(No Model.)

F. SCHRAUDNER.

MEAT BLOCK.

No. 389,486. Patented Sept. 11, 1888.

Fig. I

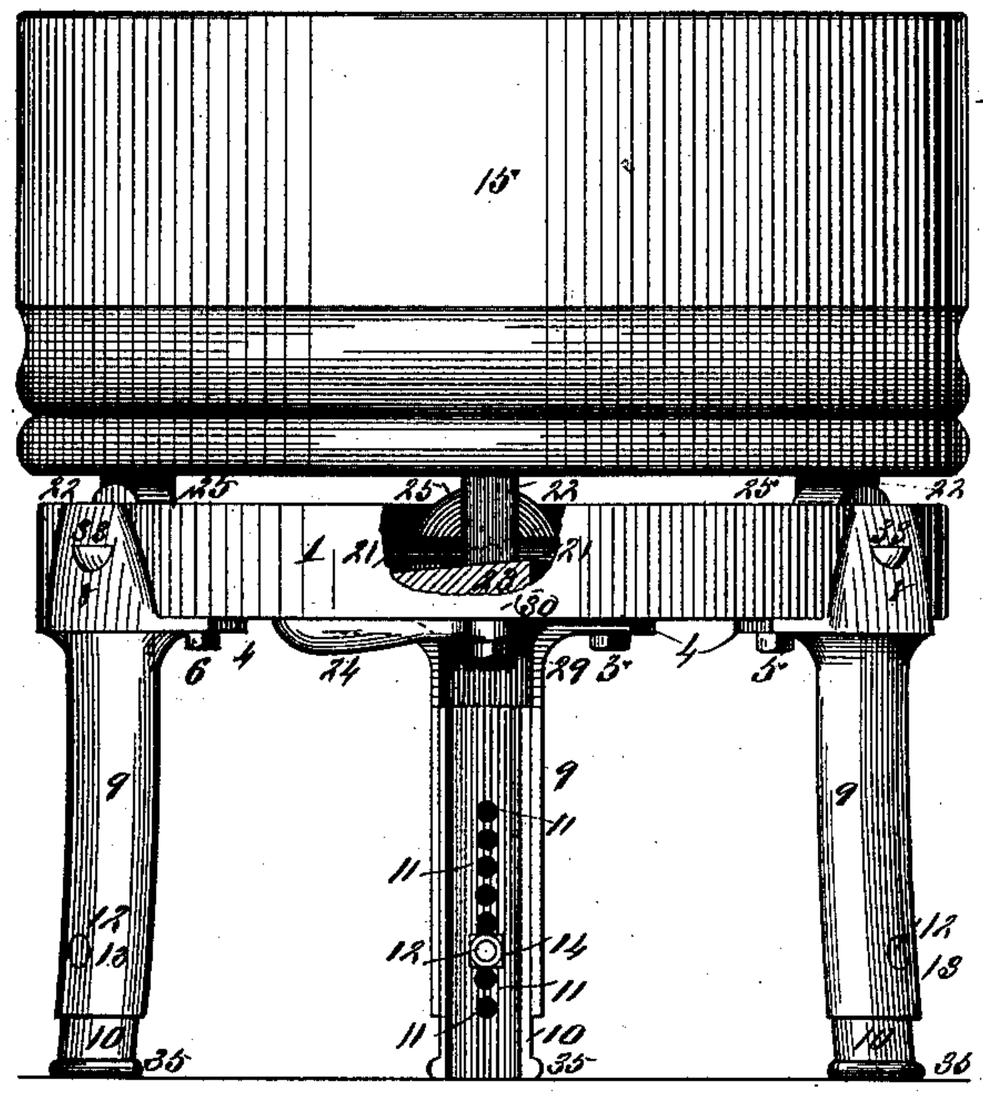


Fig. II

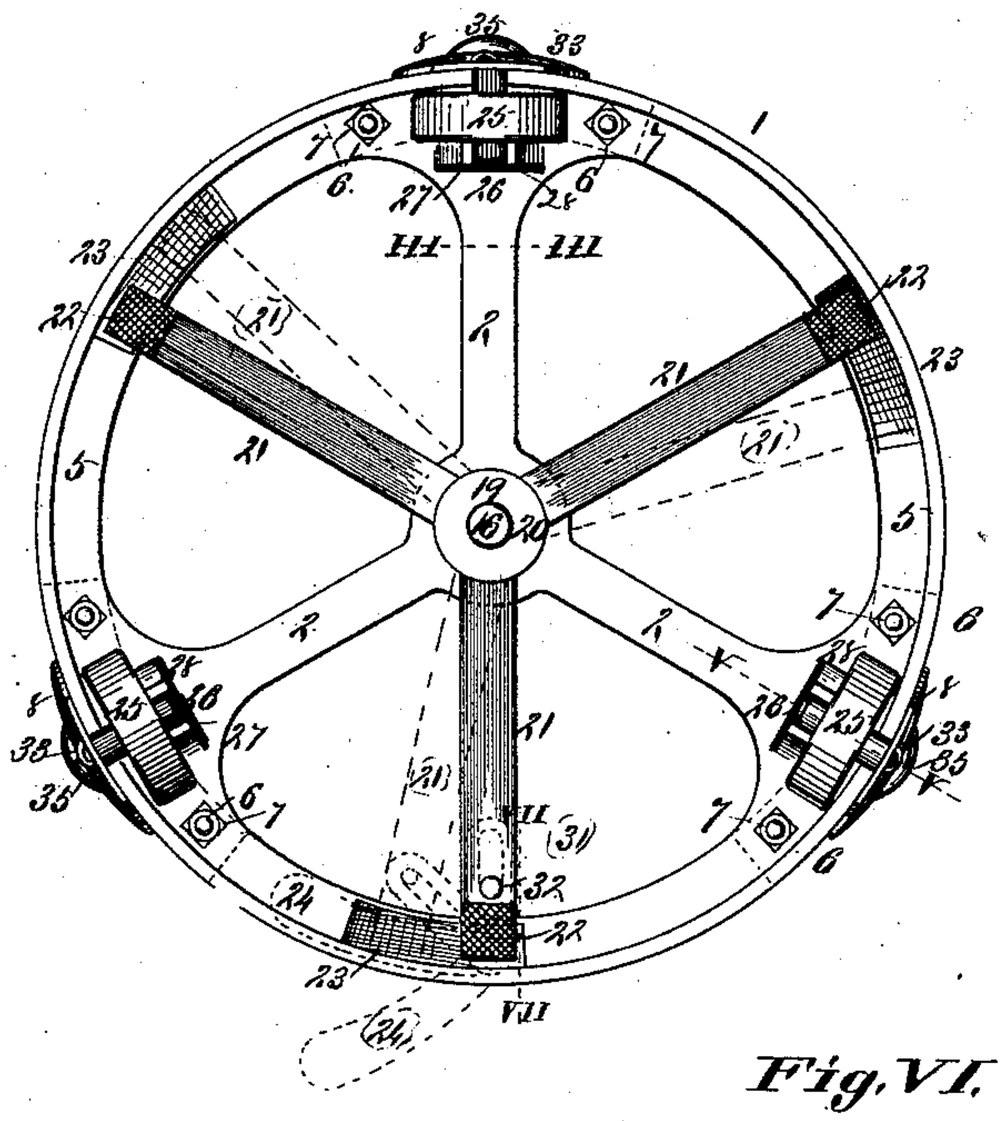


Fig. III.

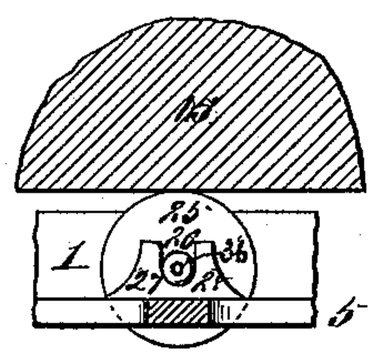


Fig. IV.

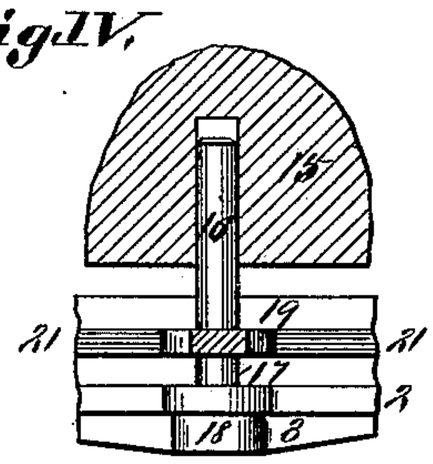


Fig. V.

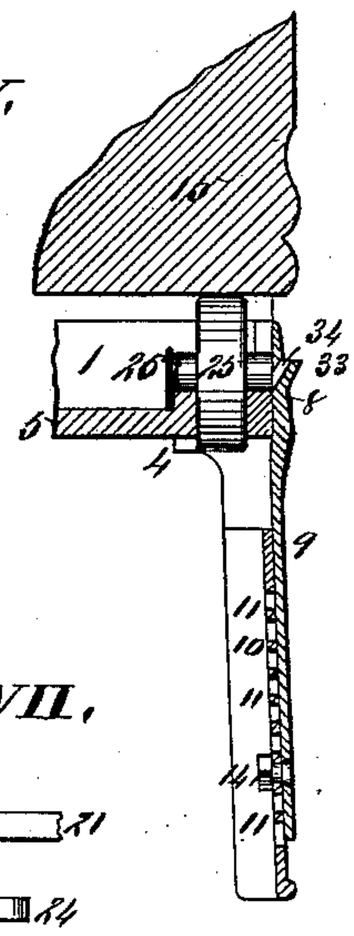


Fig. VII.

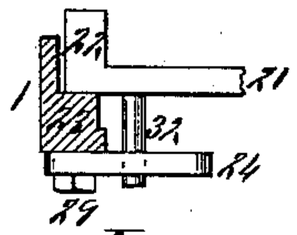
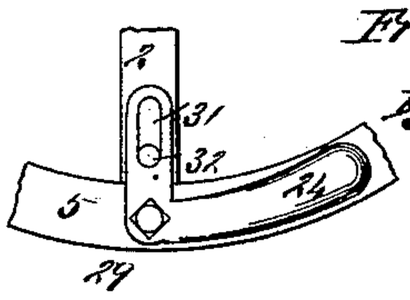


Fig. VI.



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UNITED STATES PATENT OFFICE.

FREDERICK SCHRAUDNER, OF ST. LOUIS, MISSOURI.

MEAT-BLOCK.

SPECIFICATION forming part of Letters Patent No. 389,486, dated September 11, 1888.

Application filed May 14, 1888. Serial No. 273,772. (No model.)

To all whom it may concern:

Be it known that I, FREDERICK SCHRAUDNER, of the city of St. Louis, in the State of Missouri, have invented a certain new and useful Improvement in Rotary and Friction-Locking Meat-Blocks, of which the following is a full, clear, and exact description, reference being had to the accompanying drawings, forming part of this specification.

This invention relates to rotary and adjustable meat-blocks; and the invention consists in features of novelty, hereinafter fully described, and pointed out in the claims.

Figure I is an elevation of a meat block embodying my invention, part being broken away. Fig. II is a top view of the supporting-frame and its accessories. Fig. III is a vertical detail section taken on line III III, Fig. II, showing one of the rollers seated on its bearing and the meat-block surmounting it. Fig. IV is a vertical detail section showing the vertical pivot-pin of the main frame and the parts that rotate thereon. Fig. V is a vertical detail section taken on line V V, Fig. II. Fig. VI is an inverted view of the bell-crank lever which actuates the elevator spider-frame; and Fig. VII is a vertical detail section taken on line VII VII, Fig. II, showing the action of the bell-crank lever on the elevator spider-frame at its extreme height.

Referring to the drawings, in which similar figures of reference indicate like parts in all the views, 1 represents the peripheral flange of the metal main frame, and 2 its radial arms, cast integral therewith, and which are strengthened with under-flanges 3. This frame is supported on, preferably, three legs provided with side bracket-arms, 4, through perforations in which and through the lower flange, 5, of the main frame screw-bolts 6 engage and are secured in their seats by screw-nuts 7, to connect the legs to the frame; also, vertical extension-lugs 8 from the top of the legs embrace the peripheral flange of said frame. The said legs are of a semi-tubular shape, and are constructed of outer sections, 9, and inner sections, 10, that constitute a semi-telescopic arrangement, and the inner sections may have flanged feet 35, and are provided with series of perforations 11, ranged longitudinally up the semi-tubes, in which perforations screw-bolts 12 engage after passing through perforations 13 in the outer sections and are secured to their seats by screw-nuts 14. It is thus seen that convenient means are provided for elevating the frame by drawing out the semi-telescopic legs and for securing the same in their adjusted position as the meat-block 15 wears down, or for readjustment at any time to suit the height of the butchers who use the block or the counter in connection with which it is used.

16 represents a vertical pivot-pin, which is tight-seated in the socket 17 of the center core, 18, of the main frame. On the said pivot-pin is seated a pivotally-movable spider-frame, whose center plate, 19, is provided with a perforation, 20, through which the pivot-pin rises. Three radial arms, 21, diverge from the center plate and reach nearly to the peripheral flange of the main frame, and at their outer terminals are provided with vertical pedestals 22, whose faces are cross-scored to give them roughened surfaces. The said pedestals are integral with said arms. The outer terminals of the said movable arms rest on inclines 23, which are secured to or cast integral with the base-flange of the main frame. The said arms are moved when impelled by the bell-crank lever 24 to slide up said inclines and elevate the block, whose center bearing is on the aforesaid pivot-pin, or slide down said inclines and lower it.

25 represents anti-friction rollers, on which, when the aforesaid radial spider-frame is depressed, the meat-block rests and is given an easy rotary movement. The axles 26 of the rollers work in bearings 27 in the peripheral flange of the main frame and in the lugs 28, that surmount and are integral with the junction of the radial arms and base-flange of said main frame, and said axles may be tubular for the passage of lubricant.

The bell-crank lever 24 is secured beneath the base-flange of the main frame by a pivot screw-pin, 29, that engages in the inverted screw-socket 30 in the under side of said base-flange. The connecting-arm of said bell-crank lever is provided with an elongated slot, 31, in which the pendent pin 32 works, the said pin being tight-seated in the under side near the outer terminal of one of the radial arms

21 of the movable spider-frame. It will thus be seen that when the bell-crank lever is placed in the position shown in full lines, Figs. I, II, and VI, it will have carried the arms of the spider-frame up their inclined tracks, and their surmounting cross-scored pedestals will have elevated the meat-block off the anti-friction rollers, as shown in Fig. I, thus rigidly holding said block from rotating. When, on the other hand, by the action of the bell-crank lever, the spider-frame is lowered into the position shown in dotted lines in Fig. II, the block is seated on the rollers and in consequence rotates freely.

33 represents oil-cups in the vertical extension-lugs of the legs, from which channels or ducts 34 carry the lubricant to the outer bearings of the anti-friction-roller axles, which also passes through the tubular axles to their inner bearings.

While it is of great advantage to have the meat-block rotary when chopping or cutting up meat thereon, and after preparing the same by simply rotating the block to pass it round for the inspection of the customer standing at the other side of the block yet when there is sawing to do, in which case it is a great inconvenience to have the block moving round, or from any other cause it is desired that the block should be immovable, then, simply by the movement of the bell-crank lever, and through it the spider-frame and its cross-scored pedestals, into the position shown in Fig. I, the meat-block is elevated, as there shown, off the anti-friction rollers, on which at other times it is carried, and when so elevated the sharp roughened surface of the face of the pedestals secures it steadily in its position.

The use of the ax and cleaver in cutting up the meat on the meat-block and the scraper in cleaning said block wears it down rapidly, so that a block that at first was a convenient height soon wears down too low for convenience. The semi-telescopic adjustable legs in the frame of this meat-block obviate this difficulty and provide the means to elevate the block as often as desired until it is worn completely out.

I have shown the block of but slightly larger diameter than the frame that supports it; but it is evident that the same frame is adapted to support blocks of any diameter desired; also, after a block is worn out the frame still remains to perform its office for subsequent blocks. The main and spider frames may be made of any suitable metal. The inclines 23, on which the elevator-frame is adjusted by the action of the bell-crank lever, are preferably of steel, but may be of the same material as the frame to which they are secured and cast integral therewith. I have shown the sectional legs of a dual semi-tubular form, which is my preferred form, as it offers facilities for the mutual bracing of the sectional parts and for lock-bolting them at their points of adjustment; but they may be of any other suitable construction that would thus allow them them to telescope together. If tubular, the key-bolts should then be passed from the inside out and the screw-nuts applied on the outside.

The aforesaid lugs 28, that surmount and are integral with the junction of the radial arms and base-flange of the main frame, and supply the inner bearings for the axles of the anti-friction rollers, may be surmounted outside said bearings with vertical flanges or extensions that box in the lubricant that passes from the oil-boxes through the ducts to the outer bearings, and from them through the tubular axles of the anti-friction rollers to the inner bearings, when said axles are made tubular.

A great inconvenience is experienced in the common stationary butcher's meat-blocks from the uneven wearing of the blocks much more rapidly in front of the position occupied by the butcher. This is altogether avoided by my combined rotary and adjustable block, the position of which can be readjusted with ease to present another wearing-surface and locked, when desired, to said adjustment.

I claim as my invention—

1. The combination, with a meat-block, of a suitable frame, anti-friction rollers journaled therein, on which the block is supported and is adapted to be rotated, and the elevating-frame pivoted centrally between the rollers, substantially as and for the purpose set forth.

2. The combination, with a meat-block, of a suitable frame, anti-friction rollers journaled therein and arranged to carry the block, and an elevating-frame having pedestals provided with roughened upper surfaces, whereby the block is locked from rotation when elevated, substantially as set forth.

3. The combination, with a meat-block, of a suitable frame, anti-friction rollers journaled therein and arranged to carry the block, and a centrally-pivoted elevating-frame having radial arms and pedestals provided with roughened upper surfaces, substantially as and for the purpose set forth.

4. The combination, with a meat-block, of a supporting-frame having anti-friction rollers on which the block is adapted to rotate, inclines near the outer edge of the frame, a central pin on which the block is pivoted, and a rotary elevating-frame having roughened outer ends, the lower sides of which are adapted to ride upon the inclines and the rough surfaces of which engage the block, substantially as set forth.

5. In a meat-block, the combination of the supporting-frame with semi-telescopic legs, and means for adjusting the elevation of said frame, the anti-friction rollers, the oil-cups that provide lubricant to said rollers, the pivot-pin that rises from the center of said frame, the block that has its center bearing on said pin, and its supporting-bearing on said anti-friction rollers, and the spider-frame with its arms 21, pedestals 22, with cross-scored faces,

the pendent pin 32, the pivoted bell-crank lever 24, provided with an elongated slot in its inner arm, in which said pendent pin enagges, and the inclines 23 on the base-flange of the main-frame, arranged as the bell-crank lever is operated to slide the arms 21 of the elevator-frame up the inclines, so as to bring the cross-scored faces of the pedestals 22 in contact with the meat-block and elevate the same off said rollers and hold it from rotating, substantially as and for the purpose set forth.

FREDERICK SCHRAUDNER.

In presence of—
BENJN. A. KNIGHT,
EDWD. S. KNIGHT.