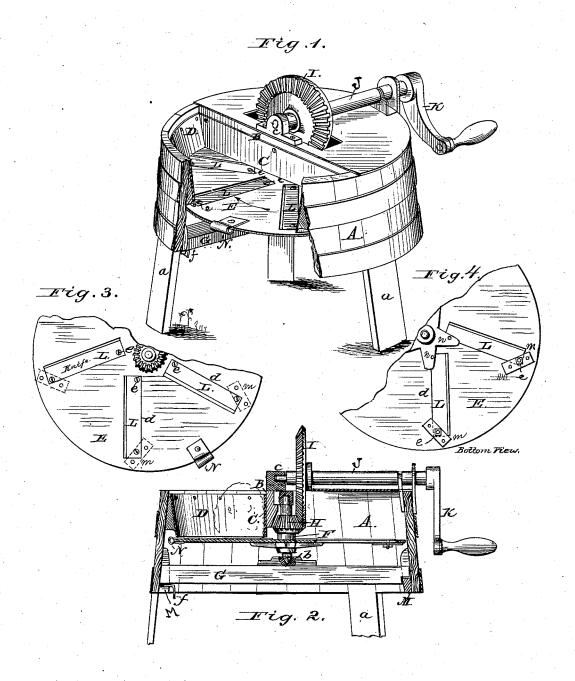
H. SENDMEYER. VEGETABLE-CUTTERS.

No. 194,731.

Patented Aug. 28, 1877.



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UNITED STATES PATENT OFFICE.

HERMANN SENDMEYER, OF PHILADELPHIA, PENNSYLVANIA.

IMPROVEMENT IN VEGETABLE-CUTTERS.

Specification forming part of Letters Patent No. 194,731, dated August 28, 1877; application filed July 24, 1877.

To all whom it may concern:

Be it known that I, HERMANN SENDMEYER, of Philadelphia, in the county of Philadelphia and State of Pennsylvania, have invented certain new and useful Improvements in Vegetable-Cutter, of which the following is a speci-

This invention relates to certain improvements in that class of vegetable-cutters in which is employed a horizontal rotary disk, provided with a series of cutting-knives.

The invention consists in the combination, with the revolving disk or table, the casing or vessel, and the inclined skirting or flange, secured around the interior upper edge of the casing, immediately above the table, of a clearing-knife, secured to the edge of the rotary table or disk, for preventing particles of the vegetables from collecting between the disk and the skirting, as hereinafter set forth.

In the drawings, Figure 1 represents a perspective view, partly in section, of my invention; Fig. 2, a longitudinal vertical section; Figs. 3 and 4, detached views of a portion of

the revolving table.

Referring to the drawings, A represents a cylindrical casing or vessel, supported in an elevated position by standards or feet a a, and B represents a central transverse or cross bar, which is provided with a downwardly-projecting flange, C. D represents an inclined skirt, attached to and extending around the inner edge of the open top part of the casing or vessel, which serves to guide the vegetables, as will be hereinafter more fully set forth. E represents a horizontal revolving table, mounted on a shaft, F, the lower end of which sets in a step, b, secured to a cross-bar, G, arranged beneath the table, and attached at its ends to the easing or vessel. The upper end of said shaft is arranged within a bearing, c, secured to the transverse or cross bar B, and is provided with a pinion, H, which meshes with a bevel-gear wheel, I, keyed to a horizontal shaft, J, which latter is provided with a crank-handle, K, for imparting a rapid revolving motion to the table.

The revolving table is constructed with a series of radial recesses, d, within which are secured the cutting-knives L, and the said cutting knives are so arranged that when an | in which the lower end of the shaft of the ta-

article to be cut up is placed in position against the downwardly-projecting flange on the crossbar they will have a drawing cut on said article, thereby easily dividing the same up into slices. The said cutting-knives L are supported in the recesses at one end by means of the metallic plates m, secured to the lower side of the disk, and at the other by means of the projections n on the shaft F, being secured to said plates and projections by bolts e. By means of said projections the strain which would otherwise come upon the disk at the point of attachment of the knives is transferred to the shaft, giving the knives a much more solid bearing, and preventing injury to the disk at its weakest point, where it is most likely to occur.

The inclined guide D projects a slight distance over the periphery of the revolving table, so that the articles to be operated upon will not come in contact with said outer periphery, and thus will not interfere with the

rapid revolution of the table.

In operation the fruit or vegetables to be cut up or sliced are placed within the open top part of the casing, and against the downwardly-projecting flange C. The crank is now oper-ated to revolve the table, and owing to the fixed flange B, which forms an abutment, the knives L will operate upon the vegetables to divide the same up into slices, the cut or divided portions passing out beneath the knives through the recess d into a suitable receptacle placed beneath the revolving table.

By this means I am enabled to effectually cut up the vegetables in a rapid manner, and with but little labor, the entire apparatus being very simple in construction, and easily

operated.

The cutting-knives L can be adjusted to vary the thickness of the slice desired to be cut, this being accomplished in the present instance by means of the screw-bolts e.

It will, of course, be apparent that instead of providing the transverse or cross bar B with a downwardly-projecting flange to form the abutment, that said cross bar may extend down and form the abutment itself.

In order to readily remove the revolving table from the casing or vessel, the cross-bar, ble sets, is capable of being readily detached, it being held in place in the present instance by slotted brackets M, in which the ends of the cross-bar are arranged, a slide, f, support-

ing one end of the said cross-bar.

To prevent the small portions of the vegetables thrown off by centrifugal action of the revolving cutter from collecting between the edge of the revolving table and the interior wall of said casing, a small knife, N, is secured to the edge of the table at any convenient point, which cuts out and removes said portions.

Although the apparatus is specially intended for cutting cabbage, it is equally adapted to cutting apples and other fruit for drying, and when employed for cutting articles on a large

scale it may be run by power, and the vegetables or fruit, after being properly pared and cored, fed in in quantity as fast as required.

What I claim, and desire to secure by Let-

ters Patent, is-

In combination with the rotating table or disk, the inclined skirting or guide D and a a clearing-knife, secured to the edge of the table or disk, substantially as and for the purpose described.

In testimony that I claim the foregoing I have hereunto set my hand in the presence

of the subscribing witnesses.

HERMANN SENDMEYER.

Witnesses:

MARTIN H. STUTZBACH, WILLIAM F. VOLTZ.