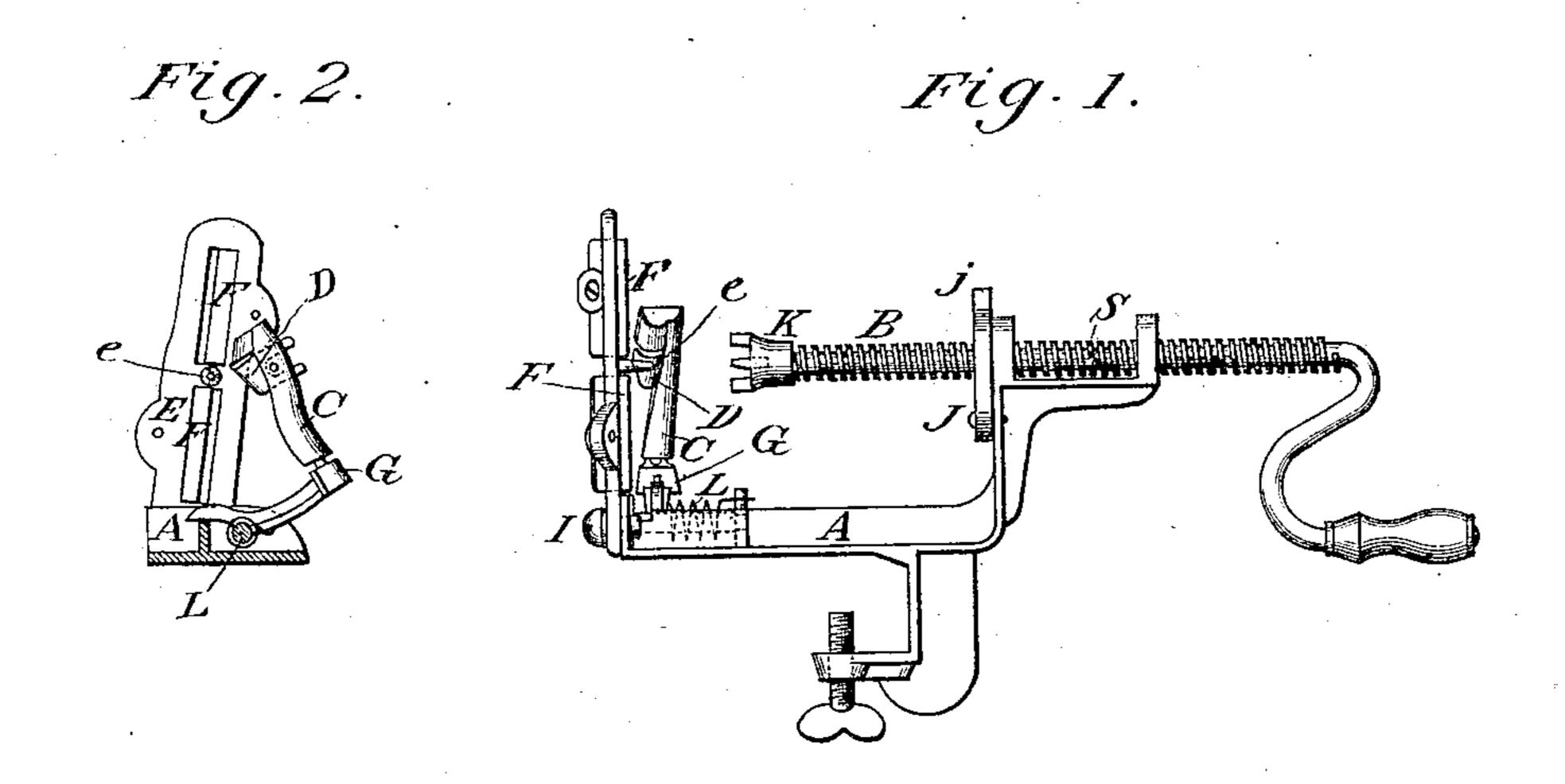
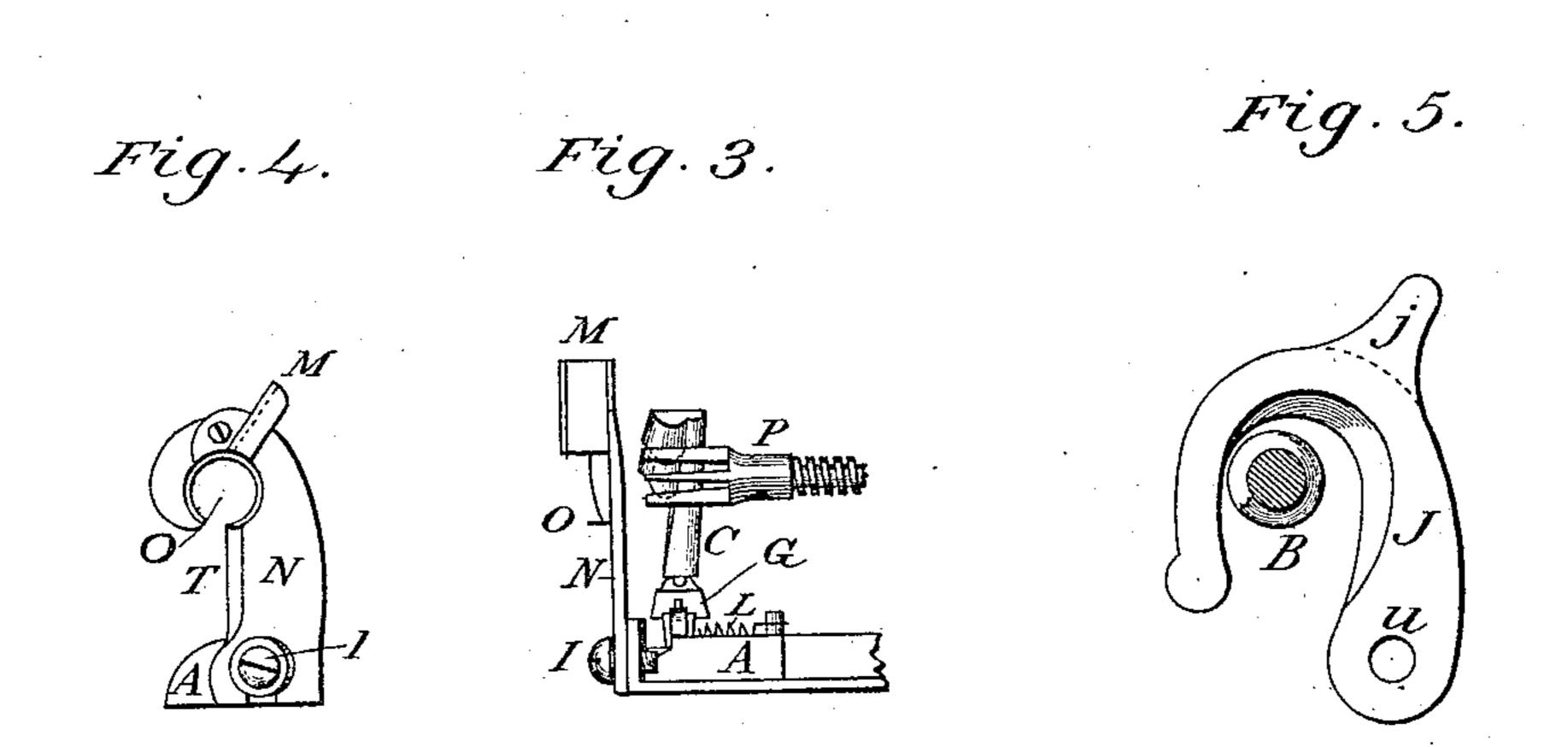
(Model.)

D. H. WHITTEMORE. Apple Parer.

No. 241,107.

Patented May 3, 1881.





Witnesses: Charles Bapett. Famice W. Gasself. David Al. Mitternore.

UNITED STATES PATENT OFFICE.

DAVID H. WHITTEMORE, OF WORCESTER, MASSACHUSETTS.

APPLE-PARER.

SPECIFICATION forming part of Letters Patent No. 241,107, dated May 3, 1881.

Application filed January 21, 1881. (Model.)

To all whom it may concern:

Be it known that I, DAVID H. WHITTEMORE, of Worcester, in the county of Worcester and State of Massachusetts, have invented a new and useful Improvement in Apple and Potato Paring and Slicing Machines, which improvement is fully set forth in the following specification, reference being had to the accompanying drawings.

The object of my invention, as regards paring and slicing potatoes, is to secure a self-feeding potato paring and slicing machine that will do a large amount of work, as with my improvement the paring and two slices are cut at the same time; also, by the slight expense of the slicing-knife for apple, I am enabled to produce a combined machine for apples and potatoes at about the expense of one machine for either purpose.

The above are the main features of my im-

provements.

In the drawings, Figure 1 is a side view of the machine arranged for paring and slicing potatoes. Fig. 2 is an inside sectional view, 25 showing the arrangements of the paring-knife D and slicing-knives F F for slicing potatoes. Fig. 3 shows a portion of the machine as shown in Fig. 1, only arranged for paring and slicing apples instead of potatoes, the slicer N and 30 fork R being different from those parts in Fig. 1. Fig. 4 is a side view of the apple-slicer N and steel-edge attachment T and corer O, also the breaker M, which is held to the slicer N by the screw seen running through an ear of 35 the breaker M, and screwed into the slicer N. Fig. 5 is a full-size side view of the catch J and thumb-piece j, which works in the screw on the shaft B to produce the feed to the apple or potato.

In Fig. 1, A is the frame; B, the screw-shaft, to which is attached the fork K for holding

potatoes.

In Fig. 1 is also seen the curved paring-knife D, attached to the standard C, supported on the part G, to which is attached the spring L, used to keep the paring-knife against the apple or potato.

In Fig. 1 is also an edge view of the slicer-casting E, to which are attached the slicer-knives FF, the edges of which are seen at the right, and the back of said knives are seen at the left of the casting E. Said knives run

through said casting obliquely, like the knife in a common wood-plane, and are likewise adjustable, so that each slice can be made of 55 equal thickness; and if a thicker or thinner slice is preferred to that produced when the screw on the shaft is used for a feed the catch J can be left out of the worm and the knives set to cut the thickness desired with a slight 60 pressure of the crank toward the knives. When thus set, as the crank is turned the desired thickness of slice will be obtained.

In Fig. 1 is also seen the point e, to which

one end of the potato is applied.

In Fig. 2 is a side view of the slicer-casting E, which holds the knives and the edges of the slicer-knives F F, used for potatoes; also, a side view of the parer-knife D, attached to the standard C, which is supported on the 70 part G, to which is applied the spring L to press the parer-knife against the potato or apple; also, a sectional view of the frame A is seen in Fig. 2.

In Fig. 3 is a view of the long-tined fork R, 75 for holding apples to be pared, said fork, as well as the potato-fork K seen in Fig. 1, being screwed on so that they can be easily changed.

Fig. 3 also shows an edge view of the apple-slicer N, held to the frame by the screw I; 80 also, the breaker M is seen for breaking the slice of the apple in pieces when so desired. The slicer N is faced with a steel knife to do the cutting; but it may be made in one piece. A bent portion of this knife forms the corer O 85 for coring the apple.

Fig. 4 being previously described quite fully, I will add that it is a side view of the apple-slicer N arranged with an adjustable breaker, M, so that it can be removed, and thus leave 90 the applein a continuous spiral slice, or changed around on the circle by having different holes in the slicer for the screw. When used as shown in cut the slices are the size of about one-half a circle.

Fig. 5 gives a side view, in full size, of the catch J, the part j above the dotted lines being the thumb-piece, which projects above the frame, as seen in Fig. 1.

An end view of the screw-shaft B is seen in 100 Fig. 5. The catch J is hung on a rivet at u, and the catch is shown as not being in the screw on the shaft B, but swung back, so that the shaft can be slid forward or back without hin-

derance from the catch. If the catch J is pressed forward into the screw on the shaft B and turned, the shaft moves forward until the part S reaches the catch, when the catch is thrown 5 out. The thread of the screw is cut at S and bent sidewise to the left, (seen in Fig. 1,) and this closes the groove in the screw. This device saves the catch being pulled out of the screw by hand when an operation is completed.

The catch J has before been used by me, but without the thumb-piece j above the dotted lines. When thus used the catch was not always seen by those unacquainted with the machine, and was not so readily operated as with 15 the thumb part j, as described. The improvement added recently by me is that part above

the dotted lines marked j.

In operating on potatoes I take the machine as seen in Fig. 1. I pull the shaft with 20 the fork K to the right. I then place one end of the potato on the fork K and run the opposite end of the potato on the point e, which is a part of the slicer-casting E. I then press the catch J forward into the screw on the shaft 25 and turn. The potato and shaft are thus moved forward, thus paring the potato and cutting two slices at the same time. The two slices of potato cut in this way do not lie solidly together, but lie up like a ruffle, and are in a nice 30 shape to fry when finished.

To use the machine for apples, I unscrew and remove the fork K and screw on the fork P, (seen in Fig. 3.) I then unscrew the screw I and remove the slicer-casting E, with knives attached, and put on in its place the apple- 35 slicer N, so that the fork will run into the circle where the core is formed.

In using the machine for apples the operation is the same as for potatoes, only no point is used to run the outer end of the apple onto, 40 as in using potatoes, the long tines of the fork being sufficient to hold the apple.

Having thus described my improvements, what I claim as my invention, and desire to

secure by Letters Patent, is—

1. A paring - knife and two slicing - knives, when said slicing-knives cut in a continuous spiral slice, in combination with a self-feeding shaft, substantially as described.

2. The breaker M for breaking the slice of the 50 apple, when said breaker M is made adjustable or detachable, substantially as set forth.

- 3. The thumb part j of the catch J, when said catch is used in connection with the device S in the shaft B, for throwing said catch J out of 55 the groove in said shaft B, substantially as set forth.
- 4. The combination, in an apple-parer, of the potato-slicing knives F F, attached to the slicer-knife holder E, and of the apple-slicer 60 N, when such combination is made interchangeable in the same machine, substantially as described.

DAVID H. WHITTEMORE.

Witnesses: JOHN WALSH, L. M. SMITH.