No. 628,763. Patented July 11, 1899.

E. T. CLOWE.

VEGETABLE CUTTER.

(Application filed Mar. 25, 1898.)

(No Model.)

FIG. 1.

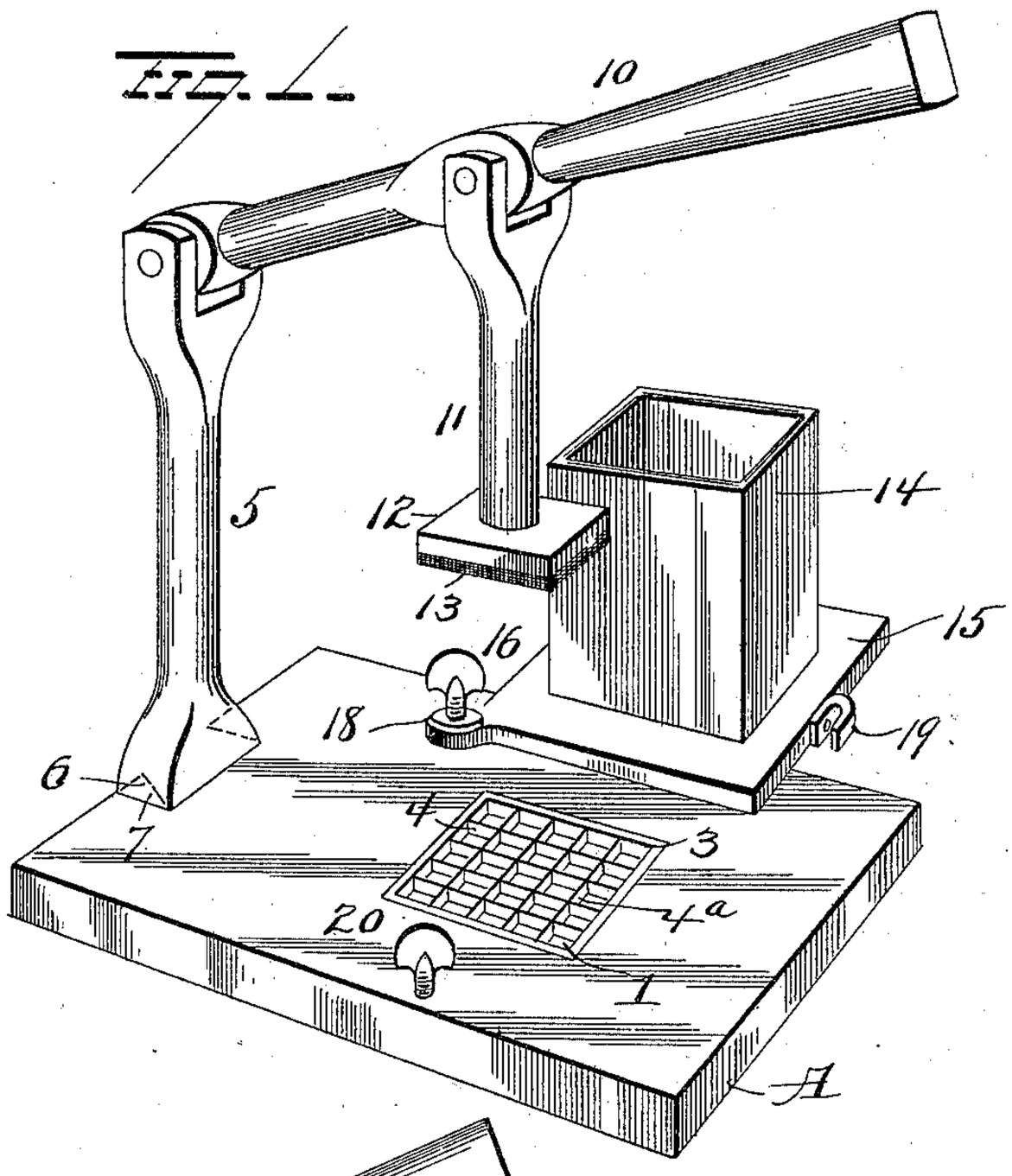
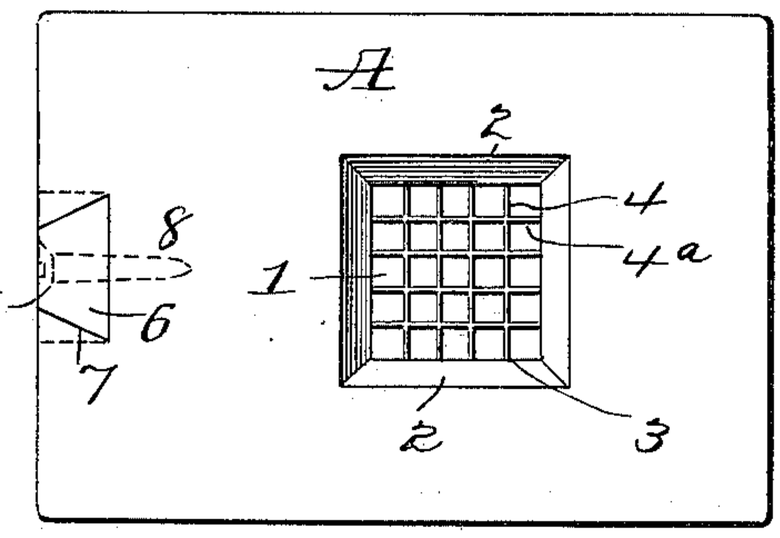


FIG. 2.

FIG. 3.



WITNESSES

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VEGETABLE-CUTTER.

SPECIFICATION forming part of Letters Patent No. 628,763, dated July 11, 1899.

Application filed March 25, 1898. Serial No. 675,149. (No model.)

To all whom it may concern:

Be it known that I, EDWARD T. CLOWE, of Woodland, in the county of Yolo and State of California, 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 an improvement in vegetable-slicers, and more particularly to devices for slicing potatoes, the object being to so construct and arrange the several parts that a strong, neat, and efficient structure will be obtained and one that can be manufactured at a small cost.

A further object is to provide a movable hopper or potato-guide which normally holds the cutter in place, thus enabling the cutter to be removed from its seat for the purpose of cleaning and sharpening the cutter.

With these ends in view my invention consists in certain novel features of construction and combinations of parts, as will be hereinafter more fully described, and pointed out in the claims.

In the accompanying drawings, Figure 1 represents a perspective view of my improvement, showing the hopper or potato-guide removed from its normal operative position, thus exposing the cutter for ready removal. Fig. 2 is a vertical cross-section of the same, the hopper or potato-guide being shown in its normal position; and Fig. 3 is a plan view with the hopper, plunger, and handle or lever removed.

A represents the base or support of my improved vegetable-slicer, and 1 the central opening located therein. This opening is approximately square and is provided with an inwardly-projecting ledge or flange 2, slightly below the upper face of the base, for the purpose of constituting a depressed seat for the reception and support of the cutter 3, which latter is composed of a series of parallel knives or cutters 4, and, if desired, a second series of parallel knives or cutters 4^a, arranged at right angles to the first series, thus forming a series of square cutters with corresponding openings, as will more fully appear by reference to the drawings. When cutter 3 is in its operative position, its upper face rests flush with the upper surface of base or support A, and hence it will be observed that a free and unobstructed surface is provided for the free movement of the hopper or potato-guide.

To the base-plate or support A is secured the standard 5, and as the latter receives practically all the strain during the operation of slicing vegetables I have deemed it essential to make its connection with said base or support A as strong and rigid as possible, and to that end have provided the lower end of standard 5 with a dovetail tenon 6 and base or support with a corresponding dovetail mortise 7. When the parts are assembled, the connection is further strengthened by the screw 8, which latter passes through the tenon and into the body of said base or support A, thus forming a very strong and rigid joint.

The upper end of standard 5 is bifurcated to pivotally receive one end of handle 10, which latter is provided, at a point between its ends, with a pivotally-connected plunger 11, the head 12 of which is provided on its lower face with a cushion 13, composed of rubber, leather, or equivalent yielding material.

The plunger-head 13 is adapted to register with and move within the hopper 14. This hopper or potato-guide is provided at its base with an outwardly-projecting flange 15, which affords an extended bearing-surface for the hopper on the base or support A and absolutely prevents any tilting of the hopper while the device is in operation. The hopper 14 is movably secured to base or support A by the pivot-bolt 16, which latter passes through a hole 17, located in one corner of flange 15, and is firmly secured in the body portion of said base or support. If desired, hole 17 may be provided with a metal sleeve for guarding against undue wear of the material surrounding said hole. A washer 18 is also employed for making the connection more perfect. While the means thus described for attaching the hopper to the base or support A is quite simple and durable, yet many other hinge connections might be employed with equally as good results, and hence I do not wish to confine myself to the exact means shown and described. The hopper is locked in its operative position by means of hook 19 engaging

thumb-screw 20, which latter when screwed home against the hook securely locks the hopper against accidental lateral movement.

Cutter 3, as above stated, rests loosely on its seat within the opening 1, whereby its removal when the hopper is moved to the position shown in Fig. 1 may be easily and quickly effected, thus rendering its cleaning and sharpening more easily accomplished than would be the case were no provision made for swinging the hopper aside. When the hopper is in its normal position, its lower end or bottom overlaps the outer edges of the cutter or cutter-frame, and hence it will be seen that any tendency on the part of the cutter to move out of its depressed seat would be prevented by said overlapping portion of the hopper or its connected flange.

The operation is as follows: The handle 10 is first elevated to a position sufficient to remove the plunger-head 12 out of the hopper. The potato or potatoes are then deposited within the hopper, after which downward pressure is applied to handle 10, which causes the plunger-head 13 to register with and enter hopper 14 and engage the potato, and by continuing the downward pressure the potato will be forced in contact with the knives and cut into strips, said strips passing through the squares formed by the knives or cutters, and finally dropping into a pan or other receptacle located beneath the support A. This operation is repeated until the desired number of potatoes have been sliced.

It is evident that changes in the construction and relative arrangement of the several parts might be made without avoiding my invention; and hence I would have it understood that I do not restrict myself to the particular construction and arrangement of parts shown and described; but,

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

1. The combination with a base having a hole therein and a depressed seat surrounding said hole, of a cutter resting on said seat, an upright secured to one end of the base, a hopper pivotally attached to the base so as to be capable of a sliding movement over the face thereof whereby it can be disposed over the cutter or removed laterally therefrom, a lever pivotally connected at one end to the upper end of the upright and a cushion-faced plunger suspended from said lever and adapted to pass through the hopper when the latter is in position over the cutter and coöperate with the latter to subdivide the vegetables placed in the hopper, substantially as set forth.

2. The combination with a base having a hole therein and a depressed seat around said hole, of a cutter removably disposed on said seat and having its top flush with the top of the base, a hopper mounted to slide on said base to cover or expose the cutter, the internal diameter of the hopper being such that the hopper will, when in position over the cutter, overlap the edges of said cutter and hold the same against displacement, substantially as set forth.

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

EDWARD T. CLOWE.

Witnesses:
J. G. WRIGHT,
DONALD CRANE.