 and depending from the lower side thereof, with a series of threaded lugs or pins 23, each of which has mounted upon its lower end and carried rigidly thereby, a rectangular plunger 24, the outer faces of
 50 which are inclined or beveled as at 25, to permit the proper entering of the plungers within the receptacles of the mold, so as to prevent any wedging action and permit the easy withdrawal and insertion thereof at the
 55 ejecting of the caramels from the mold. In the present instance, the ejecting lever has a series of plungers adapted only to register with a single series of the receptacles of the mold, but it is to be understood that any
 60 number of these series may be used so that if necessary all of the caramels may be ejected from the mold simultaneously, or a plurality of rows thereof may be ejected simultaneously without departing from the

spirit of the present invention, but by making the handle or lever so that it carries
 65 only a single series, the lever may be quickly operated and slid along the bar or rod 17, from one side of the mold to the other, ejecting a single row of caramels at a time. 70

In the form of mold as shown in Figs. 5 and 6, the grid 1^a is employed with the upstanding rear ends 3', and disposed at opposite ends of the frame of the grid on the extensions thereof are the parallel shafts 4' 75 and 5' respectively, to which are connected and keyed thereto the legs 6' and 7' respectively, so that by the manipulation of the handle H, through the instrumentality of the connecting rods or links 28, the said
 80 legs may be operated similarly to the legs as shown in the other views to elevate and lower the grid of the mold. By this means the device is operated from the side instead of from the front and transversely of the
 85 mold, as illustrated in the other views.

The transverse rod 17' corresponds to the rod 17 in the other views and has the hooked end 18^a of the ejector-carrying lever 18', whose handle 19' is disposed for operation
 90 with the rod 17' as a center. The rod 18 is curved near its pivot end and has a pin 26 disposed therethrough pivotally connecting the ends 27 of the ejector-carrying plate 28, the plate in the present instance being provided
 95 with a reduced forward end 29 which is adapted to co-act with the spring catch 30 dependingly supported to the under side of the lever 18', to provide a means for holding the plate 28 in parallel to said lever, as
 100 clearly shown in Fig. 6. By this means the plate 25 carrying the stems 31 of the plunger or plungers 32, is released from the catch 30 and all of the plungers are permitted to rest upon the upper surface of
 105 the caramels within the mold, the movement of the lever 18' downwardly permitting the removal of the forward caramels during the movement of said lever downwardly and before the catch 30 engages the outer end of
 110 the plate 25, thus providing an automatic hook to permit the removal of all of the plungers from the pockets after the ejection of the caramels.

The lower surfaces of the plungers in
 115 both instances are provided with concaved portions as 33 to provide an air-cushion between the lower end of the punch and the upper surface of the caramels, and at the same time to permit the rounding of the
 120 upper surface of the caramels to better form the same.

What is claimed is:

1. A caramel mold adapted to rest upon a supporting surface, said supporting surface
 125 forming the bottom of the mold, said mold having a series of receptacles open at their upper and lower ends, and means to bodily

lower and raise the mold upon and above the supporting surface.

2. A caramel mold adapted to rest upon a surface which forms the bottom of the mold, said mold having a series of receptacles open at their upper and lower ends, means to bodily lower and raise the mold upon and above the supporting surface, and means removably pivoted to the mold for registering with the receptacles of the mold while elevated and from above for ejecting the hardened caramels from the receptacles.

3. A caramel mold adapted to rest upon a supporting surface which forms the bottom of the mold, said mold having a series of receptacles open at their upper and lower ends, means to bodily lower and raise the mold upon and above the supporting surface, means removably pivoted to the mold for registering with the receptacles of the mold while elevated and from above for ejecting the hardened caramels from the receptacles, a row at a time.

4. The combination with a supporting surface, of a mold having a series of receptacles open at their upper and lower ends and when in lowered position closed by said surface, and means connected to the sides of said mold for engaging said surface and elevating the complete mold to permit air circulation below the mold.

5. The combination with a supporting surface, of a mold having a series of receptacles open at their upper and lower ends and when in lowered position closed by said surface, a plurality of legs pivotally connected to the mold and for movement in unison to permit the mold to rest upon the surface when receiving the semi-liquid caramels, and means for moving the legs in unison to elevate the mold above the surface.

6. The combination with a supporting surface, of a mold having a series of receptacles open at their upper and lower ends and when in lowered position closed by said surface, a plurality of legs pivotally connected to the mold and for movement in unison to permit the mold to rest upon the surface when receiving the semi-liquid caramels, means for moving the legs in unison to elevate the mold above the surface, and means removably pivoted to the mold for registering with the receptacles of the mold while elevated and from above for ejecting the hardened caramels from the receptacles.

7. The combination with a supporting surface, of a mold having a series of receptacles open at their upper and lower ends and when in lowered position closed by said surface, a plurality of legs pivotally connected to the mold and for movement in unison to permit the mold to rest upon the surface when receiving the semi-liquid caramels, means for moving the legs in unison to ele-

vate the mold above the surface, and a lever pivotally connected to the mold and provided with a series of plungers adapted to register with the respective receptacles of the mold for ejecting the contents therefrom.

8. The combination with a supporting surface, of a mold having a series of receptacles open at their upper and lower ends and when in closed position closed by said surface, a plurality of legs pivotally connected to the mold and for movement in unison to permit the mold to rest upon the surface when receiving the semi-liquid caramels, means for moving the legs in unison to elevate the mold above the surface, a rod connecting the rear ends of the mold together, the same being above the upper surface of the mold, and an ejecting lever removably pivoted to said rod and slidably mounted thereon for ejecting the caramels from the receptacles when the mold is in elevated position.

9. The combination with a supporting surface, of a mold having a series of receptacles open at their upper and lower ends and when in lowered position closed by said surface, a plurality of legs pivotally connected to the mold and for movement in unison, to permit the mold to rest upon the surface when receiving the semi-liquid caramels, means for moving the legs in unison to elevate the mold above the surface, a rod connected to the rear end and above the receptacles of the mold, a lever removably pivoted to said rod and capable of a sliding movement thereon, a series of pins carried by and depending from the lower side of said lever, and a plunger carried by each pin for registering with the respective receptacles of the mold for ejecting the caramels therefrom.

10. A caramel mold, having a series of receptacles open at their upper and lower ends, the outer strips of said mold being projected beyond the body thereof, a plurality of legs pivotally connected to the outer faces at the projecting ends of said strips, a link for connecting the respective pairs of said legs together for operation in unison, means for connecting the forward pair of legs together for operating all of the legs in unison to permit the mold to be lowered or raised, a lever removably pivoted to the rear of the mold and above the surface thereof, and a series of ejecting plungers carried by said lever for registration with the receptacles of the mold.

11. A caramel mold having a series of receptacles open at their upper and lower ends, means to lower and raise the molds upon and above a supporting surface, a lever pivotally connected to one end of said mold above the receptacles, a plate having one

end pivotally connected to said lever near
the lever's pivot and extending therebelow,
a plurality of ejecting plungers carried by
said plate for alinement with the recep-
5 tacles of the mold, and a catch carried by the
under side of said lever near its free end and
in the path of the outer free end of the
plate.

In testimony that I claim the foregoing
as my own, I have hereto affixed my signa- 10
ture in the presence of two witnesses.

WILLIAM H. FARRELL.

Witnesses:

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CHAS. E. LONG.

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Washington, D. C."
