

Search history

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Search 2 AND (FT= two W3 shaft*) (Results 11)

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Search 5 AND (FT= two W3 shaft*) (Results 8)

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Search 8 AND (FT= two W3 (shaft* OR member OR driv*)) (Results 10)

9:

Search 7 AND (FT = chain OR (flexible W2 belt)) (Results 7)

10:

Search 8 AND (FT = chain OR (flexible W2 belt)) (Results 12)

11:

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Search 12 AND (FT= two W3 (shaft* OR member OR driv* OR ax?s)) (Results 4119)

13:

Search 13 AND (FT = pinion* OR gear* OR sprock* OR (wheel W2 chain)) (Results 1114)

14:

Search 14 AND (FT = chain OR (flexible W2 belt)) (Results 303)

15:

Search 15 AND (FT = (cut* W3 (dis% OR blade))) (Results 112)

16:

Search 16 AND (FT = motor OR power*) (Results 104)

17:

Search 17 AND (FT = shred* OR slice* OR strip*) (Results 50)

18:

Search 18 AND (FT = meat OR chicken OR pork) (Results 8)

19:

Search FT = (shred* OR slic* OR strip* near meat) (Results 9769)

20:

Search 12 AND 20 (Results 1139)

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22:

Search 22 AND (FT = chain OR (flexible W2 belt)) (Results 37)

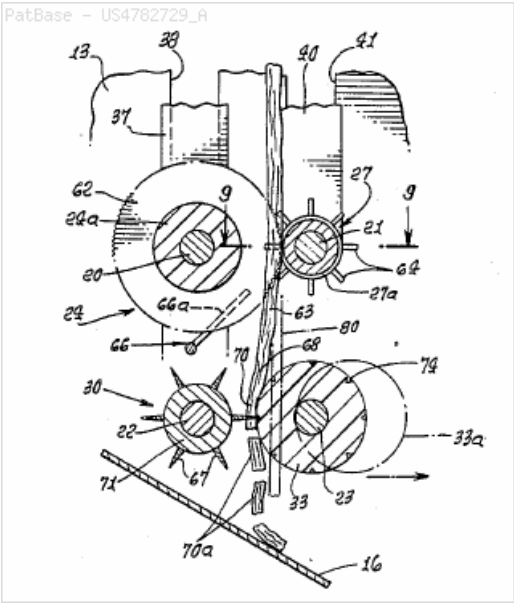
23:

Title: ANIMAL FIBER CUTTING MACHINE

Abstract: Source: US4782729A A machine for cutting animal tissue into pieces, comprises (a) a frame, (b) slicer means including slicers carried by the frame to rotate for slicing the tissue into elongated strands fed along parallel paths of widths determined by spacing of the slicers, (c) rotary cutter means including cutters carried by the frame to rotate and intercept the strands fed along said paths, and for cutting the strands crosswise thereof and at intervals predetermined by rotary spacing of said cutters, thereby to form said pieces having predetermined sizes.

Classifications:

International (ipc 8-9): B26D3/22 B26D7/06 B26D7/20 B26D7/26 (Advanced/Invention); B26D3/00 B26D7/00 B26D7/06 B26D7/26 (Core/Invention)
International (ipc 1-7): B26D1/62 B26D3/18
CPC: B26D7/265 B26D3/22 B26D7/06 B26D7/20 B26D7/2614 B26D7/2628 Y10T83/0548 Y10T83/4827 Y10T83/6491 Y10T83/7851 Y10T83/9394
European: B26D3/22 B26D7/06 B26D7/20 B26D7/26B B26D7/26C B26D7/26C4
US: 83/342 83/408 83/44 83/505 83/672



Family:

Publication number	Publication date	Application number	Application date
US4782729 A	19881108	US19870095105	19870911

Priority:

US19870095105 19870911

Probable Assignee:

MATHOT ERNEST R

Assignee(s): (std):

MATHOT ERNEST R

Inventor(s): (std):

MATHOT ERNEST R

Title: APPARATUS FOR MACERATING MEAT

Abstract: Source: US5145453A An apparatus for macerating meat-type products includes a pair of counterrotating shafts, each of which contains a one-piece arbor having an integral assembly of alternating radially projecting and axially extending teeth members and spacer members. A plurality of open channels are defined by the spacer members disposed between adjacent radially projecting teeth members. Each of the teeth members has a peripheral outer edge which penetrates the products passing through the counterrotating arbors in the axial plane.

Classifications:

International (IPC 8-9): A22C9/00 (Advanced/Invention); A22C9/00 (Core/Invention)

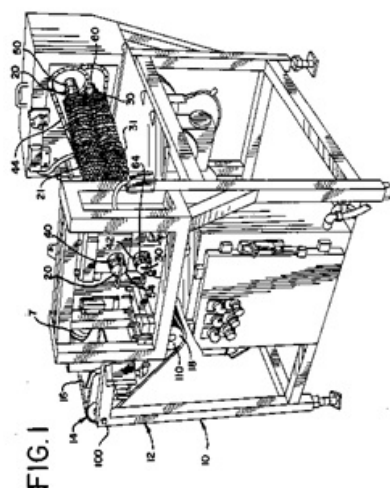
International (IPC 1-7): A22C9/00

CPC: A22C9/004

European: A22C9/00D

US: 452/142

PatBase - US5145453_A
U.S. Patent Sep. 8, 1992 Sheet 1 of 5 5,145,453



Family:

Publication number	Publication date	Application number	Application date
CA2051918 AA	19920327	CA19912051918	19910920
EP0478221 A1	19920401	EP19910308536	19910919
JP4356154 A2	19921209	JP19910247895	19910926
US5145453 A	19920908	US19900588237	19900926

Priority:

CA19912051918 19910920 US19900588237 19900926

Probable Assignee: KRAFT FOODS GLOBAL BRANDS LLC

Assignee(s): (std): MAYER OSKAR FOODS ; OSCAR MAYER FOODS CRPORATION

Assignee(s): OSCAR MAYER FOODS A CORP OF DELAWARE CORP ; SKAAR GARY R ; OSCAR MAYER FOODS CORP ; ANDERSON JAMES E ; BERNTHAL PAUL H ; KRAFT FOODS INC ; KRAFT FOODS HOLDINGS INC ; KRAFT FOODS GLOBAL BRANDS LLC ; GUNDLACH LARRY C

Inventor(s): (std): ANDERSON JAMES E ; BERNTHAL PAUL H ; GUNDLACH LARRY C ; GEIRII AARU SUKAA ; JIEEMUZU II ANDAASON ; POORU EICHI BAANSARU ; SKAAR GARY R ; RARII SHII GANDORATSUKU

Agent(s): MCFADDEN FINCHAM; OSLER HOSKIN AND HARCOURT LLP

Designated states: AT BE CH DE DK ES FR GB GR IT LI LU NL SE

Title: POULTRY LEG BONING APPARATUS

Abstract: Source: US5178580A A poultry leg boning apparatus for removing meat from the upper and lower leg bones of a poultry leg. The apparatus includes a first, cutting machine for cutting open the meat of the poultry leg along one side of the upper and lower leg bones, and a second, tendon cutting machine for removing the lower leg bone from the poultry leg. Also disclosed are methods for cutting open the meat of the poultry leg along one side of the upper and lower leg bones, and removing the meat from the lower leg bone.

Classifications:

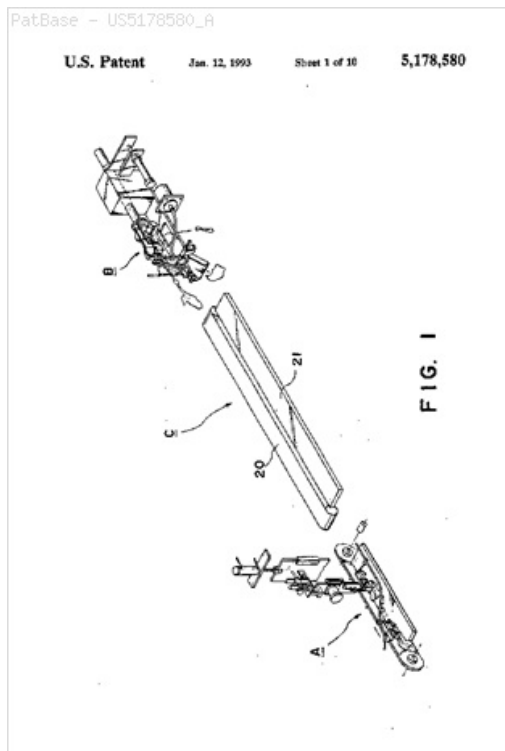
International (IPC 8-9): A22C17/00 A22C17/04 A22C21/00 B26D1/04 B26D3/08 (Advanced/Invention)

International (IPC 1-7): A22C17/00 A22C17/04 A22C21/00 B26D1/04 B26D3/08

CPC: A22C17/04 A22C21/0076 A22C21/00

European: A22C17/00C A22C17/04 A22C21/00 A22C21/00J2

US: 452/135 452/136 452/166 452/172



Family:

Publication number	Publication date	Application number	Application date
CA2063681 AA	19921004	CA19922063681	19920302
CA2063681 C	19960326	CA19922063681	19920302
DK0507261 T3	19960923	DK19920105562T	19920331
EP0507261 A1	19921007	EP19920105562	19920331
EP0507261 B1	19960612	EP19920105562	19920331
EP0625310 A2	19941123	EP19940112000	19920331
EP0625310 A3	19950301	EP19940112000	19920331
JP5030895 A2	19930209	JP19910192249	19910731
JP5344837 A2	19931227	JP19910071023	19910403
US5178580 A	19930112	US19920854097	19920319
US5228881 A	19930720	US19920977845	19921117

Priority:

CA19922063681 19920302	CA19922063681 19920302	EP19920105562 19920331
EP19920105562 19920331	JP19910071023 19910403	JP19910192249 19910731
US19920977845 19921117	US19920854097 19920319	

Probable Assignee: GORDEX CORP

Assignee(s): (std): FOODCRAFT EQUIP CO INC ; GORDEX CORP ; GORDEX KK ; FUTSUDOKURAFUTO EQUIP CO INC

Assignee(s): FOODCRAFT EQUIPMENT CO INC 50 PERCENT ; GORDEX 50 PERCENT CORP ; SEKIGUCHI MITSUAKI ; GORDEX 13 SUZUKAWA ISEHARA SHI KANAGAWA KEN JAPAN ; FOODCRAFT EQUIPMENT CO INC ; FOODCRAFT EQUIPMENT CO ; FOODCRAFT ECOIPMENT CO INC

Inventor(s): (std): SEKIGUCHI MITSUAKI ; SUMIDA KANJI

Agent(s): JOHNSON DOUGLAS S QC

Designated states: DK FR IT NL

Abstract: Source: DE9305366U1 (Claim 1) 1. Vorrichtung zum Beschicken eines Fleischkutters, wobei - ein in seiner Ausgangsposition unter der Braet Auswurftrinne am Kutter stehender Fleischwagen mit einem kastenfoermigen Behaelter abnehmbar am freien Ende eines Beschickungsarmes zur Kutterschuessel hin kippbar angeordnet ist, - der Beschickungsarm mit seinem Basisende um eine in Hoehe der Kutterschuessel fixierte waagerechte Achse zur Kutterschuessel hin schwenkbar gelagert ist und der Beschickungsarm mit einer bei Erreichen seines oberen Schwenk-Endbereiches das Entleerungskippen des Fleischwagens vollziehenden Einrichtung ausgestattet ist, gekennzeichnet durch folgende Merkmale: a) Neben der am Rand der Kutterschuessel (lob) angeordnete Braet-Auswurftrinne (lac) stehend ist ein bis in Hoehe der Kutterschuessel (lob) reichendes saeulen- foermiges Basisgehaeuse (4) mit dem gehaeuseartigen Unterbau (la) des Kutters (1) verbunden, in dessen Kopfbereich die Antriebswelle (5b) des Beschickungs- armes (6), die dessen Schwenkachse (5) bildet, so angeordnet, dass die verlaengerte Achslinie den Rand der Kutterschuessel (1b) im Abstand tangiert; b) die Antriebswelle (5b) des Beschickungsarmes (6) ist mit einer axialen Bohrung versehen, in der eine uebertragungswelle (10) gelagert ist, an deren in den als Rohrkoerper ausgebildeten Beschickungsarm (6) muedendenden Ende ein Rotations- uebertragungsbau- teil angeordnet ist, wobei am freien Ende des Be- schickungsarmes (6) parallel zu der uebertragungswelle (10) ein die Halterung (8) fuer den Fleisch- wagen (9) tragender Wellenzapfen (7a) gelagert ist, der die Kippachse (7) des leischwagens (9) bildet und auf dem innerhalb des Beschickungsarmes (6) ein weiteres mit der Antriebswelle (10) kraftschliessig verbundenes Rotations-Obertragungsbauteil angeordnet ist; c) die im Basisgehaeuse (4) liegenden Endabschnitte der den Beschickungsarm (6) fuehrenden Antriebswelle (5b) und der koaxial in dieser gelagerten, auf den Kippablauf des Fleischwagens (9) wirkenden uebertra- gungswelle (10) sind ueber je eine Kurbel (14,17) kraftschliessig mit einem Zylindertrieb (15,18) verbunden, wobei beide Zylindertriebe (15,18) mit ihren Basisenden jeweils an einem Festpunkt (16,19) im Basisgehaeuse (4) angelenkt und ihre Bewegungs- ablaufe voneinander getrennt steuerbar sind.

Machine translation: (Claim 1) 1 Apparatus for feeding a meat cutter, where - is in its initial position under the Braet ejection chute boat by standing meat wagon removed with a box-shaped container at the free end of a loading arm to the cutter bowl arranged toward tilted, - the Beschickungsarm with its base end to a fixed amount of the cutter bowl horizontal axis to the cutter bowl is back hinged and the Beschickungsarm an effect has reached its upper pivot-end region of the emptying tipping the meat wagon executive facility been equipped, is characterized by the following characteristics: a) In addition to the edge of the cutter bowl (lob) arranged arranged Braet ejection channel (lac) is standing one up in height of the cutter bowl (lob) reaching pillar-shaped Basisgehaeuse (4) with the Housing base (la) of the cutter (1) connected in the head region, the drive shaft (5b) of the feed-poor (6), the pivot axis (5) is arranged so that the elongated axis line touches the edge of the cutter bowl (1b) at a distance, b) the drive shaft (5b) of the loading arm (6) is provided with an axial bore in one uebertragungswelle (10) stored is arranged at the in the form of a Rohrkoerper Beschickungsarm (6) which opens the end of a rotation uebertragungsbau-part, where the free end of the loading schickungsarmes (6) parallel to the transmission shaft (10), type the mount (8) for the venture meat (9) supporting the shaft (7a) is mounted, the tilt axis (7) des leischwagens forms (9) and on the further inside the loading arm (6) one with the drive shaft (10) friction-related rotation Obertragungsbauteil arranged is c) the Basisgehaeuse (4) end portions of the Beschickungsarm (6) leading drive shaft (5b) and coaxially into the bearing, on the Kippablauf the meat wagon (9) acting transmission shaft (10) are each about one crank (14,17), each with a friction-cylinder engine (15,18), wherein each cylinder actuators (15,18) with their base ends to a fixed point (16:19) in Basisgehaeuse (4) is articulated, and their motion sequences separately controllable.

Classifications:

International (IPC 8-9): B02C18/06 B02C18/22

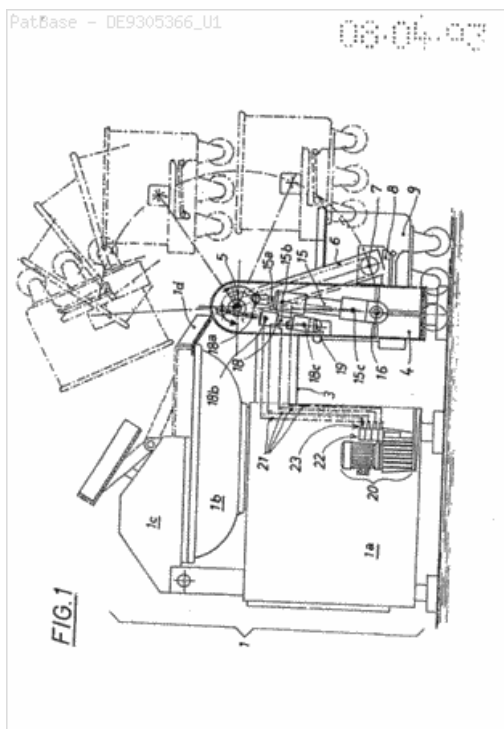
B65G65/23 (Advanced/Invention);

B02C18/06 B65G65/00 (Core/Invention)

International (IPC 1-7): A22C18/00 B02C18/22

CPC: B02C18/2225 B02C18/065 B65G65/23

European: B02C18/06D B02C18/22F B65G65/23



Family:

Publication number	Publication date	Application number	Application date
DE9305366 U1	19930609	DE19930005366U	19930408

Priority:

DE19930005366U 19930408

Probable Assignee: KUTTER UND GERAETEBAU WETTER GMBH 3560 BIEDENKOPF DE

Assignee(s): KUTTER UND GERAETEBAU WETTER GMBH 3560 BIEDENKOPF ; KUTTER UND GERAETEBAU WETTER GMBH 3560 BIEDENKOPF DE

Title: Device for charging a meat cutter

Abstract: Source: DE4311657C1 The invention relates to a device for charging a meat cutter (1) with a meat carriage (9) which is arranged, at the free end of a charging arm (6), pivotably and tiltably towards the cutter bowl (1b) as well as removably. The pivoting arm (6) is designed as a tubular body and mounted in the top region of a column-like base housing (4) connected spatially to the housing-like substructure (1a) of the cutter (1) by a connection duct (3), and can be moved by two cylinder drives (15, 18) which are arranged in the base housing (4) and are acted upon by a hydraulic unit (20) arranged in the housing-like substructure (1a) of the cutter (1). The drive shaft (5b) of the charging arm (6) has an axial bore, in which a drive shaft (10) is mounted, at the end of which opening into the charging arm (6) a rotation transmission component is arranged, there being arranged at the free end of the charging arm (6), parallel to the transmission shaft (10), a shaft pin (7a) which forms the tilting axis (7) of the meat carriage (9) and on which a further rotation transmission component connected non-positively to the drive shaft (10) is arranged. The drive shaft (5b) and the transmission shaft (10) are each connected non-positively, via in each case a crank (14, 17), to one of the cylinder drives (15, 18), the movement sequences of which can be controlled independently of one another.

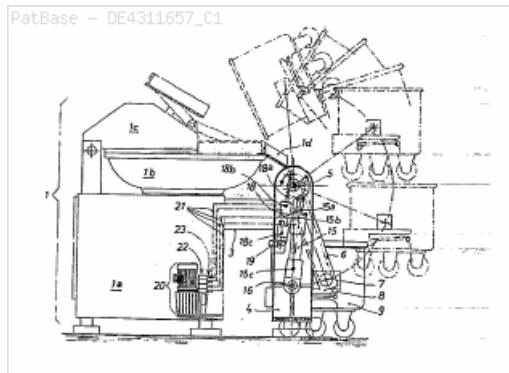
Classifications:

International (IPC 8-9): B02C 18/06 (Advanced/Invention);
B02C 18/06 (Core/Invention)

International (IPC 1-7): A22C 18/00 B02C 18/22 B02C 23/02

CPC: B02C 18/065

European: B02C 18/06D



Family:

Publication number	Publication date	Application number	Application date
DE4311657 C1	19940915	DE19934311657	19930408

Priority:

DE19934311657 19930408

Probable Assignee: KUTTER UND GERAETEBAU WETTER G

Assignee(s): (std): KUTTER U GERAETEBAU WETTER G ; KUTTER UND GERAETEBAU WETTER G

Assignee(s): KUTTER UND GERAETEBAU WETTER GMBH 35216 BIEDENKOPF ; KUTTER UND GERAETEBAU WETTER GMBH 35216 BIEDENKOPF DE

Inventor(s): (std): GLAESER KARL ; LAUBER VOLKER

Inventor(s): LAUBER VOLKER 35216 BIEDENKOPF DE ; GLAESER KARL 35216 BIEDENKOPF DE

Title: Device for comminuting organic compounds

Abstract: Source: DE4341568C1 In the case of a device for comminuting organic compounds, having a perforated disc which is held so as to be non-rotating, a cutter arrangement which is arranged upstream of the perforated disc and rotates with respect to the latter and a feeding aperture having a hopper to permit the feeding of the organic compounds and an outlet on the other side of the perforated disc, provision is made for two identical comminuting devices to be both contained in a casing which are spatially separated from one another, for a common hopper to be provided for both feeding apertures, for a removable partition to be provided between the feeding apertures in the hopper to form two hopper compartments and for a conveying device to be provided on at least one of the comminuting devices at the outlet, which conveying device can be placed with its end at least above the aperture of the hopper compartment of the other comminuting device or is arranged in such a way that it opens out into the aperture of the hopper compartment.

Classifications:

International (IPC 8-9): B02C 18/30 (Advanced/Invention);

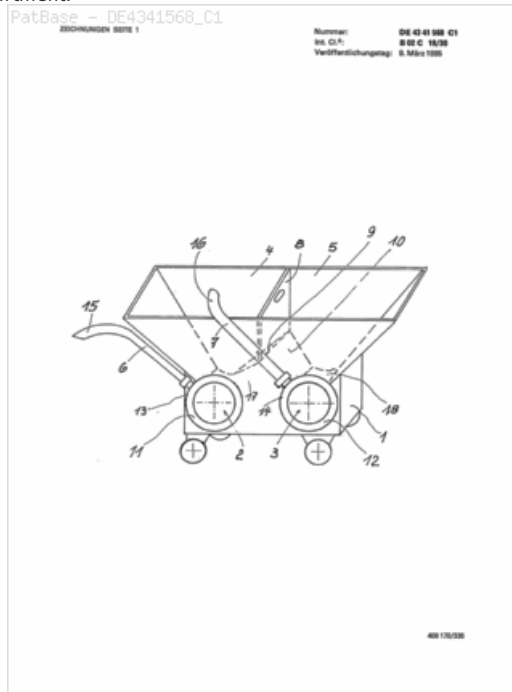
B02C 18/00 (Core/Invention)

International (IPC 1-7): B02C 18/06 B02C 18/22 B02C 18/24

B02C 18/30 B02C 18/36

CPC: B02C 18/302

European: B02C 18/30B2



Family:

Publication number	Publication date	Application number	Application date
DE4341568 C1	19950309	DE19934341568	19931207

Priority:

DE19934341568 19931207

Probable Assignee: THUERINGER FLEISCHEREIMASCHNIN

Assignee(s): (std): THUERINGER FLEISCHEREIMASCHNIN

Assignee(s): THUERINGER FLEISCHEREIMASCHNINEN GMBH 99310 ARNSTA ; THUERINGER FLEISCHEREIMASCHNINEN GMBH 99310 ARNSTADT DE

Inventor(s): (std): NEUNER HANS

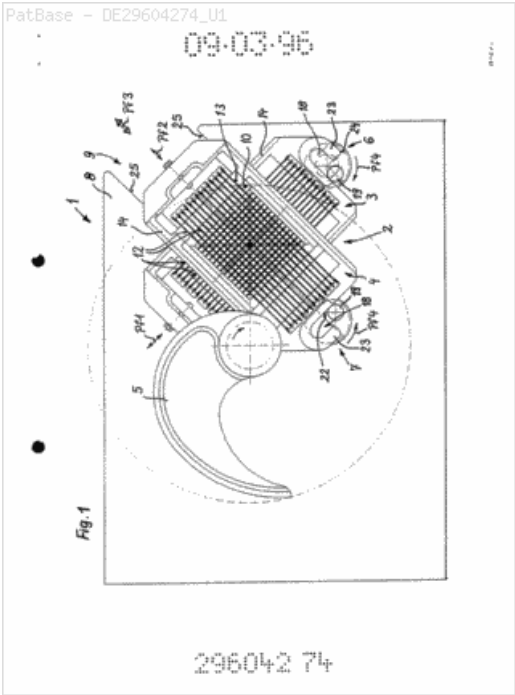
Inventor(s): NEUNER HANS 95367 TREBGAST DE

Title: Cube or Streifenschneider

Abstract: Source: DE29604274U1 (Claim 1) 1. Wuerfel- oder Streifenschneider fuer Fleischwaren oder dergleichen Lebensmittel als Schneidgut, mit einem Messergatteroder mit quer zueinander angeordneten, laengsverschiebbar gefuehrten, mit Exzenterantrieben gekoppelten Messergattern, die etwa parallel zueinander angeordnete und voneinander beabstandete Schneidmesser aufweisen und die in einem miteinander Durchtrittskanal fuer das Schneidgut versehenen und an TM jeweils einander gegenueberliegenden Rahmenschenkeln kammartige, parallele und randoffene Messer-Fuehrungsschlitze aufweisenden Gatterrahmen gefuehrt sind, dadurch gekennzeichnet, dass der Gatterrahmen (10) quer zur Durchtrittsrichtung des Schneidgutes orientierte Verbindungselemente (11) zum seitlichen Aufschieben auf Gegenbe festigungselemente (9) eines Maschinengestelles aufweist, dass die Exzenterantriebe (6,7) Exzenterbolzen (19) und die Messergatter (3,4) an einer Seite jeweils einen randoffenen, quer zur Hubbewegung des Messergatters orientierten Eingriffsschlitz (18) fuer den Exzenterbolzen aufweisen und dass die Oeffnung (21) zumindest eines Eingriffsschlitzes so angeordnet ist, dass sich der zugehoerige Exzenterbolzen in einer Umlaufstellung ausserhalb des Eingriffsschlitzes befindet. 2. Wuerfel- oder Streifenschneider nach Anspruch 1 dadurch gekennzeichnet, dass die Aufschieberichtung des Gatterrahmens (10) parallel zur Messerorientierung von einem der Messergatter (4) verlauft und dass dessen Eingriffsschlitz (18) so ausgebildet ist, dass sich der zugehoerige Exzenterbolzen (19) in einer Umlaufstellung ausserhalb des Eingriffsschlitzes (18) befindet.

Machine translation: (Claim 1) 1 Dice or strip cutter for meat products, or the like life Mittel as sliced with a knife gate or with transversely arranged mutually longitudinal displacement led, with eccentric drives coupled knife gates, which is about mutually parallel and spaced apart cutting blades exhibit and in one with each passage channel for bearing the cuttings and TM each side opposite frame legs comb-like, parallel, open-edged knife Fuehrungsschlitze having gate frame are guided by hen-characterized gek that the gate frame (10) transverse to the direction of passage of the cutting material-oriented connection elements (11) for lateral sliding onto Gegenbe fest APPROPRIATIONS se lems te (9) has a machine frame, the eccentric drives (6,7) eccentric (19) and the knife gate (3,4) on one side of each case have a randoffenes, knife gate oriented perpendicular to Hubbewegung des Eingriffsschlitz ff (18) for the eccentric and exhibit that the opening (21) fs interventions on at least one slot is arranged so that the eccentric is in a circumferential derzugehoerige fs SETTINGS ausserhalb des Eingriffss slot. Second Dice or strip fe nschneider according to claim 1 wherein the Aufschieberichtung of the gate frame (10) parallel to the blade guidance from one of the knife gate (4) runs and that its Eingri is so ausgebildet ff sschlitz (18) that the associated eccentric (19) in a circumferential outside of ttings fs ff Eingri sschlitzes (18) befindet.

Classifications:
International (IPC 8-9): B26D3/20 (Advanced/Invention); B26D3/00 (Core/Invention)
International (IPC 1-7): A22C17/00 B02C18/00
CPC: B26D3/20
European: B26D3/20



Family:

Publication number	Publication date	Application number	Application date
DE29604274 U1	19960418	DE19962004274U	19960308

Priority:
DE19962004274U 19960308

Probable Assignee: RUEHLE GMBH
Assignee(s): (std): RUEHLE GMBH
Assignee(s): RUEHLE GMBH 79865 GRAFENHAUSEN DE

Title: Device for mincing frozen block products

Abstract: Source: DE19507872A1 The device comprises a rotating knife arrangement (120) which has at least one cutting knife assembly (103). The knife assembly radially extends from a pivot axis (121) and rotates around the latter or with it in a housing with a cutting chamber. The axis runs into the extension of the middle axis of the feed shaft or parallel to this. The cutting knife is of such a length that during rotation it extends over the cutting opening. The cutting chamber in the axial extent of the housing is bounded by at least one installation element spaced in front of the cutting knife.

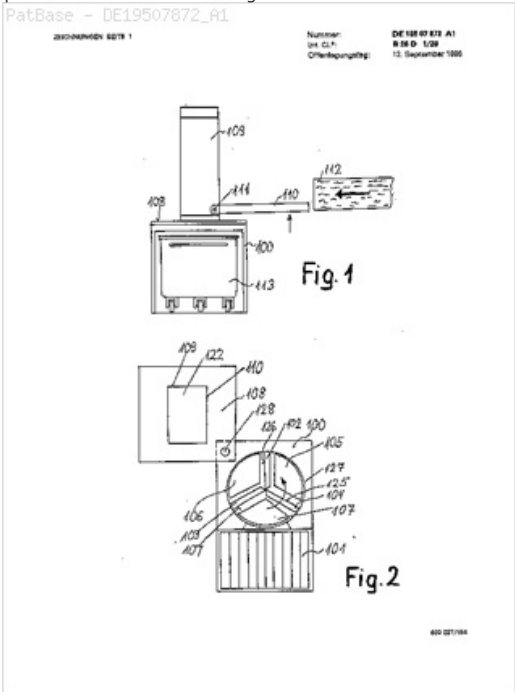
Classifications:

International (IPC 8-9): B26D1/29 B26D7/06 (Advanced/Invention); B26D1/01 B26D7/06 (Core/Invention)

International (IPC 1-7): B26D1/26 B26D3/16 B26D5/20

CPC: B26D1/29 B26D7/0608

European: B26D1/29 B26D7/06B



Family:

Publication number	Publication date	Application number	Application date
DE19507872 A1	19960912	DE19951007872	19950307
DE19507872 C2	19991014	DE19951007872	19950307

Priority:

DE19951007872 19950307

Probable Assignee: KRUEGER GUENTER

Assignee(s): (std): KRUEGER GUENTER

Assignee(s): KRUEGER GUENTER 99310 DORNHEIM DE

Inventor(s): (std): KRUEGER GUENTER ; NEUNER HANS

Inventor(s): NEUNER HANS 95367 TREBGAST DE ; KRUEGER GUENTER 99310 DORNHEIM DE

Title: FOOD MATERIAL DECURLING APPARATUS

Abstract: Source: US6044739A An apparatus for decurling food material, such as slices severed from a food material supply, while the slices are being moved toward a transfer member includes a constriction positioned in close proximity to the slicing station and in general alignment therewith. The constriction is defined by opposing upper and lower surfaces; the upper surface is a stationary surface while the lower surface is a moving surface. The lower moving surface utilizes a plurality of flexible bands rotating around at least one roller, which are disposed proximate to the food material supply. The flexible bands are driven around a guide member having an arcuate profile that matches the curvature movement that the food material supply takes. The bands which form the lower moving surface are driven at a speed equal to or greater than the speed at which the slicer operates.

Classifications:

International (IPC 8-9): B26D3/28 B26D7/06

B26D7/32 (Advanced/Invention);

B26D3/00 B26D7/00 B26D7/06 (Core/Invention)

International (IPC 1-7): B26D7/06 B26D7/32

CPC: Y10S83/932 B26D7/325 B26D3/28 B26D7/0625 B26D7/0641

B26D7/32 Y10T83/0448 Y10T83/2042 Y10T83/2192 Y10T83/2216

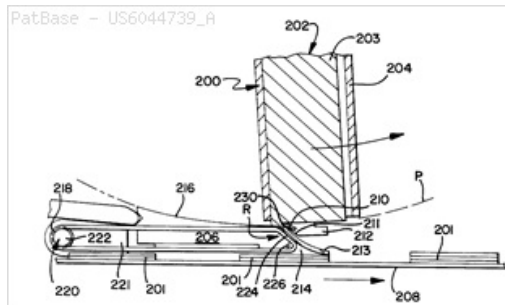
Y10T83/6492 Y10T83/651 Y10T83/6544 Y10T83/6548 Y10T83/6667

Y10T83/728 Y10T83/738 Y10T83/7647 Y10T83/9493

European: B26D3/28 B26D7/06D B26D7/06E B26D7/32 B26D7/32B

US: 426/518 83/155 83/165 83/23 83/409.2 83/410.8 83/439 83/443

83/468.7 83/703 83/714 83/733 83/856 83/88 83/932 99/537



Family:

Publication number	Publication date	Application number	Application date
CA2243439 AA	19990130	CA19982243439	19980721
CA2243439 C	20050419	CA19982243439	19980721
US6044739 A	20000404	US19970902874	19970730
US6272958 BA	20010814	US20000505552	20000217

Priority:

CA19982243439 19980721 CA19982243439 19980721 US20000505552 20000217
US19970902874 19970730

Probable Assignee: KRAFT FOODS GROUP BRANDS LLC

Assignee(s): (std): KRAFT FOODS INC

Assignee(s): RATTMANN JAMES A ; ABLER NORMAN C ; HAMBURG DONALD W ; KRAFT FOODS GLOBAL BRANDS LLC ; KRAFT FOODS GROUP BRANDS LLC ; KRAFT FOODS HOLDINGS INC

Inventor(s): (std): ABLER NORMAN C ; HAMBURG DONALD W ; RATTMANN JAMES A

Agent(s): MCFADDEN FINCHAM; OSLER HOSKIN AND HARCOURT LLP

Title: METHOD AND APPARATUS FOR PREPARING MEAT

Abstract: Source: US6257132B A meat preparing machine having two vertically stacked columns of two or more non-sharpened edge stainless steel rollers, or of various other materials such as plastic or aluminum, adjacent to one another in an aluminum or stainless steel frame. The stacked rollers are configured to tenderize, flatten, scrape or cut the meat into strips. Four threaded shafts with numbers connect each corner of the stacked rollers to an adjacent corner of the other stacked rollers to allow for the adjustment of the spacing between the stacked rollers. A first conveyor belt with scraper at the end to discharge meat into the first and second columns is mounted adjacent the top of the rollers for feeding the meat into the rollers. A second conveyor belt with scrapers to discharge meat is mounted adjacent the bottom of the rollers for retrieving the prepared meat from the machine. The second conveyor belt has an adjustable, weighted finisher roller with scraper structured to further reduce the thickness and remove any coarse texture in the product. Removing the motor, conveyor belts and rollers allows the remaining components to be submerged in water for cleaning. A removable cover includes a bump guard to prevent the motor start/stop switch from being accidentally activated. Magnetically operated safety switches prevent activation without the cover and top conveyor in place.

Classifications:

International (ipc 8-9): A22C17/00 A22C9/00 A23L1/31

A23P1/00 (Advanced/Invention);

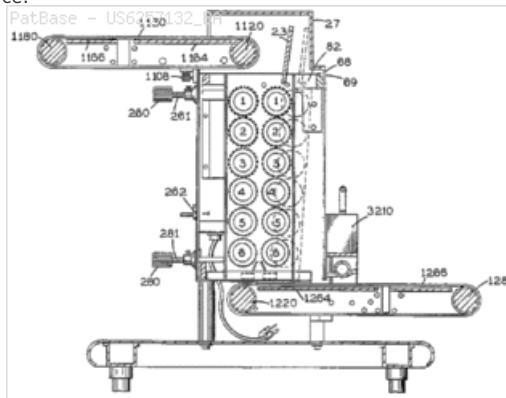
A23L1/31 A23P1/00 (Core/Non-invention)

International (ipc 1-7): A23L1/31 A23P1/00 B30B3/04 B30B5/04 B30B5/06

CPC: Y10S100/91 A22C9/004 A22C17/0013

European: A22C17/00B2 A22C9/00D

US: 100/152 100/161 100/168 100/172 100/173 100/176 100/73 100/910 452/142 99/349 99/534



Family:

Publication number	Publication date	Application number	Application date
TW368398 B	19990901	TW19980118842	19981113
US6257132 BA	20010710	US19990246682	19990208
US6601499 BA	20030805	US20000696918	20001026

Priority:

US19980122737 19980727 US19990246682 19990208 US20000696918 20001026

Probable Assignee: UNIVERSAL CONCEPTS OF SOUTH FLORIDA INC

Assignee(s): (std): UNIVERSAL CONCEPTS OF SOUTH FLORIDA INC

Assignee(s): UNIVERSAL CONCEPTS OF SOUTH FLORIDA INC US ; BIFULCO PHIL

Inventor(s): (std): BIFULCO PHIL