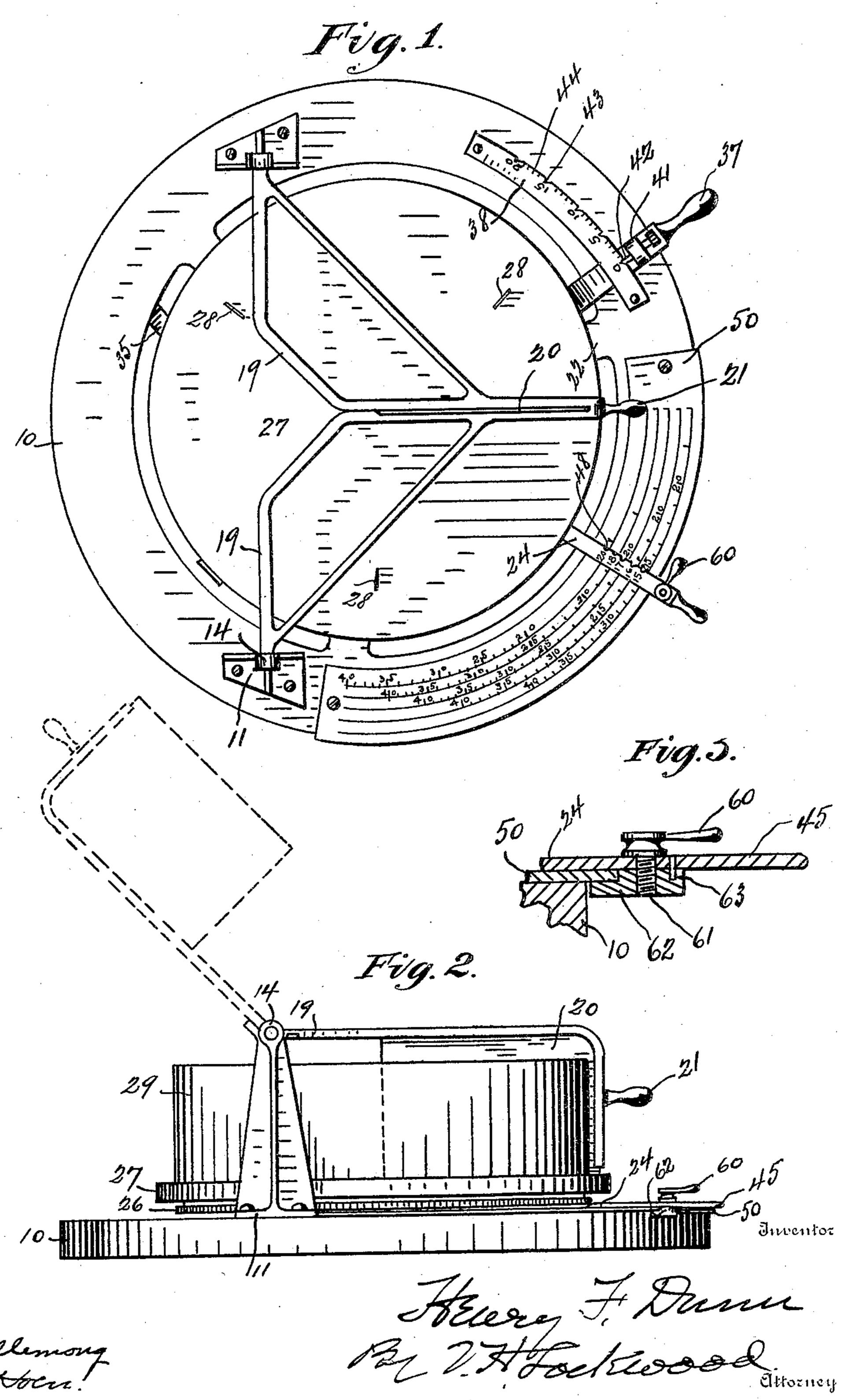
H. F. DUNN. CHEESE CUTTER. APPLICATION FILED FEB. 27, 1905.

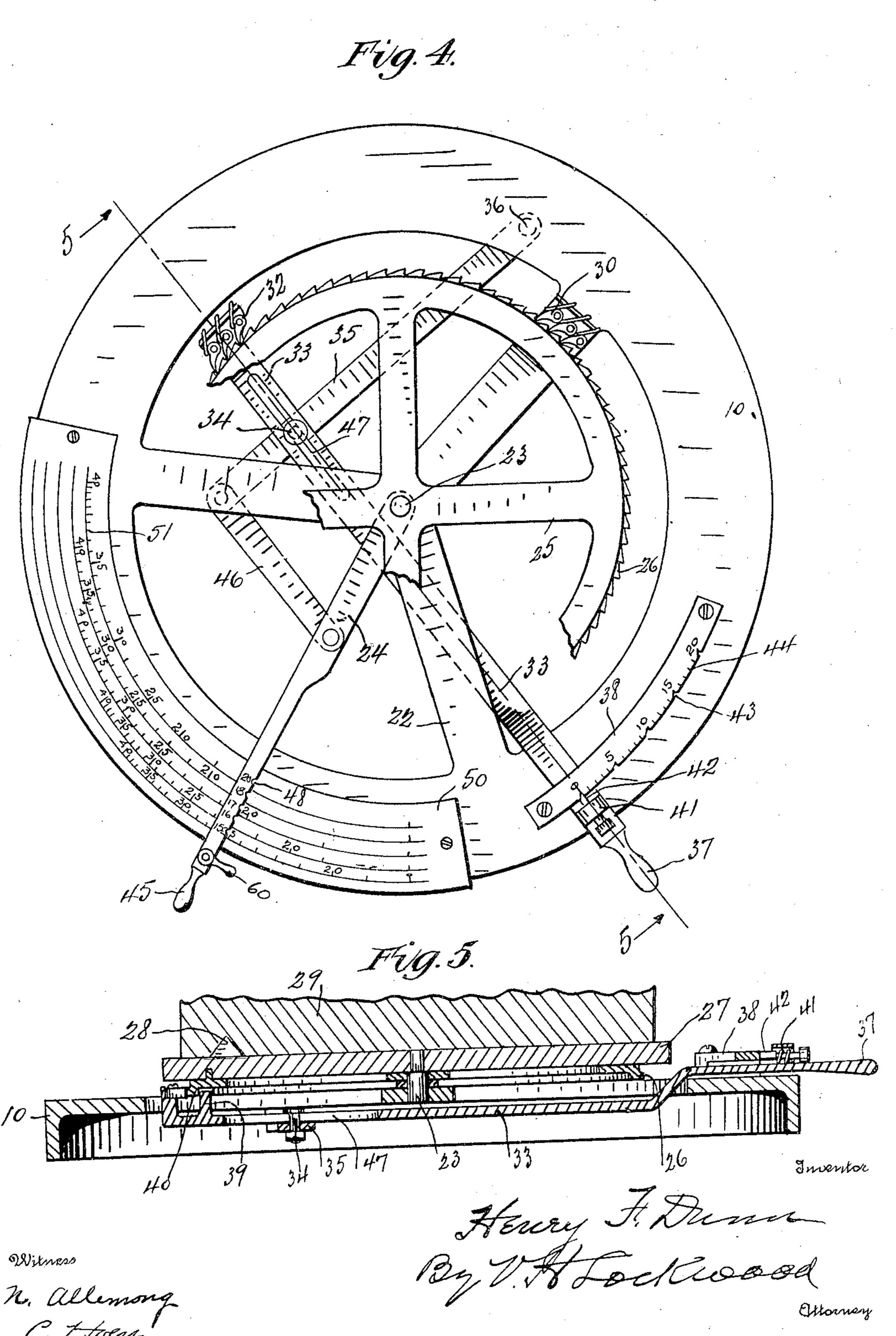
2 SHEETS—SHEET 1.



Witness

H. F. DUNN. CHEESE CUTTER. APPLICATION FILED FEB. 27, 1905.

2 SHEETS-SHEET 2.



UNITED STATES PATENT OFFICE.

HENRY F. DUNN, OF ANDERSON, INDIANA, ASSIGNOR OF ONE-HALF TO THE COMPUTING SCALE COMPANY, OF DAYTON, OHIO, A CORPORA-TION OF OHIO, AND ONE-HALF TO DUNN MANUFACTURING COMPANY, OF ANDERSON, INDIANA, A CORPORATION OF INDIANA.

CHEESE-CUTTER.

No. 807,608.

Specification of Letters Patent.

Patented Dec. 19, 1905.

Application filed February 27, 1905. Serial No. 247, 596.

To all whom it may concern:

Be it known that I, HENRY F. DUNN, of Anderson, county of Madison, and State of Indiana, have invented a certain new and use-5 ful Cheese-Cutter; and I do hereby declare that the following is a full, clear, and exact description thereof, reference being had to the accompanying drawings, in which like figures refer to like parts.

The object of this invention is to provide apparatus in a computing cheese-cutter whereby slices may be cut having a known value from cheeses of varying weights and selling

at varying prices per pound.

Therefore one feature of the invention consists in means for setting the parts of the machine in accordance with the price-per-pound scale and also the scales indicating the weights of various cheeses. These two sorts of scales 20 are used in combination. The fulcrum of the actuating-lever is shifted or modified in pursuance of said two scales, so as to change the throw of the end of the actuating-lever that actuates the cheese-carrying frame, the other 25 or handle end of said actuating-lever being movable through a uniform arc or to uniform distances regardless of the variations in the weights of the cheeses and the price per pound thereof. These and the various other features 3° of the invention will be understood from the accompanying drawings and the following description and claims.

In the drawings, Figure 1 is a plan view of the machine. Fig. 2 is a side elevation 35 thereof with the upward position of the knife shown in dotted lines. Fig. 3 is a vertical longitudinal section through the setting-lever and the means for clamping it to the scaleplate. Fig. 4 is a plan view of the device 4° with the cheese-board removed and parts broken away. Fig. 5 is a vertical section on the line 5 5 of Fig. 4 through the entire device and a part of the cheese, the upper part

of the latter being broken away.

In detail, 10 represents the base-frame from which arises the standards 11, having bearing portions 14, in which are mounted knifeframes 19, having a knife 20 secured between them and the handle 21 for elevating and de-5° pressing the knife.

The base 10 has an integral spider 22, formed

of three arms extending to the center of the circular base, said spider having in its center an upwardly-extending pin 23, upon which is fulcrumed the inner end of the setting-lever 55 24, and also upon said pin there is rotatably mounted a cheese-carrying frame 25, that is provided with a toothed rim 26. A cheeseboard 27 is secured on said carrier 25 with upwardly-extending blades 28 for holding in 60 place the cheese 29 on said support. The back action of the rotary cheese-carrying frame 25 is prevented by a set of ratchets 30, mounted on the spider 22 and engaging the toothed periphery 26 of said carrier. Said carrier is 65 actuated by the pawls 32, secured upon the inner end of the actuating-lever 33, which is fulcrumed by a pin 34 on the bar 35, which is pivoted at 36 to the under side of the base 10. Said actuating-lever extends under and 70 through the machine beyond said base and has on its outer end a handle 37. Over the outer end of said handle there is an arc-bar 38, under which said handle operates. Near the inner end of said actuating-lever there is 75 a post 39, that bears against a downwardlyextending annular flange 40 on the under side of the cheese-carrier, as seen in Fig. 5. The post 39 hugs said flange on the inner side and the ratchets 32 engage the teeth 26 on the 80 outer surface of said flange, so that said lever 33 will have no longitudinal movement or play.

It is obvious that horizontal movement of the handle 37 will cause a rotary movement of the cheese-carrier and the cheese thereon 85 to the knife. Upon the actuating-lever 33, near the outer end, there is a box 41 secured, having a spring-catch 42 that engages notches 43 at intervals in the outer edge of the arcbar 38, and upon said arc-bar there is a scale 90 44 with numerals indicating the value in cents of portions of cheese that would be cut after the movement of said actuating-lever from "0" to any one of said numerals. Said numerals extend from "0" to "20" cents, and the scale 95 44 is a cent-scale, so that a person can move the cheese so as to cut a slice of any value in cents under twenty cents, and, in fact, over twenty cents, by repeating the motion of the lever before the knife is operated. The notches 43 100 are five-cent notches located at every fifth centmark.

In order to enable the machine to operate on cheeses of varying weights and selling at varying prices per pound, the setting-lever 24 is provided, extending beyond the base and 5 having on its outer end a handle 45. Between its ends it is pivotally connected by a bar 46 with the bar 35, so that the movement of the outer end of the lever 24 will change the position of the fulcrum-pin 34 along the slot 47 10 in the lever 33. Upon said lever 24 I provide a price-per-pound scale running from fifteen cents to twenty cents, and opposite each price per pound there is on the right-hand edge of said lever a notch 48. Under said lever 24 a scale-plate 50, arcuate in form, is secured upon the base. Upon this scale-plate I provide a number of scales 51, indicating the weights of various cheeses from twenty to forty pounds. These scales are duplicated upon said scale-20 plates, there being one under each price per pound and the notch registering therewith. The price-per-pound scale increases toward the center of the machine, and the scales for cheese-weights are differently graduated and 25 differently positioned, the scales nearer the center of the machine being placed farther relatively to the left than the scales that are farther away from the center of the machine. because the movable fulcrum 34 causes a di-30 minished movement of the cheese as it is moved to the left by the operation of setting the lever.

The scale-plate 50 extends slightly beyond the base, and on the outer end of the lever a 35 handle 60 is connected with a screw 61, that extends through the lever 24, and a clamp 62, extending under the scale-plate, so that said clamp 62 may be tightened against the scaleplate by a slight movement of the handle 60. 40 A pin 63, extending from the plate 62 loosely into a hole in the lever 24, holds the plate 62 in place. By this means the lever 24 is

clamped in any desired position.

The operation of the machine is as follows: 45 Assuming a twenty-one-pound cheese, which is desired to be sold at seventeen cents per pound, the lever 24 is moved until the notch opposite the numeral "17" on it registers with the twenty-one-pound mark on the scale be-50 low, as shown in Fig. 4. Then the lever 24 is clamped in place. If it be desired then to cut a five-cent slice, the lever 33 is moved to the five-cent mark. If a fifteen-cent slice is desired, said lever is moved to the fifteen-55 cent mark on the arc-bar 38. If, however, the cheese weighs thirty pounds and sells at twenty cents per pound, the lever 24 is moved to the left of the position shown in Fig. 4, so that the notch opposite twenty cents will reg-60 ister with the thirty-pound mark on the scale below. The lever is then clamped in place. and it is noticeable that the fulcrum 34 will be near the ratchets 32, so that the actuating stroke of the lever 33 will be relatively di-

65 minished, and thus a five-cent slice will be

thinner than a five-cent slice of the cheese above described, but it will have the same amount of cheese in it, as the cheese from which it is cut is relatively greater in dimensions.

What I claim as my invention, and desire to

secure by Letters Patent, is—

1. In a device for cutting cheese and the like into portions, a knife, a cheese-support, a lever for moving the cheese-support, and a value- 75 scale-controlled means for varying the influence of uniform movements of said lever upon said cheese-support so as to cut portions of a certain unit of value.

2. In a device for cutting cheese and the like 80 into portions, a knife, a cheese-support, a lever for moving one of said parts toward the other and a scale-controlled means for adjusting the fulcrum of said lever to modify the feeding action thereof so as to cut portions of a cer-85

tain unit of value.

3. In a device for cutting cheese and the like into portions, a knife, a cheese-support, a lever for feeding the cheese to the knife, a variable fulcrum for said lever, and a value-scale for 9° indicating the adjustment of said fulcrum so that the device will cut portions of a uniform value from cheese of varying values.

4. In a device for cutting cheese and the like into portions, a knife, a cheese-support, a lever 95 for feeding the cheese to the knife, a variable fulcrum for said lever, and a plurality of scales for indicating the desired adjustment

of said lever.

5. In a device for cutting cheese and the like 100 into portions, a knife, a cheese-support, a lever for feeding the cheese to the knife, a variable fulcrum therefor, two scales, one a price-perpound scale and the other a scale for indicating the various weights of cheeses for control- 105 ling the position of said fulcrum so that the cheeses of varying weights and prices per pound may be cut into portions of uniform value.

6. In a device for cutting cheese and the like 110 into portions, a knife, a cheese-support, a lever for feeding the cheese to the knife, an adjustable bar crossing said lever, a fulcrum on said bar for said lever that is movable with reference to said lever, and a price-scale for indi-115 cating the position of said bar for cheeses of

varying prices.

7. In a device for cutting cheese and the like into portions, a knife, a cheese-support, a lever for feeding the cheese to the knife, a bar ex- 120 tending across said lever that is pivoted at one end to the frame of the machine, a fulcrum on said bar for said lever and movable longitudinally of said lever, a setting-bar pivoted at one end to the frame of the machine, a con-125 nection between said two bars whereby the fulcrum-bar will be moved by the setting-bar, a price-per-pound scale on the setting-bar, and a scale for adjusting the price-per-pound scale indicating the weights of various cheeses 130

whereby the fulcrum of the actuating-lever may be adjusted to cut cheeses of varying weights and prices into portions of certain values.

8. In a device for cutting cheese and the like into portions, a knife, a cheese-support, a lever for feeding the cheese to the knife, a bar extending across said lever that is pivoted at one end to the frame of the machine, a fulcrum on 10 said bar for said lever and movable longitudinally of said lever, a setting-bar pivoted at one end to the frame of the machine, a connection between said two bars whereby the fulcrum-bar will be moved by the setting-bar, 15 a price-per-pound scale on the setting-bar, a scale for adjusting the price-per-pound scale indicating the weights of various cheeses whereby the fulcrum of the actuating-lever may be adjusted to cut cheeses of varying 20 weights and prices into portions of certain values, and means for holding said settingbar in position.

9. In a device for cutting cheese and the like into portions, a knife, a cheese-support, a lever for feeding the cheese to the knife with a han-25 dle on its outer end, a variable fulcrum so that the uniform movement of the outer end thereof will cause the variable movement of the cheese to the knife, and a scale for adjusting the outer end of said lever indicating the 30 values of portions of cheese as they are severed.

In witness whereof I have hereunto affixed my signature in the presence of the witnesses herein named.

HENRY F. DUNN.

Witnesses:

N. Allemong, Claude Hoen.