

(No Model.)

H. B. O'CONNELL.
POTATO SLICER.

No. 507,383.

Patented Oct. 24, 1893.

Fig:1.

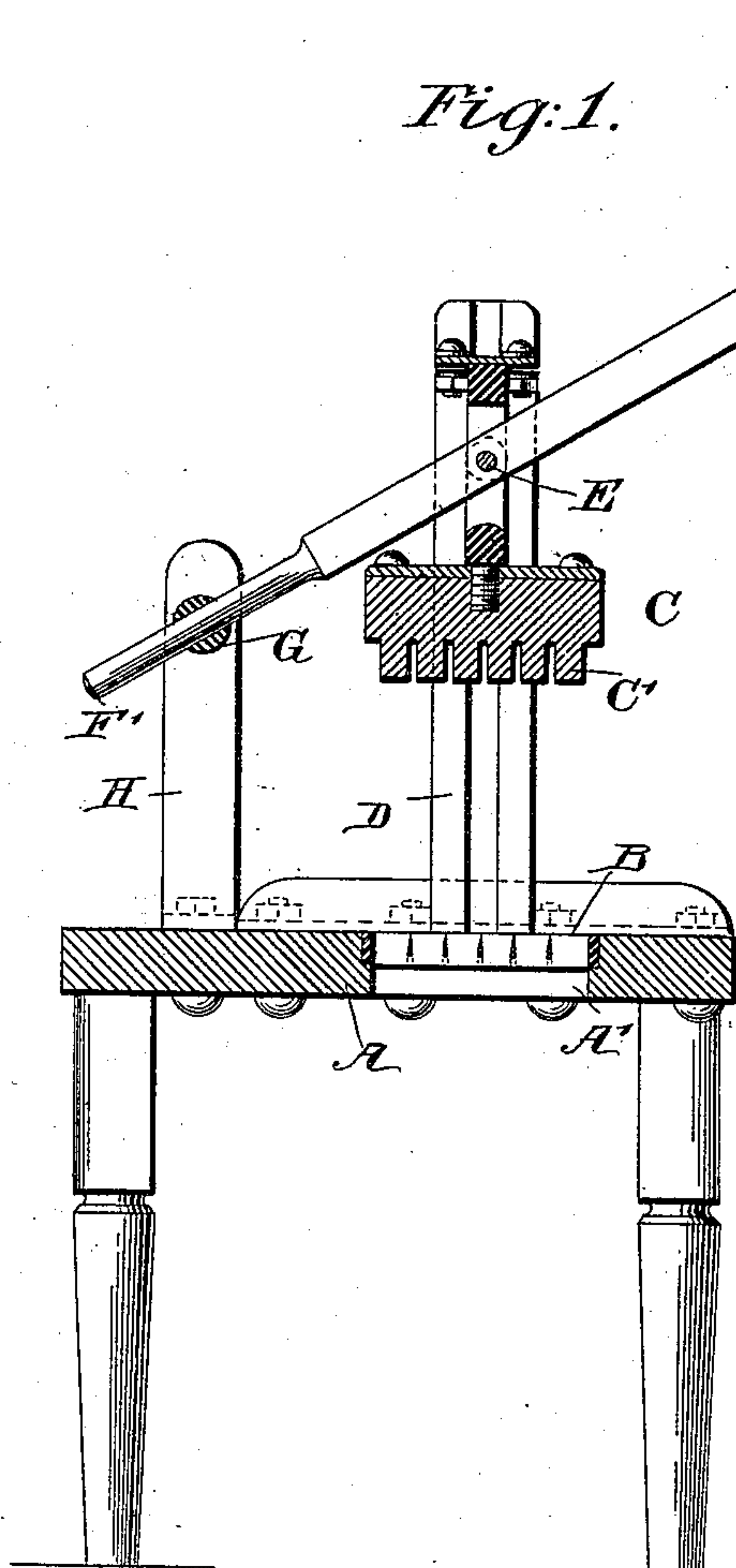


Fig:2.

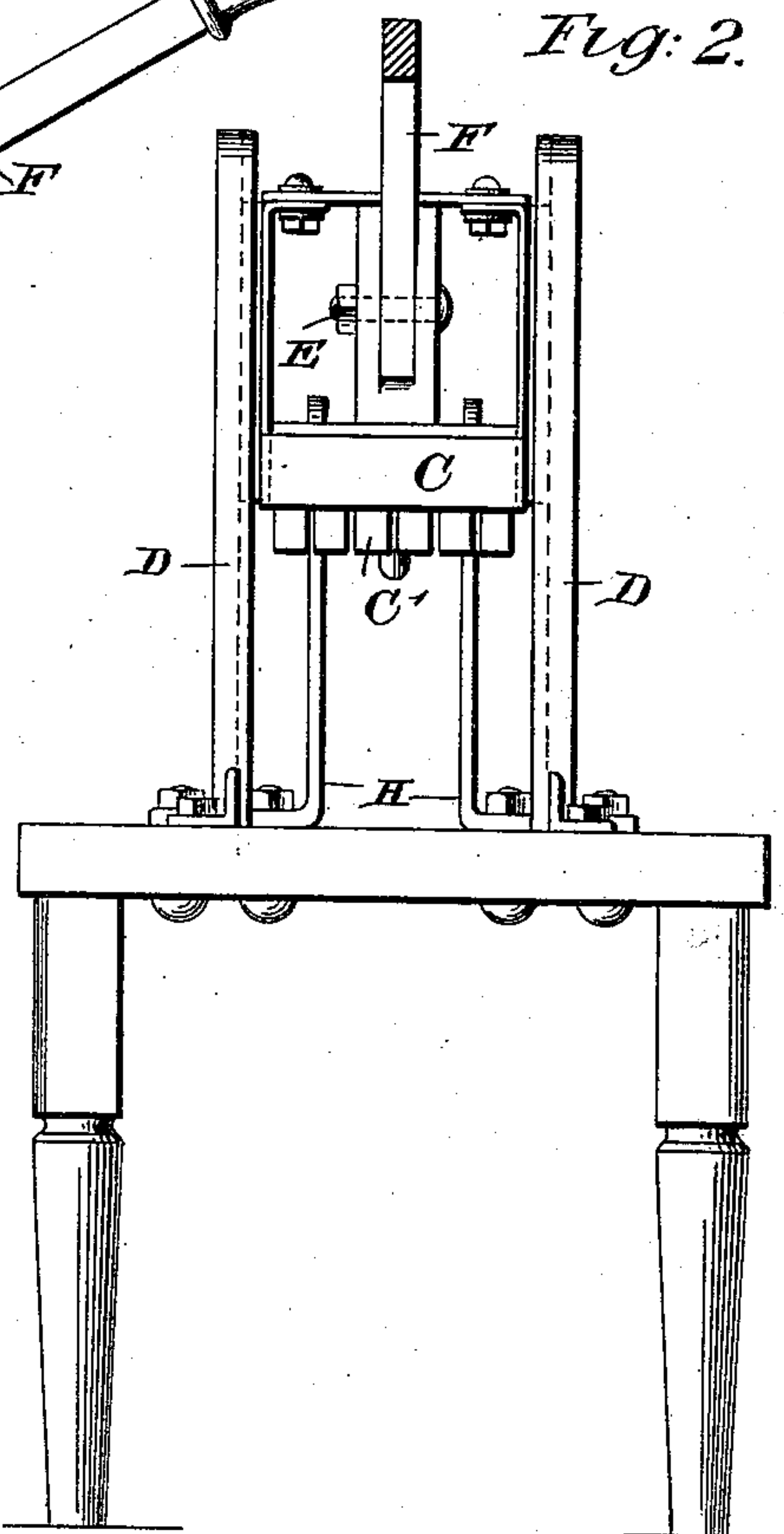


Fig:3.

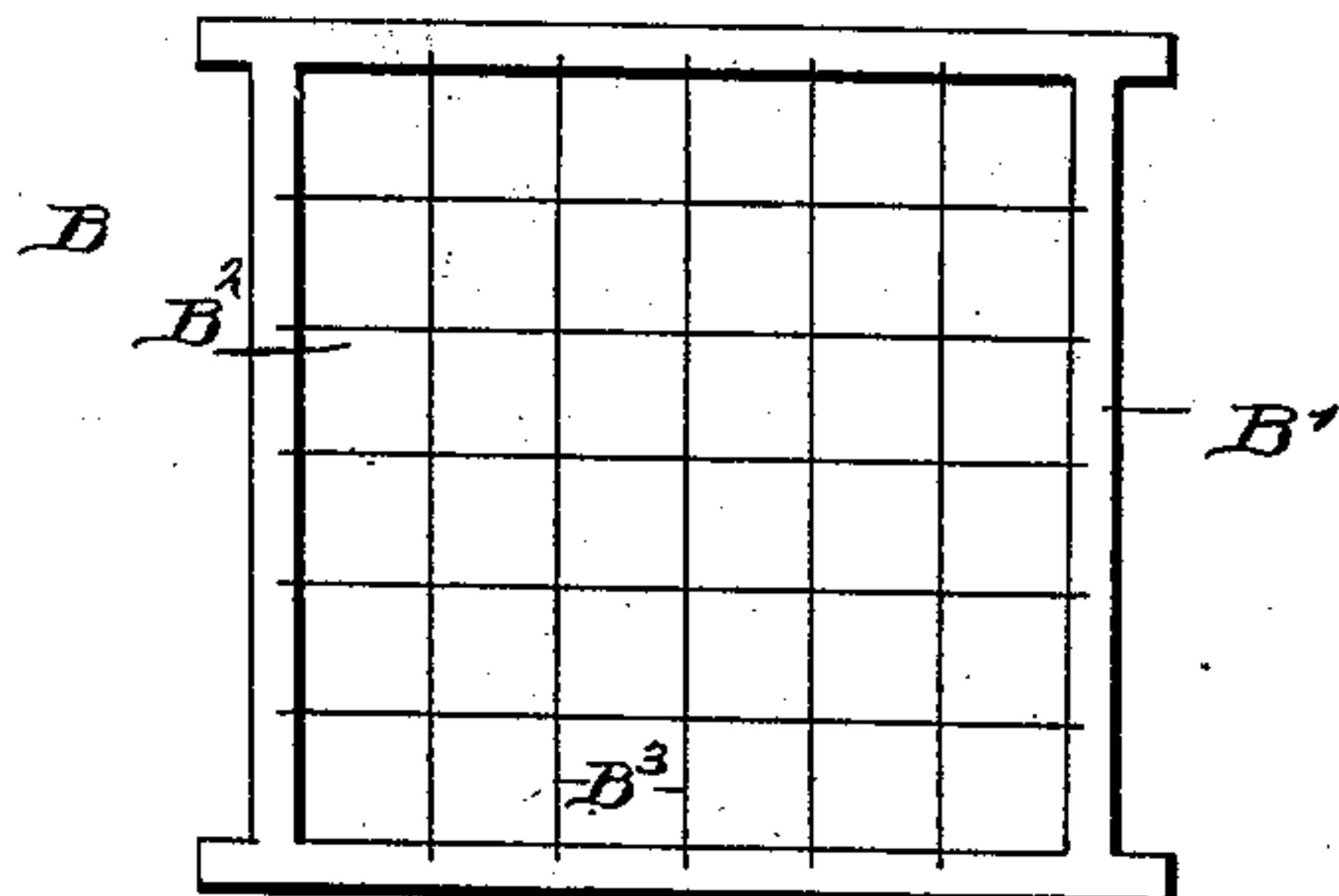
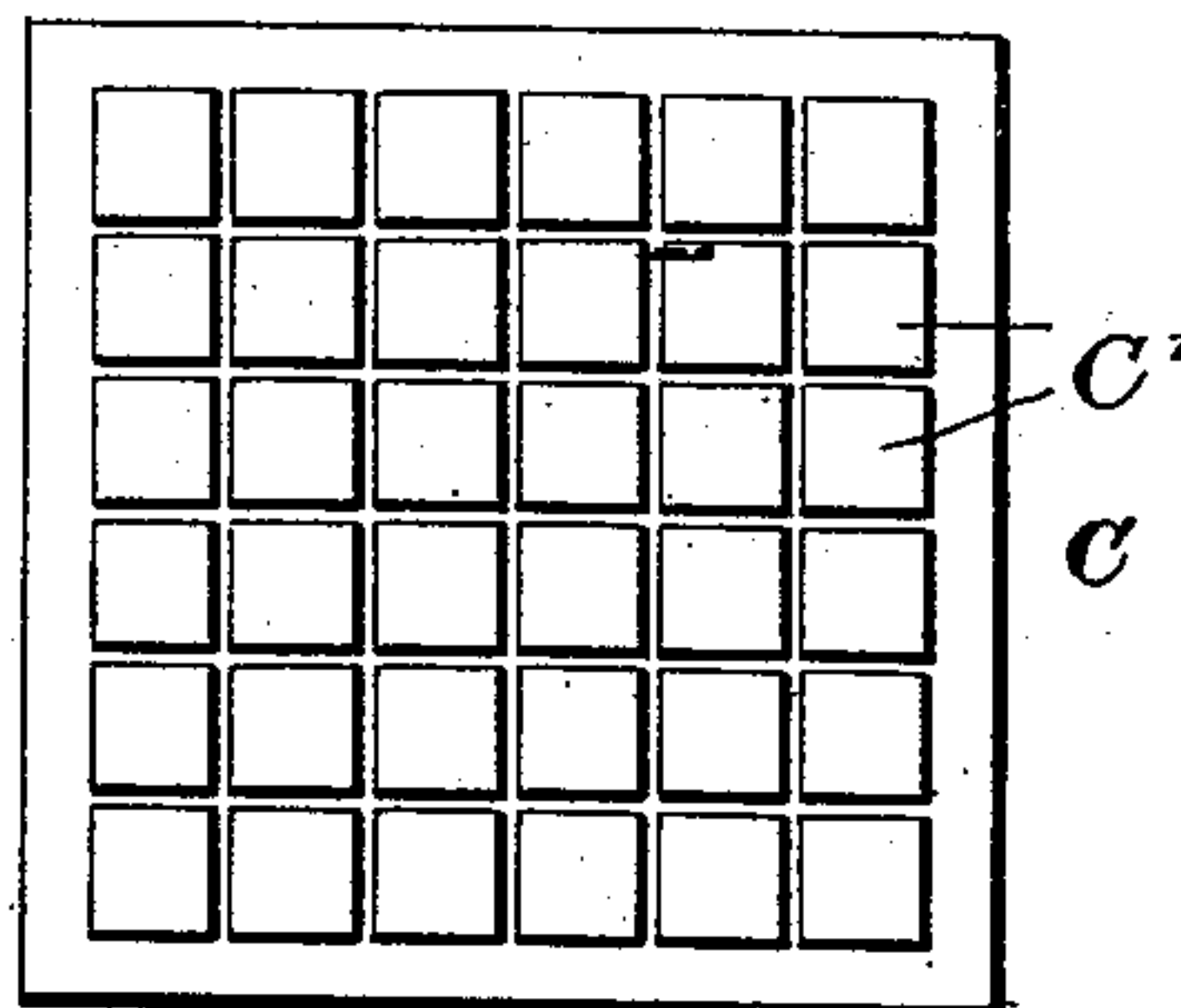


Fig:4.



WITNESSES:

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POTATO-SLICER.

SPECIFICATION forming part of Letters Patent No. 507,383, dated October 24, 1893.

Application filed May 6, 1893. Serial No. 473,227. (No model.)

To all whom it may concern:

Be it known that I, HENRY B. O'CONNELL, of the city, county, and State of New York, have invented a new and Improved Potato-Slicer, of which the following is a full, clear, and exact description.

The object of the invention is to provide a new and improved potato slicer which is simple and durable in construction, very effective in operation and more especially designed to rapidly slice a peeled potato into strips used for making "French fried potatoes."

The invention consists of certain parts and details, and combinations of the same, as will be hereinafter described and then pointed out in the claim.

Reference is to be had to the accompanying drawings, forming a part of this specification, in which similar letters of reference indicate corresponding parts in all the figures.

Figure 1 is a cross section of the improvement. Fig. 2 is a front view of the same with the handle in section. Fig. 3 is an enlarged plan view of the knife; and Fig. 4 is an enlarged plan view of the plunger head.

The improved potato slicer is mounted on a suitably-constructed table A formed in the table top with an opening A' in which is set a knife B formed of a frame B' supporting longitudinally and transversely - extending sets of blades B² and B³ respectively, the said blades having their cutting edges at the top, and forming square openings as plainly illustrated in Fig. 3. Over this stationary knife B operates a plunger head C formed on its under side with blocks C' arranged in such a manner as to pass into the openings formed by the intersecting sets of knife blades B² and B³. The blocks C' are of a sufficient length to pass completely through the knife openings, so as to discharge any matter contained in the said openings.

The plunger head C is mounted to reciprocate in suitable guideways D secured on the table top and the said plunger head is pivotally-connected at E with a handle F formed at its rear end with the reduced portion F' mounted to slide loosely in a rocking fulcrum G journaled in standards H attached to the table top.

The head, C, is attached to a rectangular,

vertical frame which slides in grooves, or slots, in the guideways, D, and the lever handle, F, is pivoted in a slotted piece arranged vertically and centrally in the said frame, as shown.

The operation is as follows: When the several parts are in the position as shown in Figs. 1 and 2, the potato to be sliced is set in an upright position on the top of the knife B and then the plunger head C is caused to slide downward by the operator swinging the handle F down. In doing so, the potato is pressed by the plunger head C straight down, so as to be cut into strips by the intersecting knife blades B² and B³, the said strips passing through the opening A' in the table top and being completely discharged or removed from the knife by the block C', finally passing into the said openings of the knife at the time the plunger head C moves into a lowermost position. When this has been done, the operator imparts an upward swinging motion to the handle F, so as to raise the plunger head C to permit of inserting another peeled potato between the knife B and plunger F. The above described operation is then repeated.

It will be seen that by mounting the lever F as described, in the fulcrum G, a convenient reciprocating motion can be imparted to the plunger head C on moving the handle F up and down. A potato is thus, by one operation, cut in a number of uniform slices to be used for making the well known "French fried potatoes."

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

The improved potato slicer, composed of the table having blades set therein, the standards H, and the rocking fulcrum G, the vertical guideways D, the plunger head reciprocating in the latter and having the frame extension with slotted piece fixed therein, and the lever which slides in the fulcrum and is pivoted to the plunger head as shown and described.

HENRY B. O'CONNELL.

Witnesses:

THEO. G. HOSTER,
E. M. CLARK.