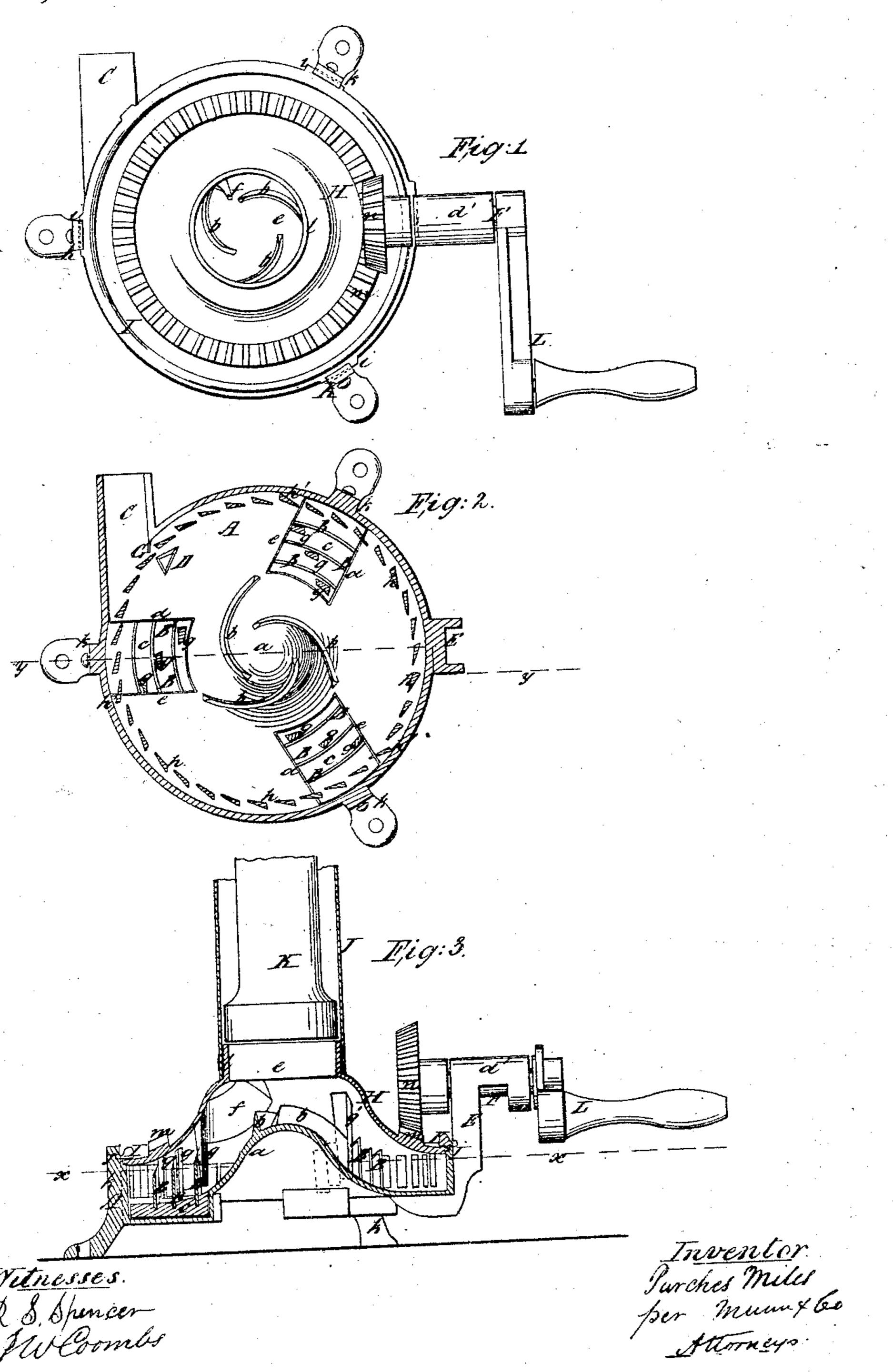
De Miles.

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Nº28,393.

Patented May 22,1860.



THE PORT, I I THOGRAPHING CO., WASHINGTON, BUT

United States Patent Office.

PURCHES MILES, OF NEW HAVEN, CONNECTICUT.

IMPROVED MEAT-CUTTER.

Specification forming part of Letters Patent No. 28,393, dated May 22, 1860.

To all whom it may concern:

Be it known that I, PURCHES MILES, of the city and county of New Haven, and State of Connecticut, have invented a new and Improved Meat-Cutter and Sausage-Stuffer; and I do hereby declare that the following is a full, clear, and exact description of the same, reference being had to the annexed drawings, making a part of this specification, in which— Figure 1 is a plan or top view of my in-

vention; Fig. 2, a horizontal section of the same, taken in the line x x, Fig. 3; Fig. 3, a vertical section of the same, taken in the line

y y, Fig. 2.

and in a sec

Similar letters of reference indicate corre-

sponding parts in the several figures.

To enable those skilled in the art to fully understand and construct my invention, I will

proceed to describe it.

A represents a cast-metal shell or case the periphery of which is cylindrical and the bottom of convex form. The form of the bottom is shown clearly in Fig. 1, and it will be seen that quite a conical protuberance or swell α is at the center of the bottom, on which spiral flanges or plates b are placed. In the bottom of the case between the protuberance or swell a and the periphery of the case there are radial recesses in which plates c are fitted, said plates having each a series of vertical curved cutters B attached. These cutters are curved so as to form parts of circles, but they are set a trifle eccentric with the periphery of the case A, their ends d being a little farther from the center of the bottom of the case than their opposite ends e. (See Fig. 2.) The upper edges of the cutters B are their cutting edges, and said edges are inclined, forming an angle of about forty-five degrees. There are three sets of cutters B; but more or less may be used as required. They may be readily removed for sharpening, when necessary, by detaching the plates c from the bottom of the case.

C is a discharge-spout which projects tangentially from the side of the case or shell, as shown clearly in Figs. 1 and 2, and D is a stop or upright bar at one side of the inner orifice of the spout, as shown clearly in Fig. 2.

E is an upright at the side of the case or shell, leaving a bearing d' at its upper end for the driving-shaft F of the machine. (See

Figs. 1 and 3.)

G is a spring which is attached to the inner side of the case or shell adjoining the inner end of the discharge-spout C. (See Fig. 2.)

H is a cap, which is of conical form or bell shape and fitted on the case or shell A. The form or shape of the cap H corresponds with that of the bottom of the shell or case, so as to allow the interior of the latter to be about of equal height. An induction or feed opening e is at the center of the cap H, and a curved flange f is at the under side of the cap H, the use of which will be presently stated. To the under side of the cap H there are also a series of pendants g, which are of taper form, and have such a position as to correspond with the cutters B, and work past their edges in slight' contact as the cap H rotates. (See Figs. 2 and 3.) The pendants g are of taper form to admit of their ready "drawing" in casting, and it is on this account that the cutters B are placed slightly eccentric with the periphery of the shell, the eccentricity of the former admitting of a constant bearing or contact of the pendants against the edges of the cutters as the former pass the latter a result which could not otherwise be obtained on account of the inclined edges of the cutters.

To the under side of the cap H, near its periphery, there are a series of pendants h, which perform the office of a screen. Three of these pendants h' have their outer edges extending to the periphery of the case or shell, and serve as discharging devices. The cap H is retained in proper position in the case or shell A by means of a ring I, provided with three taper lugs i, which, by turning the ring, are made to fit in recesses j in the upper parts of the legs k, which support the shell or case. This forms a simple attachment and admits of the ready removal of the cap while it effectually prevents the latter rising under the pressure of the meat below it.

On the flange l. which encompasses the induction-opening e of the cap H, the lower end of a sheet-metal cylinder J is fitted, said cylinder being provided with a wooden plunger K.

On the upper surface of the cap H there are teeth m, into which a pinion n on the inner end of the shaft F gears, the outer end of said shaft being provided with a crank L.

The cap H and pendants forming the screen, as well as the feeding-pendants, may be all cast in one piece, and the flanges b may be cast with the case or shell A.

The operation is as follows: The crank L is turned with the right hand, and the cylinder J is filled with meat in pieces of a proper or suitable size. As the cap H rotates, the flange f forces the meat down between the flanges b and the pendants g force the meat past the cutters B. The flanges b, of course, in connection with the rotating flange f, have a tendency to feed or press the meat toward the periphery of the case or shell, and as the meat becomes minced or cut sufficiently fine to pass between the pendants h it is discharged through the spout C by the pendants h', the latter clearing the space between the pendants h and the periphery of the case or shell. The spring Gacts as a clearer or valve and insures the proper discharge of the cut meat from the case or shell, while the stop D has a tendency to cause the meat that is sufficiently fine to pass between the pendants h-The operator presses with his left hand on the plunger K.

In filling or stuffing sausages the cases of course are connected to the spout C.

Having thus described my invention, what I claim as new, and desire to secure by Letters Patent, is—

1. The combination, with the cap H, of the screen h h' in the manner herein shown and described, so that the meat cannot be discharged until properly cut, all as specified.

2. The employment of the plunger K, in combination with the screen h h', as and for

the purposes set forth.

3. The employment of taper-formed pendants g, in combination with the eccentrically-arranged cutters B, as and for the purposes herein shown and described.

4. The employment of the spring G and stop D, in combination with the screen hh', as and for the purposes set forth.

PURCHES MILES.

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A. P. PLANT.