J. N. PARKER.
Cheese-Cutter.

No. 200,472. Patented Feb. 19, 1878.

Fig 1.

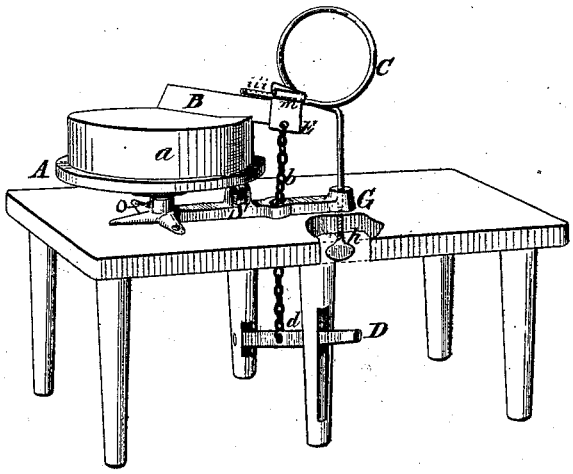
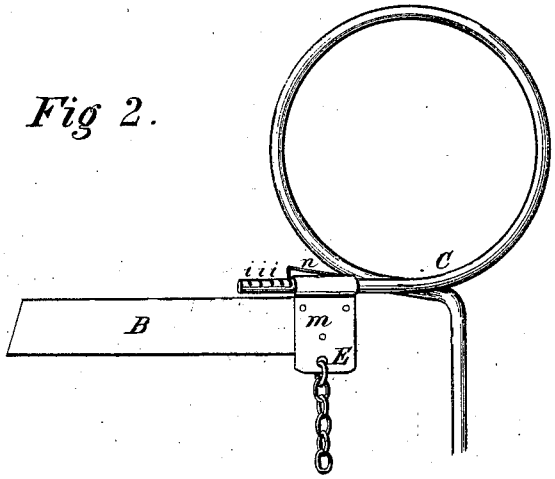


Fig 2.



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JOSEPH N. PARKER, OF AUGUSTA, MAINE.

IMPROVEMENT IN CHEESE-CUTTERS.

Specification forming part of Letters Patent No. **200,472**, dated February 19, 1878; application filed September 26, 1877.

To all whom it may concern:

Be it known that I, JOSEPH N. PARKER, of Augusta, in the county of Kennebec and State of Maine, have invented a new and useful Improvement in Cheese-Cutters, which improvement is fully set forth in the following specification and accompanying drawing, in which—

Figure 1 is a view, in perspective, of my invention connected to a counter or table, and Fig. 2 shows the manner of connecting the knife to the spring.

Like letters of reference indicate like parts.

The object of my invention is to construct a cheese-cutter that will operate with an ordinary flat turn-table on which the cheese is placed; that will cut the cheese easily, the knife having a drawing and downward cut, and being operated by a treadle for the foot; the knife and spring so arranged as to allow of the knife being moved backward and forward to cut the cloth at the bottom of the cheese when it lies flat upon the turn-table.

The invention consists, first, in the construction of the spring-standard, in virtue of which a drawing act is given to the knife by the uncoiling of the spring; second, in the particular devices for adjusting the knife on said spring; third, in the arrangement of the knife and standard with the turn-table, whereby parallel cuts may be made; fourth, in the devices for adjusting the spring-standard to suit various thicknesses of cheese.

In the drawing, Fig. 1, A is a turn-table made in the ordinary manner and revolving on the trunnion or pin *o*, and having the small roller S under the side thereof to support it when cutting the cheese. *a* indicates a cheese upon the turn-table. B is the knife; *m*, a band of iron or other suitable material, bent loop-shaped and riveted to the knife on the back thereof. Through the loop thus formed the spring C passes, and is held in any desired position by the spring *n*, one end of which spring or catch, *n*, is made fast to the knife, and the other engages the notches *i i*, &c., which are cut in the spring C. C is a spring joined to the knife, as described, and coiled any convenient number of times. The opposite end of the spring C is connected to the table by passing down into the bed-plate G in such a manner as to turn freely therein. The bed-plate G connects the whole device, and may be attached to the table or counter by any convenient method.

The table is cut out to show the set-screw *h*, which passes up through the table and against the spring C, the object of this being to adjust the spring C to bring the knife on a level with the turn-table.

b is a chain or rod, one end of which is connected to the lower edge of the knife B at E, and the other end is connected to the treadle D at *d*. D is a treadle, one end stationary, the other left free to move up or down.

Fig. 2 shows, on a larger scale, the manner of attaching the knife B to the spring C.

The cutter operates as follows: The cheese, being placed upon the turn-table, is turned to the desired position, the knife B being held up by the spring C; with the foot the treadle D is then pressed down. This draws the knife B down and cuts the cheese. To cut the cloth at the bottom of the cheese, grasp the spring C in the loop made by coiling, and draw the knife backward and forward, remove the foot from the treadle, and the knife is elevated by the spring C. The cheese can then be turned, and pieces of the desired size cut from it. If the knife does not reach to the center of the cheese, it may be easily adjusted by turning the knife upon the spring C. The notches *i i*, &c., being cut but part way around the spring C, the spring *n* will be disengaged. The knife can then be moved until the point reaches the center of the cheese, and is held in that position by turning it back to its place and allowing the spring *n* to engage one of the notches *i i*, &c.

The chain or rod *b*, being attached to the lower edge of the knife B, and the spring C operating to lift the knife, will obviously hold the knife steady while cutting. If the knife does not strike evenly upon the turn-table, it can be adjusted by the set-screw *h* operating against the spring C.

When the knife is depressed in cutting it operates to uncoil the spring C. This, it will be seen, gives the knife a drawing and downward motion, which cuts the cloth readily, and makes the whole cutting much easier than when the knife cuts squarely through the cheese.

It is obvious that the treadle D may be brought to such an elevation as to be operated by the hand instead of the foot. The whole device may be easily adjusted to a counter or table, as it is all, with the exception of the treadle, joined to the bed-plate G.

If desired, after cutting down through the cheese, the knife B may be turned upon the spring C, and a cut made horizontally, cutting off pieces of any desired size.

The knife B and spring C may be turned to the right or left, the spring C turning in the bed-plate G. This leaves the turn-table clear for putting on another cheese or for any other purpose. It also admits of the cutting of the cheese into pieces of uniform thickness, instead of wedge-shaped. This is accomplished by turning the cheese either to the right or left, after once cutting down through it, and swinging the knife B in an opposite direction.

I claim as my invention—

1. The combination of the spring C, having the notches *i i*, &c., therein, with the knife B, having the band *m* and spring *n* thereon, operating as and for the purposes set forth.

2. The combination of the spring C, knife B, chain *b*, and treadle D, substantially as described, and for the purposes set forth.

3. In a cheese-cutter, the knife B, band *m*, spring *n*, spring C, with the notches *i i* therein, in combination with the chain *b* and treadle D or its equivalent, as specified and described.

4. The combination of the turn-table A, knife B, and spring C with the chain *b* and treadle D or its equivalent, substantially as and for the purposes specified.

5. The combination of the turn-table A, knife B, spring C, and bed-plate G with the chain *b* and treadle D, as specified and described.

6. The combination of the turn-table A, knife B, spring C, bed-plate G, and set-screw *h* with the chain *b* and treadle D or its equivalent, substantially as described, and for the purposes set forth.

7. The combination of turn-table A, knife B, and spring C, as and for the purposes set forth.

8. In a cheese-cutter, the combination of the turn-table A, knife B, having the band *m* and spring *n* thereon, with the spring C, having the notches *i i*, &c., therein, substantially as and for the purposes set forth.

9. In a cheese-cutter, the knife B and spring C, in combination with the bed-plate G, adapted to allow the knife to be swung to the right or left, as described, and for the purposes specified.

10. The improved cheese-cutter, composed of the bed-plate G, turn-table A, knife B, having the band *m* and spring *n* thereon, in combination with the spring C, having the notches *i i*, &c., therein, the set-screw *h*, chain *b*, and treadle D, all operating as described, and for the purposes specified.

JOSEPH N. PARKER.

Witnesses:
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