

H. P. GODDARD.

Meat-Cutter.

No. 165,442.

Patented July 13, 1875.

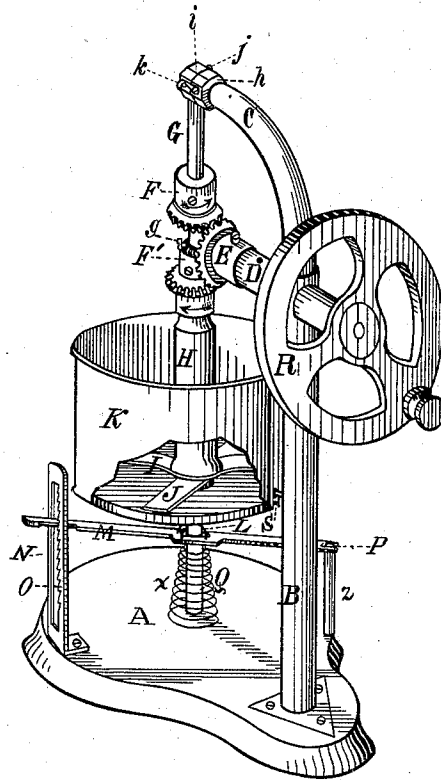


Fig. 1.

Witnesses:
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UNITED STATES PATENT OFFICE.

HENRY P. GODDARD, OF ORANGE, MASSACHUSETTS.

IMPROVEMENT IN MEAT-CUTTERS.

Specification forming part of Letters Patent No. **165,442**, dated July 13, 1875; application filed June 2, 1875.

To all whom it may concern:

Be it known that I, HENRY P. GODDARD, of Orange, in the county of Franklin, State of Massachusetts, have invented a certain new and useful Improvement in Meat and Vegetable Choppers, of which the following is a description sufficiently full, clear, and exact to enable any person skilled in the art or science to which my invention appertains to make and use the same, reference being had to the accompanying drawing forming a part of this specification, in which—

Figure 1 is a sectional isometrical perspective view.

My invention relates to that class of meat-choppers which are provided with rotary cutters, and consists in a novel construction and arrangement of the parts, as hereinafter more fully set forth, by which a very simple, cheap, and more effective device of this character is produced than is now in ordinary use.

The nature and operation of my improvement render an elaborate description unnecessary to make it fully obvious to all conversant with such matters.

In the drawing, A represents the base or bed-piece, and B the standard, or upright, which is elongated to form the bent arm or neck C. Projecting upwardly from the center of the bed A there is a standard or step, Q, which is fitted to work nicely in a hole through the bottom of the tub or tank K, and standing in the upper end of this step there is a vertical shaft, G, journaled also in a box at the outer end of the arm C. Around the shaft G there is arranged a sleeve or tube, H, to the upper end of which is fixed the beveled gear F', and to the lower end of which are attached the cutting-blades I. Projecting horizontally from the standard B there is a hollow arm or stud, D, carrying a shaft, on the outer end of which the wheel R is mounted, and to the inner end of which the bevel-gear E is secured. A downwardly-facing bevel-gear, F, is disposed near the upper end of the shaft G, the gears F F' being connected by the intermediate gear E. Beneath the tub K there is a lever, M, one end of which is pivoted at P in the standard, its opposite end working in a serrated slot, O, in the standard N. In the center of the

lever M there is a hole through which the step Q passes, and attached thereto are two upwardly-bent wires, L, forming a pivotal support for the tub K. Beneath the lever around the step Q there is a coiled-wire spring, x, which acts expansively to force the support L against the bottom of the tub when the lever is released from the teeth O. Fixed to the shaft G, near its lower end, there is a horizontally-arranged cutting-blade, J, which works in conjunction with the blade I to form shears for cutting the meat or contents of the tub.

The box at the end of the arm C is formed of two parts, i h, hinged together at J and secured by the clasp k, being constructed in such a manner that when the box is opened the shaft G, gears F F', sleeve H, and blades or cutters I J, may be readily removed as one piece, leaving the tub mounted on the step Q. The removal of the shaft G may be more easily accomplished by first depressing the lever M and securing it by means of the teeth O. A vertical groove, S, is formed in one side of the tub K, in which a stud projecting from the standard B works to prevent the tub from turning on the step Q.

In the use of my improvement, the meat or article to be chopped is placed in the tub K and the wheel R rapidly revolved, causing the knives I J to move in opposite directions and cut or mince the contents of the tub in a manner which will be readily apparent without a more detailed explanation.

It will be obvious that the knives I J revolve in opposite directions in loose contact, and maintain the same relative position to each other and to the step Q, but may be caused to pass vertically through the contents of the tub, while rotating, by means of the lever M, by which the tub can be raised and lowered during the operation of chopping, as desired.

Having thus explained my invention, what I claim is—

1. In a chopping mechanism, substantially such as described, the shaft G, provided with the knife J and gear F, and the sleeve H, provided with the gear F', and knife I, in combination with the tub K, gear E, standard B, and step Q, constructed and arranged

to operate substantially as and for the purpose set forth.

2. In a chopping mechanism, substantially such as described, the tub K, arranged to slide vertically in relation to the knives I J, substantially as set forth and specified.

3. In a chopping mechanism, substantially such as described, the lever M, spring *x*, and

serrated standard N, combined and arranged to operate substantially as and for the purpose set forth and specified.

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Witnesses:

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