

Machines for Making Noodles.

Patented Jan. 13, 1874.

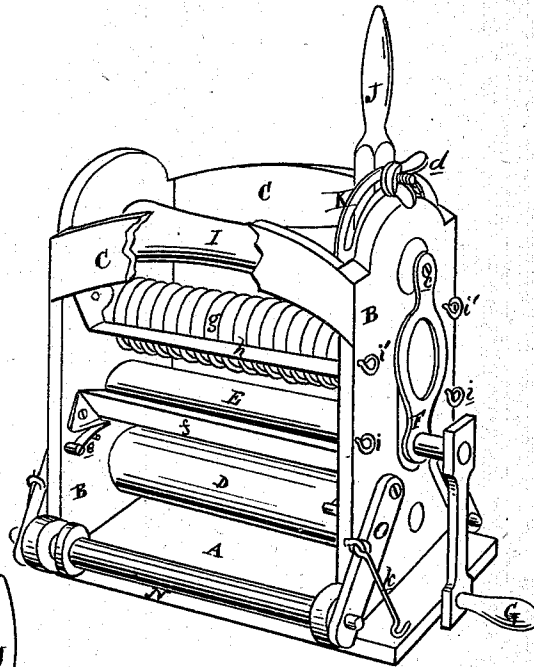


Fig 1.

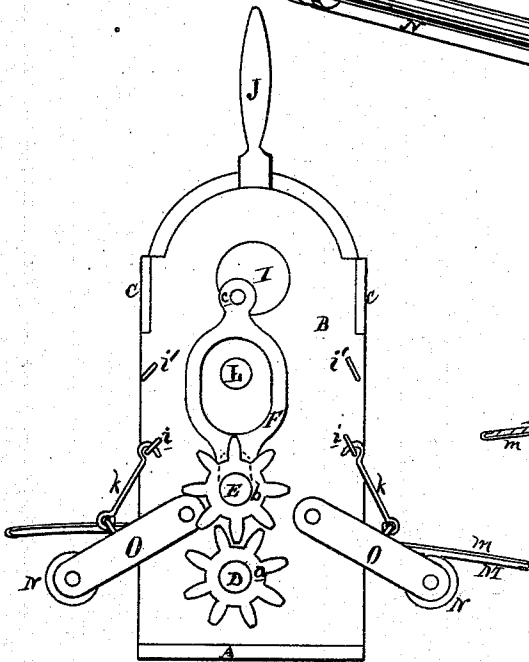


Fig. 2.

ATTEST.
J. F. Eberle.
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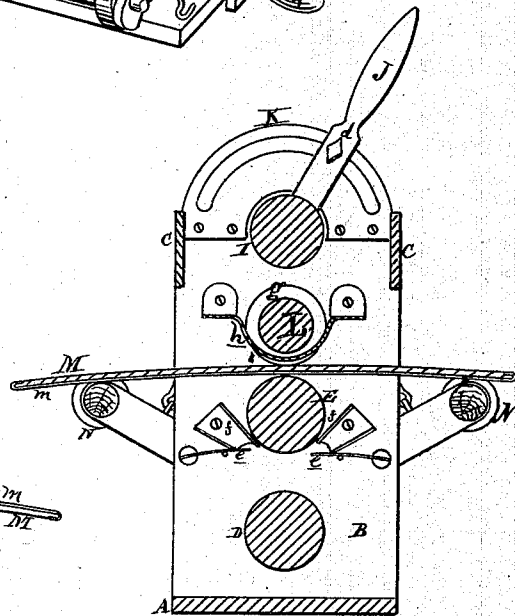


Fig. 3.

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IMPROVEMENT IN MACHINES FOR MAKING NOODLES.

Specification forming part of Letters Patent No. **146,304**, dated January 13, 1874; application filed November 3, 1873.

To all whom it may concern:

Be it known that I, JOHN BAUMGARTNER, of Detroit, in the county of Wayne and State of Michigan, have invented an Improved Machine for Making Noodles, of which the following is a specification:

In the manufacture of the article of food known as German "noodles" the practice has been to make a flour paste, which is rolled out in thin sheets, and then, with a knife, to cut them into long and narrow strings or shreds, which might be used to thicken meat soups or be boiled and served up with a sauce, as a dish or *entrée*. To prepare or cut the noodles is a laborious process, requiring a good deal of time to make enough for a dish. The object of the present invention is to furnish a machine, adapted for use in families and hotels, with which the paste can be rapidly rolled into sheets of any desired thickness and cut into noodles of any width; and it consists in the peculiar construction of the machine, as more fully hereinafter set forth.

Figure 1 is a perspective view of the machine, looking at the front side and right-hand end. Fig. 2 is an elevation of the left-hand end, showing the flexible paste-plate introduced between the lower rolls for rolling the paste. Fig. 3 is a cross-section, with the plate reversed and introduced between the upper rolls for cutting the noodles.

In the drawing, A represents a base-plate, upon which are erected two standards or end plates, B B, connected at the top by girts C C. D is a wooden or a sheet-metal-covered roll, journaled through fixed bearings in the lower part of the standards, having a pinion, *a*, keyed on its left-hand projecting end. E is a similar roll, its journals passing through vertical slots in the standards, having bearings in the lower ends of the external metallic links F. On its left-hand end is secured a pinion, *b*, which meshes with the pinion *a* of the lower roll, when lowered to engage with it. On the right-hand end of the journal a crank, G, is secured. The upper ends of the links F are eccentrically pivoted to the ends of a rock-shaft, I, by wrists *c*, said shaft being journaled through the upper part of the standards and provided with a lever, J, which may be secured at any point of the arc K by a set-screw, *d*. By throwing the lever J toward the rear, the roll E may be low-

ered toward the roll D, causing the pinions *a* *b* to mesh, when, if the former be rotated by the crank, the latter will revolve with it. By bringing the lever toward the front of the arc, the roll E will be raised and its pinion drawn out of mesh with the pinion *a*. *ff* are flour-troughs, pivoted at their ends to the standards, their lower edges being kept in contact with the front and rear sides of the roll E by means of the leaf-springs *e e*, secured to the standards. L is a roll, journaled in fixed bearings above the roll E and armed with a series of circular or disk cutters, *g*, at regular intervals, projecting through and below slots made in a trough-like sheet-metal guard, *h*, whose ends are secured to the frame-standards. The roll E may be raised to revolve in contact with the cutters *g*. M is a plate of straw-board, faced on one side with sheet-tin *m*. N N are two supporting-rollers, pivoted by arms O to the standards at the front and rear sides. Each arm O is provided with a hook, *k*, to engage with a staple, *i*, on the standard, to support the roller N in the plane of the top of the roller D, or with another staple, *i'*, higher up, to support it in the plane of the bottom edges of the cutters of the roll L.

The operation of the machine is as follows: The cook places the paste on the metal side of the plate M, which has previously been floured to prevent adhesion. The supporting-rollers are arranged as shown in Fig. 2. Some flour has also been placed in each flour-trough *f*, to coat the surface of the roll E and prevent the paste from adhering thereto. The plate M is then introduced between the rolls D and E, which are then set in motion by the crank, to roll the plate and paste back and forth, reducing the latter to the required thickness by throwing back the lever J. When rolled to the required thickness, the paste is placed on the other side of the plate M. The supporting-rollers are raised to the plane shown in Fig. 3, the plate introduced under the knives, while the roller E is raised high enough to compel the knives to cut through the paste to the straw-board, which is then run through, cutting the paste into strings of uniform width. If it be desired to split these strings into others of half the width, a washer, *n*, on each supporting-roller is shifted to the opposite end thereof, to

act as a gage for the plate M. The thickness of these gages being one-half the space between any two of the cutters, it follows that, on running through the plate again, the paste strings will be split through the middle of their width.

In making soup-thickening noodles, after the paste is split in one direction, it may be run through in a diagonal direction, cutting the noodles into regular and symmetrical lozenges of uniform size.

What I claim as my invention, and desire to secure by Letters Patent, is—

In a machine for making noodles, the combination of the roll D, having the pinion *a*, the vertically-adjustable roll E having the pinion *b*, the roll L having cutters, the lever J, and the plate M, all constructed, arranged, and operating substantially as described, for the purpose set forth.

JOHN BAUMGARTNER.

Witnesses:

H. F. EBERTS,
H. S. SPRAGUE.