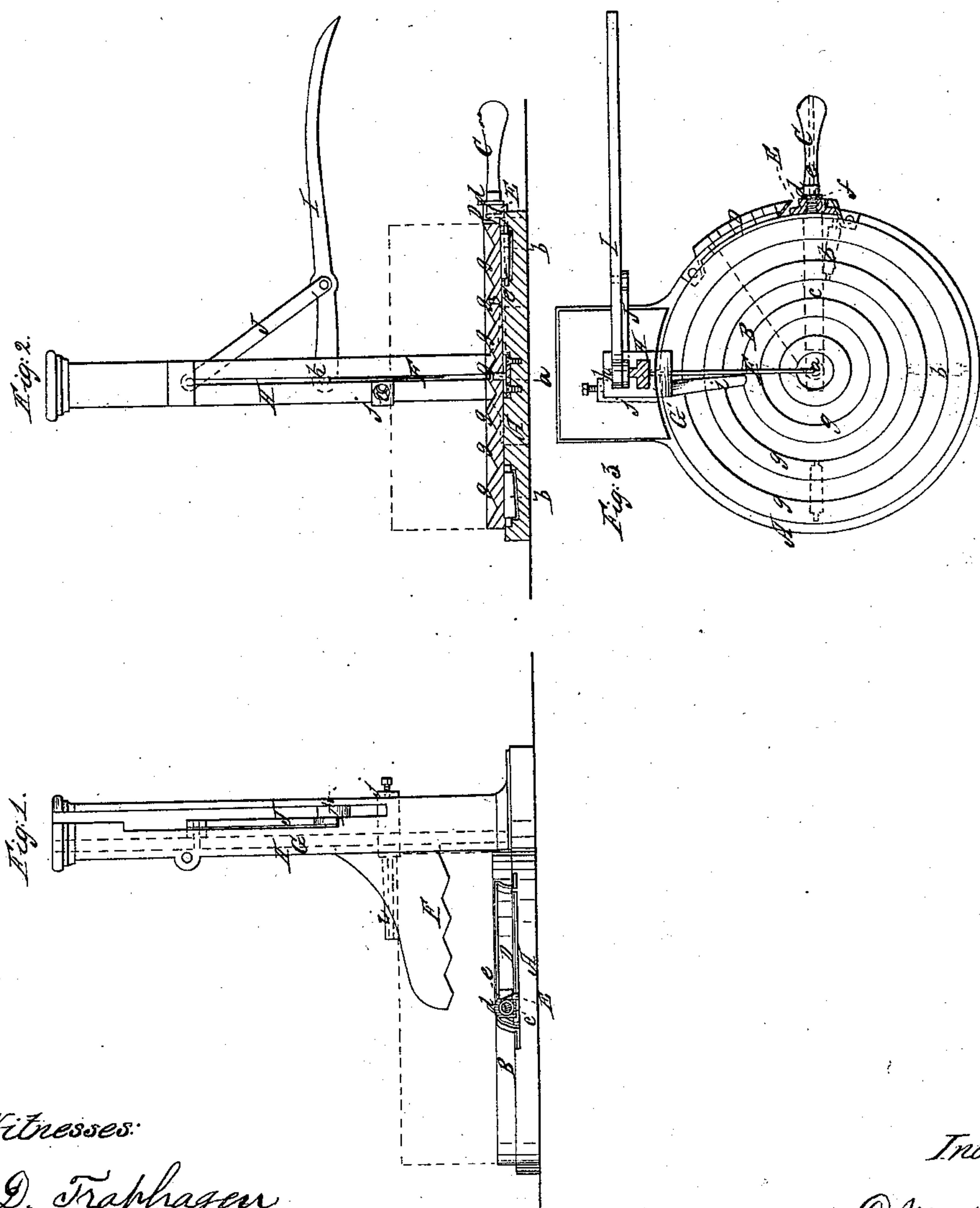


De Witt Stevens

Cheese Cutter

N^o 24,339.

Patented June 7, 1859.



Witnesses:

*R. D. Traphagen
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Inventor:

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UNITED STATES PATENT OFFICE.

DE WITT STEVENS, OF NEWARK, NEW JERSEY.

CHEESE-CUTTER.

Specification of Letters Patent No. 24,339, dated June 7, 1859.

To all whom it may concern:

Be it known that I, DE WITT STEVENS, of Newark, in the county of Essex and State of New Jersey, have invented a new and Improved Cheese-Cutter; and I do hereby declare that the following is a full, clear, and exact description of the same reference being had to the accompanying drawings, forming a part of this specification, in which—

Figure 1 represents a side elevation of my invention. Fig. 2 is a vertical section through the center of the platform of the same. Fig. 3 is a plan or top view of ditto representing the handle turned to its extreme point of motion.

Similar letters of reference in all the figures indicate corresponding parts.

This invention consists in arranging the platform, on which the cheese rests, with a series of triangular projecting rings which correspond to the shape given to the cutting edge of the knife, so that it is easier to cut the slices clear through to the bottom; and the invention also consists in arranging the platform in such a manner that the slices can be cut to any weight by attaching to the side of the bed plate, on which the platform rotates, a scale marked with a number of lines, so that the cheese resting on the same can be rotated over a certain arc, determined by the number of marks passed by an index on the handle with which the platform is turned; and this handle is so arranged with a shoe that by turning the same this shoe is brought up to, or drawn back from the edge of the platform so that, in one case, by moving the handle motion is imparted to the platform, while, in the other case, the handle moves independently from the platform; and the invention further consists in a particular arrangement of a lever and slide for the purpose of operating the knife, said lever being attached to the slide in such a manner by means of a link, that it can be moved over an arc of over 90 degrees so as to obtain the necessary amount of motion for the knife.

To enable those skilled in the art to fully understand, make and use this invention I will proceed to describe its construction and operation.

A represents a bed plate which is provided with a central pin, *a*, on which a platform, B, rotates, and in order to lessen the

friction the platform rests on a series of rollers, *b*, and it is operated by means of a handle, C, which is attached to an arm, *c*, which turns freely on the central pin, *a*. The end of the arm is turned up at right angles so as to form an index, *d*, which sweeps on the edge of an arc, D, which is rigidly attached to the bed plate, A. The handle, C, is secured on a pin, *e*, the end of which screws into a shoe, E, and which forms a neck, *f*, where it passes through the bent part of the arm, *c*, so that the pin together with the handle is prevented from moving in a longitudinal direction. By turning the handle, therefore, the shoe, E, is brought up to or drawn back from the edge of the platform, B. The surface of the arc, D, is marked with a scale, each mark of which indicates a pound or a fraction of a pound, and it (the arc) extends over a distance of about 30 or 40 degrees.

The surface of the platform is turned in, so as to form a series of triangular projecting rings, *g*, as clearly represented in Fig. 2, and the cutting edge of the knife, F, corresponds in its shape to the surface of the platform, the object of which arrangement will be presently explained.

The knife, F, is attached to a slide, G, which is moved up and down in a standard, H, by means of a lever, I, which is fulcrated on a pivot, *h*, in the side of the standard, and which connects with the slide by means of a link, J, in such a manner that the lever, I, can be moved from a vertical position down below its horizontal position, or over an arc of more than 90 degrees, whereby the required amount of motion for the knife is obtained.

The cheese, which is represented in red outlines in Figs. 1 and 2, is kept down on the platform by means of a friction roller, *i*, which is attached to a sliding clamp, *j*, so that it can be adjusted to the thickness of all kinds of cheese.

The operation is as follows:—The cheese is placed on the platform, B, as represented in Figs. 1 and 2, and it rests on the tops of the triangular projections, *g*, and as the knife is depressed the projecting points of the knife will descend below the lower surface of the cheese and the incision made into it, therefore, will pass clear through. If one incision has thus been made, it is ascertained how many of the marks on the scale,

D, make one pound of the cheese on the platform, which, of course, depends on the diameter, and on the thickness of the same. If a slice cut by turning the platform over the arc determined by four subsequent marks on the scale should be equal to half a pound, it will be necessary to turn the platform over the arc of eight marks on the scale in order to cut a slice of one pound. This done it will be easily understood how slices of any desired weight can be cut by turning the platform together with the cheese over the proper arc, as indicated by the marks on the scale. The platform is rotated by turning the handle so that the shoe, E, is pressed up against its edge, and in going back the handle is turned so that the shoe releases the edge of the platform, whereby the whole cheese can be cut up in slices of any desired weight almost without the aid of scales.

This invention is of particular advantage to grocers, and other retail dealers in cheese,

and for all persons who desire to cut up the cheese in slices of any given weight.

What I claim as new and desire to secure by Letters Patent is:—

1. The arrangement of the platform, B, with the projecting rings, *g*, to operate in combination with the corrugated cutting edge of the knife, substantially as and for the purpose described.

2. The arc, D, arranged in combination with the platform, B, with the handle, C, and with the knife, F, so that the cheese on the platform can be cut up in slices of any given weight, substantially as set forth.

3. The arrangement and combination of the lever, I, the link, J, and the slide, G, for the purpose of operating the knife, F, substantially as herein specified.

DE WITT STEVENS.

Witnesses:

R. S. SPENCER,
R. D. TRAPHAGEN.