A. ISKE.

VEGETABLE CUTTERS AND SLICERS COMBINED.

No. 184,471. Patented Nov. 21, 1876.

Fig. 1

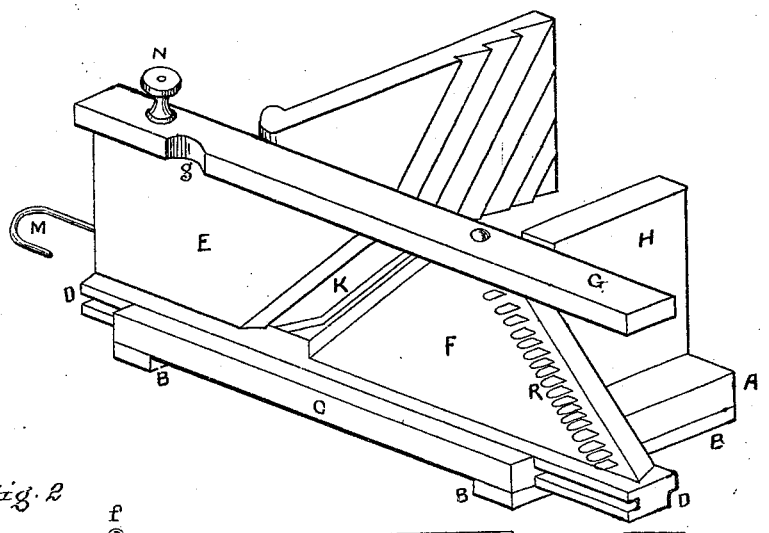
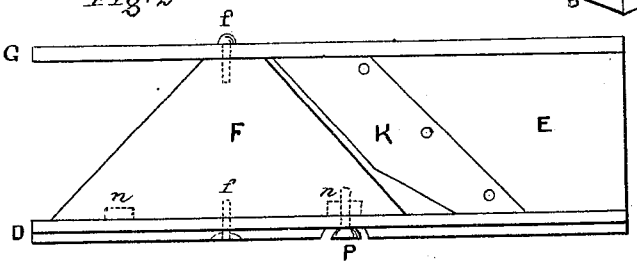


Fig. 2



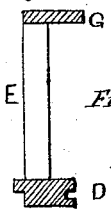


Fig. 3

Fig. 4

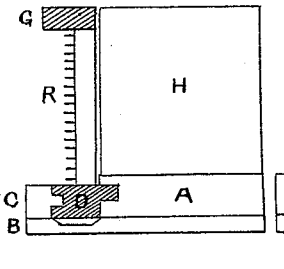
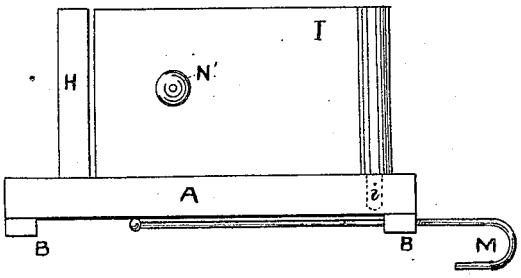


Fig. 5.



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ANTHONY ISKE, OF LANCASTER, PENNSYLVANIA.

IMPROVEMENT IN VEGETABLE CUTTER AND SLICER COMBINED.

Specification forming part of Letters Patent No. **184,471**, dated November 21, 1876; application filed September 20, 1876.

To all whom it may concern:

Be it known that I, ANTHONY ISKE, of the city and county of Lancaster, in the State of Pennsylvania, have invented certain Improvements in a Combined Vegetable Cutter and Slicer, of which the following is a specification:

The object of this invention is to supply a simple, cheap, and efficient culinary implement for cutting and slicing purposes, by means of a reversible cutter provided with a series of short projecting knives, and an oblique knife-holder, together on a common base, which is grooved and tongued, arranged and operating as herein more fully set forth.

The accompanying drawings, with the letters of reference marked thereon, and a brief explanation, will enable those skilled in the art to make and use the same.

Figure 1 is a perspective view to show the combination of the parts. Fig. 2 represents a side view of the combined cutter detached; Fig. 3, an end view to show the tongued and grooved base; Fig. 4, an end view of the cutter in place, combined with the bed or base; Fig. 5, a side view of the base with the feed-wing closed in.

The base A supports an upright, H, across it near one end. Near the other end is a perforation, *i*, for the pivot on the lower edge and inner end of a feed-wing, I. The inner face of this wing has oblique serrations, so as to aid in holding the material against the sliding cutter and fixed stop or cross-upright H. This wing has a knob, N′, on the outer side, and thus the articles to be cut or sliced can be fed up with safety.

To guide the cutter, there is a side ledge, C, parallel to the grooved edge of the base A, and is slightly lower on the upper face, joined, by cross-pieces B, to the said base A on the under side, leaving an open space between the tongued side ledge and grooved base for the reception of the sliding cutter, mounted on the base D, with its groove and tongue to match. This sliding cutter, Fig. 2, consists of the fixed piece E, secured firmly to the top ledge G, and aforesaid base-ledge D, and which carries the knife K, firmly screwed to it, set obliquely, as in other cases, only that I give the lower portion of the blade or edge of the knife an increased slope to facilitate the cutting without lengthening the knife. The ordinary resisting or adjustable portion F is of a triangular form—the two beveled sides adapted to the slope of the knife. This piece is centrally held by pivots *f* through the upper and lower ledges G and D, between which it can be turned round so as to bring the series of small blades or knives R (set horizontally) on one side of F, near the bevel edge, and so as to act in concert with the long knife K in again splitting the sliced material into oblong square slices for certain culinary purposes.

Either of the beveled edges of F can be set and adjusted to the edge of the knife K by means of a slot in the base D and a binding-screw, P, and washer, the screw entering a nut, *n*, set in the revolving piece F near each end of its base, as shown in Fig. 2.

To hold the machine in from the edge of a kitchen-table I use a sliding rod, M, with a hook at one end to embrace the edge of the table, and a button or stop at the other end, which comes against the inside of the cross-ledge B at one end, through which the rod also passes and slides out or under. When not in use, the hook can be turned up over the end of the base out of the way.

I have now described the combination and arrangement which is believed to have novelty and useful features. Its application to use differs little from that of other vertical cutters confined in frame-work. This slides by its base-piece only, and differs substantially in various points from all in use or known heretofore.

In order to revolve the triangular piece or serial cutter F, the binding and adjusting thumb-screw P is first withdrawn and afterward replaced, as it will fit into either of the female screw-nuts *n*, set into the bottom edge of the piece F.

What I claim in a combined vegetable cutter and slicer is—

1. The double-beveled or triangular reversible piece or serial cutter F on pivots *f* in the upper ledge G, and grooved and tonged base D, firmly united by the end piece E, and to which the knife K is secured, and the adjusting binding-screw P and cross-slot in said base

D, all arranged and operating substantially as herein set forth.

2. The foregoing-described slide and cutter arrangement on D, the tongued side ledge C, and grooved edge of the bottom or bed piece A, the cross-piece B, the winged feed I on its pivot *i* in a perforation in the bottom, the vertical stop-block H, and the sliding hooked rod M, all constructed and arranged substantially as and for the purpose specified.

ANTHONY ISKE.

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