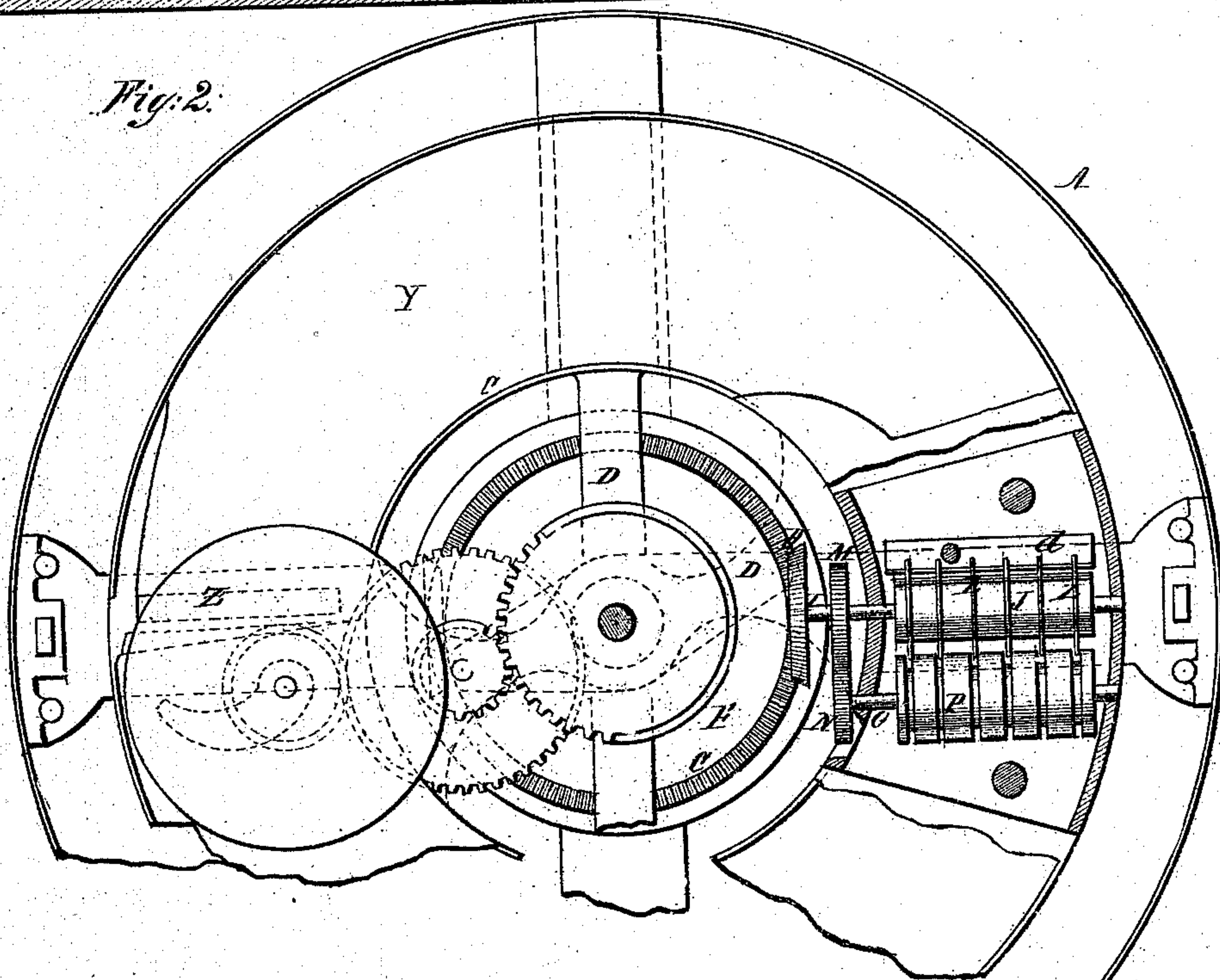
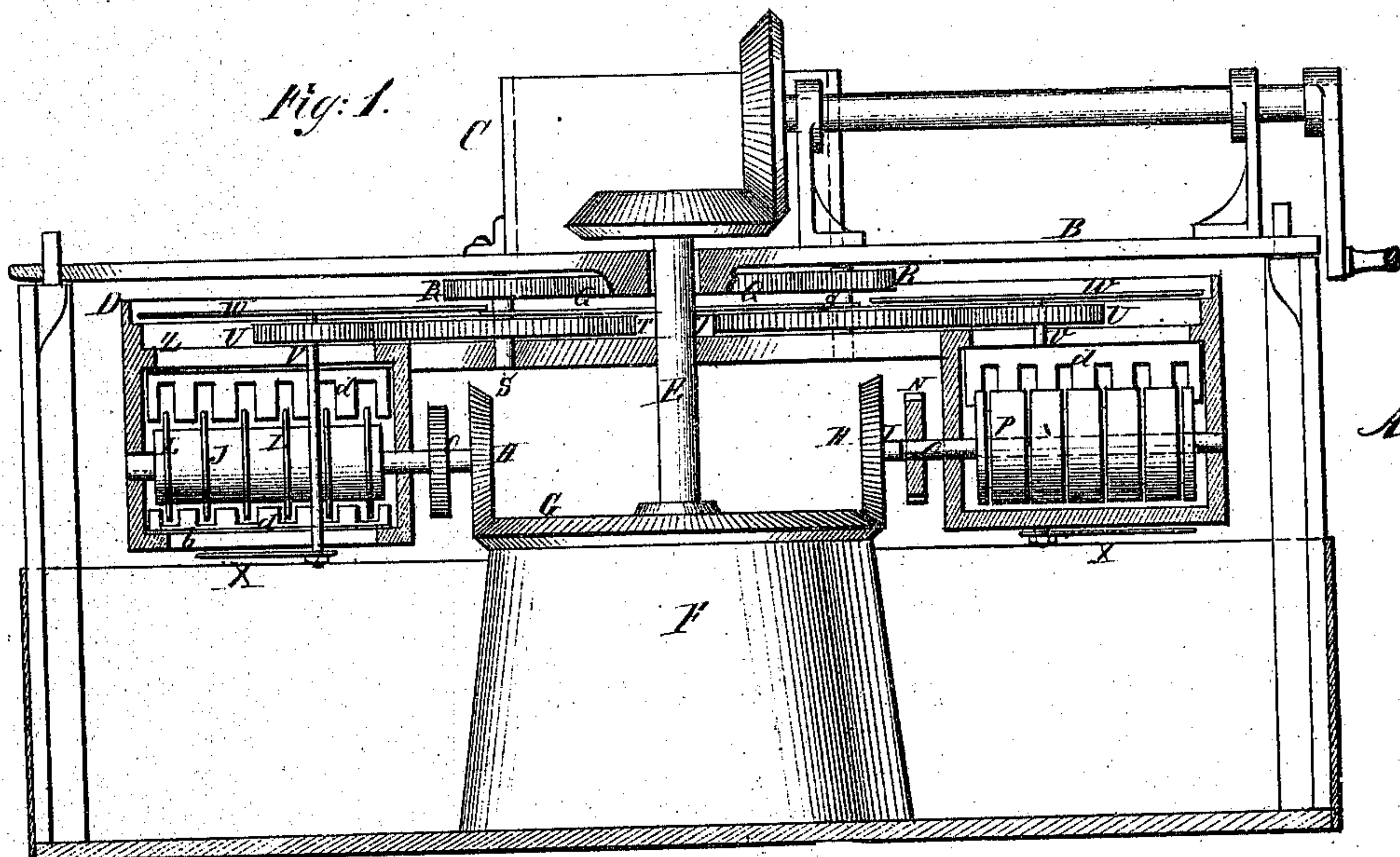


H. Seib,
Meat Cutter.

No. 104,363.

Patented June 14, 1870.



Witnesses
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United States Patent Office.

HENRY SEIB, OF NEW YORK, N. Y.

Letters Patent No. 104,363, dated June 14, 1870.

IMPROVED MEAT-CUTTER.

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, HENRY SEIB, of the city of New York, in the county of New York and State of New York, have invented a new and useful Improvement in Machines for Cutting Pork and Meat; and I hereby declare the following to be a full and clear description thereof, in connection with the accompanying drawing, in which—

Figure 1 is a vertical section of my invention.

Figure 2 is a plan view, the cover B having been removed, and part of the revolving table D having been broken away in order to show one of the cylinders, having vertical cutters or knives arranged around its circumference, and one of the grooved rollers.

This invention relates to machines for cutting pork and meat, and is intended for cutting pork into small pieces or cubes, of proper size for the subsequent operations of reducing it to sausage-meat.

My machine consists of a horizontal revolving table, working within a stationary box, in whose cover are two or more hoppers through which the pork or meat is introduced to the cutters.

On the surface of the revolving table, next to its outer edge, are horizontal revolving cutters or knives, which, as well as the other cutters, are put in motion by the revolution of the table.

As the table passes beneath the hoppers, the horizontal cutters successively cut slices from the bottom of the pieces of pork which protrude from the hoppers, and the slices drop down into an annular channel formed in the top of the table, and pass thence endwise down through a transverse opening in the table, when they come in contact with cutters or knives arranged vertically around a revolving cylinder, which cut the slices lengthwise into strips, which pass below the cylinder, when they are cut transversely into small square pieces or cubes by a horizontal knife or cutter, which revolves directly below the cylinder, and said cubes fall into the lower part of the box.

The letter A designates a stationary box, which incloses the movable parts of my machine, and which has in its cover B two or more hoppers, C, for feeding the blocks of pork or meat to be operated upon.

D is a table or frame, which carries the cutting-apparatus, and to which rotary motion is given by applying power to a vertical shaft, E, fixed to the center of the table, and passing down through it, and having its step in the center of a circular platform, F, arranged in the interior of the box.

The upper edge of this platform is provided with beveled cogs G, which are engaged by beveled pinions H H, fixed on the inner ends of the shafts I I of the revolving knife-cylinders J J, which shafts turn in

bearings formed in the sides of boxes K K, arranged and fixed to the bottom of the table on opposite sides of the shaft E.

When the table is rotated the pinions H H are caused to revolve by reason of their engagement with the cogs G, thereby giving motion to the knife-cylinders J J, whose knives L L, &c., are arranged around them at right angles to the axes of the cylinders, and at such distances from each other as will enable them to cut the slices of pork into strips of the required width.

Upon the cylinder-shafts I I are fixed gear-wheels M M, which engage pinions N N fixed on the ends of shafts O O, which carry grooved rollers P P, arranged opposite to the knife-cylinders in such a manner that the knives of said cylinders run in the grooves of the rollers, the faces of the cylinders and rollers being arranged at such a distance apart as to cause them to act as feeding-rollers to the slices of pork which pass down between them, as hereinafter described.

On the under side of cover B is a fixed cog-wheel, Q, which engages the pinions R R, on opposite sides thereof, said pinions R being fixed on vertical shafts S S, which also carry toothed wheels T T that engage with the teeth of pinions U U, fixed on vertical shafts V V, which extend through the boxes K K, and through the top of the table D, each of said shafts V V having two revolving horizontal cutters, whereof one, W, is fixed on their upper ends so as to work above the table D, and the other, X, on their lower ends, so as to work below the boxes K.

The table D has an annular channel, Y, within its outer edge, over which channel are arranged the upper horizontal cutters W, the hoppers in cover B being arranged over said cutters.

Across the said channel Y, in front of the shafts of the cutters W, I make transverse slots or openings, Z, in the table, in such a position as to coincide with the spaces between the knife-cylinders J and grooved rollers P, and I raise ledges a on the inner edge of each of said slots Z, so as to arrest the slices as they are severed by the cutters W from the blocks of pork or meat in the hoppers, and cause them to descend endwise through said slots so as to be presented in a proper manner to the action of the knife-cylinders J, whose knives L run through slots made in stripping or clearing plates d d, which project from the top and bottom of the boxes K K in such a manner as to prevent the salt or meat from clinging to the cylinders.

The bottoms of the boxes K, in which the knife-cylinders revolve, have transverse slots b cut through them below the interstices between the cylinders and rollers, to allow the strips of pork to pass out from the boxes, said slots being immediately in front of the

bottom cutters X, which cut the strips as they emerge from the boxes transversely into small squares or cubes.

The channel Y of the table D has raised edges *c c*, which keep the pork or meat that projects from the hopper in proper position in the channel for the action of the cutters W, the pork or meat in the hoppers, after passing one cutter, falling down again into the channel so as to be ready for the action of the next cutter W.

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

1. The combination of the revolving table D, carrying three sets of cutters, one for slicing pork or meat, one for dividing the slices into strips, and one for cutting the strips into squares or cubes, respect-

ively, with stationary hoppers arranged above the table, substantially as described.

2. The arrangement and combination, in the movable table D, of the cutters W, the knife-cylinders J, running in conjunction with the grooved rollers P, and the bottom cutters X, substantially as described, so that they move around with the table, and derive their motions around their own axes from the movement of the table, as set forth.

This specification signed by me this 1st day of April, 1870.

HENRY SEIB.

Witnesses:

C. WAHLERS,

J. VAN SANTVORD.