

J. R. WEED & A. F. DU FAUR.
 Improvement in Vegetable-Cutters.
 No. 126,115. Patented April 23, 1872..

Fig: 1

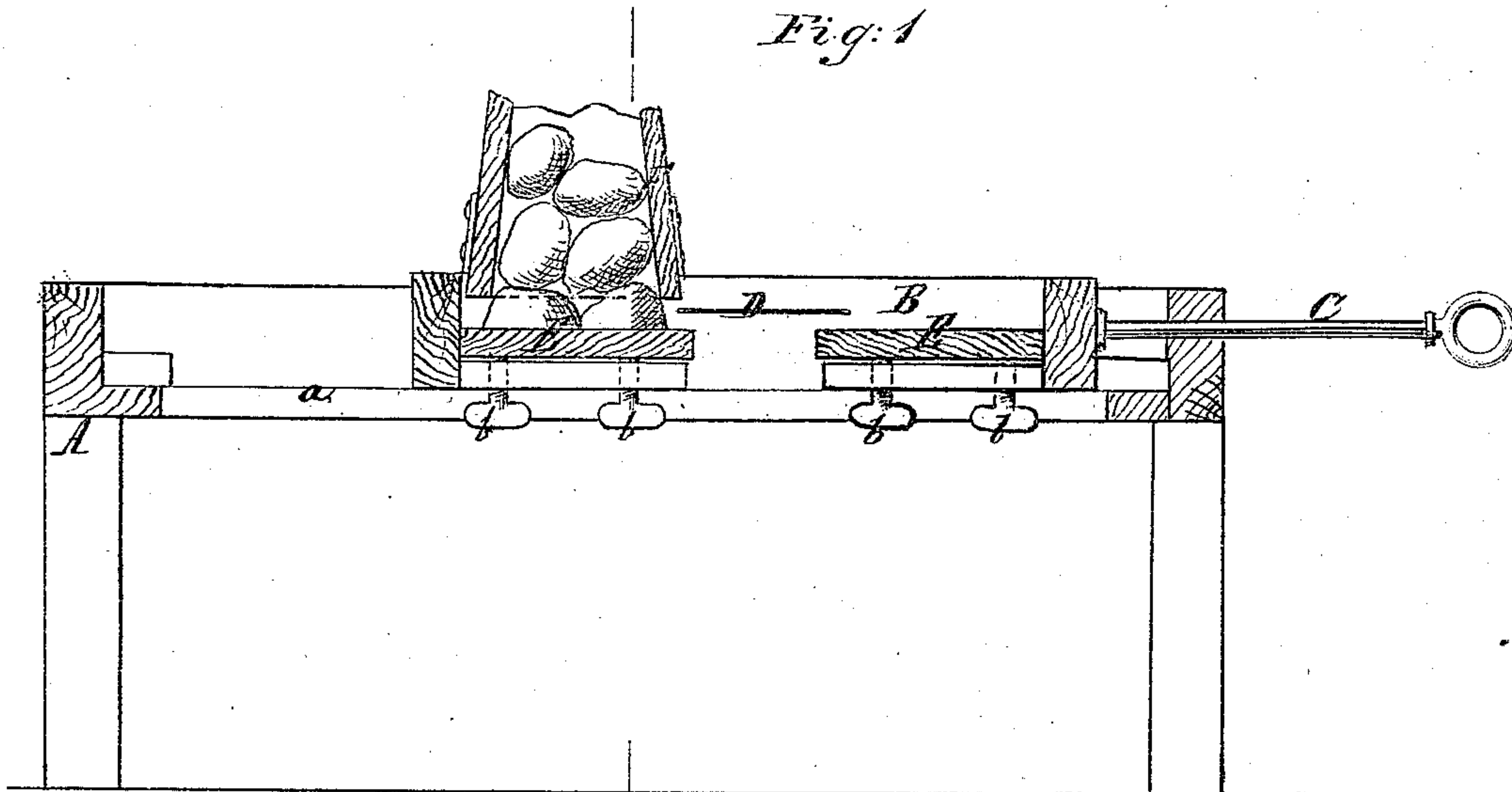


Fig: 2.

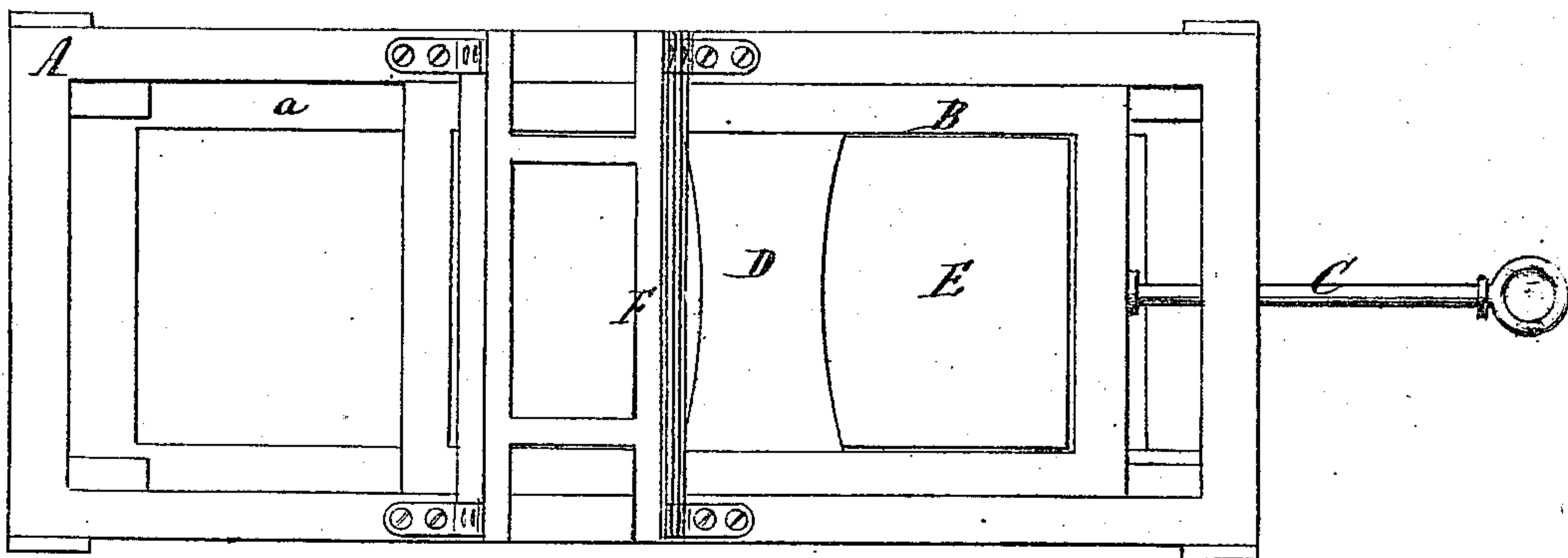
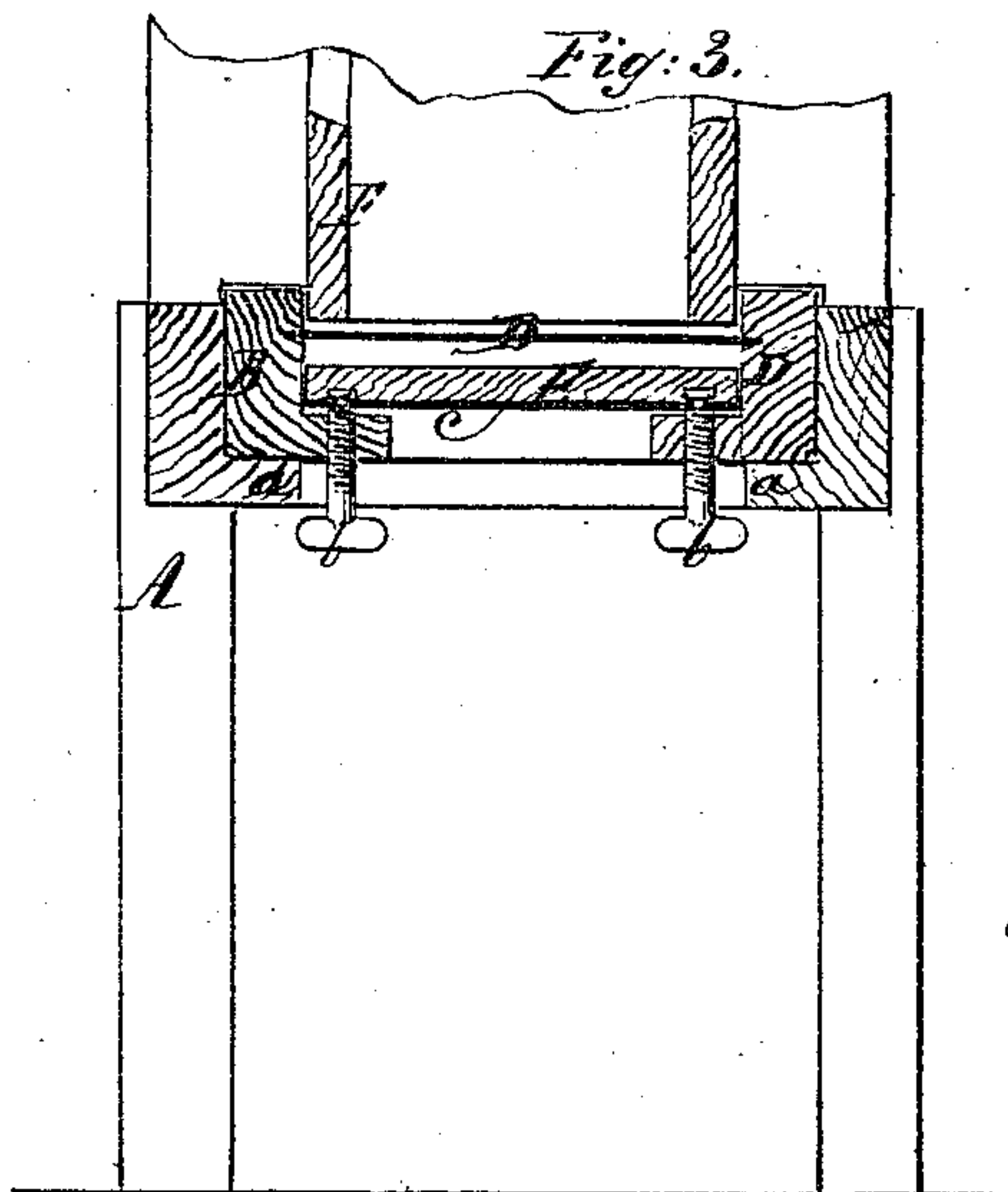


Fig: 3.



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UNITED STATES PATENT OFFICE.

JOHN R. WEED AND ADOLPH FABER DU FAUR, OF NEW YORK, N. Y.

IMPROVEMENT IN VEGETABLE-CUTTERS.

Specification forming part of Letters Patent No. 126,115, dated April 23, 1872.

To all whom it may concern:

Be it known that we, JOHN R. WEED and ADOLPH FABER DU FAUR, both of the city, county, and State of New York, have invented a new and useful Improvement in Vegetable-Cutters; and we do hereby declare the following to be a full, clear, and exact description thereof, which will enable those skilled in the art to make and use the same, reference being had to the accompanying drawing forming part of this specification, in which drawing—

Figure 1 represents a longitudinal section of this invention. Fig. 2 is a plan or top view of the same. Fig. 3 is a transverse section of the same.

Similar letters indicate corresponding parts.

This invention consists in the arrangement of a movable knife-carriage containing one or more stationary knives and adjustable gauge-plates, situated parallel to the knife or knives, in combination with one or more stationary hoppers, in such a manner that the vegetables, on being introduced into the hopper or hoppers, are fed down by their weight until they bear upon either of the gauge-plates, and, on imparting to the knife-carriage a reciprocating motion, those portions of the vegetables which extend beneath the bottom edges of the hopper or hoppers are sliced off, the thickness of the slices being determined by the distance of the gauge-plates from the cutting-edges of the knife or knives; and, furthermore, by placing the gauge-plates parallel to the knife or knives the machine is prevented from choking.

In the drawing, the letter A designates a frame, made of wood or any other suitable material, and provided with guide-ways *a* to receive the knife-carriage B. In the drawing I have shown a knife-carriage to which a reciprocating motion can be imparted by means of a rod, C, either by hand or by any other power. In the knife-carriage B is secured a knife, D, which may be placed across said carriage, and provided with concave cutting-edges, as shown in Fig. 2, or which may be placed in an oblique position with rectilinear cutting-edges. The space directly beneath this knife is left open for the discharge of the

slices; but on each side of this open space is situated a gauge-plate, E, which can be adjusted toward and from the knife by means of set-screws *b*. These set-screws are tapped into strips *c*, which are firmly secured to the knife-carriage, and the tips of said screws are provided with annular grooves to receive the edges of metallic plates attached to the bottom surfaces of the gauge-plates, as shown in Fig. 3, so that by turning said set-screws a positive motion is imparted to the gauge-plates in either direction. Said gauge-plates are intended to be parallel to the knife, and by operating the set-screws *b* this parallelism is not disturbed. On the frame A is secured a hopper, F, of any desired height and capacity, and into this hopper the vegetables to be cut are placed.

To prevent the vegetables from choking up the hopper, we prefer to make the same in the form of a hollow truncated pyramid, as shown in Fig. 1.

The vegetables, on being introduced into the hopper, bear down upon either of the gauge-plates by their own weight, and by moving the knife-carriage under the hopper those portions of the vegetables which project beneath the bottom edge of said hopper are cut through by the knife, and the slices which are cut off are discharged through the open space between the two gauge-plates.

The thickness of the slices cut off by the knife is determined by the distance of the gauge-plates from the knife; and since said gauge-plates are kept parallel to the knife, as previously stated, the slices cut off from the vegetables discharge freely without choking up the machine.

It will be seen from the drawing that our machine, as represented, is double-acting, the knife being provided with two cutting-edges, so that it acts on the vegetables both on the forward and also on the backward motion of the carriage. Such, however, we do not claim.

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

1. The arrangement of gauge-plates E, which are adjustable toward and from a knife, D, and parallel to the same in a carriage which

moves under one or more stationary vertical or self-feeding hoppers, substantially in the manner herein shown and described.

2. The reciprocating carriage B, containing a fixed double-edged knife, D, and two gauge-plates, E, parallel to the knife and adjustable toward and from the same, in combination

with a stationary vertical or self-feeding hopper F, substantially as set forth.

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