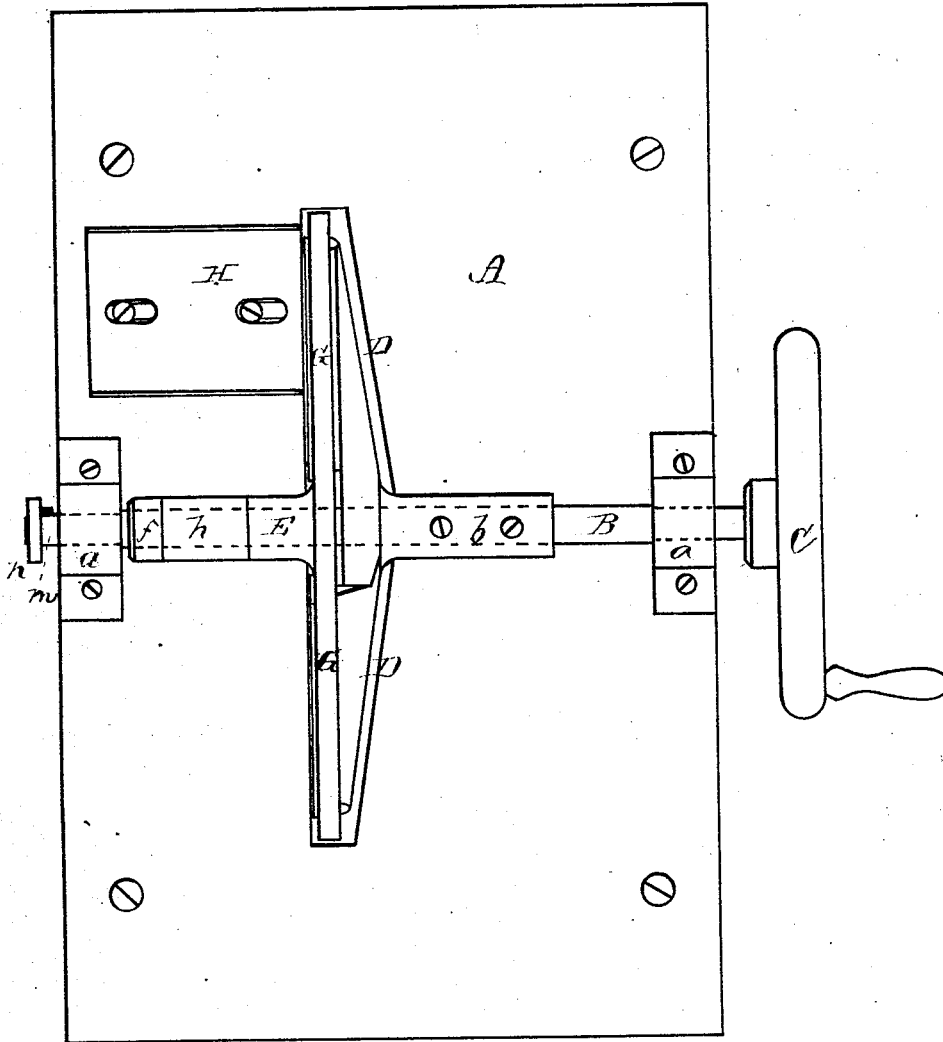


J. W. MURKLAND.
Meat and Vegetable Slicer.

No. 160,221.

Patented Feb. 23, 1875.

Fig. 1.



Witnesses:
G. B. Dietrich
H. C. Scott.

Inventor:
John W. Murkland

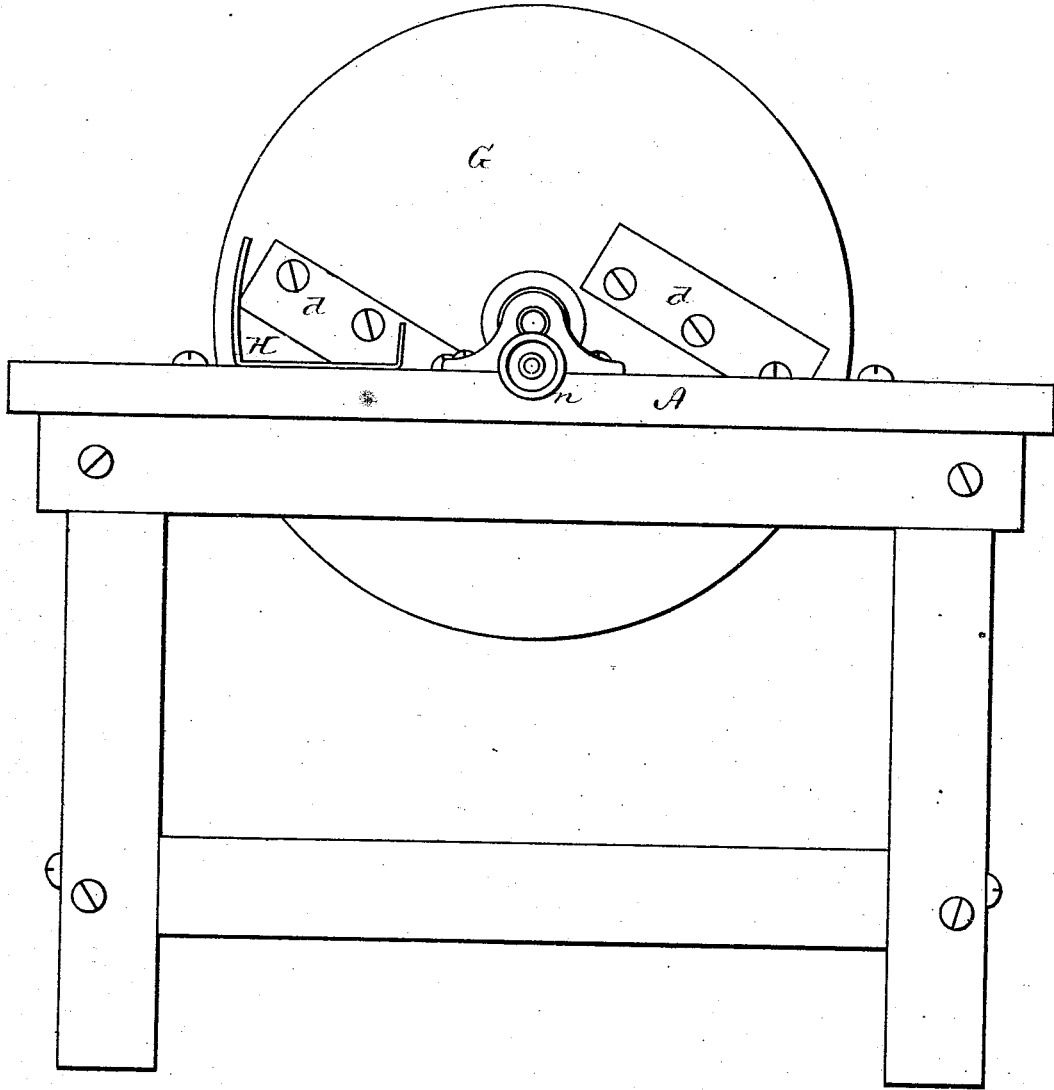
per:
C. H. Watson & Co
Attorneys.

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Fig. 2.



Witnesses:
P. P. Dietrich
H. C. Scott

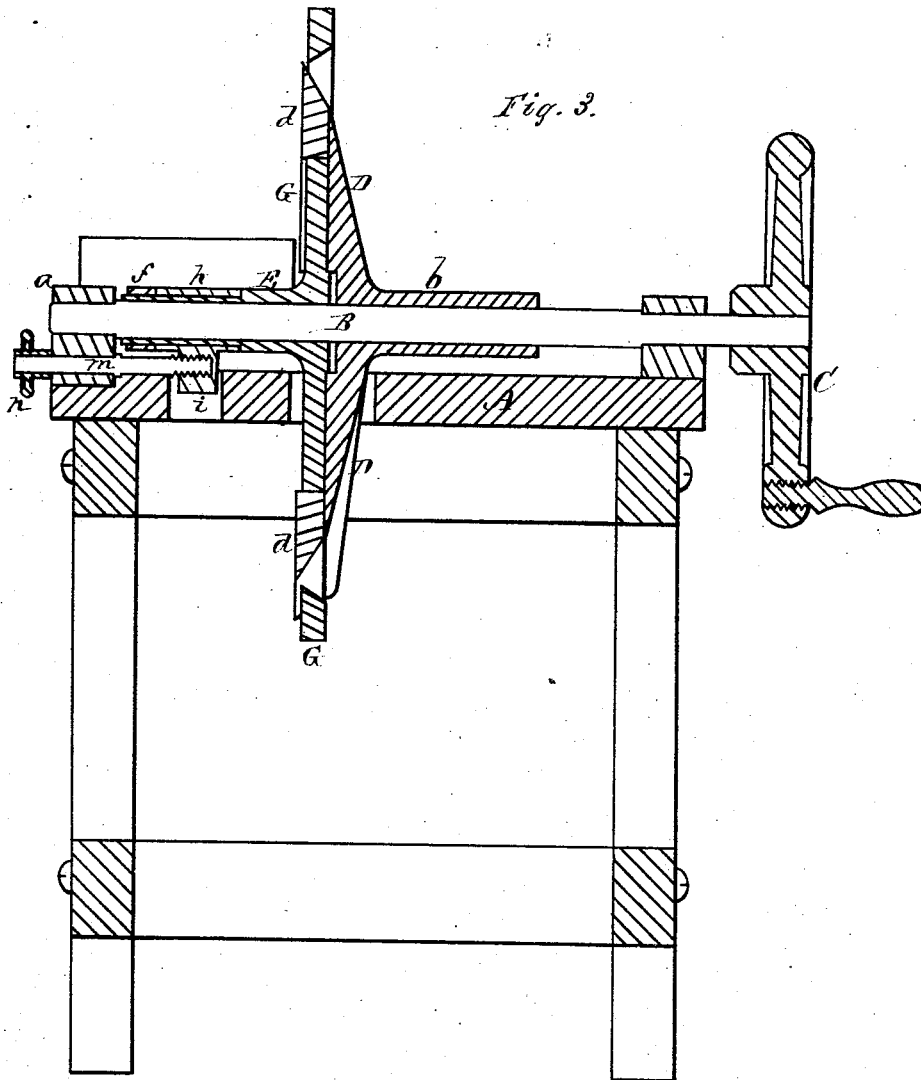
Inventor:
John W. Murkland

per: *C. H. Watson & Co*
Attorneys.

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Inventor:
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per.
C. H. Watson & Co.
Attorneys.

UNITED STATES PATENT OFFICE

JOHN W. MURKLAND, OF LOWELL, MASSACHUSETTS.

IMPROVEMENT IN MEAT AND VEGETABLE SLICERS.

Specification forming part of Letters Patent No. **160,221**, dated February 23, 1875; application filed December 31, 1874.

To all whom it may concern:

Be it known that I, JOHN W. MURKLAND, of Lowell, in the county of Middlesex and State of Massachusetts, have invented certain new and useful Improvements in Meat-Cutters; and I do hereby declare that the following is a full, clear, and exact description thereof, which will enable others skilled in the art to which it pertains to make and use the same, reference being had to the accompanying drawings and to the letters of reference marked thereon, which form a part of this specification.

The nature of my invention consists in the construction and arrangement of a machine for cutting or slicing meat, which may also be used for cutting cabbage, bread, potatoes for frying, vegetables for soups, and other similar purposes.

In the annexed drawings, Figure 1 is a plan view of my machine. Fig. 2 is a side elevation, and Fig. 3 a longitudinal vertical section, of the same.

A represents a table of any suitable dimensions, supported upon an ordinary strongly-braced frame. Across the center of the table A, and elevated a short distance above the same, is a shaft, B, having its bearings in boxes *a a*, secured on top of the table. This shaft is at one end, outside of the table, provided with a crank-wheel, C, by means of which it is rotated; or, if the machine is to be driven by power, a belt-pulley may be substituted for said crank-wheel. On the shaft B is secured a sleeve, *b*, from one end of which project two radial arms, D D, each having a knife-blade, *d*, secured upon its outer face. These blades are arranged parallel with each other, and such parallel lines are at equal distance from, but on opposite sides of, the shaft. On the shaft B is loosely placed a circular disk, G, said disk and the arms D D revolving in a slot or opening made in the table A. The disk G is provided with two slots of such size that the knife-blades will just pass through the same, and the edge of the slot opposite to the knife-edge is beveled in a reverse direction. From the center of the disk projects an elongated hub, E, in the opposite direction from the sleeve *b*. This hub is turned down

on its exterior to admit of a sleeve, *h*, being placed thereon, which sleeve is held on the hub by means of a collar, *f*, fastened on the end thereof. From the sleeve *h* extends an ear or projection, *i*, in which is made a hole with female screw-threads, for the passage of a screw, *m*. This screw passes through a portion of the shaft-box or shaft-bearing, *a*, on that side of the table, and is at its outer end provided with a knob, *n*, or its equivalent, so as to be easily turned.

By turning the screw *m*, the disk G will be moved laterally on the shaft B, and thus allow the knife-blades *d d* to project more or less through the slots therein, thereby regulating the thickness of the slices to be cut.

On the table A is secured a flanged guide, H, in which the meat or other article to be cut is laid and held up against the face of the disk G. This guide is adjustable out and in, as desired.

The machine thus constructed is not only applicable as a meat-cutter, but may also be used for cutting bread and all kinds of vegetables. It is simple in construction, easy to operate, and not liable to get out of order.

The arms D D, which carry the knife-blades, can also be adjusted with reference to the disk, thus making the knives and disk mutually adjustable to and from each other.

Having thus fully described my invention, what I claim as new, and desire to secure by Letters Patent, is—

1. In a machine for cutting meat or other articles, a revolving disk and a series of knives mutually adjustable to and from each other, substantially as herein set forth.

2. The combination of the adjustable arms D D, with knives *d d*, and the slotted adjustable disk G, all placed upon and revolving with the shaft B, substantially as and for the purposes herein set forth.

In testimony that I claim the foregoing as my own I affix my signature in presence of two witnesses.

JOHN W. MURKLAND.

Witnesses:

ALFRED G. LAMSON,
I. HENRY PAIGE.