J. De FRAIN.

Vegetable-Cutter.

No. 225,114. Patented Mar. 2, 1880.

Fig. 1.

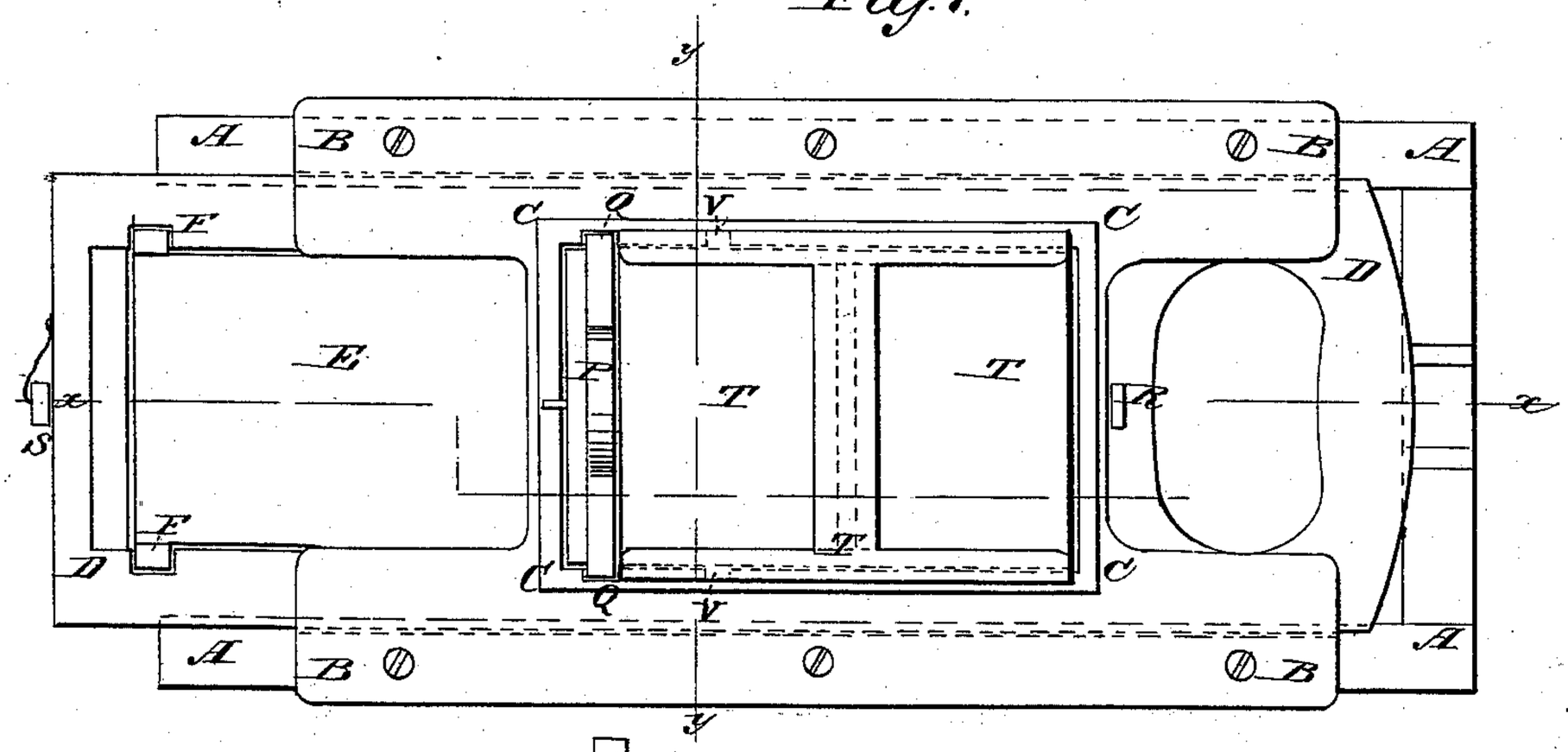


Fig. 2.

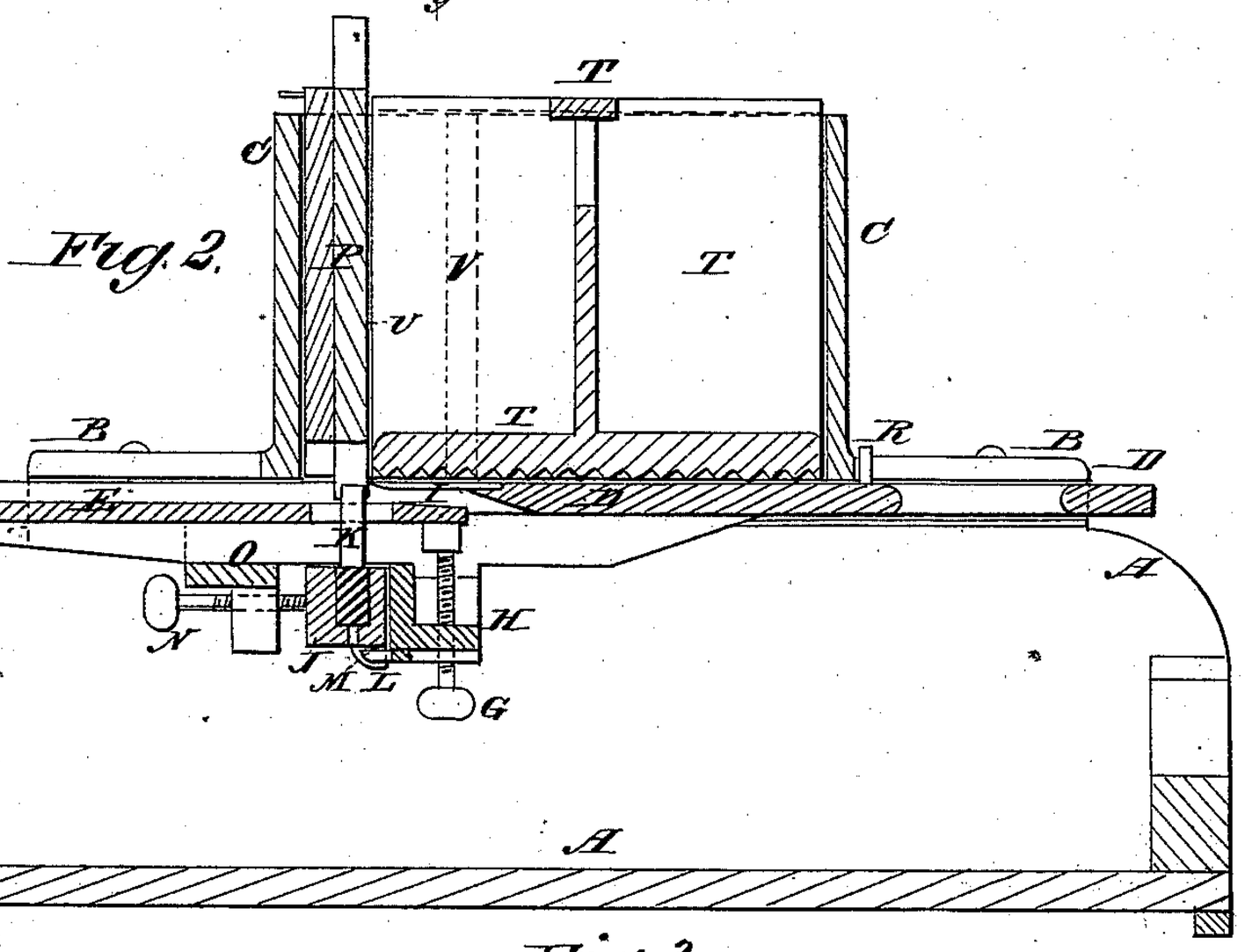
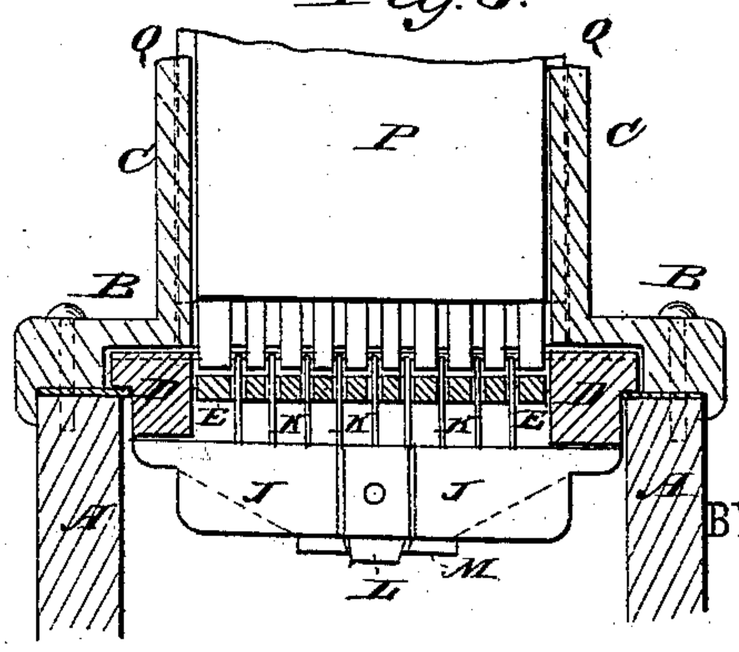


Fig. 3.



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UNITED STATES PATENT OFFICE.

JOHN DE FRAIN, OF PHILADELPHIA, PENNSYLVANIA, ASSIGNOR TO HIMSELF AND DANIEL J. CHAPMAN, OF SAME PLACE.

VEGETABLE-CUTTER.

SPECIFICATION forming part of Letters Patent No. 225,114, dated March 2, 1880.

Application filed January 6, 1880.

To all whom it may concern:

Be it known that I, JOHN DE FRAIN, of Philadelphia, in the county of Philadelphia and State of Pennsylvania, have invented a new and useful Improvement in Vegetable-Cutters, of which the following is a specification.

Figure 1 is a plan view of the improvement. Fig. 2 is a sectional side elevation taken through the line *x x*, Fig. 1. Fig. 3 is a sectional end elevation taken through the line *y y*, Fig. 1.

Similar letters of reference indicate corresponding parts.

The object of this invention is to furnish vegetable-cutters so constructed that they may be adjusted to cut the vegetables into slices or strips of any desired thickness.

The invention consists in constructing a block and bridge and combining them with a screw, to hold the vertical knives, as hereinafter described.

A is a box, which is open at the top and forward end, and to the upper edges of its sides are secured the side bars of a frame, B. Upon the middle part of the frame B is formed, or to it is attached, a box, C, to serve as a hopper to receive the vegetables to be cut. The vegetables rest upon a slide, D, the sides of which enter rabbets in the lower sides of the side bars of the frame B, and rest and slide upon the upper edges of the sides of the box A, which edges may be faced with metal to prevent wear. The middle part of the forward half of the slide D is cut away, and is replaced by a base-plate, E, which has lugs F formed upon or attached to its forward corners, to rest in recesses in the slide D. The rear end of the plate E rests upon the end of a hand-screw, G, which passes up through a screw-hole in the bridge H, attached at its ends to the side parts of the lower side of the slide D, so that the rear end of the plate E may be raised and lowered, to regulate the thickness of the slices, by turning the screw G.

To the slide D, directly over the rear end of the plate E, is attached the knife I, by which the vegetables are sliced. The upper side of the rear end of the plate E and the lower side of the forward end of the solid middle part of the slide D are beveled, as shown in Fig. 2, so that the slices can pass out freely.

J is a block or holder provided with a set of parallel upwardly-projecting knives, K. The holder J is made hollow, and the knives K are secured in place by soft metal poured into the cavity of the holder J around the knives K. The holder J is placed against the forward side of the bridge H, and is guided into position by a lug, L, formed upon its lower side, which lug enters the notch of a lug, M, formed upon the lower side of the bridge H.

The holder J is secured in place by a hand-screw, N, which passes through a screw-hole in a lug formed upon a cross-bar or bridge, O, attached at its ends to the slide D. The knives K pass through slots in the adjustable plate E, and project so that their upper ends may be about upon a level with the knife I.

P is a plate, the side edges of which are inserted in grooves Q in the inner surfaces of the forward part of the sides of the hopper C. The plate P is designed for the edge of the knife I to strike against, and is made of wood, or of metal faced with wood, so that it will not dull the edge of the said knife I. The lower end of the stop-plate P is slotted, so that the projecting ends of the knives K can pass through it.

With this construction the vegetables to be cut are laid upon the slide D and the said slide is moved forward and back, the knife I at each forward movement of the slide D cutting off a slice, and the knives K cutting it into strips. When the vegetables are to be cut into slices the holder J and the knives K are detached.

Upon the rear part of the slide D is formed, or to it is attached, a lug, pin, or other stop, R, to strike against the rear side of the hopper C and prevent the knife I from cutting the plate P. To the forward end of the slide D is attached a stop, S, to prevent the slide D from being drawn out of place when being used. The stop S is detachable, so that the slide D can be withdrawn when desired.

When cutting cabbage or other light or loose substances, the substance may be held

down by a follower or weight-box, T, placed in the hopper C and resting upon the said substance.

The weight-box T may be removed from the hopper C when not required for use.

In the sides of the hopper C is formed another set of grooves, V, to receive the stop-plate P when slicing cucumbers or beets, carrots, or other long roots, to hold the cucumbers or roots upright, so that the slices will be cut from their ends.

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

A hollow block, J, having lug L, and a bridge, H, having notched lug M, combined with a bridge, O, and screw N, to hold the vertical knives of a vegetable-cutter, as shown and described.

JOHN DE FRAIN.

Witnesses:
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