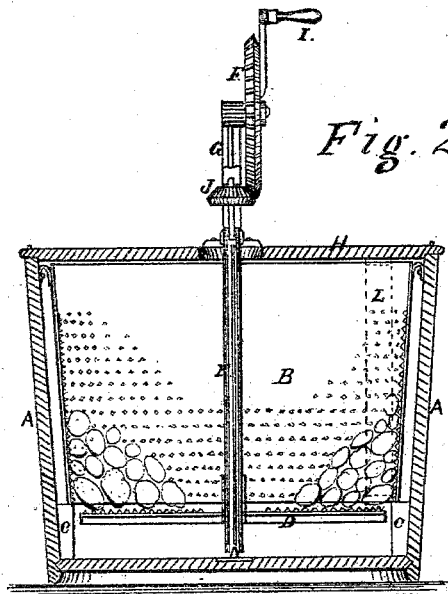


O. F. MAYHEW.

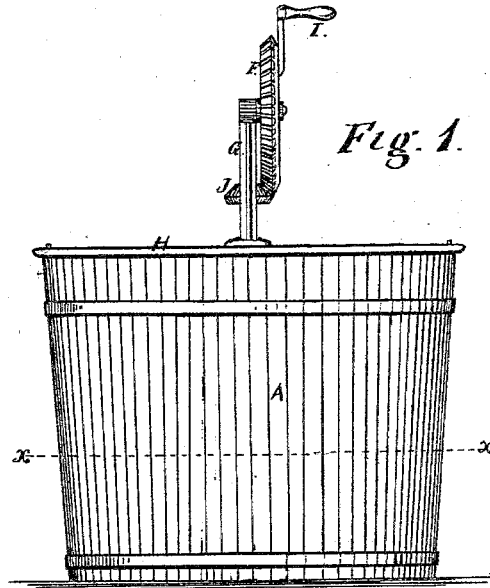
Improvement in Vegetable and Fruit Peelers.

No. 115,624.

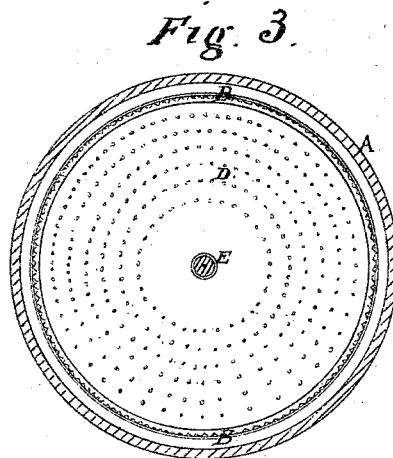
Patented June 6, 1871.



*Fig. 2.*



*Fig. 1.*



*Fig. 3.*

Witnesses.  
A. D. Noble  
M. L. Beers

Oscar F. Mayhew. Inventor

# UNITED STATES PATENT OFFICE.

OSCAR F. MAYHEW, OF INDIANAPOLIS, INDIANA, ASSIGNOR TO HIMSELF  
AND WILLIAM H. WEEKS, OF SAME PLACE.

## IMPROVEMENT IN VEGETABLE AND FRUIT PEELERS.

Specification forming part of Letters Patent No. 115,624, dated June 6, 1871.

I, OSCAR F. MAYHEW, of Indianapolis, in the county of Marion and State of Indiana, have invented a new and Improved Device for Decorticating or Peeling Potatoes, Apples, &c., of which the following is a specification:

### *Nature and Objects of the Invention.*

My invention consists in the construction and arrangement, within a suitable tub or case, of a horizontal rotating disk of tin and a removable tin lining to the case, both of which are punched to form a roughened surface similar to a common grater, by means of which potatoes, turnips, apples, and other articles of a similar nature and form may be speedily, effectively, and economically divested of their skins or rinds, as will be hereinafter more fully explained.

### *Description of the Accompanying Drawing.*

Figure 1 is an elevation of a machine for decorticating or peeling apples, potatoes, &c., embodying my invention. Fig. 2 is a vertical section through the center of the same. Fig. 3 is a horizontal section on line *x x*, Fig. 1.

### *General Description.*

A is the external case or tub in which the decorticating or peeling device is arranged. The latter consists of a horizontal rotating disk, D, and a removable lining, B, both made of sheet-tin, and punched or perforated to make the upper and inner surfaces rough, similar to an ordinary tin grater. The grater-lining B is arranged in the tub so as to leave sufficient space between it and the tub for the offal that passes through the perforations to descend to the bottom of the tub, and it extends down to within some two inches of the bottom, and is made readily removable by resting it on cleats at the bottom or suspending it by any suitable means at the top. It should, of course, be fixed in such a manner that it will not get out of place in operating the machine. The horizontal rotating perforated or roughened disk D is fixed upon a vertical shaft, E, resting on or having a pivot at its lower end, that runs in a suitable step on the bottom of the tub, as shown. The disk D is arranged about half an inch below the grater-lining B so as to leave space through which the offal can escape and fall to the bottom of the tub.

The potatoes, apples, or other articles to be peeled are placed in the machine, resting on the disk D, as shown in Fig. 2. Rotary motion, which should be rapid, is imparted to the disk D by means of suitable gearing.

The gearing to which I have given preference as best adapted to both operate and afford facility of access for the purpose of cleaning the machine is that which is in common use for operating churns, and consists of a beveled spur-wheel, F, hung in a bifurcated standard, G, and which gears with a beveled pinion, J, also hung in standard G. The standard G is fixed to the lid H of the tub, which is so arranged as to be conveniently and quickly lifted off, thereby affording ready means for the removal of the disk D and lining B from the tub for the purpose of cleaning both them and the tub. The upper end of shaft E has a square hole to receive the lower end of the gudgeon of the pinion J, which is also made square to fit loosely in the hole in the upper end of the shaft.

Motion is imparted to the shaft and disk by means of crank I, attached to the spur-wheel F. The rotation of the disk D decorticates or peels the skin or rind from the potatoes, turnips, apples, or other similar articles placed in the machine, and as, by the centrifugal force of its rotation, they are thrown out against the perforated or roughened lining B, this also aids in removing the skin. The motion of the disk turns and tumbles the potatoes, &c., in such a manner that all parts of their surface are brought into contact with the roughened surface of the rotating disk D and stationary lining B, by which their skins or rinds are very uniformly and expeditiously removed.

The lining B may be attached to and rotate with the disk D, and a piece of wood or metal, as indicated by the dotted lines L in Fig. 2, attached to the under side of lid H, projects down into the machine to prevent the potatoes, &c., from following the rotation of the disk and lining. Also, the perforated lining B may be dispensed with, or made of sheet metal left smooth; but neither of these methods will operate as effectively or rapidly as the arrangement above described.

I make no claim to the employment of a roughened or grater surface to decorticate the skin or rind from potatoes, &c., nor to the

arrangement of the removable gearing for the purpose of affording access to the interior of the tub, in themselves separately considered, as the former has been used for a similar purpose and the latter in a similar manner heretofore.

*Claim.*

I claim as my invention—

The combination of the roughened disk D, roughened removable lining B, tub A, and operating mechanism F T E, arranged and operating as specified.

OSCAR F. MAYHEW.

Witnesses:

A. F. NOBLE,  
M. L. BEERS.