

No. 719,858.

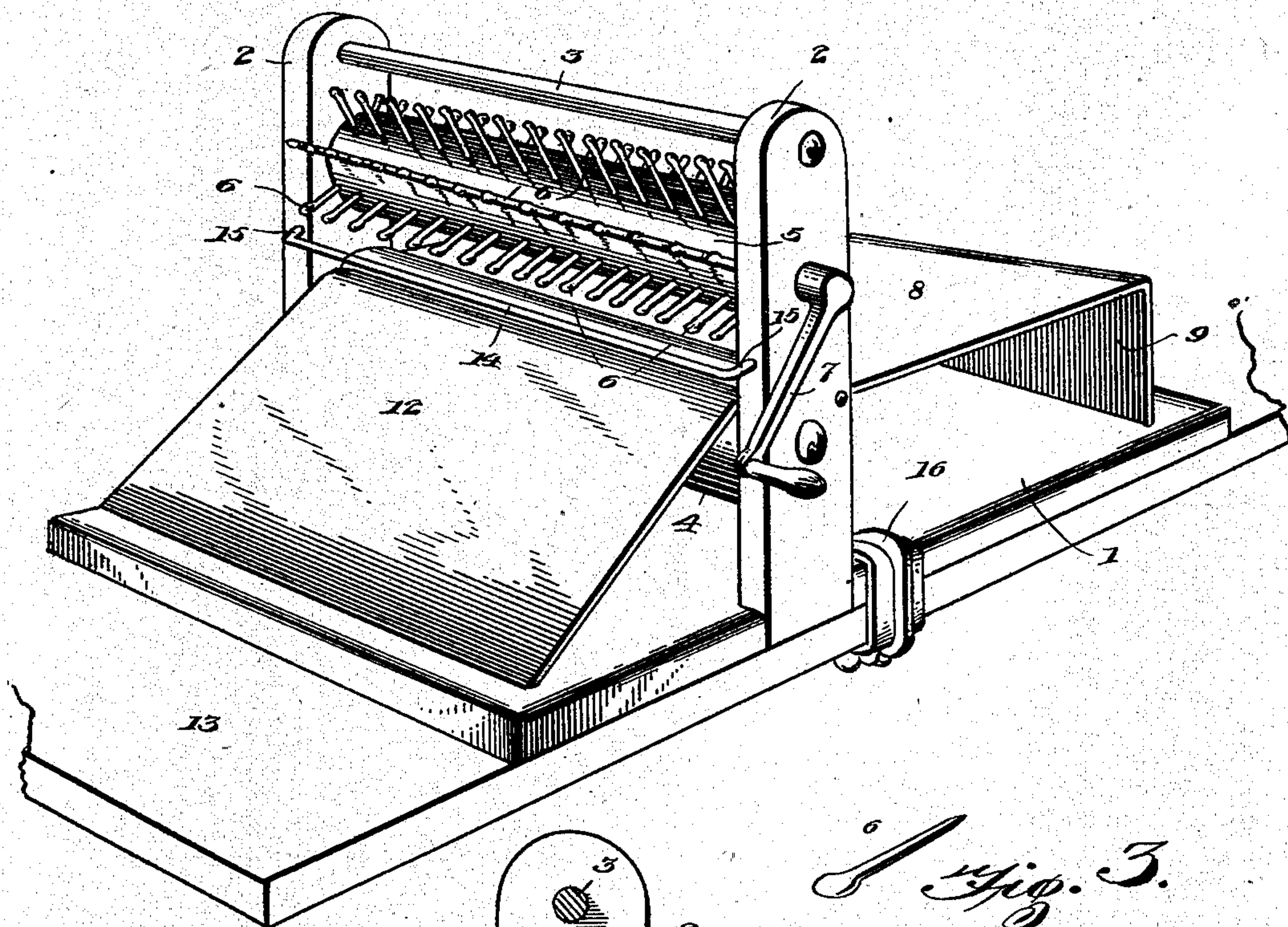
PATENTED FEB. 3, 1903.

O. PIKE, SR.  
MEAT TENDERER.

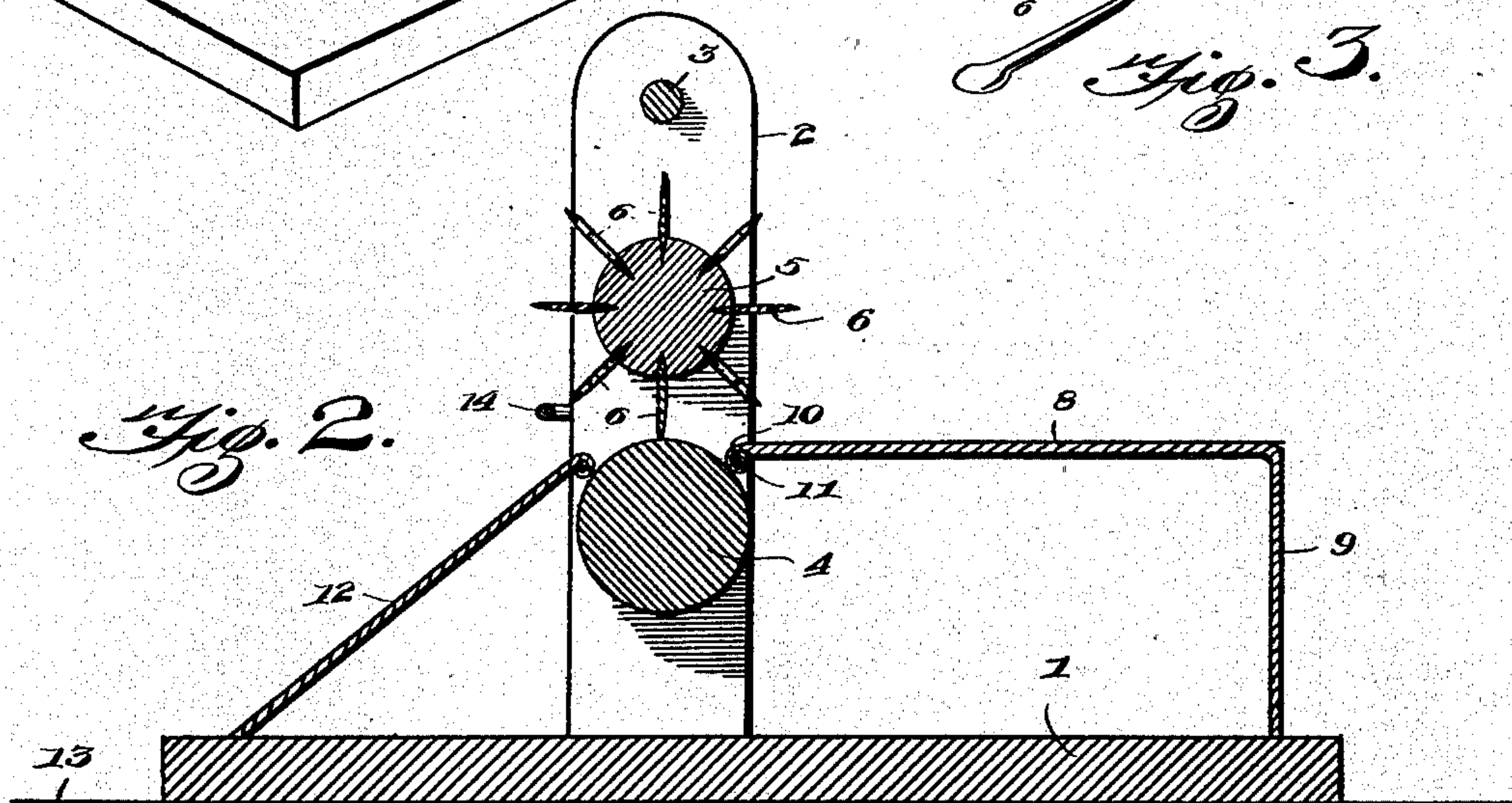
APPLICATION FILED AUG. 15, 1901.

NO MODEL.

*Fig. 1.*



*Fig. 3.*



Witnesses  
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# UNITED STATES PATENT OFFICE.

OSCAR PIKE, SR., OF PRINCETON, MAINE, ASSIGNOR OF ONE-HALF TO OSCAR PIKE, JR., OF DAWSON, YUKON TERRITORY, CANADA.

## MEAT-TENDERER.

SPECIFICATION forming part of Letters Patent No. 719,858, dated February 3, 1903.

Application filed August 15, 1901. Serial No. 72,186. (No model.)

*To all whom it may concern:*

Be it known that I, OSCAR PIKE, Sr., a citizen of the United States, residing at Princeton, in the county of Washington and State of Maine, have invented a new and useful Meat-Tenderer, of which the following is a specification.

This invention relates to meat-tenderers, and has for its object to provide an improved device of this character which is arranged for convenient manipulation to quickly and effectively crush and break the fiber of the meat, and thereby render the same tender.

It is furthermore designed to facilitate the application and removal of the meat and also to arrange the parts of the device so as to be readily cleansed, thereby providing a sanitary device.

With these and other objects in view the present invention consists in the combination and arrangement of parts, as will be hereinafter more fully described, shown in the accompanying drawings, and particularly pointed out in the appended claim, it being understood that changes in the form, proportion, size, and minor details may be made within the scope of the claim without departing from the spirit or sacrificing any of the advantages of the invention.

In the drawings, Figure 1 is a perspective view of a meat-tenderer constructed and arranged in accordance with the present invention. Fig. 2 is a central longitudinal sectional view thereof.

Like characters of reference designate corresponding parts in both figures of the drawings.

In carrying out the present invention there is provided a flat base 1, preferably a block of wood, having the opposite uprights 2 rising from the intermediate portions of opposite edges thereof and connected or braced at their upper ends by means of a cross-bar 3. A transverse roller 4 is journaled between the uprights and located just above the base, there being another roller 5 journaled above the lower meat-supporting roller. The upper roller is provided with a plurality of longitudinal rows of teeth or pins 6, the members of adjacent rows being in staggered relation.

The outer extremities of the teeth or pins are flattened longitudinally of the roller, so as to form blade-like terminals, as best indicated in Fig. 1 of the drawings. A suitable hand-operated crank 7 is provided for the upper meat-crushing roller and upon the outer side of the adjacent upright, so as to be conveniently operated. As best shown in Fig. 2, it will be seen that the uprights are located nearer the front of the base than the rear end thereof, and in rear of the uprights there is provided a substantially horizontal table or platform 8 for the support of the meat in feeding the same to the rollers. This platform is preferably formed from a single piece of polished metal, having its outer end portion bent or extended downwardly to form a supporting-leg 9 to rest upon the base, the opposite end of the plate being inserted between the uprights on a level with the top edge of the lower meat-supporting roller and pivotally-connected to the uprights—as, for instance, by having its end formed into a transverse bearing-sleeve 10 for the reception of a pivot-rod 11, that has its opposite ends supported upon the respective uprights. At the opposite side of the uprights there is provided a downwardly and outwardly inclined discharge plate or chute 12, which has its upper and inner end arranged substantially on the same level with the top of the meat-supporting roller and also hinged to the uprights in the same manner as described for the feed-platform. The platform and discharge-plate are hinged or pivoted to enable them to be lifted at their outer ends, so that access may be had to the roller 4 to permit the latter to be cleaned. The inclined disposition of the discharge-plate facilitates the discharge of the meat by gravity, as will be understood.

In the operation of the device the meat to be treated is placed upon the feed-platform and pushed by hand inwardly between the two rollers, the upper toothed roller being rotated by the manipulation of the crank-handle to draw the meat inwardly between the rollers, whereby the meat is crushed between the lower meat-supporting roller and the teeth of the upper roller, it being finally discharged upon the inclined plate 12 and directed down-



wardly to the ordinary table or other support 13, upon which the device may be placed.

To prevent the meat from being carried upwardly and around the upper toothed roller 5 as it emerges from between the two rollers, there is provided a trip-rod 14, extending transversely across the front sides of the up- rights and between the two rollers, the oppo- 10 site ends of the rod having lateral arms 15 connected to the front edges of the respective uprights, whereby the rod is located just be- yond the outer ends of the teeth, so as to clear the same, but in such close proximity thereto as to engage the meat should it stick to the 15 teeth and be carried upwardly by the rotat- ing roller, whereby the meat is conveniently tripped from the teeth and directed to the inclined discharge-plate 12.

Any suitable clamp 16 may be provided at 20 one edge of the base to embrace the adjacent edge of the table or whatever support to which the device may be applied, and thereby main- tain the device fixed during the operation thereof.

25 It is designed to have the platforms 8 and 12 formed of polished metal, so as to facili- tate the movement of the meat and to pre- vent the platforms from becoming tainted and sour by the absorption of the meat-juices. 30 Furthermore, the platforms are hinged to the uprights, so as to give access to the parts be- neath the platforms for convenience in cleans- ing the same.

It will be understood that while metal is a 35 preferable material for use in the construc- tion of the apparatus embodying my inven- tion any other suitable material, such as wood, may be employed.

What is claimed is—

The combination of a horizontal base de- 40 signed to be arranged upon a table or other suitable support and provided with means for engaging the same, a pair of uprights located at opposite sides of the base, a lower smooth meat-supporting roller journaled in suitable 45 bearings of the uprights, an upper meat- crushing roller also journaled on the uprights and provided with projecting teeth, a front feed-platform consisting of a horizontal top portion hinged at its inner edge to the up- 50 rights at one side thereof and arranged be- tween the same and provided at its outer edge with an integral depending flange 9 forming a leg and resting upon and supported by the base, said feed-platform being adapted to be 55 swung upward from the base to expose the same and the said lower roller, the inclined rear platform consisting of a plate hinged at its upper edge between the uprights at the opposite side of the lower roller and having 60 its lower edge resting upon and supported by the base, said inclined platform being also adapted to be swung upward, and a trans- verse rod having its ends bent to form arms extending from it at right angles and secured 65 to the uprights at points directly above the inclined platform, said rod being offset by the arms from the uprights a sufficient dis- tance to just clear the teeth of the upper roller and adapted to strip meat from the teeth, sub- 70 stantially as and for the purpose described.

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

OSCAR PIKE, SR.

Witnesses:

LEMUEL BREHANT,

ALBERT P. BELMORE.