

No. 798,584.

PATENTED AUG. 29, 1905.

H. J. HOAK.
VEGETABLE CUTTER.
APPLICATION FILED FEB. 12, 1904.

3 SHEETS—SHEET 1.

Fig. 1.

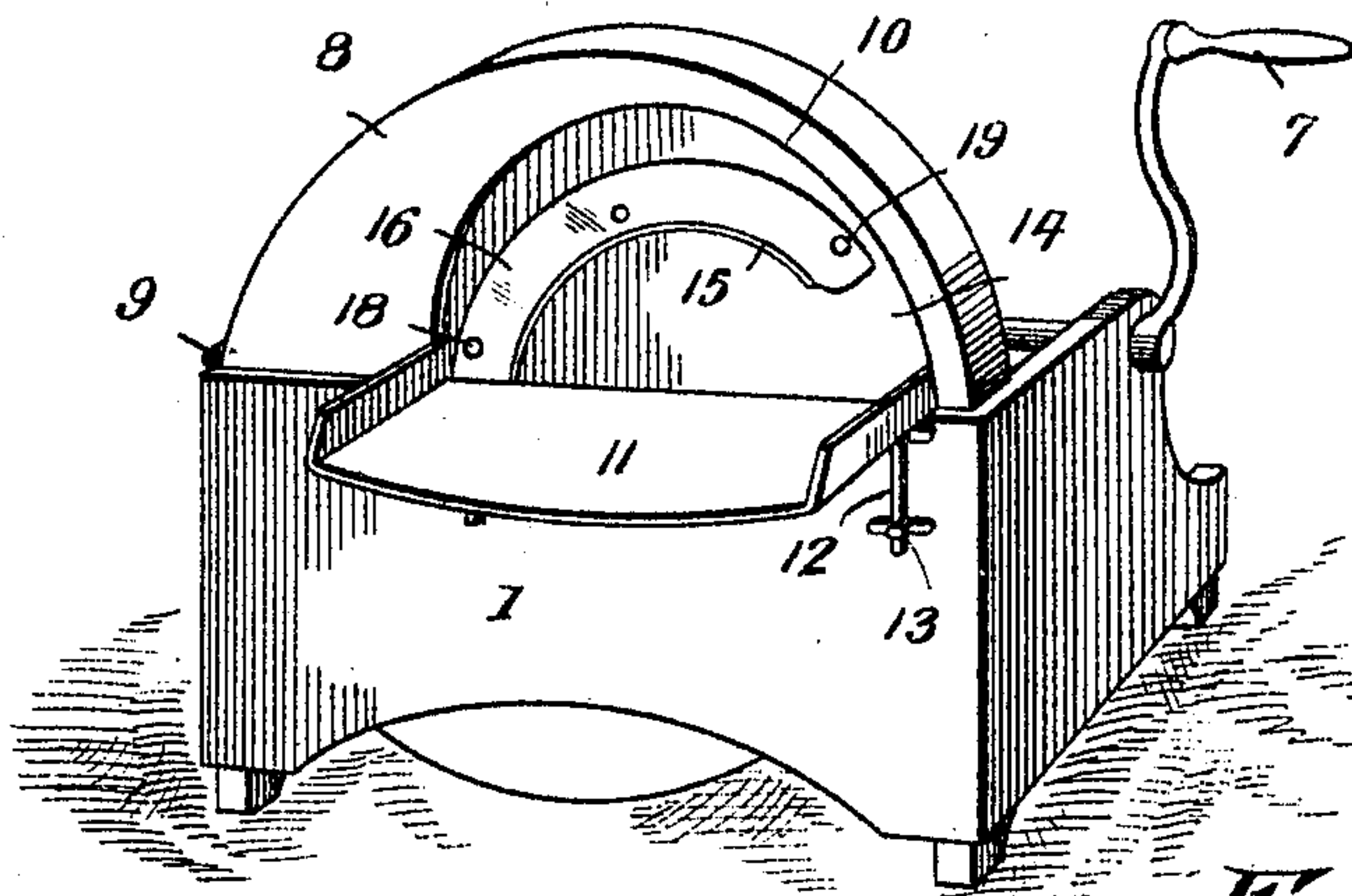
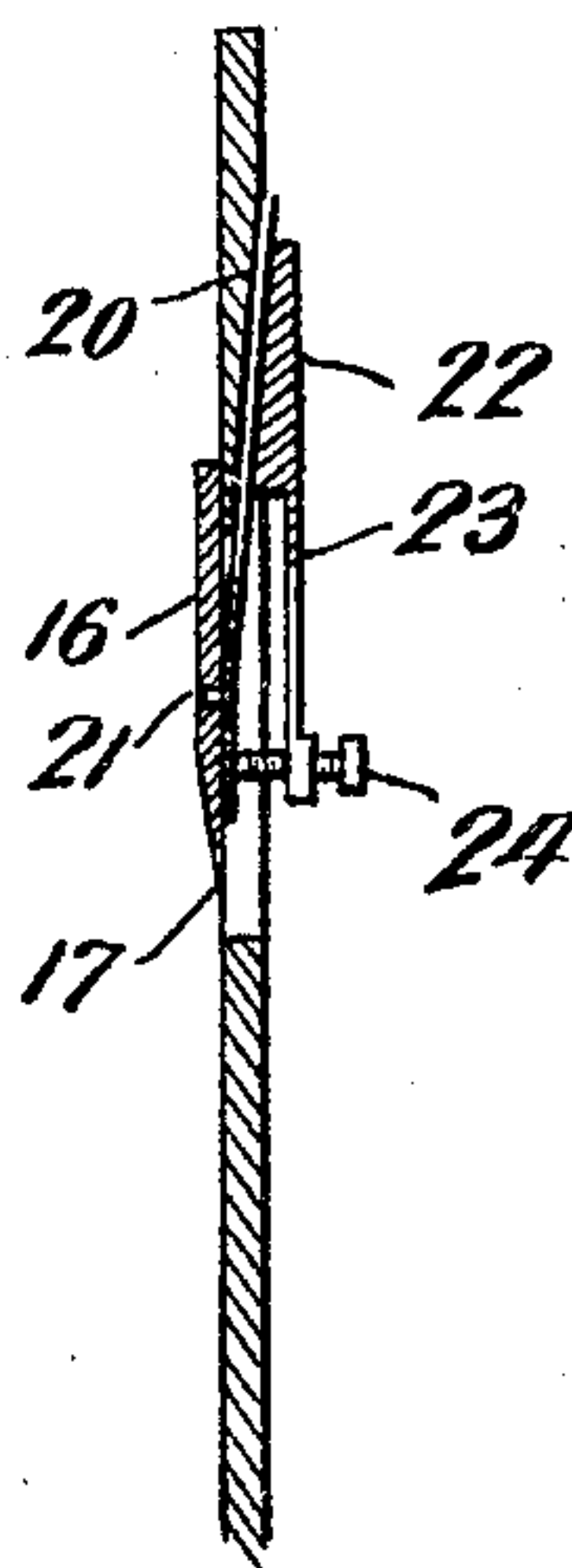
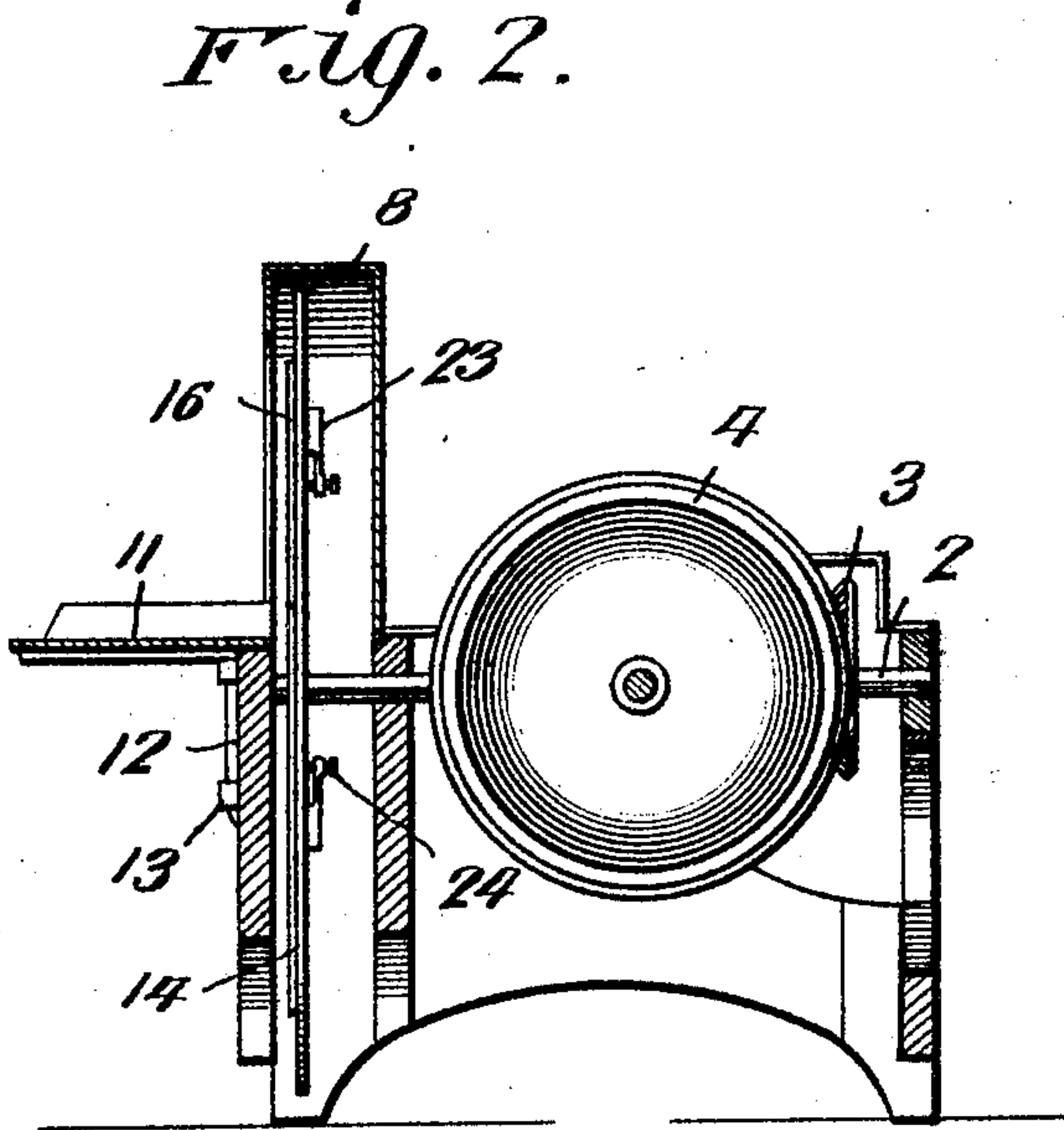


Fig. 3.

Fig. 2.



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3 SHEETS—SHEET 2.

Fig. 4.

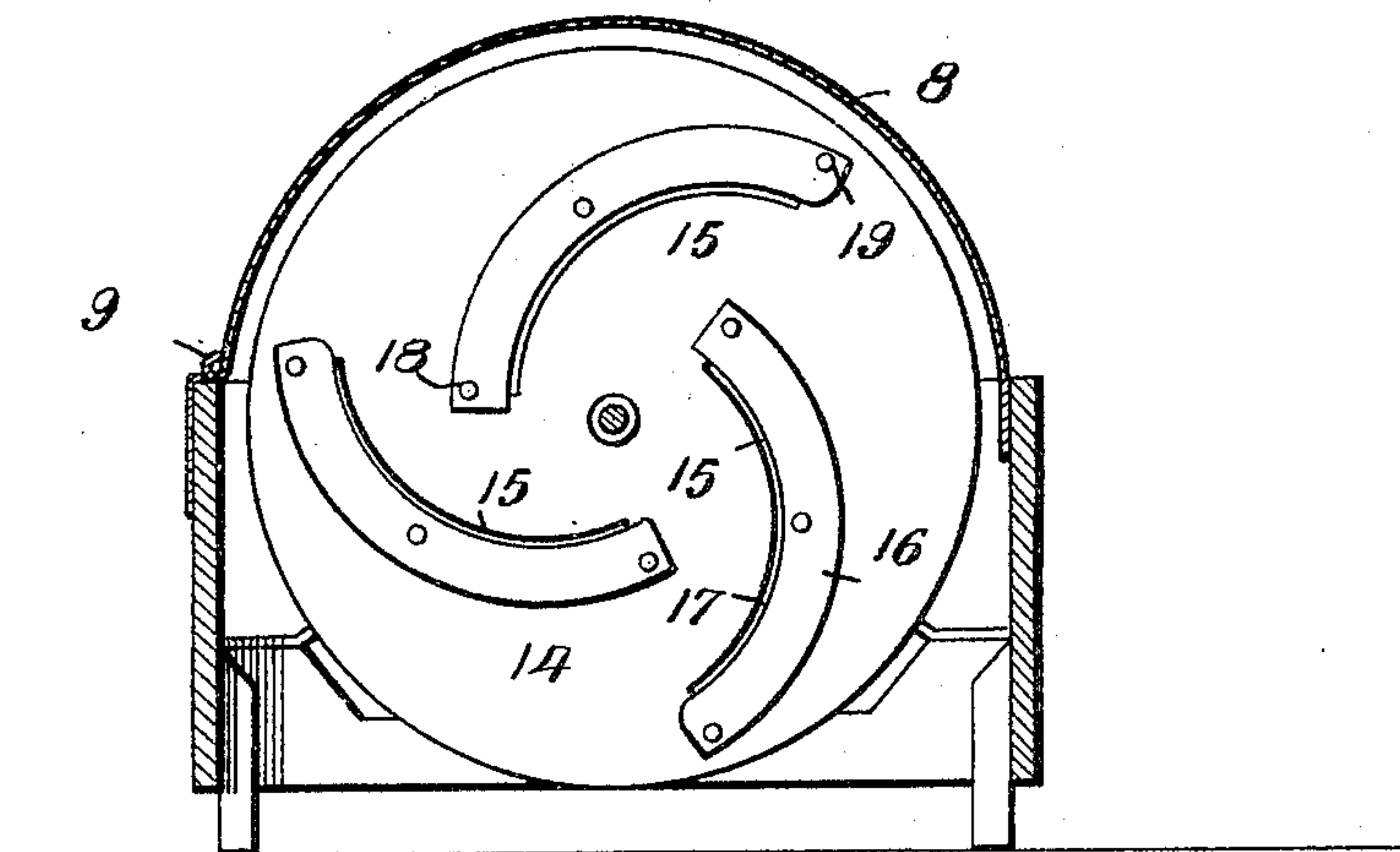
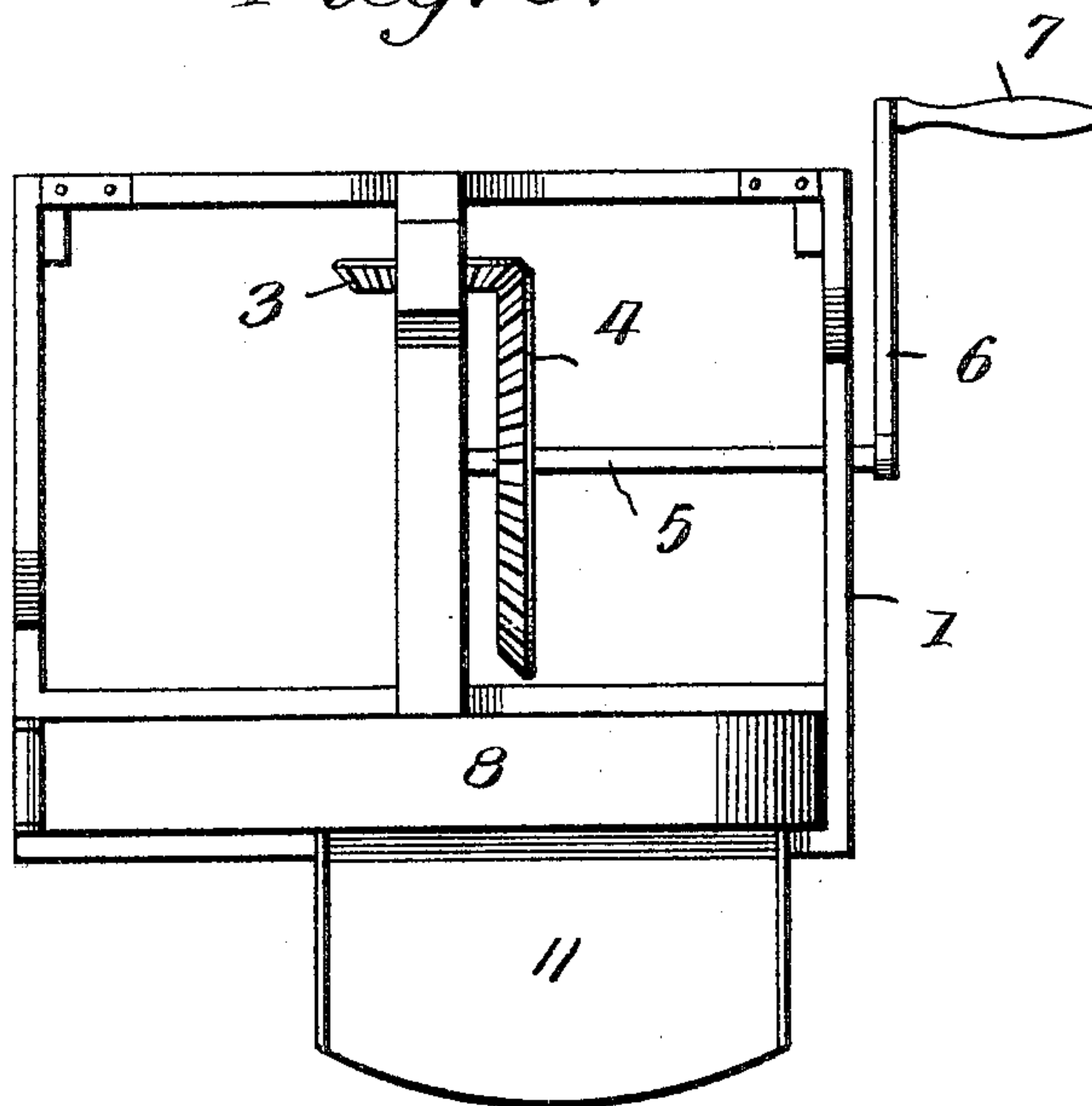


Fig. 5.



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3 SHEETS—SHEET 3.

Fig. 6.

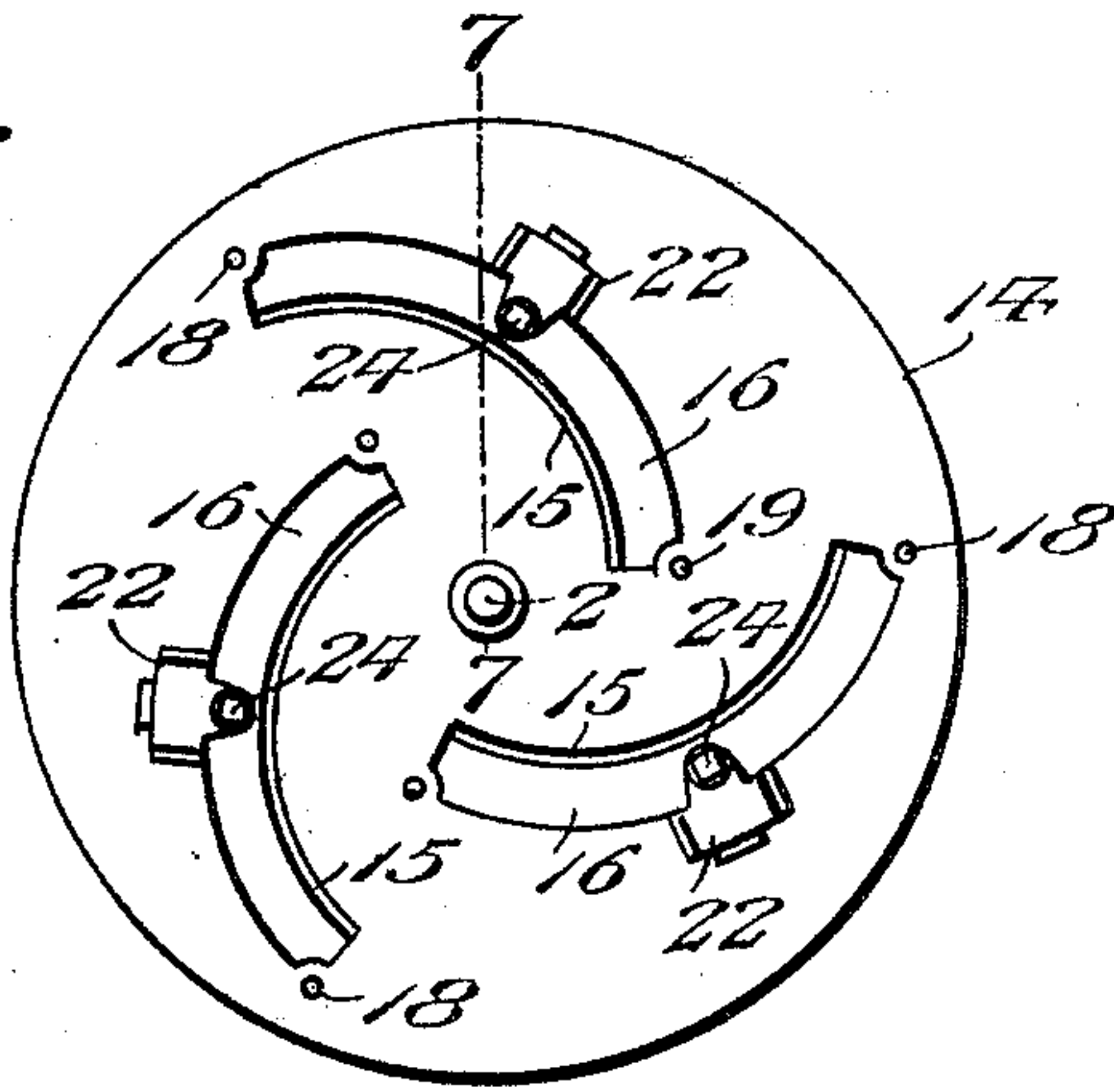
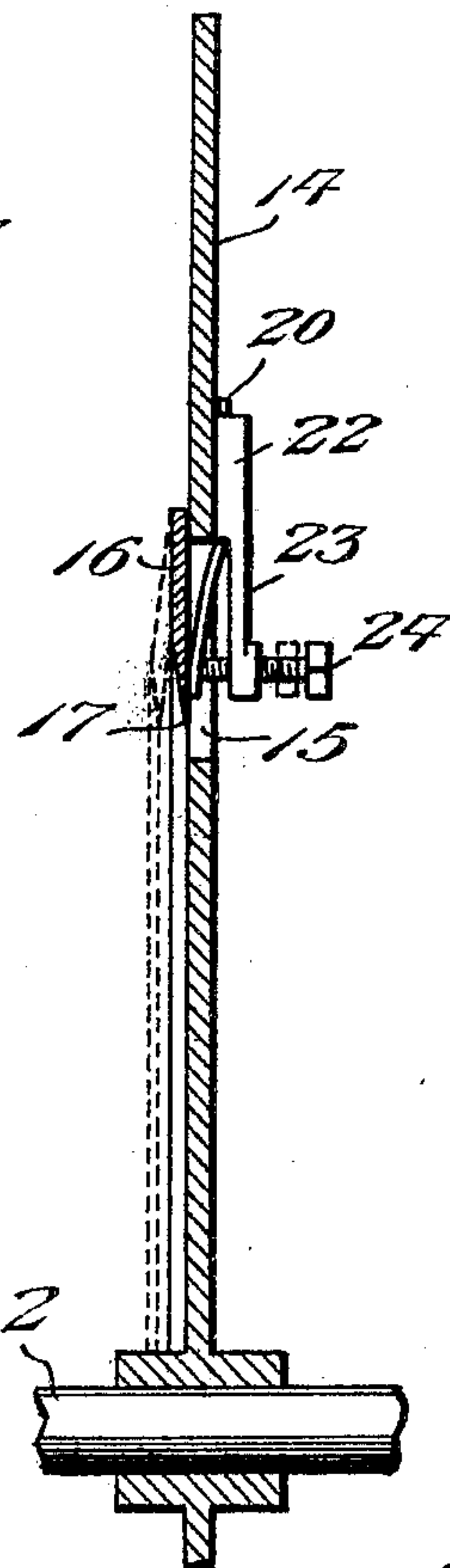


Fig. 7.



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VEGETABLE-CUTTER.

No. 798,584.

Specification of Letters Patent.

Patented Aug. 29, 1905.

Application filed February 12, 1904. Serial No. 193,473.

To all whom it may concern:

Be it known that I, HENRY J. HOAK, a citizen of the United States, residing at Buffalo, in the county of Erie and State of New York, have invented new and useful Improvements in Vegetable-Cutters, of which the following is a specification.

This invention relates to vegetable-cutters, the object in view being to provide a machine of the class described which will readily and effectively slice various kinds of vegetables—such as potatoes, cabbages, and the like—the slices being uniform in thickness and means being provided whereby the machine may be adjusted to cut slices of greater or less thickness, as may be desired.

The object of the invention is to so mount the cutting-knives upon and with respect to the disks by means of which they are carried that the said knives while being firmly connected with the disk will bear a yielding relation to the stationary or ledger blade upon which the vegetable to be sliced is placed preparatory to starting the machine or while the machine is in operation. In this way the machine is rendered reliable and certain in its operation and effective for the purpose stated.

With the above and other objects in view the invention consists in the novel construction, combination, and arrangement of parts, as hereinafter fully described, illustrated, and claimed.

In the accompanying drawings, Figure 1 is a perspective view of a vegetable-cutter embodying the present invention. Fig. 2 is a cross-section through the same. Fig. 3 is an enlarged detail section through a portion of the cutter-disk, showing the manner of mounting and adjusting one of the blades or knives. Fig. 4 is a section taken transversely of the cutter-shaft, showing the cutter-disk and knives in elevation. Fig. 5 is a plan view of the machine. Fig. 6 is a view of the cutter-disk looking toward the rear side thereof or the side opposite that shown in Fig. 1. Fig. 7 is a section taken on line 7 7 of Fig. 6, on an enlarged scale, showing one of the knives in normal position in full lines and adjusted away from the disk in dotted lines.

Like reference-numerals designate corresponding parts in all the figures of the drawings.

Referring to the drawings, 1 designates a suitable frame, preferably in the form of a box open at the top and bottom and provided

with bearings for a cutter-shaft 2, extending from front to rear of the machine and provided with a beveled pinion 3, which meshes with and is driven by a beveled gear 4, mounted upon a drive-shaft 5, journaled in suitable bearings in the machine-frame and provided at its outer end with an operating-crank 6, having a handle 7, by means of which motion is imparted to the machine.

Extending over the front portion of the machine is a semicylindrical hood 8, which is hinged at one end, as at 9, and adapted to be drawn upward and backward out of the way for giving access to the cutter-disk. At the front the hood is provided with an eccentric opening or throat 10, allowing the vegetable to be held in contact with and in operative relation to the knives hereinafter described.

Mounted at the front of the machine is a table or shelf 11, which extends horizontally outward a suitable distance and has its inner edge arranged close to and adapted to contact with the knives carried by the cutting-disk. The shelf is provided on its under side with pendent feet 12, which are received in suitable eyes or brackets 13 on the machine-frame, so that said shelf is held in proper position and is also capable of being detached from the machine-frame whenever necessary.

Mounted fast upon the cutter-shaft 5 is a cutter-disk 14, the same being provided with a plurality of arcuate slots 15, the inner ends of which are arranged comparatively close to the cutter-shaft and the outer ends of which extend to a point near the outer edge of the disk, as clearly shown in Fig. 4. In connection with each slot 15 I use a curved knife or blade 16, the inner concave edge 17 of which is sharpened to a knife-edge, as shown in Fig. 3. The knife 16 covers a portion of the slot 15 and is connected at both ends by means of screws 18 and 19 directly to the cutter-disk. Each knife 16 is also supported intermediate its length by means of knife-supporting spring-arms 20, which are connected to the knife at a point about midway the length thereof by rivets 21 or their equivalent. The arms are received in sockets or straps 22 at the back of the disk, the arrangement being such that the springs may be slipped out of the sockets or straps 22 in order to detach the knives for sharpening the same. Extending inward in a substantially radial direction from each socket or strap 22 is a screw-bearing arm 23, the end of which is threaded to receive an adjusting-screw 24, which bears against the

rear side of the knife and holds the latter in any desired position after the knife has been adjusted toward or away from the outer face of the disk for the purpose of adapting the machine to cut slices of various thicknesses. By preference the arms 23 are made thin and light enough to impart a certain amount of spring or resiliency thereto, so as to enable the knives to spring back when the adjusting-screws are backed, so as to set the knives in proper relation to the inner edge of the shelf 11, which forms what may be termed a "stationary or ledger blade," which coöperates with the knives carried by the revolving disk.

From the foregoing description it will be understood that the knives may be adjusted toward and away from the face of the disk for obtaining slices of any desired thickness.

Any suitable receptacle may be placed beneath the machine to receive the slices as they fall from the cutter-disk.

Having thus described the invention, what is claimed as new is—

1. A vegetable-cutter comprising a rotary disk having a slot therein and a socket inclined to the plane of the slot, a knife connected to the disk and overlying the slot, and a supporting-arm having one end connected to the knife and the opposite end seated in said socket.

2. A vegetable-cutter comprising a rotary disk having a slot and a socket inclined to the

plane of the slot, a knife connected to the disk and overlying the slot, an arm connected to the knife and fitted in the socket, a spring-arm extending from the wall of the socket in a plane parallel to the slot, and an adjusting device carried by said spring-arm and engaging the knife.

3. A vegetable-cutter comprising a rotary disk provided with arcuate slots, means for imparting motion to the disk, a series of knives supported by the disk and extending partially across said slots, a knife-supporting spring-arm connected to each knife, and detachably secured to the disk, a yielding arm also carried by the disk, and a set-screw carried by said yielding arm and bearing against the knife.

4. A vegetable-cutter comprising a rotary disk formed with a slot, means for imparting motion to the disk, a socket on the disk, a knife connected to the disk and overlying the slot, said knife being secured at the ends to the disk, and a knife-supporting arm having one end connected centrally to the knife and the opposite end detachably seated in said socket, and set-screws yieldingly supported by the disk and bearing against the knife.

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