

J. ROEMER.  
MEAT TENDERER.

No. 179,611.

Patented July 4, 1876.

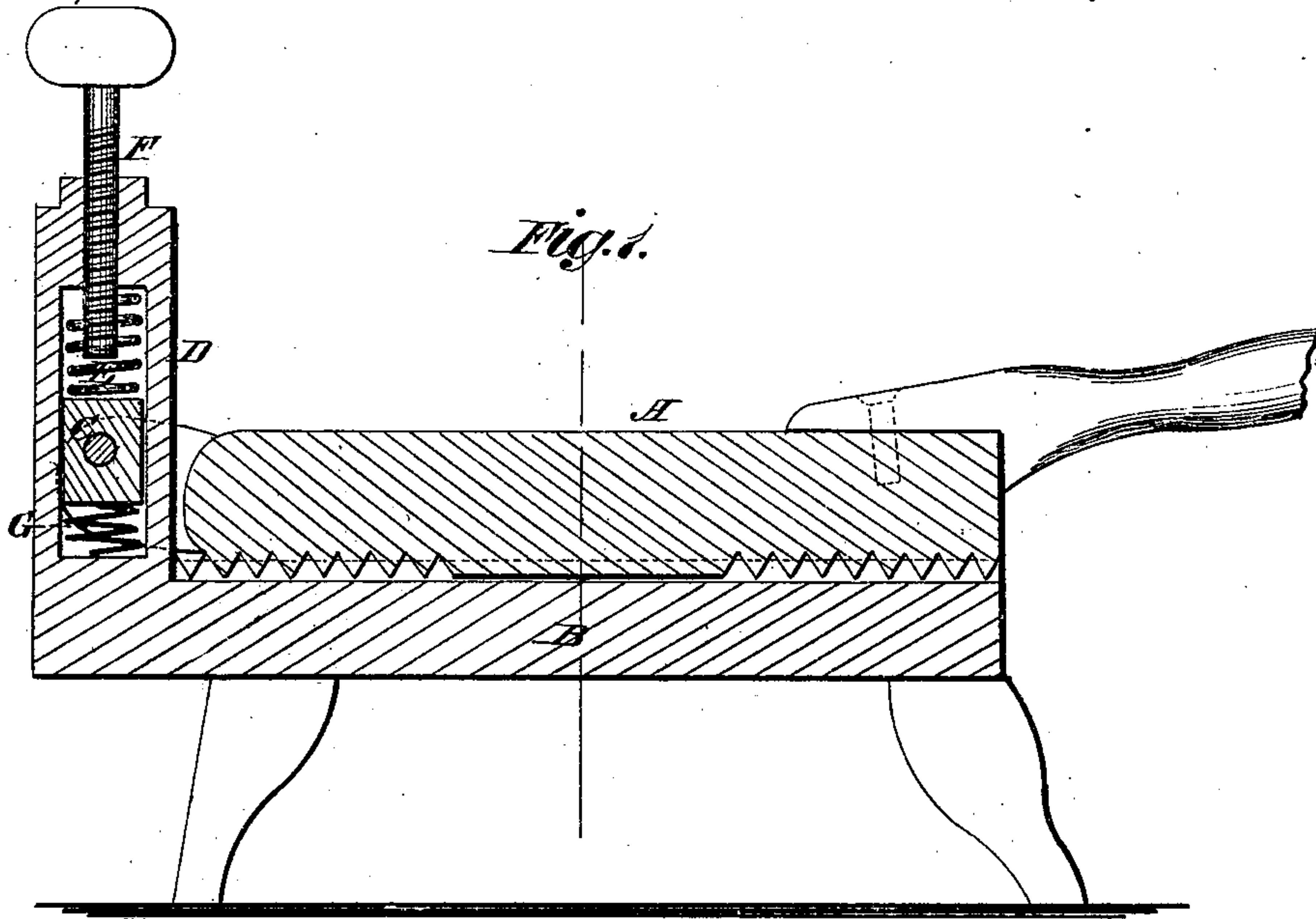


Fig. 2.

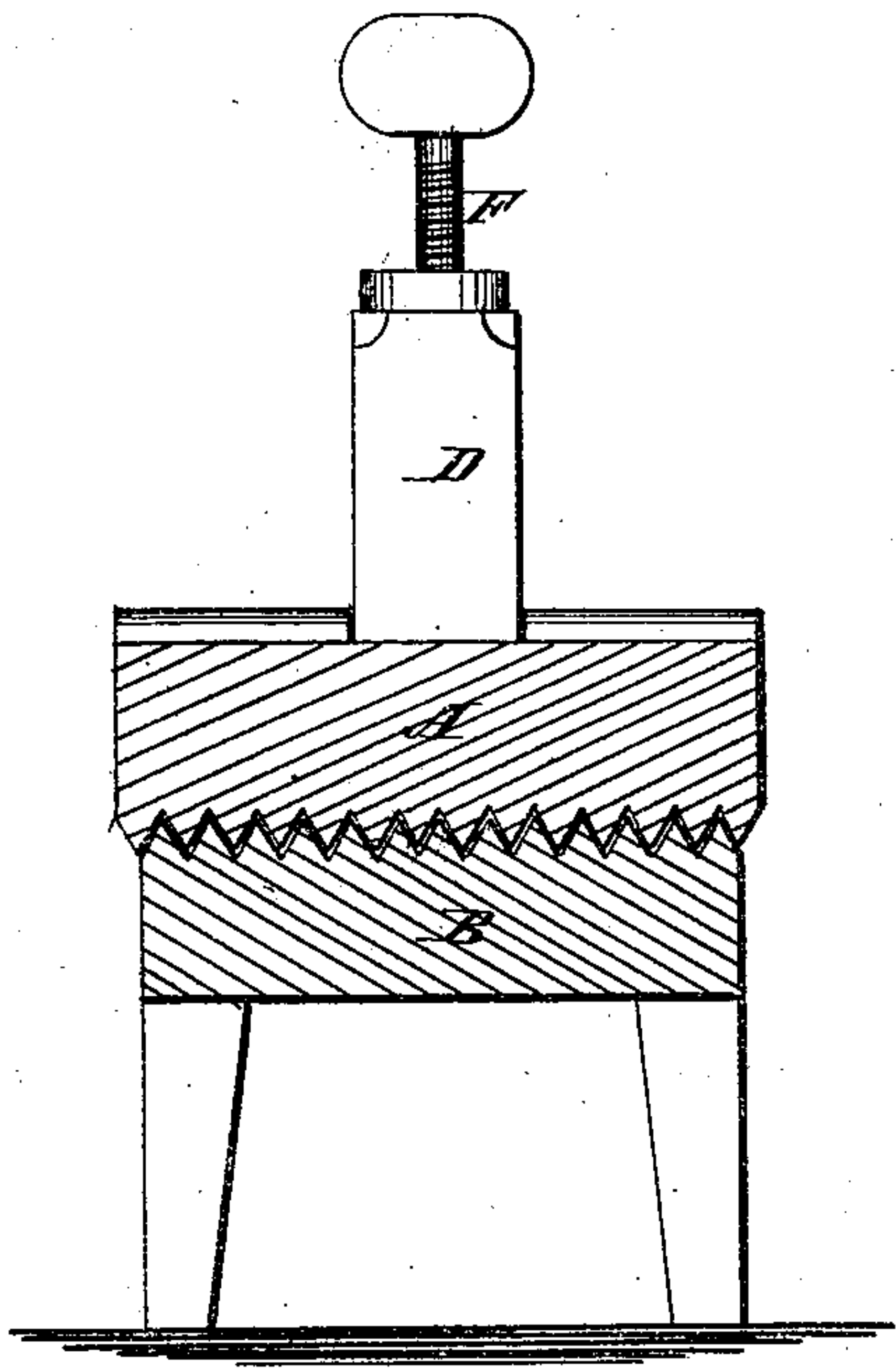
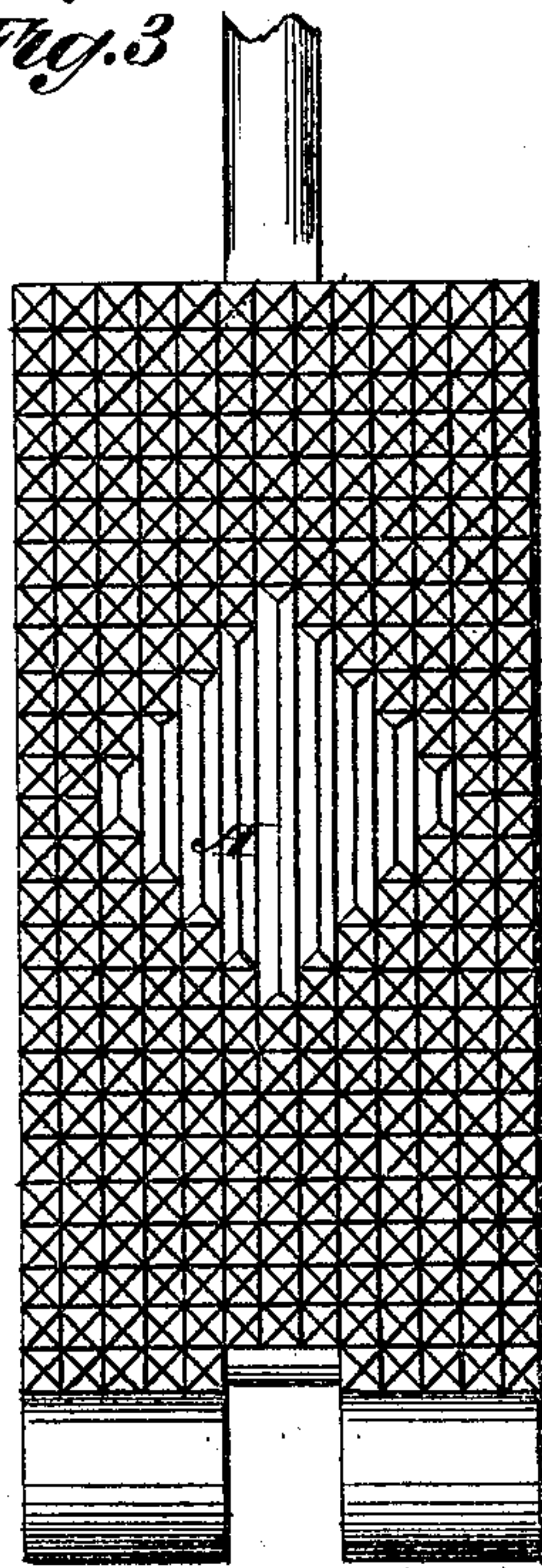


Fig. 3.



WITNESSES:

Francis McArdle,  
John Goethals

INVENTOR:

J. Roemer  
BY *[Signature]*  
ATTORNEYS.

# UNITED STATES PATENT OFFICE.

JOHN ROEMER, OF CHAMPION, MICHIGAN.

## IMPROVEMENT IN MEAT-TENDERERS.

Specification forming part of Letters Patent No. **179,611**, dated July 4, 1876; application filed December 27, 1875.

*To all whom it may concern:*

Be it known that I, JOHN ROEMER, of Champion, Marquette county, Michigan, have invented a new and Improved Beef-Steak Tenderer, of which the following is a specification:

My invention consists of a handle and corrugated squeezing-plate, pivoted to a stationary corrugated plate by means of a vertically-sliding pivot-block, over which is a strong spring, to allow the pivot-block to rise in case the steak is thick and hard, and an adjusting stop-screw, to limit the rise of pivot-block, as required for steaks of different thicknesses, and under the pivot-block is a light spring, to prevent the block from dropping down too low when the steak is removed.

Figure 1 is a longitudinal sectional elevation of my improved beef-steak tenderer. Fig. 2 is a transverse section on line *xx* of Fig. 2, and Fig. 3 is a plan of the upper squeezer inverted.

Similar letters of reference indicate corresponding parts.

A is the upper squeezing-plate, to which the handle is attached, and which is fastened to the bed squeezing-plate B by the vertically-shifting block C in the slotted standard D, under a strong spiral spring, E, and the adjusting stop-screw F, and over the light spring G. For tender and not very thick steaks the spring E serves to hold the pivot-block with sufficient power, and at the same time it allows

plate A to be pressed down level and act alike all over the steak; but for thicker and tougher steaks, which the spring would not be powerful enough for, the screw F re-enforces the spring, and, being adjustable, enables the squeezer to operate on such steaks as uniformly as on others. The spring G keeps the pivot-block up to its place when no steak is in the machine, and thus saves the lifting of it when putting in the steaks to be treated.

For a steak of standard thickness the spring G will hold up the block to the exact height required, and if there is inserted one of greater thickness the block will automatically adjust itself to the proper position, both springs yielding for that purpose; but when a thinner steak than a standard one is inserted between the jaws A B, the screw is forced down on the block, and the spring G yields until the desired point is attained.

I am aware that the jaws of a meat-mangler have been connected by a spring-encircled pin; but

What I claim is—

A shifting block, C, arranged between two springs, E G, in the cavity of a standard, D, when combined with the jaws A B, as and for the purpose specified.

JOHN ROEMER.

Witnesses:

CHRISTOPHER MILLER,  
GASPARD OLIVER GIRARDIN.