(No Model.)

G. W. STOVER & E. A. SELLERS.

VEGETABLE CUTTER.

No. 301,935. Patented July 15, 1884.

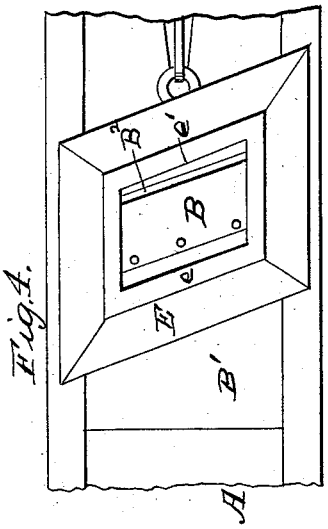

Fig. 4.

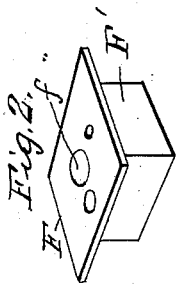

Fig. 2.

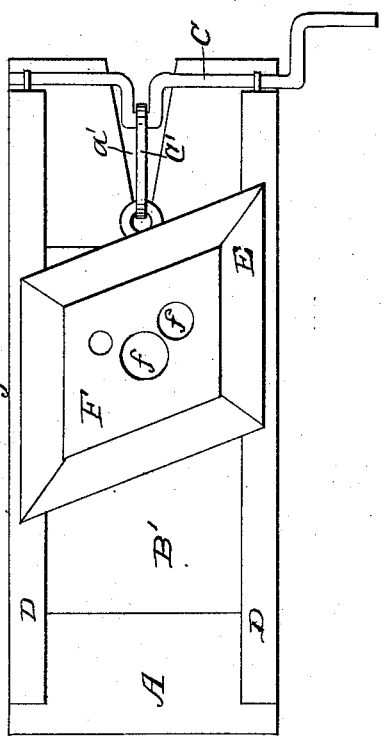

Fig. 3.

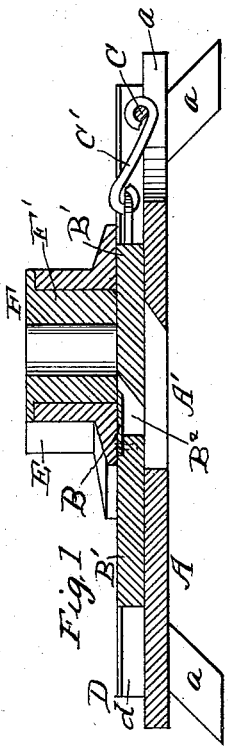

Fig. 1.

WITNESSES

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UNITED STATES PATENT OFFICE.

GEORGE W. STOVER AND EMANUEL A. SELLERS, OF LAURELTON, PA.

VEGETABLE-CUTTER.

SPECIFICATION forming part of Letters Patent No. 301,935, dated July 15, 1884.

Application filed January 7, 1884. (No model.)

To all whom it may concern:

Be it known that we, GEORGE W. STOVER and EMANUEL A. SELLERS, citizens of the United States, residing at Laurelton, in the county of Union and State of Pennsylvania, have invented certain new and useful Improvements in Vegetable-Cutters, of which the following is a specification, reference being had therein to the accompanying drawings.

This invention relates to an improved mechanism for cutting vegetables into thin pieces, or slicing them, the object being to provide a cheap device which shall be simply constructed and operated, and in which the knife can operate more effectively than in those heretofore used in the same general class.

Figure 1 is a longitudinal section of a device embodying our improvements. Fig. 2 is a perspective of a detachable holder or carrier in which small vegetables can be placed while being sliced. Fig. 3 is a top plan view of the device when the supplemental holder is in place. Fig. 4 is a top plan view of a modified form, the central holder or carrier being removed.

In the drawings, A represents the main plate or platform-piece, which is supported above the floor in any suitable way, preferably by the use of legs such as shown at *a a*. This plate, platform, or board is provided with an aperture, A′, through which the material drops after being cut by the knife B. The knife is carried by a sliding support, B′, which is connected with a crank-shaft, C, by means of a link or pitman, C′, the platform piece or board A being slotted or recessed at *a′* to permit the necessary motions of the crank and link or pitman. In order to hold the knife-support B′ in proper position, a guide is combined therewith, which may be of any suitable form, though I prefer that shown, it consisting of bars D D, secured to the top of the platform-piece or board A in such manner as to form a way, the bars having grooves *d*, in which fits the sliding knife-support B′.

B^2 is an aperture in the knife-support, through which the material passes to the aperture A′.

The knife B may be a chisel-blade, of the ordinary shape, and secured to the upper side of the support B′ in such manner that it can be readily detached when it is desired to clean the parts. By examining the drawings it will be seen that the knife is situated diagonally relatively to the path in which it moves, and as a result a shearing action can be attained thereby.

E is a box or casing, which is stationary and secured to the frame of the machine or to the platform-piece, it being preferably rigidly fastened to the top of the guide-bars D D. The front and rear walls, *e e′*, of this casing are also arranged diagonally relatively to the path of the knife. The casing or box E may be left open, as shown in Figs. 1 and 5, when the larger vegetables are being cut; but within the casing thus described a holder or carrier for smaller vegetables is adapted to be fitted, it consisting of a supporting-plate, F, and a wooden block or downwardly-projecting piece, F′, provided with apertures or ducts *f*. The ducts extend to within close proximity to the knife, the latter traveling as near as practicable to the lower ends thereof. Of these ducts any suitable number may be used, they varying in diameter to correspond to the size of the vegetables.

The holder or removable box which we provide is much simpler and more serviceable than are those with which we are acquainted in other machines. It can be readily inserted, and has its parts so related that the lower ends of the ducts shall always be held properly relatively to the cutter by reason of the laterally-projecting portions of the plate F resting upon the upper end of the stationary box.

When the walls of the stationary box are arranged as shown in Figs. 3 and 4, a better cutting action can be obtained than when the parts are arranged as they are in machines heretofore used.

The operation of the device will be readily understood. The vegetables are inserted one after another into the guides or ducts *f*, and forced downward either by gravity or by pressure from above, and at the same time the crank-shaft C is revolved, which causes a rapid reciprocation of the knife below the ducts *f*, and as the vegetables are forced gradually below the horizontal plane of the knife it cuts or slices therefrom the downwardly-projecting

portion, which drops through the apertures B^2 and A′ to a suitable receptacle below.

We do not herein claim, broadly, the combination of the platform, the traveling knife arranged diagonally to its path, and the stationary box having the front and rear walls also arranged diagonally, but reserve the right to claim that matter in another application.

What we claim is—

In a vegetable-slicer, the board or platform-piece A, provided with an aperture for the passage of the material downward, the crank-shaft mounted upon said platform-piece, a reciprocating plate or board, the knife mounted thereon diagonally, the stationary vegetable-holder having its front and rear walls also arranged diagonally, and the removable box provided with guide passage-ways, and having lateral projections at the top, which rest upon the upper end of the stationary box, substantially as set forth.

In testimony whereof we affix our signatures in presence of two witnesses.

GEORGE W. STOVER.
EMANUEL A. SELLERS.

Witnesses:
I. H. WATERS,
PHIL. D. STOVER.