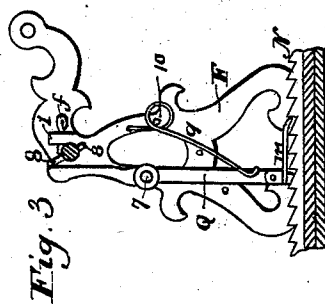
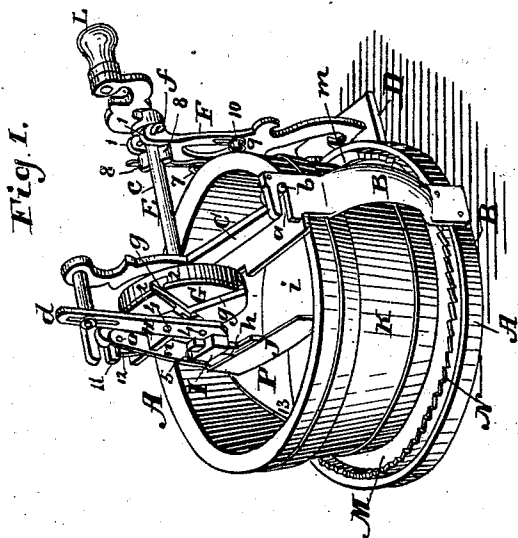
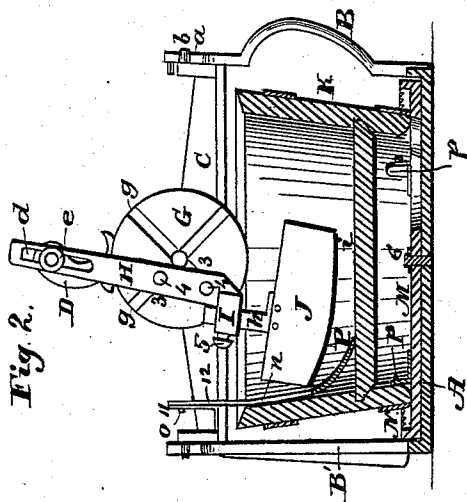


C. A. FOSTER,  
Meat Chopper.

No. 79,902.

Patented July 14, 1868.



# UNITED STATES PATENT OFFICE.

C. A. FOSTER, OF FITCHBURG, MASSACHUSETTS, ASSIGNOR TO HIMSELF  
AND HARLAN P. DERBY.

## IMPROVED MEAT-CUTTER.

Specification forming part of Letters Patent No. 79,902, dated July 14, 1868.

*To all whom it may concern:*

Be it known that I, C. A. FOSTER, of Fitchburg, in the county of Worcester and Commonwealth of Massachusetts, have invented certain new and useful Improvements in Meat-Choppers; and I do hereby declare that the following is a full, clear, and exact description of the same, reference being had to the accompanying drawings, forming a part of this specification, and in which—

Figure 1 represents a perspective view of my improved meat-chopper. Fig. 2 represents a section on line A B, Fig. 1; and Fig. 3 represents a section on line C D, Fig. 1.

To enable those skilled in the art to which my invention belongs to make and use the same, I will proceed to describe it more in detail.

In the drawings, A represents the base of the frame, to which are fastened the side pieces, B B', the upper ends of which are slotted out horizontally, as shown at *a a*, to receive the pins or projecting ends *b b* of the cross-piece C, which is between the side pieces, B B', and from the top of which rises the standard D, from the top of which projects the stud *c*, the outer end of which is turned down to pass through the slot *d* in the knife-operating arm H, which is held up against the shoulder on the stud by a washer, *e*, fastened to the end of stud *c*.

E is the main operating-shaft, one end of which rests in a slotted bearing in the standard F, being held in place by the pin *f*, which passes through the ears 11. The front of shaft E passes through and has its forward bearing in the cross-piece C. The front end of the shaft E projects through piece C far enough to enter the hub of the slotted wheel G, to which it is fastened. The face of wheel G has two slots, *g g*, cut or formed in its face, said slots crossing each other at right angles to each other. Each slot has a groove, 2, cut on each side, as shown in Fig. 1, to receive the flanges of the sliding blocks 3, the faces of which project through the slots *g g*, and have pins 4 4 projecting therefrom, and which pins project through the arm H, and are slightly headed down on their outer ends to keep the arm H from slipping off. The lower end of arm H has a slotted projection, I, through which shank *h* of the knife J is passed, and after being adjusted to bring the

bottom of the knife at the proper height above the bottom *i* of the meat-tub K it is secured by the set-screw 5. Motion being imparted to shaft E by crank L or otherwise to move wheel G in the direction indicated by the arrow, Fig. 2, a back, up, forward, and down motion will be imparted to the knife J twice at each revolution of wheel G and shaft E, and which motion is peculiarly adapted to the cutting of meat and vegetables. The blocks 3 work back and forth in their respective grooves or slots in the wheel G to give the said motions to arm H and knife J. The upper block never descends, however, below the center of wheel G, nor the lower one above the center of the wheel. The slot *d* in arm H admits of a free movement of the latter upon the stud *c*.

The motion is easy and the cutting action of the knife very efficient. The meat-tub K is placed upon a table, M, which turns on a pivot, 6, in the base A. The outer edge of the table M is provided with a ratchet-wheel, N, into which the pawl *m* works, said pawl being hinged to the lower end of lever O, which in turn is hinged at 7 to the side of stand F. The upper end of lever O is acted upon by the cams or dogs 8 on shaft E. A spring, 9, is fastened to stand F, the lower end of which presses against the lower end of lever O to throw it back as soon as one of the dogs 8 has passed the upper end of said lever. Spring 9 is coiled about pin 10 in the side of stand F, which retains the spring in place when the coil is contracted as well as when it expands to throw lever O back. It will thus be seen that by the revolution of shaft E the meat-tub will be gradually revolved, while a rapid back, up, forward, and down motion will be imparted to the knife J, while at the same time the meat-tub K will be gradually revolved to bring the meat or other material to be cut under the knife J, which is arranged to play near one side and just over the stationary scraper P, which rests on the bottom of the tub K, being held in place by its arm *n*, which fits into a narrow slot cut in the front of piece C. Said arm *n* is provided with a pin, *o*, which passes down back of the ear 11 of the piece 12 when the scraper is dropped or lowered into place, as shown in the drawings.

Arm *n* is held by the above devices so that it supports securely the scraper P when the cut-

ter or chopper is in operation, while the scraper can be quickly removed, when desired, by simply lifting it up so as to free pin *o* from the ear 11. The tub revolves so as to move the meat or other material which is being chopped against the point 13 of the scraper, whereby the meat is turned in under the knife, thus insuring a perfect and uniform cutting or chopping of the meat or other material placed in the tub K. The tub K is retained in place on the table M by means of strips *p*, fastened to the table, and which project up upon the inside of the bottom of the tub, as indicated in Fig. 2. By simply taking out pin *f*, shaft E and cross-piece C, together with wheel G and knife J, can all be removed from the stands B B' and F.

Having described my improved meat-chopper, what I claim therein as new and of my invention, and desire to secure by Letters Patent, is—

1. The combination of the chopping-knife, its slotted arm H, and sliding blocks 4 with the grooved wheel in which said blocks move and the pin upon which the said arm is hung, substantially as and for the purposes shown and set forth.

2. The combination of the chopping-knife, its vibratory arm, and the grooved or slotted wheel for actuating the same, with their supporting-frame arranged to overhang or extend across the revolving meat-tub, substantially in the manner and for the purposes shown and described.

3. The combination, with the cross-piece C and stands B B' and F, of shaft E, wheel G, stand D, stud *c*, and arm H, substantially as and for the purposes set forth.

C. A. FOSTER.

Witnesses:

B. F. WALLIS,  
H. C. BENNETT.