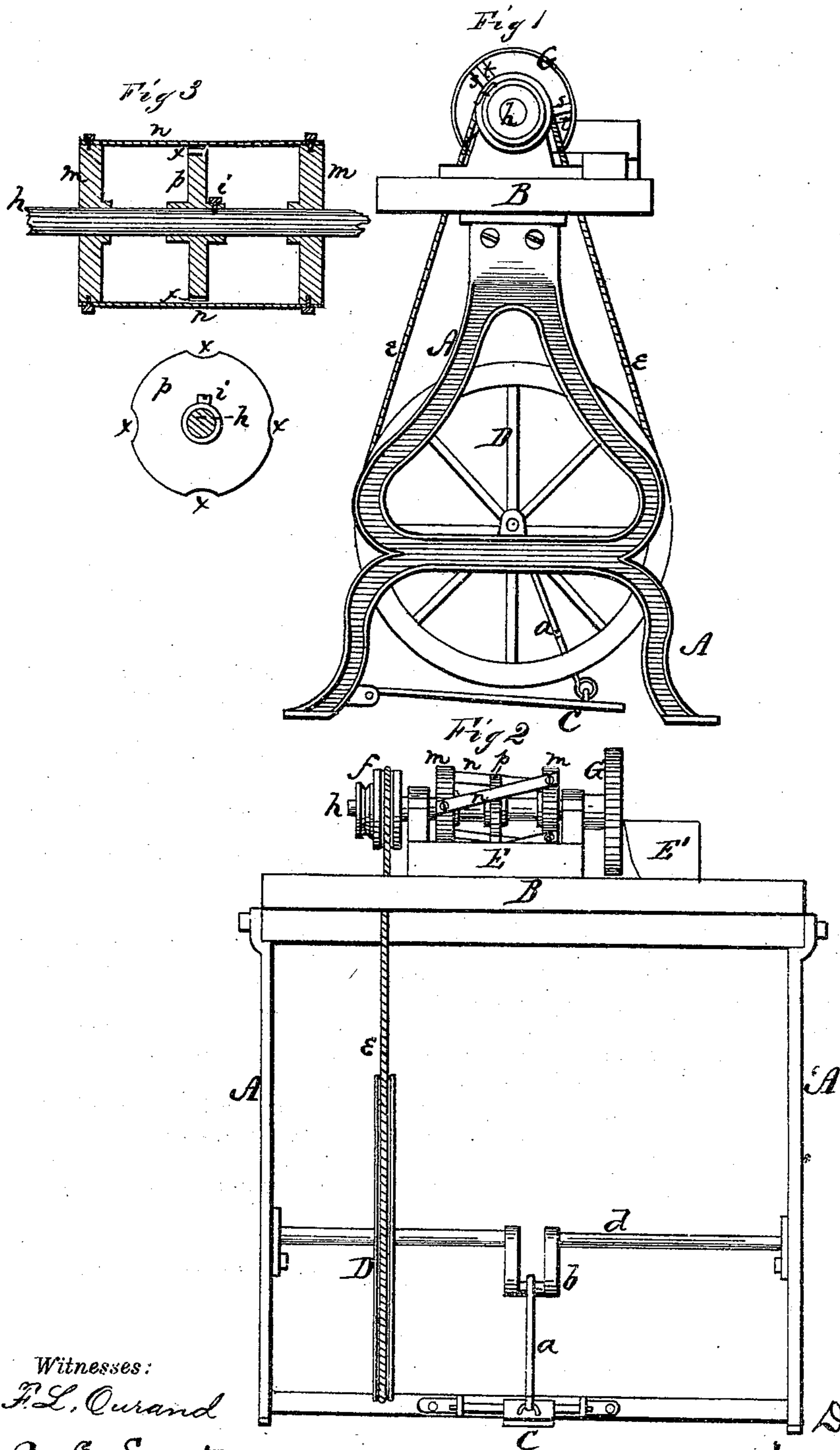


D. W. GARST.
Machines for Chipping Beef.

No. 148,292.

Patented March 10, 1874.



Witnesses:
F. L. Ourand
C. L. Event

Inventor.
D. W. Garst.
per Alexander Mason
 Attorneys.

UNITED STATES PATENT OFFICE.

DAVID W. GARST, OF WASHINGTON, DISTRICT OF COLUMBIA.

IMPROVEMENT IN MACHINES FOR CHIPPING BEEF.

Specification forming part of Letters Patent No. 148,292, dated March 10, 1874; application filed October 27, 1873.

To all whom it may concern:

Be it known that I, DAVID W. GARST, of Washington, in the county of Washington and in the District of Columbia, have invented certain new and useful Improvements in Machine for Chipping and Slicing Beef; and do hereby declare that the following is a full, clear, and exact description thereof, reference being had to the accompanying drawings and to the letters of reference marked thereon, making a part of this specification.

The nature of my invention consists in the construction and arrangement of a machine for chipping and slicing beef, as will be hereinafter more fully set forth.

In order to enable others skilled in the art to which my invention appertains to make and use the same, I will now proceed to describe its construction and operation, referring to the annexed drawing, in which—

Figure 1 is a side elevation, and Fig. 2 a front elevation, of my machine. Fig. 3 is an enlarged section of the cutting apparatus.

A represents the frame of my machine, supporting a table, B. In the lower part of the frame is arranged a treadle, C, which is connected by a rod, *a*, with a crank, *b*, formed upon a shaft, *d*, having its bearings in the frame A. On this shaft is a large wheel, D, which is grooved circumferentially, and connected by means of a belt or cord, *e*, with a pulley, *f*, upon the end of a shaft, *h*, having its bearings in standards upon the top of the table B, the belt or cord *e* passing up through a slot in the table. On the shaft *h*, between the two standards, are secured two collars or wheels, *m m*, and to these collars are fastened cutters or knives *n n*, in an inclined position, as shown in Fig. 2. Midway between the collars or wheels *m m*, upon the shaft *h*, is, by means of a set-screw, *i*, secured another collar or wheel, *p*, of a little shorter diameter than the wheels *m m*, and provided on its circumference with notches *x x*, corresponding with

the cutters *n n*, which cross this wheel at said notches. The meat to be chipped is placed on a block, E, on the table B, and, the machine being operated by means of the treadle D, the cutters cut the meat. The thickness of the pieces or chips is regulated by turning the collar or wheel *p*, so as to change the distance between the cutters and the bottom of the notches *x x*. By having the forward edge of the notches *x x* in the gage-wheel *p* close to the cutting-edges of the knives, the meat can be sliced very thin. By adjusting the gage-wheel forward on its shaft, the openings *x* of the wheel in front of the knives are necessarily enlarged; hence a thicker slice may be cut. Of course one, two, or more of these gage-wheels may be used upon the shaft, as desired. Upon the end of the shaft *h* is secured a wheel or disk, G, in which are a number of slots, *s s*, and in each of these slots is secured a knife or cutter, *t*, for slicing beef placed upon a block, E', on the table B.

I am aware that a machine for cutting roots, wherein an eccentric shaft is used, under a series of knives, for adjusting the knives for cutting long slices of different thicknesses, is not new; hence I make no claim to such as my invention.

Having thus fully described my invention, what I claim as new, and desire to secure by Letters Patent, is—

The combination of the shaft, with its knives *n n*, and one or more adjustable disks, *p*, provided with notches *x x*, all constructed and operating substantially as and for the purposes set forth.

In testimony that I claim the foregoing I have hereunto set my hand this 13th day of March, 1873.

D. W. GARST.

Witnesses:

C. L. EVERT,

JOS. J. GERHARDT, Jr.