

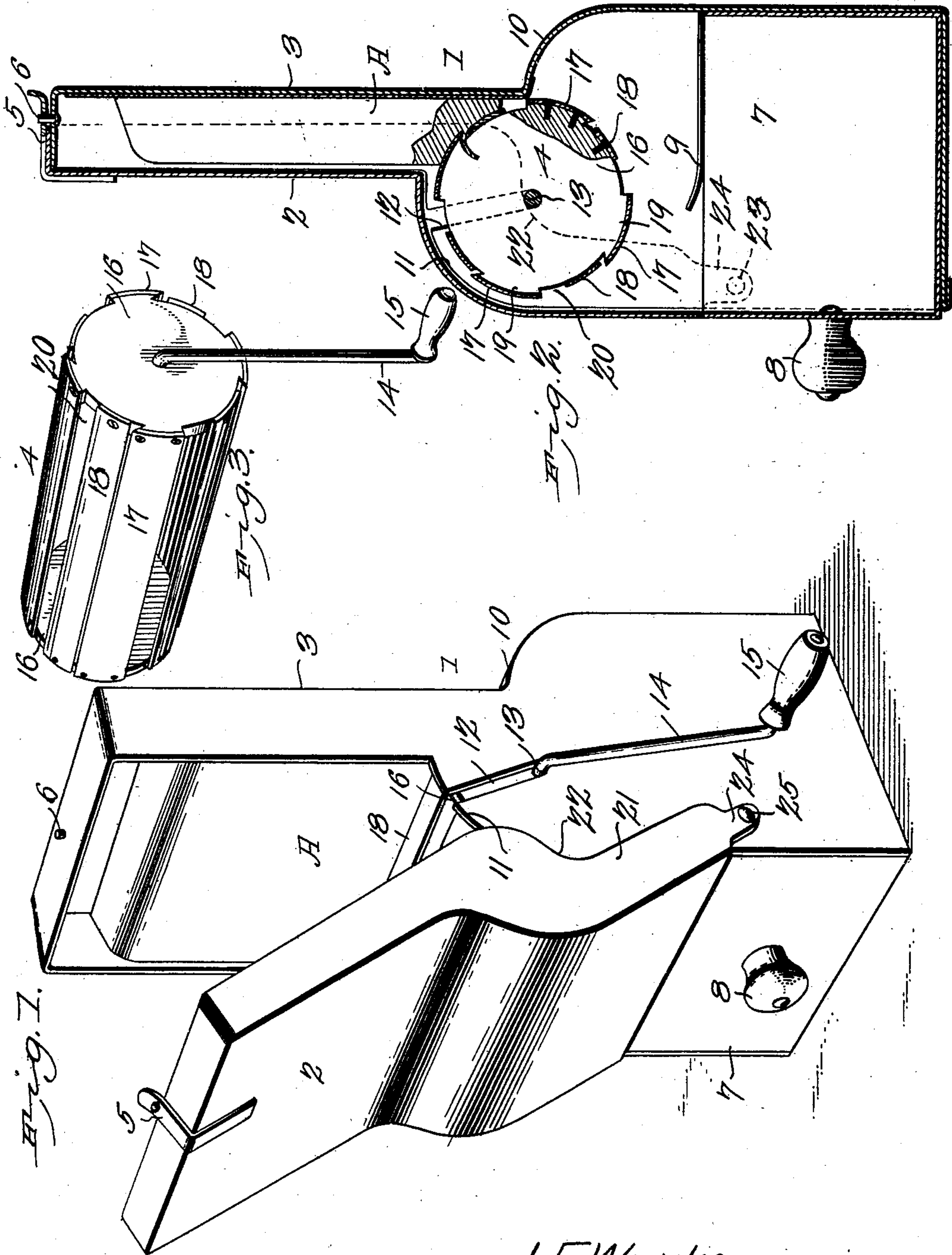
No. 713,270.

Patented Nov. 11, 1902.

J. F. WYNKOOP.
CHOCOLATE CUTTER.

(Application filed May 17, 1902.)

(No Model.)



Witnesses
E. H. Stewart
R. M. Elliott

J. F. Wynkoop, Inventor.
by *C. A. Snow & Co.*
Attorneys

UNITED STATES PATENT OFFICE.

JEHIEL FRANKLIN WYNKOOP, OF MINNEAPOLIS, MINNESOTA.

CHOCOLATE-CUTTER.

SPECIFICATION forming part of Letters Patent No. 713,270, dated November 11, 1902.

Application filed May 17, 1902. Serial No. 107,843. (No model.)

To all whom it may concern:

Be it known that I, JEHIEL FRANKLIN WYNKOOP, a citizen of the United States, residing at Minneapolis, in the county of Hennepin and State of Minnesota, have invented a new and useful Chocolate-Cutter, of which the following is a specification.

This invention relates to chocolate-cutters.

The object of the invention is provide a machine which will in a ready, rapid, thoroughly efficient, and practical manner cut or shave chocolate from the cake and in which the cutting mechanism shall be so constructed as to cause it to exert a drag or draw on the chocolate to force it against the cutters, thereby obviating the necessity of the employment of supplemental feeding means for the purpose and effecting an even output.

With these and other objects in view, as will appear as the nature of the invention is better understood, the same consists in the novel construction and combination of parts of a chocolate-cutter, as will be hereinafter fully described and claimed.

In the accompanying drawings, forming a part of this specification, and in which like numerals of reference indicate corresponding parts, there is illustrated one form of embodiment of the invention capable of carrying the same into practical operation, it being understood that the elements therein exhibited may be varied or changed as to shape, proportion, and exact manner of assemblage without departing from the spirit thereof, and in these drawings—

Figure 1 is a view in perspective of a chocolate-cutter characterizing the present invention with the lid or front partly open. Fig. 2 is a view in vertical longitudinal section. Fig. 3 is a perspective detail view of the cutter.

Referring to the drawings, 1 designates the body of the machine, and 2 the lid or front thereof. The body is provided with an upstanding neck 3 of a width and depth snugly to inclose a cake of commercial chocolate, the same being held in proper operative relation with regard to the cutter 4 by the upper portion of the lid or front, as clearly shown in Fig. 2, the said front being provided with top and side flanges of a width practically to inclose the neck. The upper end of the front is provided with a spring-catch

5 to interlock with a pin or projection 6 on the upper end of the neck, thus to hold the front securely locked to present an efficient chocolate-receiving chamber. The lower portion of the body incloses a holder or drawer 7, having a knob 8, there being provided a guide or guides 9 on the inner side of the body to direct the holder to its seat. The body and lid or front may be made of any suitable material—such as aluminium, nickel-plated sheet-brass, tin, or the like—and may or may not be ornamented, as preferred.

The neck 3 is inset some distance from the back of the body, presenting a rounded shoulder 10, which operates to deflect the cut chocolate toward the back of the holder, thus to prevent banking at the front, which would result in spilling upon removal of the holder.

The front of the body is provided with rounded shoulders 11, each provided with a rearwardly-inclined slot 12, the lower terminals of which are disposed some distance in front of the outer face of the chocolate-receiving chamber, and these slots constitute bearings for a shaft 13 of the cutter 4, one end of the shaft being bent to constitute a crank 14, carrying a revoluble handle 15. The cutter comprises two heads or disks 16, a plurality of knives or cutters 17, disposed parallel with the shaft, and a plurality of throat-plates 18, disposed parallel with the knives. In this instance but four knives and four throat-plates are shown, it being understood that this number may be increased or diminished, if found necessary or desirable, as (and this will be readily understood) detailed illustration of any other form is deemed unnecessary. The knives are secured to offsets 19, which are designed to throw the knives outward beyond the throat-plates the distance necessary to give the desired cut to the knives, and the knives and plates may be attached to the head in any preferred manner, as by being soldered, brazed, or otherwise secured thereto. It will be observed by reference to Figs. 2 and 3 that the distance between the rear edge of a knife and the forward edge of a throat-plate is three or four times greater than the distance between the cutting edge of the knife and the throat-plate, and these wide spaces (designated at 20) provide a ready escape for the cut chocolate from the

interior of the cutter to the holder. By disposing the cutter-shaft in the manner described when a cake of chocolate is resting upon the cutter and motion is imparted thereto the cutter will exert a downward drawing action upon the chocolate, resulting in an even and partial cutting thereof and further obviating the necessity of a spring or weight to effect the proper coactive relation between the chocolate and the knives. In order to hold the cutter-shaft in proper position within the bearings, the sides 21 of the lid or front are provided with shoulders 22, which when the lid or front is in locked engagement with the neck 3 extend over the shaft-terminals, as clearly shown in Fig. 2, and thereby perform the function designed. Should it be desired at any time to remove the cutter from the casing for the purpose of cleansing or sharpening, this may be readily effected by throwing back the lid or front and lifting the cutter bodily from the body portion.

It is to be understood that the exact proportion between the knives and the throat-plates herein shown is not essential, and they may be increased or diminished in width and thickness and still be within the scope of the invention.

The machine of this invention while exceedingly simple of construction will be found thoroughly efficient in use for the purpose designed and will render unnecessary any handling of the chocolate. Furthermore, as the holder fits snugly within the body any cut chocolate remaining therein will be perfectly shielded from dirt or insects, thus avoiding waste.

The connection between the lid or front and the body is herein shown as through the medium of studs or pins 23, fastened to ears 24 in the sides of the front; but the front may be otherwise associated with the body and produce the same result, and as this will be readily understood further description or illustration is not thought to be necessary.

In the use of the machine the lid or front is dropped and a cake of chocolate (designated by A) is placed within the neck portion of the casing, and the lid is then closed. By turning the crank 14 the chocolate will be

rapidly cut or shaved, as shown in Fig. 2, part passing back of the cutter into the holder and the bulk passing out through the escape-opening 20 into the holder.

All of the parts of the machine are readily exposed to view for purposes of cleansing, and this may readily be effected when desired.

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

1. A chocolate-cutter comprising a body provided with a rear rounded portion and a constricted neck having vertical front and rear walls, and a revoluble cutter having its axis of rotation disposed in advance of and below the front wall of the neck and in line with the terminal of said rounded portion.

2. A chocolate-cutter comprising a body and a constricted neck, a front hinged to the body and having side flanges to embrace the neck, and a revoluble cutter journaled in the upper portion of the body and having its shaft held in operative position within its bearings by the said flanges.

3. In a chocolate-cutter, a cutter comprising a shaft and two disks, and knives and throat-plates carried by the disks and disposed parallel with the shaft, the spaces between the rear edges of the knives and the front edges of the throat-plates being greater than that between the cutting edges of the knives and the throat-plates to present openings to permit escape of the cut chocolate from the cutter to the bottom of the casing.

4. A chocolate-cutter comprising a body and a constricted neck, a front hinged to the body and having side flanges to embrace the neck, a revoluble cutter journaled in the upper portion of the body and having its shaft held in operative position within its bearings by the flanges of the front, and a drawer or holder disposed beneath the cutter.

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

JEHIEL FRANKLIN WYNK00P.

Witnesses:

T. C. SHOVE,
E. L. DANFORTH.