

G. L. REENSTIERNA.
VEGETABLE SLICER.
APPLICATION FILED AUG. 10, 1908.

940,064.

Patented Nov. 16, 1909.

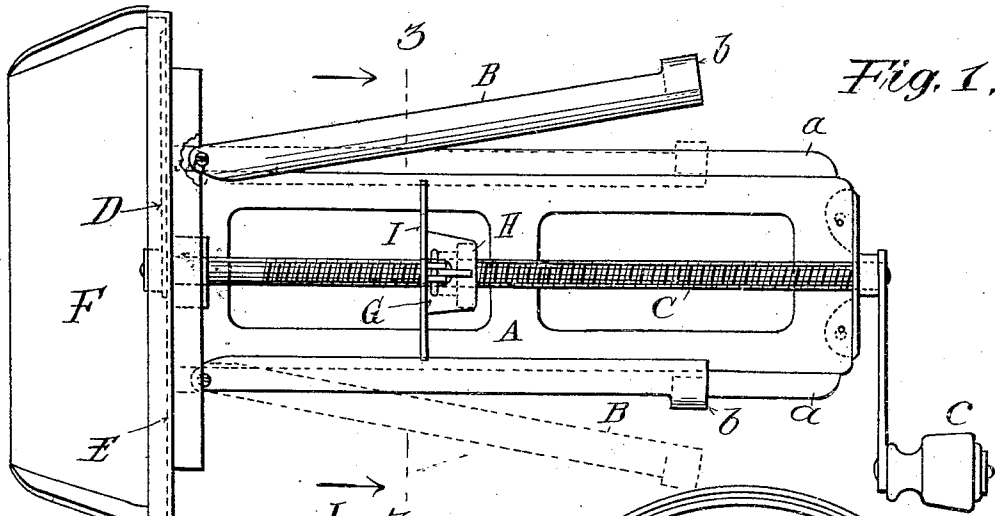


Fig. 1.

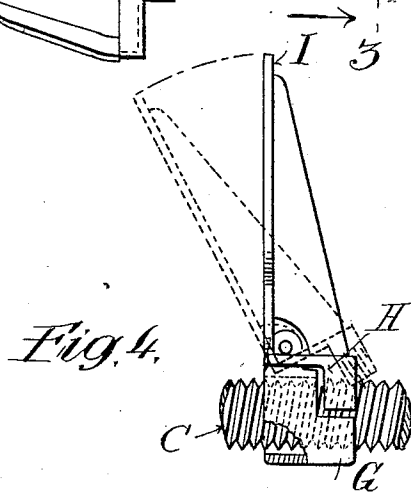


Fig. 4.

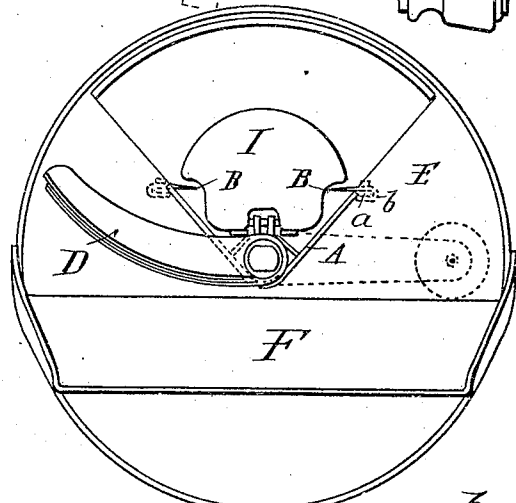


Fig. 2.

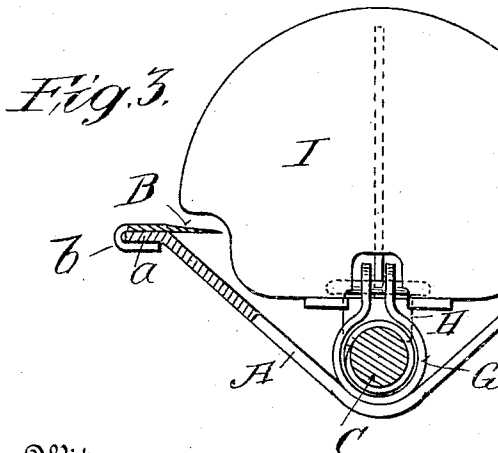


Fig. 3.

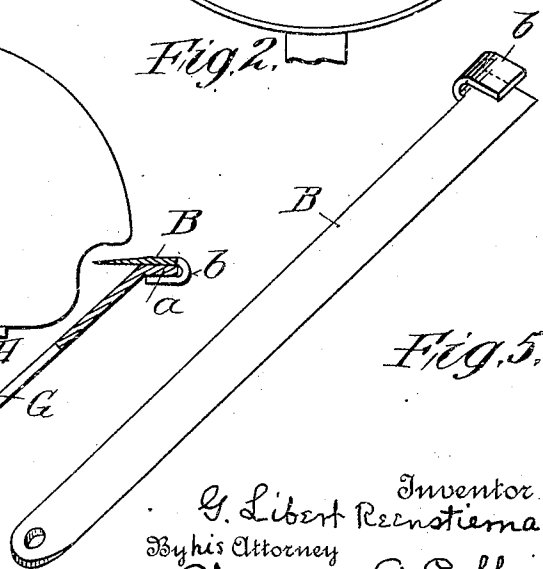


Fig. 5.

Witnesses:
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UNITED STATES PATENT OFFICE.

GUSTAF LIBERT REENSTIERNA, OF EDGEWATER, NEW JERSEY, ASSIGNOR OF THREE-
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VEGETABLE-SLICER.

940,064.

Specification of Letters Patent.

Patented Nov. 16, 1909.

Application filed August 10, 1908. Serial No. 447,673.

To all whom it may concern:

Be it known that I, GUSTAF LIBERT REENSTIERNA, a citizen of the United States, residing at Edgewater, in the county of Bergen and State of New Jersey, have invented certain new and useful Improvements in Vegetable-Slicers, of which the following is a specification.

My invention relates to a vegetable slicer such as is described in an application for Letters Patent filed me July 21, 1908, Serial No. 444,569, in which the object to be sliced is positively fed forward to the slicing knife, and the object of my present improvements is to provide convenient means whereby the vegetable to be sliced, while being fed forward to the slicing knife, shall be firmly held so as not to be pushed out of place by the impact of the knife, and also to guard against the blocking of the pushing device by which the object to be sliced is fed forward to the knife by being driven too far forward at the end of its run.

The invention will be best understood by reference to the accompanying drawings, which illustrate an embodiment thereof.

Figure 1 of the drawings is a plan view of the device, Fig. 2 an end view, Fig. 3 a sectional view on line 3—3, Fig. 1, Fig. 4 a side view of a pusher by means of which the object to be sliced is fed forward to the knife, and Fig. 5 an underside view of a holding blade, by means of which the object is held in position.

Referring to the drawings, A indicates a V-shaped trough, in which the object to be sliced is placed. The upper edges of the trough, A, are bent outward so as to form horizontal supports or shoulders, *a, a*, and to these are pivotally secured at one end thin blades, B, B, which may be swung outwardly so as to be clear of the trough, as shown in Fig. 1, and when swung inwardly, so as to lie along the supports, *a, a*, and project over the trough so that an object lying in the trough will be engaged by their edges. The blades, B, B, are provided at their free ends with devices, as the catches, *b, b*, whereby they are held in position. The inner edges of the blades or guides B, B are sharpened, as shown in the drawings so that when they are swung inwardly they will cut into the article which is to be sliced, and serve as guides in the forward feeding movement of the same.

In the bottom of the trough, A, is a threaded shaft, C, rotatably mounted at its ends. The shaft, C, is provided at one end with a handle, *c*, and carries at the other a knife, D, which lies outside of and close to a shield, E, which is secured to the end of the trough, A. To the shield, E, is secured a discharge trough, F, into which fall the slices cut off by the knife, D.

Surrounding the threaded shaft, C, and adapted to move freely thereon, is a collar, G, on which is pivotally mounted an interiorly threaded, semi-circular jaw, H, arranged to engage the threads of the shaft, C, whereby the collar, G, and the pusher, I, carried upon the jaw, H, are moved forward by the rotation of the shaft, C.

When it is desired to retract the pushing device, the pusher, I, is tilted forward, as shown in the dotted lines in Fig. 4, so as to disengage the threads of the jaw, H, from the threads of the shaft, C, and the collar, G, can then be moved freely upon the shaft.

In order to prevent the pushing device from becoming blocked by being driven too tightly against the end of the trough, A, the shaft, C, is provided, at the delivery end thereof nearest the knife, D, with an unthreaded portion, so that when the pushing device has been driven forward as far as permissible, the threaded jaw, H, will be disengaged from the threaded portion of the shaft, C, and its forward movement will stop.

The operation of the device in use is as follows: The collar, G, with the pusher, I, being retracted a suitable distance from the knife, D, and the blades, B, B, being swung outward so as to be clear of the trough, A, the object to be sliced is placed in the trough, and the blades are swung in until they engage the object to be sliced. The handle, *c*, is turned and, by means of the engaging threads, the pusher is driven forward so that the end of the object is projected from the end of the trough, A, beyond the shield, E. At the same time the end of the object to be sliced is cut off by the knife, D. When the jaw, H, reaches the unthreaded portion of the shaft, C, the forward motion of the pusher ceases, and the jaw, H, is then tilted, as shown by the dotted lines in Fig. 4, the pushing device is retracted, and the operation is repeated.

When more than one object is to be sliced, the small portion of each left unsliced when

the forward movement of the pusher is stopped is pushed forward by the one following, so that each is entirely sliced without any waste whatever.

5 What I claim as new and desire to secure by Letters Patent is:

1. In a vegetable slicer, the combination with the supporting trough, the slicing knife and means for operating said knife, of a
10 longitudinal guide bar parallel to and above the bottom of said trough and having its inner edge sharpened to form a cutting edge to engage the article to be sliced.

2. In a vegetable slicer, the combination
15 with the supporting trough, the slicing knife and means for operating said knife, of a longitudinal guide bar parallel to and above the bottom of said trough and having its inner edge sharpened to form a cutting edge
20 to engage the article to be sliced, said bar being pivotally supported at one end and means for securing the other end of said guide bar detachably in operative position.

3. In a vegetable slicer, the combination
25 with the supporting trough, the slicing knife and means for operating the same, of a pair of oppositely arranged guide bars parallel to and on opposite sides of the center of the bottom of said trough, said bars having
30 longitudinal horizontally disposed, inwardly projecting sharpened edges, to engage the article to be sliced.

4. In a vegetable slicer, the combination

with the supporting trough, the slicing knife and means for operating the same, of a pair
35 of oppositely arranged guide bars parallel to and on opposite sides of the center of the bottom of said trough, said bars having longitudinal horizontally disposed inwardly
40 projecting sharpened edges, to engage the article to be sliced, each of said bars being pivotally mounted at one end to permit the other end to swing outwardly and means for detachably securing the free ends of said
45 bars in operative position.

5. In a vegetable slicer, the combination with the supporting trough, the rotary slicing knife and means for rotating said knife, said trough having horizontally disposed lateral flanges, of a pair of opposing guides
50 lying on said flanges and having their inner edges sharpened to engage the article to be sliced, each of said guides being pivoted to the trough at one end, and provided adjacent to the other end with a retaining device for
55 detachably engaging the adjacent flanged portion of the trough to secure said guide detachably in operative position.

In testimony whereof, I have hereunto subscribed my name, this 3rd day of August, 60
A. D., 1908.

G. LIBERT REENSTIERNA.

Witnesses:

WILLIAM J. KINDGEN,
CLARKSON A. COLLINS.