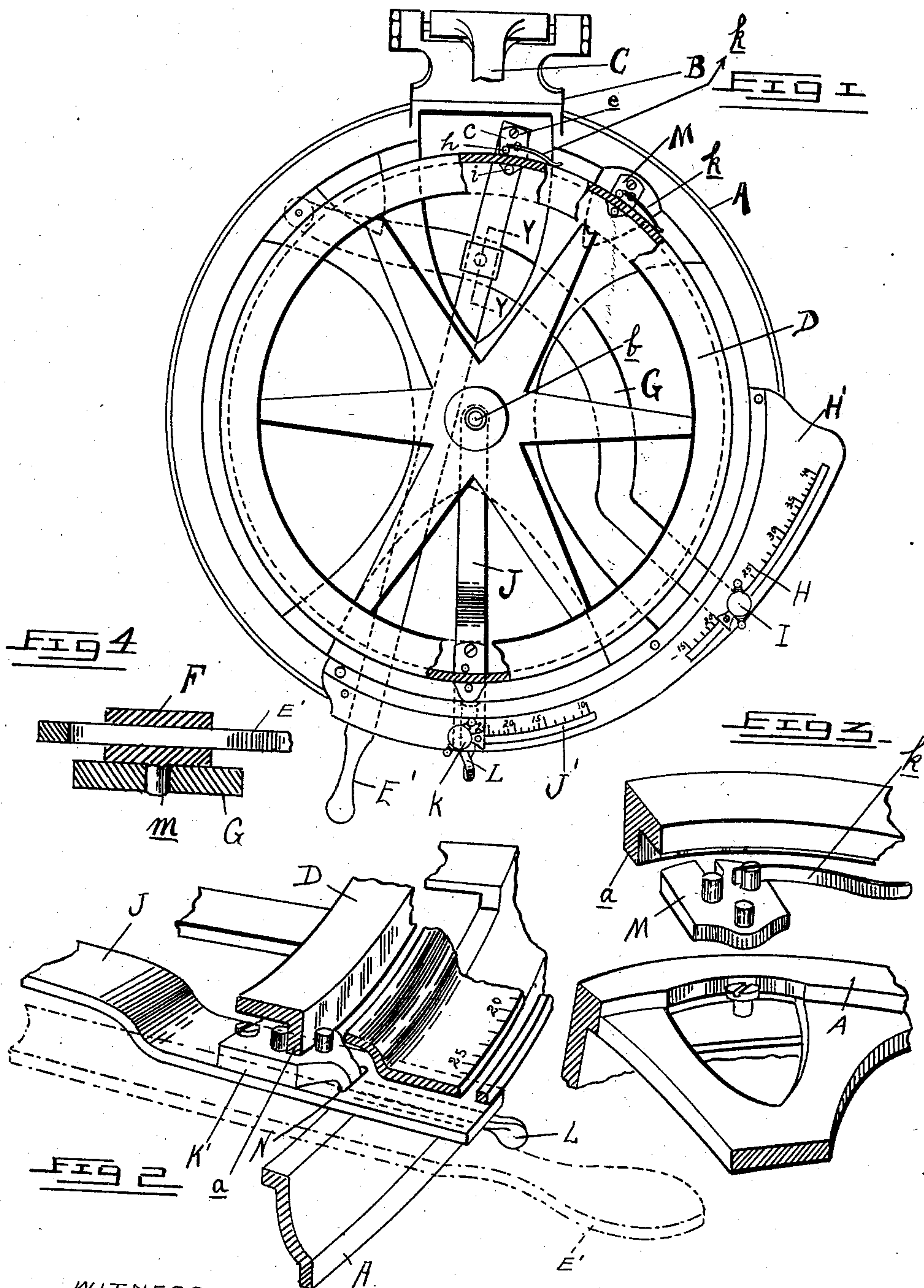


No. 840,352.

PATENTED JAN. 1, 1907.

W. A. LOSHBOUGH,  
CHEESE CUTTER.  
APPLICATION FILED OCT. 31, 1904.



WITNESSES  
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# UNITED STATES PATENT OFFICE.

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## CHEESE-CUTTER.

No. 840,352.

Specification of Letters Patent.

Patented Jan. 1, 1907.

Application filed October 31, 1904. Serial No. 230,818.

*To all whom it may concern:*

Be it known that I, WALTER A. LOSHBOUGH, a citizen of the United States, residing at Detroit, in the county of Wayne and State of Michigan, have invented certain new and useful Improvements in Cheese-Cutters, of which the following is a specification, reference being had therein to the accompanying drawings.

The invention relates to new and useful improvements in cheese-cutters; and it consists in the construction of the means for adjusting the fulcrum of the actuating-lever and in the construction of a lock for the cheese-plate, as more fully hereinafter described, and particularly pointed out in the claims.

In the drawings, Figure 1 is a plan view of the base of a cheese-cutter, showing the cheese-plate thereon and the actuating and adjusting levers. Fig. 2 is a sectional perspective illustrating the construction of the stop-lever and cheese-plate lock. Fig. 3 is a perspective view of a portion of the frame, the cheese-plate, and the dogging device therefor, the parts being separated. Fig. 4 is a vertical section through the fulcrum-block on line *y y* of Fig. 1.

A is the base, here shown as a ring-shaped casting with an interior spider and having the usual bracket B at the rear to support the knife-lever C, which I have simply indicated, as this is of known and usual construction and forms no part of my present invention.

D is the rotary support for the cheese, and which for convenience of description I will call the "cheese-plate." It is here shown as a spider-frame with a marginal ring, having the depending flange *a* pivoted at the center on the pivot-pin *b* of the base. The cheese is supported on a board or plate resting on this frame, this board or plate not being shown.

E' is the actuating-lever for the cheese-plate. This lever has a handle projecting through a slot at the front of the base-ring and at the opposite end is provided with a friction pawl or dog for engaging the flange *a* of the cheese-plate. The construction of this friction-pawl is shown in Fig. 1 as consisting of a plate *c*, resting on the end of the lever E' and pivoted on a screw *e* in the lever, on which the plate rocks. On the

plate are two pins *h* and *i*, arranged on different radii, struck from the pivot-point of the block and separated, so as to engage on opposite sides of the flange *a* of the cheese-plate.

*k* is a spring secured to a pin *l* on the block *c*, but on a still different radius from the pins *h* and *i*, the spring bearing at its opposite end against the outer face of the flange *a* and being under tension, tending to hold the two pins in contact with opposite faces of the flange *a*.

F is a fulcrum-block, which I have shown sleeved over the lever E' and having a pivot-pin *m* entering an aperture in the lever G. This lever G is pivoted at one side of the base and extends across beneath the lever E', with its end beneath the slot H in the plate H', having a screw passing through the slot and a clamp-nut I thereon for locking the lever at any desired point in the length of the slot H. Beside the slot H are a series of graduations for adjusting the lever for cheese of different weights. In this case I have shown the scale from fifteen to forty pounds.

J is a stop-lever, pivoted in this instance on the pin *b*, on which the cheese-plate is journaled, and extending out through the same slot in the base-ring, through which the lever E' projects. This lever is beneath the slot J' and has a screw projecting there-through, a clamping-nut K thereon being adapted to clamp the lever at any desired point in the slot. Beside the slot are suitable indications, in this case from "10" to "25," indicating the price per pound at which the cheese is to be sold.

On the lever J is a pawl or dog K' of a similar construction to that already described on the lever E', except that it has no spring, such as *k*. This dog or pawl has an actuating-arm L, which extends through the slot N in the lever K and projects beneath the same and parallel therewith to the front of the casing, as plainly shown in Fig. 2, being in the path of movement of the lever E'.

M is a dog or pawl, similar to that described on the lever E', to prevent back motion of the cheese-plate.

The parts being thus constructed, their operation is as follows: The grocer having a cheese weighs it and then places it upon the cheese-plate. He next sets the lever G to a point opposite to the graduation opposite



the slot H, which represents the weight of the cheese. I have shown it in this case for a cheese weighing approximately twenty pounds. He then clamps this lever in position by a clamping-nut I. He next sets the lever J to the price per pound at which the cheese is to be sold, (in this case I have shown it set at twenty-five cents per pound,) and locks it in position by the clamping-nut K. The arm L is thrown to the left, so as to free the two pins on the plate of the dog K' from the flange *a* of the cheese-plate. The operator then reciprocates the lever E' from the left to the right, which will move the cheese in relation to the knife, so that it will cut off five cents' worth. If ten or fifteen cents' worth is required, the operator makes two or three reciprocations of the lever E'. In carrying the lever E' toward the right if he has made the final movement for the cheese desired he moves it firmly against the arm L, which will rock that arm about its pivot and cause the two pins upon opposite sides of the flange *a* of the cheese-plate to engage therewith and lock the cheese-plate against further motion. This is desirable, particularly so that the cheese itself will not be moved in relation to the knife and so that children or others who may come into the store and grasp the handle of the lever E' will find the device locked so that they cannot mischievously or accidentally move the cheese in relation to the knife. In order to release the cheese-plate for succeeding operations, the operator has simply to move the arm L to the left, so as to disengage the pins on the pawl-plate K' from the flange *a*.

What I claim as my invention is—

1. In a cheese-cutter, the combination of a rotary cheese-plate, means for imparting a partial rotation thereto, and means for automatically locking said plate said means being operable by said rotating means at the completion of its forward movement.

2. In a cheese-cutter, the combination of a

rotary cheese-plate, a reciprocating lever for imparting a partial rotation thereto, and a lock for said plate adapted to be actuated by the lever at the end of its forward movement, substantially as described.

3. In a cheese-cutter, the combination of a base, a rotary cheese-plate thereon, an actuating-lever for imparting partial rotary movement to the cheese-plate, an adjustable stop-lever, and a lock for the cheese-plate adjustable with the stop-lever, said lock being adapted to be actuated by the actuating-lever.

4. In a cheese-cutter, the combination of a base, a rotary cheese-plate, a stop-lever pivoted in the base, means for locking the lever at different points of adjustment, a lever for actuating the cheese-plate, for which an arm from the stop-lever acts as a stop, and a lock for the cheese-plate operatively connected with said arm.

5. In a cheese-cutter, the combination with a base, a cheese-plate journaled thereon, the depending flange *a* on said cheese-plate, and the dog or pawl operating on said flange, comprising a pivoted plate having two pins upon opposite sides of the flange and upon different radii, and a third pin upon a still different radius and a spring engaging said third pin and contacting the cheese-plate, as and for the purpose described.

6. In a cheese-cutter, the combination of a rotary cheese-plate, means for imparting a partial rotation thereto, and means for automatically locking said plate from movement in either direction, said means being operable at the completion of the forward movement of said rotating means.

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

WALTER A. LOSHBOUGH.

Witnesses:

H. C. SMITH,  
ED. D. AULT.