March 18, 1924. 1,487,324

M. E. FONTANA

MACARONI TRIMMER

Filed May 16, 1922 3 Sheets-Sheet 1

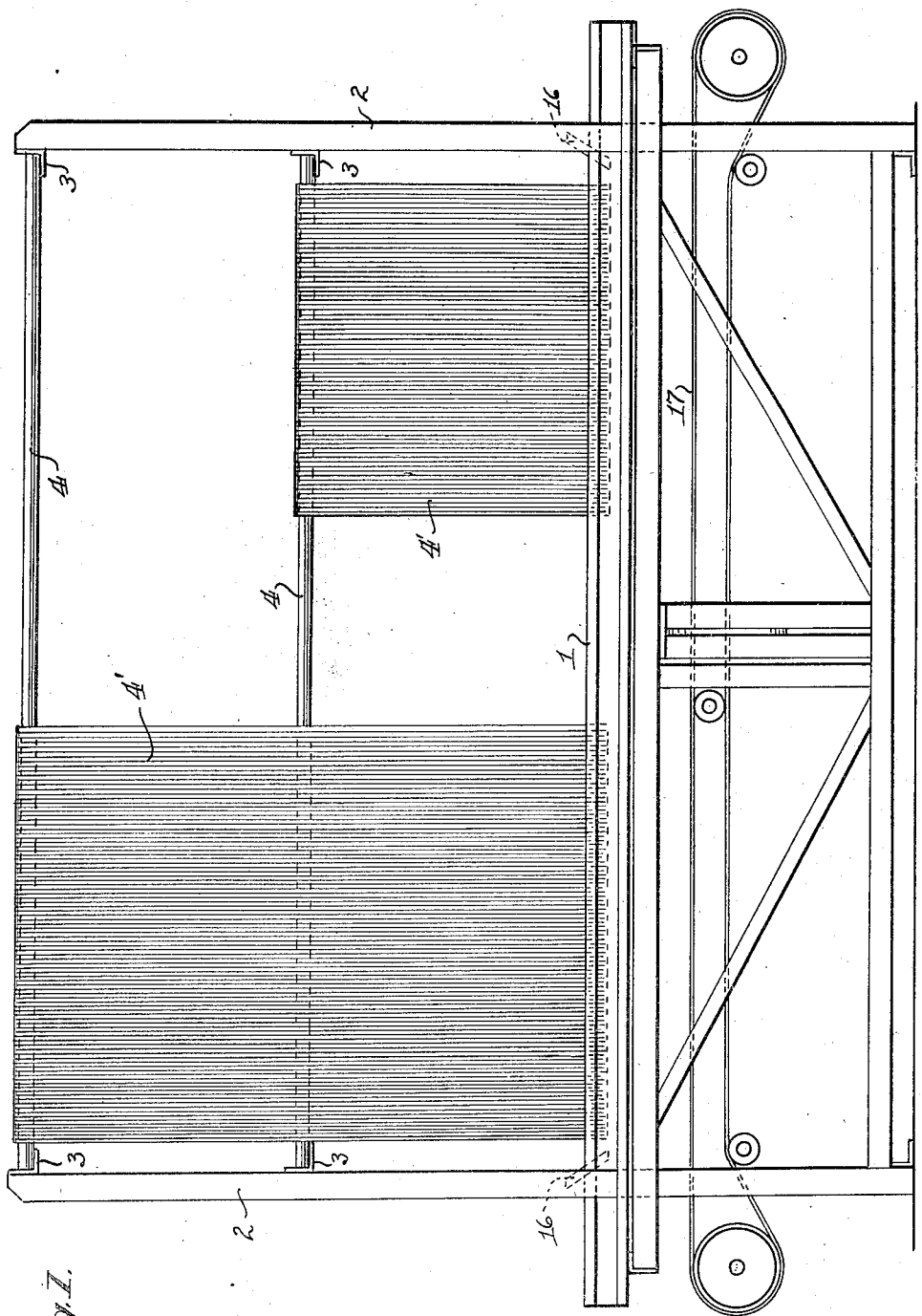


Fig. 1.

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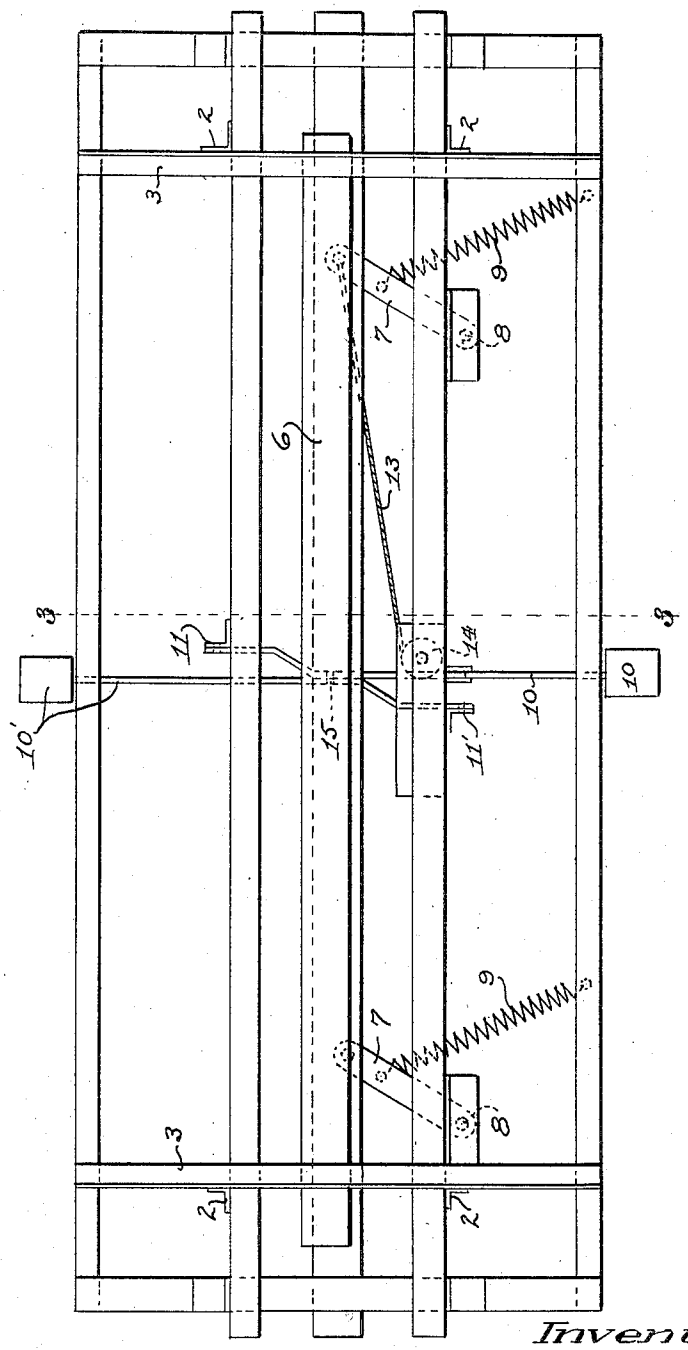


Fig. 2.

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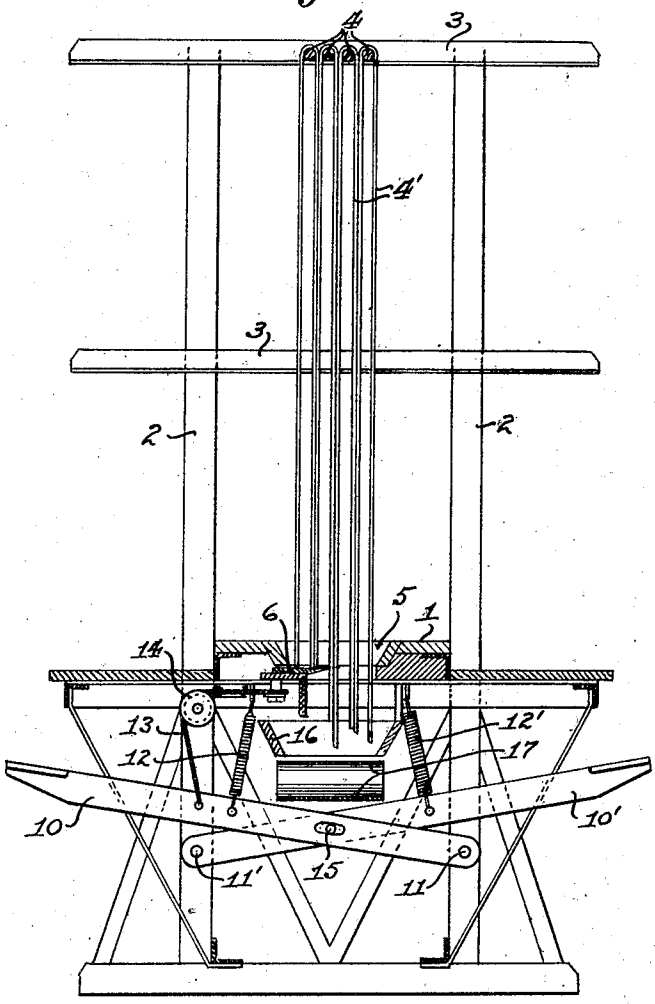
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Fig. 3.



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Patented Mar. 18, 1924. 1,487,324

UNITED STATES PATENT OFFICE.

MARK E. FONTANA, OF SAN FRANCISCO, CALIFORNIA.

MACARONI TRIMMER.

Application filed May 16, 1922. Serial No. 561,465.

To all whom it may concern:

Be it known that I, MARK E. FONTANA, a citizen of the United States, residing at the city and county of San Francisco, and State of California, have invented certain new and useful Improvements in Macaroni Trimmers, of which the following is a specification.

My invention relates to machines for trimming the pendent extremities of macaroni to even lengths.

The object of my invention is to provide a simple and effective machine for this purpose, and to this end my invention consists in the novel macaroni trimmer which I shall hereinafter fully describe, by reference to the accompanying drawings, in which—

Fig. 1 is a side view of my machine, certain parts being omitted for the sake of clearness.

Fig. 2 is a plan of the same, the table top being omitted for the sake of clearness.

Fig. 3 is a cross section on the line 3—3 of Fig. 2.

1 is a table with standards 2 carrying the angle cross bars 3 upon which are supported the dowel sticks 4 over which the macaroni 4′ is hung. I have herein shown the dowel sticks 4 at two levels, one for long and the other for short macaroni. The pendent ends of the macaroni hang down through an opening 5 in the table top, as shown in Fig. 3.

Suitably mounted under the table top and adapted for sliding movement traversing said opening, is a trimming knife 6. The knife has pivoted to it a pair of parallel links 7, Fig. 2, one near each end, the other ends of said links being pivoted at 8 to the frame of the table. The links are controlled by pull back springs 9.

A foot lever 10, Figs. 2 and 3, is pivoted at 11 to the table frame, and has a spring 12, Fig. 3, to control it. Attached to the lever 10 is a cable 13 which passes over guide pulleys 14, Figs. 2 and 3, on the table frame and is connected with one of the knife links 7. A second foot lever 10′ is employed, extending oppositely to the first foot lever, to enable the trimmer to be operated from either side. This second lever is pivoted to the table frame at 11′ and is slidably connected to the first lever at 15, Fig. 3. A spring 12′ controls the second lever.

16 is a chute or trough to direct the trimmings to a conveyor 17, Figs. 1 and 3, to carry them away.

In operation, by pressing down either foot lever, the knife 6 is moved over with a slanting cut and trims off the uneven pendent extremities of the macaroni, Fig. 3, to an even length, as seeen in Fig. 1, the trimmings falling upon the conveyer 17 by which they are removed.

Upon release of foot pressure, the levers and knife are returned by their respective springs.

I claim:—

1. A macaroni trimmer comprising a table having an apertured top and a superstructure adapted to suspend the macaroni with its extremities hanging through said apertured top; a sliding knife mounted under and adapted to traverse the apertured top of the table, to trim said pendent macaroni extremities; and means for operating said knife, consisting of a pair of parallel links pivotally connected with said knife and table, a controlling spring connecting each link with the table, a lever pivotally connected with the table, a controlling spring connecting said lever and table, and a cable connecting said lever with one of the links.

2. A macaroni trimmer comprising a table having an apertured top and a superstructure adapted to suspend the macaroni with its extremities hanging through said apertured top; a sliding knife mounted under and adapted to traverse the apertured top of the table to trim said pendent macaroni extremities; a pair of parallel spring controlled links pivotally connected with said knife and table; a spring controlled operating lever pivoted to one side of the table and projecting from its other side; a cable connection from said lever to operate the knife; and a second spring controlled operating lever pivoted to said other side of the table and projecting from the opposite side the two levers being slidably connected to operate in unison therewith.

In testimony whereof I have signed my name to this specification.

MARK E. FONTANA.