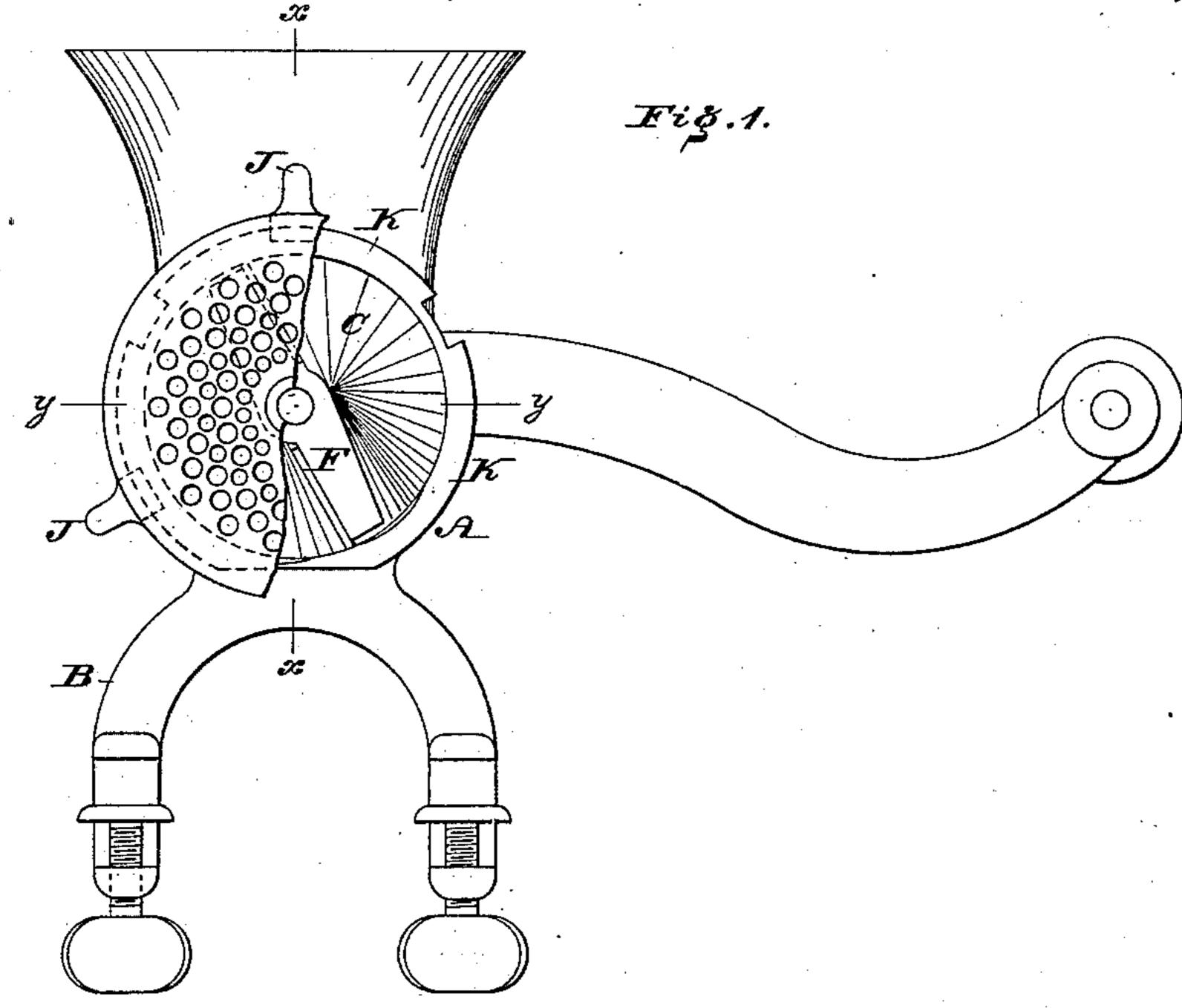
(No Model.)

P. DEISSLER.

MEAT CUTTER.

No. 353,483.

Patented Nov. 30, 1886.



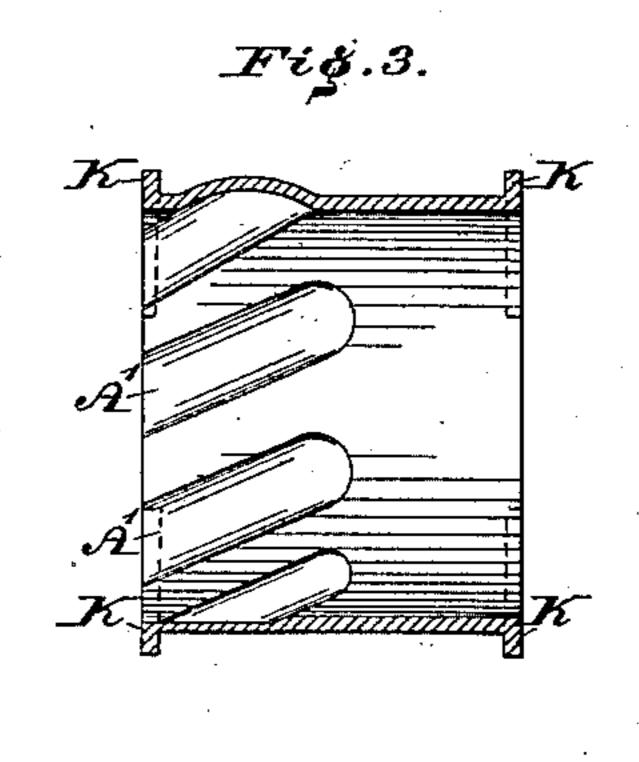


Fig. £.

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MEAT-CUTTER.

SPECIFICATION forming part of Letters Patent No. 353,483, dated November 30, 1886.

Application filed July 22, 1886. Serial No. 208,718. (No model.) -

To all whom it may concern:

Be it known that I, Peter Deissler, a citizen of the United States, residing in the city and county of Philadelphia, State of Pennsylvania, have invented a new and useful Improvement in Meat-Cutters, which improvement is fully set forth in the following specification and accompanying drawings, in which—

Figure 1 represents an end view, partly broken away, of a meat-cutter embodying my invention; Fig. 2, a vertical section thereof in line x x, Fig. 1; Fig. 3, a horizontal section of the casing in line y y, Fig. 1; and Fig. 4, a view of a portion of the forcing-cam and attached blade.

Similar letters of reference indicate corresponding parts in the several figures.

My invention relates to improvements in meat-cutters; and it consists in providing the

opposite ends of the casing with removable caps, which form bearings for the forcing-screw, and may be tightly secured in position.

It further consists of the construction and

It further consists of the construction and combination of parts, as hereinafter fully set forth and claimed, whereby an effective and easily-operated device is produced.

Referring to the drawings, A represents a casing, which has connected with it the clamps B, or, in lieu thereof, suitable feet for securing the same in position. Within the casing is a cam-shaped screw or forcing device, C, whose pitch is irregular or cam-shaped, the face of the spiral portion of the screw being swelled, as at C, and the adjacent portions depressed, as at C, and the adjacent portions depressed, as at G. Each end of the screw has a journal, D, and said screw has bearings in the caps G and H, by which it is supported in the casing A, and the outer face of the discharge end of said screw has shoulders E, against which abut

G represents a perforated cap, which is connected with the discharge end of the casing, and has a central opening to receive the adjacent journal of the screw, said cap constituting the bed or stationary knife of the device. The opposite cap, H, has a central opening to receive the adjacent journal of the screw, said journal having attached to it a crank-handle for rotating purposes. The caps are removable from the casing and formed with lugs J, which engage with spiral flanges K on the ends of the casing, so that when said caps

are rotated the lugs ride on the flanges and tighten thereagainst, thus firmly holding the caps in position, it being noticed that the 55 flanges K extend in opposite directions, or right and left, and thus are not loosened when the screw is rotating.

The inner face of the bottom of the casing is formed with a series of spiral grooves, A', 60 which terminate at the discharge end of said casing, and also with a tapering spiral throat, A', which extends into the wall of the hopper.

It will be seen that when the screw or cam is rotated, and pieces of meat are introduced 65 into the casing through the hopper, said pieces are received between the throat A² and periphery of the screw and carried down said throat, thus advanced toward the knives and against the perforated cap. The knives now 70 reach the meat and cut the same. The cut meat is then forced through the perforations of the cap and drops therefrom into a suitable receptacle.

Owing to the shape of the cam screw, the 75 meat is rolled into the perforations of the cap prior to the action of the knives, so that when the knife reaches the meat it cuts or minces the same in an effective manner, it being seen that the meat is advanced first slowly by the 80 depressed portion of the cam, then rapidly by the swell of the same, so that it is compressed against the perforated cap and then forced through the latter in a continuous stream, which readily disintegrates after it leaves the 85 cap.

Owing to the grooves A', the meat is permitted to expand thereinto, thus preventing clogging of the casing and screw, and consequent difficulty of rotation of the screw or 90 cam.

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

1. An improved meat-cutter having a casing 95 with a spiral throat, A², and spiral grooves A′, a forcing screw with swelled portion C, depressed adjacent portion C², and shoulders E, cutting-knives F, mounted substantially as described, perforated removable cap G, and removable cap H, all of said parts being combined and arranged substantially as and for the purpose set forth.

2. A meat-cutter casing having right and

left spiral flanges on the opposite ends thereof, and removable caps, havings lugs which tighten on said flanges, in combination with a forcing-screw having bearings in said caps, all substantially as and for the purpose set forth.

3. A meat-cutter having right and left spiral flanges on the opposite ends thereof, removable caps having lugs adapted to tighten on said flanges, and a cam-shaped forcing-screw to having shoulders and provided with bearings in said removable caps, substantially as described.

4. A meat-cutter casing having right and left spiral flanges on the opposite ends thereof, caps with lugs adapted to tighten on said 15 flanges, the said casing having a spiral throat leading from the hopper, and grooves in the walls thereof, all of said parts combined and arranged substantially as and for the purpose set forth.

PETER DEISSLER.

Witnesses:

JOHN A. WIEDERSHEIM, A. P. GRANT.