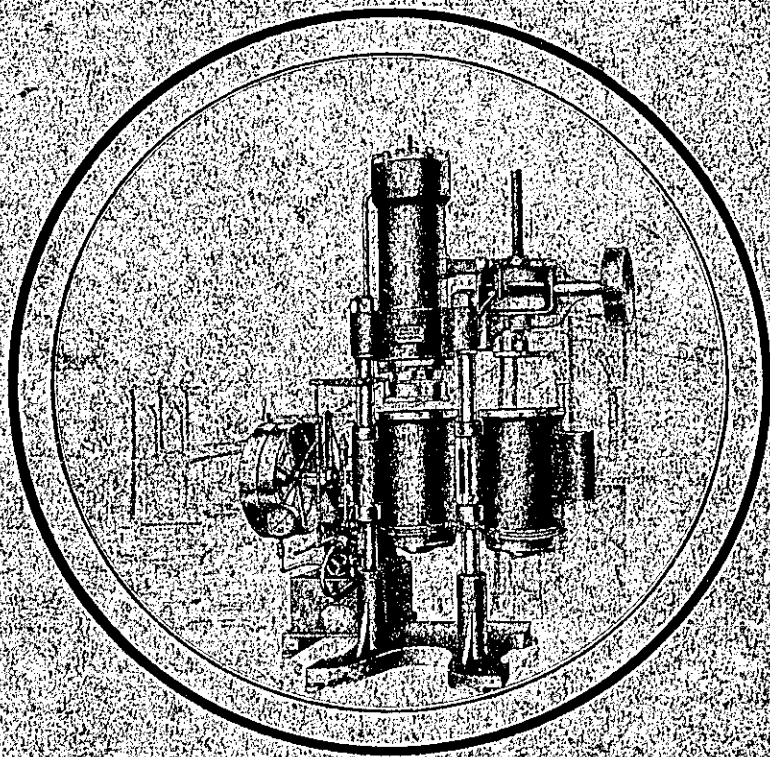


Catalogue of Machinery

for the

Manufacture of Alimentary Pastes



Consolidated Macaroni Machine Corporation
156-166 Sixth Street, Brooklyn
New York, (U. S. A.)

PI. S. B. T. O.



Illustrated and Descriptive Catalogue of

MACHINERY

For the Manufacture of

ALIMENTARY PASTES



SPECIALTIES

Machinery for the Manufacture of Alimentary Pastes
Presses, Kneaders, Mixers, etc. for Macaroni, Spaghetti, etc.
Preliminary & Unit Dryer for Short Pastes
Brakes and Cutters for Noodles, etc.
Punching Machines for Bologna Paste
Mixers and Brakes for Bread
Silk and Cotton Finishing Machinery — Embossing Machines
Wire Mattress Weaving Machinery — Special Machinery
Tomato Paste Machinery — Candy Machines
Fruit Crushers and Presses



Consolidated Macaroni Machine Corporation.

Office and Works

156-166 SIXTH STREET

159-171 SEVENTH STREET

BROOKLYN, N. Y., U. S. A.



CONSOLIDATED MACARONI MACHINE CORPORATION

ON the following sheets we show a number of installations made by us. This will give a general idea as to the manner in which the equipment in a macaroni plant should be located.

In addition to presses, kneaders and mixers, we also show our drying machines for the preliminary drying of short pastes.

156-166 SIXTH STREET

BROOKLYN, N. Y., (U. S. A.)

CONSOLIDATED MACARONI MACHINE CORPORATION

THIS catalogue supercedes all previous issues, and the machines illustrated and described herein are the result of twenty-five years experience devoted exclusively to the designing and construction of machinery for the manufacture of macaroni, spaghetti, noodles, etc.

The Consolidated Macaroni Machine Corporation feels proud of its record and from the time when this concern was started in 1909, under the name of Cevasco, Cavagnaro & Ambrette until the merger of the above named with the firm of I. DeFrancisci & Son in 1927, it always has and will continue to design and construct only the most modern machinery and strive to live up to its motto, "We do not Build all the Macaroni Machinery, but we Build the Best".

The growth of the macaroni industry and of the Consolidated Macaroni Machine Corporation are so closely linked that we feel that we are not exaggerating in the least in making the statement that we have been largely instrumental in bringing the Macaroni Industry to the high peak at which it is at the present time.

The members of this firm have a full knowledge of the requirements of the macaroni industry and have concentrated their abilities on designing and producing machinery superior to that of any other manufacturer, whether domestic or foreign.

We have many attachments, which are fully covered by Patents, and which are to be found only on our machines.

Our plant covers a floor space of over 25,000 square feet; most of our mechanics have been with us for a long number of years and are experts in their lines. The customer is assured of the best workmanship in every respect and we use only the best material obtainable.

Our machines are equipped with pulleys as a standard part of the equipment, but in all cases it is possible to arrange them for direct motor drive, when so desired, at a small additional cost.

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BROOKLYN, N. Y., (U. S. A.)

CONSOLIDATED MACARONI MACHINE CORPORATION

When in doubt as to just which machines are best suited for your purpose or you desire to produce a certain quantity and you are in doubt as to which machines are necessary, communicate with us and we will be pleased to give you the benefit of our advice and experience. Whether it is for only one machine or a complete plant, we are at your service.

What we desire to most impress on our customers is the fact that our interest in them does not cease after we have made a sale. In addition, we strive to give the utmost and best in Service. We are always at your disposal and await your commands. If you intend to start a new plant or add to your present equipment, call on us and one of our representatives will be glad to call and advise you as to the best arrangement for locating the machines and any other equipment which you may wish to install. In addition, we furnish free of charge, blue print showing in detail the location of the various machines as well as any other equipment, such as drying rooms, etc.

Attached to and forming part of this catalogue, will be found a list of users of our machines, and it is with pride that we point to this long list of satisfied and representative users.

156-166 SIXTH STREET

BROOKLYN, N. Y., (U. S. A.)

CONSOLIDATED MACARONI MACHINE CORPORATION

NOTICE

For the convenience of our out-of-town customers, we give here with our Telephone Numbers,—South 8-6111 and 6112. Upon arriving in New York, call us at the above mentioned numbers and we will be pleased to have our car call for you at the depot or at your hotel.

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BROOKLYN, N. Y., (U. S. A.)

CONSOLIDATED MACARONI MACHINE CORPORATION

GENERAL SALES CONDITIONS

PRICES.—All prices, unless otherwise agreed, are Net F. O. B., New York, and subject to change without notice. They do not include transmission or appurtenances of any kind, excepting those which are essentially a part of the machine.

WEIGHTS, ETC.—All weights, measurements, capacities, etc., are approximately correct, but we cannot be held responsible for any variation from the same.

DELIVERY.—The time of delivery given is always contingent upon strikes, accidents, fires, and other causes beyond our control. Delivery in all cases is understood to be delivery to the transportation company, and our responsibility ceases upon obtaining their receipt for the same. In case of breakage or shortage, notation of the same should be made on the transportation company's receipt and immediately reported to us, and we will co-operate with the customer to obtain satisfactory adjustment.

INSURANCE.—If desired, we will insure shipment for account of the purchaser, amount of premium to be added to the cost of the machinery.

PACKING.—All machinery is securely packed, the packing being included in the price of the machines; but an extra charge will be made for special packing for export, if necessary.

ERECTION.—If desired, we will send a skilled mechanic to superintend the installation of any machinery furnished by us, for whom we charge at a fixed rate, time taken in traveling being charged as working time. Purchaser to pay all traveling and hotel expenses incurred. All necessary labor and help to be furnished by customer without charge.

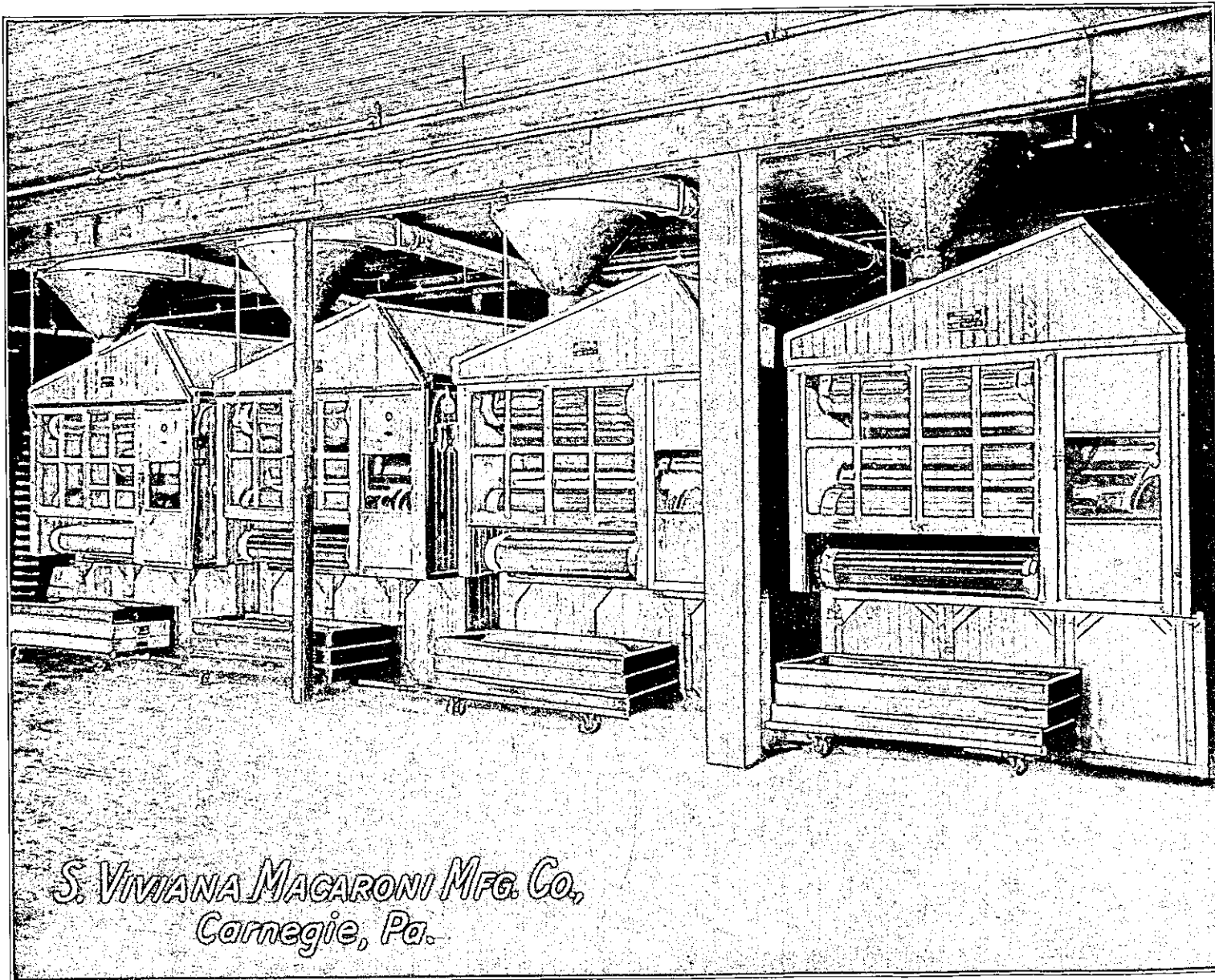
GUARANTEE.—All machines are guaranteed for a period of *six months* from the date of shipment, this guarantee to be limited to the furnishing of such part or parts as shall under normal service appear to have been defective in material or workmanship. Under this guarantee, we will furnish free of charge any part or parts, which in our opinion are defective, provided such parts are returned to us, transportation charges prepaid. All brass or copper moulds or dies which are furnished by us, with or without our machines, are guaranteed for a period of thirty days, this being ample time for the discovery of any defects, should any exist. We do not guarantee transmission furnished by us, excepting the proper operation of the same, when erected by our mechanics.

TERMS OF PAYMENT.—Unless otherwise agreed, with all out-of-town orders we require an advance payment amounting to one-third of the total amount of the order, balance payable when the machines are ready for shipment or against shipping documents.

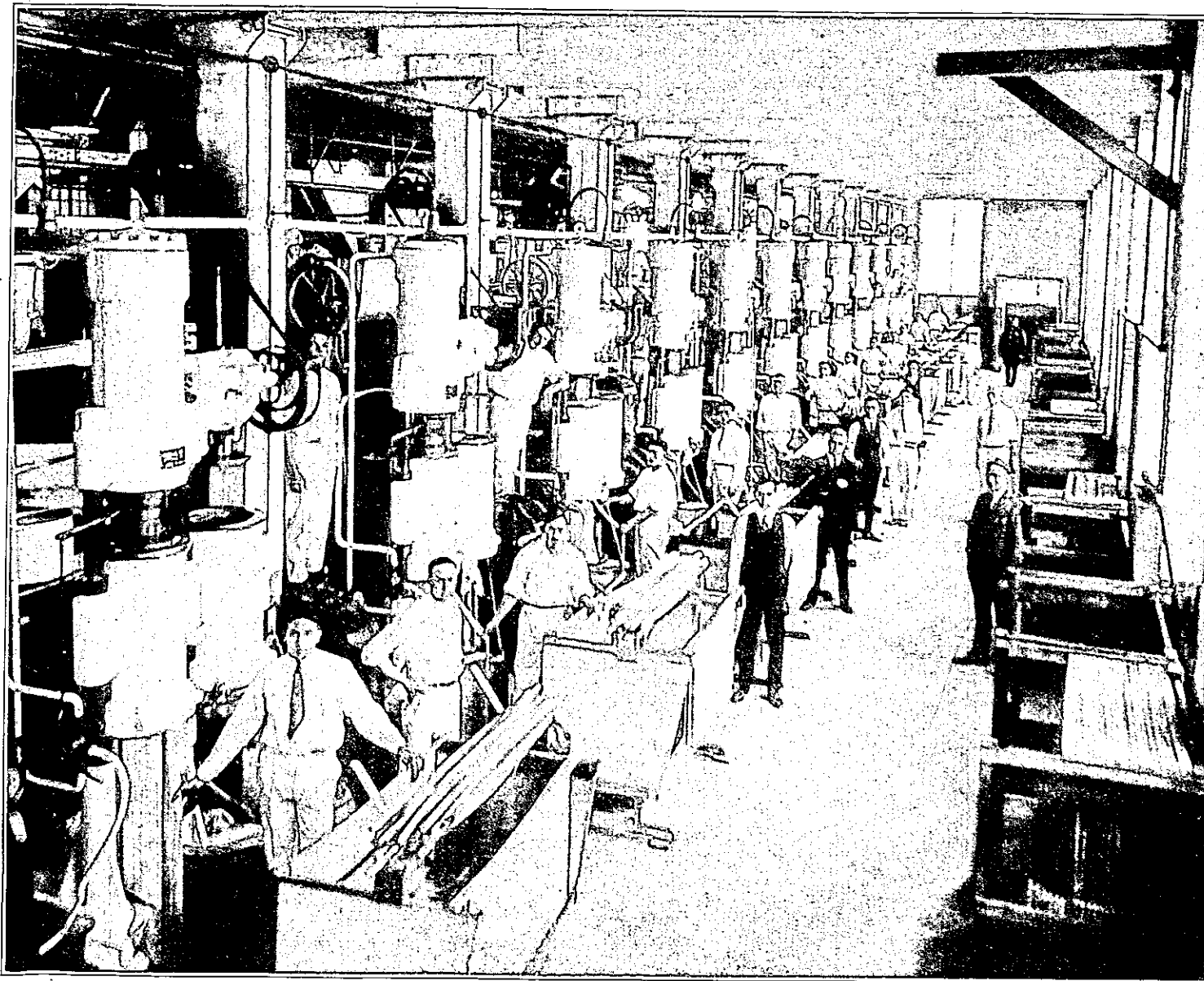
LOCAL.—As may be agreed upon.

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BROOKLYN, N. Y., (U. S. A.)



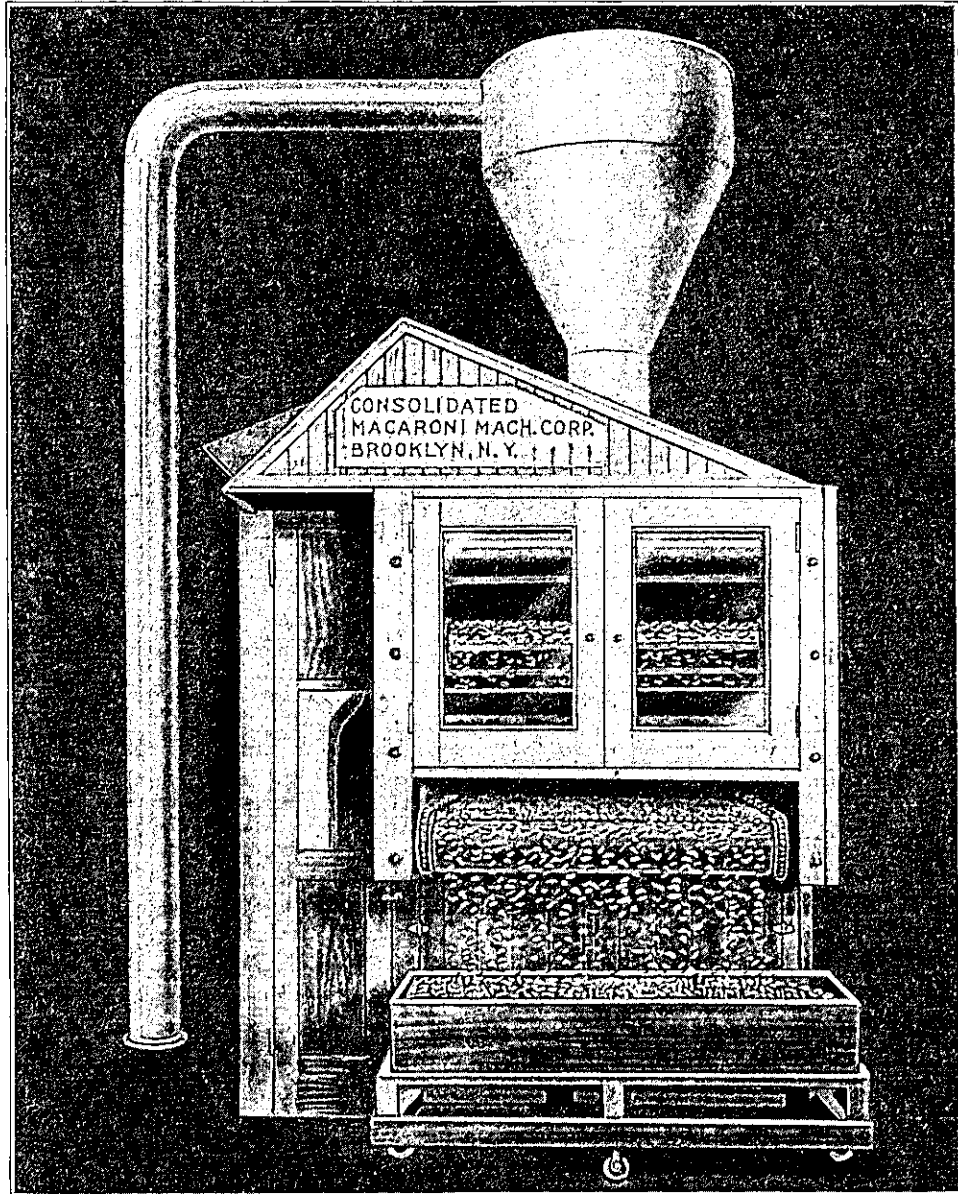
*S. VIVIANA MAGARONI MFG. Co.,
Carnegie, Pa.*



KEYSTONE MACARONI COMPANY, LEBANON, PA.

CONSOLIDATED MACARONI MACHINE CORPORATION

PRELIMINARY DRYER
Type S-C



156-166 SIXTH STREET

BROOKLYN, N. Y., (U. S. A.)

CONSOLIDATED MACARONI MACHINE CORPORATION

PRELIMINARY DRYER

Type S-C

In the manufacture of short pastes, such as elbows, alphabets, etc., the drying plays a very important part, especially the preliminary drying.

The usual procedure is to receive the paste on a tray, either direct from the press or through a blower. It is then inserted into a box arrangement with fans to remove a certain percentage of the moisture.

While the paste is in a preliminary dryer of this type, it is absolutely necessary for the attendant, at certain intervals, to shake the tray in order to change the position of the paste. This is done to permit the air to circulate through the paste and also to prevent it from sticking together.

Naturally, this requires a considerable amount of labor, and at the same time allows the uncertainty of the human element to enter. It is a well known fact that where it is necessary to use labor to take care of certain requirements, there is always a possibility of neglect or forgetfulness on the part of the operator, resulting in damage to the product that is being dried.

With a full knowledge of the requirements of the industry, based on an experience of over twenty years in this line, and being aware of the short-comings of the various methods now in use for the drying of short pastes, we have designed the Preliminary Drying Machine shown on the front of this sheet.

This machine is entirely mechanical and automatic in action, completely eliminating all manual control; with the assurance that the proper amount of moisture has been removed. There is practically no possibility of checking or souring when macaroni is prepared in this preliminary dryer.

Absolutely no labor of any kind is needed for the operation of this apparatus. From the time the paste leaves the press until it is placed in the finishing dryer, no labor or attention is required, making it completely automatic in action and what is more important, "Fool Proof."

A feature of great importance in this type of dryer is the fact that the paste is uniformly prepared throughout and is perfectly clean as all dust is removed during the process of drying.

The operation of this apparatus is as follows: The paste from the press goes directly into the dryer, either by gravity or through a blower. It is then conveyed over a series of screens, which are set at a predetermined speed, until it issues from the dryer properly conditioned and ready for the finishing dryers.

This apparatus is entirely enclosed in the cabinet shown on the front of this sheet. In this cabinet are a series of fans for properly aerating the paste and removing the correct amount of moisture. It is entirely self-contained, and is furnished completely equipped with motors, fans, etc.

This machine will easily take care of the production of a 13½-inch press, or larger. It can, however, be arranged to take care of two (2) 10-inch presses, even if the type of goods produced are different.

We guarantee this machine to be entirely automatic in action, to eliminate whatever labor may be required when using other types of dryers; to properly prepare short pastes for the finishing dryers and to take care of a production of at least forty (40) barrels per day.

There are many special and novel features incorporated in the construction of this machine, which are fully covered by patents.

Specifications:

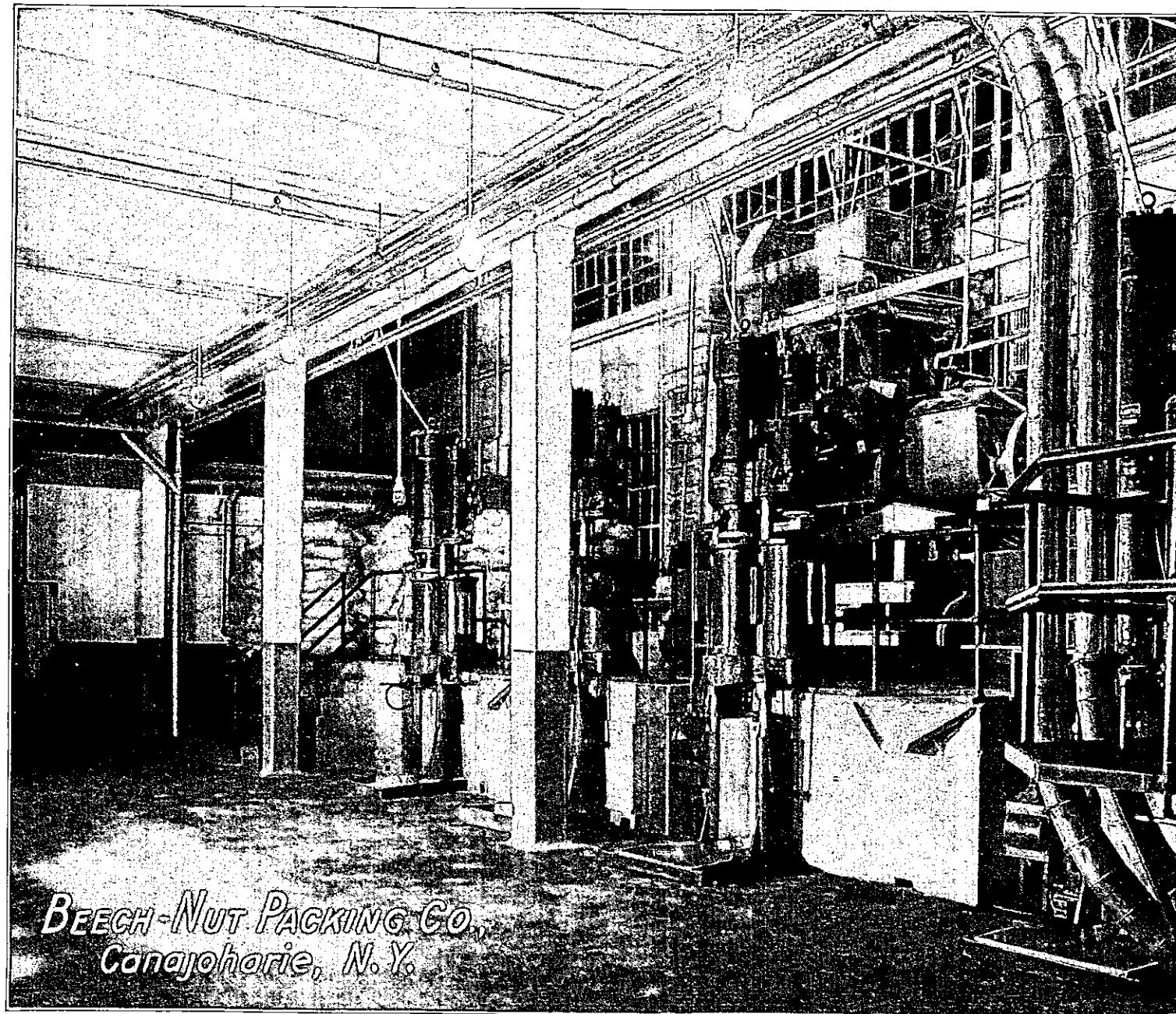
Space Occupied, 22 ft. long, 7 ft. wide, 9 ft. high.

Horse power required, 6.

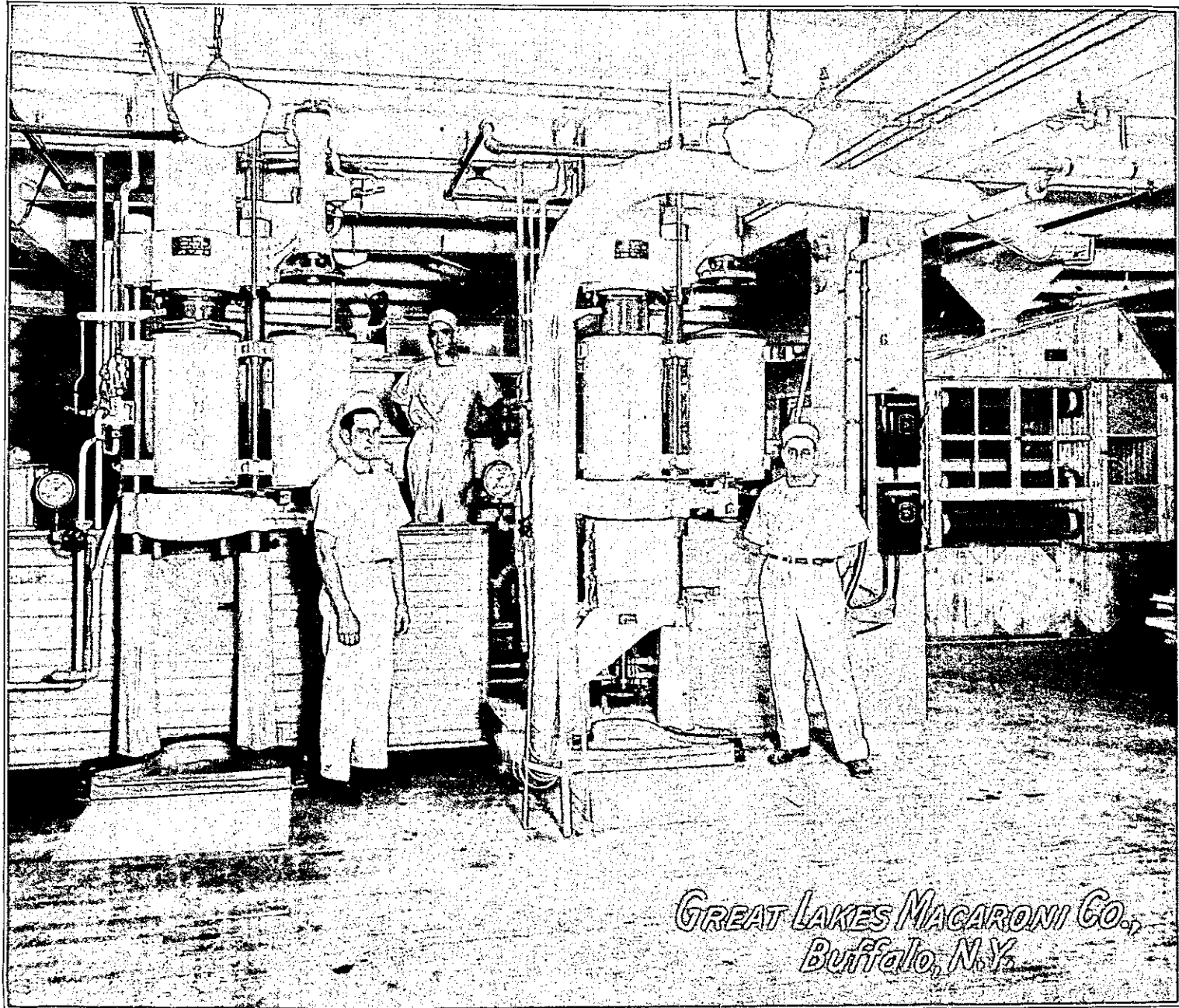
Production, 40 barrels daily.

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BROOKLYN, N. Y., (U. S. A.)



*BEECH-NUT PACKING Co.,
Canajoharie, N. Y.*

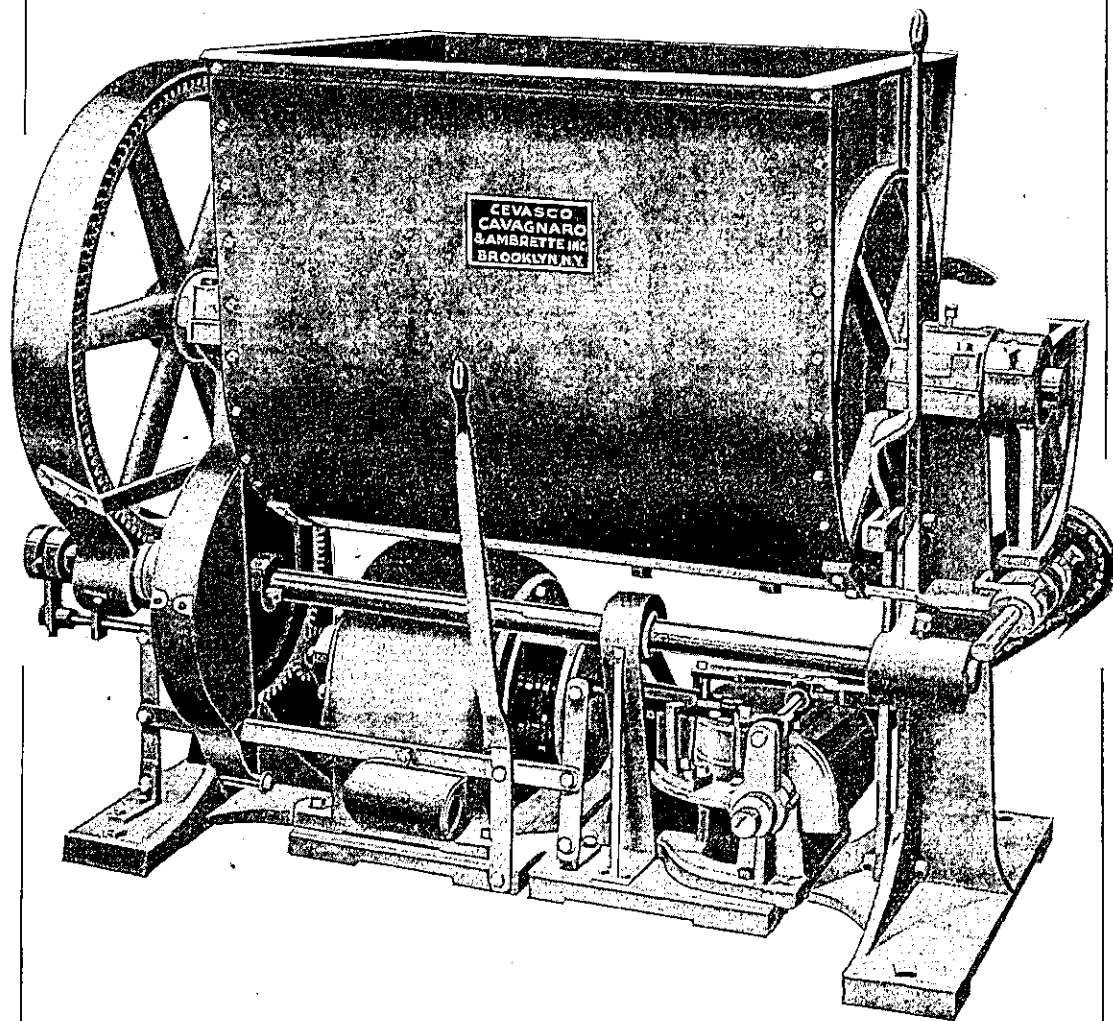


GREAT LAKES MACARONI CO.,
Buffalo, N.Y.

CONSOLIDATED MACARONI MACHINE CORPORATION

DOUGH MIXER

Type C-B



With Power Dumping Attachment and Motor Drive.
(Standard Machine is equipped with Pulleys for Belt Drive. Motor Drive Extra.)

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BROOKLYN, N. Y., (U. S. A.)

CONSOLIDATED MACARONI MACHINE CORPORATION

DOUGH MIXER

Type C-B

Among the machines which is an absolute necessity in a macaroni factory, is the Mixer. The proper appearance and quality of the finished product depends to a great extent on the correct mixing of the raw material.

While the dough must be thoroughly mixed, it must not be mixed to the point where there is any discoloration of the same. Over-mixing of the dough is just as bad as under-mixing. There are many mixers on the market which have an injurious effect on the dough. Mixers should mix and not tear the dough, nor are they supposed to perform any of the kneading process. This should be done by the kneader, which has been primarily designed for this purpose.

When the dough is over-mixed or over-kneaded, it has a bleaching effect on the dough. Macaroni made from Semolina has a natural light golden tint. When it has been improperly mixed, the constituents of the ingredients are changed, so that the finished product is almost dead white in color. In addition, the finished macaroni has not the strength of that which has gone through the proper mixing process.

Our mixers are the result of over twenty years' experience in the requirements of the macaroni industry, and have been designed to give an absolute uniform mixture in every respect.

This machine shown on the front of this sheet. It is our improved Type C-B Mixer, arranged for direct motor drive and with power dumping attachment.

Our standard mixer is equipped with pulleys for belt drive. The motor equipment is extra.

The power dumping attachment is arranged to stop automatically when the bowl is tilted and reaches the dumping position, and also when it returns to the vertical position.

There is a clutch on the end of the driving shaft, which is disengaged when the bowl is set to tilt for dumping. This prevents the rotation of the mixing shaft. After the bowl has reached the dumping position, this clutch can be re-engaged so as to rotate the mixing shaft and facilitate the discharging of the material. This is controlled by means of the short lever seen at about the center of the machine.

The tilting and raising of the bowl is controlled by the long lever seen at the extreme right end of the machine. This lever also automatically disengages the driving gear clutch when it is pushed forward for tilting the bowl.

All gears, sprockets, chains and other movements are amply protected by guards, as required by law. All gears are machine cut and all are of forged steel with the exception of the large spur gear, which is of the highest grade grey iron.

This machine is solidly and substantially built throughout; the material is the best obtainable, and the design is the result of a thorough knowledge of the requirements of this industry. All our mixers are guaranteed to mix batches of the capacities specified.

Built in the following sizes:

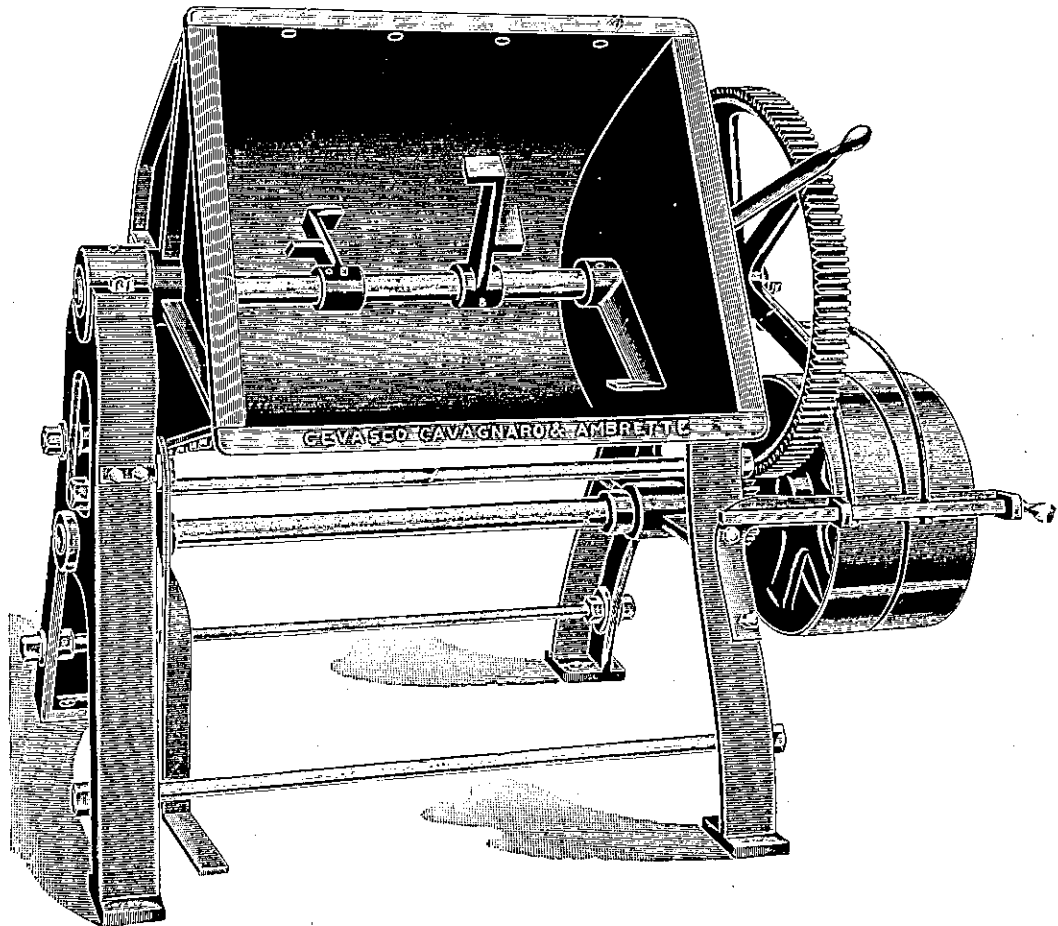
NO.	CAPACITY	DAILY PRODUCTION	SPACE	H.P.	R.P.M.	PULLEYS	WEIGHT
1	1 bbl.	35 bbls.	5' x 3'	3	200	20"	1560 lbs.
2	1½ bbls.	50 bbls.	6' x 3'	5	200	24"	1830 lbs.

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BROOKLYN, N. Y., (U. S. A.)

CONSOLIDATED MACARONI MACHINE CORPORATION

MIXER
Type C-A



The machine illustrated above is our improved Dough Mixer, which is especially adapted for small plants.

Belt-shifting device and apparatus for upsetting the mixing trough are both operated from the front of the machine. The mixing shaft is packed by our improved method, to prevent leakage of oil into the dough.

Owing to the large reduction in the gearing, very little power is required to operate this mixer.

NO.	CAPACITY	SPACE	DIAMETER OF PULLEYS	R.P.M.	WEIGHT
1	140 lbs.	5' x 3'	16"	170	750 lbs.

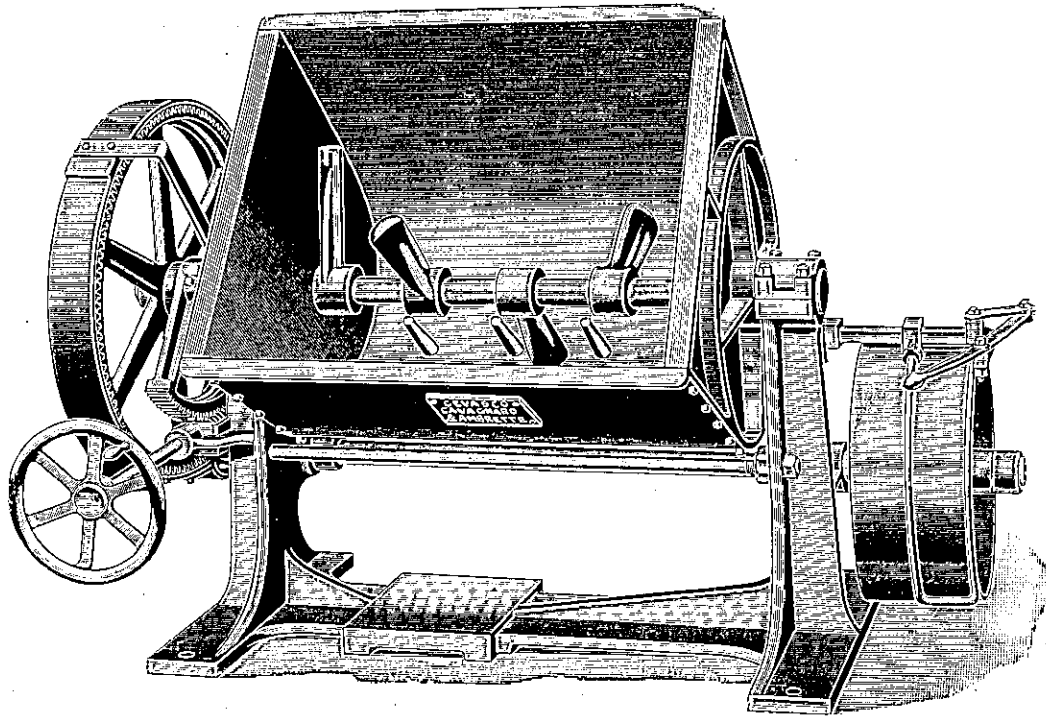
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BROOKLYN, N. Y., (U. S. A.)

CONSOLIDATED MACARONI MACHINE CORPORATION

MIXER

Type C-D



The machine illustrated above is our latest type of Dough Mixer, which is especially adapted for factories requiring a large daily production and a superior quality of goods.

This machine differs in construction from those previously shown in that the frame is in one piece, making it more solid and rigid throughout.

All gears on the mixer are machine cut and are fully protected by guards. This machine is noiseless in operation and very little power is required for operating the same. The material used in the construction is of the best obtainable.

These mixers as well as all others manufactured by us, are guaranteed to mix the quantity specified.

Can be equipped with motor for direct drive, if desired.

The sizes listed below are our standard machines, but we can build these mixers of larger capacity, if required.

NO.	CAPACITY	SPACE	PULLEYS	R.P.M.	WEIGHT
1	1 bbl.	5' x 3'	18"	200	1425 lbs.
2	1½ bbls.	6' x 3'	20"	200	1650 lbs.
3	2 bbls.	6'6" x 3'	22"	200	1950 lbs.

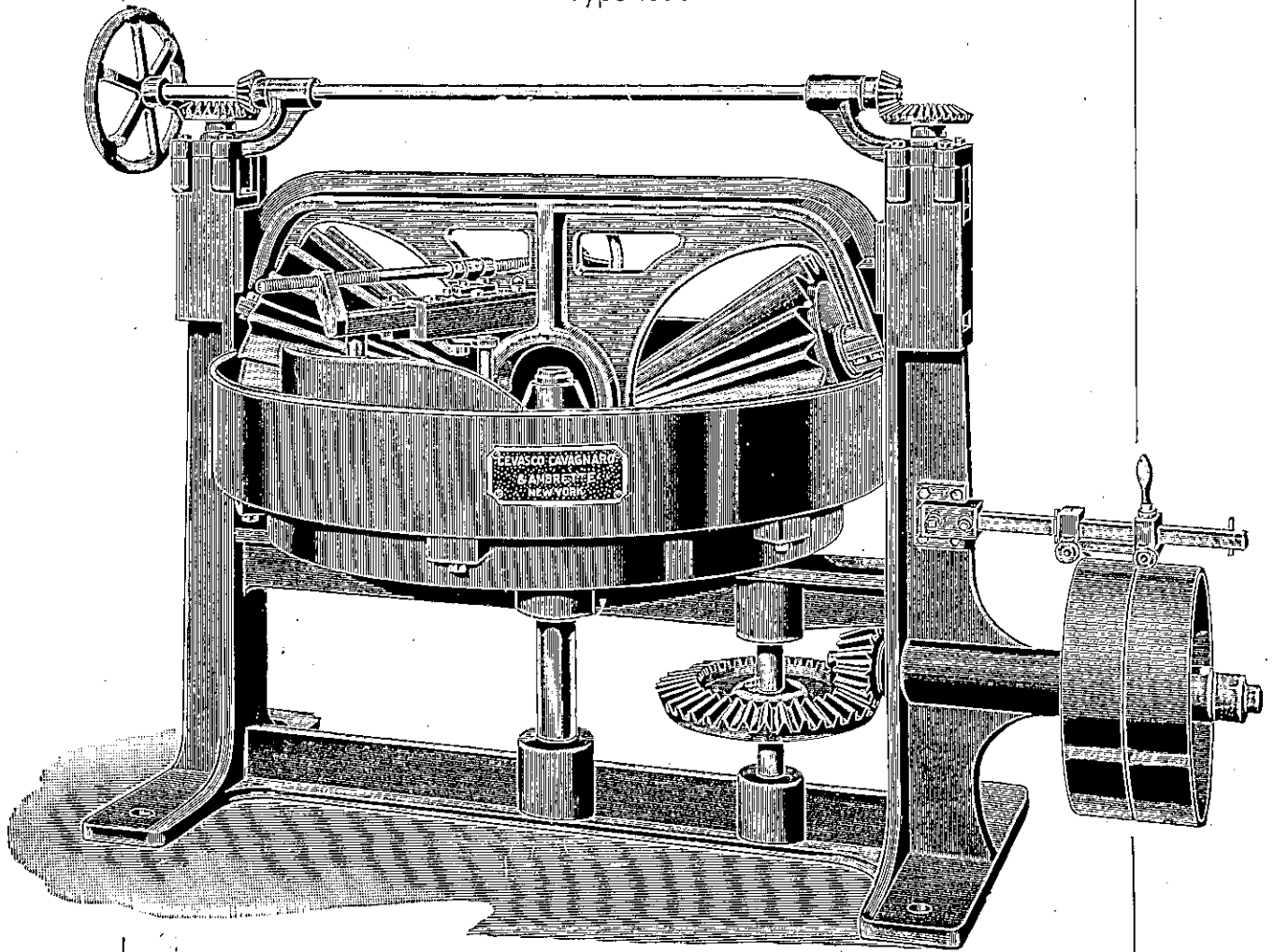
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BROOKLYN, N. Y., (U. S. A.)

CONSOLIDATED MACARONI MACHINE CORPORATION

KNEADER

Type K-A



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BROOKLYN, N. Y., (U. S. A.)

CONSOLIDATED MACARONI MACHINE CORPORATION

KNEADER

Model 1916 — Type K-A

On the front of this sheet is shown a kneader which is similar to our Type B-A machine, excepting that the cones are raised or lowered by means of the hand wheel shown on the left hand side of the machine.

The pan on this machine is turned smooth on the inside. It is equipped with our Patented Dough Turner or Plow. The cone immediately in front of the Dough Turner or Plow is set slightly higher than the other in order to equalize the pressure on the dough.

Main gear is of the internal type and fastened directly to the pan, so that the power required for operation is very small.

NO.	CAPACITY	DIAMETER OF PAN	SPACE	DIAMETER OF PULLEYS	R.P.M.	WEIGHT
2	½ bbl.	44"	6' x 5'	18"	170	2750 lbs.

Prices on Application

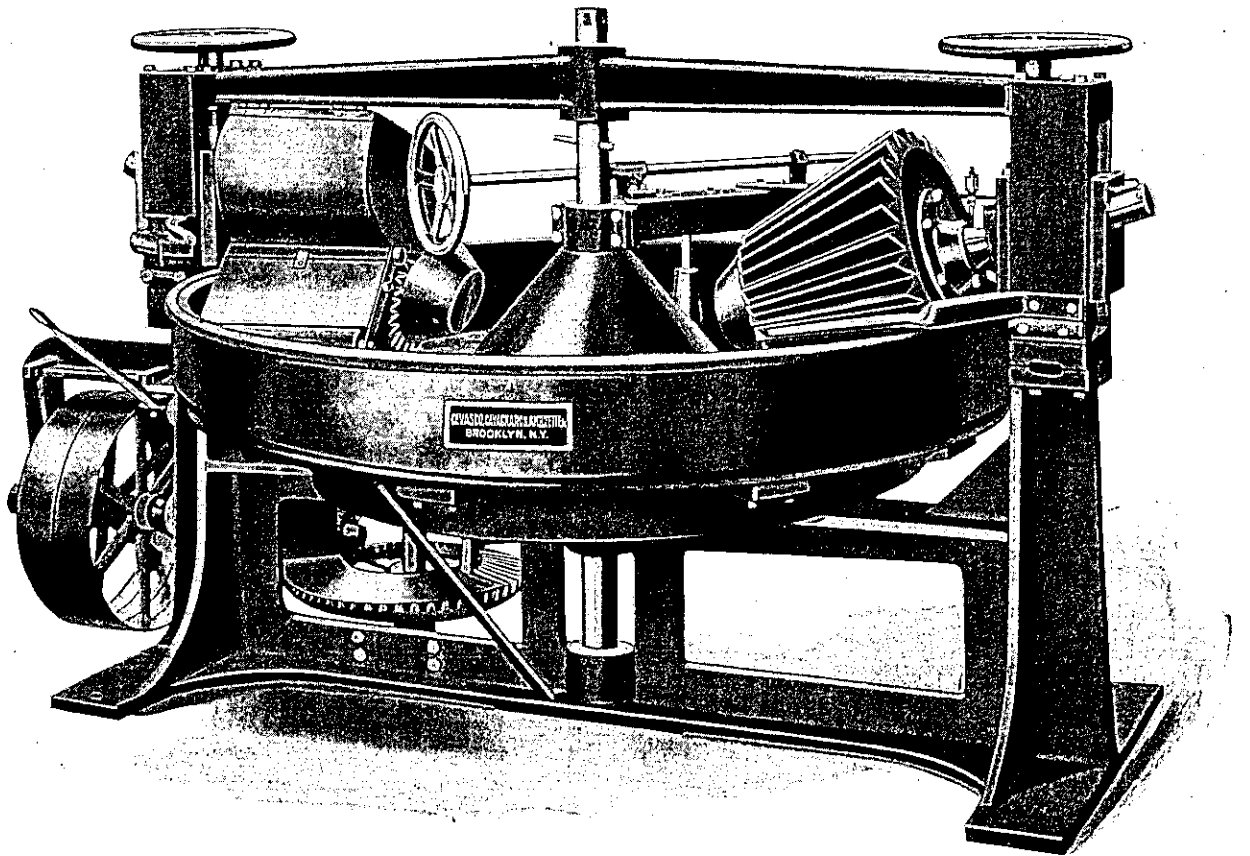
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BROOKLYN, N. Y., (U. S. A.)

CONSOLIDATED MACARONI MACHINE CORPORATION

KNEADER

Type K-B



156-166 SIXTH STREET

BROOKLYN, N. Y., (U. S. A.)

CONSOLIDATED MACARONI MACHINE CORPORATION

KNEADER

Type K-B

The machine illustrated on the front of this sheet is the best machine of its kind on the market, and cannot be equalled for durability, efficiency and convenience of operation. The large frame is cast in one piece, making the machine solid and rigid throughout. The large gear is of the internal type and attached directly to the pan, removing the possibility of accident to the operator and adding to the appearance of the machine.

The cones are independently adjustable, by means of which the dough can be kneaded in a superior manner in a very short time. This kneader is equipped with our Patent Automatic Dough Turner or Plow, which is acknowledged to be the best apparatus for this purpose in use.

The cones on this machine are guarded so as to prevent any possibility of injury to the operator. Each cone is fitted with a scraping attachment to prevent the dough from sticking to the cones and the pan is protected by an apron which prevents the operator from coming in contact with the revolving pan.

The pan is turned off smooth on the inside and all parts with which the dough comes in contact are smoothly finished.

NO.	CAPACITY	DIAMETER OF PAN	SPACE	DIAMETER OF PULLEYS	R.P.M.	WEIGHT
3	1 bbl.	57"	7' x 5'	20"	160	4250 lbs.
4	1½ bbl.	72"	8' x 6'	22"	170	7250 lbs.

Prices on Application

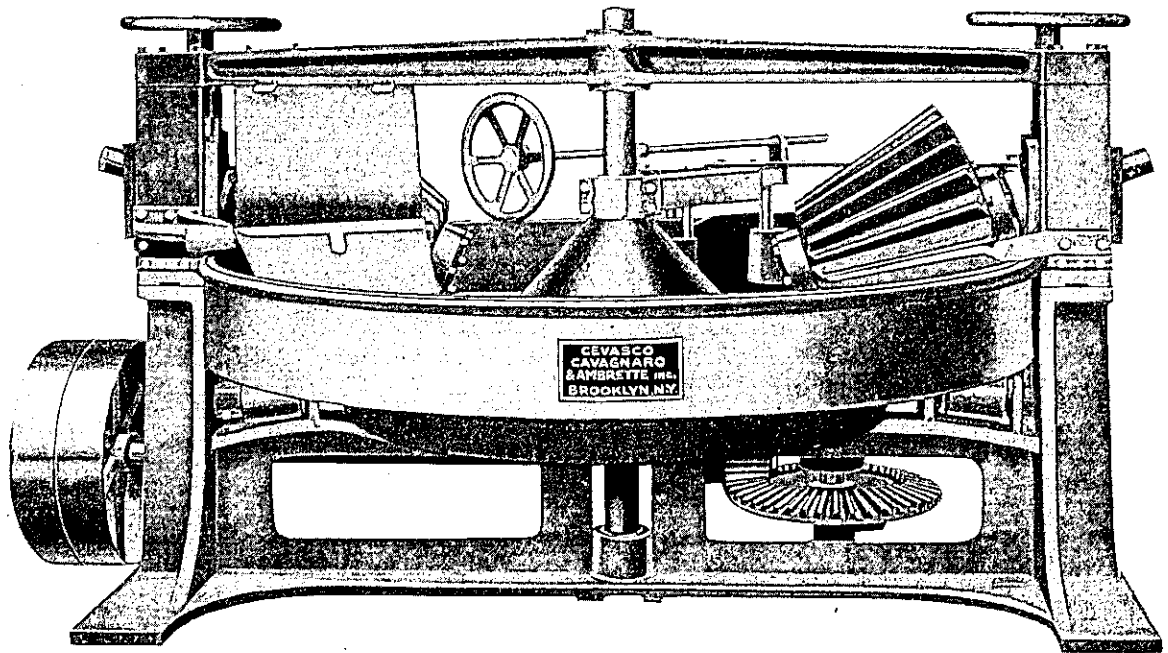
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BROOKLYN, N. Y., (U. S. A.)

CONSOLIDATED MACARONI MACHINE CORPORATION

KNEADER

Type K-G-R



Kneader with Guard for Cone, Apron for Pan and Scraping Attachment to Prevent Dough adhering to Cones. The main driving shaft, which carries the pinion driving the large internal gear, is fitted with a roller bearing, adding greatly to the life of the machine.

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BROOKLYN, N. Y., (U. S. A.)

CONSOLIDATED MACARONI MACHINE CORPORATION

KNEADER

Type K-G-R

In the manufacture of macaroni, spaghetti, etc., it is important that the Kneader be designed and constructed so as to thoroughly knead the dough throughout without overheating the same.

It must be borne in mind that it is possible to overwork the dough without kneading it properly. When the dough has been improperly kneaded, it is evinced by loss of elasticity and change of color. When the dough has been properly kneaded, it is firm and smooth in texture, free of streaks and of a natural light golden color.

The machine shown on the front of this sheet has been designed to knead the dough so as to bring out the best natural qualities and eliminate any possibility of improper manipulation.

In order to obtain the best results possible, we have incorporated the following improvements on our kneader.

1. The cones revolve on Hyatt Roller Bearings so as to reduce friction and the dragging action on the dough, which is detrimental to the same.

2. The Pan is supported by a large roller placed directly underneath the cones, which is the point of highest pressure. These supporting rollers revolve on Timken Taper Roller Bearings. In addition we have retained our three point suspension on the Pan Shaft, giving additional support to the Pan. The Pan is turned smooth all over on the inside.

3. The main driving shaft carrying the pinion which rotates the large internal gear is also fitted with Hyatt Roller Bearings, adding greatly to the life of the machine.

4. It is fitted with our Patent Adjustable Plow, which is guaranteed to turn the Dough without heating or stretching, and is acknowledged to be the best apparatus of this kind on the market.

5. Another feature of great importance on a Kneading Machine is the proper guarding of the cones so as to reduce the possibility of accidents to the operator, enabling him to work with full confidence and efficiency.

Our method of guarding the kneader makes it the safest machine used in a Macaroni Factory. This guard is arranged in such a manner as not to interfere with the proper operation of the machine, as it automatically adjusts itself to the quantity of dough which is being kneaded.

This guard is made in two sections, which can be raised out of the way to allow proper cleaning of the various parts. In addition the front side of the pan is protected by an Apron to prevent the operator from coming in contact with the revolving pan.

Each cone is fitted with a scraping attachment to prevent the dough from adhering to the cones and rotating with the same. This often happens when the dough has been dumped from the mixer and has not been united into a solid ring.

This Kneader, with its various improvements and safeguarding attachments, has been endorsed and approved by representatives of various Compensation Insurance Companies and the State Labor Department, who have seen it in operation.

Built in the following sizes:

NO.	CAPACITY	DIAMETER OF PAN.	SPACE	DIAMETER OF PULLEYS	R.P.M.	WEIGHT
G-3	1½ bbl.	72"	8' x 6'	24"	180	6850 lbs.
G-4	1¾ bbl.	76"	8'4" x 6'6"	24"	180	7560 lbs.

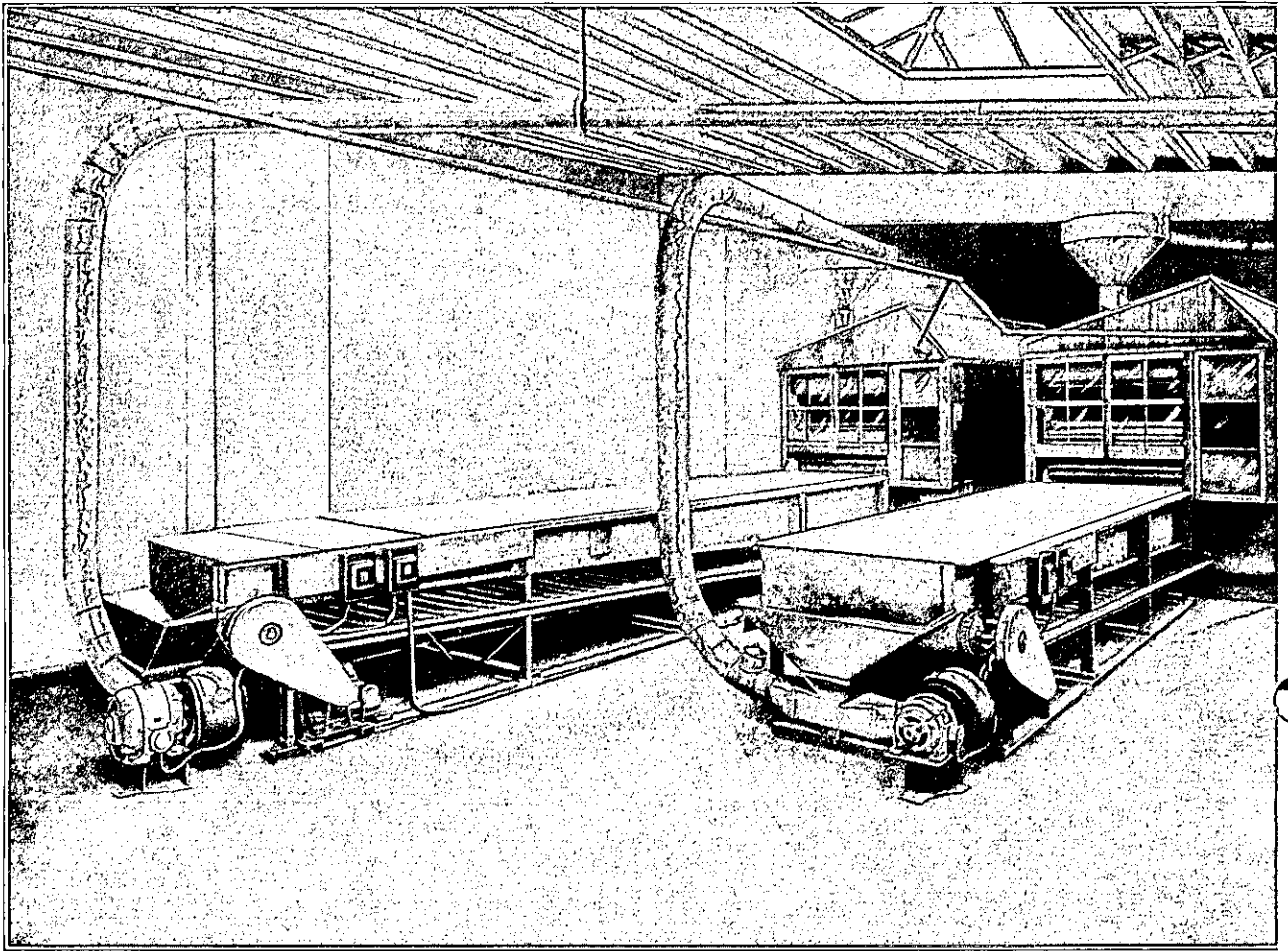
156-166 SIXTH STREET

BROOKLYN, N. Y., (U. S. A.)

AUTOMATIC
SHORT PASTE
DRYING UNIT

•
From Press to Package
without Handling
•

CONSOLIDATED MACARONI MACHINE CORPORATION



The apparatus illustrated above is our combined drying unit which has been designed for the automatic drying of short pastes, such as elbows, rings, stars, etc. This device is completely self-contained and entirely automatic in action. From the time the paste leaves the press until it issues from the last stage of this unit, it requires absolutely no attention and the various stages of the drying are progressive and automatic.

A feature of great importance is the fact that paste dried in this unit is untouched by human hands during its progress through the various drying phases.

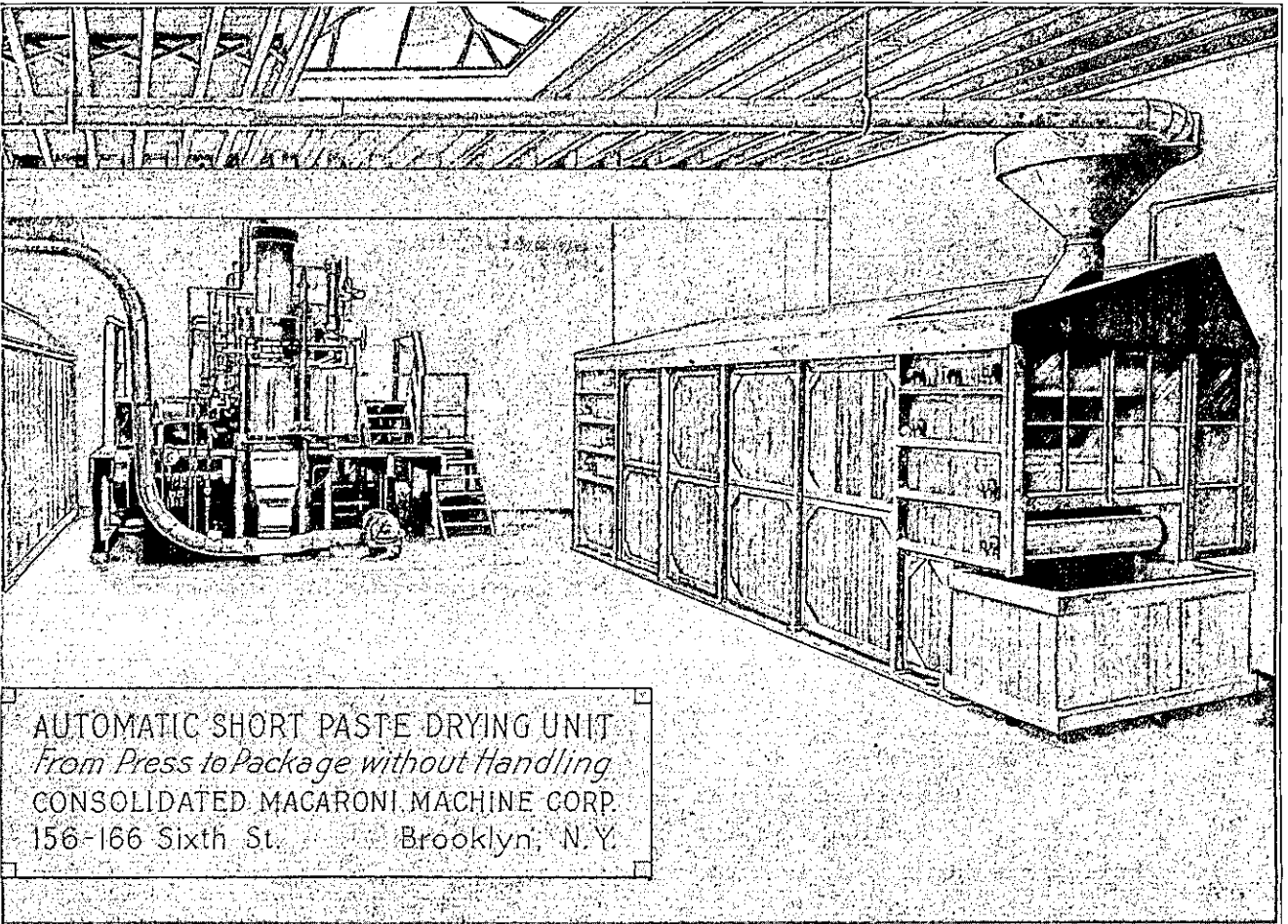
The action of this drying unit is as follows: After the paste leaves the press, it goes to the first stage which is a preliminary dryer. From there it passes through a series of finishing dryers and annealing conveyors, and when it has passed through the last stage of the drying unit it is ready for the package.

The complete drying cycle is accomplished in less than one half the time required with any other system of short paste drying. In addition, inasmuch as all the various phases of the drying and annealing have been

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BROOKLYN, N. Y., (U. S. A.)

CONSOLIDATED MACARONI MACHINE CORPORATION



AUTOMATIC SHORT PASTE DRYING UNIT
From Press to Package without Handling
CONSOLIDATED MACARONI MACHINE CORP.
156-166 Sixth St. Brooklyn, N. Y.

worked out by actual tests and scientific experiments, there is absolutely no possibility of failure, and the user is assured of uniformity of both quality and color.

It requires but a small amount of space, the complete unit occupying less than 1200 square feet. The complete unit can be placed in a room of about 25 feet by 50 feet. As there are no trays to handle, there is absolutely no lost space. The dried paste falls into a suitable receptacle, which can be wheeled directly to the packing department.

This unit is furnished complete with all conveyors, blowers, motors, fans, etc. No heating fixtures of any kind are included with this unit, but must be furnished by the purchaser. It will take care of the daily production of one of our large cut paste presses, but modifications can be made to suit individual requirements whenever necessary.

Prices and further information on request

156-166 SIXTH STREET

BROOKLYN, N. Y., (U. S. A.)



CONSOLIDATED MACARONI MACHINE CORPORATION

VERTICAL HYDRAULIC PRESS FOR STATIONARY DIE
FOR SHORT AND LONG PASTES
Type P-D-P

The Press shown on the following pages is our very latest model, and has been especially designed for factories requiring a practical machine for producing both long and short pastes. It is the result of much thought and many experiments, and we have no hesitation in offering it as the only practical Double-Purpose Press on the market.

It has many new and novel features, many of which are fully covered by Patents and are obtainable only on our press. We are pleased to offer this press to the trade with the positive assurance that it will do every thing that we claim for it; and that it is constructed with the usual care that has distinguished all our machines for the past 25 years.

Below we enumerate a few of the more important features.

DUPLEX OPERATION. For short pastes, the cutting device sets directly underneath the cylinder from which the paste is being extruded, in the usual position occupied by this apparatus. When making long paste, the cutting device is swung out underneath the idle cylinder, the cross is inserted and the machine is ready for producing long goods. This apparatus is fully covered by patents.

TYPES. This press is constructed in two different types—Double-Purpose and Short Paste only. When ordering, it is important to specify which type is wanted.

RAPID ACCELERATION. The press operates at high speed on the pressure stroke until the piston reaches the dough. At this point, the low pressure pump is automatically disconnected and only the high pressure pump is in operation. On the return stroke, both pumps are in operation and the plunger returns at high speed. This results in a considerable saving as the actual time required for the ram to reach the dough and later to return to the top of the stroke is less than one minute.

CYLINDERS. All cylinders are of steel and the pressure cylinder is bronze lined to prevent any possibility of leakage.

CAP. The Cap is our Patent boltless type, which cannot blow off under pressure. There is always danger of this happening when the cap is fastened down with bolts.

PACKING. We use only the best packing obtainable and by our improved method of application, all likelihood of leakage has been eliminated.

AUTOMATIC STOP. Both the main plunger and the dough packer plunger stop automatically in both directions.

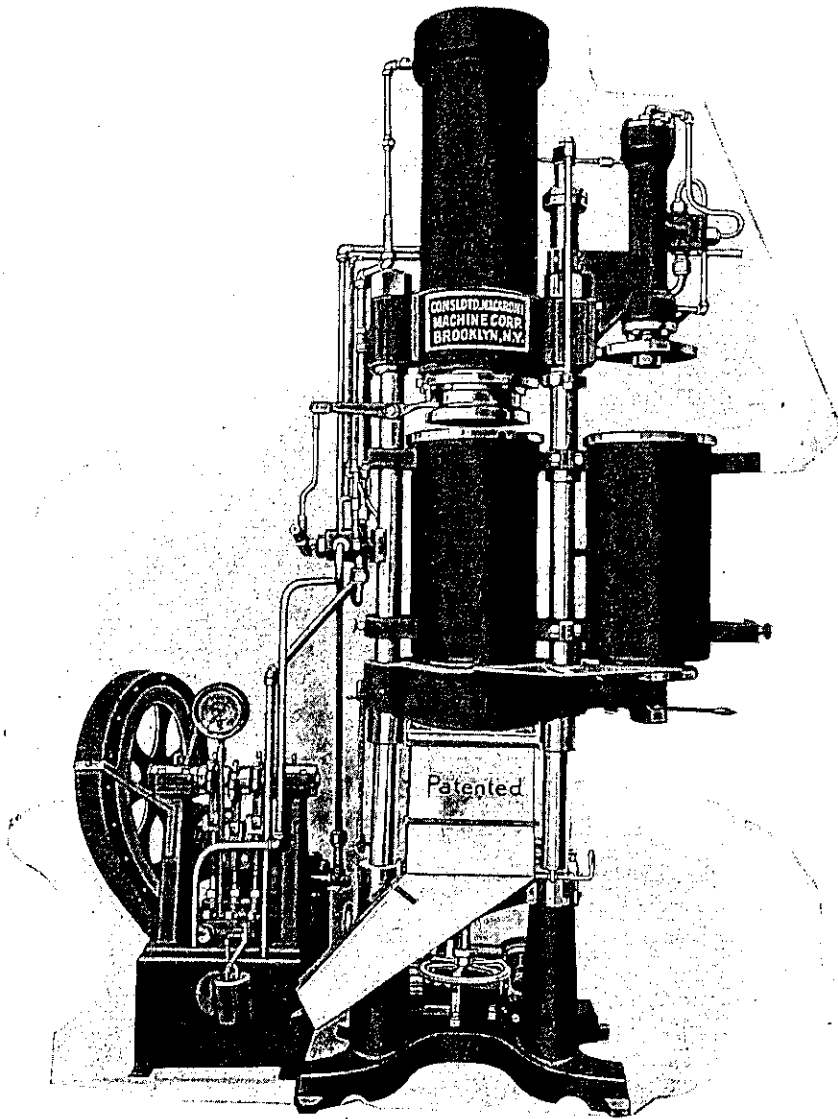
SAFETY ATTACHMENTS. This press is fully equipped with all necessary safety attachments. There are relief valves on both the high and low pressure systems, gauge to show pressure, as well as a device which prevents the press from being placed in operation unless the cylinders are in proper working position.

156-166 SIXTH STREET

BROOKLYN, N. Y., (U. S. A.)

CONSOLIDATED MACARONI MACHINE CORPORATION

THE "STREAMLINE" PRESS
Type P-D-P



156-166 SIXTH STREET

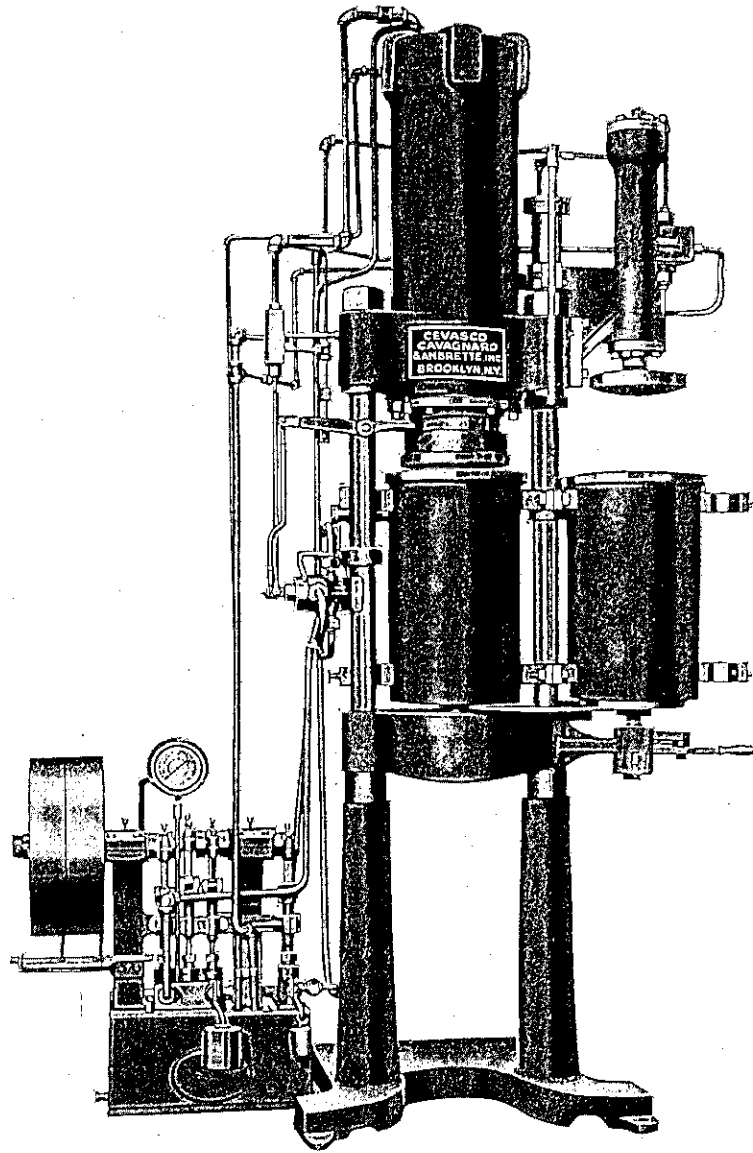
BROOKLYN, N. Y., (U. S. A.)

CONSOLIDATED MACARONI MACHINE CORPORATION

HYDRAULIC, STATIONARY DIE VERTICAL PRESS

Long Pastes Only

Type P-A



156-166 SIXTH STREET

BROOKLYN, N. Y., (U. S. A.)

CONSOLIDATED MACARONI MACHINE CORPORATION

HYDRAULIC, STATIONARY DIE VERTICAL PRESS

Type P-A

In macaroni factories where a large daily production is required, no machine can equal the Vertical Hydraulic, Stationary Die Press. Our press of this type is illustrated on the front of this sheet. Many important features are incorporated in this machine, some of which we enumerate herewith.

CAP. The Cap on the pressure cylinder is our Patented boltless type, thereby removing the possibility of this part blowing out under pressure, as sometimes happens with caps which are held down by bolts. By means of our improved method of packing the cap, all possibility of leakage is eliminated, as any increase in the working pressure increases the retaining qualities of the packing.

CYLINDER. The main pressure cylinder is lined with a bronze sleeve. By the use of this lining, the friction is reduced and the possibility of any loss of pressure through defects in the steel casting is absolutely eliminated.

CONTROL AND CONTROL VALVES. There are only two controls on the entire machine, one valve for the main plunger and another valve for the dough packer. On the return stroke of the main plunger, this control is reduced to one, as setting the main control valve to the return position automatically raises the cylinders off the face of the die to allow swinging, and also returns the packer piston to the top of the stroke. The CONTROL VALVES are our standard Patented Type. The movable parts of this valve rotate against a flat surface, and as there is always a thin film of oil between these two faces there can be practically no wear at this part. Very little effort is required to set same as the movement is concentric.

PUMPS. Special Notice. This press is made in two types. With our improved four plunger, belt driven pump, as shown. Also with high and low pressure pumps for extra high speed on the return of the ram as well as fast approach until the plunger reaches the dough. With the four plunger pump a motor can be substituted at a small additional cost. If the high speed pumps are ordered, there will be an extra charge, as the use of a motor drive is compulsory.

PACKING. By means of our improved method of packing the pressure cylinder, the possibility of any leakage is practically eliminated.

DIE PLATEN. The die platen is of steel and is divided into 3 sections for the 13½ inch press and 2 sections for the 12½ inch press.

AUTOMATIC. Both the main plunger and the packer plunger stop automatically on both the down or pressure stroke and also on the return stroke.

SAFETY ATTACHMENTS. This press, as well as all others of our manufacture, is equipped with an apparatus which prevents the machine being put into operation unless the cylinders are in proper alignment with the plunger, thereby preventing any possibility of damage due to negligence on the part of the operator.

QUICK RETURN. By means of an improved by-pass valve, we have reduced the back-pressure on the return stroke to such a small amount that the ram or plunger can be returned to its initial position in less than one minute.

MATERIAL AND CONSTRUCTION. This press is solidly and strongly constructed throughout. All material is the best obtainable, all the cylinders being of steel. The base is very rigid and the uprights extend to the die support, thereby preventing any vibration of the machine.

In addition to the special features listed, there are many others, a few of which we mention: Retaining plates to prevent dough from falling out when cylinder is rotated. Retaining disc at bottom of cylinder, which is raised and lowered by means of a lever. No Springs or Jacks are used to keep the cylinder in contact with the die, as our special method of contact effectually prevents any possibility of leakage of dough between the die and the cylinder.

Built in the following sizes:

NO.	DIAMETER	CAPACITY	PRODUCTION	HEIGHT	SPACE	WEIGHT
1	12½"	200 lbs.	25 bbls.	12' 6"	7' x 4'	8750 lbs.
2	13½"	200 lbs.	25 bbls.	12' 2"	7' x 4'	8900 lbs.
3	16½"	300 lbs.	45 bbls.	13' 6"	7' 6" x 4'	12500 lbs.

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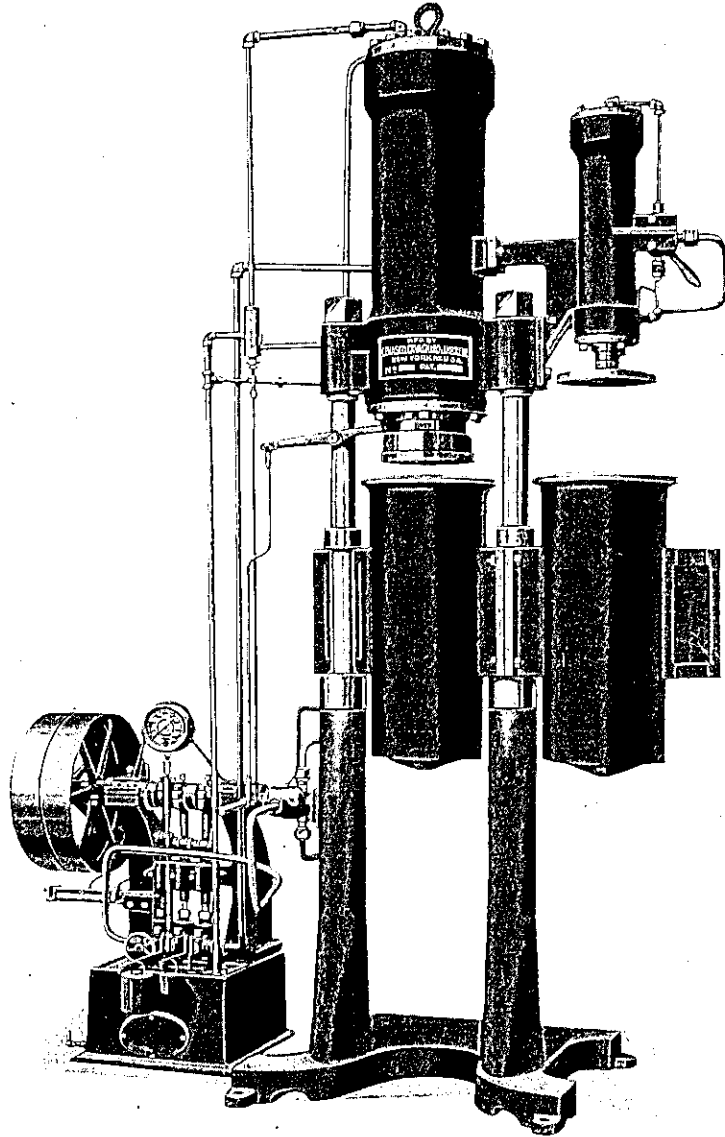
BROOKLYN, N. Y., (U. S. A.)

CONSOLIDATED MACARONI MACHINE CORPORATION

VERTICAL HYDRAULIC PRESS

Long Pastes Only

Type P-B



156-166 SIXTH STREET

BROOKLYN, N. Y., (U. S. A.)

CONSOLIDATED MACARONI MACHINE CORPORATION

VERTICAL HYDRAULIC PRESS FOR LONG PASTES

Type P-B

On the front side of this sheet, we show one of the latest type vertical, hydraulic presses for the production of long paste only. This press is similar in general construction to all our other machines, excepting that the cylinders are not arranged to take care of stationary dies. The dies are placed inside the cylinder instead of inserted in a separate die holder, and must be replaced in the cylinder after each batch has been pressed out.

The dough packer is hydraulic and is operated by a separate piston on the same pump which operates the main plunger. The stroke is regulated by an independent control valve. The cylinders are of steel and this press is equipped with all necessary safety valves, gauge, control valves and a safety attachment which prevents the machine from being operated unless the cylinders are in proper working position. It also has automatic stop in both directions of the stroke.

Although not shown on the illustration, this press is equipped with our Patent, Bolt-less Cap, thereby removing any possibility of the cap bursting out under pressure, which often happens when the cap is fastened on with bolts.

With our improved method of applying the packing and also due to the fact that the main cylinder is lined with bronze, friction has been removed and the packings will give long service.

The support for the die can be furnished in any form desired. The cylinders can be heated by gas, steam or electricity. Specify which type of heater is wanted.

Special Notice. This press is made in two types. With four plunger pump and belt drive, as shown, although motor for direct drive can be furnished at a small additional cost. Also with high and low pressure pump for extra fast return of plunger. If this type is ordered, there will be an extra charge and the use of a direct motor drive is compulsory.

Built in the following sizes and capacities.

NO.	DIAMETER	CAPACITY	PRODUCTION	HEIGHT	SPACE	WEIGHT
1	12½"	140 lbs.	20 bbls.	9' 6"	7' x 4'	7250 lbs.
2	12½"	180 lbs.	22 bbls.	10' 6"	7' x 4'	8250 lbs.
3	13½"	180 lbs.	22 bbls.	10' 3"	7' x 4'	8500 lbs.

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BROOKLYN, N. Y., (U. S. A.)

CONSOLIDATED MACARONI MACHINE CORPORATION

CONTROL AND CONTROL VALVES. There are only two controls on this press, one for the main plunger and one for the dough packer. On the return stroke, this is reduced to one control, as the dough packer valve is automatically tripped when the main plunger valve is set to the return position. In addition, the cylinders are also raised off the face of the die to allow the filled cylinder to be swung underneath the main plunger. The CONTROL VALVES are our Patent concentric type and practically no effort is required to operate the same.

PUMPS. The high pressure pump is our improved three piston type, which gives a steady flow to the dough. This cannot be obtained with a two plunger pump as there is a dead spot on every half revolution and gives an intermittent flow to the dough as it is pressed through the die. The low pressure pump is of the continuous flow, rotary type, and is highly efficient and long-lived as it operates at a very low pressure.

CUTTING DEVICE. After considerable experiments, we have developed a cutting device which is especially adapted to this type of press and which is the maximum in convenience, efficiency and durability. We use a Reeves Variable Speed Transmission operated by an independent motor. Any desired length of cut can be obtained with this cutting device.

DRIVE. This press can be furnished with either belt or direct motor drive. Inasmuch as the low pressure pump is motor driven as a standard part of the equipment, we recommend the direct motor drive. This makes the press very mobile, allowing it to be set up in the most advantageous position. The extra charge for the press with complete motor drive would be little more than the pulley drive.

SPEED CONTROL. This press is also equipped with our improved speed control valve. By means of this valve, the speed of the ram can be reduced as required. The use of this valve is important where it is often necessary to slow up the press in order to produce certain type of pastes.

MATERIAL AND CONSTRUCTION. This press is solidly and substantially constructed throughout. All material used is the best obtainable and the workmanship is thorough in every respect. In addition to the special features listed, there are many others, a few of which we mention. Retaining plates to prevent dough from falling out when the cylinders are rotated. Retaining disc at the bottom of the cylinder. No Springs or Jacks are used to keep the cylinder in contact with the die. Our special method of contact effectually prevents any possibility of leakage of dough between the die and the cylinder.

Built in the following sizes and models:

NO.	SIZE	CAPACITY	PRODUCTION	HEIGHT	SPACE	WEIGHT
1	12½"	200 lbs.	25 barrels	13'	7' x 4'	8750 lbs.
2	13½"	200 lbs.	25 barrels	12' 8"	7' x 4'	8900 lbs.
3	16½"	300 lbs.	45 barrels	13' 6"	7½' x 4'	12500 lbs.

For short paste only, the above production can be increased from 50 to 75 percent.

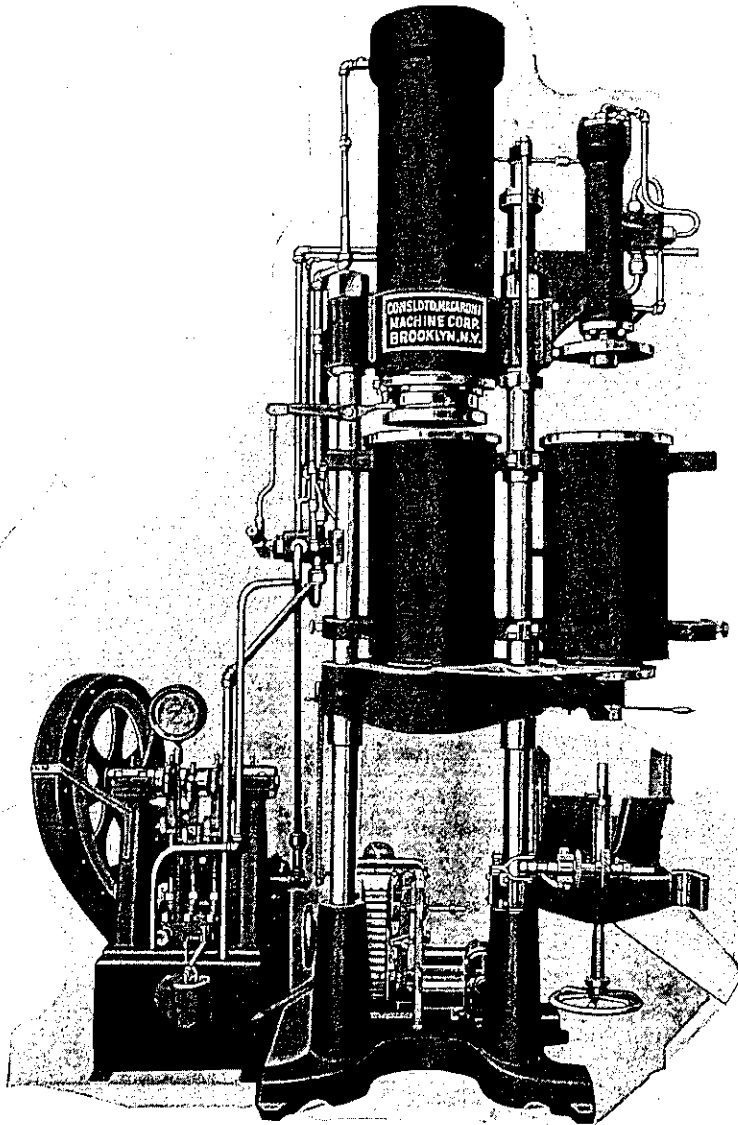
156-166 SIXTH STREET

BROOKLYN, N. Y., (U. S. A.)

CONSOLIDATED MACARONI MACHINE CORPORATION

THE "STREAMLINE" PRESS

Type P-D-P



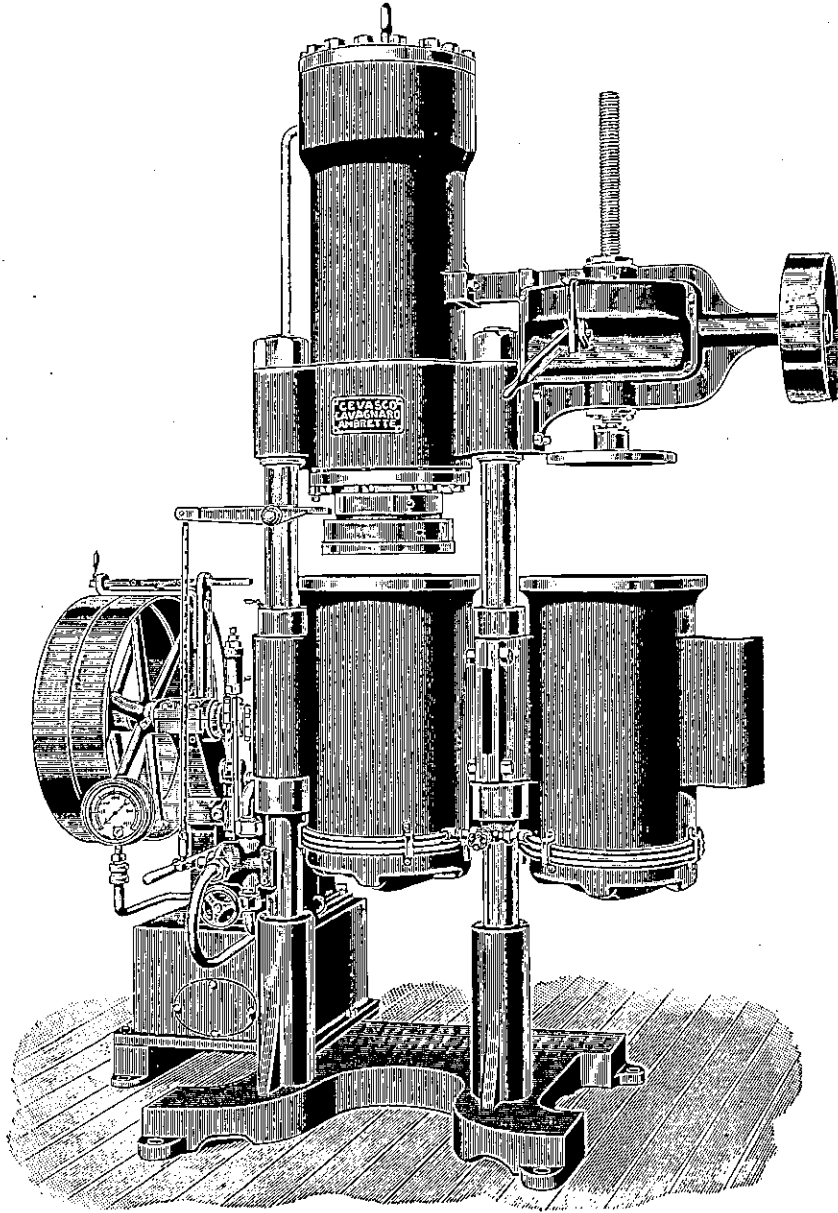
This view shows press with cutting device swung out of way and the machine ready to produce Long pastes.

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BROOKLYN, N. Y., (U. S. A.)

CONSOLIDATED MACARONI MACHINE CORPORATION

VERTICAL HYDRAULIC PRESS
Type P-C



156-166 SIXTH STREET

BROOKLYN, N. Y., (U. S. A.)

CONSOLIDATED MACARONI MACHINE CORPORATION

VERTICAL HYDRAULIC PRESS

Type P-C

The machine shown on the front of this sheet is of the same general construction as our Type P-B press, with the exception that it is fitted with our belt driven packer instead of a hydraulic packer. This apparatus, while not as convenient, is very efficient. It has slow motion on the working stroke with quick return and automatic stop.

The support at the bottom of the cylinder can be made in any design. When ordering, specify what type is desired.

The machine is solidly constructed throughout, and the workmanship and material is of the best in every detail. All cylinders are of steel. This press is furnished equipped with safety valve, gauge, speed valve, patented control valve and our improved device which prevents placing the machine in operation unless the cylinders are in proper working position.

The cylinders can be heated by gas, steam or electricity. When ordering, specify which type of heating apparatus is desired.

The main plunger has slow motion on the down or working stroke, with quick return and automatic stop in both directions.

NO.	DIAMETER	CAPACITY	PRODUCTION	HEIGHT	SPACE	WEIGHT
1	12½"	140 lbs.	18 bbls.	9'6"	7'6"x4'	7250 lbs.
2	12½"	180 lbs.	20 bbls.	10'	7'6"x4'	8350 lbs.
3	13½"	180 lbs.	20 bbls.	10'	7'6"x4'	8650 lbs.

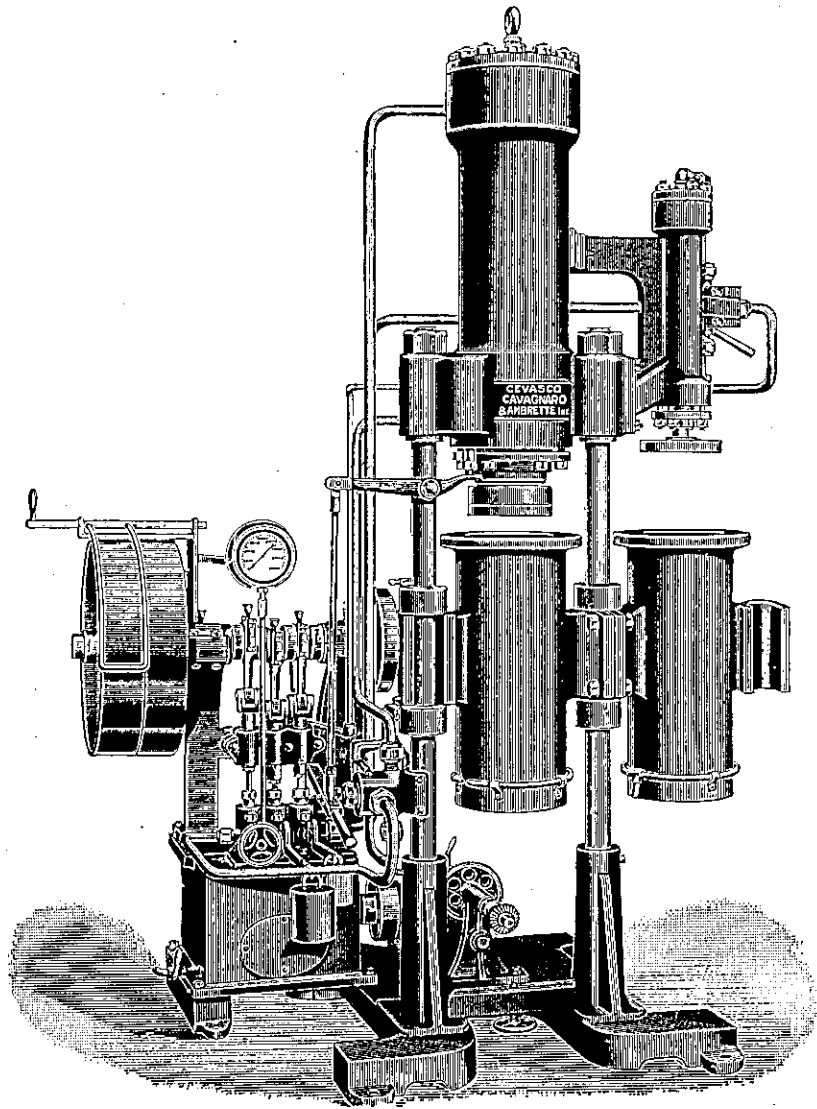
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BROOKLYN, N. Y., (U. S. A.)

CONSOLIDATED MACARONI MACHINE CORPORATION

VERTICAL HYDRAULIC PRESS

Type P-D



156-166 SIXTH STREET

BROOKLYN, N. Y., (U. S. A.)

CONSOLIDATED MACARONI MACHINE CORPORATION

VERTICAL HYDRAULIC PRESS

Type P-D

This press is our latest type vertical hydraulic press of medium size, which is adapted to the production of both short and long pastes, and is especially suitable for a small plant requiring a limited production.

The standard equipment of this press includes the following,—Pump, safety valve, gauge, speed valve, control valve, cutting device and hydraulic packer. The pump is of the three piston type and cannot be equalled for efficiency. The cutting device for the short pastes is of the gear type, and all changes in the length of the cut are instantaneously obtainable by sliding a rod in or out.

The packer for loading the idle cylinder is hydraulic, being operated by the extra piston on the pump. It has both slow and fast motion, with automatic stop in both directions.

All packing in this press, as well as all our other machines, is of leather, being recognized as the most efficient. The method of inserting this packing is very simple, and when a change is necessary, it can be accomplished in a short time by an inexperienced person.

The main plunger of this press has slow motion on the down or working stroke, quick return and automatic stop in both directions. This machine is equipped with our patented apparatus which prevents the press being placed in operation until the cylinders are in proper working position.

Cylinder can be heated by gas, steam or electricity. When ordering, specify which type of heater is desired.

NO.	DIAMETER	CAPACITY	PRODUCTION	HEIGHT	SPACE	WEIGHT
1	9"	75 lbs.	10 bbls.	9'	7'x4'	6350 lbs.
2	10"	90 lbs.	12 bbls.	9'	7'x4'	6550 lbs.

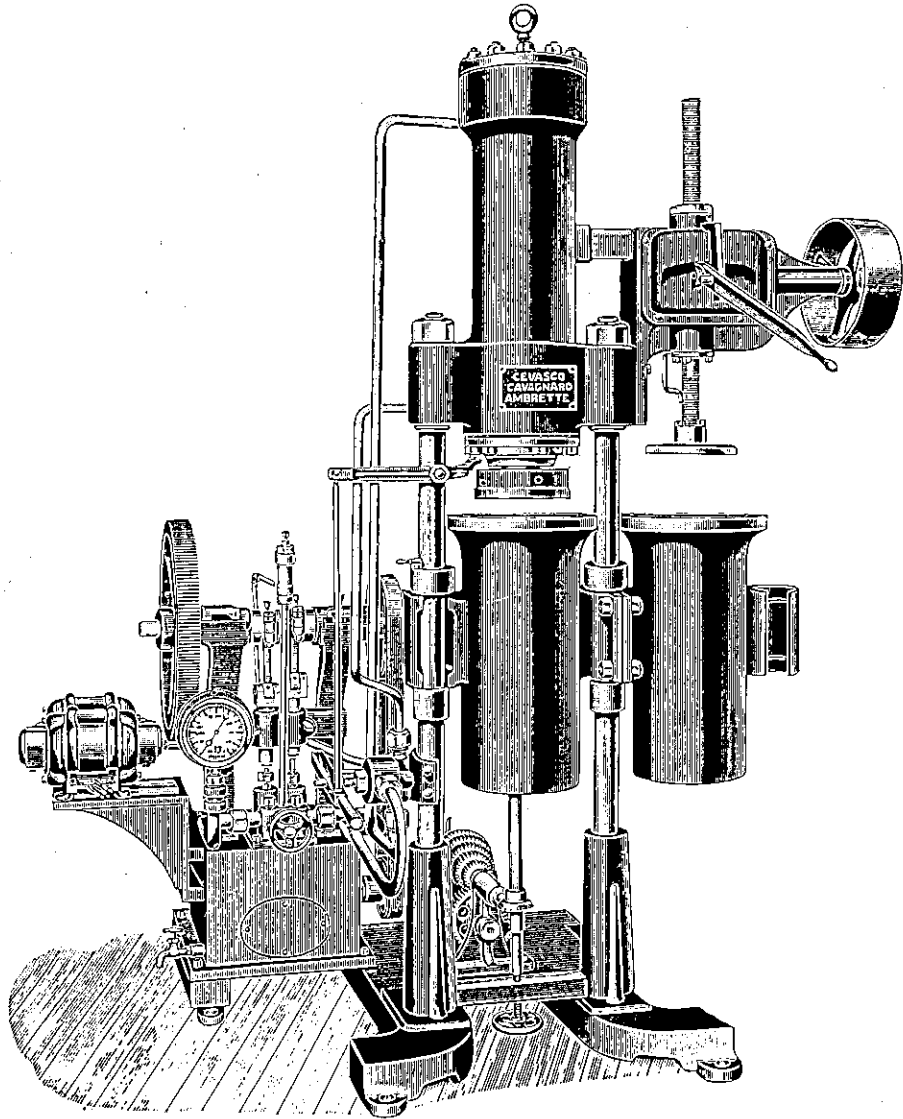
156-166 SIXTH STREET

BROOKLYN, N. Y., (U. S. A.)

CONSOLIDATED MACARONI MACHINE CORPORATION

VERTICAL HYDRAULIC PRESS

Type P-E



156-166 SIXTH STREET

BROOKLYN, N. Y., (U. S. A.)

CONSOLIDATED MACARONI MACHINE CORPORATION

VERTICAL HYDRAULIC PRESS

Type P-E

The machine shown on the front of this sheet is our improved vertical hydraulic press, which has been especially designed for the production of both long and short pastes. It is constructed on the same general plan as our larger machines, excepting that the cylinders have no support for the die.

Our standard machine is equipped with pulleys for belt drive, but we can furnish this machine with a motor for direct drive.

This press is furnished equipped with safety valve, gauge, speed control valve and our patented valve for controlling the direction of the stroke. The cutting device for the short pastes is of the latest design. There are no gears to change or remove, all changes in the length of the cut being obtained instantaneously by sliding a rod in and out.

The device for loading the idle cylinder is operated by one pulley. It has slow motion on the down or working stroke, rapid return and automatic stop. In addition, this machine is fitted with our patented apparatus which prevents the machine being placed in operation until the cylinders are in the proper working position.

The cylinders can be heated by gas, steam or electricity. When ordering, specify which type of heater is desired.

NO.	DIAMETER	CAPACITY	PRODUCTION	HEIGHT	SPACE	WEIGHT
1	9"	75 lbs.	9 bbls.	9'	7'x4'	6250 lbs.
2	10"	90 lbs.	11 bbls.	9'	7'x4'	6550 lbs.

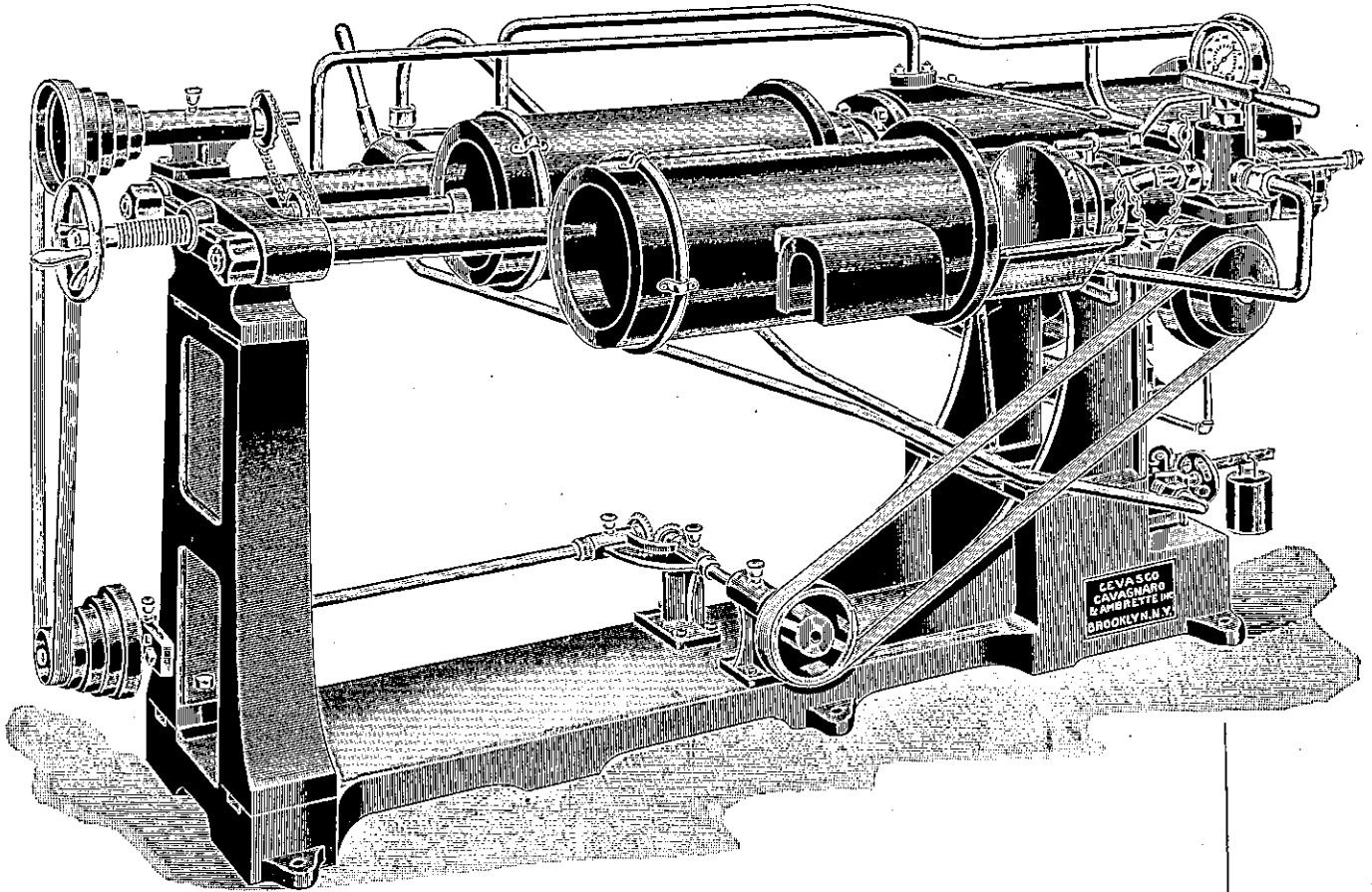
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BROOKLYN, N. Y., (U. S. A.)

CONSOLIDATED MACARONI MACHINE CORPORATION

HORIZONTAL PRESS

Type H-B



156-166 SIXTH STREET

BROOKLYN, N. Y., (U. S. A.)

CONSOLIDATED MACARONI MACHINE CORPORATION

HORIZONTAL HYDRAULIC PRESS

Type H-B

The press shown on the front of this sheet is our improved hydraulic press with hydraulic packer. This differs from our Type H-A press in that the die is placed inside the cylinder and must be removed after each operation. In other respects the machines are the same, both as to construction and material.

The standard equipment of this press includes pump, safety valve, control valve, speed valve, improved cutting device and hydraulic packer. It is also fitted with our safety attachment, which prevents the machine being placed in operation until the cylinders are in proper working position. Often great damage is done to the press when it is accidentally started with the cylinders out of position. The plunger comes down on top of the cylinder and considerable damage is done to the machine before the pressure is sufficient to release the safety valve which is naturally set at the working pressure of the machine. With this attachment, it is impossible for this to occur.

Both the plungers for the main cylinder and the packer have slow working stroke and quick return with automatic stop in both directions.

The cutting device for the short paste is our improved belt driven type, which is simple in design and efficient in operation. By means of the cone pulley fourteen different lengths can be cut. This is sufficient to cut all the standard lengths in use.

NO.	DIAMETER	CAPACITY	PRODUCTION	WIDTH	LENGTH	WEIGHT
1	9"	75 lbs.	12 bbls.	5'	9'	6250 lbs.
2	10"	90 lbs.	15 bbls.	5'	9'	6400 lbs.

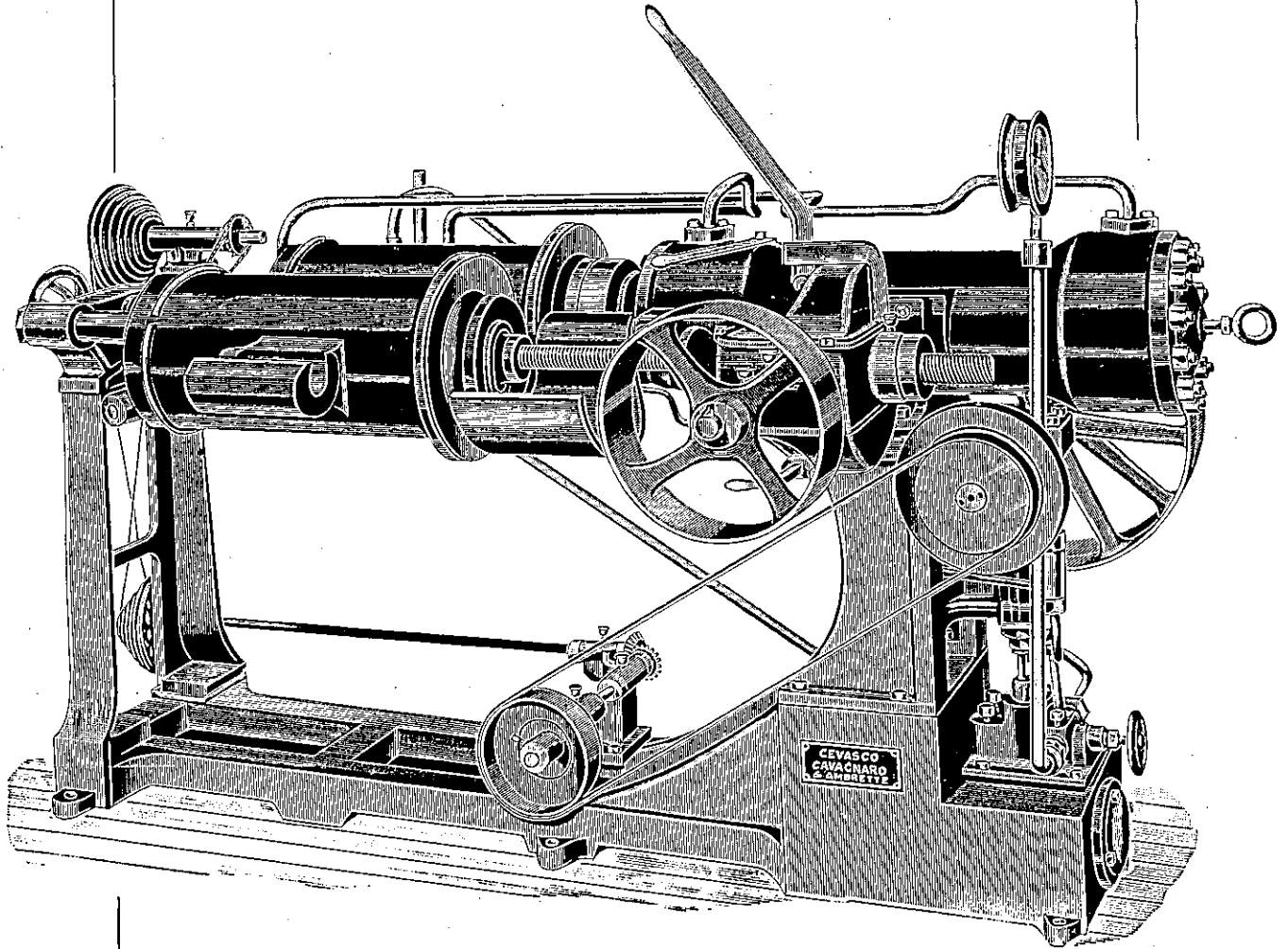
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BROOKLYN, N. Y., (U. S. A.)

CONSOLIDATED MACARONI MACHINE CORPORATION

HORIZONTAL HYDRAULIC PRESS

Type H-C



156-166 SIXTH STREET

BROOKLYN, N. Y., (U. S. A.)

CONSOLIDATED MACARONI MACHINE CORPORATION

HORIZONTAL HYDRAULIC PRESS

Type H-C

The machine shown on the front of this sheet is our horizontal hydraulic press, which is similar in all detail to our Type H-B press, excepting that instead of having a hydraulic packer, this has been replaced with our improved belt driven packer. In other respects, the machines are identical in construction and the same good qualities which are in one machine are present in the other.

This loader, while not as convenient as the hydraulic packer, is very efficient, and it is guaranteed to perform the function for which it was designed. In operating this apparatus, an additional pulley is required, whereas the hydraulic packer is operated from the same pulley which operates the pump.

The standard equipment of this press includes pump, safety valve, control valve, speed valve, improved cutting device and belt driven packer. It also has our patented safety attachment, which prevents the machine being placed in operation until the cylinders are in proper working position.

The main plunger has slow working stroke, quick return and automatic stop in both directions.

The cutting device is our latest belt driven system, which is simple of adjustment and convenient in operation. All the standard lengths can be cut on the same.

All cylinders are of steel. The lower cylinders can be heated by gas or steam, as selected. If desired, we can equip same for heating by electricity at a small additional cost.

NO.	DIAMETER	CAPACITY	PRODUCTION	WIDTH	LENGTH	WEIGHT
1	9"	75 lbs.	12 bbls.	3'	9'	6520 lbs.
2	10"	90 lbs.	13 bbls.	3'	9'	6350 lbs.

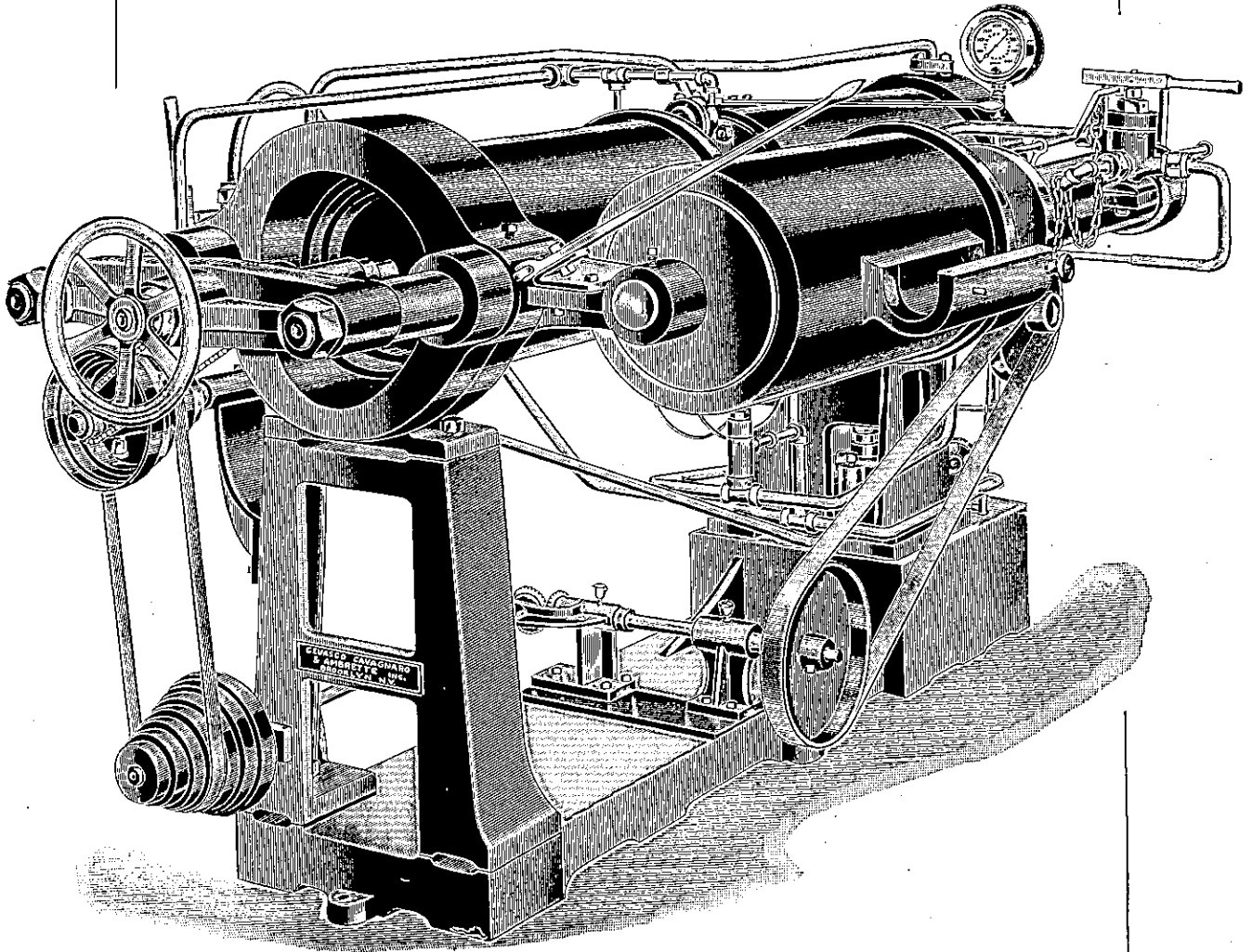
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BROOKLYN, N. Y., (U. S. A.)

CONSOLIDATED MACARONI MACHINE CORPORATION

HORIZONTAL PRESS

Type H-A



156-166 SIXTH STREET

BROOKLYN, N. Y., (U. S. A.)

CONSOLIDATED MACARONI MACHINE CORPORATION

HORIZONTAL PRESS

Type H-A

The horizontal press shown on the front of this sheet has been especially designed for factories requiring a large quantity of short paste goods.

This press differs from the standard machine in that only one die is required for both cylinders. The die is placed in a separate compartment or platen and need not be removed until the day's work is completed or a change is required. No special tools are required for effecting this change, a screwdriver being sufficient.

The standard equipment of this press includes the following,—standard three plunger pump, safety valve, control valve, speed valve, cutting device and hydraulic packer. It is also fitted with our safety attachment, which prevents the machine being placed in operation unless the cylinders are in proper working position. This is a feature of great importance, as often great damage is done to the machine by starting it when the cylinders are out of position, causing the plunger to come down on top of the cylinders.

The main plunger, as well as the hydraulic packer, have slow speed on the down or working stroke, quick return and automatic stop in both directions. The valve, which controls the direction of the stroke, is of our own design (patented) and cannot be equalled for efficiency and simplicity of design.

The cutting device for the short pastes is our improved belt driven, which is the most efficient and convenient for this type of machine. Fourteen different speeds can be obtained, which are sufficient to meet the requirements of the standard cuts.

NO.	DIAMETER	CAPACITY	PRODUCTION	WIDTH	LENGTH	WEIGHT
1	10"	95 lbs.	15-20 bbls.	5'	9'	6750 lbs.
2	12½"	200 lbs.	30-35 bbls.	5'	10'	8750 lbs.
3	13½"	200 lbs.	30-35 bbls.	5'	10'	9250 lbs.

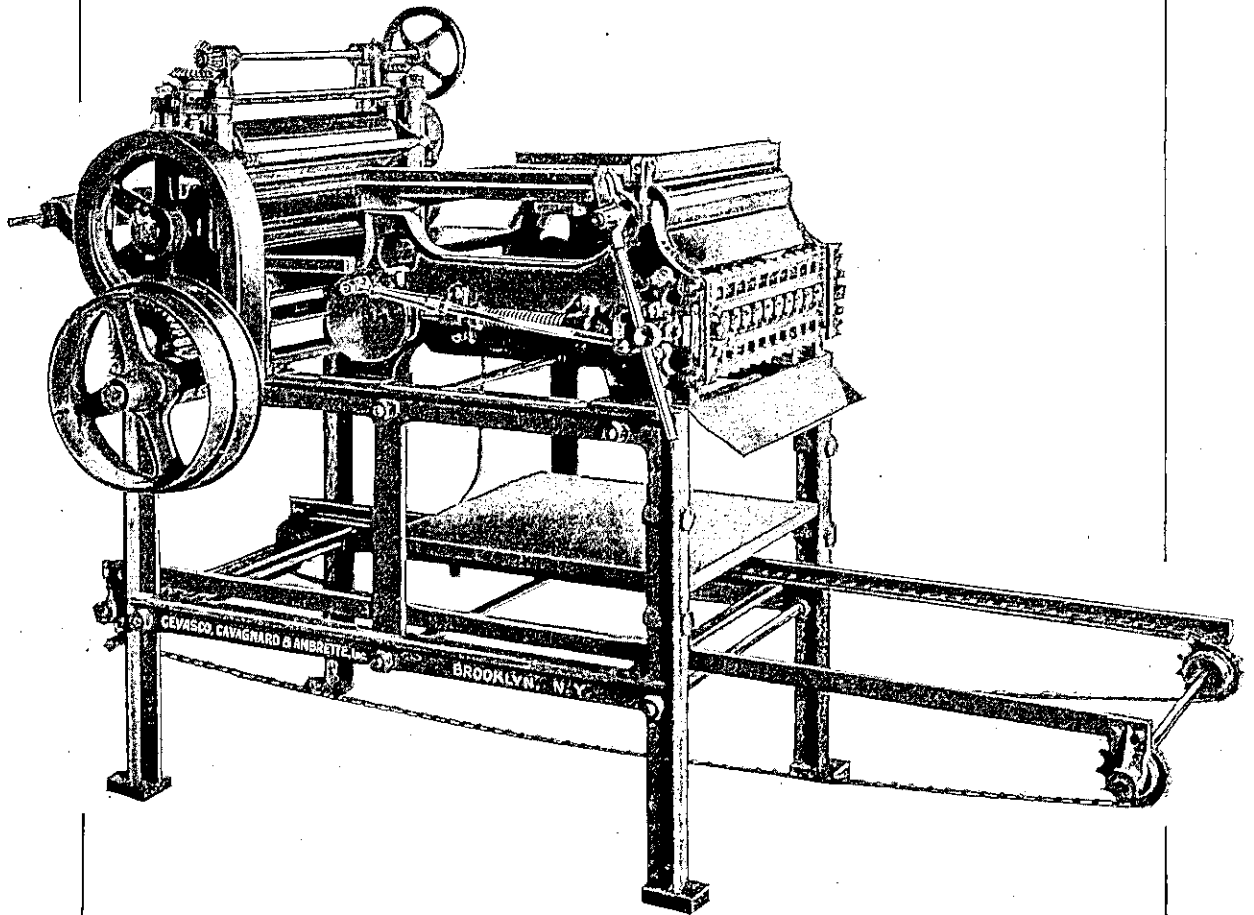
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BROOKLYN, N. Y., (U. S. A.)

CONSOLIDATED MACARONI MACHINE CORPORATION

BOLOGNA PASTE MACHINE

Type B-A



156-166 SIXTH STREET

BROOKLYN, N. Y., (U. S. A.)

CONSOLIDATED MACARONI MACHINE CORPORATION

BOLOGNA PASTE MACHINE

Type B-A

This machine is used exclusively for the manufacture of fancy crimped paste (Pasta Bologna) such as is shown on the front of this sheet. The machine is of the very latest design, and has many advantages over other machines now on the market, such as accessibility, quiet operation and increased production.

The punches, dies and crimping pins are set at the front of the machine in view of the operator, and are accessible in case of necessity. The punch and die need not be separated in order to be removed or inserted, and the change can be done in an instant by any inexperienced person, with the assurance that they are in perfect alignment.

Our standard machine is fitted with an automatic conveyor for the trays. The trays are inserted at the front of the machine and are moved forward gradually. When filled, they are removed at the rear of the machine. By this arrangement the paste does not pile up in one spot, making it necessary for the operator to shake the trays to distribute evenly.

Our standard machine is fitted with a calibrating brake of solid construction. The rolls on this brake are set at the proper thickness of the finished article, thereby producing goods of uniform thickness and superior finish.

We furnish two types of punches with these machines,—single punch and double punch. The single punch has one row of openings and the double has two rows. By using the double punch, the production is greatly increased and the waste reduced considerably.

One single punch is included in the price of this machine.

This machine can be built in any width desired, although our standard machine is as listed below.

NO.	WIDTH	PRODUCTION	SPACE	WEIGHT
1	20"	8-10 bbls.	3' x 5'	1200 lbs.

156-166 SIXTH STREET

BROOKLYN, N. Y., (U. S. A.)

CONSOLIDATED MACARONI MACHINE CORPORATION

FORMS OF PASTE

On the back of this sheet is shown the various forms of paste which can be produced on our Bologna Paste Machines. The Bologna paste shown is that most commonly used, but we can furnish punches to make any special size or form on receipt of sample. Some of the punches can be made with a double row of openings, which increases the production and reduces the waste.

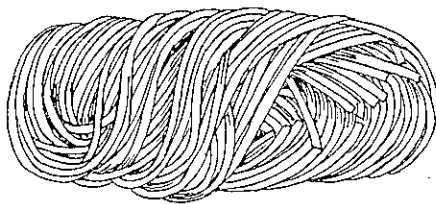
Those marked "S" on the list below can only be made with a single row of punches, while those marked with a "D" can be made either single or double. See illustrations of punches. When ordering send samples or order from the illustrations, which are natural size.

BOLOGNA PASTE

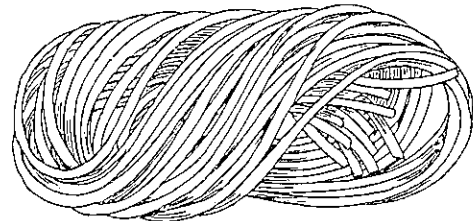
No. 122,S.....	No. 121,S.....	No. 156,S.....
No. 167,S.....	No. 124,S.....	No. 128,S.....
No. 172,S.....	No. 159,S.....	No. 168,S.....
No. 160,S.....	No. 119,S.....	No. 166,D.....
No. 154,D.....	No. 170,D.....	No. 127,D.....
No. 165,D.....	No. 171,D.....	

NOODLES

The illustrations of noodles are not natural. The size most commonly used are as listed below, but we can make cutting rolls to cut noodles of any width desired.

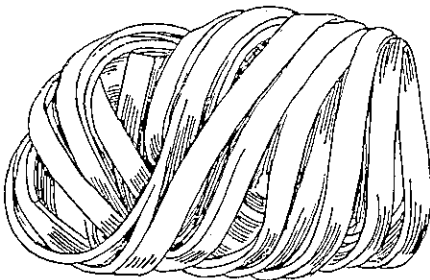


60

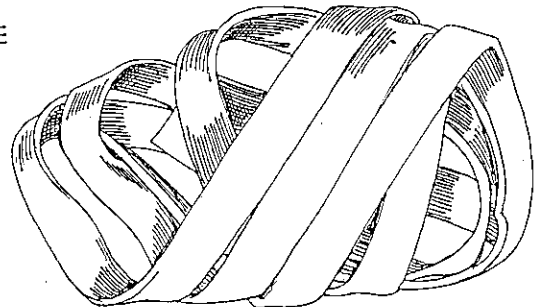


61

NOT THE
NATURAL SIZE



62



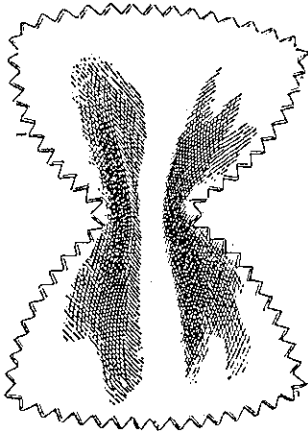
63

No. 60, 1/16".....	No. 61, 1/8".....
No. 62, 1/4".....	No. 63, 1/2".....

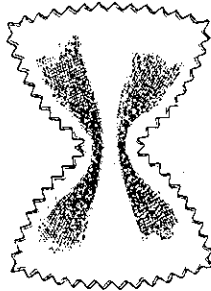
156-166 SIXTH STREET

BROOKLYN, N. Y., (U. S. A.)

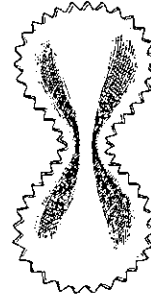
CONSOLIDATED MACARONI MACHINE CORPORATION



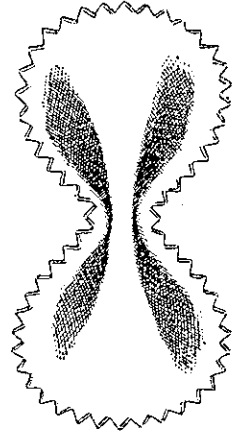
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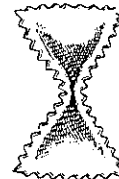
166



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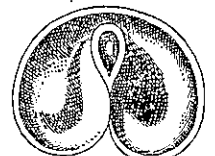
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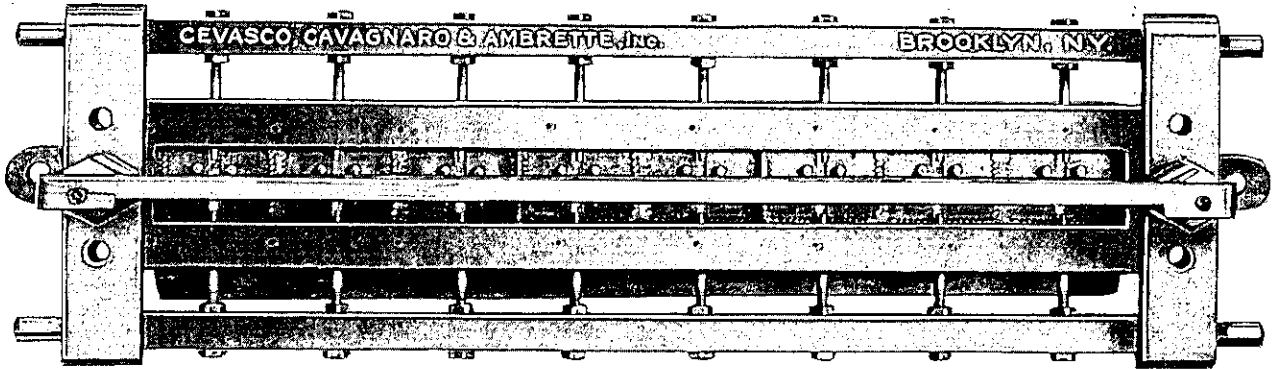
BROOKLYN, N. Y., (U. S. A.)

BOLOGNA PASTE MACHINE PUNCHES

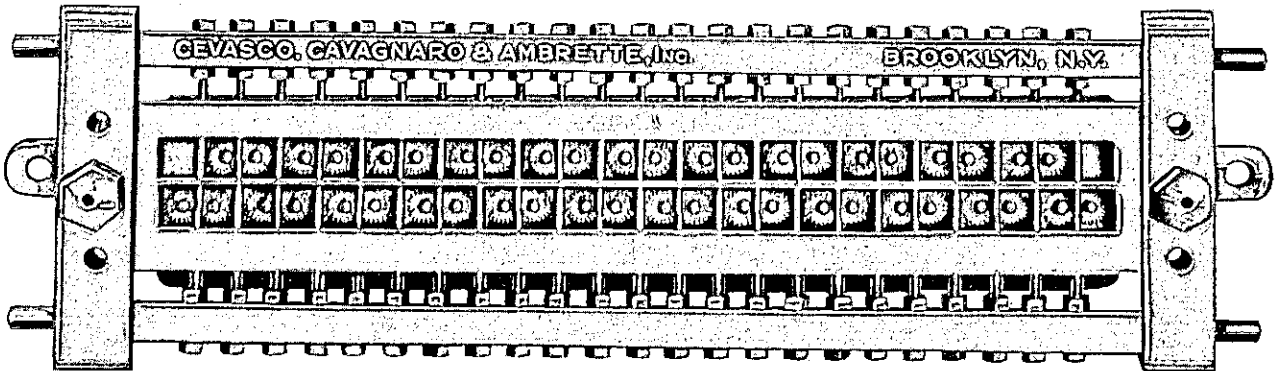
On the back of this sheet are shown the form of punches that are used on our Bologna Paste machines. No 1 illustrates the punch with a single row of openings which is used for the larger paste. No. 2 is the punch as used for medium size paste with a double row of openings, while No. 3 is the design used for very small pastes such as Nos. 165 and 166. When ordering punches, specify whether single or double punches are desired. On the preceding sheet are listed the various forms of paste which can be produced on these machines. Those followed by an S can only be made with a single row of openings, while those followed by a D can be made both single and double. If not otherwise specified, quotations will be as listed.

The punch and die can be removed from the machine without being separated. This is a feature of great importance, as often great damage is done to the punch or die, when they are inserted separately, by not being in proper working position. This cannot happen with our punch and die.

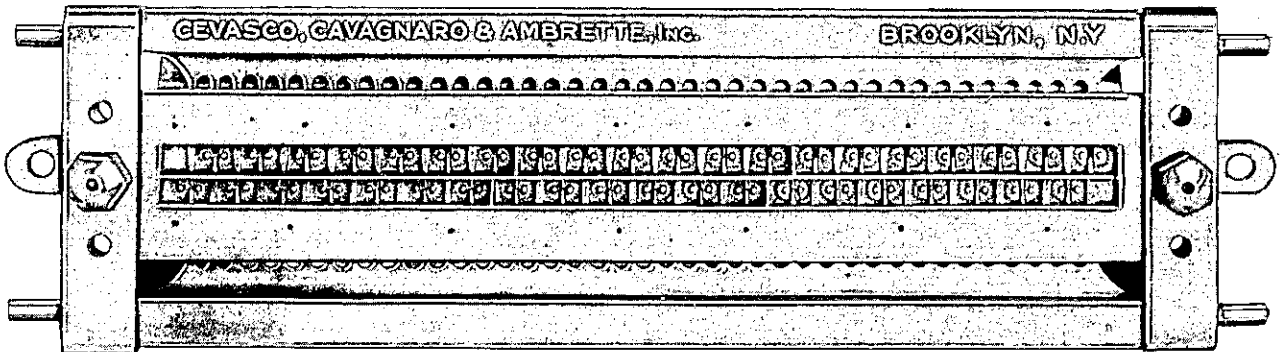
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No. 1



No. 2



No. 3

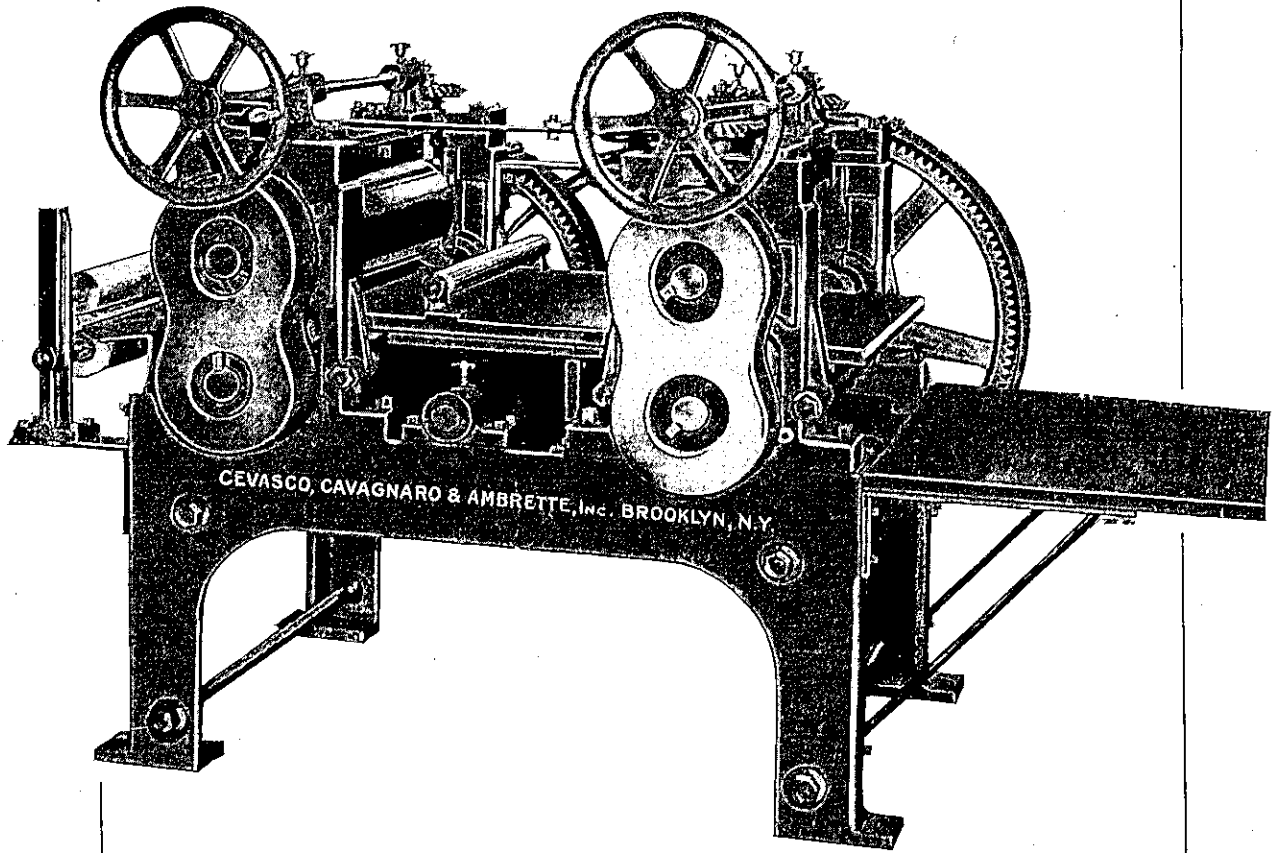
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BROOKLYN, N. Y., (U. S. A.)

CONSOLIDATED MACARONI MACHINE CORPORATION

TANDEM DOUGH BRAKE

Type D-A



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BROOKLYN, N. Y., (U. S. A.)

CONSOLIDATED MACARONI MACHINE CORPORATION

TANDEM DOUGH BRAKE

Type D-A

This brake is the very latest in machines of this type and has been especially designed for factories requiring a large daily production with a minimum amount of labor.

The action of this machine is as follows:—After the dough has been thoroughly mixed and kneaded, it is passed through a preliminary or roughing brake, similar to our Type D-B, where it is reduced to a uniform width and thickness. The thickness can best be determined by trial, although from $\frac{1}{2}$ " to $\frac{3}{4}$ " will be about correct. The two sets of rolls on the Tandem Brake are set to reduce it to about $\frac{1}{4}$ " and the second set to about $\frac{1}{8}$ ". If no calibrating brake is used on the Noodle Cutter or Bologna Paste Machine; the second set of rolls are set to the thickness of the finished sheet.

After it has passed through the two sets of rolls it is automatically wound on the roll at the rear of the machine. From there, the roll of dough, which is about 12" in diameter is passed through the rolls of the calibrating brake of the Noodle Cutter or Bologna Paste Machine, the rolls of which have been set to the thickness of the finished article. If no calibrating brake is used in conjunction with the cutting machines, the dough sheet is fed direct to the Noodle Cutter or Bologna Paste machines.

This machine is practically automatic in its action and does not require an experienced operator. By the use of this machine the production of any plant can easily be increased 50%.

This brake is solidly and substantially built throughout and all gearing is machine cut, and guarded to prevent accidents.

Our standard machine is constructed as per specifications listed below, but we can build same of any size desired.

NO.	SIZE OF ROLLS	PRODUCTION	SPACE	WEIGHT
1	8" x 20"	75 bbls.	3' x 5'	3500 lbs.

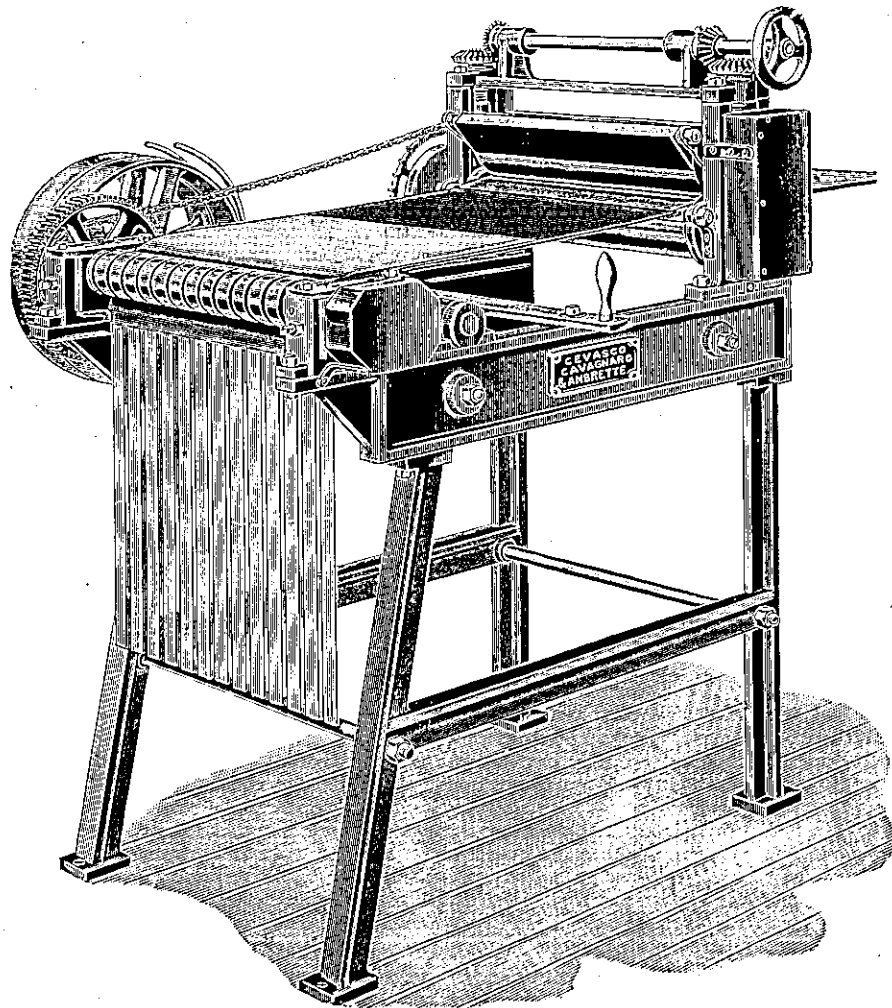
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BROOKLYN, N. Y., (U. S. A.)

CONSOLIDATED MACARONI MACHINE CORPORATION

ROTARY NOODLE CUTTER

Type N-B



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BROOKLYN, N. Y., (U. S. A.)

CONSOLIDATED MACARONI MACHINE CORPORATION

ROTARY NOODLE CUTTER

Type N-B

The machine shown on the front of this sheet is our combined Dough Brake and Rotary Noodle Cutter, and has been specially designed for factories desiring a product of superior quality and appearance. Instead of being chopped off, as is the action in other types of cutters, the noodles are cut between two slotted rollers. Noodles cut on this machine are much finer in quality and neater in appearance, being all equal in size and especially adapted for package goods.

The operation of this machine is as follows: After the dough has been properly worked in a large dough brake and rolled out into a sheet about one-eighth of an inch thick, it is passed through the small brake on the cutter. The rollers on this brake having been set to the proper thickness of the finished product, it then passes into the cutting rollers and issues cut in strips. The width of the noodle can be varied by using small rollers slotted to the proper size. These rollers can be quickly removed and replaced by any inexperienced person.

Price of machine includes one set of rollers.

NO.	WIDTH OF ROLLERS	LENGTH	WIDTH	WEIGHT
1	14 inches	4'	2'	425 lbs.
1	17 inches	4'	2'6"	475 lbs.

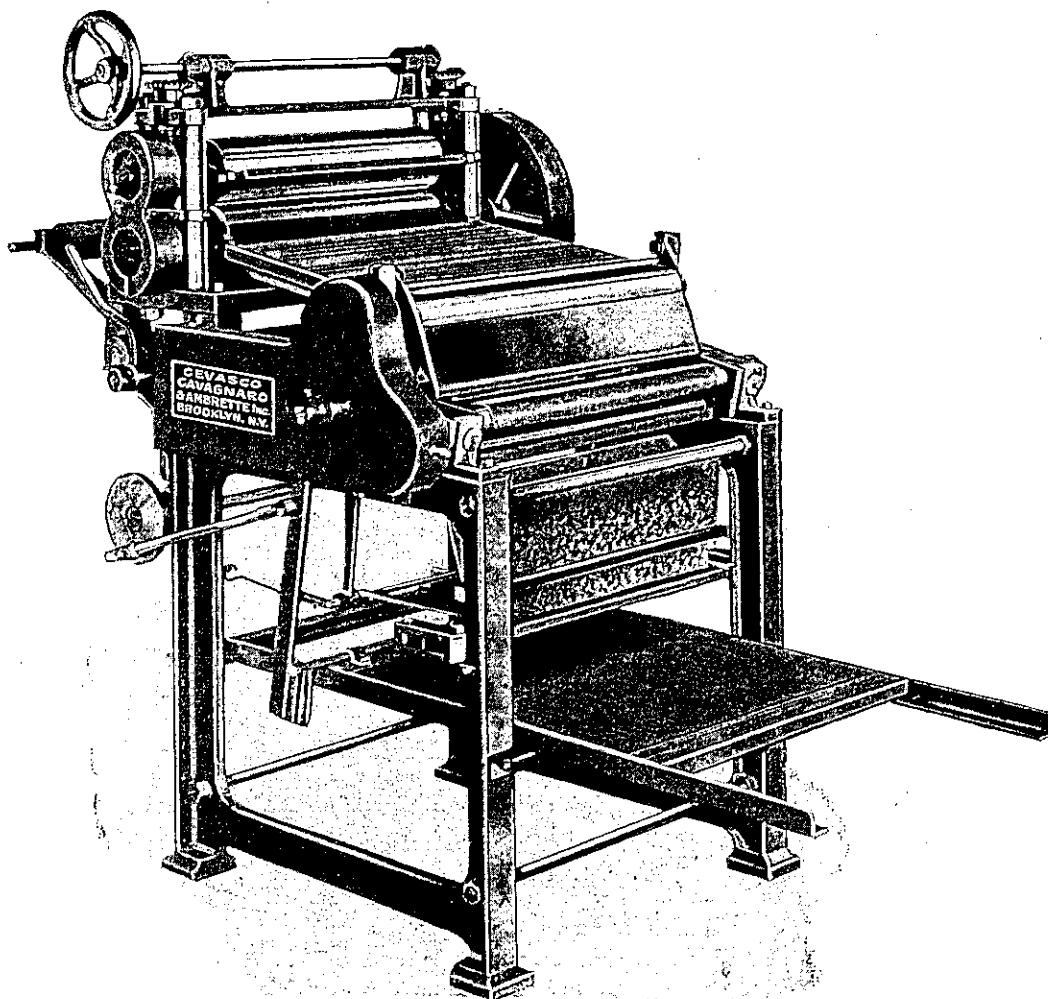
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BROOKLYN, N. Y., (U. S. A.)

CONSOLIDATED MACARONI MACHINE CORPORATION

ROTARY NOODLE CUTTER

Type N-A



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BROOKLYN, N. Y., (U. S. A.)

CONSOLIDATED MACARONI MACHINE CORPORATION

ROTARY NOODLE CUTTER

Type N-A

This noodle cutter has been especially designed for factories requiring a large daily production, is solidly and heavily constructed throughout, and cannot be equalled for durability and accessibility.

At the rear of the machine will be seen a small calibrating brake. The rolls of this brake are set at the thickness of the finished article, so that the paste produced is of uniform thickness and superior finish. By using the calibrating brake, the paste has a high finish, which cannot be attained without the use of this device.

Noodles cut on this machine are much neater in appearance, being all of uniform size and especially adapted for package goods. The cutting rolls are instantly interchangeable.

This machine can be equipped with a device for cutting the noodles into any specified length, which facilitates the curling, and reduces the waste. An extra charge is made for this device, the standard machine not being equipped with this apparatus unless specified.

The tray on which the noodles fall has a reciprocating motion, so that the paste is folded into lengths of uniform size.

Standard machine is as listed below, although we can construct same in any width desired.

NO.	WIDTH	PRODUCTION	SPACE	WEIGHT
1	20"	15-20 bbls.	3' x 4'	1150 lbs.

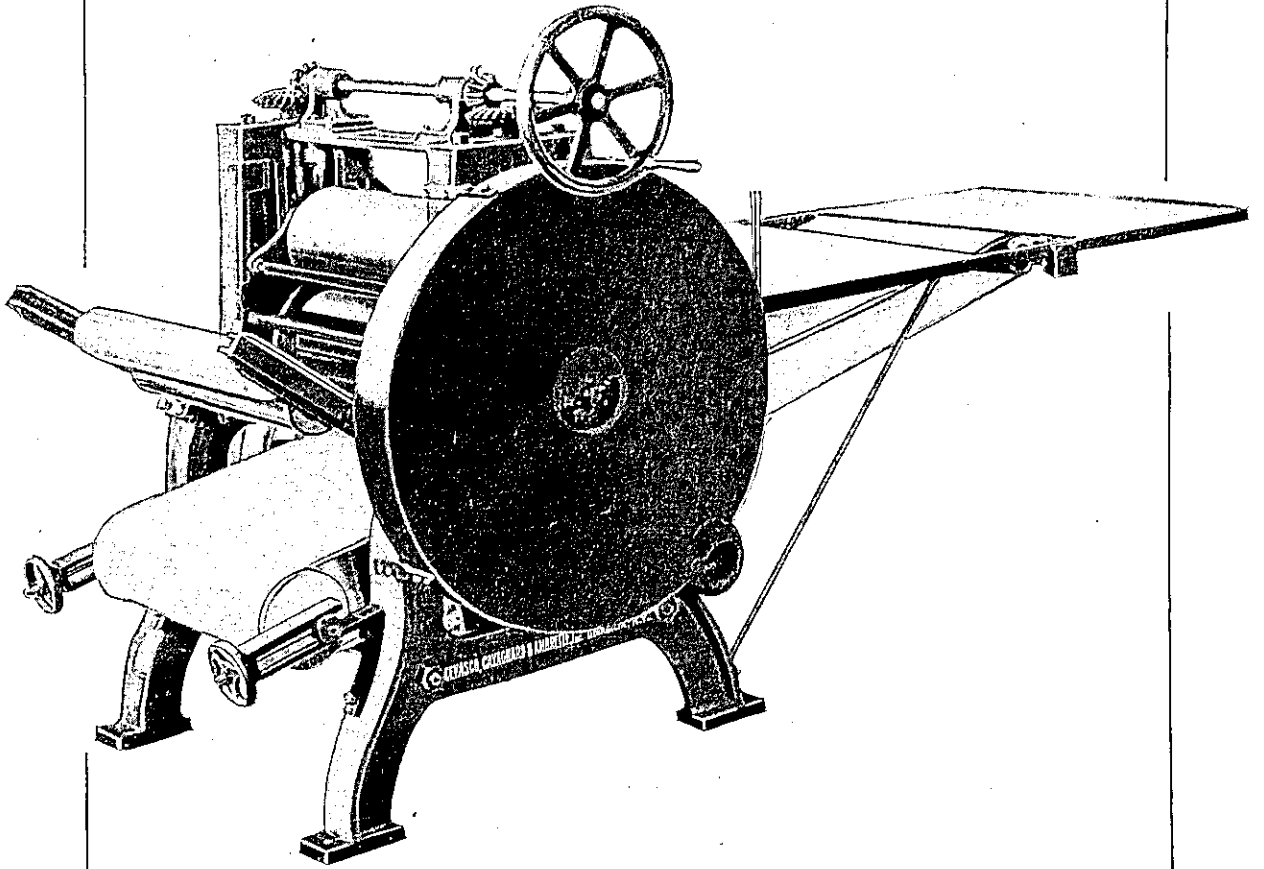
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BROOKLYN, N. Y., (U. S. A.)

CONSOLIDATED MACARONI MACHINE CORPORATION

DOUGH BRAKE

Type D-B



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BROOKLYN, N. Y., (U. S. A.)

CONSOLIDATED MACARONI MACHINE CORPORATION

DOUGH BRAKE

Type D-B

The machine shown on the front of this sheet is our latest type of Dough Brake. Only one man is required for operating this machine, as the dough sheet is automatically returned to the operator by means of the conveyor belt passing underneath the rolls.

After the sheet has been reduced to the required thickness, it is wound on the rolls at the rear of the machine, by means of an automatic winding attachment. By means of the automatic return of the dough sheet to the operator all unnecessary motions are eliminated and a great saving in time and labor is accomplished.

When using this machine in connection with our Tandem Type D-A Brake, the automatic winding attachment can be dispensed with.

This machine is solidly and substantially built, and the workmanship and material is of the best in all respects. All gearing and chains are guarded to prevent accidents to the operator.

Our standard machine is made in the size listed below, but we can modify our patterns so that the machine can be built to any size specified.

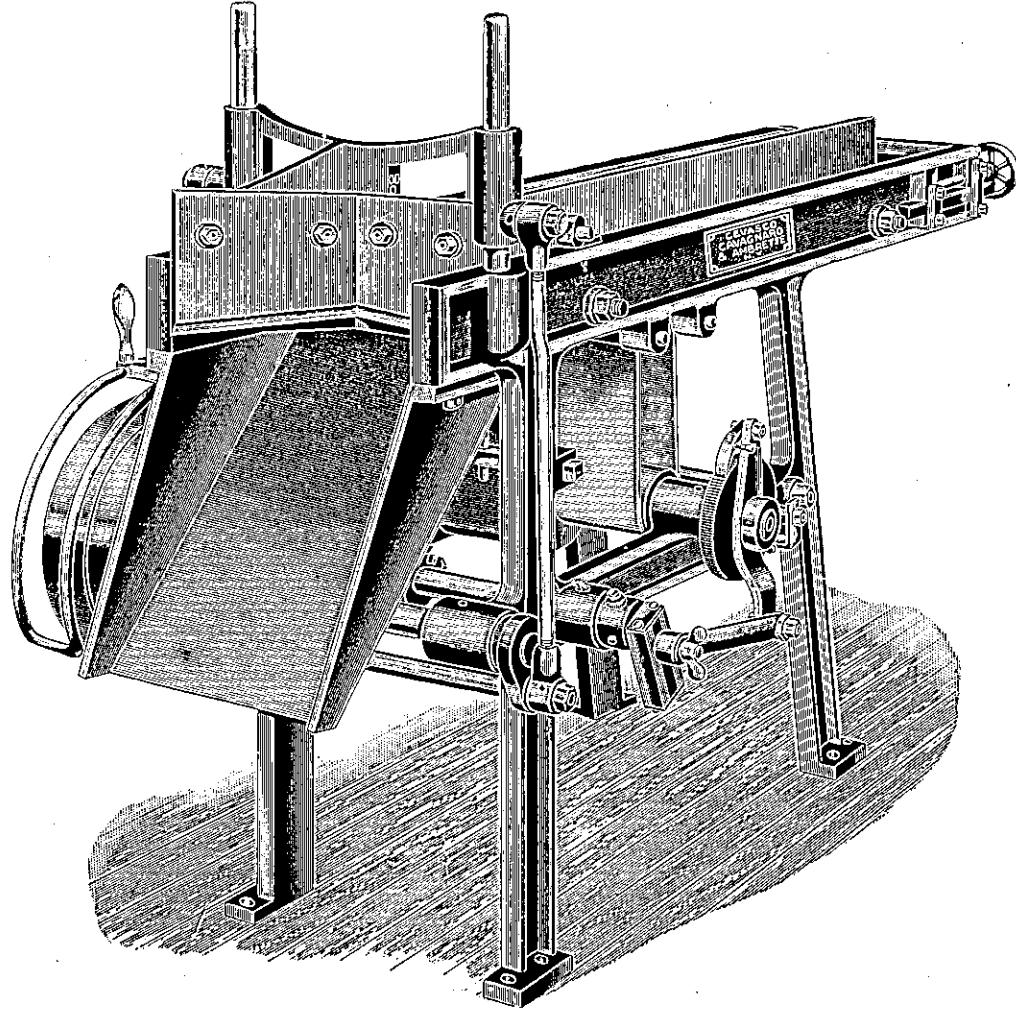
NO.	SIZE OF ROLLS	PRODUCTION	SPACE	WEIGHT
1	8" x 20"	45-50 bbls.	3' x 6'	2200 lbs.

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BROOKLYN, N. Y., (U. S. A.)

CONSOLIDATED MACARONI MACHINE CORPORATION

MOSTACCIOLI CUTTER
Type M-C



This machine is used exclusively for the manufacture of Genoa Style Paste, and any style or size of angle cut paste can be produced on this cutter. The cut is adjustable to any desired length.

It is solidly and rigidly built throughout and the material and workmanship is of the best in every detail. No wood is used in the construction of this machine, it being built of iron and steel. Our standard machine is equipped with tight and loose pulleys for belt drive, but it can be furnished with motor drive.

NO.	WIDTH	PRODUCTION	SPACE	WEIGHT
1	8"	15 bbls.	3'6" x 2'	350 lbs.

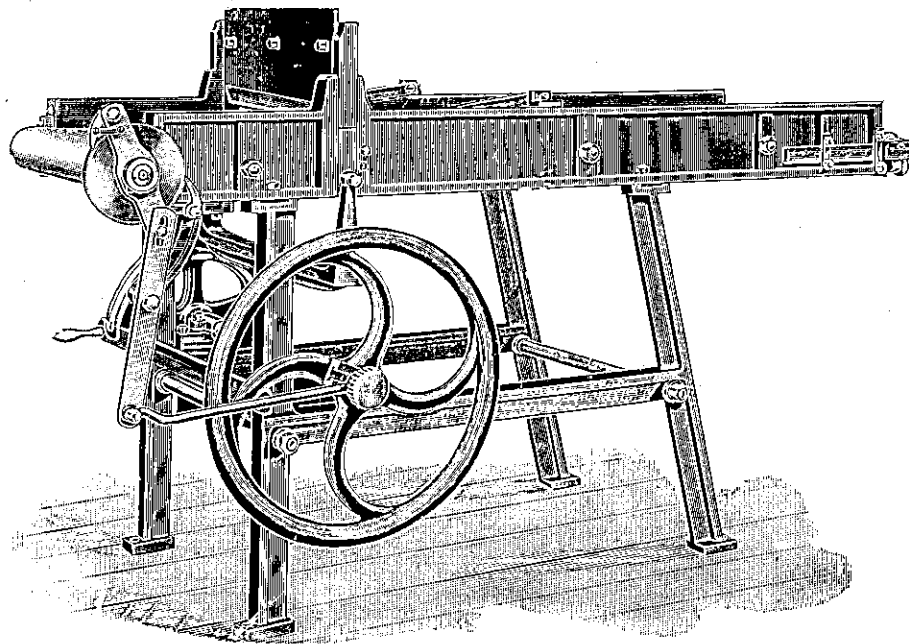
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BROOKLYN, N. Y., (U. S. A.)

CONSOLIDATED MACARONI MACHINE CORPORATION

NOODLE CUTTER

Type N-C



The machine shown above is our improved noodle cutter.

While low in price, this machine is very efficient, and is especially adapted for stores and factories having a limited production. Its chief advantage is that many different widths can be cut on this type of machine by the adjustment of a simple apparatus.

For factories requiring a large daily production, we recommend our Rotary Noodle Cutters shown in this catalogue.

Built in the following sizes:—

NO.	WIDTH	SPACE	WEIGHT
1	12"	2'6" x 5'	350 lbs.
2	16"	3' x 5'	400 lbs.
3	20"	3'4" x 5'	450 lbs.

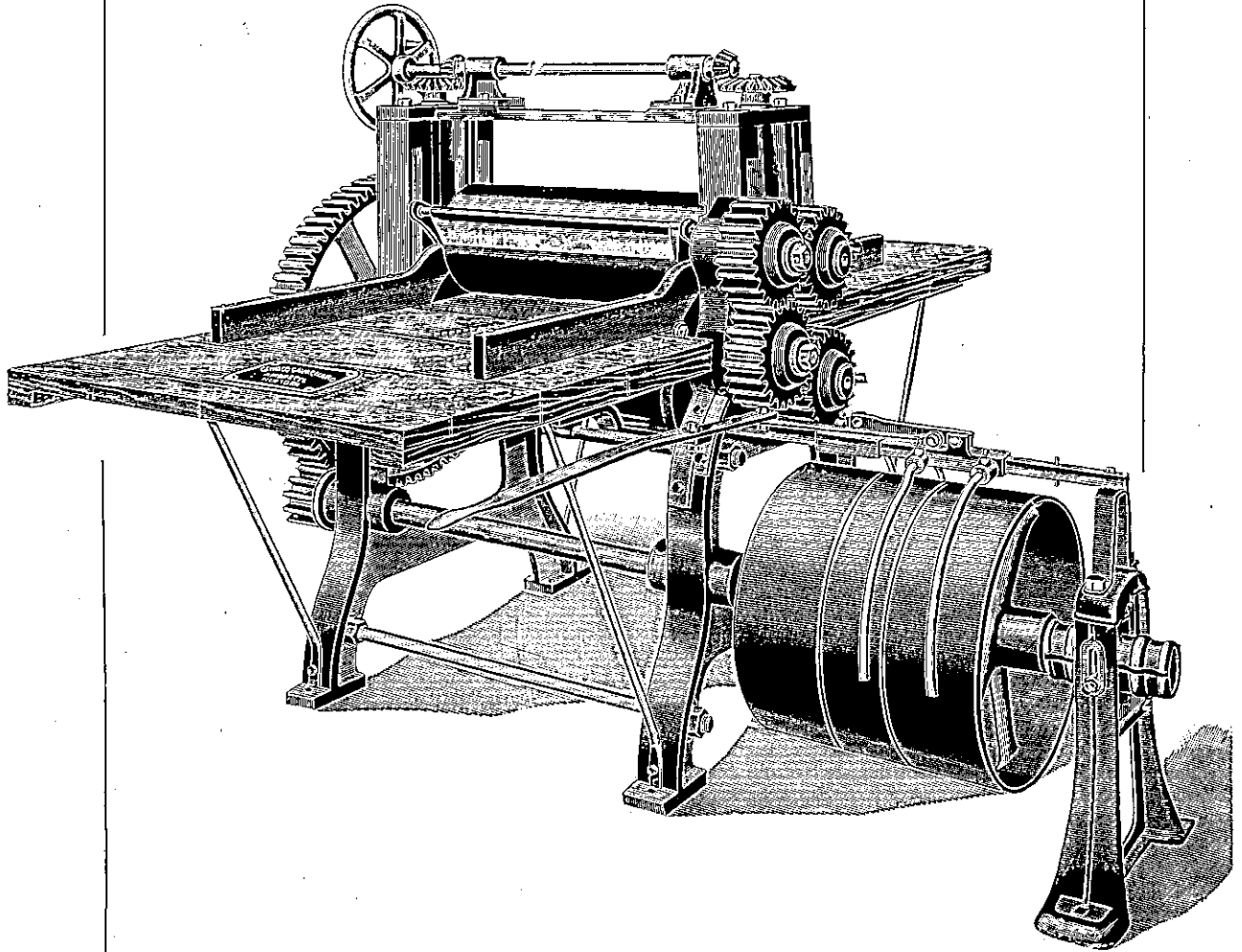
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BROOKLYN, N. Y., (U. S. A.)

CONSOLIDATED MACARONI MACHINE CORPORATION

REVERSIBLE DOUGH BRAKE

Type D-C



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BROOKLYN, N. Y., (U. S. A.)

CONSOLIDATED MACARONI MACHINE CORPORATION

REVERSIBLE DOUGH BRAKE

Type D-C

The Brake illustrated on the front of this sheet is of the most modern design, and is of extra heavy construction throughout. The workmanship and material is of the best in every detail.

It is fitted with a double gear arrangement which permits the rolls to be widely spaced so that a large quantity of dough can be worked up at one time.

All gearing is machine cut and guarded to prevent accidents to the operators. The Brake has two loose and one tight pulley, and the belt shifting apparatus is very convenient in operation and can be worked from both sides of the machine.

This machine differs from our Type D-B brake in that two persons are required for operating the same.

Built in two sizes as follows:

NO.	SIZE OF ROLLS	PRODUCTION	SPACE	WEIGHT
1	8" x 20"	15-20 bbls.	4' x 6'	1875 lbs.
2	12" x 24"	20-25 bbls.	4'6" x 6'	2175 lbs.

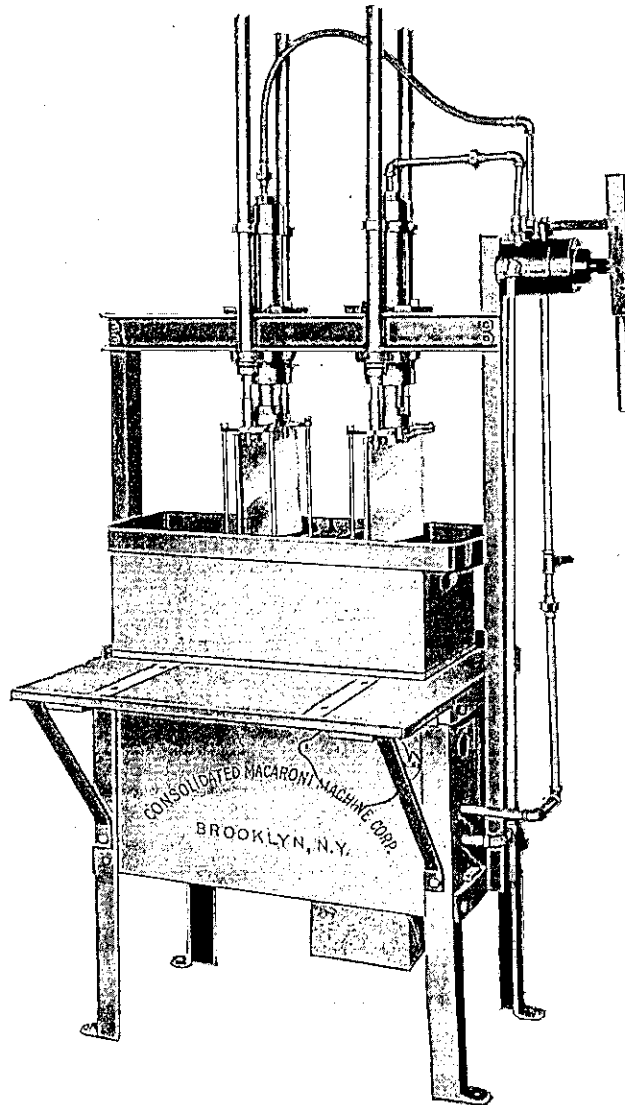
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BROOKLYN, N. Y., (U. S. A.)

CONSOLIDATED MACARONI MACHINE CORPORATION

CUTTER FOR PACKAGE MACARONI

Type H-M-C



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BROOKLYN, N. Y., (U. S. A.)

CONSOLIDATED MACARONI MACHINE CORPORATION

CUTTER FOR PACKAGE MACARONI

Type H-M-C

The machine shown on the front of this sheet is our improved cutter for Macaroni, Spaghetti, etc. The usual method of cutting pastes for packaging has been by means of a circular saw. This is a slow method and the saw requires considerable power to operate the same, (from 3 to 5 horsepower), owing to the large amount of friction generated. In addition, the paste is often discolored from the heat generated, as the saw must be operated at high speed. This is especially noticeable when the saw has become dulled after a few days' use. In some cases, the paste is cut by some home-made device which is usually crudely made and does not give the required results.

The machine which we show operates on an entirely different principle. It will cut practically all sizes of paste at a high speed, and requires only one (1) Horsepower to operate. From 40 to 50 lbs. can be cut at each operation. The time required to cut this quantity is only eight seconds, so that a very large quantity can be cut per hour; at least from four to five thousand pounds with one operator.

The length of cut can be varied to suit the size of the package. Our standard machine is made with two knives, but we can add one or more knives, if it is desired to cut the paste into very short lengths.

The operation of the cutter is controlled by means of the valve seen at the right hand side of the machine. When the handle of this valve is set to the first position, the heads are trimmed off. In the second position, the paste is cut to the proper lengths and when the handle is returned to the neutral position the knives are returned to the top of the stroke.

The method of operating this machine is as follows:—The paste to be cut is placed in a suitable box and pushed under the cutting knives. The handle of the operating valve is manipulated to the various cutting positions and when the knives have been returned to their initial position, the box is removed and another box of paste is slid under the knives. This operation is continued indefinitely.

The cutting knives will last for a long time and when they are dulled are easily sharpened by means of an ordinary oil stone. The entire machine is self-contained, as all parts including the motor are incorporated thereon. To operate, it is only necessary to run electrical connections from the motor to a suitable switch. It is recommended that the starting switch be fastened direct to the cutter.

SPECIFICATIONS

CODE	SPACE	WEIGHT	HEIGHT	H.P. REQUIRED	PRICE WITH MOTOR
HMC	3' x 2'6"	450 lbs.	5 feet	One	

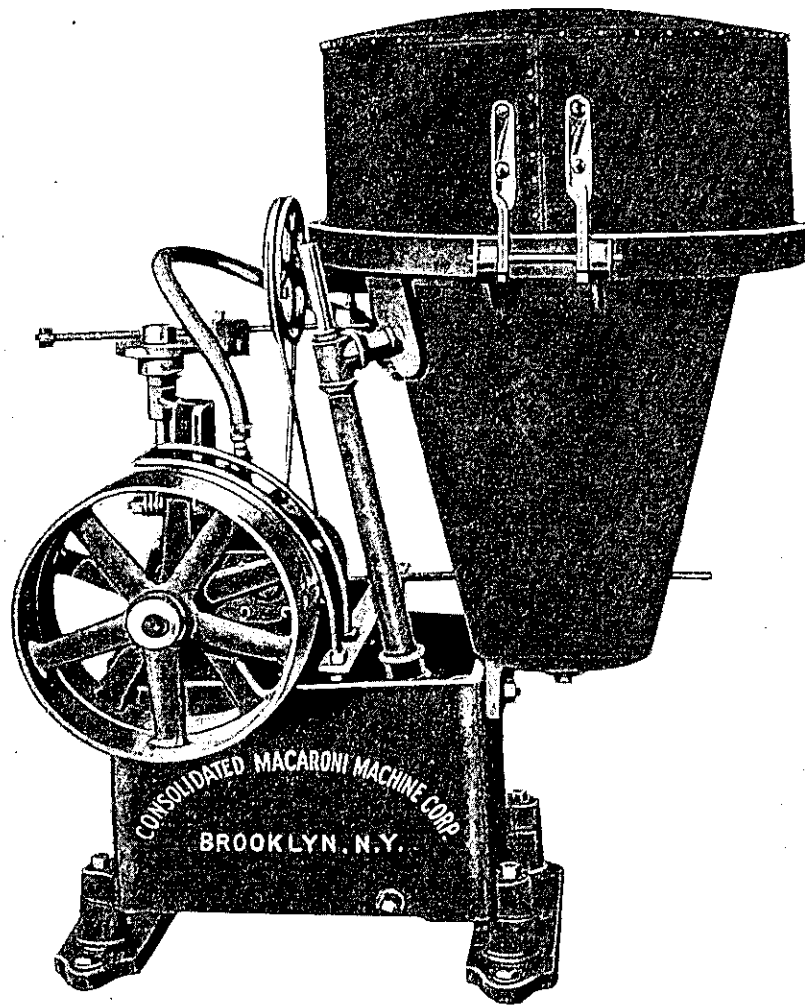
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BROOKLYN, N. Y., (U. S. A.)

CONSOLIDATED MACARONI MACHINE CORPORATION

PRESSURE DIE CLEANER

Type D-F



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BROOKLYN, N. Y., (U. S. A.)

CONSOLIDATED MACARONI MACHINE CORPORATION

PRESSURE DIE CLEANER

Type D-F

In a great many macaroni factories, the dies are neglected and carelessly handled necessitating considerable repairs and replacements.

Where no die cleaner is used, the dies are allowed to soak in water until it is again time to use them in the press. The dough which has remained in the die must first be extruded causing a large amount of waste. In addition, the dough which is in the die, while it is in soak, becomes sour and the acid which is formed attacks the metal of which the die is made, causing a great deal of corrosion.

Naturally, a die in this condition cannot be expected to produce smooth macaroni of uniform size.

In many cases the dies are seriously damaged when an effort is made to remove any foreign substance which may have become lodged in the holes. A pointed tool is generally used for this purpose and in many cases the pins are thrown out of alignment.

When the die has been properly and thoroughly cleaned in one of our pressure die cleaners, it is a very easy matter to remove any piece of wood or string and keep the die in first class working condition.

The use of one of our Pressure Die Cleaners is equivalent to having Die Insurance, as by the use of the same much needless expense is avoided and a product of superior appearance is produced.

The machine shown on the front of this sheet is our improved Pressure Die Washer, which is of simple design and construction. It occupies but very little space and requires but one horsepower for operation. Our standard machine is furnished with pulleys for belt drive, but we recommend direct motor drive so that it can be placed in any desired position near a sewer outlet.

In designing this machine, we have made it as compact as possible, eliminating all unnecessary parts. The pump is of bronze and the pump shafts operate on ball bearings so as to reduce friction.

This machine will thoroughly clean a die in about 30 minutes. It is adjustable to take dies from 9 inches in diameter up to 14½ inches. It can be arranged to take larger dies if desired.

The method of operation is as follows:—The nozzle is adjusted to move over the surface of the die according to the diameter of the same. The cover is closed down and the machine set in operation. In order to clean a die properly within the time specified, the die should be soaked in clean water overnight so as to soften the dough; otherwise the cleaning process will take considerably longer.

It is advisable to change the water in the lower tank occasionally and then remove the water in the upper part of the tank at the same time. In order to obtain the best results, it is a good system to change the water when a different die is being cleaned.

*The use of this Machine for cleaning dies is equivalent to
Insuring your Dies against damage*

SPECIFICATIONS

NO.	CAPACITY	SPACE	POWER	SPEED	WEIGHT	PRICE
1	9" to 14½"	3' x 3'	1 H.P.	150 R.P.M.	650 lbs.	

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BROOKLYN, N. Y., (U. S. A.)

CONSOLIDATED MACARONI MACHINE CORPORATION

LIST OF INSTALLATIONS

The following is a list of satisfied users of our machines. In all cases, the installation of one machine has always led to repeat orders.

MASSACHUSETTS		Cassarino & Carpinteri	<i>New Britain</i>
Boston Spaghetti Co.	<i>Boston</i>	Di Mauro & Co.	" "
Maravigna Macaroni Co.	"	A. Mancini	" "
New England Macaroni Mfg. Co.	"	Connecticut Macaroni Co.	<i>New Haven</i>
Prince Macaroni Co.	"	New Haven Macaroni Co.	" "
Lawrence Macaroni Mfg. Co.	<i>Lawrence</i>	Draher Machine Co.	<i>Waterbury</i>
Windsor Locks Macaroni Co.	<i>Springfield</i>	Frank Pepe Macaroni Co., Inc.	" "
Italia Macaroni Co.	<i>Worcester</i>		
RHODE ISLAND		NEW YORK	
Bristol Macaroni Co.	<i>Bristol</i>	Procino & Rossi Corp.	<i>Auburn</i>
LaFavorita Macaroni Co.	"	A. D'Angelo & Son	<i>Avon</i>
Choice Macaroni Co.	<i>Providence</i>	Great Lakes Macaroni Co.	<i>Buffalo</i>
G. Criscione	"	Liberty Macaroni Co.	"
Curreri Brothers	"	Niagara Macaroni Co.	"
G. DelRossi Co.	"	Peoples Macaroni Co.	"
Simone Giordani	"	Beech-Nut Packing Co.	<i>Canajoharie</i>
Naples Macaroni Co.	"	Dunkirk Macaroni & Supply Co.	<i>Dunkirk</i>
New England Macaroni Co.	"	H. A. Allen Feed Co.	<i>Massena</i>
Santora Brothers	"	Independent Macaroni Co.	<i>Mount Vernon</i>
Semolina Macaroni Co., Inc.	"	United Macaroni Co.	" "
Sicilia Macaroni Co.	"	Sauro & Co.	<i>Niagara Falls</i>
Santangini Macaroni Co.	<i>Cranston</i>	Falls Macaroni Co.	" "
Westerly Macaroni Factory	<i>Westerly</i>	Chautauqua Macaroni Co.	<i>Jamestown</i>
		Best Macaroni Co.	<i>Oriskany Falls</i>
		Flower City Macaroni Co.	<i>Rochester</i>
CONNECTICUT		A. Gioia & Bro.	"
Italian Macaroni Co.	<i>Bridgeport</i>	Imperial Macaroni Co.	"
Greenwich Macaroni Co.	<i>Greenwich</i>	Marino Brothers	"
Connecticut Macaroni Co.	<i>Hartford</i>	Quality Macaroni Co.	"
Joseph Granata	"	Vizzini Macaroni Co.	"
Buckley Macaroni Co.	<i>Kensington</i>	Goglia Macaroni Co.	<i>Syracuse</i>
General Importing Co.	<i>Middletown</i>	White Plains Macaroni Co.	<i>White Plains</i>
		Yonkers Macaroni Co.	<i>Yonkers</i>

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BROOKLYN, N. Y., (U. S. A.)

CONSOLIDATED MACARONI MACHINE CORPORATION

New York City		Refined Macaroni Co.	Brooklyn
Asia Noodle Co.	Manhattan	Rex Macaroni Co.	"
B. Azzara	"	Roosevelt Macaroni Co.	"
G. Ciulla	"	Sanacori & Co.	"
Delise Brothers, Inc.	"	G. Vaccaro	"
L. DeVencenzi & Co.	"	Williamsburg Macaroni Co.	"
Dock Chong Noodle Co.	"	Wychoff Macaroni Co.	"
S. Felicetta & Sons	"	A. Zerega's Sons, Inc.	"
A. Goodman & Sons, Inc.	"	Atlantic Macaroni Co.	Queens
Mazzola Macaroni Co.	"	Elka Macaroni Co.	"
Mee Heung Co.	"	Long Island Macaroni Co.	"
Napolitan Macaroni Co.	"	Roman Macaroni Co.	"
Raffetto Brothers	"	Ronzoni Macaroni Co.	"
Rocco Catania	"	Vittoria Macaroni Co.	"
Yat Gaw Minn Co.	"		
G. Ferrazzano & Sons	Bronx	NEW JERSEY	
Vaccaro Bros. Macaroni Co.	"	ABC Macaroni Mfg. Co.	Bayonne
D. Vaccaro & Son	"	Campanella, Favaio, Glaviano	
Westchester Macaroni Co.	"	Macaroni Corp.	Jersey City
Alba Macaroni Co.	Brooklyn	Landisville Macaroni Co.	Landisville
Arno, G.	"	D'Amico Macaroni Co.	Newark
Brighton Macaroni Co.	"	D'Avella Macaroni Co.	"
Buscemi Macaroni Factory	"	Cassinelli Macaroni Co.	North Bergen
Brooklyn Macaroni Co.	"	National Macaroni Mfg. Co.	Passaic
Campanile Brothers	"	P. Chichi Macaroni Co.	"
Cardinale Macaroni Co.	"	Vacuum Oil Co.	Paulsboro
Coney Island Macaroni Co.	"		
DeMartini Macaroni Co.	"	PENNSYLVANIA	
F. DiGiovanna & Son	"	Brockway Macaroni Co.	Brockway
H. Dolgenas	"	S. Viviano Macaroni Co.	Carnegie
Giancontieri Macaroni Corp.	"	LaPremiata Macaroni Co.	Connellsville
Irving Macaroni Co.	"	LaRosa Macaroni Co.	Erie
V. LaRosa & Sons	"	The Megs Co.	Harrisburg
Leto Brothers	"	Indiana Macaroni Co.	Indiana
Lincoln Macaroni Co.	"	V. Arena Macaroni Co.	Norristown
Messana Macaroni Co.	"	Ignazio Arena	"
Frank Morales	"	Abruzzi Macaroni Co.	Philadelphia
G. Pecararo	"	A. C. Krumm Macaroni Co.	"
P. Proto	"	Kurtz Brothers	"
Quaker Maid Company, Inc.	"		

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BROOKLYN, N. Y., (U. S. A.)

CONSOLIDATED MACARONI MACHINE CORPORATION

PENNSYLVANIA		KENTUCKY	
Philadelphia Macaroni Co.	<i>Philadelphia</i>	Kentucky Macaroni Co.	<i>Louisville</i>
W. Boehm Co.	<i>Pittsburgh</i>		
H. J. Heinz Co.	"		
Italo-French Produce Co.	"	INDIANA	
Jefferson Macaroni Co.	<i>Reynoldsville</i>	Quaker Maid Co.	<i>Terre Haute</i>
MARYLAND		MICHIGAN	
David Kerr	<i>Baltimore</i>	Michigan Macaroni Co.	<i>Detroit</i>
Cumberland Macaroni Co.	<i>Cumberland</i>	Vivison Macaroni Co.	"
WEST VIRGINIA		ILLINOIS	
West Virginia Macaroni Co.	<i>Clarksburgh</i>	American Noodle & Macaroni Co.	<i>Chicago</i>
TENNESSEE		John B. Canepa Co.	"
Robilio & Cuneo	<i>Memphis</i>	Chicago Macaroni Co.	"
LOUISIANA		J. Dziurgot & Sons	"
Columbia Macaroni Mfg. Co.	<i>New Orleans</i>	Figler Noodle Co.	"
F. Dantoni & Co.	" "	Foulds Milling Co.	"
L. Mangano & Co.	" "	Gattone & Renzo	"
National Food Products Co.	" "	Roma Macaroni Mfg. Co.	"
New Orleans Macaroni Co.	" "	A. Russo & Company	"
FLORIDA		South Side Macaroni Co.	"
Florida Macaroni Co.	<i>Tampa</i>	U. S. Macaroni Co., Inc.	"
Ferlita Mfg. Co.	"	Viviano Macaroni Mfg. Co.	"
		D'Amico Macaroni Co.	<i>Steger</i>
OHIO		WISCONSIN	
Chef Boiardi Food Products Co.	<i>Cleveland</i>	Busalacchi Brothers	<i>Milwaukee</i>
Columbus Macaroni Co.	"	Milwaukee Macaroni Co.	"
Ideal Macaroni Co.	"		
C. Marchese Macaroni Co.	"	MINNESOTA	
Metropolitan Macaroni Co.	"	The Creamette Co.	<i>Minneapolis</i>
Ohio Macaroni Co.	"	Mill-Brook Macaroni Company	"
Russo Macaroni Co.	"	Minnesota Macaroni Co.	<i>St. Paul</i>
Zito Bros. Macaroni Co.	"		
A. Palazzola & Co.	<i>Cincinnati</i>		

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BROOKLYN, N. Y., (U. S. A.)

CONSOLIDATED MACARONI MACHINE CORPORATION

MISSOURI		OREGON	
Kansas City Macaroni Co.	Kansas City	Porter-Scarpelli Macaroni Co.	Portland
Mid-West Bakery & Macaroni Co.	" "	Oregon Macaroni Co.	"
Italian Mer. & Grocery Co.	St. Louis	CALIFORNIA	
Mound City Macaroni Co.	" "	Fresno Macaroni Co.	Fresno
Viviano Macaroni Mfg. Co.	" "	Anthony Macaroni Co., Inc.	Los Angeles
V. Viviano & Bros.	" "	Costa Macaroni Mfg. Co.	" "
Domino Macaroni Co., Inc.	Springfield	Florence Macaroni Mfg. Co.	" "
NEBRASKA		Globe Grain & Milling Co.	" "
Skinner Mfg. Co.	Omaha	Los-Angeles-Pacific Mac. Co.	" "
TEXAS		Sunland Biscuit Co.	" "
Eagle Macaroni Co.	El Paso	Superior Macaroni Co.	" "
UTAH		Colosseum Macaroni Co.	Sacramento
Western Macaroni Mfg. Co.,	Salt Lake City	San Diego Macaroni Co.	San Diego
COLORADO		Sunland Biscuit Co.	" "
Western Union Macaroni Co.	Denver	Roma Macaroni Co.	San Francisco
Angelus Macaroni Mfg. Co.	Pueblo	FOREIGN	
Golden Crown Macaroni Co.	Trinidad	CANADA	
WASHINGTON		Dominion Mac. Co.	St. Catherines, Ont.
A. F. Ghiglione & Sons	Seattle	LaCie LeBerger	Montreal
Scarpelli Brothers	Spokane	Toronto Macaroni Co.	Toronto
		PORTO RICO	
		A. Alvarez & Hermanos	San Juan
		AUSTRALIA	
		P. Reynolds & E. Parhan	Victoria

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