

No. 639,847.

Patented Dec. 26, 1899.

F. J. DOMAYER.
VEGETABLE CUTTER.

(Application filed May 31, 1899.)

(No Model.)

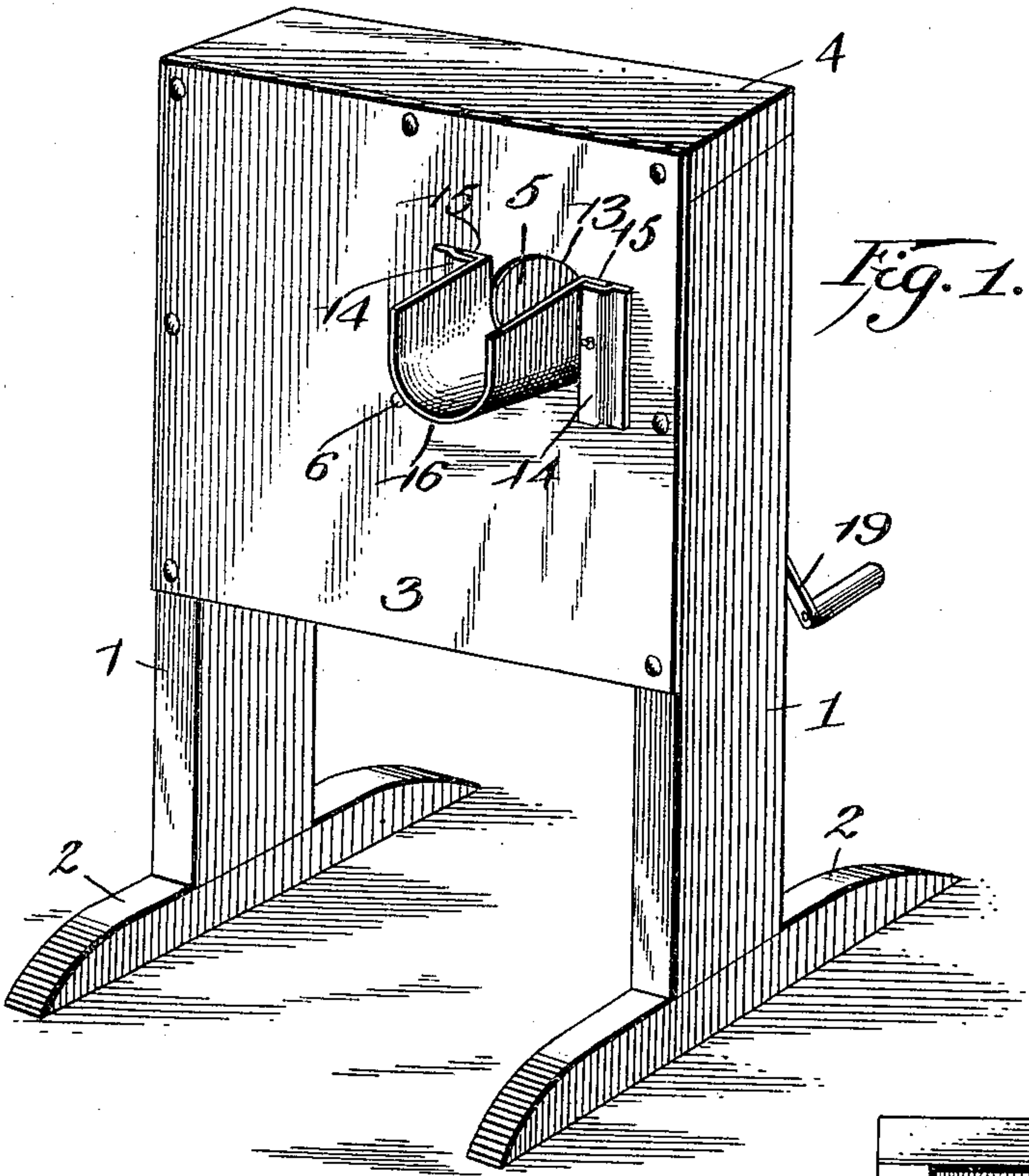


Fig. 1.

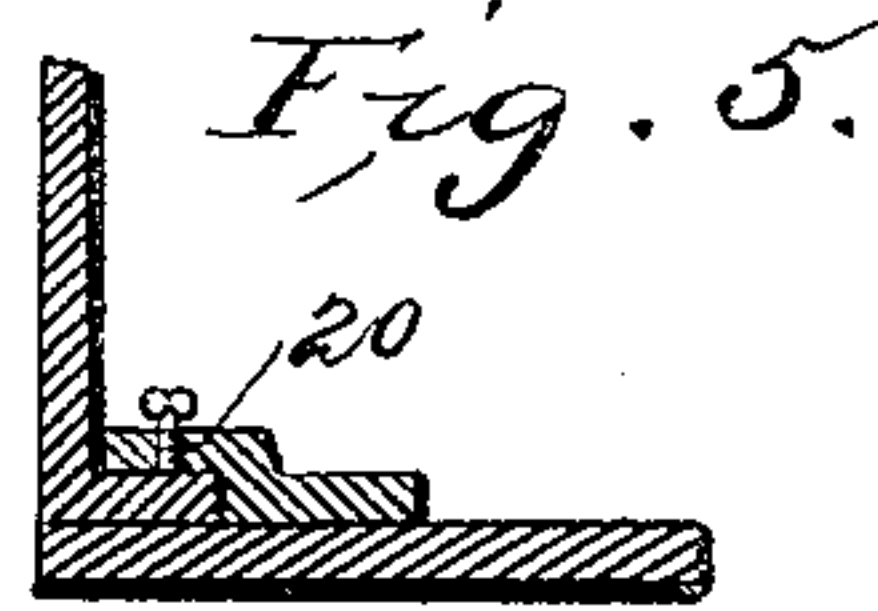


Fig. 5.

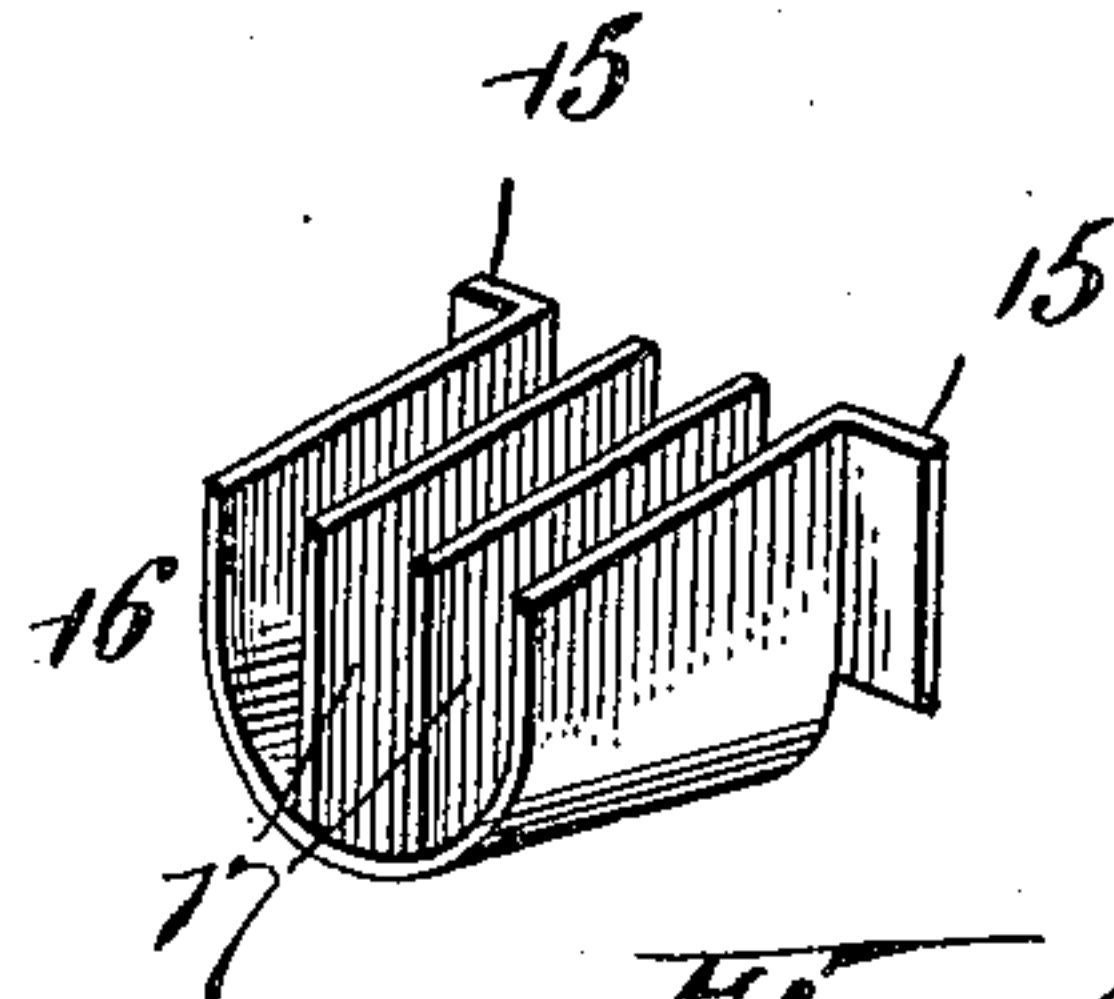


Fig. 4.

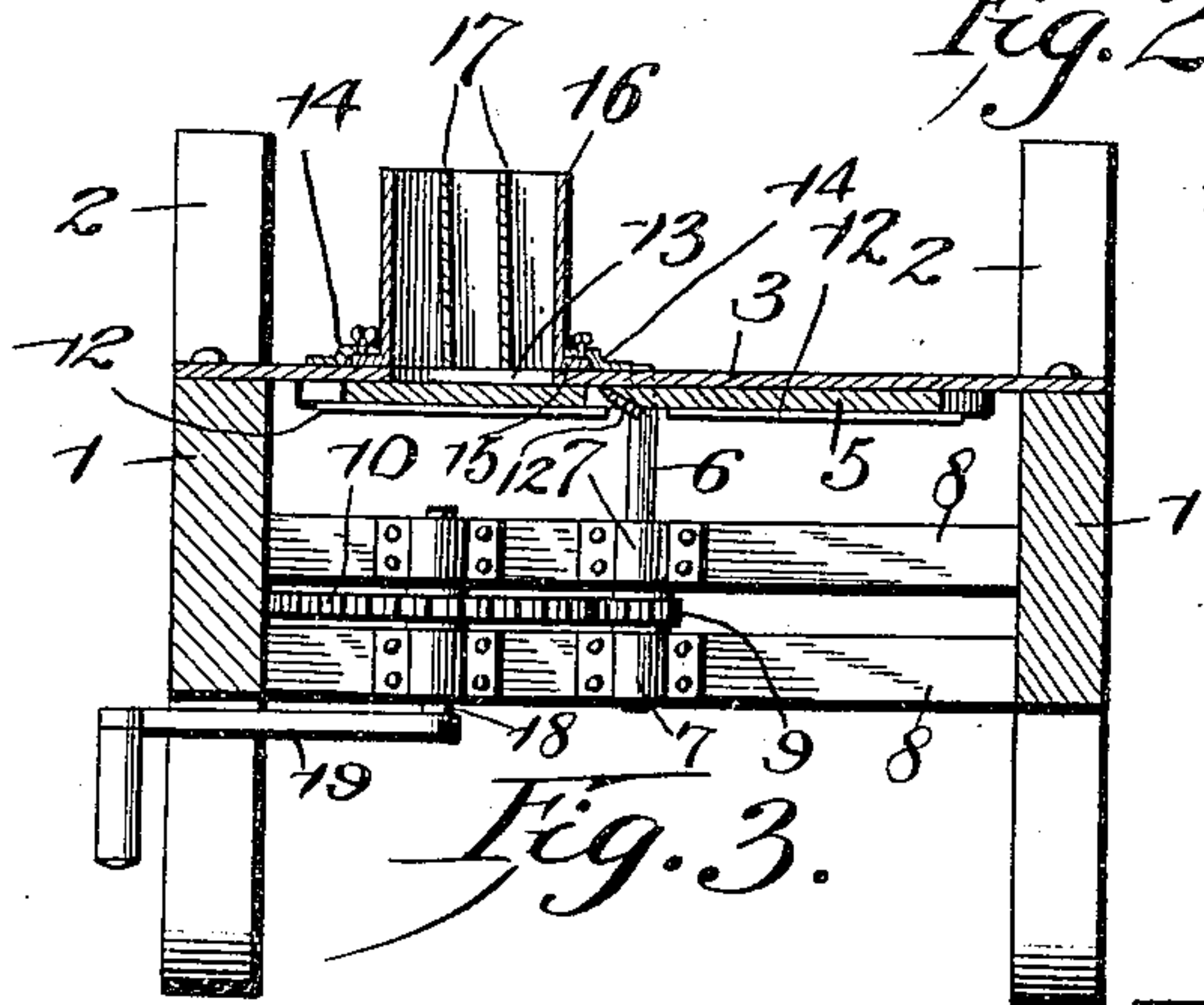


Fig. 3.

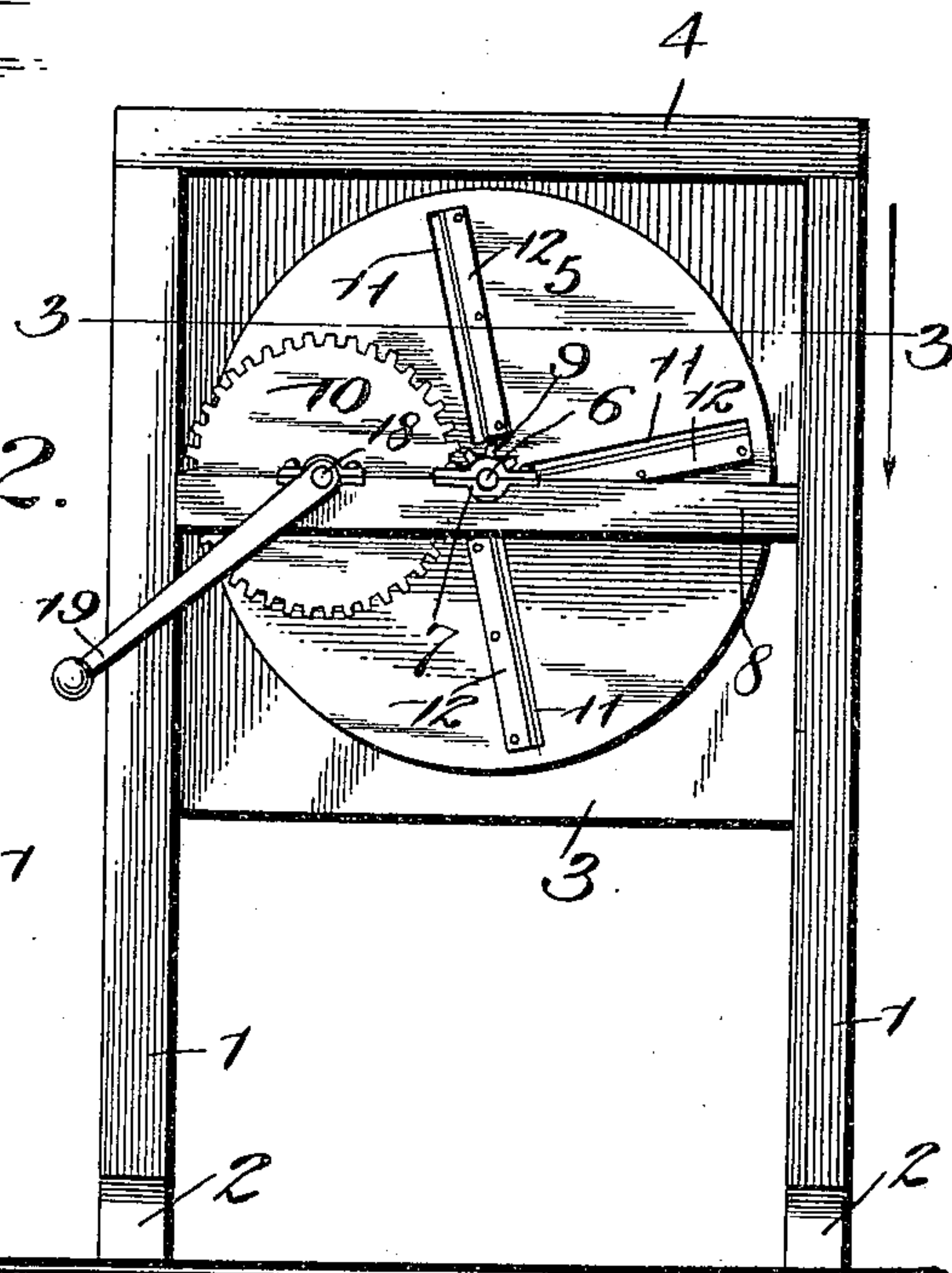


Fig. 2.

Witnesses

A. R. Appleman
J. J. Riley

By *this* Attorneys.

Frank J. Domayer, Inventor.

Cashnow & Co.

UNITED STATES PATENT OFFICE.

FRANK J. DOMAYER, OF DYERSVILLE, IOWA.

VEGETABLE-CUTTER.

SPECIFICATION forming part of Letters Patent No. 639,847, dated December 26, 1899.

Application filed May 31, 1899. Serial No. 718,850. (No model.)

To all whom it may concern:

Be it known that I, FRANK J. DOMAYER, a citizen of the United States, residing at Dyersville, in the county of Dubuque and State of Iowa, have invented a new and useful Vegetable-Cutter, of which the following is a specification.

The invention relates to improvements in vegetable-cutters.

10 The object of the present invention is to improve the construction of vegetable-cutters and to provide an exceedingly simple and inexpensive one adapted for slicing large and small vegetables and capable of being readily
15 arranged to accommodate either kind.

The invention consists in the construction and novel combination and arrangement of parts hereinafter fully described, illustrated in the accompanying drawings, and pointed
20 out in the claim hereto appended.

In the drawings, Figure 1 is a perspective view of a vegetable-cutter constructed in accordance with this invention. Fig. 2 is a rear elevation of the same. Fig. 3 is a horizontal
25 sectional view on line 3 3 of Fig. 2. Fig. 4 is a detail perspective view of the hopper or vegetable-support adapted to receive small vegetables. Fig. 5 is an enlarged detail sectional view illustrating the manner of adjustably
30 mounting the removable hopper on the casing.

Like numerals of reference designate corresponding parts in all the figures of the drawings.

1 designates vertical standards or sides provided at their lower ends with horizontal bottom pieces 2 to form a base and connected at their front edges by a rectangular plate 3 and at their upper ends by a top cross-bar 4. The sides or standards 1, the cross-bar 4, and
40 the plate 3 form a partial casing or housing to receive a rotary cutter-disk 5, which is mounted on a horizontal shaft 6, journaled in suitable bearings 7 of intermediate cross-pieces 8. The cross-pieces 8, which are spaced apart
45 to receive a pinion 9 and a gear-wheel 10, are secured to the sides or standards 1 at points between the ends thereof, as clearly shown in Fig. 2 of the accompanying drawings. The rotary cutter-disk is provided at intervals
50 with radial slots 11, in which are arranged blades 12, detachably secured to the disks

and adapted to be readily removed when it is desired to sharpen them.

The rotary cutter-disk, which is fast on the shaft 6, is arranged close to the inner face of
55 the plate 3, which is provided with a circular opening 13 and which has vertical ways 14 at opposite sides thereof to receive flanges 15 of a removable hopper or support 16. The removable hopper or support 16, which extends
60 outward from the circular opening of the plate 3, is substantially U-shaped in cross-section, rounded at the bottom, and it is disposed at an inclination to feed the vegetables or other material automatically, and thereby prevent
65 the hand of the operator from coming in contact with the knives. The space within the hopper or support may be left entirely open to adapt the device for the reception of cabbages and the like, or, as illustrated in Figs. 3 and 4
70 of the accompanying drawings, the hopper or support may be divided by vertical partitions 17 to adapt it for the reception of small vegetables. The ways 14 may be formed by strips of metal having L-shaped flanges, and the
75 flanges of the support or hopper may be secured in the ways by thumb-screws 20, which will permit the hopper or support to be readily removed, replaced, and adjusted.

The pinion 9 is mounted on the shaft 6, and
80 it meshes with the gear-wheel 10, which is mounted on a counter-shaft 18, journaled in suitable bearings of the cross-pieces 8 and provided at its outer end with a crank-handle 19. The vegetable-cutter, which is operated by
85 rotating the crank-handle, may be placed on the table or other suitable support, or it may be arranged over the receptacle, so that the sliced material will fall therein.

It will be seen that the vegetable-slicer is
90 exceedingly simple and inexpensive in construction, that it is easily operated, and that it may be readily arranged to accommodate large and small vegetables. The hopper or support is detachably mounted in the ways of
95 the front plate, and either one may be readily arranged for use.

What is claimed is—

In a vegetable-slicer, the combination of a casing provided at one side with an opening,
100 the vertical L-shaped flanges arranged at opposite sides of said opening and forming ways

open at the top and bottom, the detachable and adjustable hopper provided with laterally-projecting flanges fitting in the said ways, the thumb-screws mounted on the L-shaped flanges and engaging the laterally-projecting flanges of the hopper, whereby the latter is retained in position, a shaft journaled within the casing and provided at one end with blades arranged to move past the said

opening, and means for operating the shaft, is substantially as described.

In testimony that I claim the foregoing as my own I have hereto affixed my signature in the presence of two witnesses.

FRANK J. DOMAYER.

Witnesses:

JOHN A. SCHNIEDERS,
B. J. SCHEMMELE.