

(No Model.)

L. KASEHAGEN & H. WIETHEGER.

DEVICE FOR CUTTING YEAST.

No. 282,088.

Patented July 31, 1883.

Fig. 1.

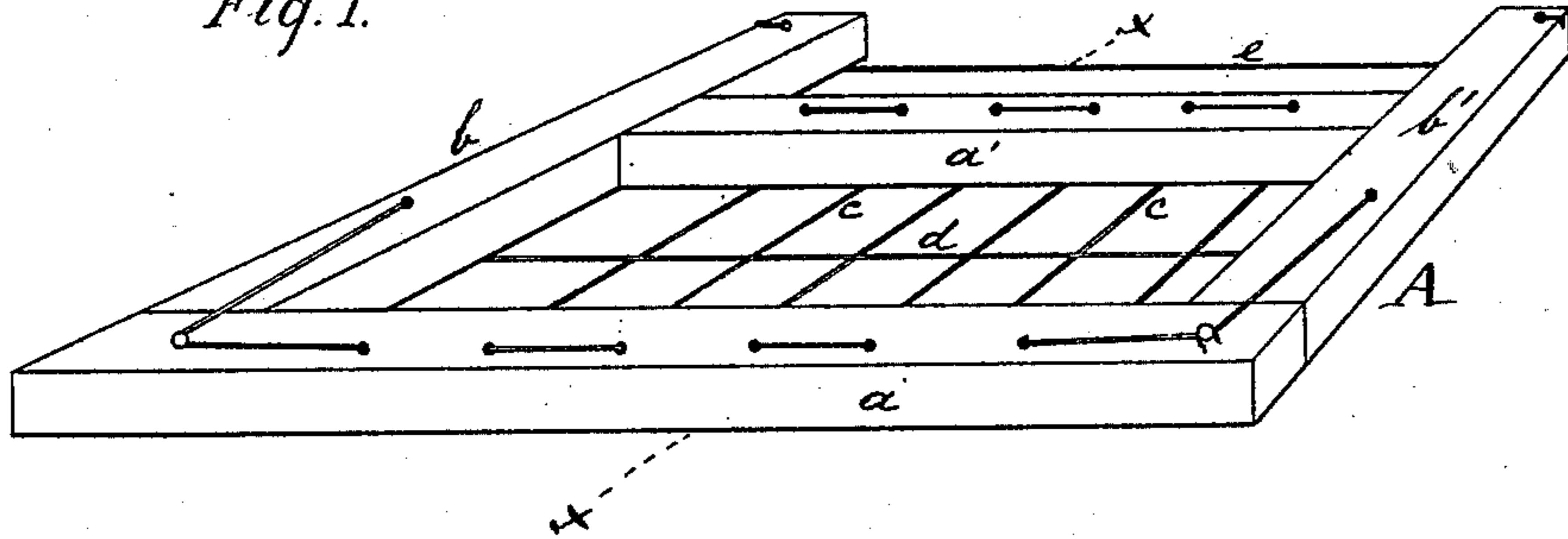


Fig. 2.

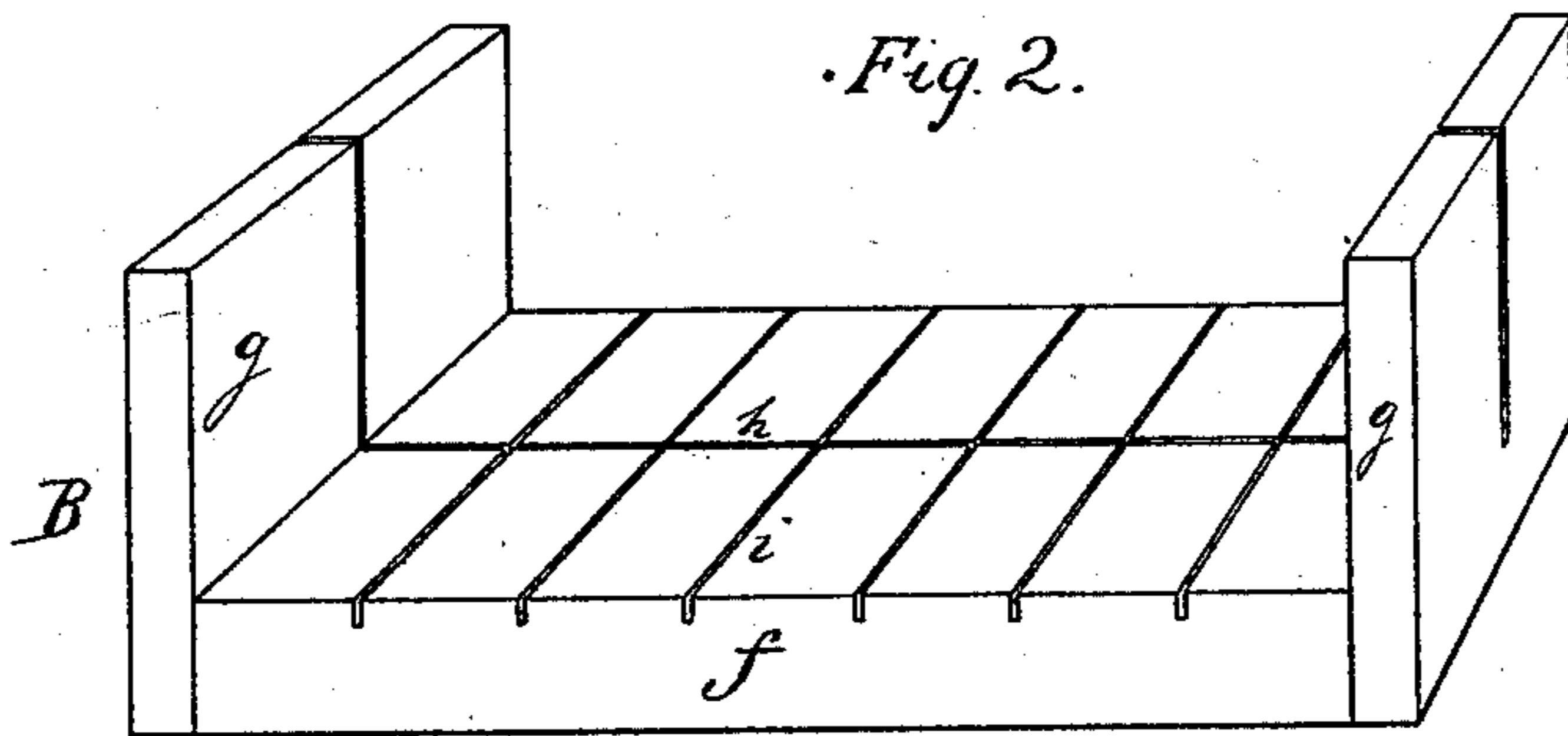


Fig. 3.

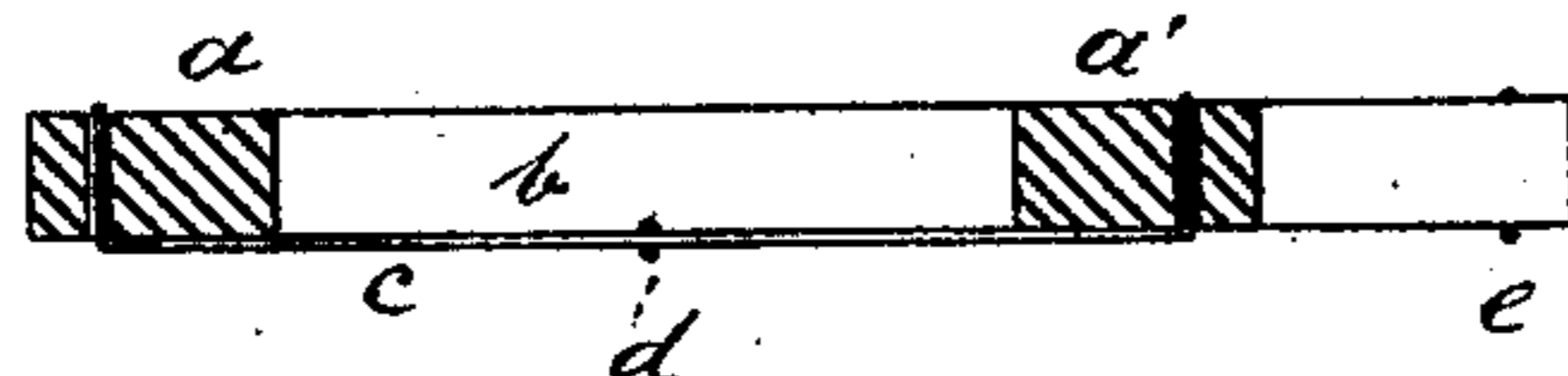
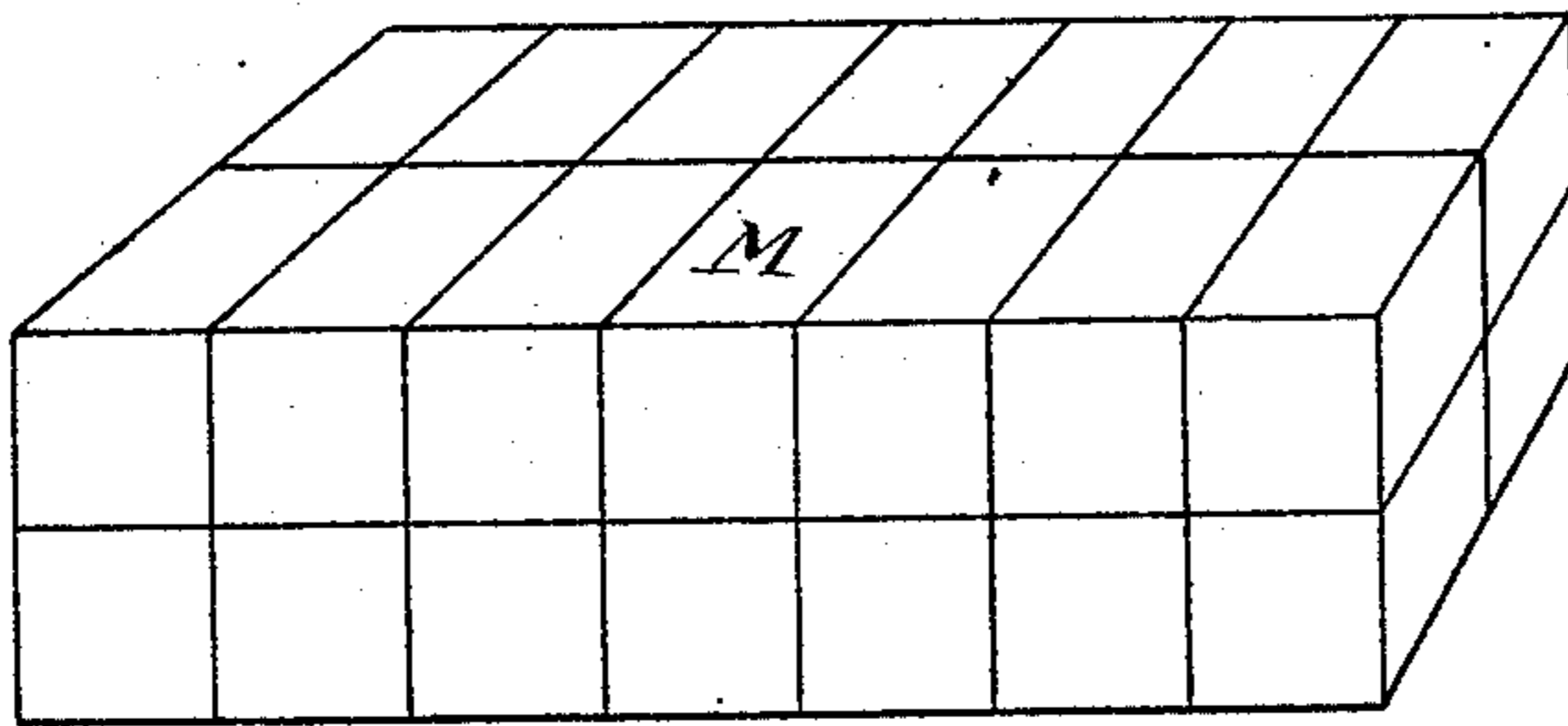


Fig. 4.



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# UNITED STATES PATENT OFFICE.

LEO KASEHAGEN AND HENRY WIETHEGER, OF CHICAGO, ILLINOIS.

## DEVICE FOR CUTTING YEAST.

SPECIFICATION forming part of Letters Patent No. 282,088, dated July 31, 1883.

Application filed May 25, 1883. (No model.)

### *To all whom it may concern:*

Be it known that we, LEO KASEHAGEN, a citizen of the United States, and HENRY WIETHEGER, a subject of the Emperor of Germany, both residing at Chicago, in the county of Cook and State of Illinois, have invented certain new and useful Improvements in Yeast-Cutters, of which the following is a specification, reference being had therein to the accompanying drawings.

This invention relates to devices or apparatus for dividing cakes of soft and plastic materials into numerous equal parts; and it is particularly intended for retail dealers to parcel yeast that they buy in large or pound cakes and sell in small quantities.

Our invention therefore consists of the novel devices and combinations of devices hereinafter described, and specifically claimed.

In the drawings, Figure 1 represents a perspective view of the yeast-cutting frame; Fig. 2, a similar view of the guide-frame; Fig. 3, a cross-section of the cutting-frame on line *x x* in Fig. 1; and Fig. 4, a cake of yeast as divided by the cutting-frame into twenty-eight (more or less) uniform parts.

Corresponding letters in the several figures of the drawings designate like parts.

A denotes the cutter-frame, that consists of a rectangular wooden frame composed of two longitudinal bars, *a a'*, and of two end bars, *b* and *b'*, which latter with one end project beyond bar *a'*. This frame A is perforated with a series of small holes at proper positions, through which are strung cross-wires *c*, that are parallel with the end bars, *b b'*, and equal distances apart to form seven (more or less) divisions, and is stretched a wire, *d*, to be centrally located between and parallel with bars *a a'*, that subdivides the spaces between wires *c* into two rows of equal width. Another wire, *e*, is stretched between the projecting ends of end bars, *b b'*, to be parallel with bar *a'*, and the same distance from such bar *a'* that central wire, *d*, is from either bar *a* or *a'*. These wires, as will be noticed, are all stretched over one side of frame A to be on the same plane.

B is the guide-frame, consisting of a board, *f*, having secured to each end a rectangular upwardly-projecting board, *g*. This frame B

is exteriorly the exact size of the rectangular space between bars *a* and *a'* and *b* and *b'* of frame A, for such frame A is to fit over and slide on frame B, and to be guided by the end boards, *g*, which latter in their center are slit vertically with a saw to provide a passage for wire *d*. The board *f* has a longitudinal groove, *h*, cut centrally in line with the slits in end boards, *g*, and has cut six transverse grooves, *i*, corresponding in position with wires *c* of frame A, which wires, with placing such frames together, will enter such grooves.

M denotes the cake of yeast that is furnished by the manufacturer or wholesale grocer in a solid mass of, say, one pound in weight, and which the retailer divides into twenty-eight parts (more or less) by first placing the cake upon frame B between the end boards, *g*, and by setting the frame A over such end boards and pushing it down until the wires have reached board *f* and entered the grooves, whereby such cake is divided into fourteen (more or less) parts, and then by turning the cake on its edge and by pushing the wire *e* vertically down through the center line of such cake, whereby the bar *a'* forms the guide or gage, each part is subdivided and cut to form two parcels of equal weight again.

The yeast was formerly parcelled by the grocer with a common knife when the pieces were uncertain as to uniformity, and the same knife being frequently employed for cutting or slicing other products, the yeast separated therewith was not very inviting for the required purposes, while a cutter of the above description cannot readily be used for other purposes than what it is made for, and therefore is more likely to be kept in a clean condition for ready use.

What we claim is—

The frame A, having wires *c*, *d*, and *e*, in combination with the guide-frame B, having slitted end boards, *g*, and grooves *h* and *i*, all substantially as and for the purpose described and shown.

In testimony whereof we affix our signatures in presence of two witnesses.

LEO KASEHAGEN.  
HENRY WIETHEGER.

Witnesses:

LOUIS NOLTING,  
ADAM GEO. WHITE.