G. S. MATTHEWS.

VEGETABLE SLICER.

APPLICATION FILED JULY 25, 1916.

1,215,296.

Patented Feb. 6, 1917.

Fig. 1.

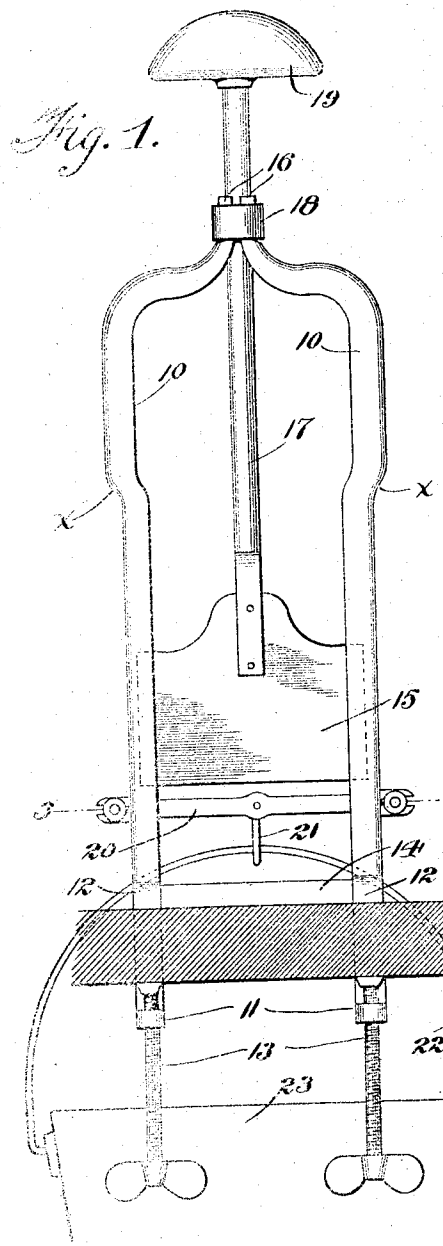


Fig. 2.

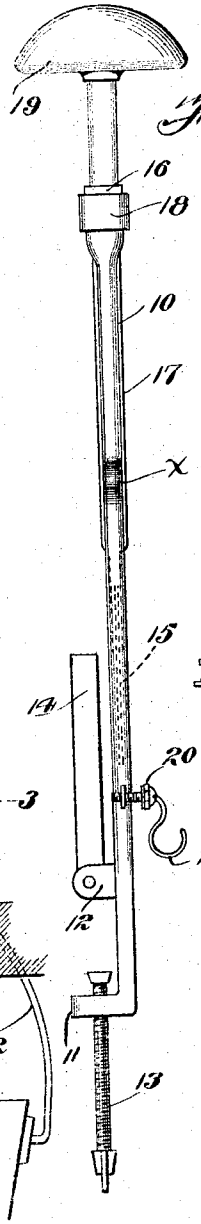
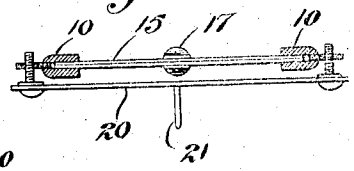


Fig. 3.



Witnesses

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VEGETABLE-SLICER.

1,215,296. Specification of Letters Patent. Patented Feb. 6, 1917.

Application filed July 25, 1916. Serial No. 111,233.

To all whom it may concern:

Be it known that I, GEORGE S. MATTHEWS, a citizen of the United States, residing at Brotherton, in the county of Overton and State of Tennessee, have invented new and useful Improvements in Vegetable-Slicers, of which the following is a specification.

This invention comprehends the provision of a vegetable slicer, which is simple in construction, cheap to manufacture, and very efficient for the purpose intended.

The nature and advantages of the invention will appear as the following description is read in connection with the accompanying drawing, the invention residing in the construction, combination and arrangement of parts as claimed.

In the drawing forming part of this specification like numerals of reference indicate similar parts in the several views and wherein:—

Figure 1 is a front elevation showing the knife partly elevated.

Fig. 2 is a side elevation showing the base folded.

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

A device constructed in accordance with my invention preferably consists of a pair of spaced parallel standards 10 having their lower ends offset as at 11, while projecting forwardly from the standards at an appropriate point in their length are lugs 12. The space between the offset 11 and the lugs 12 is adapted to receive the edge of a table or other suitable support, against the under side of which a thumb screw 13 is adapted to be adjusted to hold the device fixed relatively to the support. Pivotally secured between the lugs 12 is a base 14 upon which the vegetables or other articles are supported while being sliced, the base having one edge disposed between the standards 10, and against which the knife blade 15 operates. The standards 10 are substantially U-shaped in cross section, thereby forming guides for the knife blade 15 which is slidably fitted between the standards. The standards from the point X are slightly offset outwardly, and possess the requisite degree of resiliency to permit the standards to be spread apart and the knife blade 15 positioned within the grooves which as above stated are defined by the formation of the standards. The upper terminals of the standards extend inwardly terminating to provide respective sections 16, of a band adapted to embrace the rod 17 which is secured to the blade 15 in any suitable manner, and by means of which the blade is reciprocated. A collar 18 is slipped over the upper end of the rod 17 and encircles the sections 16 of the band to hold these parts operatively associated, and subsequent to the positioning of the collar 18, a knob 19 is threaded or otherwise detachably connected with the adjacent end of the rod 17.

A transversely disposed element 20 carries at its opposite ends double headed screw elements 20′ which are threaded through apertured lugs 24 projecting laterally from the opposite sides of the standards 10 for the purpose of holding the element 20 positioned upon the standards an appropriate distance away from the adjacent edge of the base 14, when the latter is in extended or operative position. This element may be of any suitable character, and in addition to bracing the standards 10, has for its primary object the purpose of regulating the thickness of the slice severed from the vegetable supported upon the base 14. In practice the vegetable or other object to be sliced is placed upon the base 14, and constantly held against the element 20 with one hand, while the blade 15 is reciprocated with the other hand, a construction and contemplated operation which permits a large number of vegetables to be sliced with the least effort and in a minimum of time. Manifestly the slices are all of the same thickness, but by varying the dimensions of the element 20 and the distance between the latter and the adjacent edge of the base 14, the thickness of the slice can be readily regulated. In addition to the above enumerated functions attributed to the element 20, this element also provides a support for means upon which a bucket or suitable receptacle in which the slices are deposited as they fall from the base 14. As shown in this instance, a hook 21 is secured to the element 20 and receives the bail 22 of the receptacle 23, although the receptacle can be suspended from the element 20 in other ways. Obviously I have produced a device of the class in question which is extremely simple in construction, and which can be manufactured and sold at a small cost. When use of the device is not desired it can be readily and quickly removed from its support by merely loosening the thumb screw 13, and subsequent to the removal of the de-

vice from its support, the base 14 can be folded against the standards 10 in the manner illustrated in Fig. 2 so that the device will occupy but a small amount of space.

While it is believed that from the foregoing description the nature and advantages of the invention will be readily apparent I desire to have it understood that what is herein shown and described is merely illustrative of one embodiment of the invention to which I do not limit myself and that such changes in the construction and arrangement of parts may be resorted to when desired as fall within the scope of what is claimed.

What is claimed is:—

1. A vegetable slicer comprising a pair of spaced standards, a base pivotally mounted between said standards, a transverse element connecting the standards adjacent their lower ends and spaced from the adjacent edge of said base, a knife blade slidably fitted between the standards, said supports being spaced at their upper ends and adapted to be separated to permit the blade to be fitted between the standards, an operating rod connected to the blade, and means for holding the upper ends of the standard operatively associated with said rod.

2. A vegetable slicer comprising a pair of spaced standards, each having its lower extremity offset at right angles to the main portion of the standard, a lug projecting from each standard immediately above the offset terminal thereof and defining with the latter a clamp to embrace a support, a clamp screw adjustably associated with said offset terminal, a base pivotally mounted between the lugs of said standard, a cutting blade slidably fitted between said standards, and means for operating said blade.

In testimony whereof I affix my signature.

GEORGE S. MATTHEWS.

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