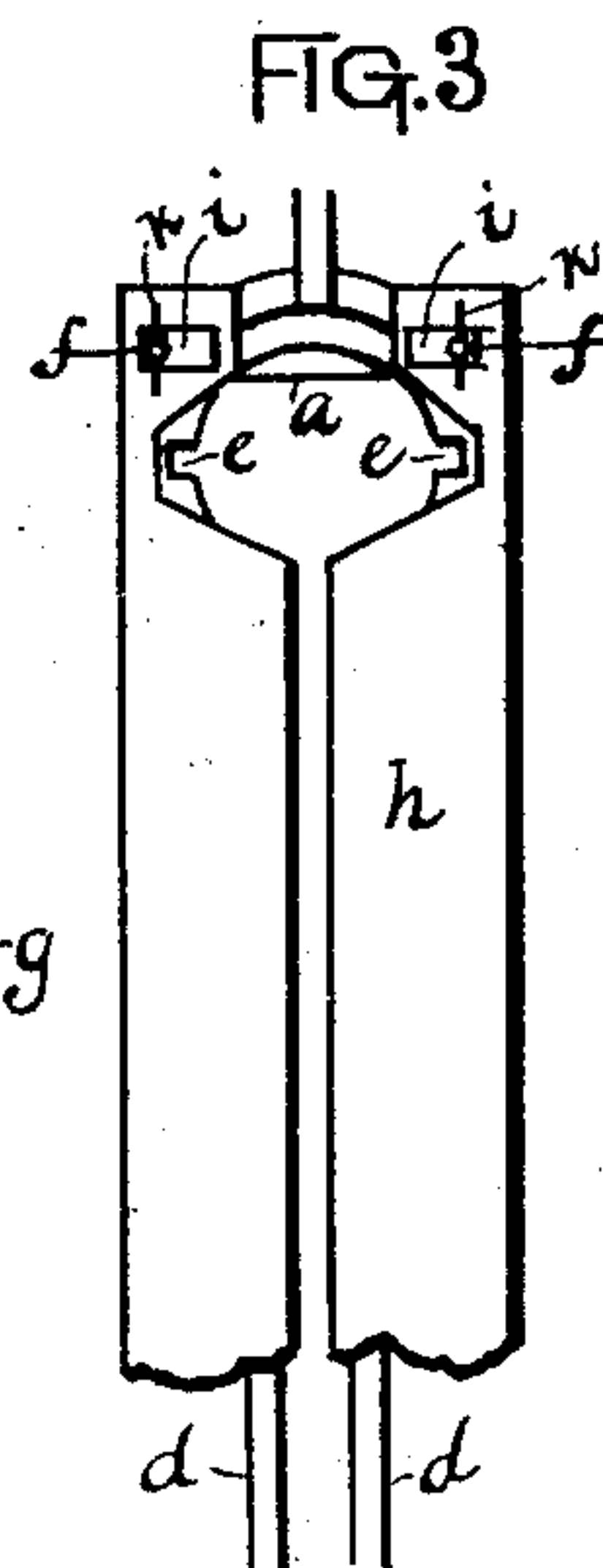
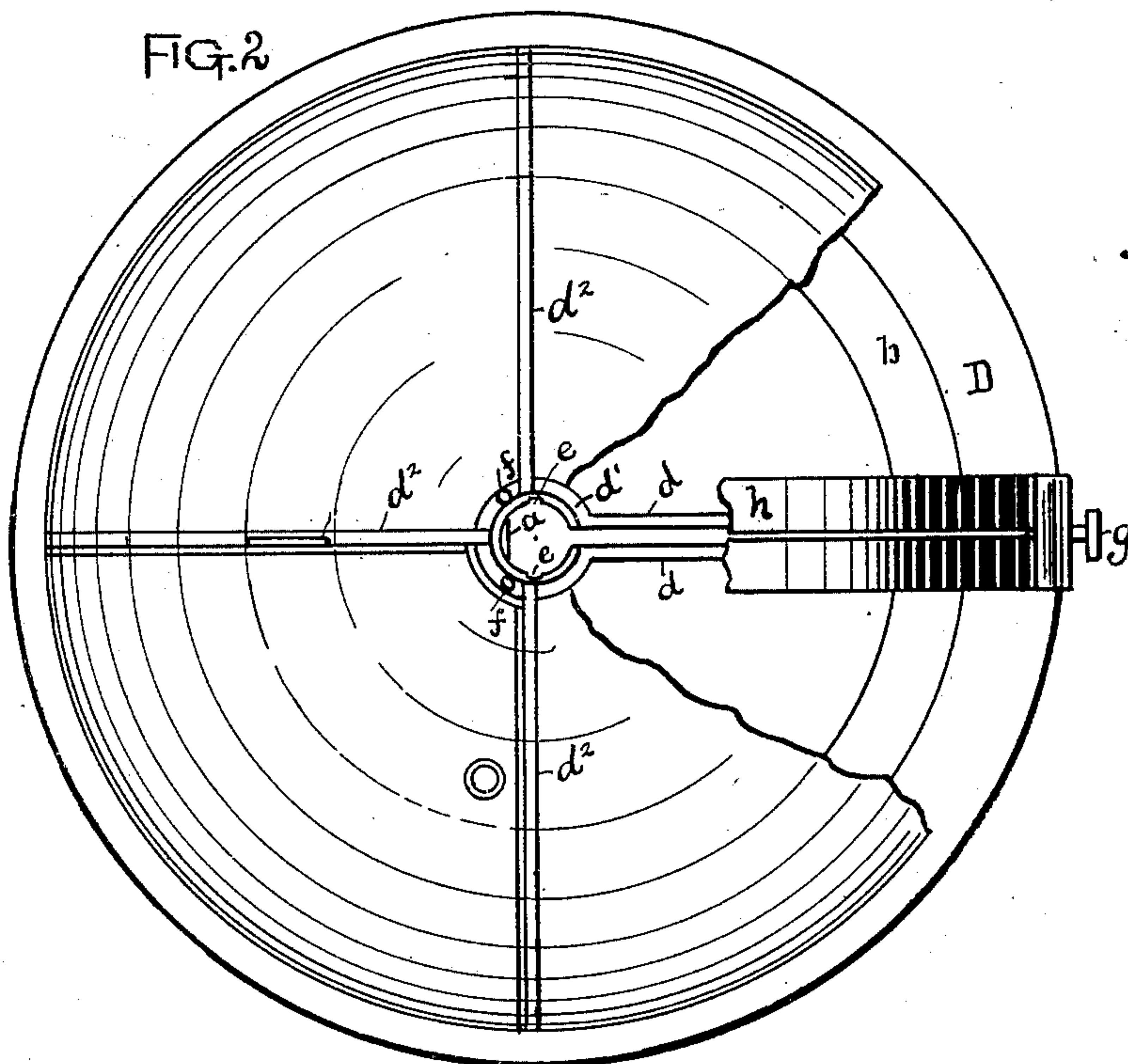
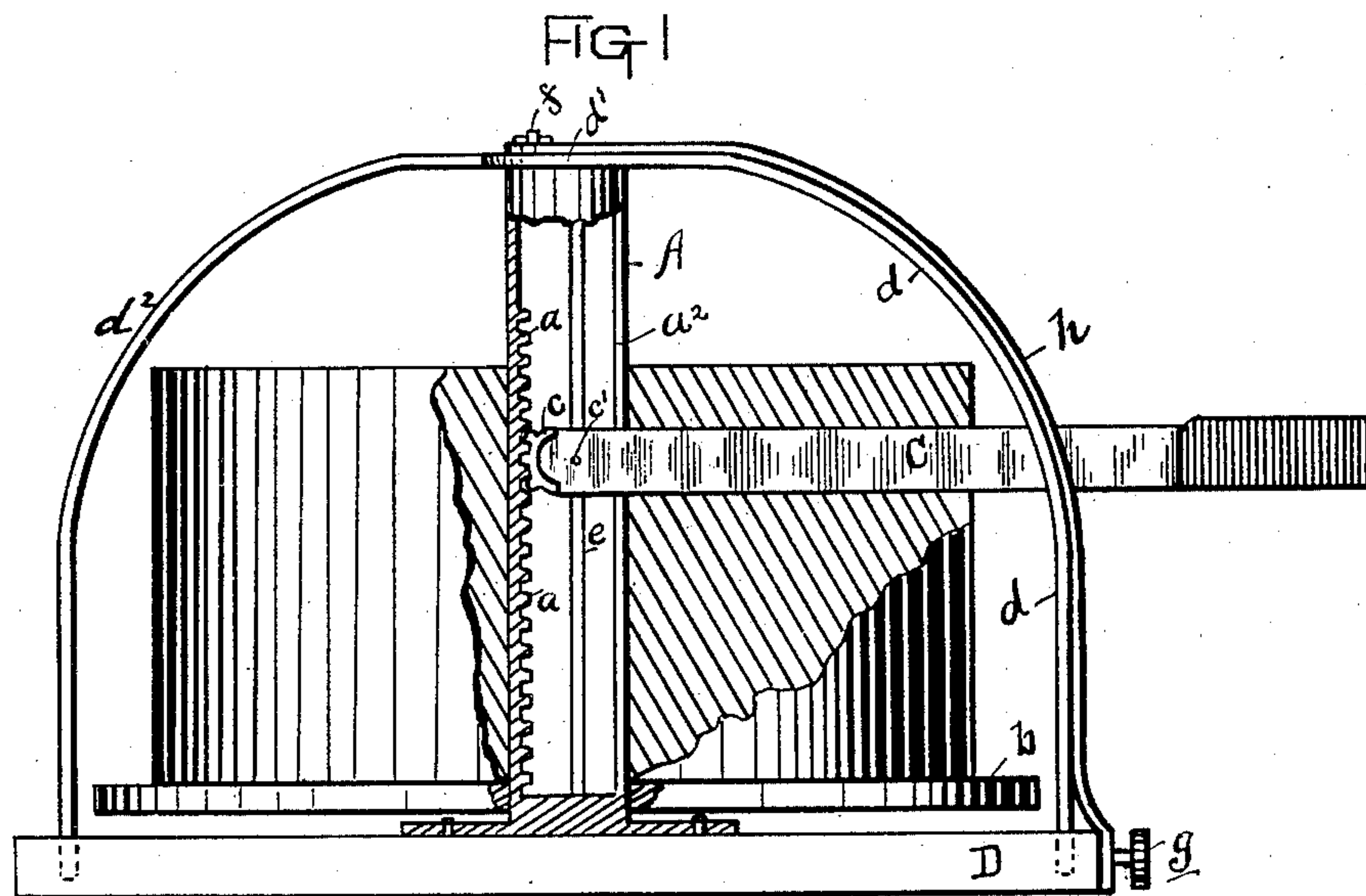


(No Model.)

H. M. HANDSHY.
CHEESE CUTTING DEVICE.

No. 354,410.

Patented Dec. 14, 1886.



Witnesses
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M. G. Geler.

Inventor
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By his Attorney
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UNITED STATES PATENT OFFICE.

HENRY M. HANDSHY, OF COLUMBUS, OHIO, ASSIGNOR OF ONE-HALF TO
FRANK J. SHEDD, OF SAME PLACE.

CHEESE-CUTTING DEVICE.

SPECIFICATION forming part of Letters Patent No. 354,410, dated December 14, 1886.

Application filed March 18, 1886. Serial No. 195,759. (No model.)

To all whom it may concern:

Be it known that I, HENRY M. HANDSHY, a citizen of the United States, residing at Columbus, in the county of Franklin and State of Ohio, have invented a new and useful Improvement in Cheese-Cutting Devices, of which the following is a specification.

My invention relates to improvements in cheese-cutting devices wherein a slotted stem or sheath having a knife-blade pivoted therein is used; and the objects of my invention are, first, to so construct said device as to enable the operator to readily change the pivot-point of the knife-blade to the desired height in the stem; second, to provide the cutting device with a suitable detachable cover, which will also serve as a guide for the knife-blade. These objects I accomplish in the manner illustrated in the accompanying drawings, in which—

Figure 1 is a vertical section of the central sheath or stem, having the knife pivoted therein and the cover secured over the same. Fig. 2 is a plan view of the device with the knife removed, and Fig. 3 is an enlarged plan view of the upper end of the knife-guide.

Similar letters refer to similar parts throughout the several views.

A represents a hollow stem or sheath, preferably formed of metal, having a vertical opening or slot, a^2 , in its front side, extending from the top of the sheath to a point near the bottom, and having cast on its inner side, opposite the slot, a rack, a , having its teeth projecting inwardly and extending to within a short distance of the top of the stem. The remaining inner sides of the stem are provided with vertical grooves e , extending from top to bottom of the hollow stem. The lower end of the stem is provided with a flanged bottom, which is rigidly secured by screws or otherwise to the bottom of the box beneath. Loosely pivoted on the stem, immediately above its flanged bottom, is a disk or plate, b , on which the cheese is made to rest when in position for cutting.

Loosely fitted over the upper end of the stem is the loop d' of a doubled wire, d , the two parts of which, being bent toward each other until nearly together, are made to extend outwardly and downwardly in curved lines parallel to

each other, and have their lower ends inserted in holes in the bottom of the box below. Secured to the loop d' of the doubled wire d , at evenly-divided points thereon, are the upper ends of wire ribs d^2 , which, as described for the wire d , extend outwardly and downwardly in curved lines and have their lower ends inserted into suitable holes formed in the bottom of the box.

Made to project upwardly from opposite sides of the loop d' are two short pins, f . Secured by means of a screw, g , to the bottom of the box D, immediately in front of the points where the lower ends of the doubled wire d enter the same, is the lower end of a thin metal strip, h , which, extending upward over the parallel portion of the wire d , is provided with a central cut extending from its top to a point directly above the screw g . The upper ends of the strip h , thus divided, are each provided with a short transverse slot, i , through which are made to project the pins f , these pins being each provided with a transverse hole near their upper ends, in which may be inserted stop-pins k , to prevent the strip h from springing upward. The slots i are of such length as to prevent the two parts of the metal strip h from springing quite together, enough space being left for the passage of the edge of a knife-blade between them.

The parts having been adjusted as above described, a knife-blade, C, having a small segment of cog-wheel, c , on its outer end and a central transverse pin, c' , fixed therein directly in rear of said segment and made to project slightly outward from either side of the knife-blade, is inserted vertically into the upper end of the stem, the strip h being cut away at that point to admit of the insertion of the knife-blade. The projecting ends of the pins c' are made to slide within the vertical grooves e . In order to fix the cheese on its disk or plate b , it is necessary first to remove the cover by releasing the screw g and withdrawing the wires d from the box-bottom. A suitable hole is then made through the center of the cheese, through which the stem A is made to pass. The top may then be adjusted as above described, and the knife-blade pivoted at the desired point in the stem by forcing the blade

outward and causing the teeth on the segment of cog-wheel to engage with those on the rack. In case it is desired to cut the cheese from top to bottom, the knife-blade may be pivoted at 5 the bottom of the rack; but in case a large cheese is used and a longitudinal cut desired from any central point to its outer edge the knife may be brought to a vertical position and raised to the proper point. The knife-blade being forced outward through the slot 10 a^2 of the stem, its sharpened edge enters the central cut in the metal strip h , and, forcing its halves apart, bears against the inner sides of the wires d during its downward course, 15 and when the knife is again brought to a vertical position the halves of the strip h spring back to their former position, thus preventing the entrance of flies or other insects between the wires d . The ribs d^2 and wires d may be 20 connected by means of suitable wire screens or other thin material, (not shown,) and that portion of the screen between two of the ribs d^2 may be mounted on a frame of suitable shape to fit within said ribs, which, being hinged to 25 one of said ribs, may be readily opened to allow the operator to revolve the cheese when desired.

I am aware that a slotted stem or sheath having a cheese-holding disk pivoted thereon, 30 and a knife-blade pivoted at a fixed point

within the stem, and a slotted knife-guide, have been used. I do not, therefore, claim these points, broadly.

Having now fully described my invention, what I claim, and desire to secure by Letters Patent, is— 35

1. In a cheese-cutting device, the combination of the support D , a hollow stem having its base secured thereto and provided internally with a vertical rack, a , vertical grooves 40 e , and a slot, a^2 , with a knife having the segment of a cog-wheel at the end thereof, and a transverse pin, c' , entering the grooves e , substantially as and for the purpose described.

2. In a cheese-cutting device, the combination of the support D , a hollow stem having its base secured thereto and provided with a vertical rack, a , vertical grooves e , and a slot, 45 a^2 , a knife having a segment of a cog-wheel at its end, and a transverse pin passing through 50 the knife-blade and entering the grooves e , with the double wire d , secured to the end of the hollow stem and to the support, and the slotted metallic strip h , substantially as and for the purpose described.

HENRY M. HANDSHY.

Witnesses:

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