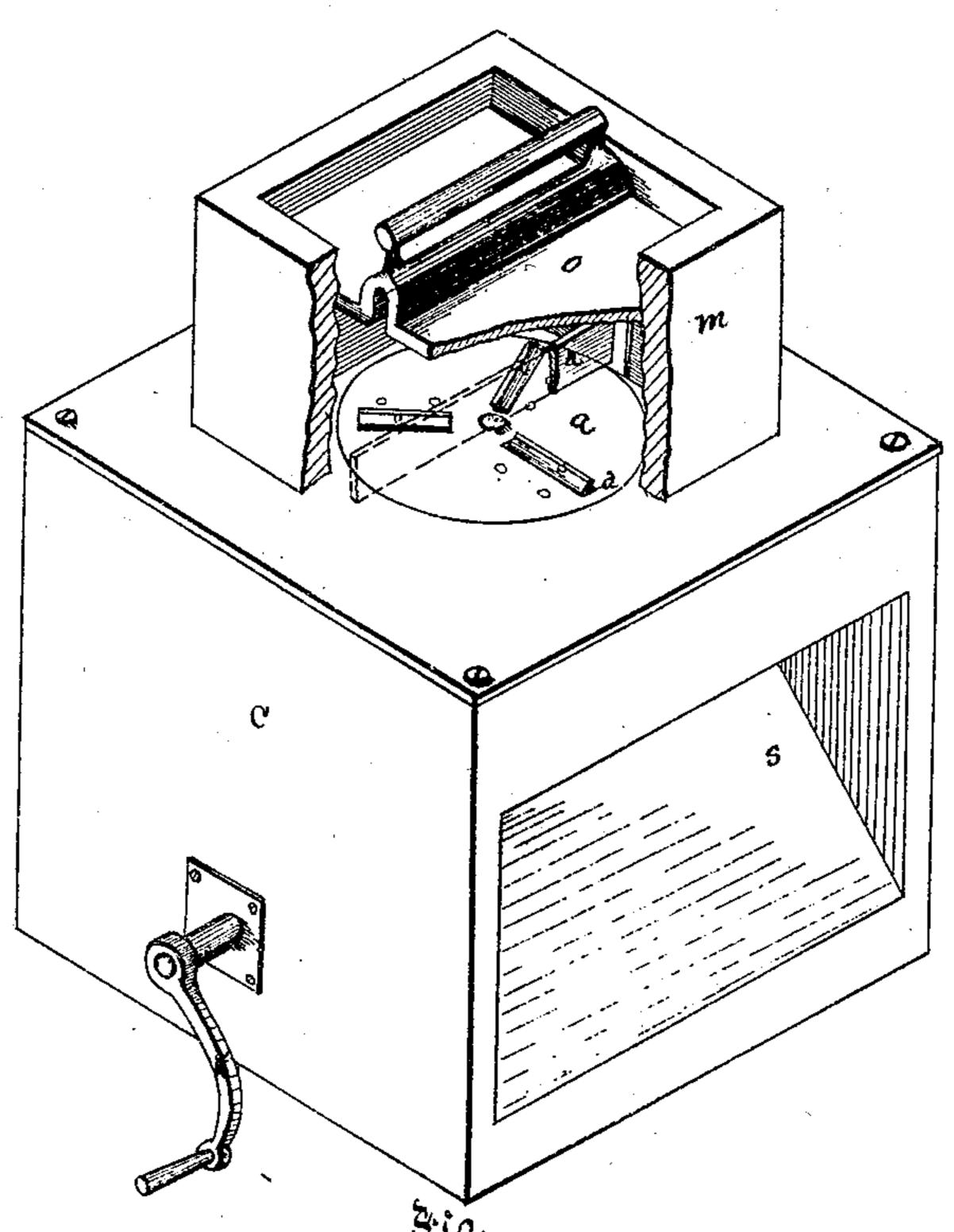
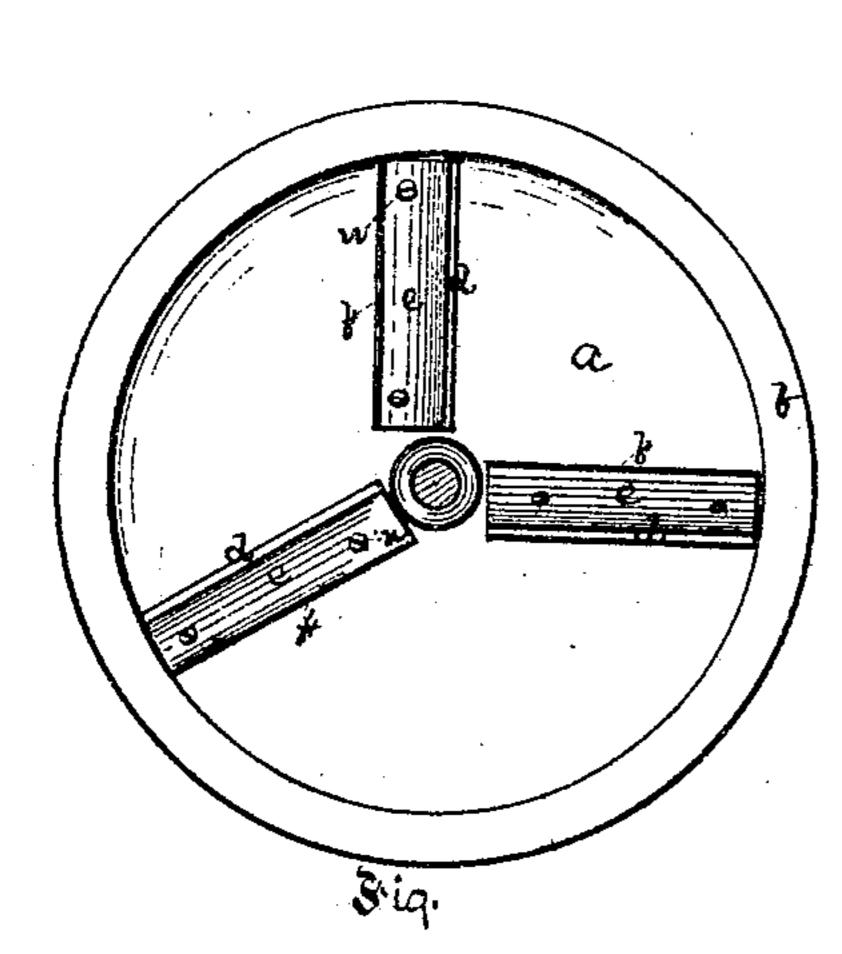
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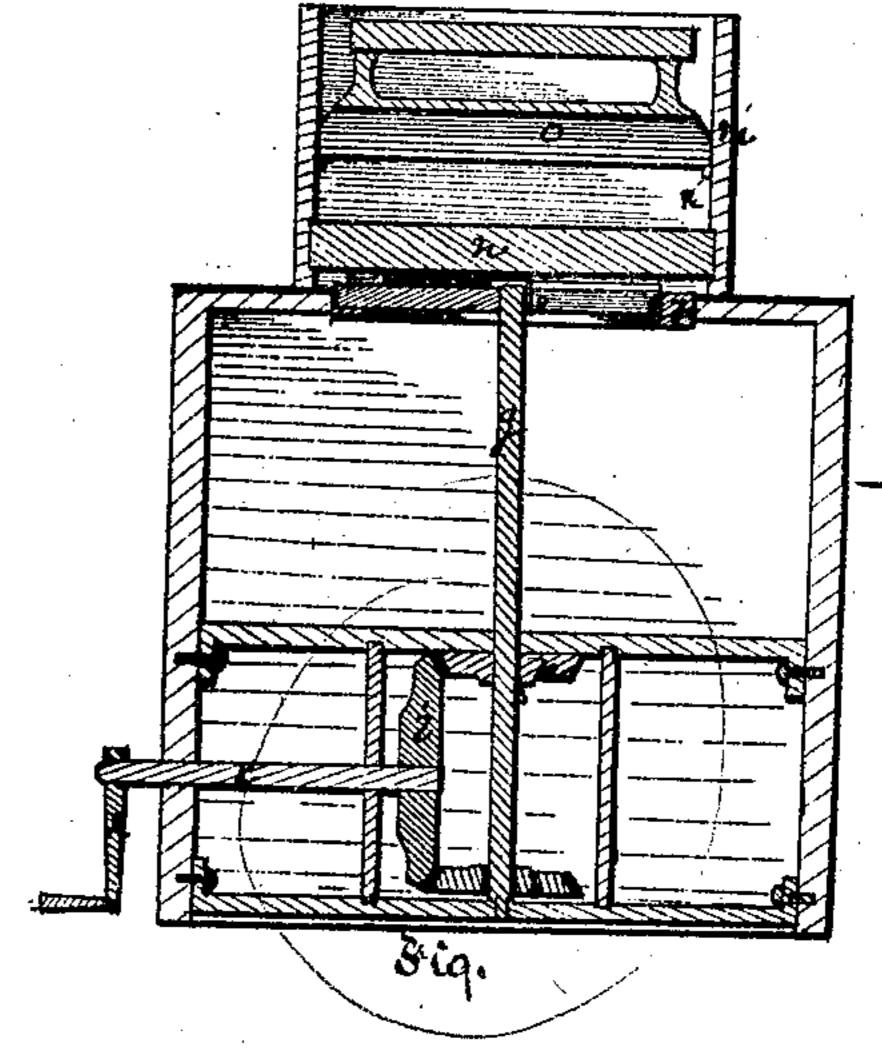
10.101,520.

Fatented Apr. 5.1870.





Wifnesses: R.C. Wenshall



Frventor: John D. Schaub, by Bakewellylepristy his Athis.

Anited States Patent Office.

JOHN D. SCHAUB, OF BIRMINGHAM, PENNSYLVANIA.

Letters Patent No. 101,520, dated April 5, 1870.

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

To all whom it may concern:

Be it known that I, JOHN D. SCHAUB, of Birmingham, in the county of Allegheny and State of Pennsylvania, have invented a new and useful Improvement in Cabbage-Cutter; and I do hereby declare the following to be a full, clear, and exact description thereof, reference being had to the accompanying drawing making a part of this specification, in which-

Figure 1 is a perspective view of the revolving cutting-plate of my improved cabbage-cutter, exposed by breaking away a corner of the box or frame-work; Figure 2 is a view of the working gear, whereby

power is applied to the cutting-plate; and

Figure 3 is a view of the under side of the cutting-

plate.

Like letters of reference indicate like parts in each. My invention consists in an improvement in the feeding devices of horizontally-rotating vegetable-cutters, whereby the cabbage or other vegetable is fed continuously to the revolving knives, and prevented from turning or revolving with the knives.

To enable others skilled in the art to make and use my invention, I will proceed to describe its

construction and operation.

In the drawing—

a represents the revolving plate, which is set in a

box, b, in the top of the frame c.

In this revolving plate a I make slots, d, as many as may be desired, inclined in such a way that their planes shall cut the plane of the surface of the plate a obliquely.

To the upper side of these slots, d, I fasten knives e, the cutting-edges of which project above the surface of the plate a. These knives do not entirely fill the slot, but leave a comparatively wide opening in front of them.

They are fastened by screws to a projection or raised part, f, back of the slots d on the under side of the

plate a.

The plate a is operated by means of a shaft, g, which is turned by two bevel gear-wheels h and i, one of which, i is turned by a crank, k, which projects from the side of the frame or box c, and gears into and turns the other, h, which is firmly fastened to, and of course turns the shaft g.

another bevel gear-wheel, l, which gears loosely into the operating-wheel i, merely, however, to keep the

wheel i in gear with the wheel h.

Upon the top of the box c, around the revolving plate a, I place a box, m, into which the cabbage to be cut up is placed, and, to prevent the cabbage from catching on the knives e and revolving with the plate a, I place a knife, n, in the box m, extending from

side to side, directly over the center of the revolving. plate a.

The up-turned edge of this knife is sharpened, so that, when the cabbage is pressed down into the box m, it will cut it in two. This effectually prevents the cabbage from turning, and at the same time the knife is set high enough to not interfere with the knives e on the revolving plate a.

For convenience in pressing the cabbage down upon the cutting-knives e, I make a lid, o, which fits inside of the box m. This lid has a recess, p, which is of such a shape, when that the lid is pressed down, it shall not come against and thereby injure the knife n.

The lid is prevented from coming against the revolving plate a by the edges r which extend below its lower surface, and which, when the lid is at the bottom of the box m, rest upon the top plate of the box b outside of the revolving plate a. Inside of the box b I place a board, s, extending diagonally from one of the top corners to the opposite lower corner. This is for the purpose of catching the cut cabbage which comes through the slots in the plate a, which, when it falls on the inclined board slides down it, and out of an opening in the side of box b, made for that purpose.

The operation of the machine consists simply in turning the crank k, after the cabbage has been put into the box m, and the lid o put on, and in due time the cabbage comes through the opening in the side of the box b, completely cut up. It may be cut coarse or fine by gauging the knives e by means of the screws

The knives e and slots d can be made curved if desired, either form answering equally well for the purpose.

I desire to apply my invention not only to cutting up cabbage, but also other vegetables and fruits.

Power may be applied in any other convenient way beside that shown.

What I claim as my invention, and desire to secure by Letters Patent, is—

1. In combination with the revolving knives e, a fixed knife or cutter n, arranged in the box m, substantially as and for the purposes set forth.

2. A feeding lid, o, having a recess, p, in its lower Onto the lower end of the shaft g I have fastened | face, when used in connection with a knife, n, in the chamber m, substantially as described.

In testimony whereof, I, the said John D. Schaub, have hereunto set my hand.

JOHN D. SCHAUB.

Witnesses:

THOS. B. KERR, JOHN GLENN.