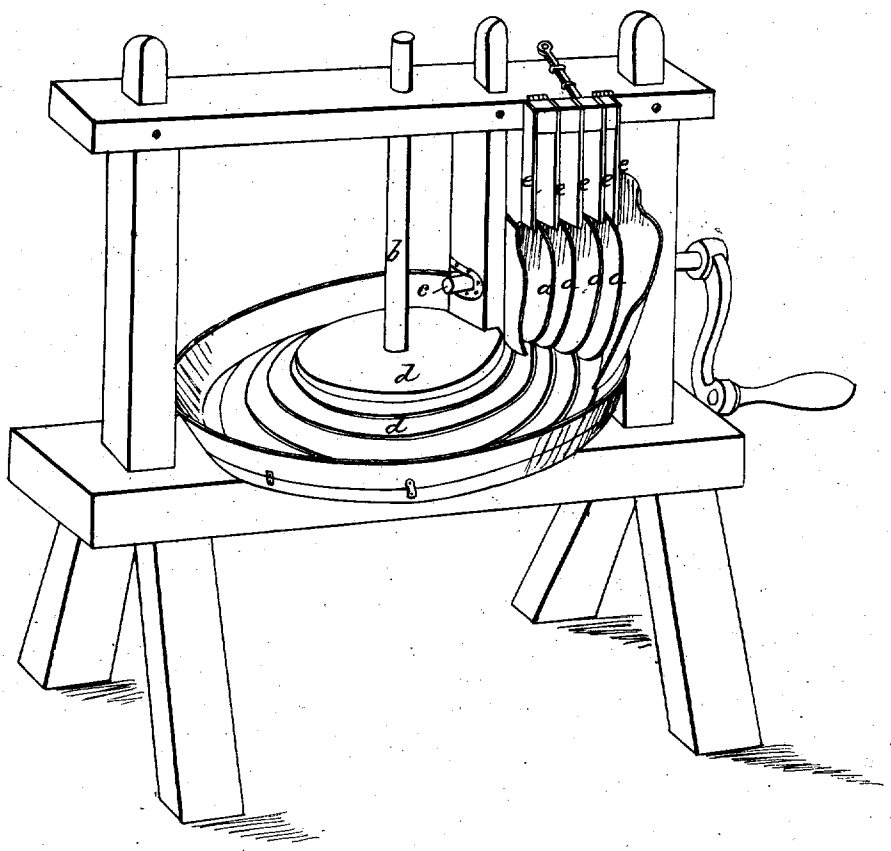
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J. Buffington.

Meat and Fruit Cutter.

Patented Jul. 5, 1833.



Inventor;
Joseph Buffington

THE NORRIS PETERS CO., WASHINGTON, D. C.

Joseph Buffington
Letters Patent

The Schedule referred to in these Letters Patent and making part of the same containing a description in the words of the said Joseph Buffington himself of his improvement or combination of Machinery for cutting into small pieces flesh fruit vegitables or any other soft substances.

The tub or vessel in which the substance to be cut is placed must be circular, of a depth sufficient to hold the quantity to be cut at one time. The inside of its bottom forming an inclined plane from the centre to the periphery at a slight inclination. Thro' the centre of this tub or vessel passes a shaft around which either the tub or vessel may be made to revolve or the tub or vessel may be made stationary & the cutting knives herein after described may revolve within it.

The cutting knives may be made of metal say iron with steel edges they are in the form of a disk. There may be any number of them so as to fill the whole distance between the the centre and the periphery of the tub or they may be limited in which case they are placed successively nearest the periphery. Whatever number there may be, they gradually diminish in size from the periphery towards the centre, corresponding to the inclination of the inside bottom of the tub.

These cutting knives are fixed upon a horizontal shaft which when the tub or vessel revolves, is turned by a crench which may be moved by the hand or machinery, but when the tub or vessel is stationary one end of this shaft is fastened to the first mentioned shaft in the centre of the tub & the other end of this second mentioned shaft being made to revolve around the tub or vessel carries with it the knives.

The revolutions of the tub or vessel when it is intended to revolve are caused by the friction of the cutting knives upon

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upon the inside of the inclined bottom whatever number of cutting knives there may be they must be placed a short distance apart. This may vary according to the article to be cut. for cutting meat. when the cutting knives are about a half inches in diameter. I generally place the cutting knives five eighths of an inch apart. Between each knife I place a piece of metal one end of which being fixed to a horizontal cast piece in which the machine is fixed. the other slightly touches the cutting knife on the upper side the object of which is to clean off any part of the substance intended to be cut which may adhere to the knives— What I claim as my invention & discovery, is the new & useful improvement above described of cutting knives in the form of disks gradually diminishing in size according within the tub or vessel in which the substance to be cut is placed & when the tub or vessel is required to revolve, causing it to revolve, by the friction of the cutting knives of the inclined bottom of the tub.

Witness

Hon. Browne

Hon. Hubbard

Joseph Buffington

Patented 5 July 1833

Delivered in person to Mr. Ellsworth

Exd.

Rec.