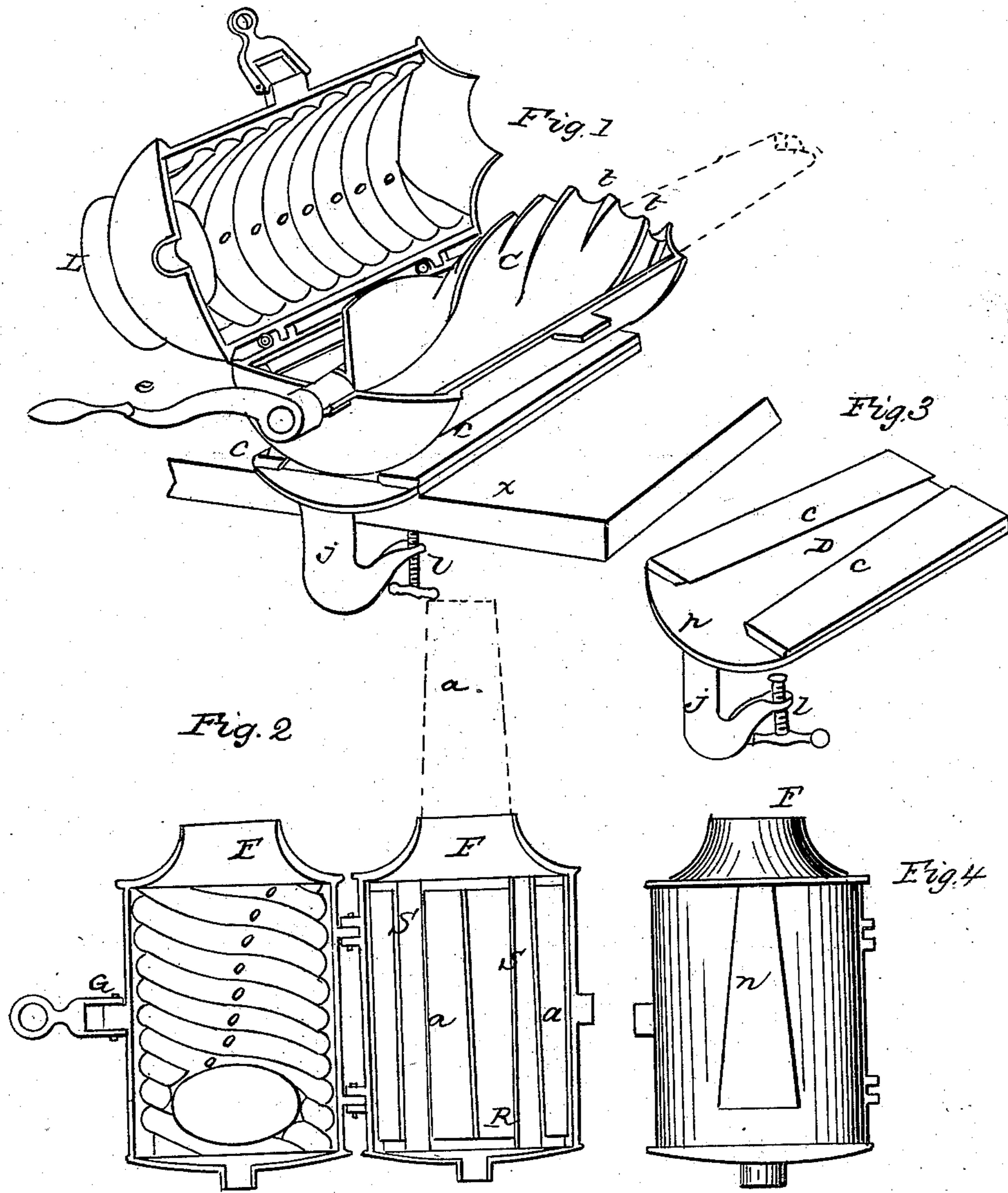


J. G. PERRY.

Meat Cutter.

No. 43,427.

Patented July 5, 1864.



WITNESSES

Strigamun Amble  
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# UNITED STATES PATENT OFFICE.

JOHN G. PERRY, OF SOUTH KINGSTON, RHODE ISLAND.

## IMPROVED MEAT-CUTTER.

Specification forming part of Letters Patent No. 43,427, dated July 5, 1864.

*To all whom it may concern:*

Be it known that I, JOHN G. PERRY, of South Kingston, in the county of Washington, in the State of Rhode Island, have invented new and useful Improvements in Machines for Cutting Meat, &c.; and I do hereby declare that the following is a full and correct description thereof, reference being had to the accompanying drawings, and to the letters of reference marked thereon, the same letters denoting similar parts in all the figures.

Figure 1 is a perspective view of the machine with the case open. Fig. 2 is a top view of the two parts of the case open. Fig. 3 is a perspective view of the fastener for securing the machine to the table. Fig. 4 is a view of the bottom of the machine, showing the part that slides into the fastener.

The construction of my improved machine is as follows: I make a cylindrical case, divided into an upper and lower part, and having a bearing at one end to hold the journal of the flanged cylinder C, the other end of which is kept in place by the knives S S and ribs in the cases. In the bottom part of the case is placed a frame, R, which may be cast in one piece with the case, or made separate. This frame has the knives S S, which are placed lengthwise of the case, secured to it, and between these knives are put ridge-pieces *a a*, so shaped as to bring the meat that has passed back of one knife up in contact with the next one, so that the flanges of the cylinder may press it against the knife. A spiral flanged cylinder, C, made with flutes *t* at one end, some of which, extending the whole length of the cylinder, form the flanges at the other end. This cylinder is made of the proper size to lay between the knife or knives and other parts inside the case. The grooves O O are made spiraling, so as to assist in carrying the meat, &c., toward the discharge-aperture F. The upper and lower parts of the case are hinged together at the back, and secured in front by a catch, G.

L is a hopper to receive the meat to be cut.

The device for fastening the machine to the table, shelf, &c., is shown at Fig. 3, and consists of a platform-piece, *r*, having an arm, *j*, extending down in front, and crooked so as to reach under the table *x*, a screw, *l*, being put in the end of it so as to press up against the under side of the table and draw the platform firmly down. A tapering recess, D,

dovetailed under on each side, is made in the top of the platform by riveting or casting the pieces *c c* onto it, and a piece, *n*, similar in shape to the recess in the top of the platform, is cast or otherwise secured to the bottom of the case. (See Fig. 4.)

To secure the machine to the table, shelf, &c., for use, the clamp, as we may call the whole device for that purpose, is secured onto the edge of the table, and the piece *n* on the bottom of the machine is shoved into the recess D until it is tight enough to hold the machine in place. The pieces of meat are then fed into the hopper L, and, the crank *e* being turned, they are carried down against the knives and cut, and gradually passed along by the action of the spiral flanges and flutes of the cylinder and spiral ridges and grooves of the case to the other end of the machine, minced sufficiently fine, and discharged at the aperture F. This mode of fastening the machine to the table, &c., has several advantages over the usual one of screwing them down by holes in the legs, as there is no necessity of having the gimlet, screws, and screw-driver always at hand whenever the machine is wanted for use, and it takes much less time to attach or detach it. It also allows the machines to be packed closer, and thus saves in the cost of transportation. It is proper to mention that the strict dovetail forms of construction need not necessarily be adhered to, although I prefer it; but it will be obvious that the same result can be produced if one of the parts be made simply to slide within or upon the other, and be held by an overlapping or catching piece or projection.

The dotted lines *a* represent a tube or nozzle, by the use of which the meat may be filled directly into the case as fast as it is cut.

Having thus described my machine, what I claim as my invention is—

1. The arrangement of the cylinder, knife or knives, and the frame or part that holds the knife or knives, substantially as described, and for the purposes set forth.

2. The combination of the arm *j* with the platform *r c c* or other equivalent device, the whole arranged and operating substantially as described.

JOHN G. PERRY.

Witnesses:

BENJAMIN ARNOLD,  
JOHN E. PERRY.