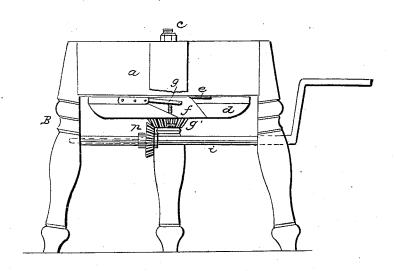
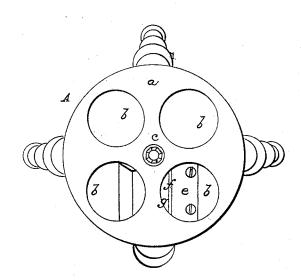
T. MASON.

Vegetable Cutter.

No. 48,700.

Patented July 11, 1865.





WITNESSES:

I South

INVENTOR

Thomas Mason.

United States Patent Office.

THOMAS MASON, OF BOSTON, MASSACHUSETTS.

IMPROVED VEGETABLE-SLICER.

Specification forming part of Letters Patent No. 48,700, dated July 11, 1865.

To all whom it may concern:

Be it known that I, THOMAS MASON, of Boston, in the county of Suffolk and State of Massachusetts, have invented an Improved Vegetable-Slicer; and I do hereby declare that the following, taken in connection with the drawing which accompanies and forms part of this specification, is a description of my invention sufficient to enable those skilled in the art to practice it.

The principal object of this invention is the rapid and effective slicing of vegetables for preparation for table use; and it consists in combining with one cutter stock carrying any desirable number of knives a series of hoppers or conductors, each of which is so arranged with respect to the common cutter stock as to present the vegetable in such form that it shall be cut into slices of even thickness.

The drawing shows a machine embodying the invention, A representing the same in plan, and B a side elevation of it.

adenotes a frame or table, properly supported, and having four or any other suitable number of conductors or vegetable-holders, b, arranged around its center and extending vertically through it. A rotary shaft, c, passing through this table, carries at or near its lower end a cutter-stock, d, the upper surface of which rotates in the plane of the lower surface of the table. This cutter-stock carries one or more knives, e, the cutting-edge of which is in or near the plane of the upper surface of the stock, the throat f, adjacent to the knife, having a hinged incline, g, mounted in it, provided with a means of ad-

justment in such manner that its upper surface may be adjusted at any suitable distance below the plane of the cutting-edge of the knife, for the purpose of varying the thickness of the slices cut from the vegetables which fall against said surface just in advance of the movement of the cutter by each conductor b. The cutter-stock may be inclined down to the edge of the knife, but the employment of the adjustable incline is considered preferable, on account of its adapting the machine to cutting vegetables into slices of any required thickness.

In using the machine the several conductors b are charged with the vegetables to be sliced, when rotation of the cutter-stock will cause a slice to be successively cut from each as the knife passes each conductor, as will be readily understood. This rotation may be imparted to the cutter-stock by gears g' h and a crank-shaft, i, or in any other convenient manner.

The machine is simple, not liable to get out of order, and capable of slicing vegetables with great expedition and in a perfect and uniform manner.

I claim—

The combination of the series of conductors b with the single rotary cutter-stock d, arranged to operate together, substantially as set forth.

In witness whereof I have hereunto set my hand this 23d day of May, A. D. 1865.

THOMAS MASON.

Witnesses:

F. GOULD, J. B. CROSBY.