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Patented Sept. 6, 1898.

B. J. NEUENSCHWANDER.

NOODLE CUTTER.

(Application filed Apr. 20, 1897.)

(No Model.)

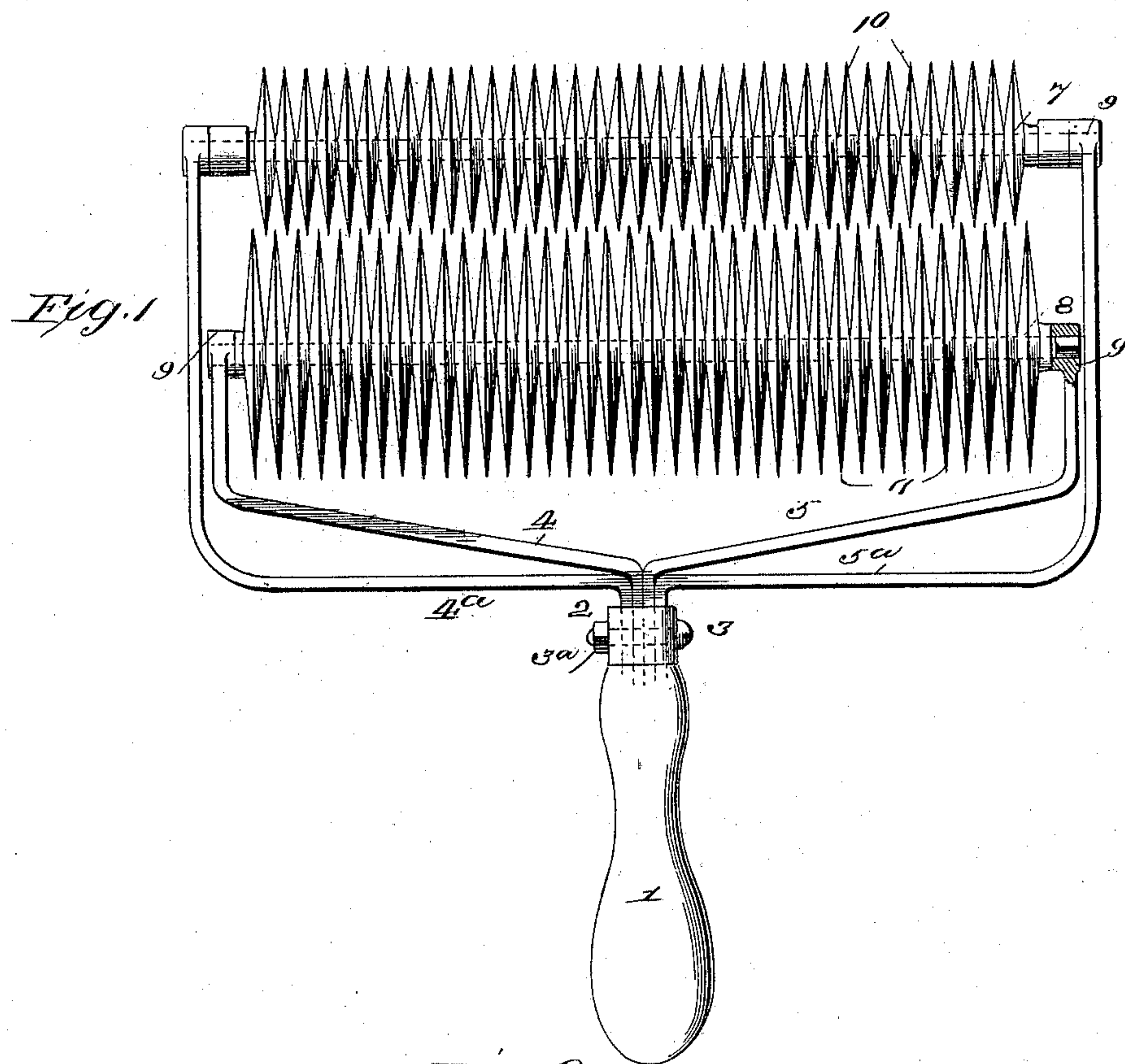
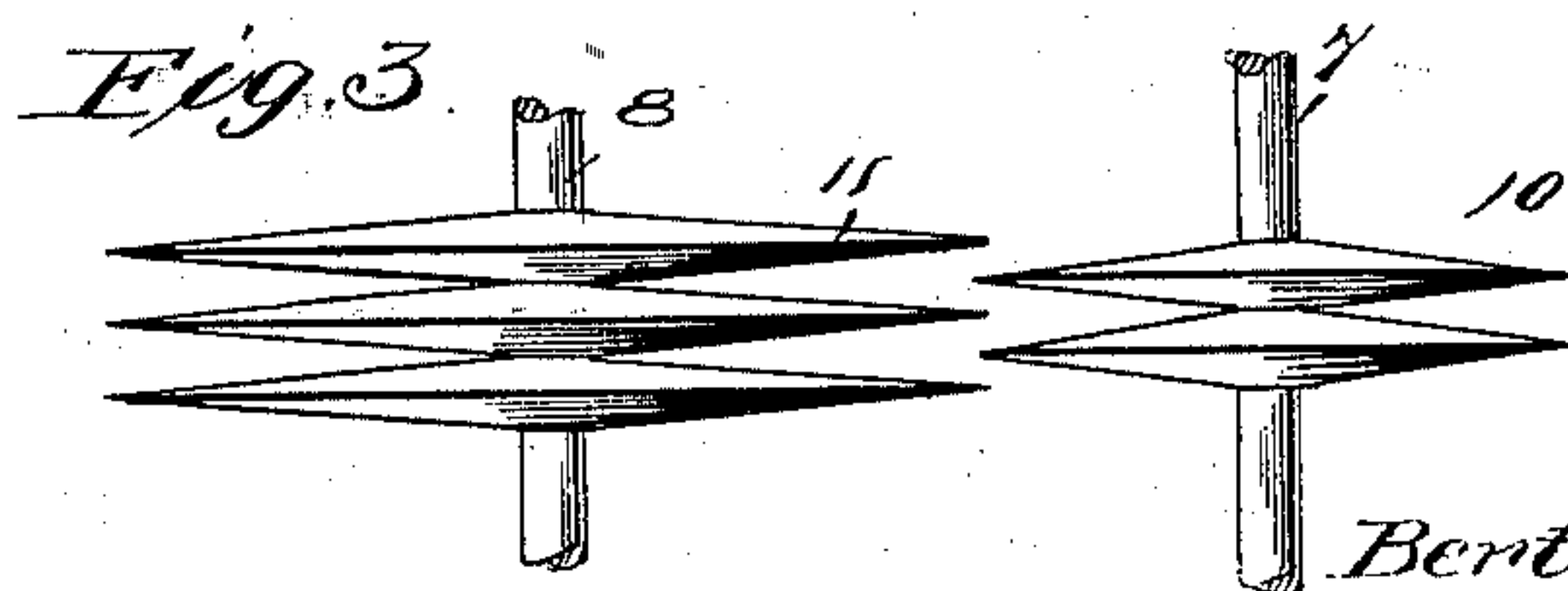
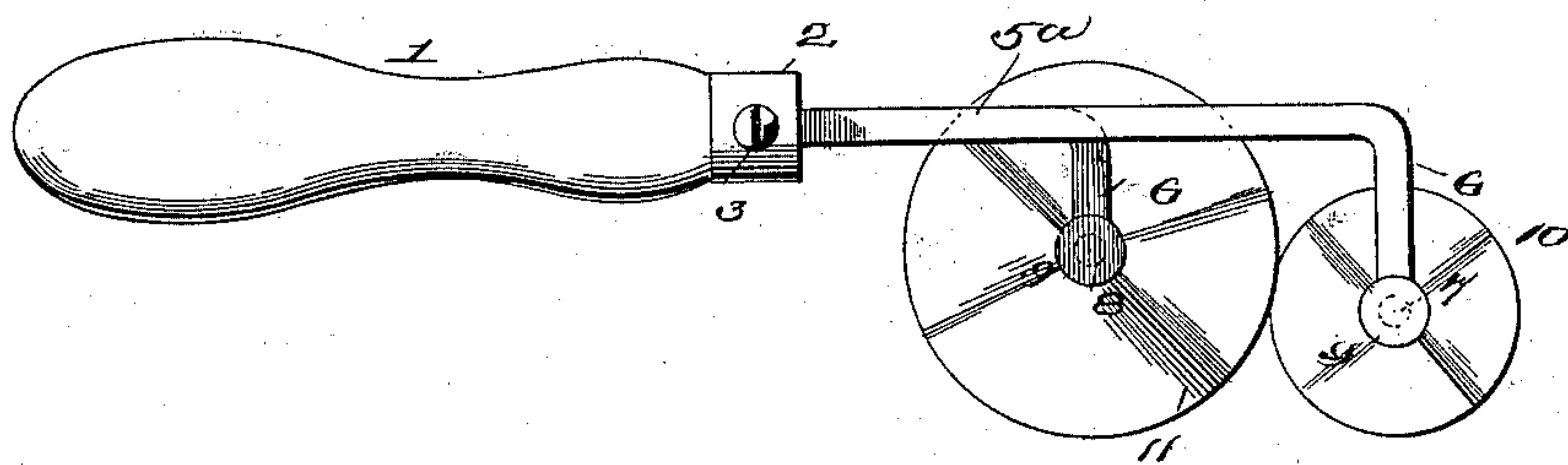


Fig. 2.



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UNITED STATES PATENT OFFICE.

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NOODLE-CUTTER.

SPECIFICATION forming part of Letters Patent No. 610,275, dated September 6, 1898.

Application filed April 20, 1897. Serial No. 632,924. (No model.)

To all whom it may concern:

Be it known that I, BERTHA J. NEUENSCHWANDER, a citizen of the United States, and a resident of Vera Cruz, in the county of Wells and State of Indiana, have invented certain new and useful Improvements in Noodle-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 noodle-cutters of the class which are operated as a hand device, and has for its object to provide a simple and inexpensive implement by means of which noodle-strips may be quickly and conveniently formed or cut from the dough.

To the accomplishment of this end my invention consists in a device combining certain novel details of construction, parts, and combination and arrangement of parts, as will be hereinafter more fully described, and specifically pointed out in the appended claims.

In the accompanying drawings, Figure 1 represents a top plan view of a noodle-cutter constructed in accordance with my invention; Fig. 2, a side view of the same, and Fig. 3 an enlarged detail plan view showing the relation of the two sets of knives or cutters on their shafts.

Like numerals designate corresponding parts throughout the several figures of the drawings.

The numeral 1 designates the handle, which may be made of any suitable material, as wood, and is provided with a hollow shank 2 and a detachable bolt 3, passing through a suitable transverse hole, the bolt having a securing-nut 3^a.

The knife-frames are two in number, each consisting of two separable arms having each a shank inserted in the hollow shank of the handle and secured detachably therein by means of the bolt 3 and its nut. This construction provides for convenience in removing the knives when they require resharpening or thorough cleansing. The frame carrying the forward set of knives consists of the arms 4^a and 5^a, which extend from the han-

dle outward at opposite sides and bend forward, extending in parallel lines beyond the rear set of knives and then bend down a suitable distance, as at 6, terminating in socket ends 9, which receive the ends of the shaft 7. The other frame, which carries the rear set of knives, consists of the arms 4 and 5, which are formed similarly to the others, but narrower laterally and shorter, so that the frame is free within the limits of the other frame, both being on the same horizontal plane, but the bent-down extremities of the inner frame are shorter than those of the other to compensate for a difference in the diameter of the knives of the rear set on the shaft 8, the latter being retained in the same manner as the other shaft in socket ends 9. The shaft 7 is the forward and the shaft 8 the rear as the device is operated. They are arranged parallel with each other transversely to the line of motion, and are preferably prevented from rotating by suitable means, as squared ends in squared sockets. The frames are made of slightly-yielding or spring-like material. Each of the said shafts is provided with a series comprising a set of disk-shaped knives 10 and 11, revolubly mounted thereon.

The knives are composed of any suitable material desired. The diameter of the knives is uniform in each set, but the diameter of those composing the rear set is somewhat greater than that of those in the forward set, for reasons hereinafter explained. It would be difficult to cut the strips of dough as narrow as might be desired in one operation or by one set of knives, for the reason that the knives would of necessity be so close as to cause trouble through the dough becoming wedged between them and the strips would thus be picked up and torn. To obviate this, I space the knives so that the cutting edges in both sets are as far apart as twice the width of the noodle desired, and one set of knives is arranged so that the lines of the cutting edges will be midway between the lines of the cutting edges of the other set. The smaller knives are pushed in advance of the others, cutting out strips of double width, which naturally lie flat on the cutting-board, and the rear knives follow and split the strips. Hence the finished noodle will have a width

equal to one-half the distance between two adjoining knives on either shaft. The knives of the rear set are of large diameter, so that they will more readily shear and split the strips cut by the forward set than would small disks, the latter tending to push up the loose strips from the cutting-board, and thus split them irregularly.

It will be observed that in providing two independent frames which are slightly elastic both sets of knives are readily kept in contact with the table or cutting-board without special care in maintaining the handle in a horizontal position.

I am aware that rotary cutters of uniform diameter for various purposes have been so arranged on parallel shafts that the cutting-lines of one set of disks are between the cutting-lines of the opposite set of disks, and I therefore do not claim such construction broadly; but

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

1. A hand implement for cutting noodles, and consisting of a handle, two elastic frames secured to said handle and each frame having extremities adapted to receive and secure a shaft end, one of said frames being of greater length and width than the other, a transverse shaft detachably secured at the said extremities of each of said frames and parallel one with the other, a series of disk-knives revolvably mounted on each of said shafts, the disks of one of said series being of greater diameter than that of the disks composing the other of said series and the said disks having the greater diameter being adapted to split the strips or noodles formed by the disks

of the opposite of said series of disks, substantially as shown and described.

2. In a hand implement for cutting noodles, the combination of the handle having a hollow shank, the pair of elastic frames each consisting of two arms and detachably connected and secured in said hollow shank, one of said frames being of greater length than the other, a stationary shaft secured transversely at the extremities of each of said frames and parallel with each other, the series of disk cutting-knives of small diameter revolvably mounted on one of said shafts and the series of disk cutting-knives of large diameter revolvably mounted on the other of said shafts and so arranged as to adapt them to split the noodle strips first formed by the series of small disks, substantially as shown and described.

3. In a noodle-cutter for hand use, the combination of the handle 1, the frames 4^a 5^a and 4 5 provided with downwardly-extending extremities and detachably secured to said handle, the transverse shafts mounted in said frame extremities, the cutting-disks 10 revolvable on one of said shafts and the cutting-disks 11 having a greater diameter than said disks 10 and revolvably mounted on the other one of said shafts and arranged in relation to said disks 10 as shown, substantially as and for the purposes set forth.

In testimony whereof I have signed this specification in the presence of two subscribing witnesses.

BERTHA J. NEUENSCHWANDER.

Witnesses:

CLEMENTINA GRUBER,
EMMA A. WALTEMATH.