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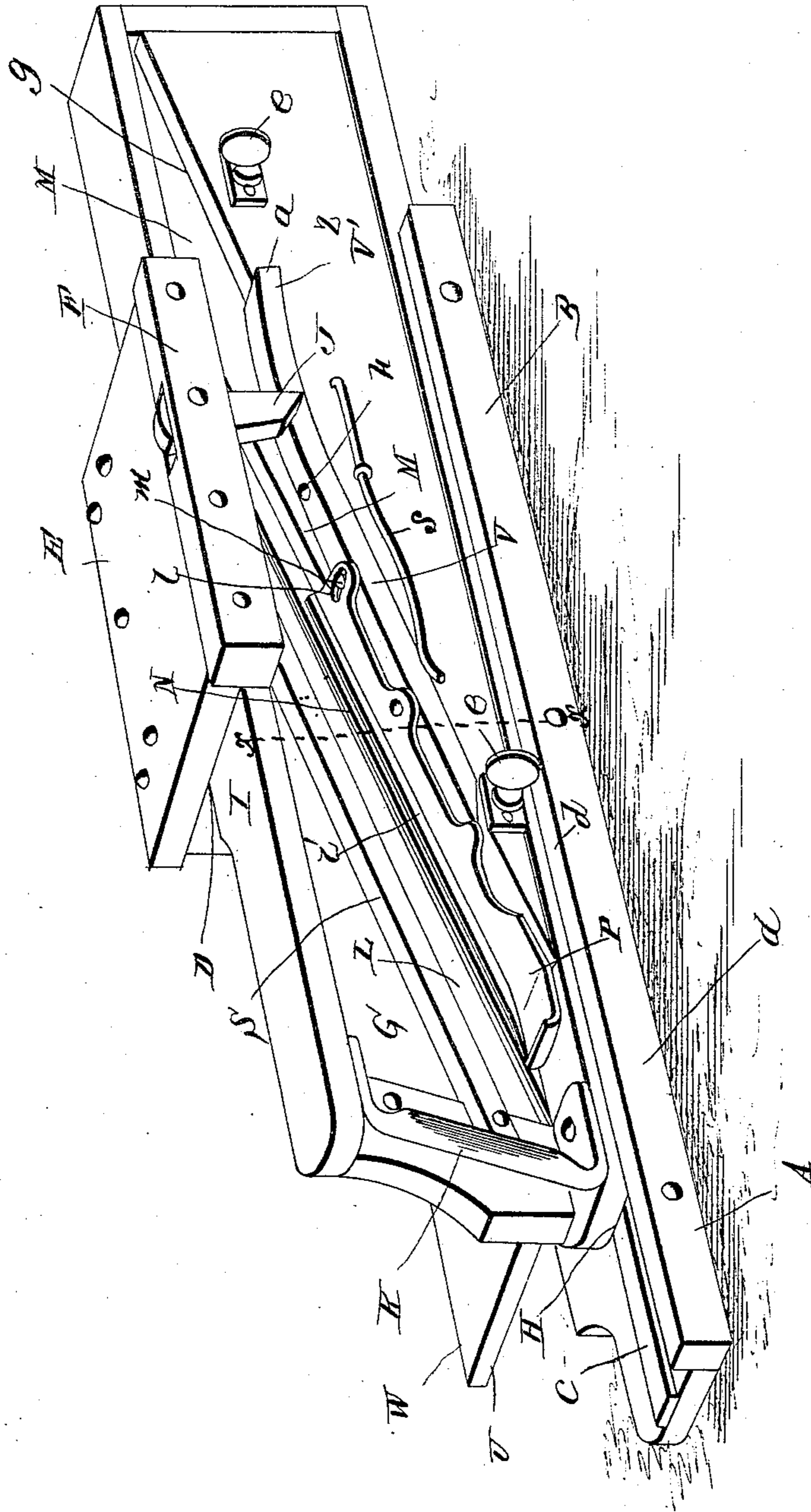
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R. BROWN.
MEAT SLICER.

No. 453,991.

Patented June 9, 1891.

Fig. 1



WITNESSES
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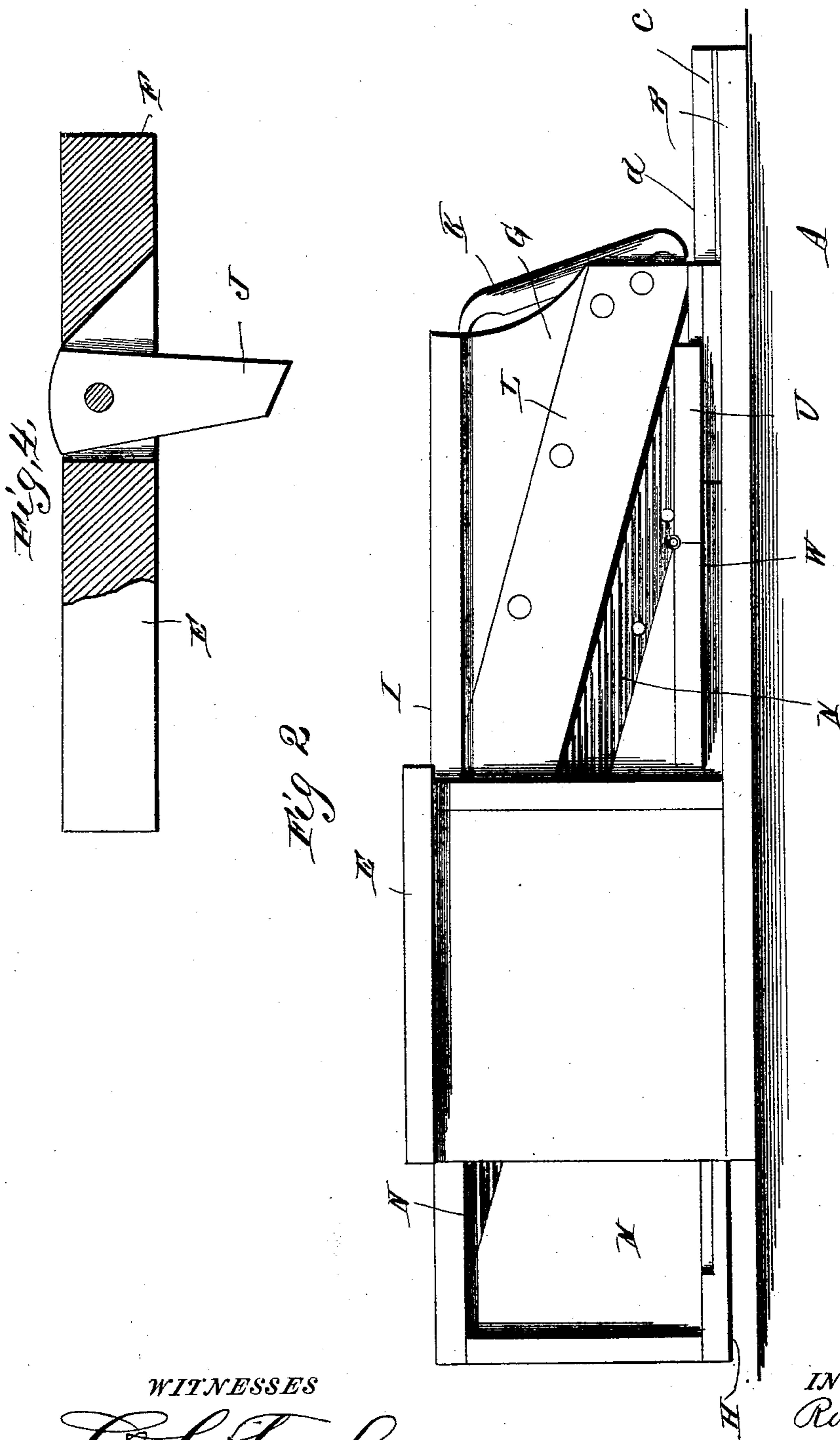
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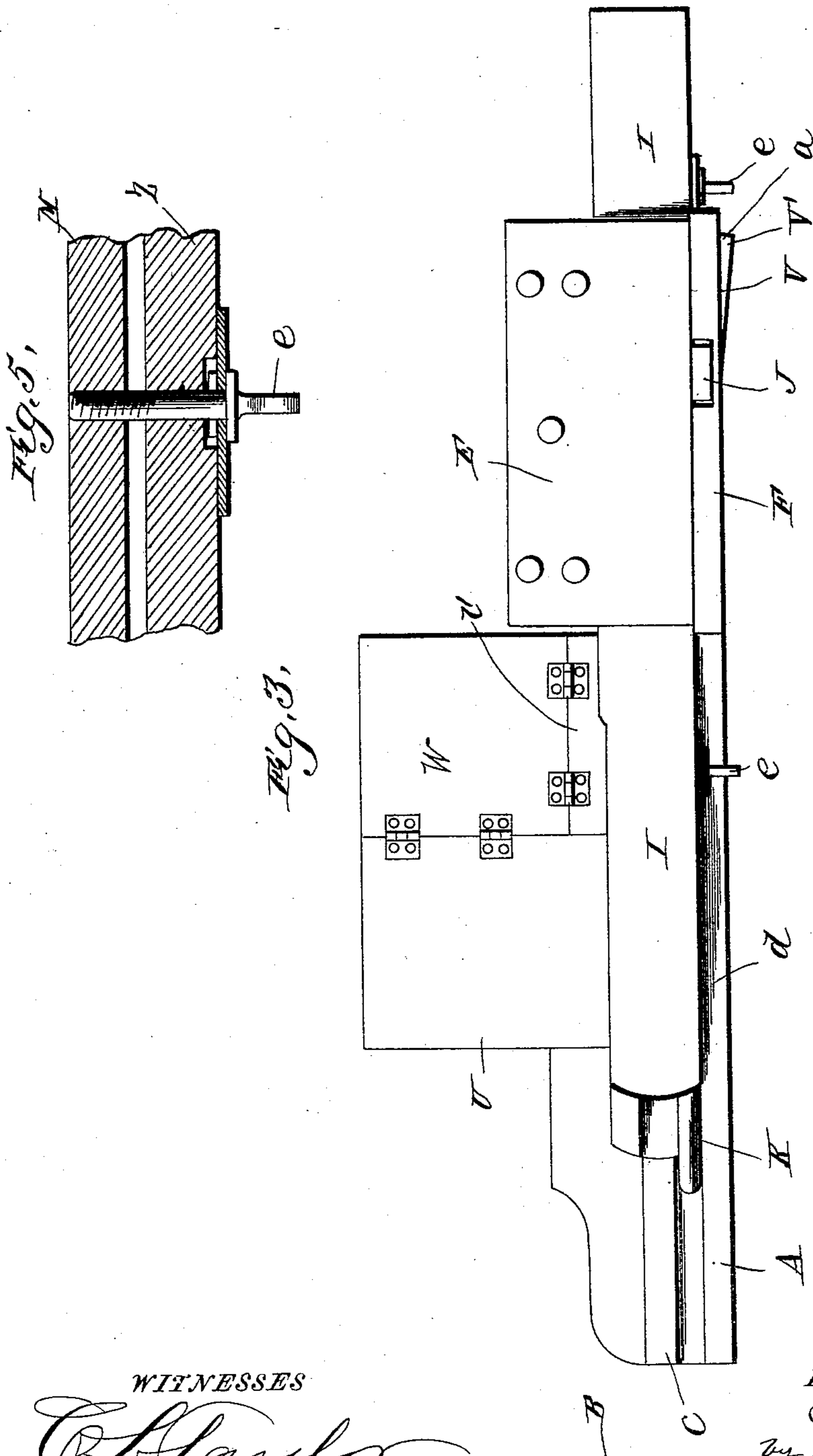
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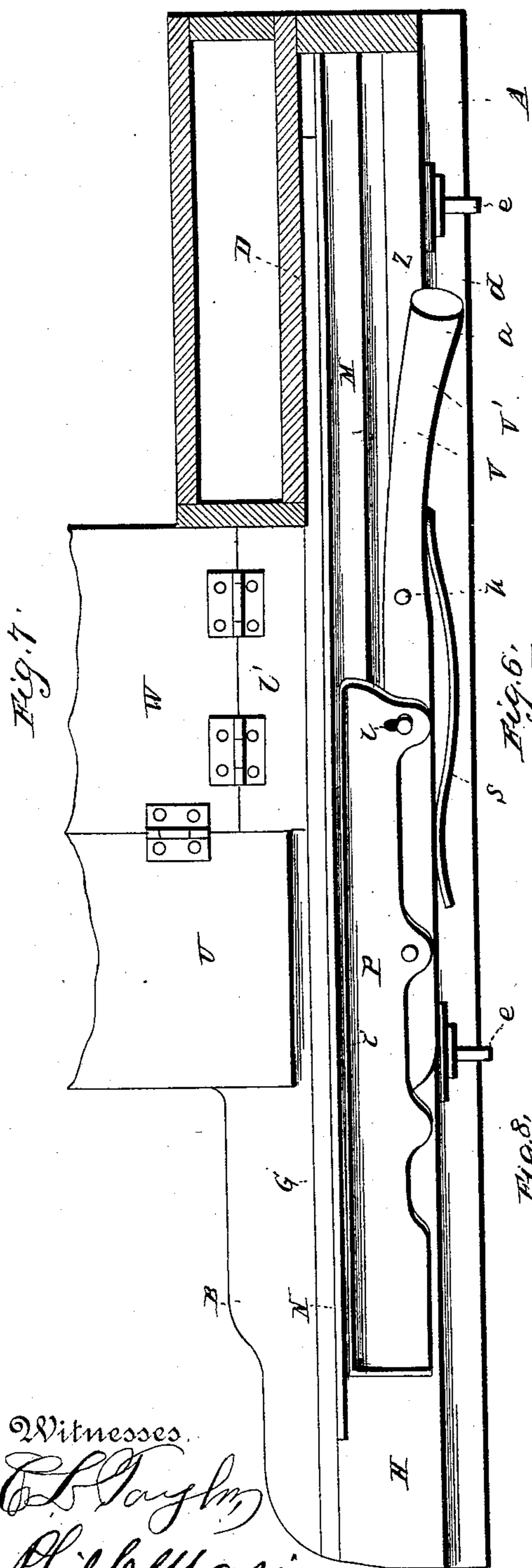
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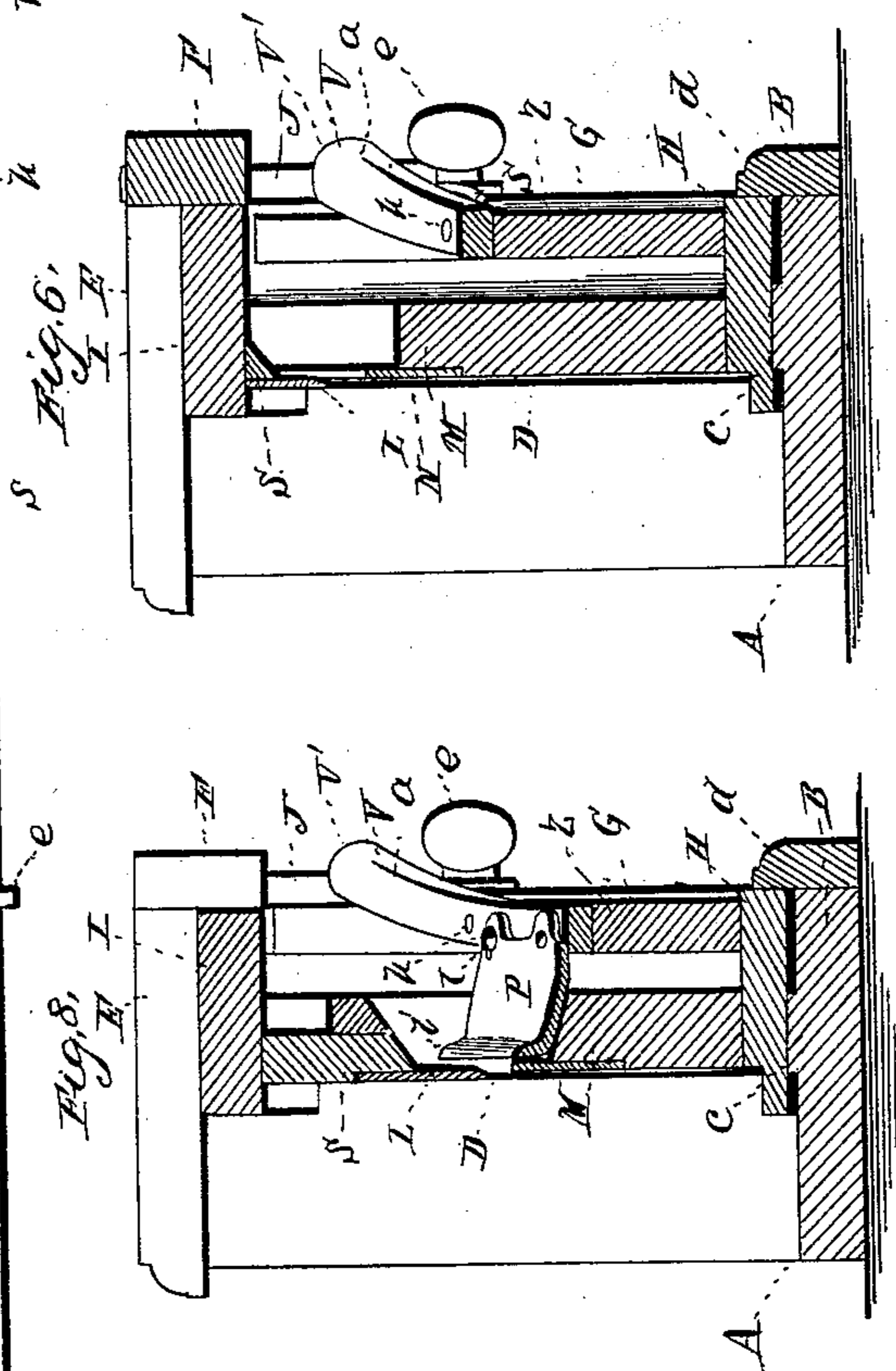
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UNITED STATES PATENT OFFICE.

ROBERT BROWN, OF MIAMISBURG, OHIO, ASSIGNOR TO CHARLES E. WEAVER,
OF SAME PLACE.

MEAT-SLICER.

SPECIFICATION forming part of Letters Patent No. 453,991, dated June 9, 1891.

Application filed July 27, 1889. Renewed January 22, 1891. Serial No. 378,668. (No model.)

To all whom it may concern:

Be it known that I, ROBERT BROWN, a citizen of the United States, and a resident of Miamisburg, in the county of Montgomery and State of Ohio, have invented certain new and useful Improvements in Meat-Slicers; and I do declare the following to be a full, clear, and exact description of the invention, such as will enable others skilled in the art to which it appertains to make and use the same, reference being had to the accompanying drawings, and to letters of reference marked thereon, which form a part of this specification.

Figure 1 of the drawings is a perspective view of the machine. Fig. 2 is a side view. Figs. 3, 4, and 5 are details. Figs. 6 and 8 are a transverse sectional view of my invention. Fig. 7 is a horizontal sectional view thereof, taken below the top bar of the knife-carrying frame.

This invention relates to slicing-machines for dried meat, boneless ham, and other like articles; and it consists in the novel construction and combination of parts, as hereinafter described, and pointed out in the appended claims.

In the accompanying drawings, A designates a stationary frame, consisting of a base B, having a superficial longitudinal raised bearing *c* and a lateral guide-strip *d*, parallel to said raised bearing. It is also provided with a rectangular boxing at one end, having a smooth inner side D and an overhanging guide-top E. On the projecting lateral edge of said top is secured a guide-strip F, in which is pivoted about midway a vertical swinging trip J.

G is a movable knife-carrying frame, which slides longitudinally back and forth on the horizontal base B between the smooth side D and the guide-strip F of the boxing. The knife-carrying frame consists of a smooth rectangular bottom portion H, which is polished to slide on the raised bearing *c* of the base B, a smooth top portion I in the same plane with the bottom portion, but a little shorter, and bearing between the smooth side of the boxing and the guide-strip F.

To the top and bottom of the knife-carrying

frame is secured at one end an oblique handle K and at the other to a suitable end piece.

L indicates a knife, which is attached to the rabbeted side with the top portion of the movable frame, which is provided with a lateral inclined brace-strip S on the side opposite to the knife. The lower edge of the top portion I and the lateral strip are beveled upward and outward from the inner bevel of the knife-edge to guide the slide over upon the discharger. The cutting-edge of the knife is inclined upward from rear to front of the movable frame, forming an acute angle with the plane of the base, in order to obtain a shearing cut as the movable knife-frame is reciprocated.

M indicates a lateral adjustable brace or bearing, to which is secured a corrugated or serrated plate N, its corrugations or serrations extending horizontally and presenting their angles upward. The free edge of the serrated plate N is inclined upward and forward from rear to front in the same direction as the edge of the knife L above it, the inclined edges of both being approximate to another, as shown.

The brace, with its serrated plate N, is located on the cutting side of the machine between the top and bottom portions of the movable frame, but is laterally adjustable, being operated in its adjustment by stationary turning-screws *e e*, which engage threaded bearings on the side opposite to the serrated plate N, said screws passing through the angular side piece Z of the movable knife-frame and engaging collar-bearings thereof, as shown. The adjustment of this plate N is for the purpose of regulating the thickness of the slice of meat to be cut. The angular side piece Z is secured between the top and bottom portions of the knife-frame, and its upper edge *g*, which is inclined upward from rear to front, serves as a bearing for slice-discharging lever V, pivoted thereto at *h*. The lever V is for the purpose of discharging the slices of meat as they are delivered from the cutter, and it consists of inclined main lever V', having an outward curved front end or projection *a*, and upon its rear arm the inclined flanged plate P, which is pivoted on the inclined lever. The plate P is provided with a lateral flange or guard *i* on its upper

surface, the flanged edge being approximate to the inner side of the serrated plate N. The plate P is curved upward at its lower end to prevent the slices from shifting endwise as they are discharged. The receiving-plate P is pivoted centrally to the arm V, but its lateral vibratory movement is limited by a transverse slot *l*, through which a screw-pin *m* extends. The lateral play of the receiving and discharging plate is for the purpose of permitting it to accommodate itself to the lateral adjustment of the serrated plate N and to contribute to the effective discharging operation. A curved spring-rod *s* is secured to the side piece Z of the frame and bears against the discharging-lever to hold its lower portion against the inner side of the serrated plate until the slice has been received from the knife. As the movable carrier is impelled forward to cut the slice from the meat said slice is being delivered over the receiving-plates. The carrier is now drawn back and the pivoted trip J engages the projection of the pivoted lever V, which causes the lower or receiving arm of said lever and its receiving-plate to recede from the side of the knife with the slice of meat. The recoil of the lever V and its vibrating plate against the knife-frame as it passes from its engagement with the trip J during this backward movement shakes the slice clear from the discharger to the table. The trip J slides over the upper end of the pivoted lever when the carrier is moving forward in shearing the meat and does not engage the same.

An upward folding shelf or support W for the piece of meat to be sliced is hinged to a ledge *l'* on the knife side of the base of the main frame, and said upward folding shelf is provided with a supplementary hinged raise-board U, adapted to be folded over upon the main shelf W, to provide a raised bearing for

the piece of meat when advisable to shift the meat on the knife. The shelf can be folded up parallel to the knife when not in use, this operation protecting the knife-edge and presenting the machine in suitable form for packing in transportation.

What I claim, and desire to secure by Letters Patent, is—

1. A meat-slicer having a movable knife-frame carrying a shearing-knife and an adjustable serrated slicer-regulating plate and having a beveled guide-edge above the knife-edge, in combination with a discharging-lever and trip engaging said lever, substantially as specified.

2. In a meat-slicer, the combination, with the reciprocating knife-frame and its guide-frame, of the knife, the adjustable serrated plate, the trip, and the discharging-lever engaged by said trip, substantially as specified.

3. In a meat-slicer, the combination, with the reciprocating knife-carrier and knife and the adjustable serrated plate, of the discharging-lever and its vibratory plate, substantially as specified.

4. The meat-slicing machine consisting of the main frame having the boxing, the trip, and the folding shelf, of the reciprocating knife-carrier and serrated plate, the trip, and the discharging-lever, substantially as specified.

5. In a meat-slicer, the combination, with the main frame and the reciprocating knife, of the folding guard-shelf and its supplementary hinged raise-board, substantially as specified.

In testimony whereof I affix my signature in presence of two witnesses.

ROBERT BROWN.

Witnesses:

AMOS K. CLAY,

LEWIS H. ZEHRING.