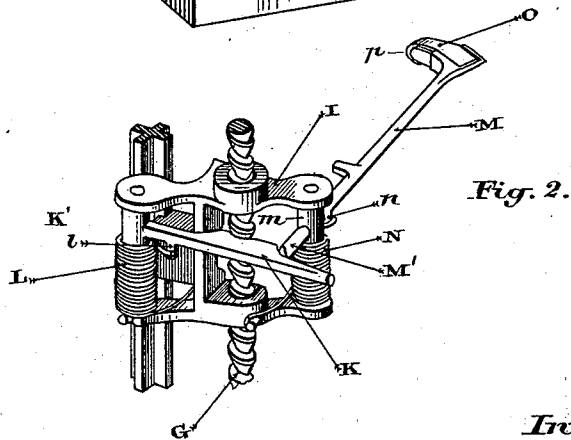
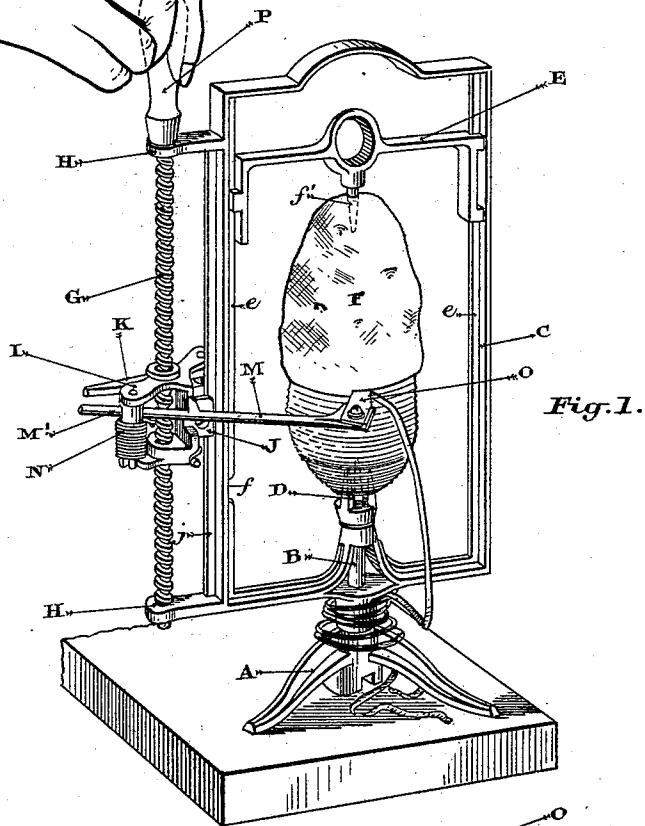


(Model.)

J. A. MOFFAT.
POTATO PEELING MACHINE.

No. 273,125.

Patented Feb. 27, 1883.



Witnesses.

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UNITED STATES PATENT OFFICE.

JOHN A. MOFFAT, OF HAMILTON, ONTARIO, CANADA.

POTATO-PEELING MACHINE.

SPECIFICATION forming part of Letters Patent No. 273,125, dated February 27, 1883.

Application filed October 10, 1882. (Model.)

To all whom it may concern:

Be it known that I, JOHN ALBERT MOFFAT, a subject of the Queen of Great Britain, residing at the city of Hamilton, in the county of Wentworth, in the Province of Ontario, Dominion of Canada, have invented a certain new and useful Machine for Peeling Potatoes, &c., of which the following is a specification.

The object of the invention is to provide a simply-constructed and easily-operated machine which shall effectually perform its functions; and it consists essentially in providing a stationary fork for holding the potato, and arranged to act as a pivot for a revolving frame carrying the peeling-knife, which is caused to travel vertically by the action of a screw, and is held by a suitable spring to permit the automatic adjustment of the knife to suit the size and shape of the potato being peeled.

Figure 1 is a perspective view of the machine complete. Fig. 2 is a perspective detail, showing mechanism for holding and operating the cutting-knife.

In the drawings, A is a tripod or other suitably-shaped stand, designed to be screwed or otherwise attached to a table.

B is a spindle fitting into a hole in the center of the stand A in such a manner that it may readily be withdrawn therefrom, but cannot revolve.

C is a light metal frame, designed to fit over and revolve upon the spindle B, suitable bearings, as indicated in the drawings, being formed in the frame C to receive the spindle B.

D is a fork formed upon or attached to the upper end of the spindle B.

E is an adjustable cross-head, fitting over and sliding upon vertical guides *e*, formed on the inside of the frame C, as shown. A notch or opening, *f*, is cut through one of the guides *e*, which permits the cross-head E to be readily placed in position. The potato F, or other article to be peeled, is first placed on the fork D, and the cross-head E adjusted so that its single prong *f'* fits into the other end of the potato.

G is a screw passing through bearings formed on the lugs H.

I is a knife-frame provided with holes, through which the screw G passes. A grooved cross-head or block, J, formed on the knife-

frame I, fits over a vertical guide, *j*, to prevent the frame revolving, while permitting it to move freely vertically. In order to connect the knife-frame to the screw, I pivot upon the frame an arm, K, having a half-nut formed on it at the point where it comes in contact with the screw G.

L is a spring arranged to hold the half-nut against the screw. I may mention here that the arm K is provided with a spindle, K', set at right angles to it, and arranged so that one end of the spindle fits into a hole made in the upper portion of the frame I, while the lower end of the spindle fits into a notch formed in the bottom of the frame I. The spring L is wound round the spindle K', the upper end of the spring passing round the lug *l*, formed on the arm K, while the other end passes round a lug formed in the frame I.

M is a knife-holder provided with a spindle, *m*, the upper end of which fits into a hole made in the upper part of the frame I, while its lower end is pivoted in a notch made in the lower portion of the frame I. The spring N is wound round the spindle *m*, one end of the spring passing round a lug, *n*, formed on the knife-holder M, while the other end of the spring passes over a similar lug formed in the knife-frame I, the strength of the spring being arranged to direct the end of the knife-holder toward the center of the frame C. A tail-piece, M', projecting behind the pivotal point of the knife-holder M, is arranged to come in contact with the arm K for the purpose of throwing the half-nut formed in the arm K clear of the screw G, in order to permit the free vertical adjustment of the said frame upon the said screw. The end of the knife-holder M is shaped, as shown, to receive the curved knife O, which knife is adjustable upon the holder M, so that the thickness of the skin to be removed may be regulated by adjusting the knife and altering the distance between it and the lip *p*, formed on the end of the holder M.

From the foregoing description the general construction of my peeling-machine will be understood and its simplicity appreciated.

The cross-head E can, it will be seen, be readily adjusted to suit the various diameters of potatoes which may be peeled.

When the potato is placed in position the handle P is seized, as indicated, and by causing the frame C to revolve round the stationary spindle B the knife O is caused to travel round the potato, cutting off the skin to any desired thickness, the spring N being sufficiently strong to hold the knife to its work while the half-nut formed on the arm K causes the knife-frame to move vertically, thus producing the desired movement for removing the skin off the potato. As each potato is peeled the cross-head E is lifted up and the potato can be taken off the fork D. The knife-holder being thrown back, the half-nut formed on the arm K is carried clear of the screw, permitting the knife-frame to be moved freely downward to its initial position. As the potato peelings are removed they accumulate round the base, as indicated in the drawings. When it is desired to remove them it is merely necessary to lift the spindle B out of the stand A. By arranging a machine in which the potato is held stationary—and I am enabled to hold it between two pivotal points—the potato is much easier placed in position and removed when peeled.

What I claim as my invention is—

1. The combination, in a potato-peeling machine, of a stationary fork and a peeling-knife connected with a frame pivoted upon the spindle of the fork, and mechanism, substantially as described, constructed to automatically move the knife over the surface of the potato as the frame revolves upon its center, substantially as described.

2. In a potato-peeling machine in which the potato is held on a stationary fork, the frame C, journaled on the spindle of the said fork, and provided with the lugs H, in which the vertical screw G is journaled, in combination

with the knife-holding frame I, arranged to carry the knife-holder, and having pivoted upon it an arm, K, with a half-nut cut in it to fit against the screw, substantially as and for the purpose specified.

3. In a potato-peeling machine in which the potato is held on a stationary fork, the knife-holder M, having fixed to one of its ends a curved knife, O, and pivoted at its other end to a vertically-adjustable frame, I, in combination with a spring, N, arranged to force the knife against the potato, as and for the purpose specified.

4. The knife-holder M, pivoted to the frame I, and provided with a tail-piece, M', in combination with the arm K, also pivoted to the frame I, and having a half-nut formed on it, and the screw-shaft G, substantially as and for the purpose specified.

5. The frame I, having pivoted upon it the knife-holder M, and being held to the frame C by the cross-head J, fitting onto the guide j, and by the screw G, pivoted in the lugs H and passing through holes in the frame I, as specified, in combination with the arm K, pivoted to the frame I, and having a half-nut formed on it and arranged to come in contact with the screw G, substantially as and for the purpose specified.

6. The frame C, pivoted on the spindle B of the fork D, and having an adjustable cross-head, E, fitted into it, as specified, in combination with the stand A, arranged to hold the spindle B stationary while the frame C revolves around it.

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Witnesses:

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