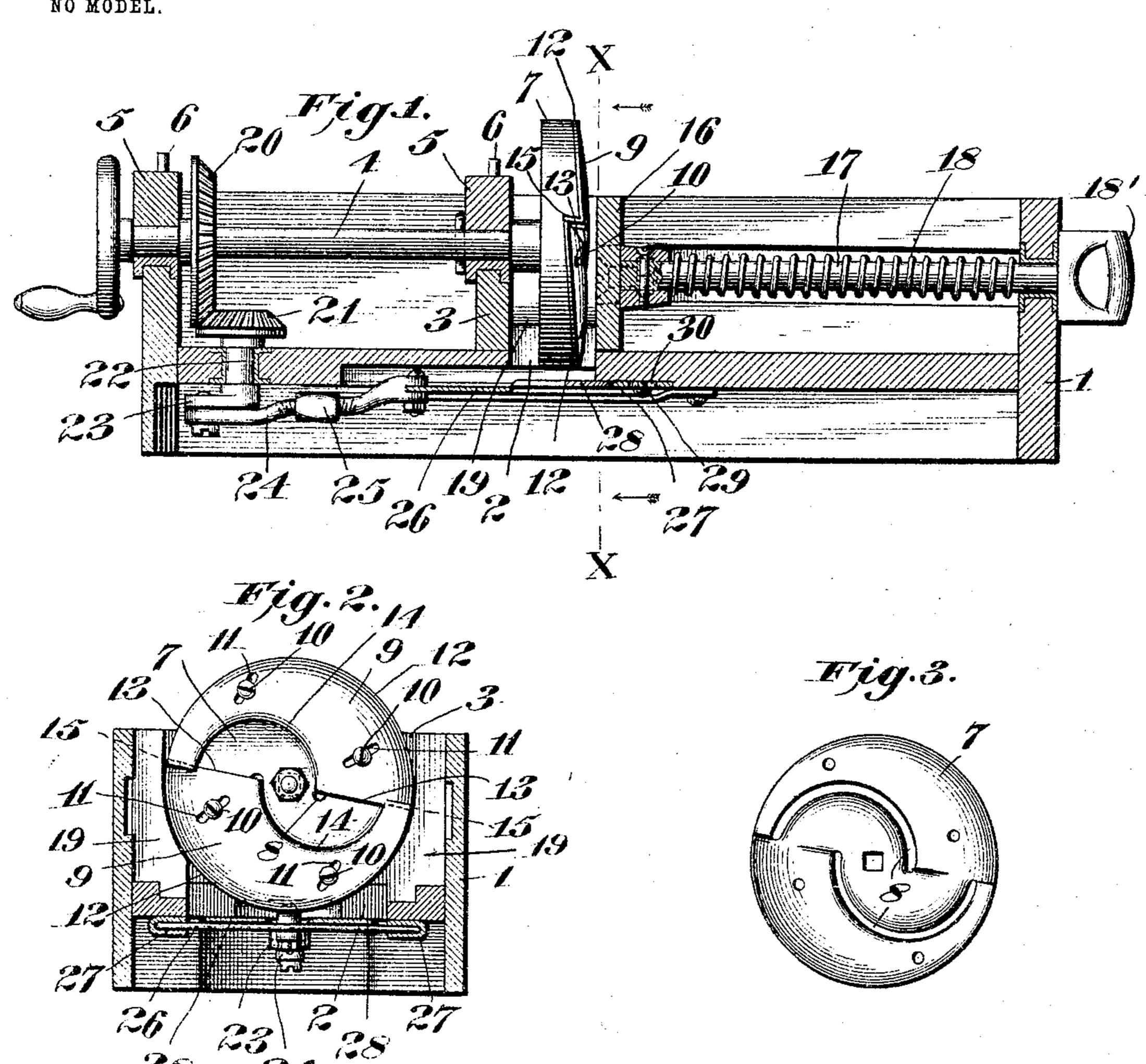
## W. GOBLE.

#### VEGETABLE CUTTER. APPLICATION FILED MAY 23, 1904.

NO MODEL.



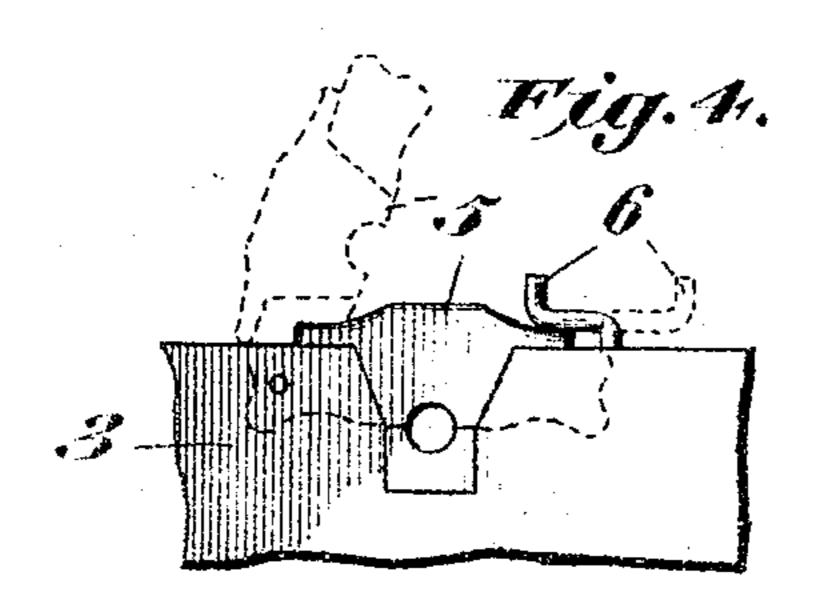


PHOTO LITHCGRAPHED BY SACKETT & WILHELMS LITHO, & PTG. CO. NEW YORK

WITNESSES. Edward Geweel

# United States Patent Office.

# WILLIAM GOBLE, OF MONON, INDIANA.

### VEGETABLE-CUTTER.

SPECIFICATION forming part of Letters Patent No. 774,065, dated November 1, 1904.

Application filed May 23, 1904. Serial No. 209,159. (No model.)

To all whom it may concern:

Be it known that I, William Goble, a citizen of the United States of America, residing at Monon, in the county of White and State of Indiana, have invented certain new and useful Improvements in Vegetable-Cutters, of which the following is such a full, clear, and exact description as will enable others skilled in the art to which it appertains to make and use the same, reference being had to the accompanying drawings, forming a part hereof.

This invention relates to improvements in machines for making kraut and slaw; and it consists in certain novel features hereinafter first fully described and then particularly

pointed out in the claims.

In the accompanying drawings, which fully illustrate the invention, Figure 1 is a longitudinal vertical section of the device. Fig. 2 is a transverse vertical section on the line x x of Fig. 1. Fig. 3 is a detail elevation of the cutting-disk with the knives removed, and Fig. 4 is a detail view of one of the bearings for the driving-shaft.

In carrying out my invention I employ a box 1, which is adapted to rest on top of a barrel or other receptacle. In the bottom of this box is an opening 2, and within the box immediately adjacent to and at one side of 30 this opening I provide a transverse partition 3. In the upper edge of this partition and in one end of the box are notches in which the driving-shaft 4 rests, the shaft being held in the notches by blocks or caps 5, pivoted on 35 the box end and partition, respectively, and adapted to swing over the shaft and be locked in position by buttons or latches 6, as will be readily understood. The inner end of the driving-shaft terminates over the opening 2 40 in the bottom of the box and carries the cutter-disk 7. This disk is constructed with two eccentrically-disposed curved slots 8, which are arranged on opposite sides of its center and have their walls flared or beveled, while 45 the face of the disk is formed in two oppo-

sitely inclined or beveled surfaces, each of which constitutes one-half of the disk. The knives 9 are adjustably secured to these inclined portions of the disk by means of screws 10, inserted through slots 11 in the knives,

and the knives have outer curved edges 12 of about the same curvature as the periphery of the disk, the straight edge 13 extending inward from one end of the said curved edge an inner curved cutting edge 14 extending 55 from the straight edge 13 nearly to the opposite end of the curved edge 12, the short intervening portion of the knife being formed into a lip 15, engaging the overhanging shoulder presented by the higher end of the 60 inclined portion of the face of the disk. Power is applied to the driving-shaft at the outer end of the same, and as it rotates the knives on the cutting-disk are caused to take into the vegetables or other material in the 65 box and cut away slices of the same, which fall through the opening in the bottom of the box. The material to be cut is forced to and against the cutting-disk by a plunger 16, having offsets at its ends which engage grooves in the 7° sides of the box, and thereby guide the plunger. A plunger rod or piston 17 extends from the plunger through the end of the box, and a spring 18, coiled around said rod between the plunger and the end of the box, 75 presses the plunger toward the disk, so as to feed the material steadily forward. The end of the rod is formed into a handle 18, by which it may be withdrawn to permit the placing of a fresh supply of material in the 80 box and which serves also as a stop to limit the inward movement of the plunger and prevent it being forced into contact with the knives.

In order that no portion of the material being cut may escape around the edge of the cutting-disk, I provide the ribs or guards 19, which are secured to or formed on the sides of the box and have their inner faces extended inward and downward, so as to approximately encircle the disk. The lower ends of these guards extend down into the discharge-opening in the bottom of the box, and their bodies entirely fill the space between the disk and the sides of the box, so that 95 there is no chance for pieces of the vegetables to lodge in corners and become offensive.

Near the outer end of the driving-shaft a gear-wheel 20 is provided thereon, which 100

meshes with a pinion 21 on the upper end of a vertical shaft 22, which is journaled in the bottom of the box and has a crank-arm 23 on its lower end. Pivotally connected to the end 5 of said crank-arm is a pitman 24, which is made extensible by means of a coupling 25 and has its inner end pivotally attached to a reciprocating knife 26. This knife 26 is mounted in and moves along ways 27, secured on the bottom of the box, and coacts with the stationary V-shaped knives 28, which are adjustably secured on the bottom of the box at one side of the discharge-opening therein, so as to project partially across the said opening. 15 These knives are secured in place by means knives, so that they may be readily adjusted

to project across the discharge-opening to the

desired extent and also to compensate for

20 wear. In using the device cabbage or other vegetables are placed in the box and pressed toward the rotary cutting-disk by the plunger. Power is applied to the driving-shaft, and the knives 25 on the cutting-disk then cut from the body of materials in front of the plunger long slices, which pass through the eccentrically-disposed slots in the disk and drop behind the same and through the discharge-opening. The mo-3° tion of the driving-shaft is transmitted through the gear-wheel and the pinion to the pitman, so as to reciprocate the same and the knife 26, which is thereby brought against the slices of material to push the same against 35 the stationary knives 28 and through the shearing action thus created cut the slices into small pieces.

While my device is intended more especially for making kraut and slaw, it will be 4° understood, of course, that it may be used for other purposes--such, for instance, as cutting up potatoes for cooking.

Having thus described my invention, what I claim, and desire to secure by Letters Pat-45 ent, is—

1. The combination with the containingbox, of a driving-shaft mounted longitudinally therein, a vertical cutting-disk on the end of the said shaft, a reciprocating knife

mounted in longitudinal ways on the bottom 50 of the box below said disk, and intermediate gearing between said knife and the drivingshaft.

2. The combination with the containing-box having a discharge-opening in its bottom, of 55 a transverse vertical rotary cutter mounted therein above said opening, stationary knives mounted on the bottom of the box and projecting across said discharge-opening, a reciprocating knife mounted on the bottom of 60 the box and coacting with the stationary knives, and driving-gearing common to the rotary cutter and the reciprocating knife.

3. The combination with the containing-box of screws 29, inserted through slots 30 in the | having a discharge-opening in its bottom, of 65 a driving-shaft mounted longitudinally therein, a vertically-disposed rotary cutting-disk on the end of said shaft directly over the discharge-opening, a horizontally-disposed stationary knife secured on the bottom of the 70 box and projecting across the discharge-opening, a longitudinally-reciprocating knife mounted horizontally on the bottom of the box and adapted to move across the dischargeopening, a crank-shaft mounted vertically in 75 the bottom of the box, gearing connecting said shaft with the driving-shaft, and a pitman connecting the crank-shaft with the reciprocating knife.

4. In a cutter, the combination with the box 80 and the driving-shaft therein, of a disk on the end of the said shaft having its face consisting of two oppositely inclined or beveled portions and having two eccentrically-disposed curved slots on opposite sides of its center, 85 and knives adjustably secured on the inclined portions of the face of the disk, the said knives having their cutting edges projecting over the slots in the disk and having their edges corresponding in outline to the outline 90 of the inclined portions of the disk.

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

WILLIAM GOBLE.

Witnesses:

R. E. Fuller, T. J. Rogers.