

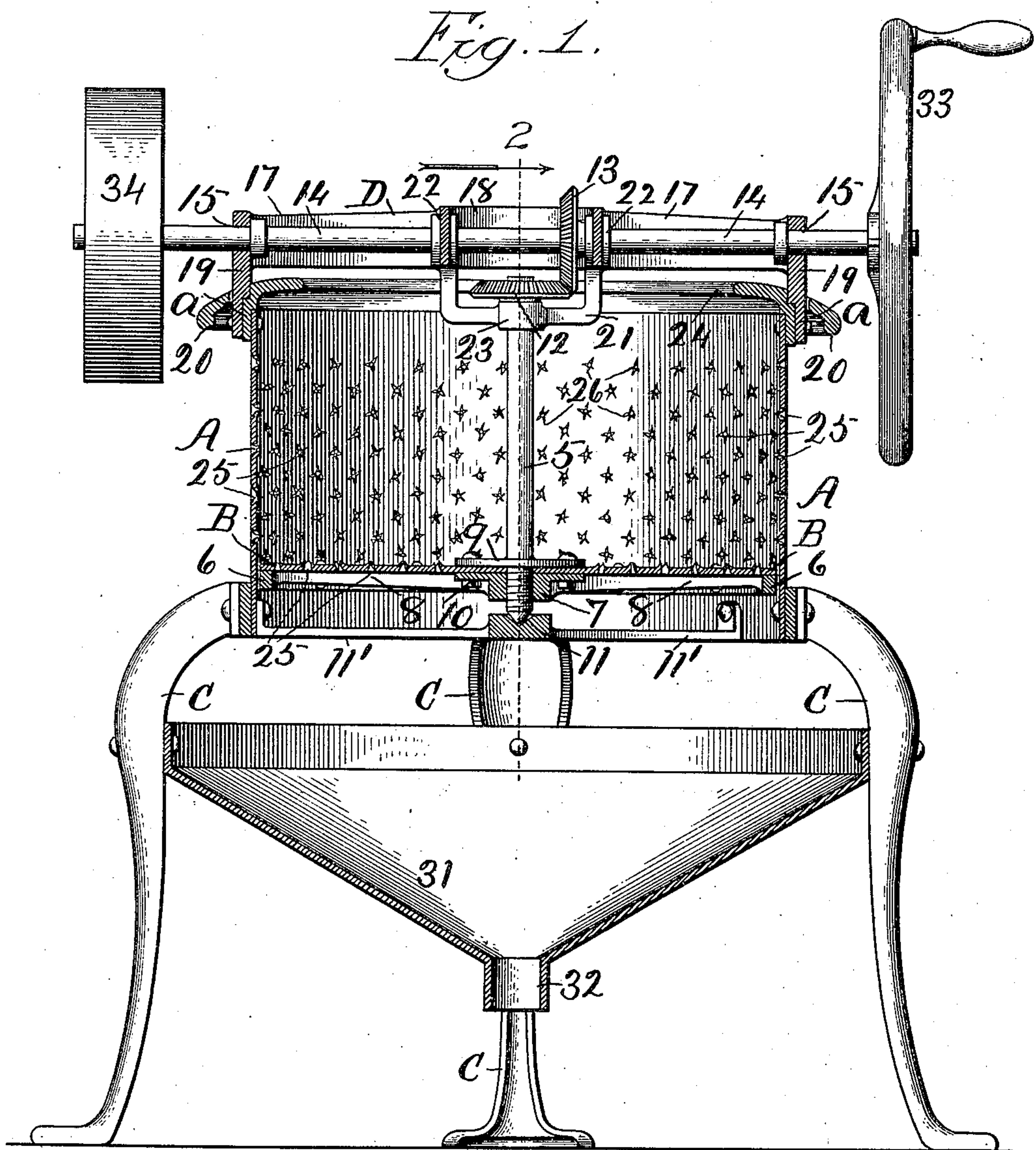
No. 856,037.

PATENTED JUNE 4, 1907.

F. DELPIRE.  
VEGETABLE WASHING AND PEELING MACHINE.

APPLICATION FILED MAR. 26, 1906.

2 SHEETS—SHEET 1.



Witnesses:  
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*John Enders.*

Inventor:  
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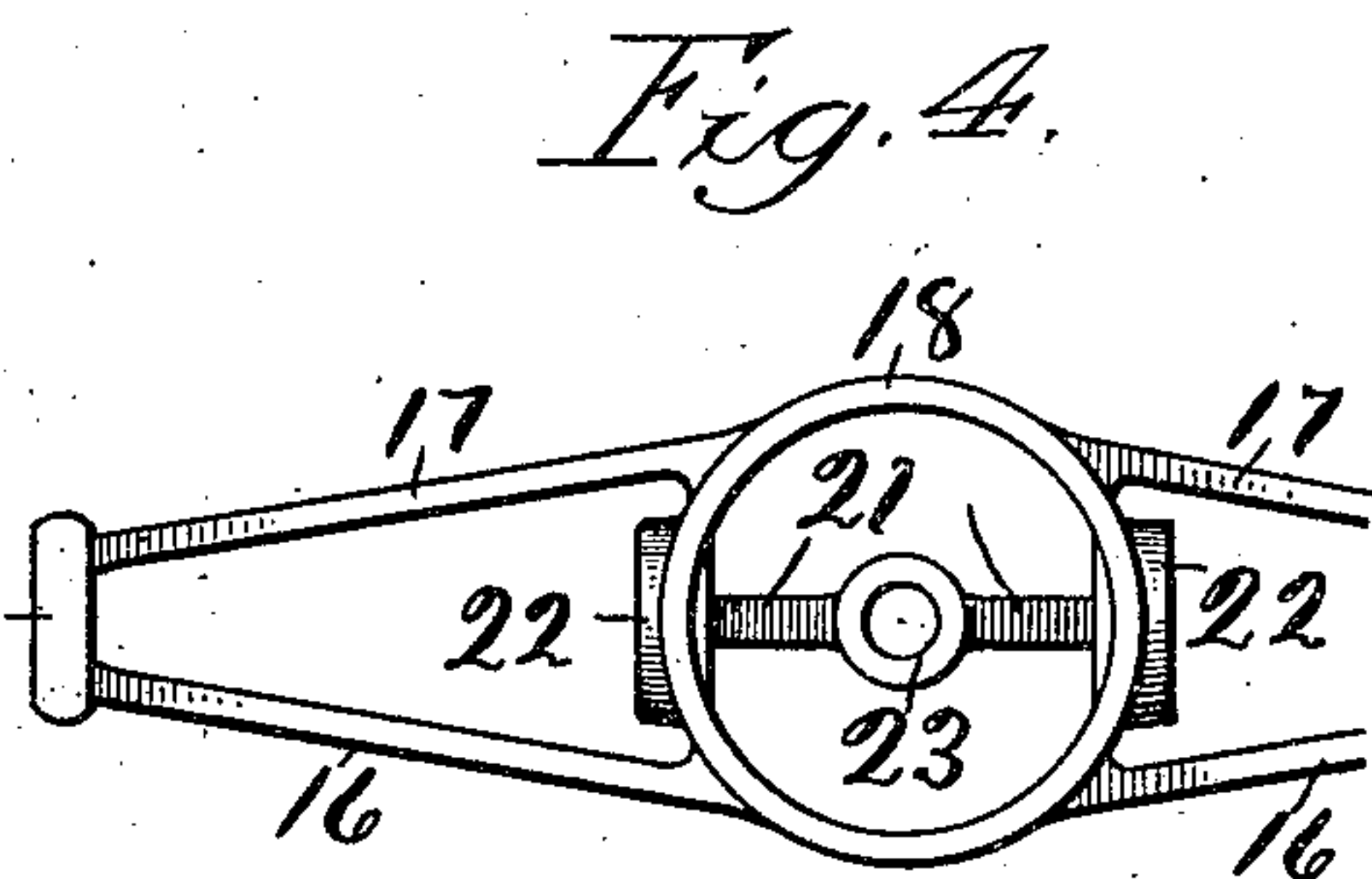
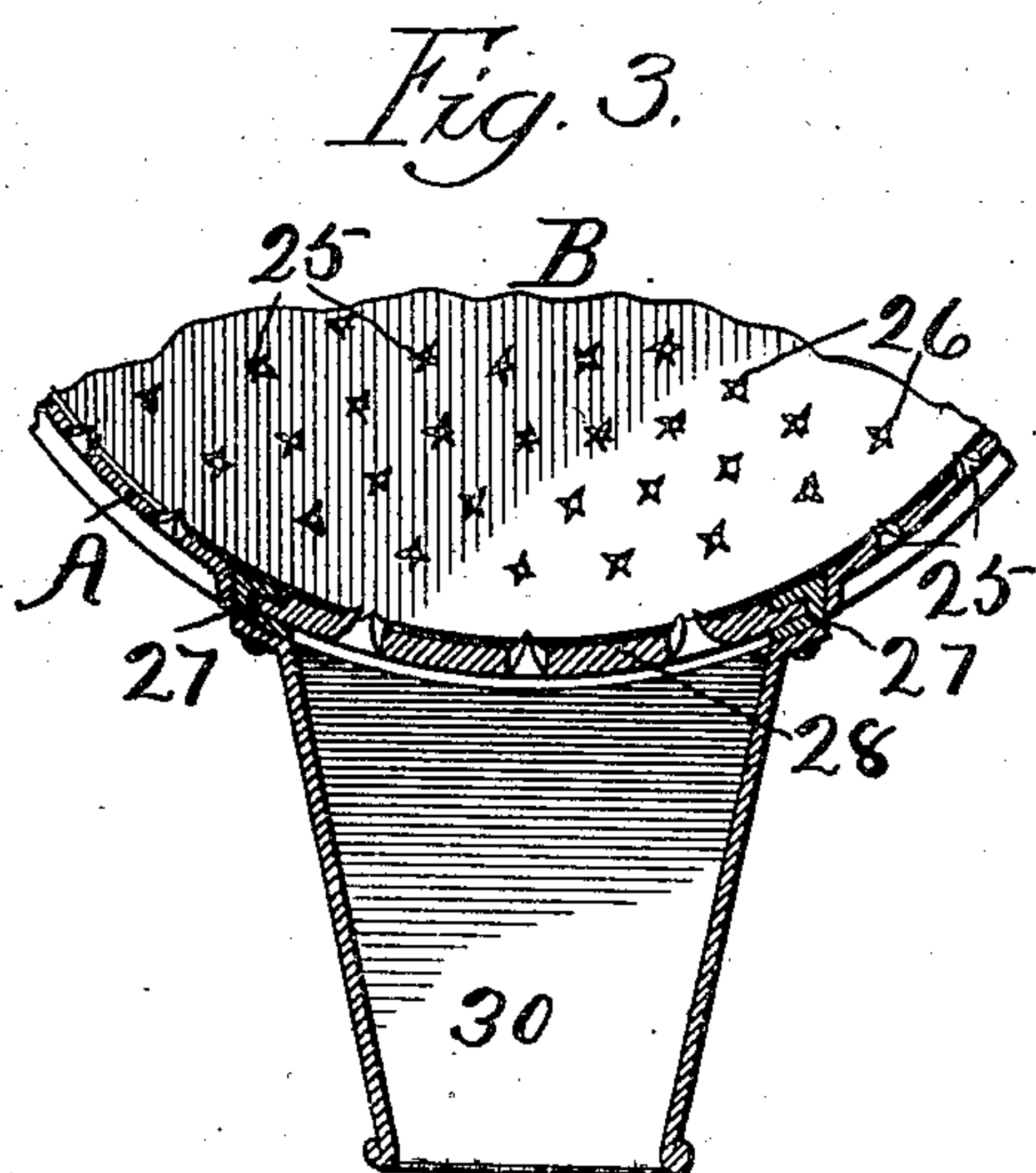
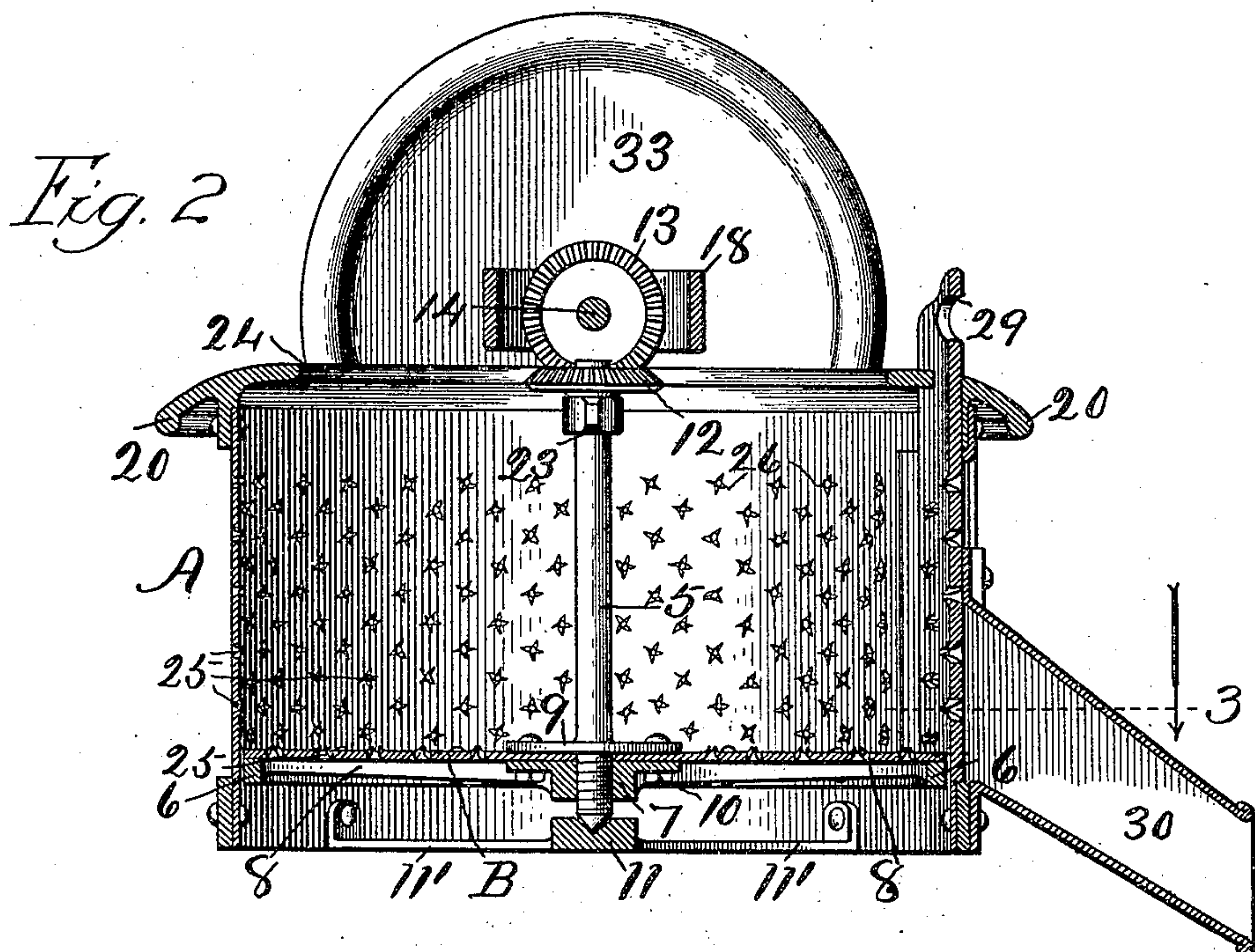
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# UNITED STATES PATENT OFFICE.

FIRMIN DELPIRE, OF CHICAGO, ILLINOIS.

## VEGETABLE WASHING AND PEELING MACHINE.

No. 856,037.

Specification of Letters Patent.

Patented June 4, 1907.

Application filed March 26, 1906. Serial No. 308,047.

*To all whom it may concern:*

Be it known that I, FIRMIN DELPIRE, a citizen of the United States, residing at Chicago, in the county of Cook and State of Illinois, have invented certain new and useful Improvements in Vegetable Washing and Peeling Machines, of which the following is a specification.

This invention relates to a machine for washing and peeling vegetables of different varieties; and has for its object to provide a device of this class that is simple in construction, easily and conveniently operated and will do the work with the greatest facility. This machine is intended to handle the vegetables in bulk and is more especially intended for potatoes. The machine may be of any desired capacity from the larger hotel and restaurant sizes down to smaller ones for family use.

In the drawings, Figure 1 is a vertical section and part elevation of a device embodying the improved features. Fig. 2 is a vertical section on line 2, Fig. 1, looking in the direction indicated by the arrow. Fig. 3 is a broken away horizontal section on line 3, Fig. 2; and Fig. 4 is a plan of a frame bearing support for the driving mechanism.

A represents a stationary cylindrical receptacle or casing, and B a revoluble bottom therefor. The apparatus is supported on a number of legs C. The revoluble bottom is rigidly mounted on the lower end of a vertical spindle 5 and is additionally supported and stiffened by a spider consisting of an edge ring 6, a hub 7 and a number of radial connecting arms 8 disposed at intervals around the circumference. The hub-part 7 of the spider is also rigidly mounted on the spindle 5, the revoluble bottom being clamped between said hub and a plate 9 and all fastened together by a number of bolts 10. The lower conical end of spindle 5 is provided with a step-bearing 11 supported in place by a number of bracket-arms 11'. A bevel-pinion 12 is mounted on the upper end of spindle 5 and is positioned to engage a corresponding pinion 13 mounted on a horizontal driving shaft 14 extending across the top of the machine and is provided with suitable journal bearings 15 in the respective ends 19 of the frame bearing support D, best shown in Fig. 4. This frame support consists of the respective longitudinal bars 16 and 17 connected centrally by a ring 18 and provided at each end with a standard 19 the lower ends of which

are in turn rigidly secured to the top edge of the receptacle and the rim cover 20, as at *a*, Fig. 1, *a* being a depending flange by means of which the rim cover is secured to the top of the receptacle or cylinder.

A stirrup 21 is suspended from the driving shaft by means of loose companion hubs 22 and provides a bearing 23 for the upper end of spindle 5. The overhanging rim edge cover 20 serves to stiffen and strengthen the top of the structure and is open in the center through which the vegetable are placed in the receptacle. The inner edge 24 of this cover extends in far enough to prevent the contents from working out over the top in the operation of peeling.

The cylindrical receptacle part and the revoluble bottom therefor will be composed of some suitable metal substance and provided throughout their surfaces with numerous perforations 25, which are formed by punching through from the outer side and presenting irregular sharp points 26 all over the inner surface as shown.

The surrounding wall of the receptacle is cut out at one side (Figs. 2 and 3) and has the edges reinforced and provided with rabbet grooves 27 for the insertion of a slide door 28 closing the gap and making the surface continuous, as best shown in Fig. 3. This slide extends up through the rim cover and ends in a hand grasp 29 for convenience in opening and closing the slide. A spout 30 is attached in line with the slide opening and provides for discharging the peeled vegetables into a suitable receiver.

An inverted cone-shaped drip pan 31 is located underneath the receptacle and is rigidly secured between the supporting legs. The sloping sides of this drip pan converge to a common center and end in a tubular neck 32 for the connection of a pipe (not shown) in conducting the refuse matter away.

The barbed or roughened surfaces will have a grating effect in doing the work. The potatoes or vegetables are placed in the receptacle and a stream of water turned on which has the effect of thoroughly washing the contents while being slowly agitated. The stream of water is ordinarily used continuously during the operation so that the waste matter is carried away through the perforated surfaces.

A hand crank-wheel 33 is mounted on one end of the driving shaft and provides means for manually rotating the revoluble bottom.



A band pulley 34 is mounted on the opposite end of the driving shaft so that when desired the machine may be driven by suitable motive power.

5 In practical working, as the bottom of the machine is rotated the mass of vegetables is kept in continual agitation and are gradually carried from the center outward against the barbed surfaces by centrifugal action, so that  
10 the relative position of the vegetables is constantly changing in bringing all parts alike in contact with the grating surfaces.

By this arrangement potatoes and other vegetables may be mechanically cleaned and  
15 peeled with facility and a great deal of time and labor saved.

Having thus described my invention, what I claim is:—

20 A vegetable cleaning and peeling machine comprising a stationary interiorly roughened cylindrical receptacle, a rotatable rough-

ened bottom therefor, an annular guard and strengthening flange rim projecting outward and inward from the upper edge of the receptacle and having a depending flange and opposed vertical apertures, a shaft supporting frame spanning the top of the receptacle and having depending ends passing through and secured to said depending flange, said flange being itself secured to the top of the receptacle, a horizontal driving shaft journaled in said frame, and a vertical shaft secured to the rotatable bottom and geared to said driving shaft.

In testimony whereof I have signed my name to this specification in the presence of two subscribing witnesses.

FIRMIN DELPIRE.

Witnesses:

L. B. COUPLAND,  
G. E. CHURCH.