

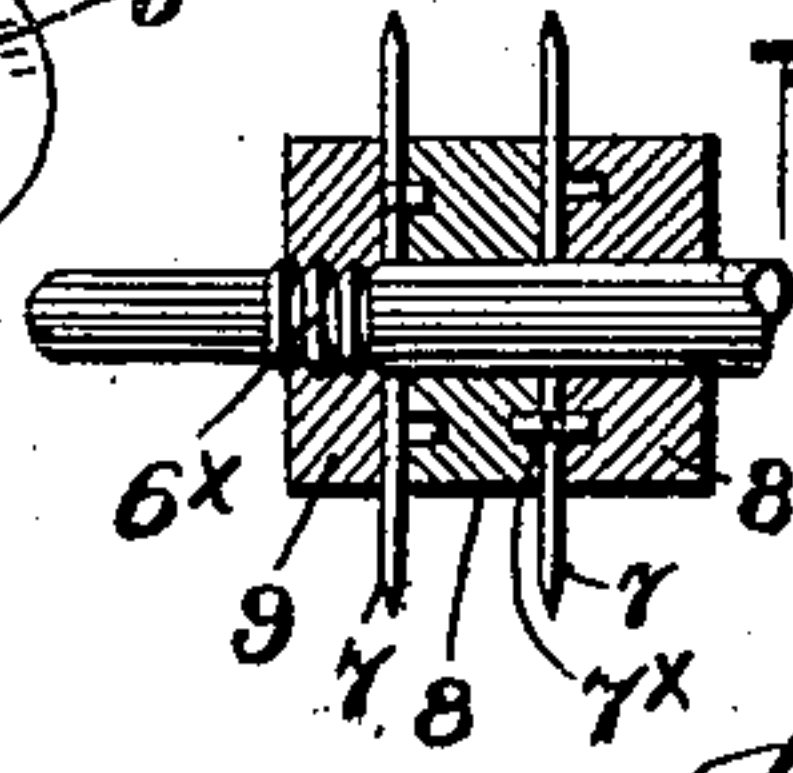
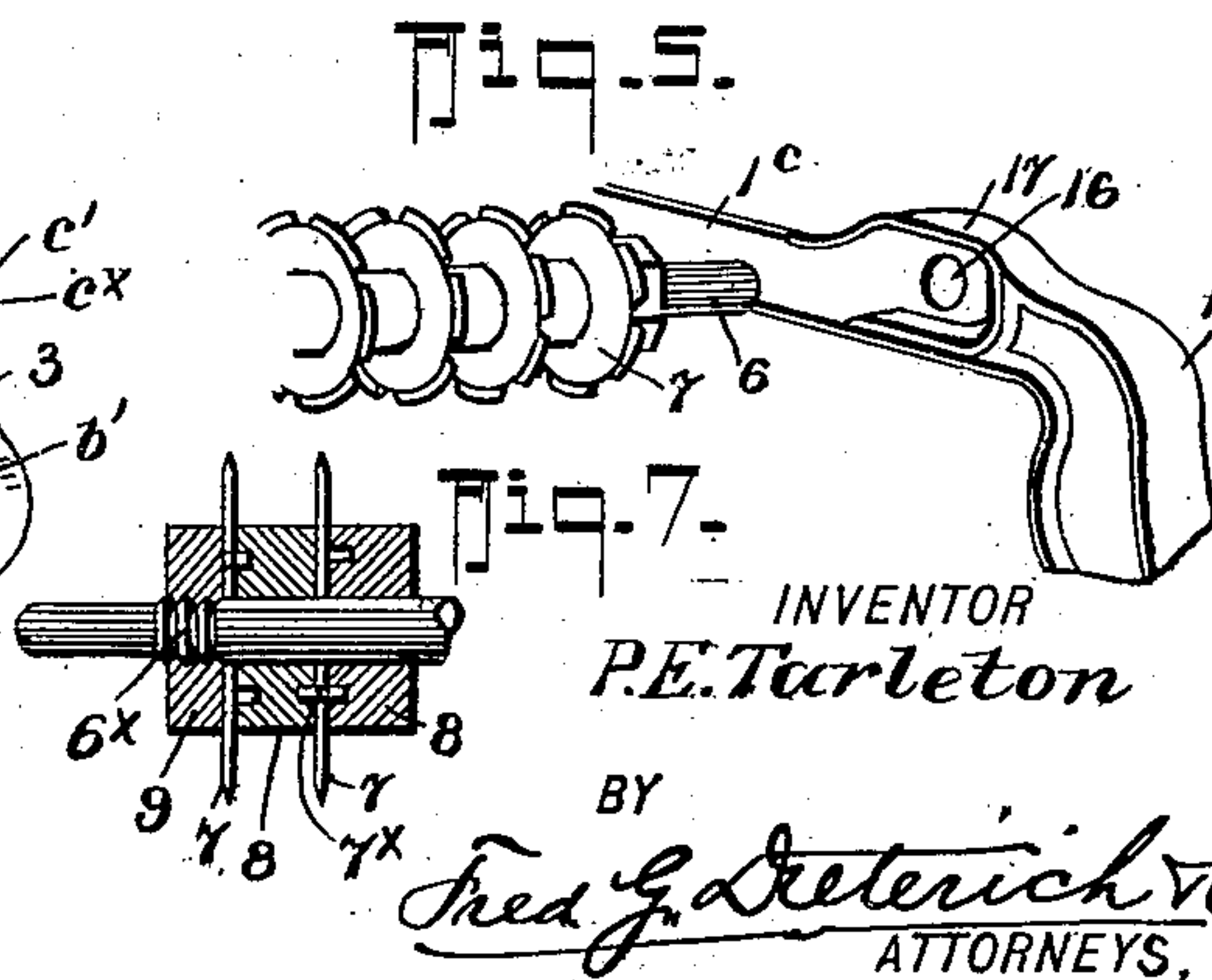
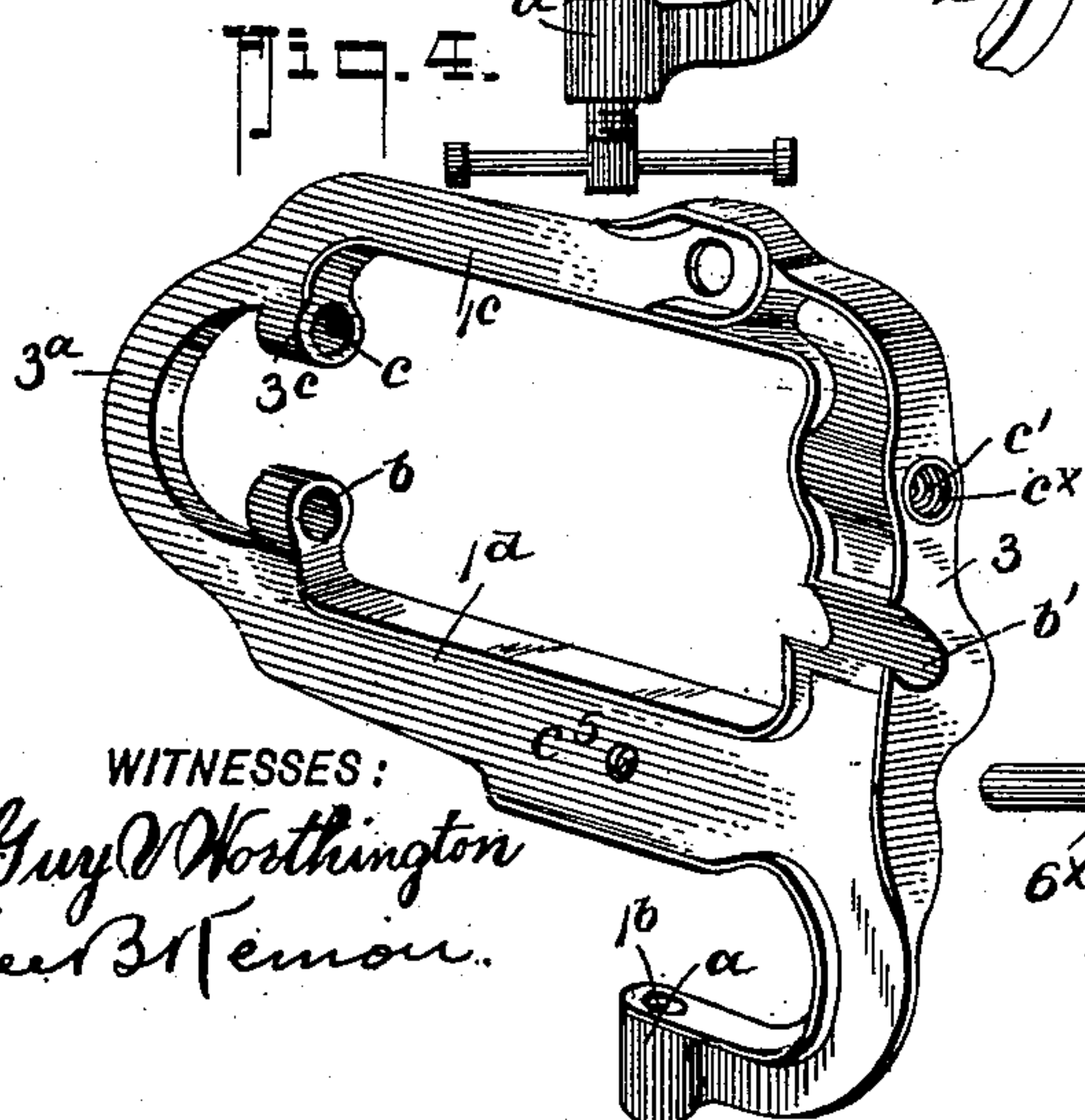
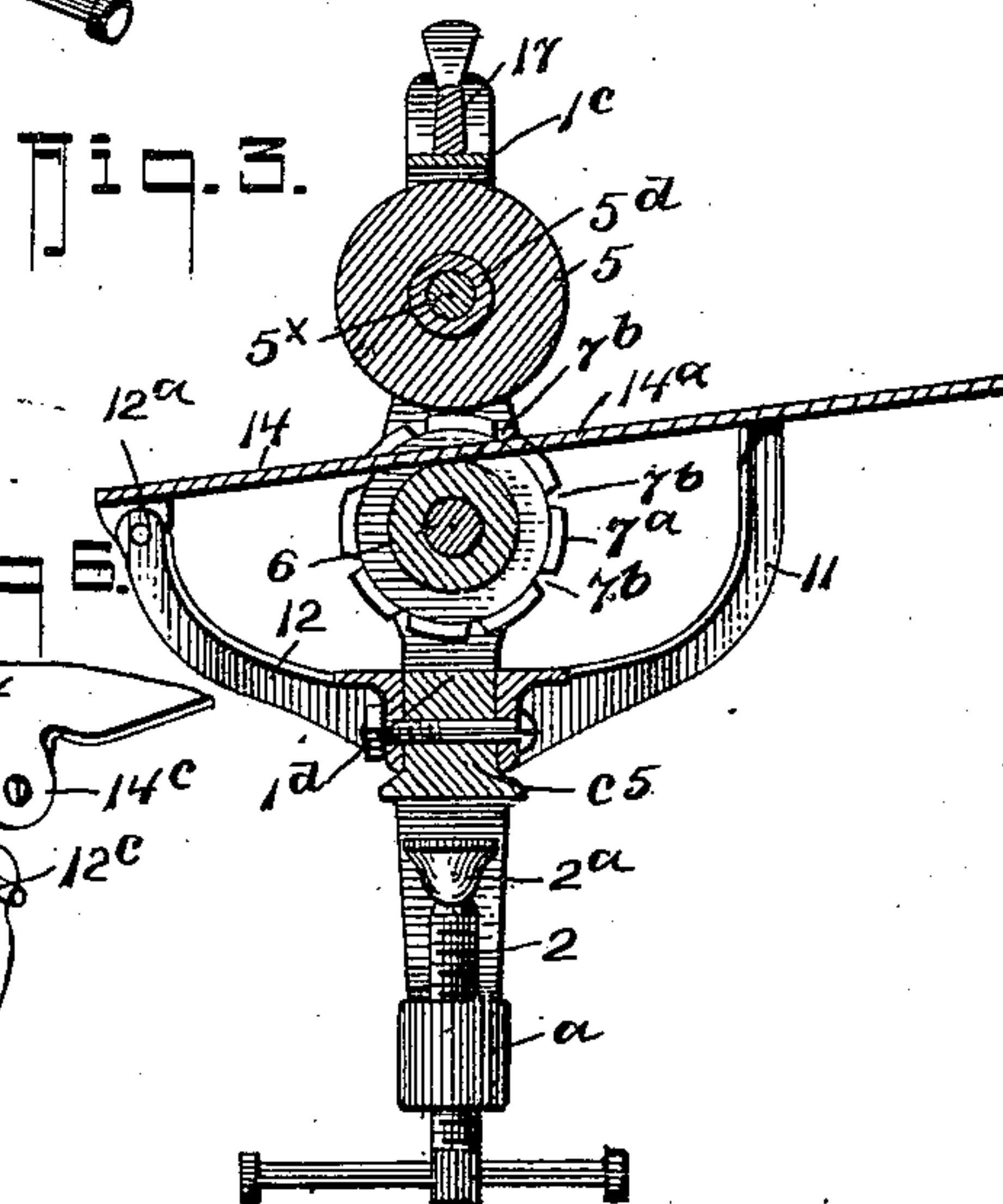
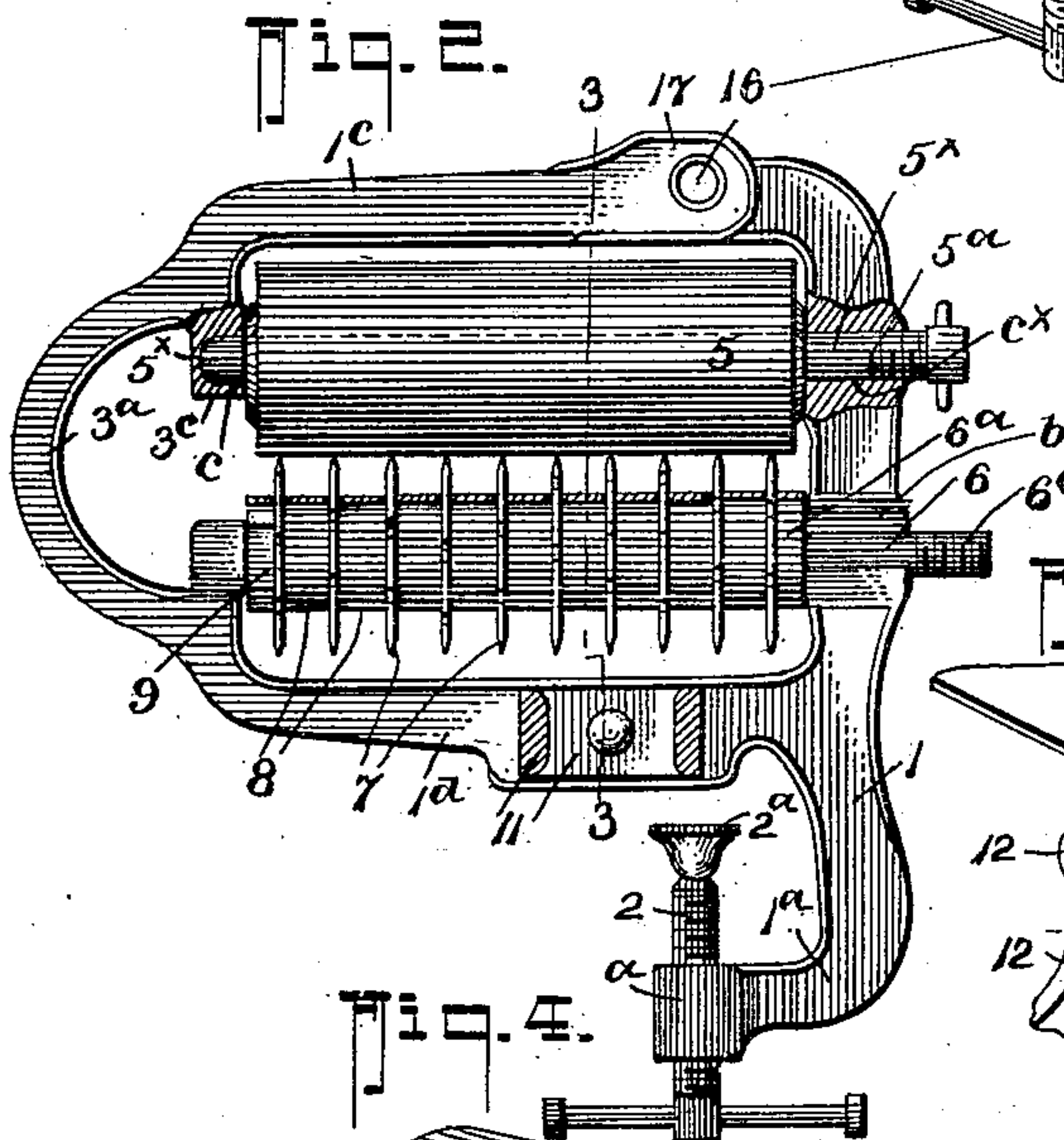
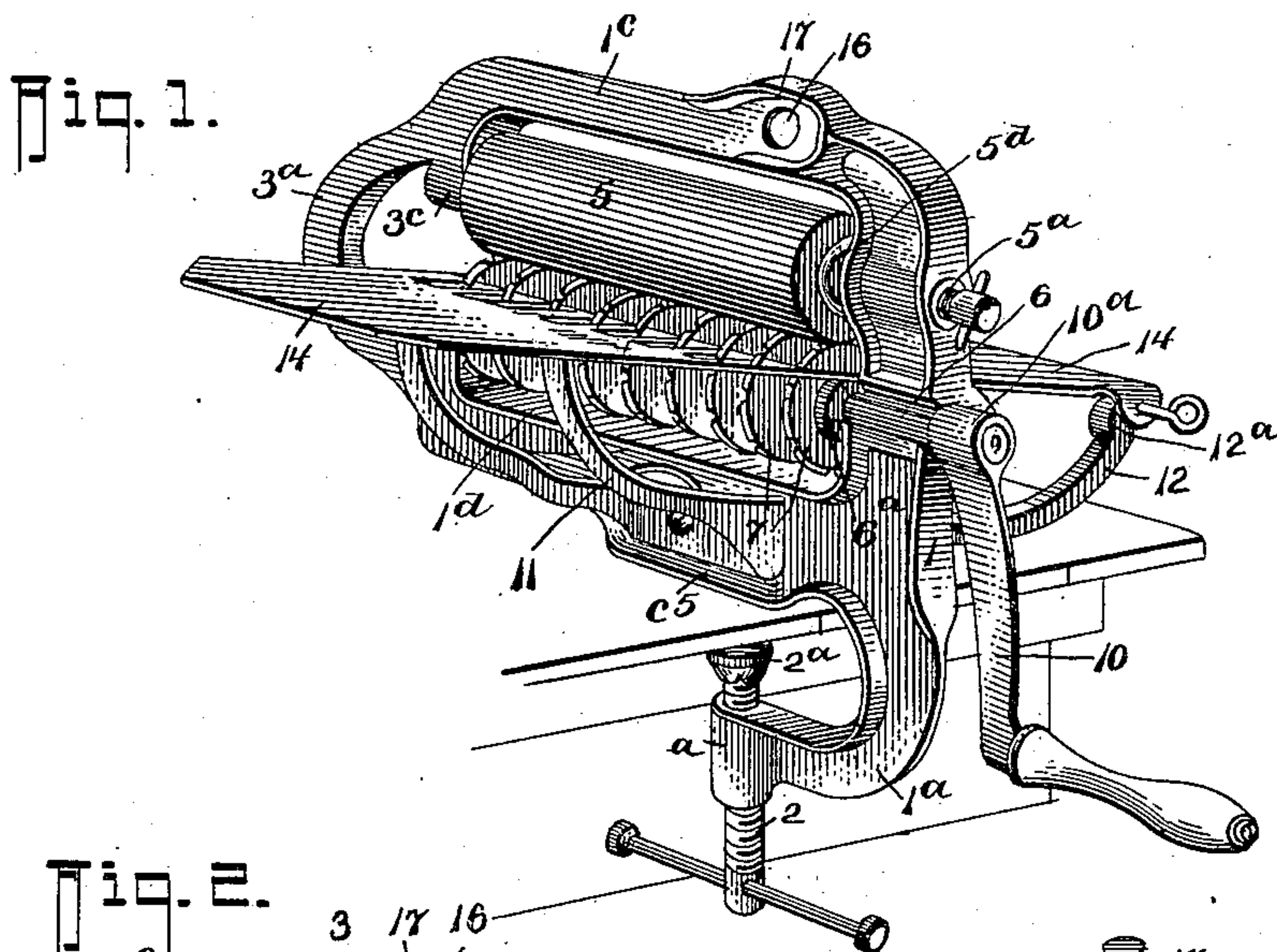
No. 714,062.

Patented Nov. 18, 1902.

P. E. TARLETON.
MEAT TENDERER.

(Application filed June 9, 1902.)

(No Model.)



WITNESSES:

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UNITED STATES PATENT OFFICE.

PEARL E. TARLETON, OF KENTON, OHIO.

MEAT-TENDERER.

SPECIFICATION forming part of Letters Patent No. 714,062, dated November 18, 1902.

Application filed June 9, 1902. Serial No. 110,919. (No model.)

To all whom it may concern:

Be it known that I, PEARL E. TARLETON, residing at Kenton, in the county of Hardin and State of Ohio, have invented a new and
5 Improved Meat-Tenderer, of which the following is a specification.

My invention is in the nature of an improved kitchen utensil especially adapted for tendering meats, and it has for its object
10 to provide a simple, inexpensive, and easily-manipulated means adapted to effectively tender meat without shredding the same or completely severing the fibres thereof in such manner that the juicy or nutritious particles
15 are not lost.

In its generic nature my invention comprehends a suitable cast frame having means for clamping to a table edge or other support a
20 cutter-equipped shaft adapted to be detachably journaled in the said frame, a combined guard and meat-receiving plate, and a detachable combined presser and feed-roller for opposing the cutters. The several parts have such
coöperative arrangement whereby they can
25 be easily assembled by the housewife or kitchen help without the necessity of a skillful manipulation thereof.

In its more complete nature my invention includes a novel means for assembling the
30 cutters upon the cutter-shaft or arbor whereby they can be readily removed for cleaning, and it also includes a special frame portion adapted to operate as a wrench for removing or tightening the nut that secures the cut-
35 ters; and in its more subordinate nature my invention consists in certain details of construction and peculiar combination of parts, all of which will hereinafter be fully explained, and particularly pointed out in the
40 appended claims, reference being had to the accompanying drawings, in which—

Figure 1 is a perspective view of my invention. Fig. 2 is a front elevation of the same, the crank or operating-handle being omitted
45 and the slotted guard or guide-plate shown in section. Fig. 3 is a transverse section taken on the line 3-3 of Fig. 2. Fig. 4 is a detail view of the main or cast frame. Fig. 5 is a detail view illustrating the nut loosening and
50 tightening portion of the main frame. Fig. 6 is a detail view of one end of a portion of the plate-supporting bracket hereinafter re-

ferred to. Fig. 7 is a detail sectional view of the nut-holding end of the cutter-shaft and illustrates the manner in which the cut-
55 ters are clamped thereon.

In its practical construction my invention includes a main or cast frame 1, provided with a pendent inturned bracket 1^a, having its end *a* formed with a threaded vertical
60 aperture 1^b to receive the clamp-screw 2, provided with the usual head 2^a for engaging the table edge, as shown in Fig. 1. The main or body part of the casting 1 comprises the parallel upper and lower portions 1^c 1^d, joined
65 at one end by an integral end member 3 and at the other end by a yoke portion 3^a, and at the yoke end the casting has a pair of opposing extensions, the upper one 3^c of which has a horizontal aperture *c* and the lower one has
70 a horizontal socket *b*, the purpose of which will be presently explained, and the end member 3 has a horizontal aperture *c'*, that registers with the aperture *c* at the opposite end of the casting, and it is also formed with an open
75 pendent socket *b'*, that registers with the socket *b* at the opposite side, as best shown in Figs. 2 and 4, from which it will also be noticed the aperture *c'* has an internal thread
80 *c*^x to receive the threaded end 5^a of the shaft 5^x, that carries the bearing-roller 5, which, to prevent dulling the cutters, is made of wood and is of a length to fit the space between the vertical ends of the frame 1.

The roller 5 is loosely held on the shaft 5^x,
85 which passes through a tubular metal core 5^d of the roller 5. The outer or threaded end of the shaft 5^x has a thumb-piece whereby it can be conveniently fitted in an operable position or removed, as desired.
90

6 designates the cutter-carrying shaft or arbor, upon which is mounted to turn therewith a series of steel cutter-disks 7, having knife-edges which are divided into a number of circumferentially-disposed cut edges 7^a by
95 a series of radial notches 7^b, the purpose of which is to prevent the cutters making a continuous cut and slicing or shredding the meat during the operation of tendering the same.

The cutters 7 are held spaced apart by metal
100 washers 8, loosely fitted on the arbor 6, and an end collar 6^a, fixedly held on the arbor 6, and a clamping-nut 9, that engages a threaded portion 6^x of the arbor, and to solidly inter-

lock the several washers 8 and the cutters 7 each cutter has a dowel 7^x to engage a socket in the washers, as clearly shown in Fig. 7. The outer end 6^c of the arbor 6 is also threaded to receive the threaded hub 10^a of the crank-operating handle 10.

11 and 12 designate a pair of brackets, one in each side of the main frame or casting 1, which project in opposite directions, and these brackets are bolted on the base portion 6⁵ of the main casting, (see Fig. 3,) and the upper ends of the bracket 11 terminate in flat rest members disposed in a plane above the axis of the cutter-shaft, and the ends of the bracket 12 diverge, and one of the ends has an apertured ear 12^a and the other a laterally-disposed stud 12^c, and both ends terminate in a plane below the rest ends of the opposite bracket 11, whereby to support the slotted combined guard and guide plate 14 at an incline to facilitate the feed of the meat toward the superposed members 7 and 5, the direction of the feed of the meat being indicated by the arrow in Fig. 3.

The plate 14 has a series of longitudinal slots 14^a, one for each cutter-disk, through which the upper or penetrating ends of the said cutter-disks pass. The lower end of the plate 14 has an ear 14^c at one edge to engage the stud 12^c on one end of the bracket 12, and at the other end it has an apertured ear to register with the apertured ear 12^a on the other end of the bracket 12 and to which the said plate is detachably connected by a cotter-pin, as shown.

By providing a slotted plate 14, adapted to cooperate with the cutters and the roller 5, under which it passes, and the brackets 12 and 11, as described, a simple means for supporting the meat and guiding it between the roller 5 and the cutters is provided, and at the same time the plate 14 acts as a guard for the cutters and limits their penetration into the meat, and, again, the said plate acts as a cleaner when it is pulled away from the cutters, as it will remove the meat particles that might adhere to the edges of the said cutters.

The upper member of the frame 1 has an aperture 16 and a non-circular socket or seat 17 surrounding the said aperture to act as a wrench for loosening and tightening the clamp-nut for securing the cutters and washers on the arbor 6, it being understood that by inserting the end of the arbor through the aperture 16 until the nut engages the seat 17 by turning the arbor 6 to the right or left, as may be desired, the nut will be tightened or loosened.

From the foregoing, taken in connection with the accompanying drawings, it is thought the manner in which my invention operates and its advantages will be readily understood. The meat as it is fed to the cutters is punctured by a series of interrupted cuts, and by passing the meat through the cutters successively and turning the same so that the cuts will crisscross the toughest meat can be ren-

dered tender and without cutting up the piece into shreds and slices and without completely severing the fibers thereof.

The several parts of my appliance are especially made for interdependent action and in such manner that ordinary kitchen help can readily assemble the parts for use and disconnect them for cleaning. The construction is such as to render the parts practically unbreakable.

By providing a main casting formed in the manner described and shown the operator can quickly and conveniently set the cutters in position by inserting the outer end of the arbor in the lower socket at the yoke end of the frame and seating the handle end of the said arbor in the open socket in the other end of the frame. The plate 14 is then placed in position by fitting one end onto the stud on the bracket 12 and connecting the other end with the apertured ear 12^a of the bracket 12 by the cotter-pin 15. The roller is then inserted and held by the shaft 5^x, one end of which engages the apertured bracket at the top of the yoke end of the frame, and the other end of the said shaft 5^x engages the transverse aperture in the opposite end of the frame, to which it is made fast by having its threaded portion made to engage with the threads of the aperture in the said bracket.

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

1. A meat-tenderer, comprising a supporting-frame consisting of upper and lower parallel members, joined by vertical portions at each end, the vertical portion at one end having a pendent intumed member, adapted to receive a clamp-screw, the vertical portion at one end having a pair of sockets in vertical alinement, the other vertical portion having a bearing-aperture in the horizontal plane of the upper socket at the opposite end, and an open-seat socket in the horizontal plane of the opposing socket at the other end, a roller having journals for engaging the upper pair of sockets, a cutting means, comprising a shaft rotatably mounted in the lower pair of sockets, a series of cutter-disks mounted on said shaft held to oppose the roller, the bracket members secured to the main frame and projected in opposite directions, and the slotted plate 14, loosely supported at one end on the brackets 7 and detachably connected to the brackets 12 at the other end, as set forth.

2. In a meat-tenderer as described, the combination with the main frame, said frame having a socket in one end and an aperture in the other end in the horizontal plane of the opposing socket, said aperture having a threaded portion, the frame also having a second socket in the vertical plane of the first-named socket, and a pendent open seat in the vertical plane with the threaded aperture, and the brackets 11 and 12 extended in opposite directions from the main frame; of

the tubular detachable roller 5, a detachable shaft 5^x therefor, said shaft having a threaded portion to engage the threaded aperture in the main frame, and an end adapted to engage the socket opposing the said threaded aperture, the shaft 6, one end of which is adapted to detachably engage the pendent seat in the main frame, and the other end to engage the socket that opposes said seat, a series of cutter-disks fixedly mounted on the shaft, and the slotted plate 14 for cooperating with the cutter-disks, and the roller 5 detachably supported on the brackets 11 and 12, and means for connecting the said plate to one of the said brackets, for the purposes described.

3. In an appliance as described, the combination with the main frame, said frame having an aperture 16, and a surrounding nut-receiving socket; of the cutting devices, consisting of the shaft having a fixedly-held collar at one end a threaded portion at the other end, a series of cutter-disks, and spacing-col-

lars mounted upon the said shaft, said collars and disks having interlocking means, and the nut for engaging the threaded portion of the shaft, all being arranged substantially as shown and for the purposes described.

4. In a meat-tenderer as described, a supporting-frame formed of a single body, comprising upper and lower horizontal members, connected at one end by a curved vertical portion 3^a, and having at said end a pair of opposing sockets *b c*, a vertical portion 3 connecting the other end of the longitudinal members, said portion 3 having an open socket *b'* and a threaded bearing *c'* and provided with a pendent socket member, the upper longitudinal member having an aperture 16, and a nut-receiving socket surrounding said aperture as set forth.

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Witnesses:

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