(No Model.)

# D. M. WRIGHT.

## VEGETABLE CUTTER.

No. 521,279. Patented June 12, 1894.

Fig. 1.

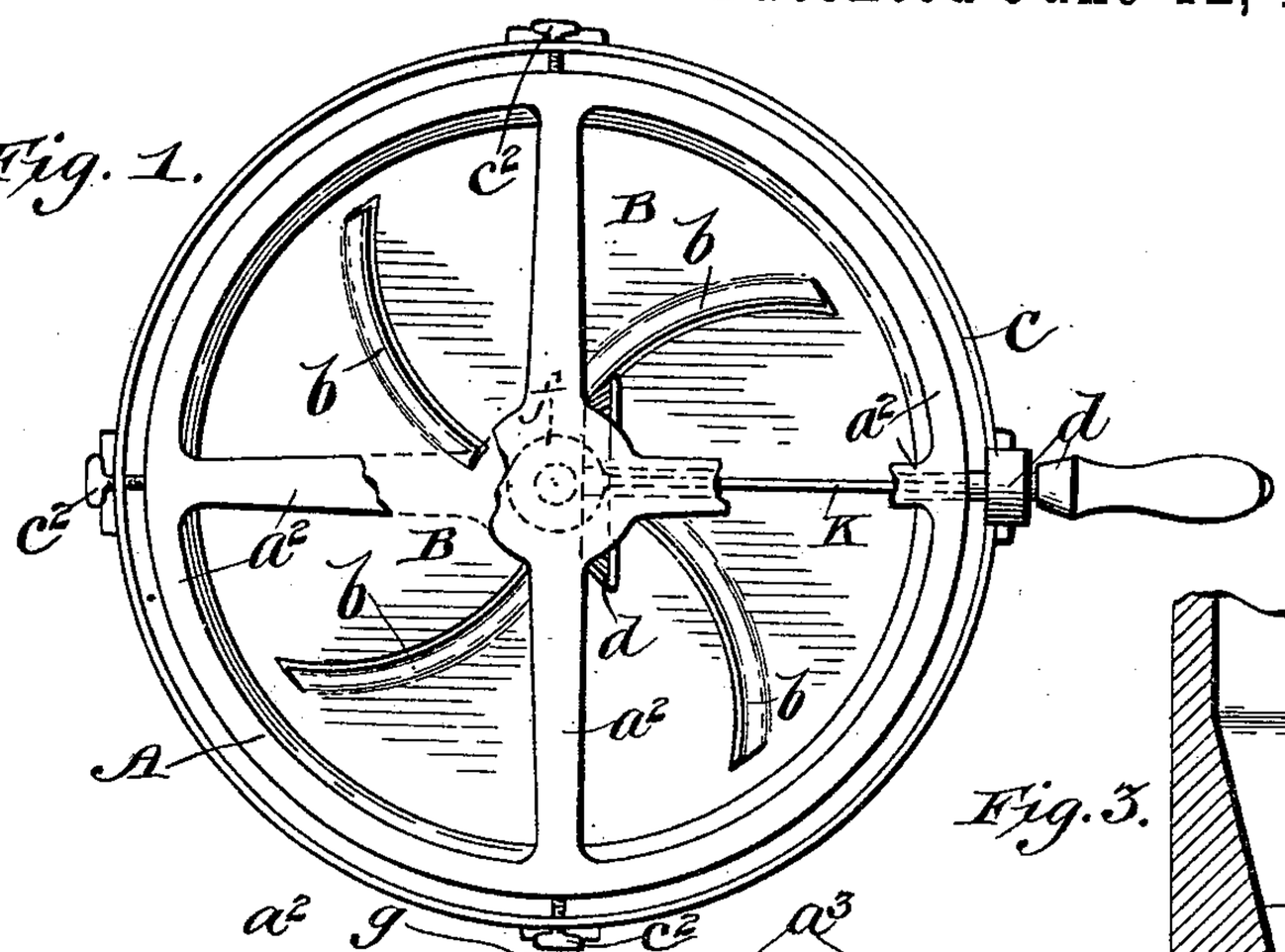



Fig. 3.

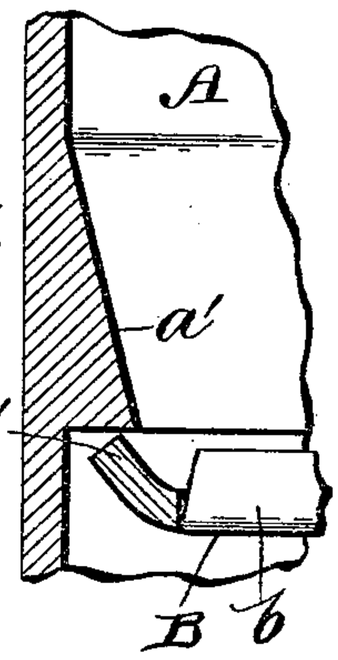



Fig. 2.

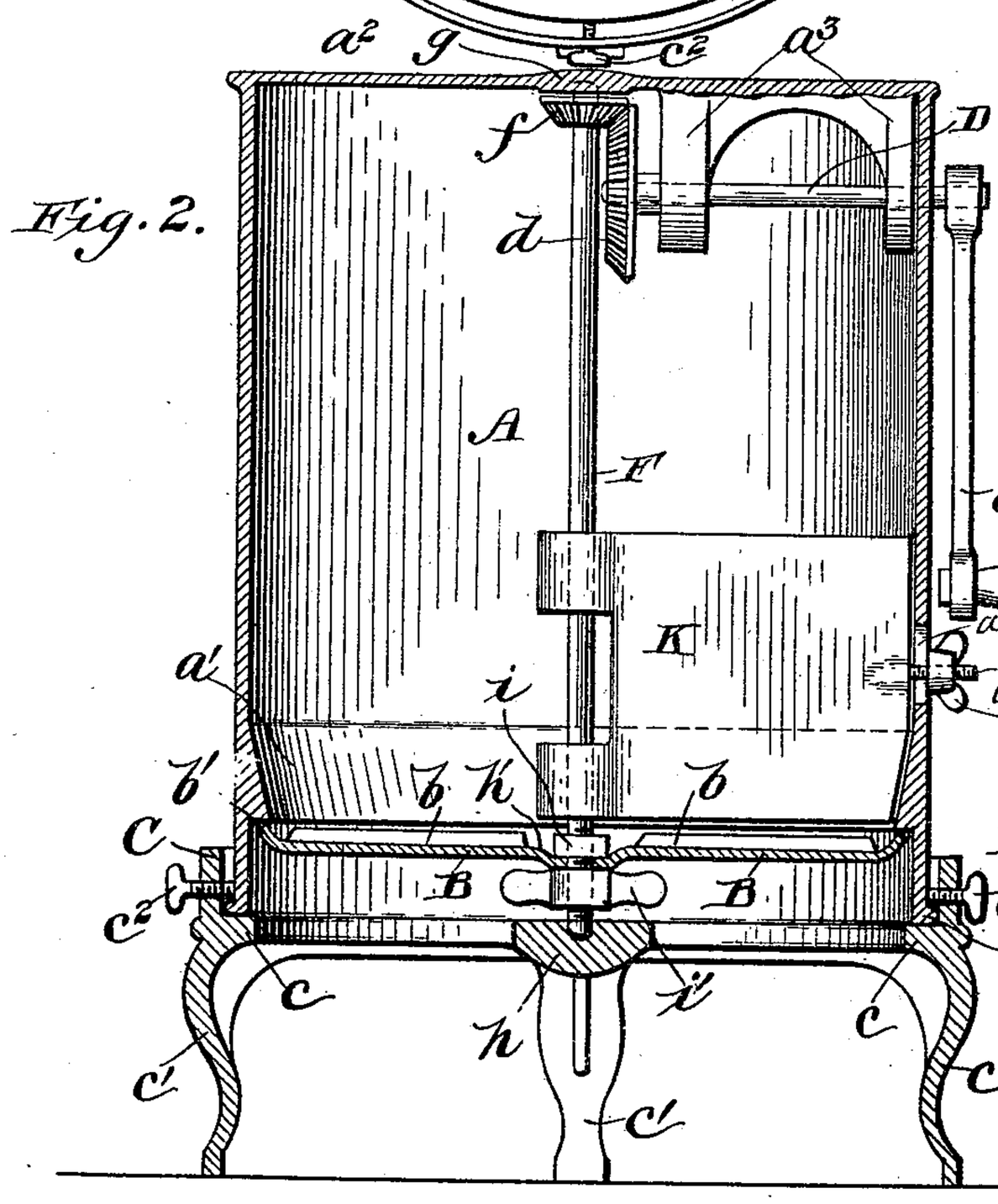
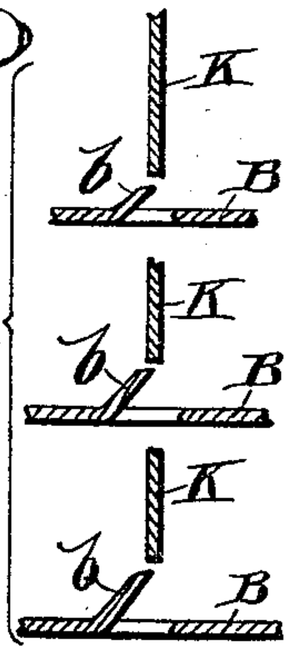



Fig. 4.




Witnesses
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THE NATIONAL LITHOGRAPHING COMPANY,
WASHINGTON, D. C.

# UNITED STATES PATENT OFFICE.

DANIEL MILLER WRIGHT, OF SCRANTON, PENNSYLVANIA.

## VEGETABLE-CUTTER.

SPECIFICATION forming part of Letters Patent No. 521,279, dated June 12, 1894.

Application filed February 14, 1894. Serial No. 500,157. (No model.)

*To all whom it may concern:*

Be it known that I, DANIEL MILLER WRIGHT, a citizen of the United States, residing at Scranton, in the county of Lackawanna and State of Pennsylvania, have invented certain new and useful Improvements in Vegetable-Cutters; and I do hereby 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.

My invention relates to improvements in vegetable cutters or slicers and has more especially to do with apparatus for cutting or slicing cabbage for making kraut; and the objects of my invention are, first, to provide adjustable means for cutting or slicing the vegetables whereby the thickness of the slice or cut being made can be conveniently regulated, also to so construct the parts that they can be conveniently taken apart for cleaning or the like. I attain these objects by the devices described in the following specification and illustrated in the accompanying drawings, in which latter—

Figure 1. represents a top plan view of the devices embodying my invention. Fig. 2. represents a central vertical section of the same. Fig. 3. represents a detail vertical section showing the conical projecting flange and the upturned periphery of the knife disk, and, Fig. 4. represents detail sections of the different knife disks with their varying sizes of knives.

A in the drawings, represents the cylindrical chamber for containing the vegetables to be cut by the knives *b* which are stamped up from the disk B. The lower end of this cylindrical chamber is provided with a bevel faced bead *a* and said lower end fits snugly within the annular base or stand C and rests upon the horizontal flange *c* thereof. The stand is provided with spaced legs *c'* to support and hold it a sufficient distance above the table or floor and it also is provided with set screws $c^2$ which pass through the sides of the annular base and engage the bevel bead *a* of the cylinder A and thereby force it firmly down on its supporting flange *c*. The cylinder A is provided on its inner surface near its lower end with a conical or other equivalent shaped flange *a'* which is cast integral therewith, and at the top with cross arms $a^2$ and journal arms $a^3$ pendent from one of said cross arms, both of said arms $a^2$ and $a^3$ being cast integral with the cylinder. A horizontal shaft D is journaled in said arms $a^3$ and is provided at its inner end with a bevel gear *d* and at its outer end with a crank operating handle *d'*. The bevel gear meshes with and operates another but smaller bevel gear *f* mounted on a vertical shaft F. This shaft has its upper end supported in a socket *g* at the point where the arms $a^2$ intersect, and its lower end mounted in a step block *h* which is supported by a cross arm which connects the opposite sides of the flange *c*. This lower end of the shaft is screw threaded to receive the jam nut *i* and the thumb screw *i'* between which the disk B is securely clamped.

The disk B is formed with a rectangular depression *h'* in its center into which the jam nut fits and is locked when the thumb screw is tightened and thus the disk can not turn on the shaft during the cutting. The outer edge or periphery of the disk is stamped up as at *b'* and said disk is so adjusted in relation to the conical flange *a'* that it very nearly touches the same and the vegetables are thus prevented from passing between said flange and said disk.

The knives *b* are segmental in shape and thus give a slicing cut when in action. They are stamped up from the disk B which is preferably made of sheet steel, and slots $b^2$ are formed in said disk through which the cut vegetables pass, by the spaces left where the knives are stamped out of the same.

For cutting different sized slices, I provide separate disks which respectively have the knives stamped either high or low, see Fig. 4, so as to give the desired thickness of cut. To prevent the vegetables from revolving with the disk and not being cut at all, I provide a vertical partition K having two eyes *k* through which shaft F passes and thus prevents said partition from moving laterally. The opposite side of said partition is provided with a screw threaded stud *j* which passes through a short vertical slot $a^3$ in the cylinder and is clamped to the latter by a thumb screw *j'* and thus said partition can be raised or lowered when the different sized knives are used, so that the knives will very nearly touch its

bottom edge and thus the vegetables are pressed against said partition and held stationary while the knives cut slices therefrom, as they are revolved by turning the handle $d'$. The vegetables are fed in between the arms $a^2$ at the top of the machine and after being cut by the knives $b$ pass through the slots $b^2$ and are discharged from the machine through the open bottom of the base C.

To take the device apart for the purpose of cleaning or inserting a different knife disk, all that is necessary is to loosen the thumb screw $c^2$ thus allowing the cylinder to be withdrawn from the base altogether.

If it is desired to insert a different disk, the thumb screw $i$ is removed, thus permitting the disk to fall from the shaft, the partition is then adjusted to suit the size of the blades of the new disk to be inserted and the disk is then secured in position by the thumb screw and the cylinder again attached to the base.

What I claim as my invention is—

1. In a vegetable cutter, the combination of a suitable base, a removable cylinder attached thereto and having formed on its inner surface near its lower end an overhanging circular and upwardly flared flange, a removable knife disk applied in said cylinder and provided with radial cutting blades and having an upturned peripheral flange in proximity to the overhanging flange and presenting a thin edge opposite the under side of the flange, means for revolving the knife disk and a vertical partition, substantially as described.

2. In a vegetable cutter, the combination of a suitable base, a removable cylinder attached thereto and formed on its inner surface near its lower end with a conical flange, a removable knife disk applied in the said cylinder and provided with radial cutting blades and having an upturned peripheral flange in proximity to the conical flange, means for revolving the disk and a vertically adjustable partition for the accommodation of knife disks having different sized cutting blades, substantially as described.

3. In a vegetable cutter, the combination of a base having spaced legs, a removable cylinder formed on its lower end with an engaging bead or lug and on its inner surface near its lower end with a conical flange, a thumb screw for securing the base and cylinder in their engaged position, a vertically arranged revoluble shaft provided on its upper end with a beveled gear and at its lower with screw threads, a removable knife disk secured to said shaft and having an upturned peripheral flange in proximity to the overhanging conical flange and with radial cutting blades, a vertically adjustable partition for the accommodation of knife disks having different sized blades and a crank handle provided with a gear for operating the shaft and the knife disk carried thereby, substantially as described.

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

DANIEL MILLER WRIGHT.

Witnesses:

PETER J. MULLANEY,

JAMES ALLAN, Jr.