

Leman & Beals.

Vegetable Cutter.

N^o 89,873.

Patented May 11, 1869.

Fig. 1.

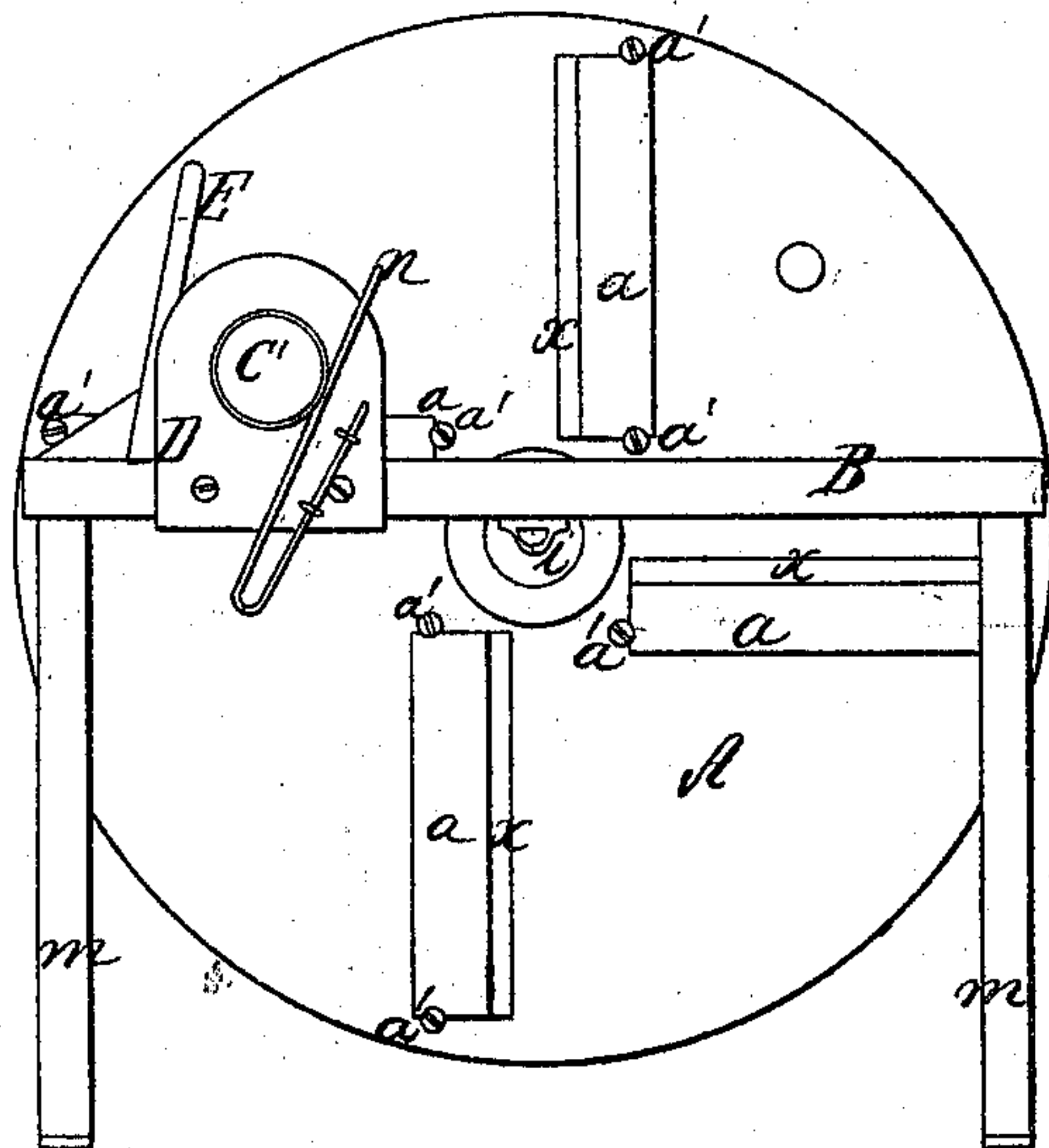
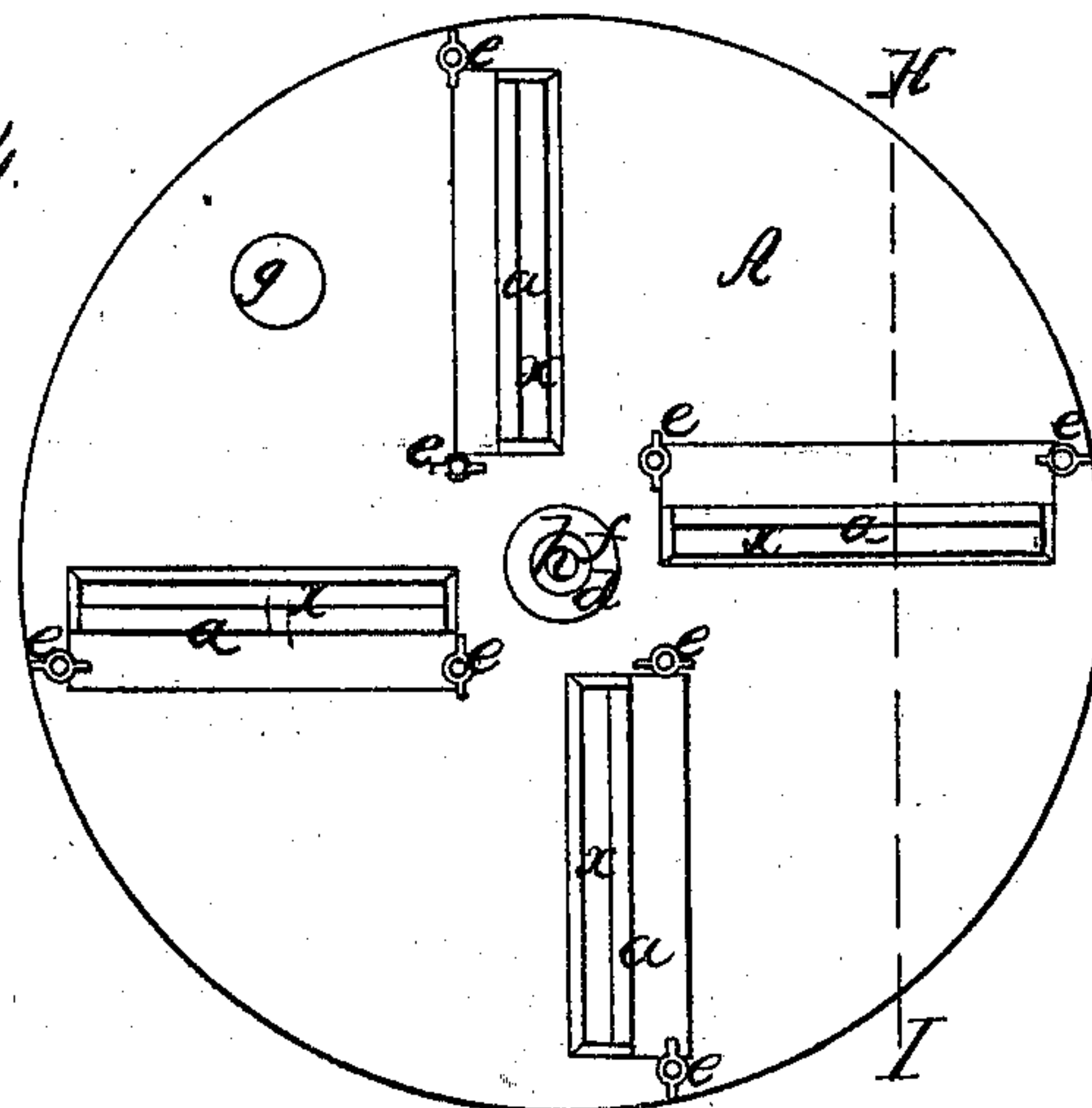


Fig. 5.



Fig. 4.



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Fig. 2.

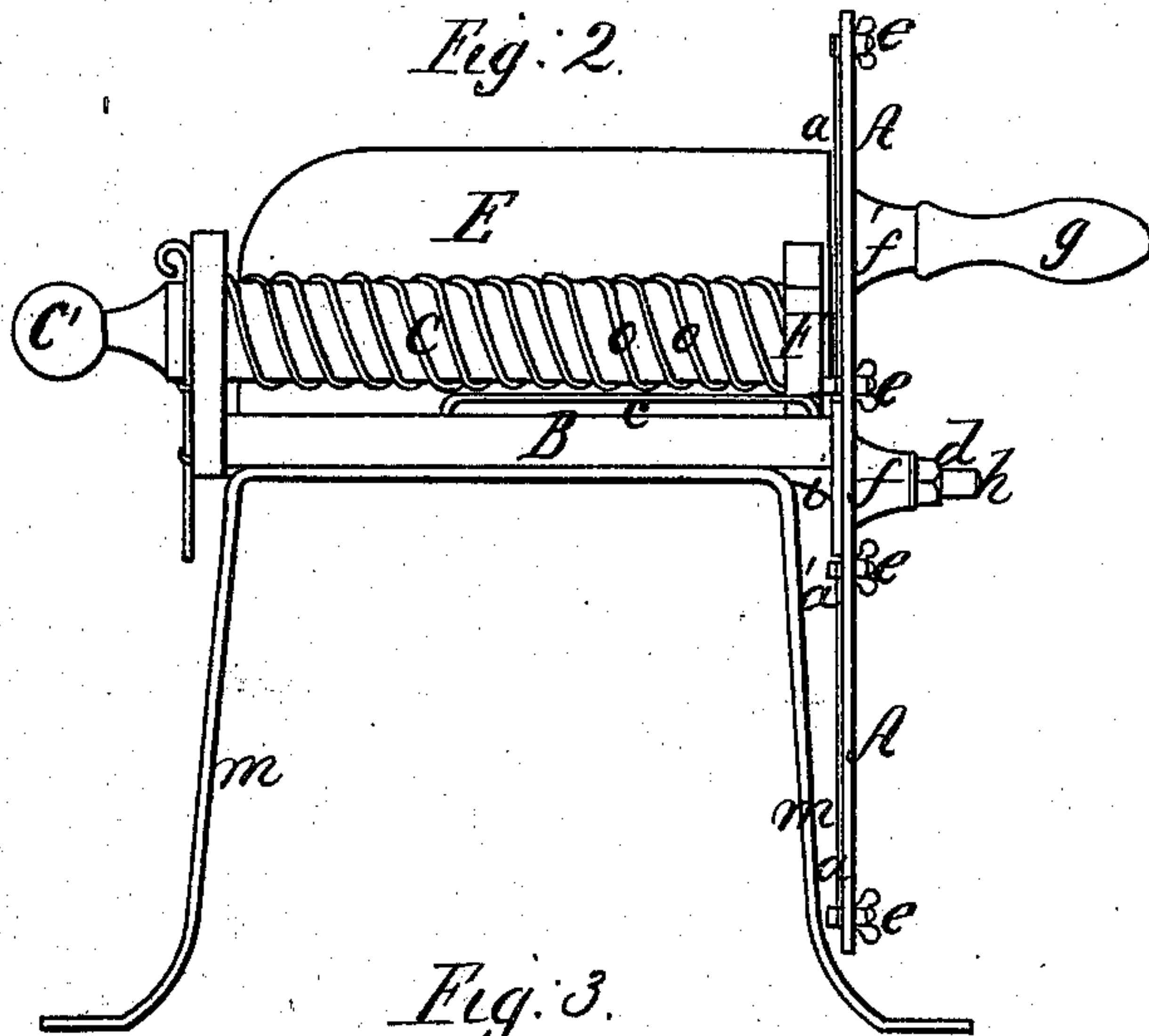
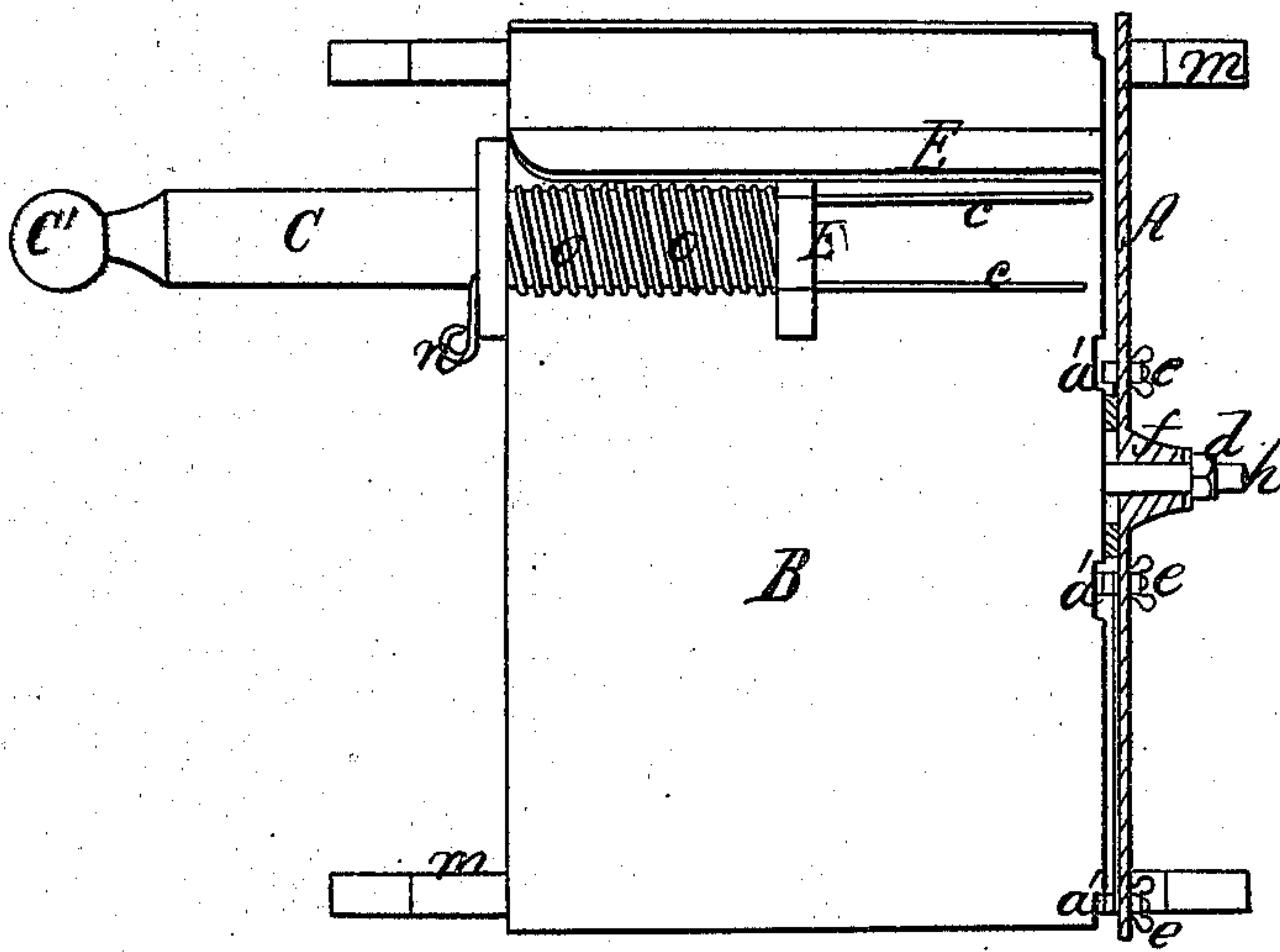


Fig. 3.



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GEORGE LEMAN AND GEORGE W. BEALS, OF SPRINGFIELD, MASSACHUSETTS.

Letters Patent No. 89,873, dated May 11, 1869.

IMPROVEMENT IN VEGETABLE-SLICERS.

The Schedule referred to in these Letters Patent and making part of the same.

To all whom it may concern:

Be it known that we, GEORGE LEMAN and GEORGE W. BEALS, of Springfield, in the county of Hampden, and State of Massachusetts, have invented a new and useful Improved Vegetable-Slicer; and we do hereby declare that the following is a full, clear, and exact description thereof, reference being had to the accompanying drawings, making a part of this specification, and to the letters of reference marked thereon, in which—

Figure 1 is a side elevation of our machine, showing the knives as attached to the circular plate;

Figure 2 is an end view of the same;

Figure 3 is a plan view of the same, showing also a sectional view of the knife-plate;

Figure 4 is a front view of the circular plate, to which the knives are attached; and

Figure 5 is a vertical section of fig. 4, through line H I.

Our invention relates to a device for cutting vegetables into thin slices or small pieces, and consists in the arrangement and construction of a circular plate, with oblong apertures therein, with knives attached to said plate near said apertures, the knives being adjusted to said plate by means of suitable screws and nuts, said plate being pivoted to a table or platform, upon which are ways or guides, in which to place the vegetable to be cut, while a pusher-bar, or feed-bar, actuated by a spiral spring, and moving in suitable guides, feeds the vegetable to the knives, said knives and plate being rotated upon its pivot.

That others skilled in the art may be able to make and use our invention, we will proceed to describe its construction and the mode of its operation.

In the drawings—

B represents the table, or platform of the machine, to which are attached the legs *m*, and across the top of the table, at one end, the guide E.

To the under side of the table is attached the metal piece *i*, which terminates at one end in the spindle *h*, with a screw-thread cut upon its outer end, and a nut, *d*, made to fit the thread cut thereon.

A suitable washer, *v*, is placed upon the said spindle, near the table B, which keeps the circular plate A at the proper distance from said table.

The plate A is circular in form, of the proper thickness, and having the oblong apertures *x* therein, and at each end of each aperture a hole is made through said plate, through which passes a screw, or bolt *a'*, having a flange or head upon one end, and a screw-thread made upon the other end, to which is fitted a thumb-nut, *e*.

The knives *a* are made of suitable length, and are placed partially over the apertures *x*, against the back of the plate A, in such manner as to leave a space between the edge of the knife *a* and the edge of the aperture *x*, as shown in fig. 1, one of the screws *a'*

being at each end of the knife, said knife being between the head of the screw and the plate A; and by turning the thumb-nut *e* on to the screw upon the other side of the plate, the knife *a* is held firmly against said plate.

The plate A has a hub, *f*, at the centre, in which hub is a hole, made to fit the spindle *h*, said plate turning freely upon said spindle, and being secured thereon by means of the nut *d*, and said plate may be rotated by means of the handle *g*, secured in its socket *f'*.

The two wires, or ways *c* are secured to the top of the table B, and directly above these ways *c* is the feed-bar C, extending across the table in the same direction with said ways *c*.

The said feed-bar C is movable to and from the wheel, or plate A, passing through a hole made in the guide D, which is secured to the side, or edge of the table B, and is kept in its proper position by said guide D, together with the block F, which is secured to the end of the bar C, said block F being fitted in, and moving between the two ways *c*.

A spiral spring, *o*, is placed upon the bar C, one end of said spring resting, or bearing against the block F, and the other end bearing against the guide D, and operating to keep the bar C in its position, nearest the plate A.

A detent, *n*, is secured to the guide D, and a notch is made in the bar C, so that when said bar is pulled out, by seizing the knob, or handle C', the detent *n* drops into said notch, and holds the bar C out, in the position shown in fig. 3.

If desirable, a sharp point, or piece having a sharp edge, may be attached to the end or side of the block F, nearest the plate A, for the purpose of holding the article to be sliced or cut more securely in position.

The legs *m* may be secured to the table in any desirable manner, or the table B may be permanently secured in any suitable place, without the legs *m*.

The operation of our invention is as follows:

The feed-bar C is drawn out into the position shown in fig. 3, and the vegetable to be cut is placed upon the ways *c*, and between the block F and the plate A.

The plate is then rotated by the handle, or winch *g*, and each knife *a*, as it passes in rotation the article upon the ways, takes or cuts off a slice, thin or thick, as the case may be, according as the knives are set near to or further from the plate A.

The knives may be set to cut a thicker slice, by loosening the thumb-nuts *e*, and inserting a thin piece of metal, or two or more of them underneath the knife, between the knife and plate, and then tightening the nuts.

As the slices are cut from the vegetable, they pass out through the apertures *x* in the plate A, and a dish may be set conveniently near to catch them.

As the slices are cut off, the feed-bar C, by the ac-

tion of the spring *c*, forces the remaining portion of the vegetable up to the plate *A*, in contact with it and the knives *a*, until it is all cut.

It will thus be seen that any kind of vegetable may be cut or sliced into pieces of any desired thickness, and much faster, easier, and more regularly than can be done by hand.

It is evident that our invention could be used to great advantage in large boarding-houses, hotels, &c., where much of this labor is now performed by hand, at great saving of time and expense.

We are aware that devices for cutting or slicing vegetables have heretofore been used, as shown in Letters Patent, No. 48,700, granted July 11, 1865, to Thomas Mason, and also others; but we disclaim any and every part of said devices, irrespective of our con-

struction and arrangement; but having thus described our invention,

What we claim as new, and desire to secure by Letters Patent, is—

The table *B*, with the guide *E* thereon, and the feed-bar *C*, operated in the guide *D* and ways *c*, by means of the spring *a* and guide-block *F*, in combination with the rotating plate *A*, having the adjustable knives *a* thereon, the whole constituting a vegetable-slicer, constructed and operating substantially as and for the purposes herein specified and described.

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