No. 725,840. PATENTED APR. 21, 1903.

S. P. HASTINGS.

HAND ROLLER FOR CUTTING AND TENDERING BEEFSTEAK.

APPLICATION FILED APR. 27, 1901.

NO MODEL.

FIG. 1.

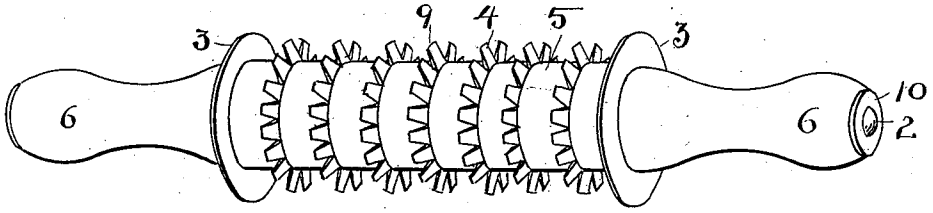
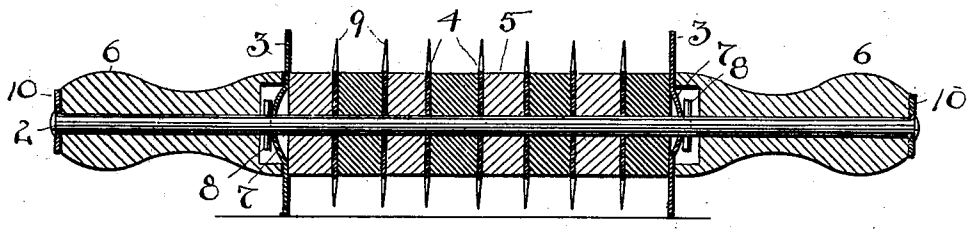



FIG. 2.




ATTEST

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THE NORRIS PETERS CO., PHOTO-LITHO. WASHINGTON, D. C.

# UNITED STATES PATENT OFFICE.

SETH PERRY HASTINGS, OF WELLINGTON, OHIO.

## HAND-ROLLER FOR CUTTING AND TENDERING BEEFSTEAK.

SPECIFICATION forming part of Letters Patent No. 725,840, dated April 21, 1903.

Application filed April 27, 1901. Serial No. 57,720. (No model.)

*To all whom it may concern:*

Be it known that I, SETH PERRY HASTINGS, a citizen of the United States, residing at Wellington, in the county of Lorain and State of Ohio, have invented certain new and useful Improvements in Hand-Rollers for Cutting and Tendering Beefsteaks; and I do declare that the following is a full, clear, and exact description of the invention, which will enable others skilled in the art to which it appertains to make and use the same.

My invention relates to a hand-roller for cutting and tendering beefsteaks and other meats; and the invention consists in a hand-roller constructed and having the parts constituting the same arranged and combined substantially as shown and described, and particularly as pointed out in the claim.

In the accompanying drawings, Figure 1 is a perspective elevation of my improved cutter-roller, and Fig. 2 is a longitudinal central sectional elevation thereof.

In the construction of a device of this kind there are several considerations which are important to keep in mind, among which are cheapness and simplicity of construction, so that the device can be made available to people generally who may want to use it and not be too expensive; secondly, that it should be so constructed as to resist moisture to the inside, thereby preserving the internal construction from rust or corrosion and uncleanliness, and that externally it should be so fashioned as to be easily and perfectly cleaned; thirdly, the construction should be such that while the cutters do their work upon the meat they still are not permitted to cut through into or upon the table or board upon which the steak is placed, and, lastly, the construction of the cutters must be such that they will not lift up the steak and roll it about themselves as the roller is run back and forth over the steak, but leave it on the board.

Referring now again to the drawings, it will be observed, especially in Fig. 2, that the device is built up of several parts, comprising, first, a rod or tube 2, running centrally lengthwise thereof from end to end and referred to herein as a "spindle," a pair of roller disks or wheels 3 for carrying the roller, a series of toothed disk-shaped cutters 4, and intervening spacing-spools 5 and handles 6. These several parts are assembled and made to operate substantially as shown herein and are tied or bound together upon and by means of the central rod or spindle 2.

The disks, wheels, or roller-carriers 3 are preferably constructed of fairly stiff sheet metal and stamped up with an outward swell 7, of concavo-convex form, and pins 8, through holes in spindle 2, serve to lock the said wheels and intermediate parts tightly together. The swelling portions 7 of the said disks are of a springy nature, so that when locked they bear or press inwardly with much firmness, and thus keep the spools and the cutting-disks in compact working relation and as firmly as they would be secured by means of screws and binding-nuts.

In practice I saturate the wood spools 5 with paraffin, so as to make them proof against moisture, and as the said spools bear very closely against the cutter-disks there is no room for moisture to enter between them, thus making the interior of the roller moisture-proof, and hence preserving it against chemical action or corrosion. The spools 5 are preferably made of wood, and yet they might be made of other material of a suitable character without departing from the idea of the invention.

The cutters 4 have uniformly-shaped teeth of equal length with cutting edges 9, and these edges are designed to be kept sharp, so that they will not mangle, but rather cut the steak. The sides of the teeth taper to the cutting edges and the side edges converge from the base of the teeth to the cutting edges. A peculiarity of the construction of these teeth is that they run back to their base in formation something like saw-teeth, so that they are widest at the base and of the requisite depth, and by reason of this construction especially have a natural tendency to clear themselves when rolled over or upon the steak, because the lift of the teeth on coming out is from the wider to the narrower portions thereof, which makes room for them to emerge. Hence in rolling over the steak back and forth with this cutter the steak adheres to the board upon which it rests rather than being picked up and rolled over with the cutters, and experience has demonstrated that cutters hav-

ing this special shape are best calculated to afford the clearance which they require, if indeed they are not the only shape which will do so. The roller can therefore be run back and forth over a steak rapidly in different directions, and steak can be cut or in a sense minced in a short time and prepared with exceeding tenderness for the table, and otherwise tough and indigestible steaks are made both palatable and digestible in this way; but it is also important in a roller of this kind that the cutting-teeth should not penetrate to the board or table beneath, because it would be highly objectionable to have them and in a short time have the board hacked and ruined. It is better that the steak should be turned for cutting on the other side also, and thus the best results are obtained for the steak and the board or table is preserved from injury. To these several ends, therefore, I employ the carrying-disks or fixed wheels 3, which sustain all the weight that one desires to put upon the device in rolling it back and forth and yet carry the cutters clear from the surface beneath. Of course it is designed that the length of the roller and the space between wheels 3 should be such as to take the width of large steaks between them, thus enabling the rollers to run clear upon the board or table and not across the steak. It will also be observed that the handles 6 are secured by a simple washer 10 upon the end of the handle, against which the ends of the central rod or spindle 2 are upset, and in this way all the parts are firmly and permanently locked together and the interior of the device is protected from all moisture from the outside.

What I claim is—

A steak cutting and tendering roller comprising a series of spaced disks having teeth arranged in line with each other and provided with elongated cutting edges, and plain sides and edge surfaces converging to the said cutting edges, thereby forming teeth that both cut the steak and clear themselves when rotated therein, and spring-clamping disks at the end of said roller of greater depth than said teeth, whereby the teeth are clamped together, prevented from reaching the cutting-board, and their clearance from the steak assured, substantially as described.

Witness my hand to the foregoing specification this 17th day of April, 1901.

SETH PERRY HASTINGS.

Witnesses:
ROBERT L. WALDEN,
W. V. NEWBERRY.