

F. SCHMITT.
VEGETABLE-SLICER.

No. 191,375.

Patented May 29, 1877.

Fig. 1.

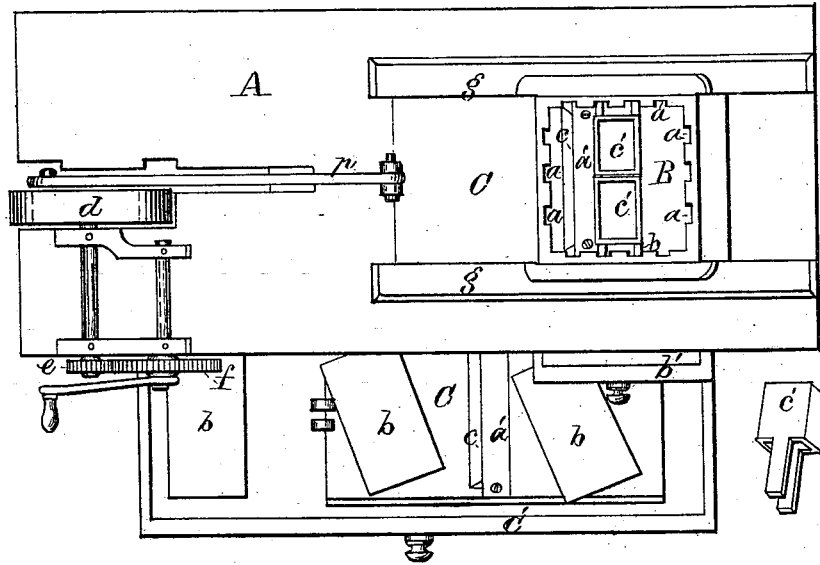
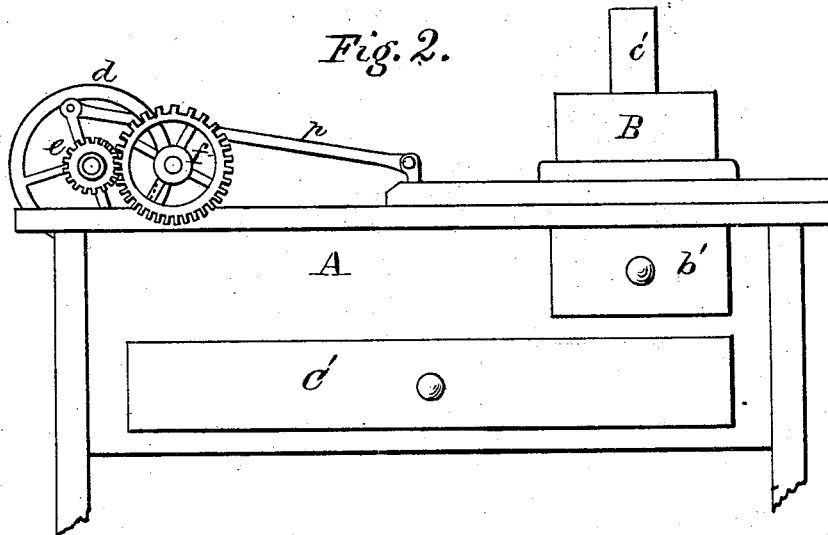


Fig. 2.



Witnesses

Wm. M. Converse
Ed. Ray

By

Frederick Schmitt.

Inventor

B. M. Converse

Attorneys

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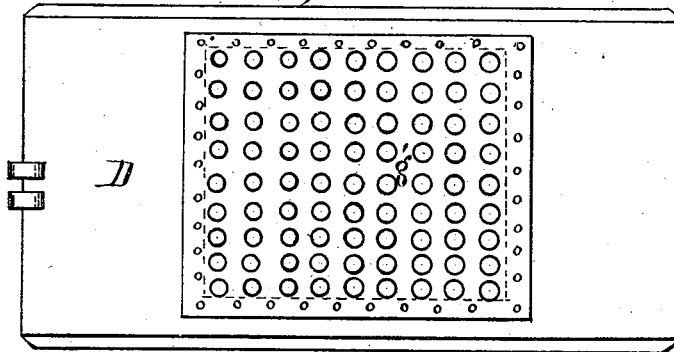
Fig. 3.



Fig. 4.



Fig. 5.



Witnesses
W. M. Conners
Ed. Ray

Frederick Schmitt Inventor

Bledinners
Attorneys

UNITED STATES PATENT OFFICE.

FRIEDRICH SCHMITT, OF SPRINGFIELD, OHIO.

IMPROVEMENT IN VEGETABLE-SLICERS.

Specification forming part of Letters Patent No. 191,375, dated May 29, 1877; application filed February 26, 1877.

To all whom it may concern:

Be it known that I, FRIEDRICH SCHMITT, of the city of Springfield, county of Clarke, and State of Ohio, have invented a new and useful Improvement in Vegetable Slicers and Graters, which improvement is fully set forth in the following specification and accompanying drawings, in which—

Figure 1 is a plan view of my machine with accessory parts. Fig. 2 is a front elevation of the same, the crank being removed. Fig. 3, Sheet 2, is a longitudinal section of the slide, showing a cross-section of the knife. Fig. 4 is a view of the knife. Fig. 5 is a plan view of the grater.

The object of my invention is to furnish a rapid cutting and grating device which shall be of cheap and simple construction, so as to be within the means of almost every household, and which can be used as a vegetable-slicer and for a grater, making it an indispensable implement for hotels, restaurants, &c., for slicing all kinds of vegetables, macaroni, dried beef, &c., and by simply changing a slide can be used to grate corn, horse-radish, and other substances used for food.

A in the drawings is a table on which my machine is mounted. B is the box or receptacle into which the substances to be sliced or grated are placed. It is made with vertical grooves *a a*, to allow it to be divided into a number of small compartments by the loose partitions *b b*, so that when only a small quantity of any substance is to be sliced or grated it can readily be compressed between the division-pieces *b b*, so as to hold it securely.

In Fig. 1 the table is shown with the large drawer C' (which contains the tools used with the machine) drawn out.

C is a slide, used for cutting vegetables, &c. It has a knife, *a'*, of peculiar construction for this purpose. (See Figs. 3 and 4.) It is made concave on its upper surface, so that both edges are raised at an angle with the surface of the slide, and are both cutting-edges. It is screwed down over the throat *c* of the slide, which is flared out below toward the front and rear of the slide, allowing knife *a'* to cut off a slice at each movement of the slide C.

The slide is made of a plain piece of plank, tongued on its edges, which run in guides *g* on each side. The ends of the slide are bound to prevent splitting, and is provided with a pair of raised ears at the rear end to form a joint for the pitman *p*, which connects it with the drive-wheel *d*. *e f* are a pinion and spur-wheel (the latter with a crank) mounted in bearings on the left end of the table, (the shaft of the former having the drive-wheel on its opposite end,) to drive the slides C and D. A hole in the table, under box B, allows the substances sliced or grated to fall through it into the small drawer *b'*.

In the Figs. 1 and 2, two small box-tubes, *c'*, are shown. These are used for slicing such articles as are in long sections, as macaroni. They are cut out below so as to leave a shoulder on each side to secure them more firmly between and upon the two partitions *b b*. (See Fig. 1.)

One or two of these box-tubes may be used, as desired, according to the quantity desired to be sliced.

In using the grater-slide D, all the partition-pieces may be removed to grate corn, and the ears laid in the box with a following-board on them and turned as the corn is grated off. In grating horse-radish the partitions are inserted.

Figs. 3 and 4 show the construction of my slicing-knife and its attachment to the slide. The ends are screwed down so as to leave the edges high enough to make the slices the thickness required.

I am aware that vegetable-slicers with the simple reciprocating movement are not new, and I do not claim that as my invention.

I claim as my improvement—

1. The combination of the reciprocating slide and the box B, having grooves *a a*, adapted to receive either transverse or longitudinal partitions *b b*, as set forth.
2. The said reciprocating slide and box and movable partitions, constructed, arranged, and adapted to detachable boxes *c c*, as specified.

FRIEDRICH SCHMITT.

Attest:

B. C. CONVERSE,
M. M. CONVERSE.