J. S. KRIEBEL.

VEGETABLE CUTTER.

APPLICATION FILED MAY 3, 1918.

1,296,091.

Patented Mar. 4, 1919.

2 SHEETS—SHEET 1.

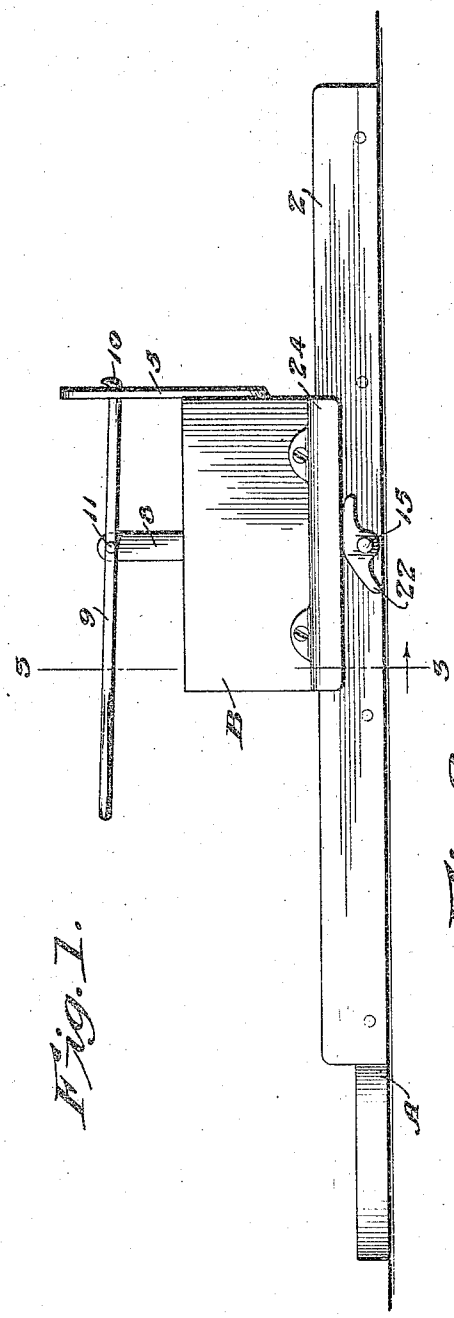


Fig. 1.

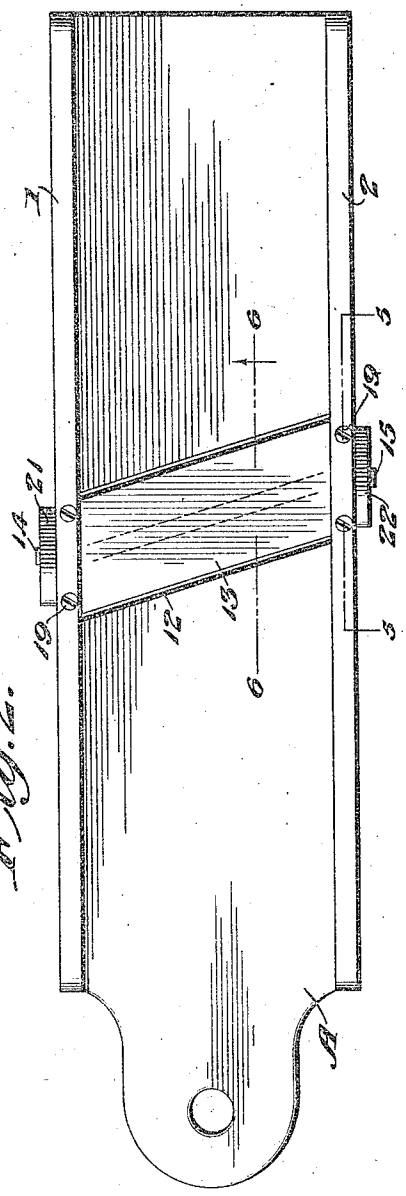


Fig. 2.

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2 SHEETS—SHEET 2.

Fig. 3.

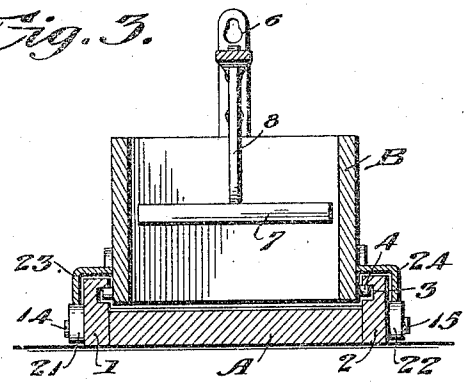


Fig. 4.

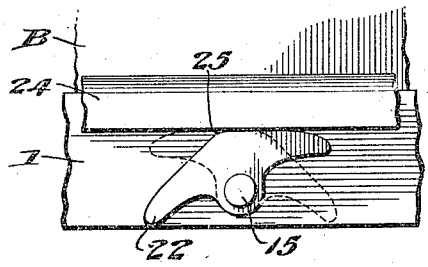


Fig. 5.

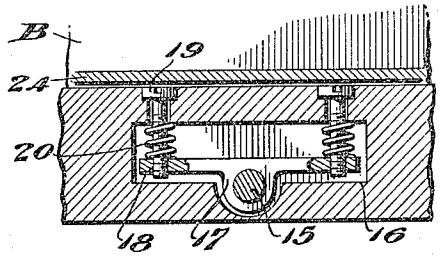
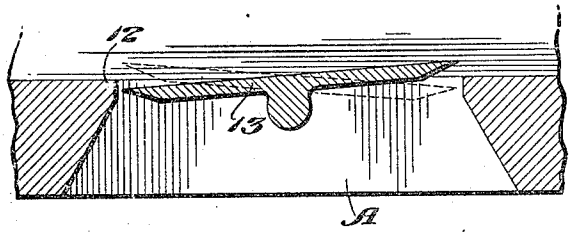


Fig. 6.



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UNITED STATES PATENT OFFICE.

JOSEPH S. KRIEBEL, OF EAST GREENVILLE, PENNSYLVANIA.

VEGETABLE-CUTTER.

1,296,091. Specification of Letters Patent. Patented Mar. 4, 1919.

Application filed May 3, 1918. Serial No. 232,338.

To all whom it may concern:

Be it known that I, JOSEPH S. KRIEBEL, a citizen of the United States, residing at East Greenville, in the county of Montg. and State of Pennsylvania, have invented new and useful Improvements in Vegetable-Cutters, of which the following is a specification.

My present invention pertains to vegetable cutters, and particularly to devices of this character intended for use in cutting or slicing cabbage, potatoes, and the like.

An object of my invention is to provide a device of the character mentioned which is constructed very much after the manner of the usual cabbage or slaw cutter, and which includes a double edged knife mounted to have rocking movement, and means by which the knife is rocked to present each of the cutting edges in turn to cut the vegetable being sliced.

A further object resides in so constructing the mounting for the knife that adjustments can be made to vary the thickness of the slices as cut, without interference with the rocking movement of the knife.

Yet another object is to provide means by which the vegetables are forced down into proper engagement with the knife, and to so mount this means that adjustments can be made to accommodate a greater or lesser quantity of vegetables.

With these and other objects in view, which will be apparent from the specification, drawings, and claims, this invention includes certain novel features of construction and combinations of parts which will now be set forth.

In the drawings:

Figure 1 is a view in side elevation of the vegetable cutter.

Fig. 2 is a plan view of the cutter board and showing the arrangement of the knife.

Fig. 3 is a vertical transverse sectional view on the line 3—3 of Fig. 1.

Fig. 4 is an enlarged fragmentary detail view to better illustrate the knife rocking means.

Fig. 5 is an enlarged fragmentary sectional view on line 5—5 of Fig. 2.

Fig. 6 is a detailed sectional view on line 6—6 of Fig. 2.

The base or cutter board A is of usual form, as is also the vegetable holding box B. These parts are preferably made up of wood, but other materials might be used.

The base or cutter board has the side rails 1 and 2 fixed thereon, and these side rails are provided on their inner sides with guide grooves 3, the pins or lugs 4 being provided on the box B to slide in these guide grooves and to thus insure that the box will at all times travel in a proper path.

At one end of the box B, an upright 5 is provided, which upright has substantially key-hole shaped openings 6 formed therein. A plunger 7 is received within the box, and is of such size that free up and down movement is allowed. The plunger 7 has a stem 8 mounted centrally on the top thereof and extending upwardly, and this stem is provided with a bearing opening at its upper end. A pressure handle 9 has one end thereof enlarged and formed to provide the substantially hook shaped head 10, and in its middle portion the handle has an opening through which the upper end of the stem 8 is received. The end 10 of the handle will pass through the enlarged portion of the opening 6, and then when the handle is moved to bring this head to the constricted end of the opening the handle will be held against withdrawal. Pivot pin 11 is provided to pivotally connect the stem with the handle.

The base or cutter board A is cut diagonally across in its middle portion to provide the knife receiving recess 12, and the double edged knife 13 is mounted in this recess. This knife has the bearing trunnions 14 and 15 at the ends thereof, and if desired these trunnions might be continued as a central rib along the lower side of the knife. As is shown in Fig. 6, the knife is beveled on its lower side to provide the cutting edges.

Each of the side rails 1 and 2 has a recess 16 provided therein, these recesses being located to center up with the ends of the knife recess 12. The bearing trunnions 14 and 15 of the knife 13 are journaled in bearing members 17, and these are in turn mounted in the recesses 16. The bearing members are provided with threaded openings 18, and adjusting screws 19 are fitted through openings provided in the side rails and are turned into the threaded openings. Coiled springs 20 are mounted around the adjust-

ing screws and exert resilient pressure upon the bearing members.

The ends of the trunnions 14 and 15, project from the outer sides of the rails 1 and 2, and rocker cams 21 and 22 are secured thereon. Angle plates 23 and 24 are secured on the sides of the box B to embrace the upper edges of the side rails, and these angle plates have the outer edges thereof dropped down along the sides of the rails sufficiently that as the box is moved lengthwise of the base A, these angle plates will engage with the rocker members 21 and 22 and will move the same to the extreme positions shown by the full and dotted lines in Fig. 4. As is illustrated in Fig. 3, the pins 4 are made of such size that they have free play in the guide grooves 3.

In the use of the device of my invention, the handle 9 is swung up to raise the plunger 7 from the box B, and then cabbage, potatoes, or other vegetables to be sliced, are placed within the box. The headed end 10 of the handle is then adjusted to the opening 6 of the upright 5 which will allow exertion of proper pressure upon the vegetables, as the handle 9 is swung down to move plunger 7 downwardly within the box. While pressure is maintained on the handle 9, the box B is moved to slide the pins 3 within the guide grooves 4, and as these pins fit loosely within the grooves the box will drop sufficiently that the angle plates 23 and 24 will engage with the crown 25 of the respective rocker cams 21 and 22. Through this engagement the cams will be swung to positions as indicated by the full and dotted lines of Fig. 4, and the knife 13 will be shifted to the corresponding positions as shown in Fig. 6. By reason of the fact that when the cams have been shifted the lower edges of the angle plates engage with flattened portions thereof, excessive angular tilting of the knife will be guarded against. With reciprocatory movement of the box B, the knife will be alternately shifted to its extreme positions, and in consequence first one cutting edge and then the other will be presented to slice from the vegetables within the box.

When the knife 13 is to be raised to secure a thicker cut in slicing, the adjusting screws 19 will be tightened to draw up the bearing 17 against the pressure of springs 20, and when the thickness of the cut of the knife is to be reduced, the adjusting screws will be loosened, the springs 20 then acting to force down the bearing member 17 and consequently knife 13.

While I have herein shown and described one particular embodiment of the invention, and have set forth one specific form of knife rocking means and knife adjusting means, it will of course be appreciated that changes and modifications may be made in the form and arrangement, and consequently in the operation of the parts, without departing from my invention, in view of which I wish to be limited only to such points as are set forth in the claims.

I claim:

1. A vegetable cutter including with a vegetable holding box mounted to have reciprocatory movement, a double edged knife, and means to shift said knife as the box is moved to present one of the cutting edges thereof in a cutting relation.

2. A vegetable cutter including with a base member, a vegetable holding box mounted for reciprocatory movement on said base member, a double edged knife given a rocking mounting in the middle portion of said base member, and means associated with said box and knife by which the knife is rocked as the box is moved.

3. A vegetable cutter including with a base member, a vegetable holding box mounted for reciprocatory movement on said base member, a double edged knife given a rocking mounting in the middle portion of said base member, rocker cams secured in conjunction with said knife, and members carried by said box to engage with said rocker cams and shift said knife to present one of the cutting edges thereof as the box is moved.

4. A vegetable cutter including with a base member, a vegetable holding box mounted for reciprocatory movement on said base member, a double edged knife given rocking mounting in the middle portion of said base member, rocker cams secured in conjunction with said knife, members carried by said box to engage with said rocker cams and shift said knife to present one of the cutting edges thereof as the box is moved, and means to adjust said knife to vary the depth of cut.

5. A vegetable cutter including with a vegetable holding box mounted to have reciprocatory movement, a double edged knife, means to shift said knife as the box is moved to present one of the cutting edges thereof in a cutting relation, and means to force the vegetables down against said knife.

6. A vegetable cutter including with a base member, a vegetable holding box mounted for reciprocatory movement on said base member, a double edged knife given a rocking mounting in the middle portion of said base member, means associated with said box and knife by which the knife is rocked as the box is moved, and adjustable means associated with the box to force the vegetables down against the base member and to consequently present the same to be cut by the knife.

7. A vegetable cutter including with a base member, a vegetable holding box mounted for reciprocatory movement on said

member, a double edged knife given rocking mounting in the middle portion of said base member, rocker cams secured in conjunction with said knife, members carried by said box to engage with said rocker cams and shift said knife to present one of the cutting edges thereof as the box is moved, means to adjust said knife to vary the depth of cut, and adjustable means associated with the box to force the vegetables down against the base member and to consequently present the same to be cut by the knife.

8. A vegetable cutter including with a base member having a cutting knife carried thereby, a box slidably mounted in conjunction with the base member to be moved past said knife, an upright mounted upon said box and provided with a plurality of substantially key-hole shaped openings, a handle shaped at one end to be received in said openings and provided with a head to hold against withdrawal, and a plunger carried by said handle to move within said box as the handle is swung.

In testimony whereof I affix my signature.

JOSEPH S. KRIEBEL.

Copies of this patent may be obtained for five cents each, by addressing the "Commissioner of Patents, Washington, D. C."