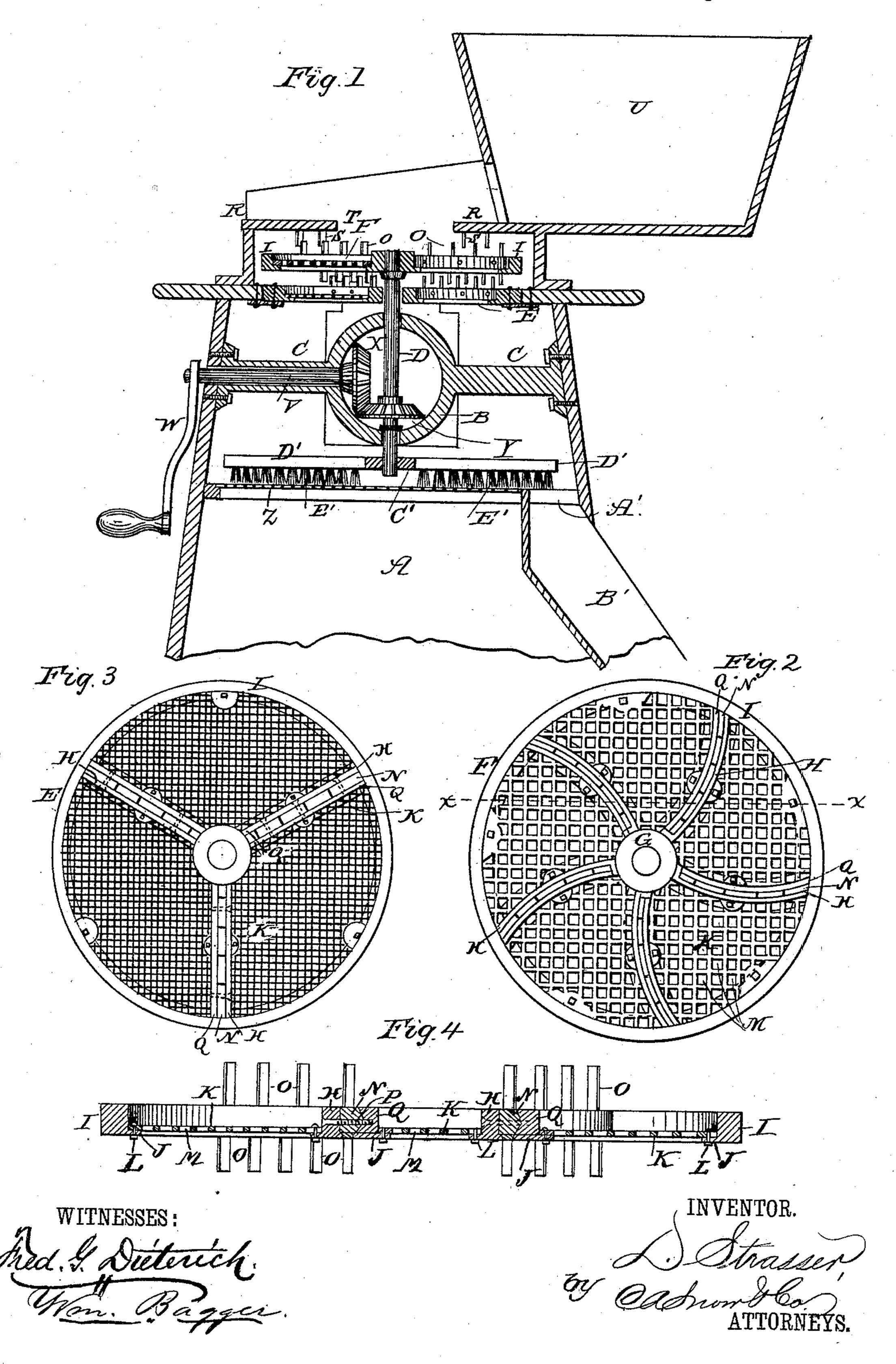
## D. STRASSER.

## ROTARY VEGETABLE CUTTER.

No. 257,252.

Patented May 2, 1882.



## United States Patent Office.

DAVID STRASSER, OF ALBANY, NEW YORK.

## ROTARY VEGETABLE-CUTTER.

SPECIFICATION forming part of Letters Patent No. 257,252, dated May 2, 1882.

Application filed February 1, 1882. (No model.)

To all whom it may concern:

Be it known that I, DAVID STRASSER, of Albany, in the county of Albany and State of New York, have invented certain new and use ful Improvements in Vegetable-Granulators; and I do hereby declare that the following is a full, clear, and exact description of the invention, which will enable others skilled in the art to which it appertains to make and use the same, reference being had to the accompanying drawings, which form a part of this specification.

Figure 1 is a vertical sectional view of my improved vegetable-cutter. Fig. 2 is a plan view of the rotary cutting-disk. Fig. 3 is a plan view of the stationary cutting-disk; and Fig. 4 is a sectional view on the line xx, Fig. 2.

Corresponding parts in the several figures are denoted by like letters of reference.

This invention relates to vegetable-cutters; and it consists in certain improvements in the construction of the same which will be hereinafter fully described, and particularly pointed

out in the claims.

In the drawings hereto annexed, A represents a suitably-constructed box or casing.

B is a circular or other suitably-constructed frame having laterally-projecting arms CC, by which it is secured to the sides of casing A by 30 means of screws, nails, or bolts. The frame B is provided with bearings for a vertical shaft, D, the upper end of which projects through a stationary horizontal disk, E, secured near the upper end of box A. Shaft D 35 carries at its upper end a disk, F, which consists of a hub, G, radiating arms H, and a circular rim or frame, I. The said arms and rim are flanged, as shown at J in Fig. 4 of the drawings, to receive the plates K, which are se-40 cured in place by means of screws L or their equivalent, and which are provided with large openings or perforations M. The arms H carry the cutter-bars N, which are provided with upward and downward projecting steel knives 45 or cutters O, which upon the upper side are placed farther apart than upon the under side, for purposes which will presently appear. The cutter-bars are secured to the arms H by means of screws P and clamping-strips Q, 50 which may be beveled or V-shaped upon their

inner sides to correspond with the configura-

tion of the cutter-bars, as shown in Fig. 4 of the drawings.

The stationary disk E is constructed substantially like the rotary disk F, with detachsable perforated plates, the perforations in which, however, are smaller than those in plates K. The arms of said disk are also provided with cutter-bars having upward-projecting knives or cutters which are set closely together.

Upon the upper side of the box or casing A is secured a flanged cover, R, having downward-projecting knives or cutters S, engaging with those which project upward from the rotary disk F. Said cover is also provided with 65 an opening, T, through which the vegetables to be cut may be fed from a suitably-arrranged happen. II

hopper, U.

One of the arms C of frame B is provided with bearings for a horizontal shaft, V, which 70 projects through the side of casing A, and is provided with a crank or handle, W, by which it may be conveniently operated. At its inner end the shaft V carries a gear-wheel, X, engaging a pinion, Y, upon the vertical shaft 75 D, which is in this manner operated.

Z is a sieve or screen arranged in the casing A just below the shaft D. Said sieve is provided with an opening, A', communicating with a chute or spout, B', by which the cut 80 material is conveyed to a suitably-arranged receptacle. The casing A below sieve Z forms a compartment in which the waste material which passes through said sieve may accumulate until it can be conveniently removed.

The lower end of the shaft D carries a hub, C', having radial arms D', to which brushes E' are clamped or otherwise attached. Said brushes serve to sweep the cut material over the sieve Z into the chute B'.

From the foregoing description, taken in connection with the drawings hereto annexed, the operation of my invention will be understood. It is simple in construction, inexpensive, easily operated, and efficient.

Having thus described my invention, I claim and desire to secure by Letters Patent of the United States—

1. In a vegetable-cutter, the herein-described disks E and F, having detachable perforated 100 plates, as set forth.

2. In a vegetable cutter, the herein described

disks E and F, having detachable perforated plates and detachable cutter-bars, as set forth.

3. In a vegetable-cutter, the combination, with the rotary disk having detachable perforated plates and cutters, of the stationary cover having knives or cutters, and the stationary disk having detachable perforated plates and knives or cutters, as set forth.

4. In a vegetable cutter, the combination, to with the cutting apparatus, of a stationary sieve or screen and a revolving brush, arranged substantially as set forth.

5. As an improvement in vegetable cutters,

the combination of the casing A, the shaft D, carrying disk F and brush C' D' E', the disk 15 E, cover R, sieve Z, hopper U, and chute B', all constructed, arranged, and operating substantially as and for the purpose herein set forth.

In testimony that I claim the foregoing as 20 my own I have hereto affixed my signature in presence of two witnesses.

DAVID STRASSER.

Witnesses:

EDWARD WADE, ALBERT HESSBEY.