

O. R. DURRANT.  
 PROCESS FOR SIMULTANEOUSLY PEELING AND SLICING POTATOES.  
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1,151,674.

Patented Aug. 31, 1915.

FIG. 1.

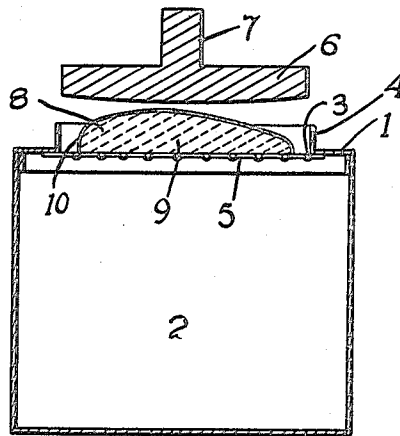
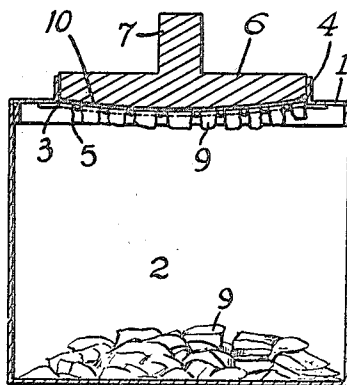


FIG. 2.



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# UNITED STATES PATENT OFFICE.

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## PROCESS FOR SIMULTANEOUSLY PEELING AND SLICING POTATOES.

1,151,674.

Specification of Letters Patent.

Patented Aug. 31, 1915.

Original application filed February 19, 1915, Serial No. 9,313. Divided and this application filed May 21, 1915. Serial No. 29,584.

*To all whom it may concern:*

Be it known that I, OLIVER ROSCOE DURRANT, of the town of Oshawa, in the county of Ontario, in the Province of Ontario, Canada, have invented certain new and useful Improvements in Processes for Simultaneously Peeling and Slicing Potatoes, of which the following is the specification.

My invention relates to improvements in a process for simultaneously peeling and slicing potatoes and which is a division of my application filed February 19, 1915, Serial Number 9313.

The object of the invention is to devise a simple process by which the skin of a potato may be quickly and easily removed from the body or fleshy portion of the potato and simultaneously slice such fleshy portion so as to leave such portion of the potato ready in a suitable condition for consumption and it consists essentially in first halving the potato and then impressing its pulp or fleshy side against a coarse mesh screen and continuing the pressure until the pulp has all passed through the screen leaving the skin which will not pass through and then turning the skin in a horizontal plane so as to sever any pulp still adhering to the skin as hereinafter more particularly explained by the following specification.

Figure 1, is a sectional view of one form of apparatus by which my process may be carried out and showing the potato in position ready for removing the pulp or fleshy portion from the skin. Fig. 2, is a similar view to Fig. 1, showing the major portion of the pulp or fleshy portion removed from the skin.

In the drawings like letters of reference indicate corresponding parts in each figure.

1 is a disk which may form a cover for a suitable receptacle 2. The disk 1 is provided with a central orifice 3 provided with a surrounding flange 4.

5 indicates a coarse mesh screen which is secured to the disk 1 around the edge of the opening 3 so as to extend across such opening. The screen 5 is so formed that the intersections between the longitudinal and cross wires forming the mesh of the screen are flattened off on the upper face of the screen so as to present a perfectly smooth surface.

6 indicates a pressure member or plunger provided with a suitable handle 7 by which the plunger is manipulated by hand.

8 indicates a portion of a potato, 9 being the body or fleshy portion thereof and 10 the skin.

Before peeling my potatoes I boil them so as to leave the skin in a comparatively tough condition. The potatoes are then cut longitudinally in half as indicated in Fig. 1 of the drawings, the face of the potato exposing the flesh being placed downward on the screen 5. The plunger 6 is then placed upon the top of the potato and forced downwardly so that the flesh of the potato is forced through the mesh of the screen as indicated in Fig. 2, the skin 14 being left on the upper surface of the screen between the screen and the plunger.

Preferably before pressing the potato through the screen as above described I rub the lower face of the plunger with the fleshy portion of the potato. This causes the outer face of the skin of the potato to stick to the plunger when the potato is being forced through the screen. After it has been forced through as shown in Fig. 1 the plunger is given a slight turning movement when under pressure which cuts that fleshy portion of the potato from the skin which is still connected thereto. The plunger is then lifted away from the screen, the skin still clinging to the plunger. The skin may then be removed from the plunger and a new piece of potato placed upon the screen.

From this description it will be seen that I have devised a very simple process by which the skins of potatoes may be quickly and easily separated from the fleshy portion so as to leave absolutely no waste. It will also be understood that by boiling the potatoes within the skins that they will retain all their potash, salts and albumen within the skins making the potatoes more nutritious as food. Furthermore by boiling the potatoes it renders the food more healthy for the reason that all germs are destroyed during the boiling and also by my process the handling of the potatoes to a great extent is avoided making the process more sanitary.

Although I have described my process as applied to the peeling of potatoes it will, of course, be understood that there are various

other vegetables and fruits which may be treated in the same way and with similar advantages.

What I claim as my invention is.

5 A process of simultaneously slicing and peeling fruit or vegetables consisting in first halving the fruit or vegetable and then impressing its pulp side against a perforated support and continuing the pressure in one  
10 direction until the pulp has all passed

through the support leaving the skin which will not so pass through, and then turning the skin in a direction transverse to the direction of the pressure in contact with the support whereby all the pulp adhering to 15 the skin is severed therefrom.

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