(No Model.)

A. B. BAUM.

MEAT CHOPPER.

No. 333,381. Patented Dec. 29, 1885.

Fig. 1.

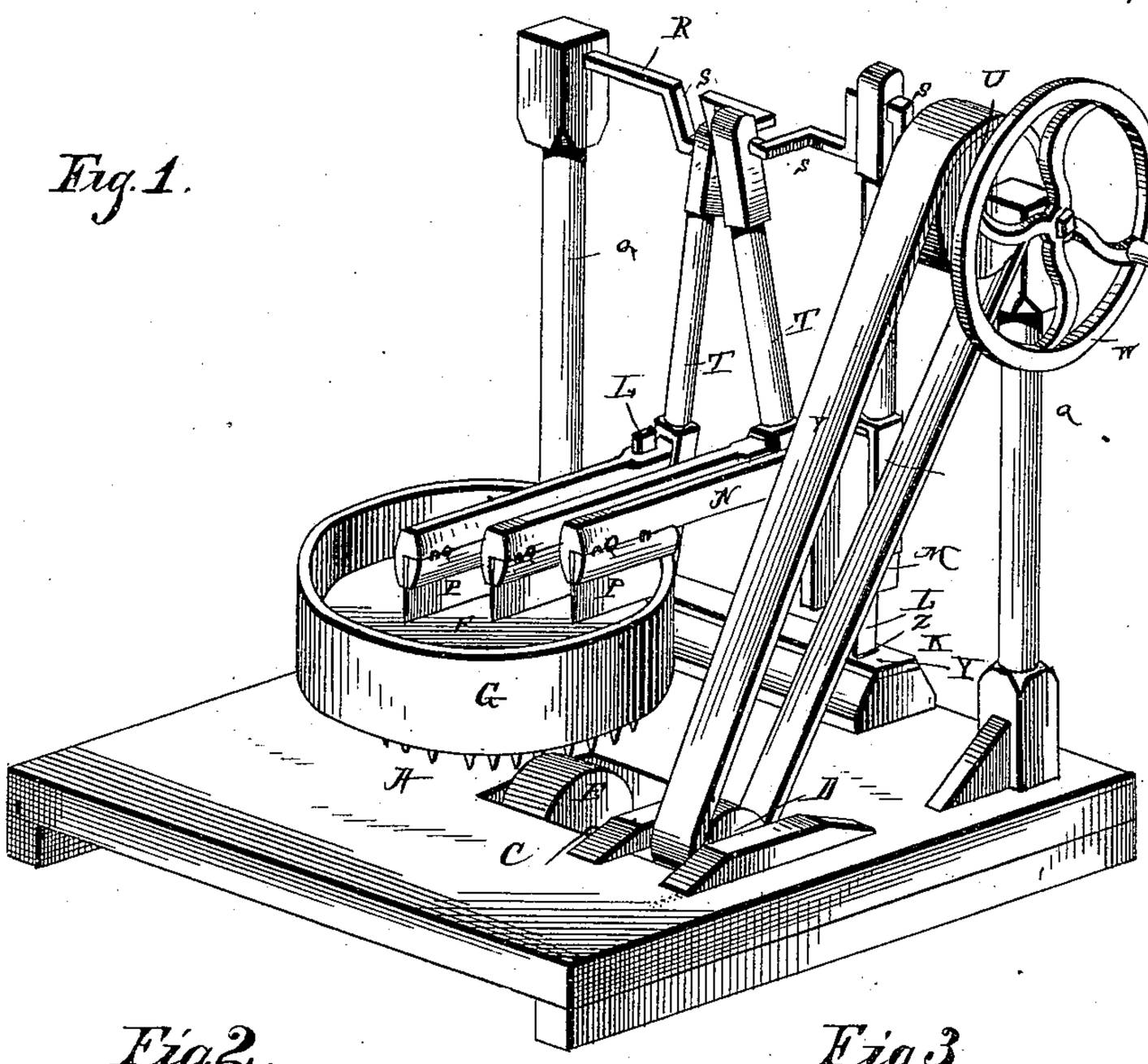
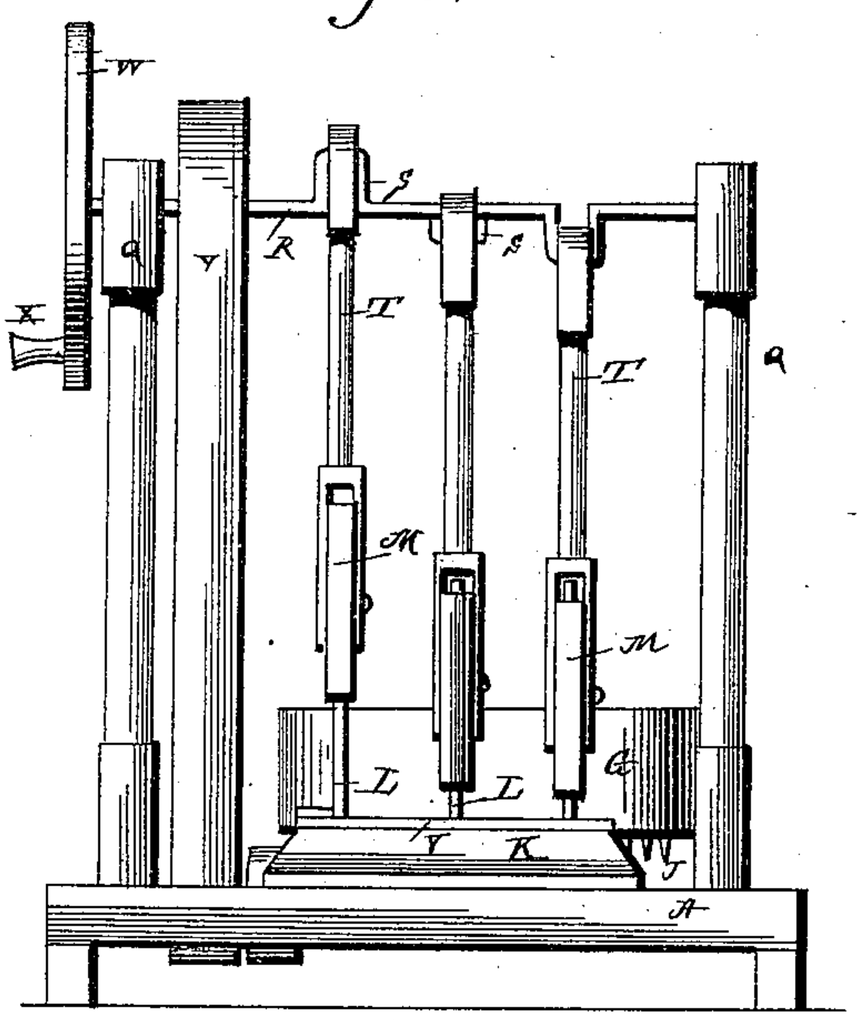


Fig. 2.

Fig 3



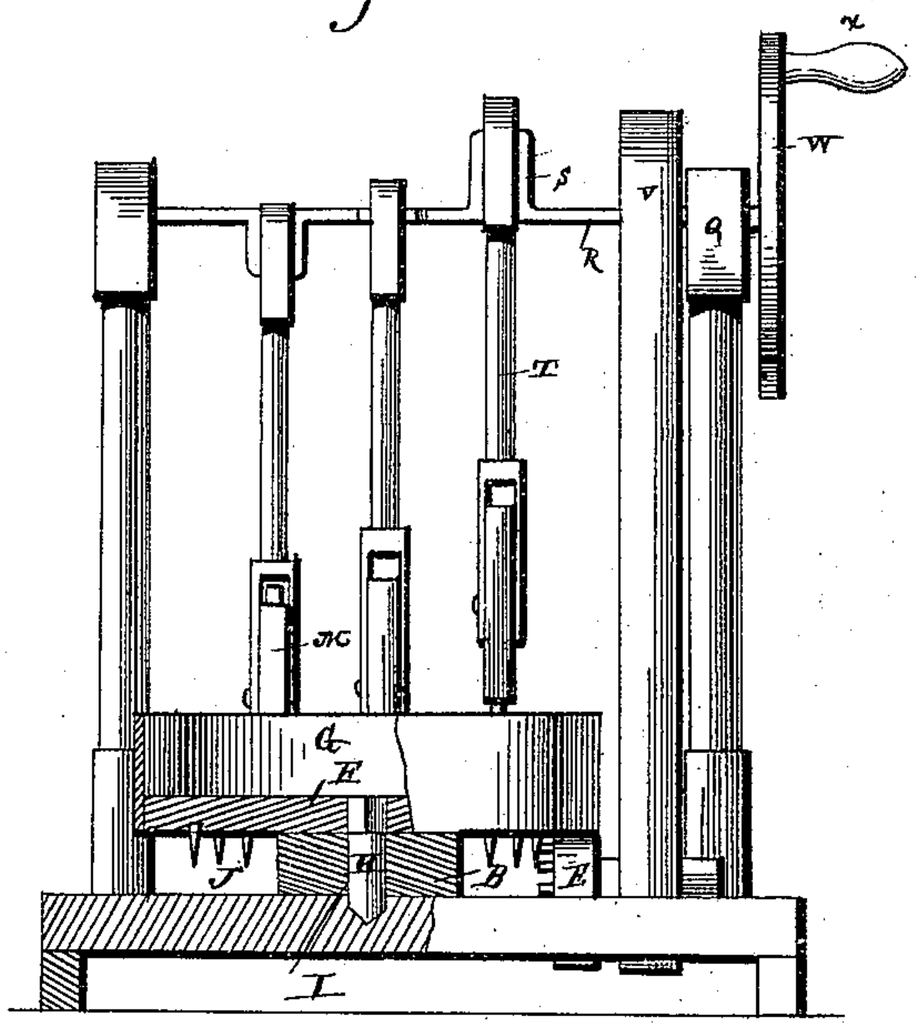
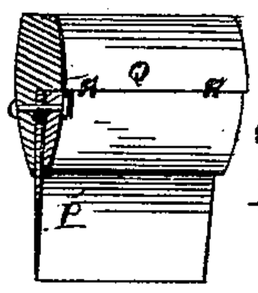


Fig. 4.



WITNESSES

F. L. Ourand

Wm. Bagger

INVENTOR

Albert B. Baum

By Louis Bagger & Co

Attorney

UNITED STATES PATENT OFFICE.

ALBERT B. BAUM, OF GRANTVILLE, PENNSYLVANIA.

MEAT-CHOPPER.

SPECIFICATION forming part of Letters Patent No. 333,381, dated December 29, 1885.

Application filed May 2, 1885. Serial No. 164,211. (No model.)

To all whom it may concern:

Be it known that I, ALBERT B. BAUM, a citizen of the United States, and a resident of Grantville, in the county of Dauphin and State of Pennsylvania, have invented certain new and useful Improvements in Meat-Choppers; 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, and in which—

Figure 1 is a perspective view of my improved meat-chopping machine. Fig. 2 is a rear elevation of the same. Fig. 3 is a vertical transverse sectional view taken through the rear standards and operating mechanism, and Fig. 4 is a detail view showing the manner of attaching the knives.

The same letters refer to the same parts in all the figures.

This invention relates to that class of machines for chopping meat wherein a number of reciprocating knife-blades are employed in combination with a rotating chopping-block; and it has for its object to provide a device of this class which shall possess superior advantages in point of simplicity, durability, and general efficiency.

With these ends in view the invention consists in the improved construction, arrangement, and combination of parts, which will be hereinafter fully described, and particularly pointed out in the claims.

In the drawings hereto annexed, A designates a suitable base or platform, on which is mounted a supporting-block, B. Journaled in suitable bearings adjoining the said block is a transverse shaft, C, having a drum or band-wheel, D, and provided at its inner end with a toothed wheel, E.

F is the meat-block, which is circular in shape, and provided with an annular metallic rim or band, G, which serves the double purpose of a strengthening-band and a rim to prevent the meat which is placed upon the block from dropping off during operation. The under side of the meat-block has a centrally-located downwardly-extending pin or journal, H, fitting in a socket, I, in the supporting-block, upon which the meat-block may thus revolve horizontally when placed in position. The under side of the meat-block has a circular series of teeth, J, adapted to engage the toothed wheel E, by means of which a rotary motion may thus be imparted to the said meat-block.

At the rear edge of the platform A is secured a ledge, K, having a series of upwardly-extending vertical rods, L L, which are preferably rectangular in cross-section, and on which the sleeves or sockets M M are arranged to slide or reciprocate vertically. The said sockets, which may be made of cast-iron or other suitable material, are provided at their upper ends with forwardly-extending arms N, terminating at their front ends in jaws O, in which the knife-blades P may be secured detachably or in any suitable manner. The base A is provided at its rear corners with uprights or standards Q Q, the upper ends of which are provided with bearings for a crank-shaft, R, the cranks of which, S S, are connected with the knife-sockets M M by means of pitmen T T. The said shaft is also provided with a drum or band-wheel, U, connected by a belt or band, V, with the drum D upon the shaft C, to which a rotary motion may thus be conveyed. Shaft R is also provided at one end with a drive-wheel, W, having a crank or handle, X.

Y is a cushion-strap, of rubber, leather, or other suitable material, having a series of openings, Z, whereby it is adjusted over the vertical guide-rods L L, resting upon the ledge K, as shown, so as to receive the blows of the knife-sockets when the latter descend.

From the foregoing description, taken in connection with the drawings hereto annexed, the operation and advantages of this invention will be readily understood. By revolving the shaft R a vertical reciprocating motion will be imparted to the knife-sockets, thus bringing the knives straight down upon the meat-block without any rocking or vibrating motion, which would tend to wear the surface of the block unevenly. A lighter and thinner block may therefore be employed than would otherwise be possible. At the same time the block is revolved horizontally, so as to constantly shift the portion which is exposed under the knives.

The general construction is simple and inexpensive.

The machine may be easily operated, and it is not liable to get out of order.

I am aware that machines for chopping meat have been heretofore constructed wherein a number of reciprocating knife-blades operated by a single crank-shaft are employed in combination with a rotating chopping-block; and I do not, therefore, claim such construction, broadly; but

What I claim as my invention, and desire to secure by Letters Patent of the United States, is—

1. In a meat-chopping machine, the combination of a base having a supporting-block, a meat-block arranged to revolve upon the latter and having a circular series of teeth on its under side, a transverse shaft journaled in said base and having a toothed wheel engaging the teeth upon the meat-block, and a band-wheel or drum, uprights at the rear corners of the base supporting a transverse crank-shaft, a belt connecting a drum upon the latter with the drum upon the transverse shaft journaled in the base, vertical rods mounted upon a ledge at the rear edge of the base, the knife-carrying sockets arranged to reciprocate vertically upon the said rods, and pitmen connecting the said sockets with the cranks upon the crank-shaft, substantially as and for the purpose herein set forth.

2. In a meat-chopping machine, the combination of a suitable base, a revolving meat-block, a ledge at the rear end of the base, rods extending upwardly from the same, a cushion-strip arranged upon said ledge, sockets arranged to reciprocate vertically upon the said rods and having forwardly-extending arms at their upper ends, provided with knife-holding jaws, and suitable operating mechanism, substantially as and for the purpose herein set forth.

3. In a meat-chopping machine constructed substantially as described, the combination, with vertical guide-rods, of the knife-holding sockets arranged to reciprocate vertically upon said rods, said sockets being provided at their upper ends with forwardly-extending arms terminating in jaws, in which the chopping-knives are detachably secured, substantially as and for the purpose herein set forth.

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

ALBERT B. BAUM.

Witnesses:
EUGENE SNYDER,
JONATHAN HIMMELBERGER.