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H. A. MITCHELL & T. D. SINGLETON.

POTATO PARER.

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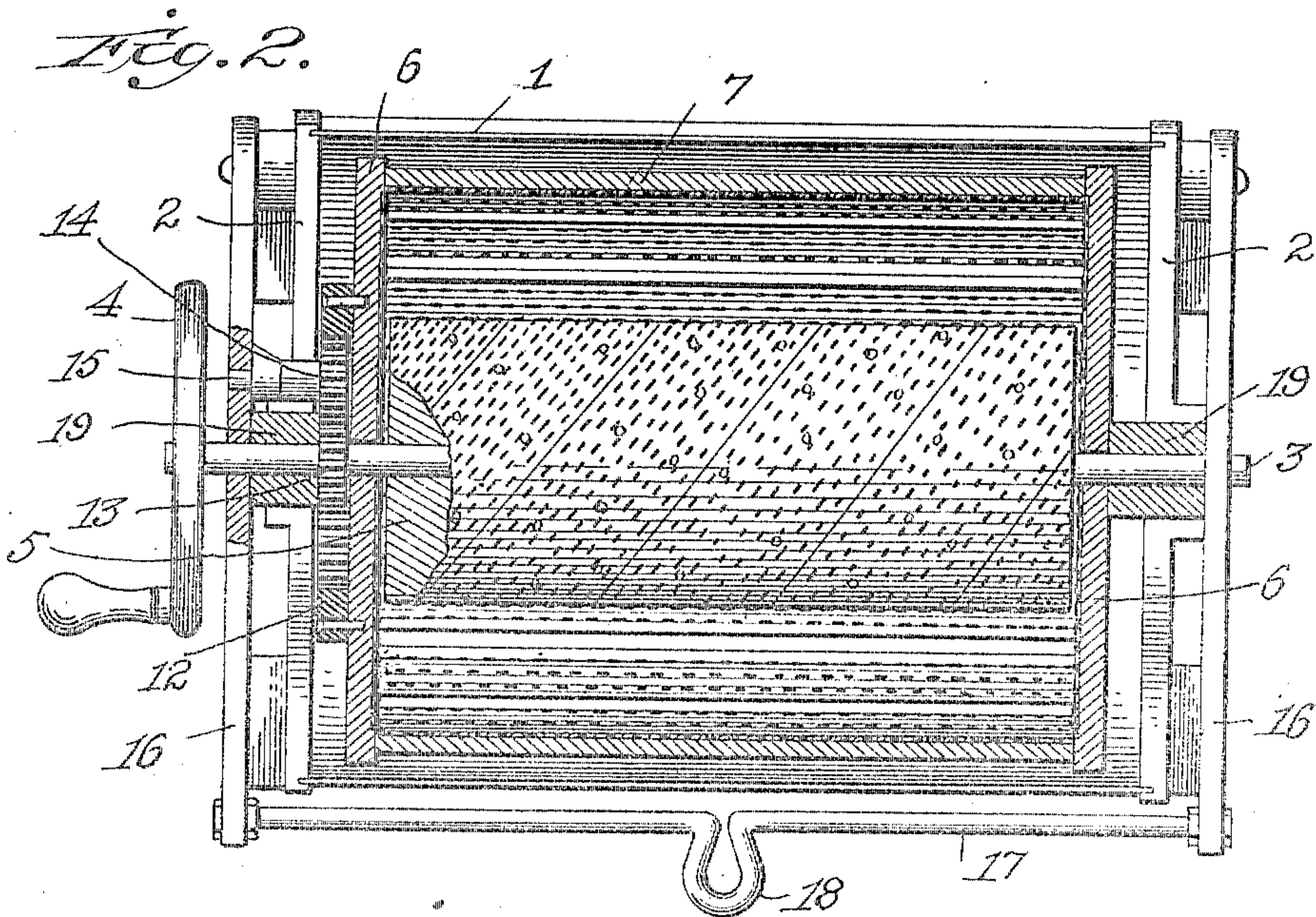
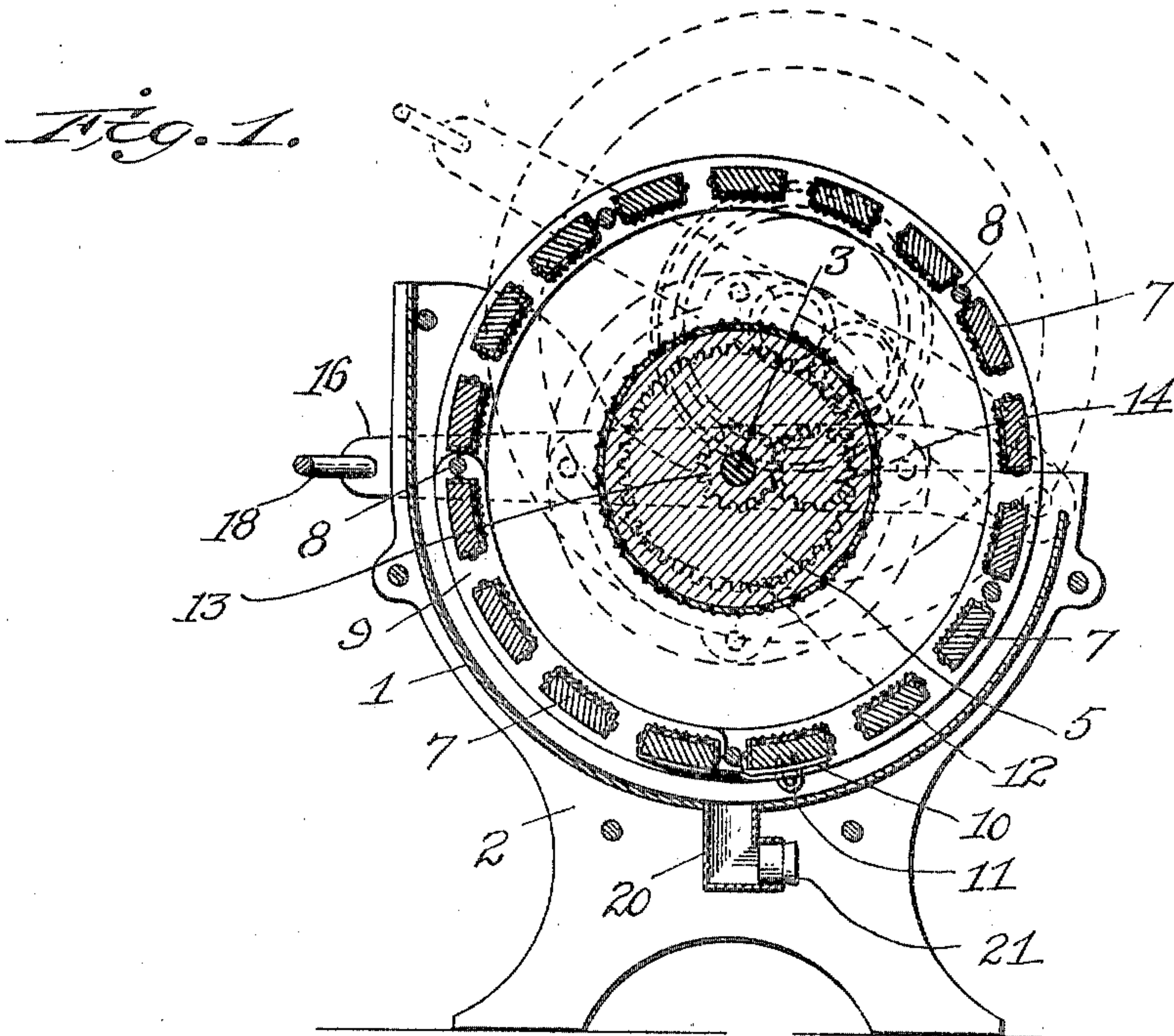
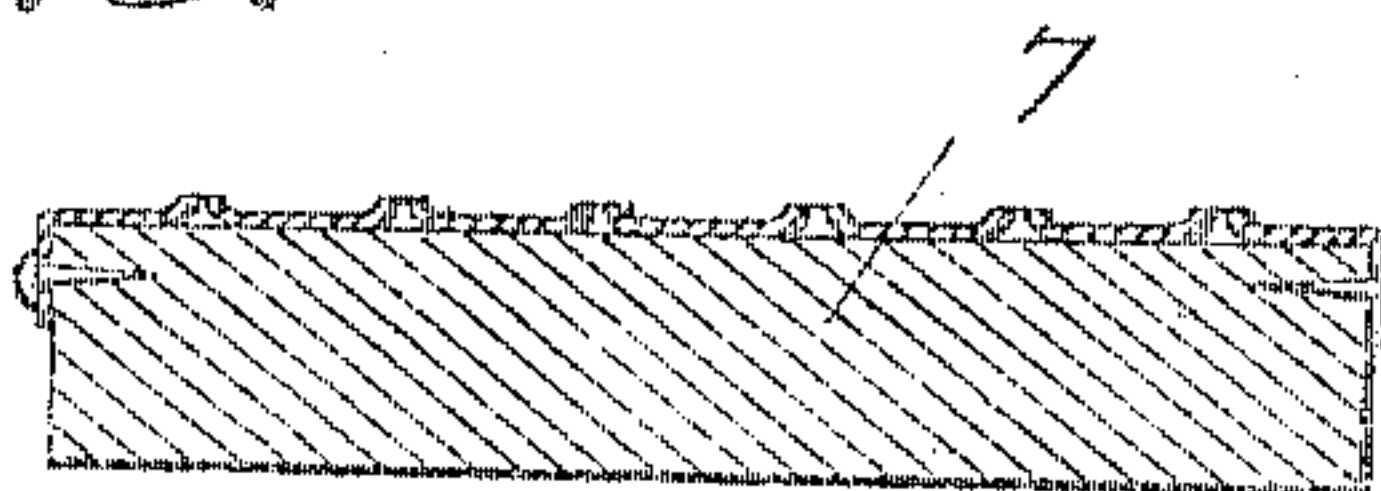


Fig. 3.



Witnesses
Edwin L. Jewell
A. M. Bunn

Inventors
Hiram A. Mitchell,
Thomas D. Singleton.

By Geo. W. Hinesey
Attorney

UNITED STATES PATENT OFFICE.

HIRAM A. MITCHELL AND THOMAS D. SINGLETON, OF FALL RIVER,
MASSACHUSETTS.

POTATO-PARER.

No. 811,652.

Specification of Letters Patent.

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To all whom it may concern:

Be it known that we, HIRAM A. MITCHELL and THOMAS D. SINGLETON, citizens of the United States, residing at Fall River, in the
5 county of Bristol and State of Massachusetts, have invented new and useful Improvements in Potato-Parers, of which the following is a specification.

This invention relates to machines for re-
10 moving the skin from fruit and vegetables; and its object is to provide a simple, efficient, and low-priced device for paring potatoes or other similar articles.

The invention consists in a cylinder rotatable in a water tank or trough and having inside of it a smaller cylinder rotatable in the
15 opposite direction, the exterior of the smaller cylinder and the interior of the larger cylinder being roughened in order to more effectually scrape or grind off the skin of the potatoes or other vegetable.

In the accompanying drawings, Figure 1 is a cross-section of our machine. Fig. 2 is a longitudinal section of the same, and Fig. 3
25 is a cross-section of a bar of the outer cylinder.

The water tank or trough 1 is preferably semicylindrical in cross-section and has parallel ends 2, which serve to support a longitudinal shaft 3, having a hand-wheel 4 or other
30 means of rotating it, either by hand or power. Secured to the shaft is a cylinder 5, having a roughened outer surface, preferably composed of sheet-tin punched or cut like a nutmeg-grater. Cylindrical heads 6 are mounted rotatably on the shaft and concentric therewith and are connected by longitudinal bars 7, spaced a little distance apart and covered on their inner faces with roughened
40 sheet metal or the like. Rods 8 run from one head to the other between the bars and serve to clamp these parts together, forming a large outer cylinder concentric with the cylinder 5. A cover or door for this outer cylinder is formed by securing some of the bars, as
45 7', to curved segments 9, and this door is hinged at one edge to the rest of the cylinder, preferably by utilizing one of the rods 8 as a

hinge-pintle. The other edge of the door is fastened by hasps 10 and staples 11.

Secured to one of the heads 6 is an annular internal gear 12, concentric with a pinion 13, secured to the shaft. An intermediate idle gear 14 is journaled on a stud 15, fixed in the head 6, and connects the pinion and the internal gear. It follows that when the shaft is
55 rotated in one direction the outer cylinder will be rotated in the opposite direction at a slower speed.

To provide for readily removing the cylinders from the trough, a lever 16 is pivoted to each end of said trough near one side thereof, the other ends of said levers being connected by a bar 17, preferably provided with a handle 18. The shaft passes through both levers, so
65 that when they are lifted the shaft and the cylinders will also be lifted. The blocks 19 surrounding the shaft near each end are attached to the levers and rest on the upper edges of the ends of the trough when the levers are
70 down, so as to maintain the cylinders at the proper distance from the bottom of the trough.

A drain-pipe 20 is provided for the trough, having a removable stopper 21.

The operation is as follows: The trough is
75 partly filled with water. The door of the outer cylinder is opened and a lot of potatoes put into the annular space between the two cylinders. The door is then closed and fastened. On rotating the hand-wheel the two
80 cylinders rotate in opposite directions, tumbling the potatoes over and over and rubbing off their skins against the rough surfaces of the cylinder 5 and the bars 7. The water operates to cleanse them at the same time. 85
When the treatment is finished, the levers are raised, lifting the cylinders and the potatoes out of the water. When they are turned over far enough, the door is opened and the potatoes allowed to drop out into a suitable
90 receptacle. The dirty water can be drawn off through the pipe 20, and the machine is ready for a repetition of the operation.

Having thus described our invention, what we claim is—

A machine for paring potatoes and the

like, comprising a trough, levers hinged near
one side thereof, a shaft mounted on said le-
vers and having secured to it a cylinder with
roughened surface, an outer concentric cylin-
5 der rotatably supported on said shaft, an in-
ternal gear on one end of said outer cylinder,
a pinion on the shaft, and an idle gear jour-
naled on one of said levers between said pin-
ion and internal gear.

In testimony whereof we have signed our 10
names to this specification in the presence of
two subscribing witnesses.

HIRAM A. MITCHELL.
THOMAS D. SINGLETON.

Witnesses:

ARBA N. LINCOLN,
EDMUND DOMINGUE.