

(No Model.)

R. S. CARR.
MEAT SLICER.

No. 492,934.

Patented Mar. 7, 1893.

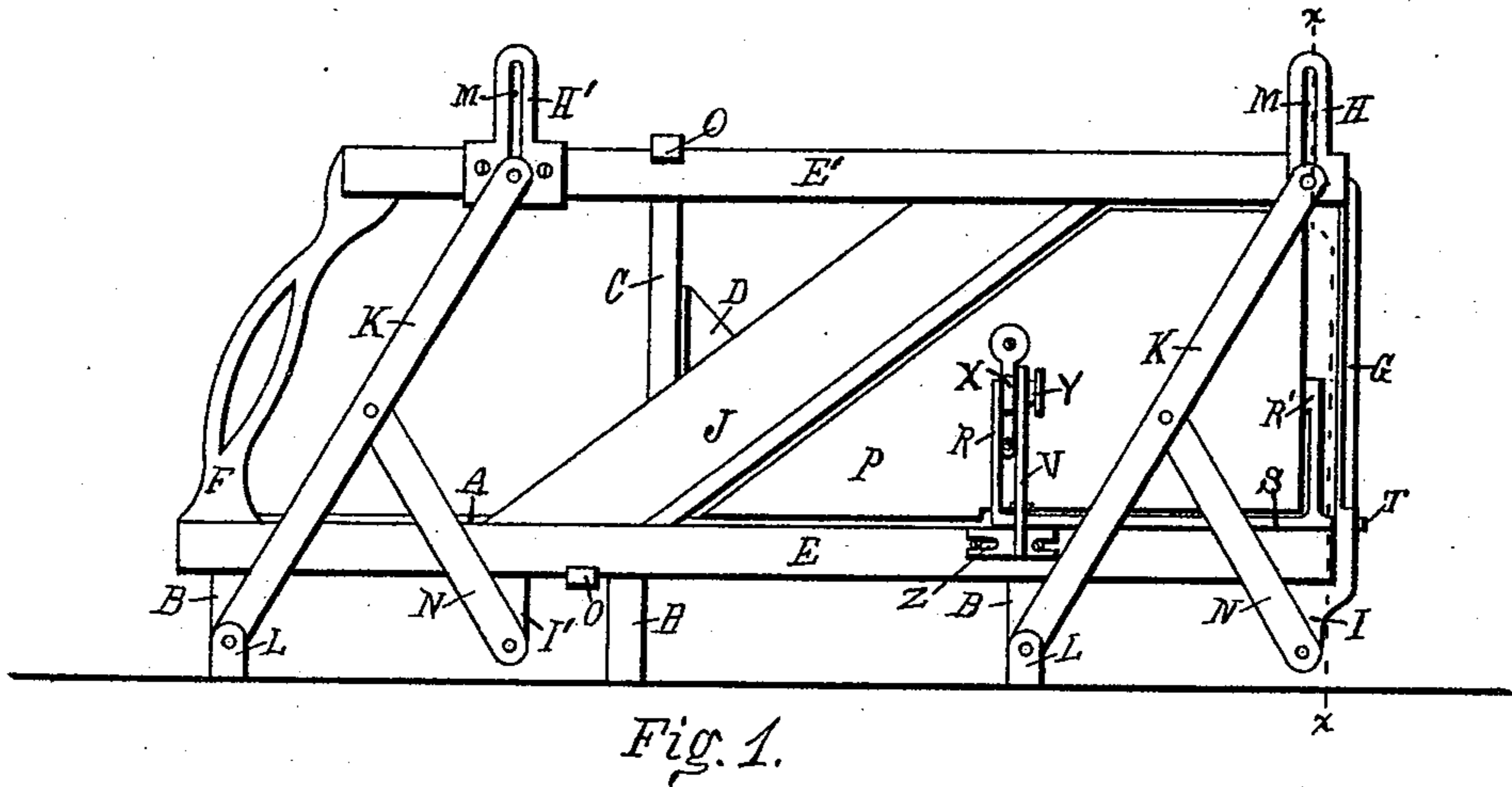


Fig. 1.

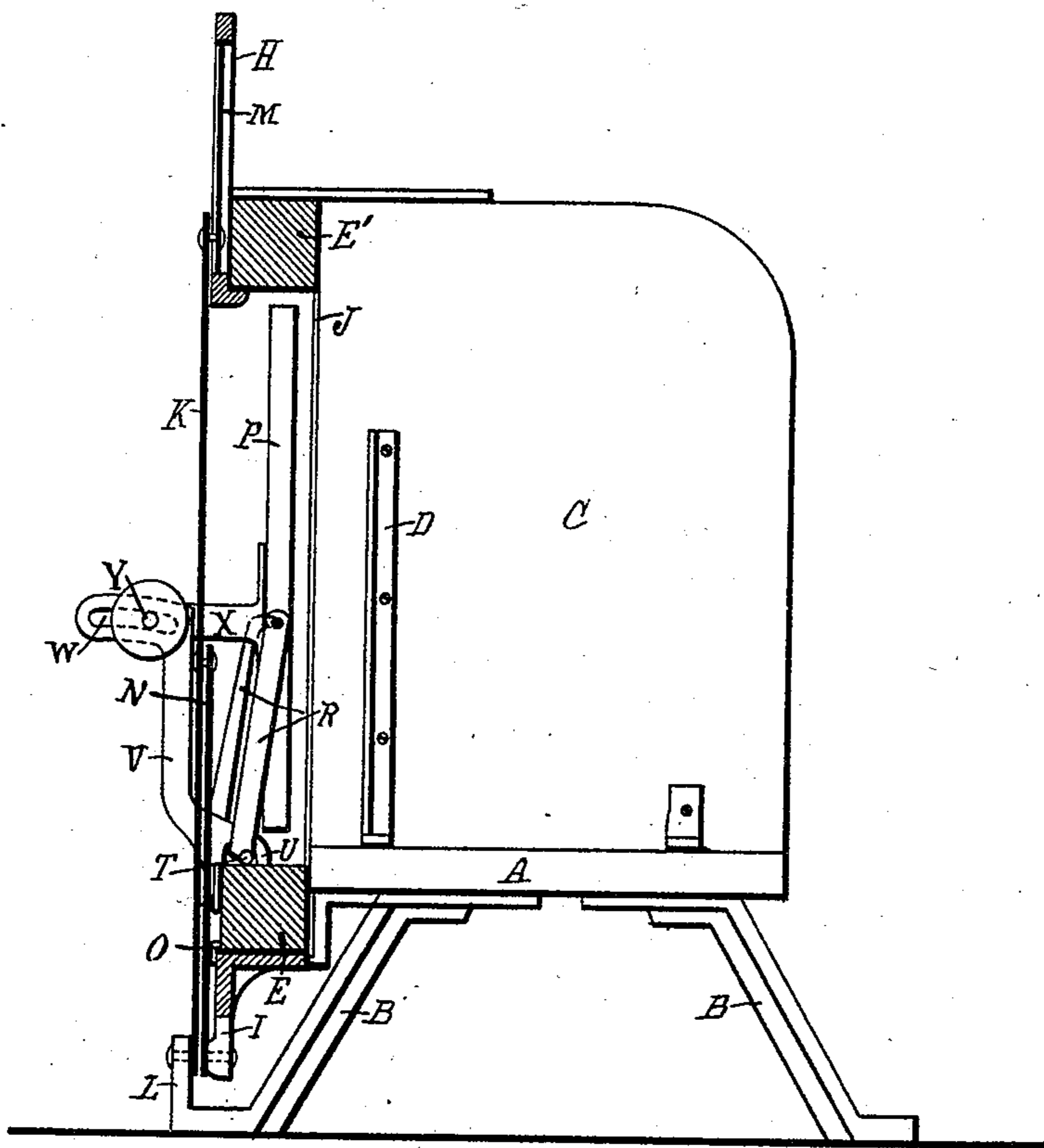


Fig. 2.

Witnesses
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UNITED STATES PATENT OFFICE.

ROBERT S. CARR, OF HAMILTON, OHIO.

MEAT-SLICER.

SPECIFICATION forming part of Letters Patent No. 492,934, dated March 7, 1893.

Application filed December 24, 1892. Serial No. 456,211. (No model.)

To all whom it may concern:

Be it known that I, ROBERT S. CARR, of Hamilton, Ohio, have invented certain new and useful Improvements in Meat-Slicers, of which the following is a specification.

My invention relates to that class of meat slicers wherein the knife is set at a shearing angle to the edge of an abutment and is reciprocated by a frame.

The objects of my improvements are, to displace the ordinary grooves that carry the frame, with a system of parallel levers,—to provide both longitudinal and lateral adjustment for the slice gage,—and in construction to make the parts easily accessible to be cleaned, and to avoid making recesses that would tend to retain dirt. These objects are attained in the following described manner as illustrated in the accompanying drawings, in which:—

Figure 1, represents a side elevation of the slicer, Fig. 2, a transverse sectional view thereof on the line $x-x$.

In the drawings, A represents the base mounted on feet B, C a vertical transverse abutment supported by bracket D. Parallel bars E and E' connected by handle F and end-piece G constitute the knife frame. Guide H and lug I are integral with and terminate the ends of said end piece. Guide H' projects above the frame near the handle, and lug I' depends below the frame directly under said guide. The shearing knife J is secured to the frame at an angle, to effect a shearing cut with the edge of abutment C. Parallel levers K are pivoted to the respective toes L on feet B, and engage with guides H and H' by means of headed pins that extend through slots M therein. Shorter parallel levers N are pivoted to lugs I and I' respectively and to the center of levers K. Adjustable straps with lips O keep the frame close to the edge of the base and of the abutment. Gage P is pivoted on a central horizontal line to the extremities of arms R and R' of stirrup or yoke S. Pivot T of the yoke extends through end piece G, and lip U on standard V forms a bearing for the opposite end of the stirrup. Slot W in standard V describes an

arc with a radius equal to arm R, from a center within a line parallel to the surface of the gage through the end of handle x , said handle is secured to the gage over the pivot on arm R, and screw Y therein may slide in slot W, and is used to fasten the gage wherever adjusted laterally. Slots z permit standard V to be adjusted longitudinally on bar E, together with the gage and yoke, whereby the opening or throat between the gage and the knife may be regulated as the knife wears.

In operation the frame is reciprocated along the edge of the base by handle F, causing the knife to make a shearing motion with the edge of the abutment. The meat or other substance to be sliced is held on the base against the abutment and fed by hand toward the gage after each cut. The arrangement of the levers by being pivoted to the lugs on the frame and to the toes on the feet and the sliding of the pins in slots in the guides, cause the frame to ride in a horizontal line parallel to the base, without the necessity of grooves for its guidance.

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

1. A meat slicer having in combination, a base, an abutment thereon, a frame mounted on a system of parallel levers and adapted to be reciprocated thereon in a line parallel to the base, and a knife secured to the frame at a shearing angle to the abutment.

2. A meat slicer having in combination, a horizontal base mounted on feet, a vertical transverse abutment thereon, a frame, a knife secured thereto at a shearing angle to the edge of the abutment, and a system of parallel levers engaging with the frame and the feet whereby the frame may be reciprocated in a direction parallel to the base.

3. In a meat slicer, the combination with a frame mounted on parallel levers and provided with a knife set at a shearing angle, of a yoke adjustably pivoted to the frame, a gage axially pivoted to the yoke, a handle secured to the gage at a right angle, a standard adjustably secured to the frame and provided with a slot in the form of an arc, and

means adjustable in the slot and adapted to secure the handle to the standard.

4. In a meat slicer the combination with a frame provided with a knife, and adapted
5 to be reciprocated in a straight line parallel to the base, of a gage, a yoke pivoted thereto and to the frame, a standard secured to the

frame, and a handle fastened to the gage and adjustably secured to the standard.

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Witnesses:

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