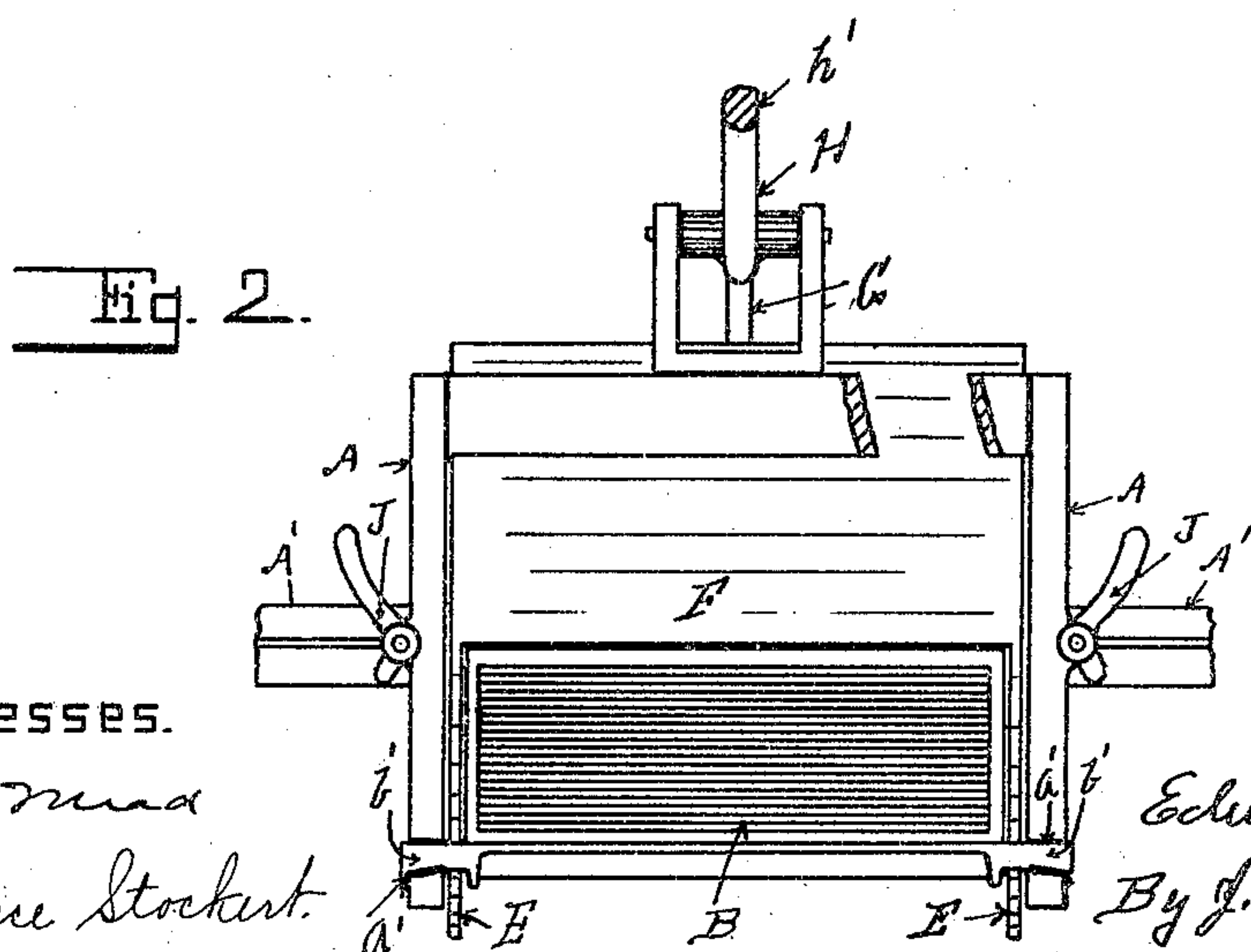
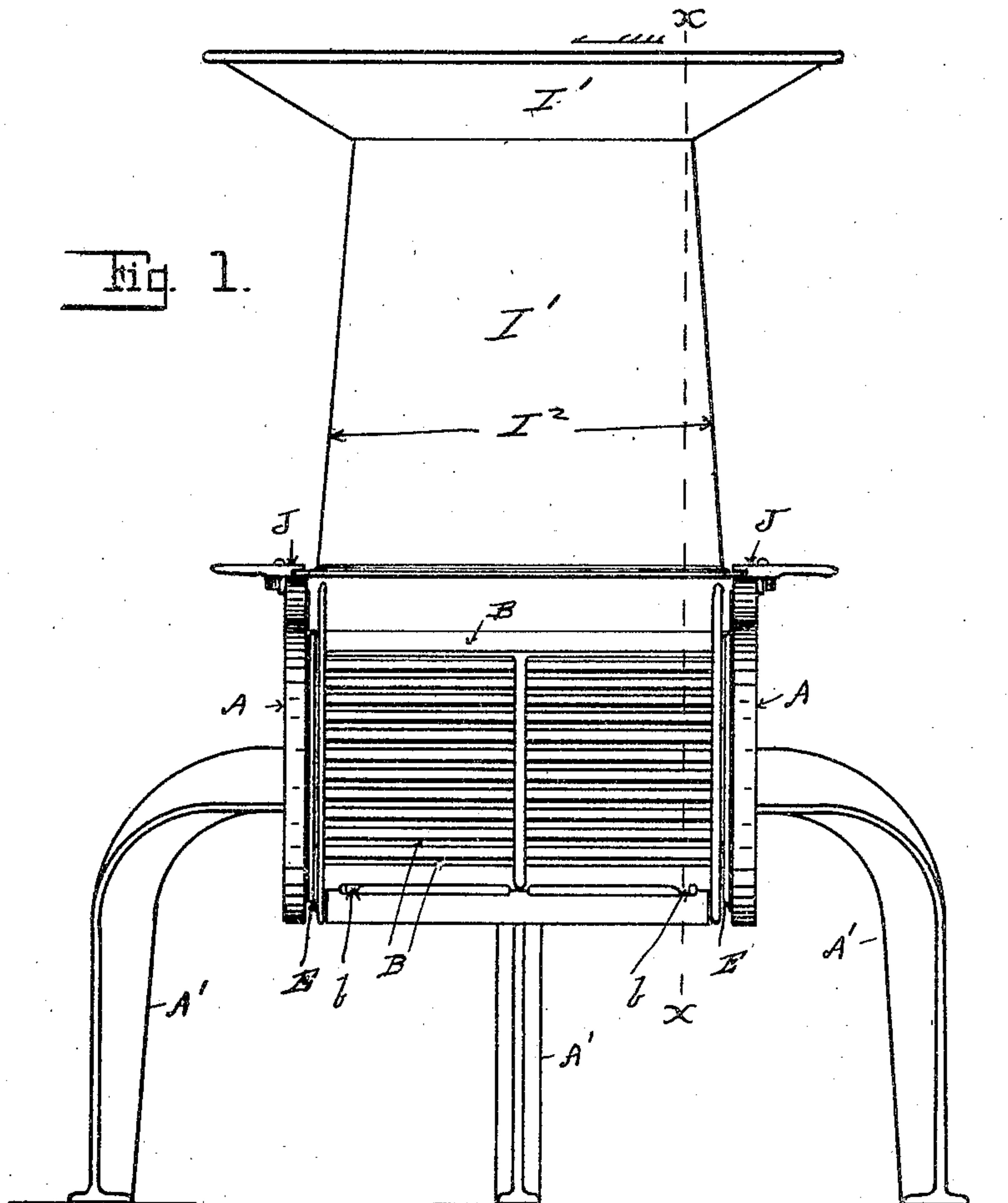


No. 789,892.

PATENTED MAY 16, 1905.

E. WALKER.  
VEGETABLE MASHER.  
APPLICATION FILED SEPT. 9, 1903.

2 SHEETS—SHEET 1.



Witnesses.

G. J. Munn  
Flourne Stockert

Inventor.

Edwin Walker

By J. C. H. M. Surgeon  
att'ys.

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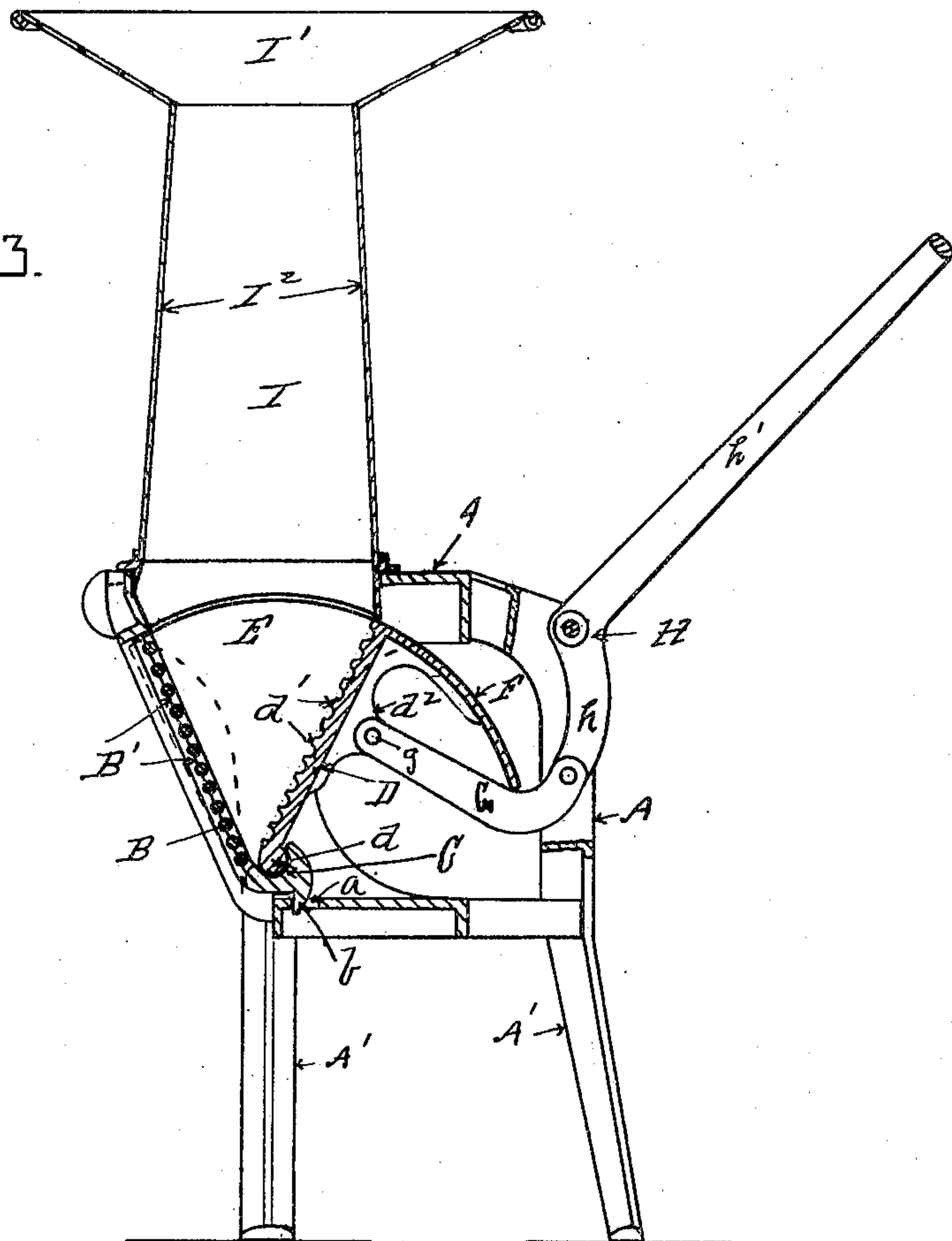
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2 SHEETS—SHEET 2.

Fig. 3.



Witnesses.

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# UNITED STATES PATENT OFFICE.

EDWIN WALKER, OF ERIE, PENNSYLVANIA.

## VEGETABLE-MASHER.

SPECIFICATION forming part of Letters Patent No. 789,892, dated May 16, 1905.

Application filed September 9, 1903. Serial No. 172,447.

*To all whom it may concern:*

Be it known that I, EDWIN WALKER, a citizen of the United States, residing at Erie, in the county of Erie and State of Pennsylvania, have invented certain new and useful Improvements in Vegetable-Mashers; and I do hereby declare the following to be a full, clear, and exact description of the invention, such 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, and to the letters of reference marked thereon, forming part of this specification.

My invention relates to vegetable-mashers, and has for its object the production of an improved mechanism for comminuting and mashing boiled potatoes and other friable vegetables; and it consists substantially of a stationary jaw removably mounted in a frame and provided with small openings therein, a jaw removably hinged adjacent to the lower portion of the stationary jaw and provided with projections thereon corresponding to the openings in the stationary jaw and also provided with wings on the ends thereof adapted to pass close to the ends of the stationary jaw and with a cut-off plate on the upper edge thereof, a receptacle above this mechanism gradually increasing in size from the top downward for holding vegetables to be mashed, and mechanism for operating the movable jaw whereby boiled potatoes or other friable vegetables can be placed in the receptacle and the movable jaw operated to mash them and force the particles thereof through the openings in the stationary jaw.

Another feature of this machine is that of the separability of its parts, which enables the operator to speedily and effectually clean the parts of the mechanism after use.

The features of my invention are hereinafter fully and at large set forth and explained, and illustrated in the accompanying drawings, in which—

Figure 1 is a front view in elevation of my improved vegetable-masher. Fig. 2 is a top or plan view of the same with the hopper removed, parts thereof being broken away. Fig. 3 is a vertical section of the machine on the

line  $x x$  in Fig. 1 with parts of the frame broken away beyond said line.

In the drawings illustrating my invention, A is the frame, and A' the legs thereof. In this frame I removably mount an inclined jaw B, provided on its lower edge with lugs  $b$  to engage openings  $a$  in the frame (see Fig. 3) and with lateral lugs  $b'$  on the top thereof adapted to engage slots  $a'$  in the top of the sides of the frame A, (see Fig. 2,) by means whereof this jaw B can be readily lifted out of the frame A. In this jaw B, I make small openings, preferably in the form of narrow slots B', which openings extend substantially through the entire surface of the jaw, and on the lower edge of the frame of the jaw I preferably make a bearing C, adapted to receive the rounded lower edge  $d$  of a movable jaw D and form a bearing therefor in which it will freely turn and from which it can be quickly removed. The face of the jaw D is provided with projections  $d'$ , adapted to enter the openings B' in the jaw B when the movable jaw D is brought into contact with the jaw B. To the ends of the jaw D there are secured wings E E, projecting beyond the face of the jaw D and slightly beyond and in close proximity to the ends of the jaw B when the jaw D is moved backward to the extreme point of its backward traverse, as shown in all the figures. To the upper edge of the movable jaw D there is secured a curved plate F, (see Fig. 3,) which moves back and forth with said jaw and operates to cut off and to support the vegetables above it during the forward movement of the jaw D. For operating the jaw D, I preferably pivot a link G in a lug  $d^2$  on the back thereof by means of a removable pin  $g$ , so that the link G can be quickly detached from the jaw D. The opposite end of the link G is pivoted to an arm  $h$  of the lever H, which is pivoted in the top of the back of the frame A, so that the upward and downward movement of the arm  $h$  of said lever H operates to move the jaw D toward and away from the jaw B. On the top of the frame A, over the jaws B and D, I removably secure a receptacle or hopper I, secured to the frame A by means of convenient catches J J. The upper end I' of this recep-



tacle is hopper-shaped, and the sides and ends of the lower part I<sup>2</sup> thereof, extending from the hopper portion I' downward to the point where the cut-off plate F passes under it, gradually flare outward, so that soft vegetables placed therein will not become bridged or clogged therein, but will at all times move downward freely when the cut-off plate F is moved backward with the jaw D, this gradual enlargement of the receptacle I from the bottom of the hopper-top downward being an important feature of its construction for the reason above stated.

In operation boiled or otherwise softened vegetables being placed in the receptacle I the movement of the lever H operates the jaw D to mash them and force the mashed particles thereof through the openings in the jaw B, and when it is desired to clean the parts of the mechanism the pin g is removed and the receptacle I detached and the jaws B and D then lifted out of the frame A, and after cleaning they can be quickly replaced therein.

Having thus described my invention, so as to enable others to construct and use the same, what I claim as new, and desire to secure by Letters Patent of the United States, is—

1. The combination in a vegetable-masher, of a frame, a stationary jaw removably mounted therein and provided with small openings therethrough, a movable jaw removably hinged adjacent to the lower edge of the stationary jaw, a hopper above said jaw, a cut-off plate secured to the upper edge of the movable jaw, and means for operating said movable jaw substantially as set forth.

2. The combination in a vegetable-masher, of a frame, a stationary jaw removably mounted therein, and provided with small openings therethrough, a movable jaw removably hinged to the lower edge of the stationary

jaw, projections on the face thereof corresponding to the openings in the stationary jaw, wings on the ends of the movable jaw operating in close proximity to the ends of the stationary jaw, a hopper above said jaw, a cut-off plate secured to the upper edge of the movable jaw, and mechanism for moving the movable jaw back and forth, substantially as set forth.

3. The combination in a vegetable-masher, of a frame, a stationary jaw removably mounted therein and provided with small openings therethrough, a movable jaw removably hinged adjacent to the lower edge of the stationary jaw, projections on the face thereof corresponding to the openings in the stationary jaw, a vegetable-receptacle on said frame above said jaw mechanism gradually enlarged from the upper part thereof downward, a cut-off plate on the movable jaw adapted to cut off and support material in the receptacle when the movable jaw is moved toward the stationary jaw, and mechanism for vibrating the movable jaw substantially as set forth.

4. The combination in a vegetable-masher, of a frame, a stationary jaw provided with lugs removably engaging grooves or notches in said frame, a movable jaw hinged adjacent to the fixed jaw by means of open detachable bearings, detachable mechanism for operating said movable jaw, and a detachable vegetable-receptacle, whereby the said parts can be quickly detached from the frame for cleaning, substantially as set forth.

In testimony whereof I affix my signature in presence of two witnesses.

EDWIN WALKER.

Witnesses:

H. M. STURGEON,  
G. J. MEAD.