

E. A. HAND.
MEAT HOLDER.
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1,048,829.

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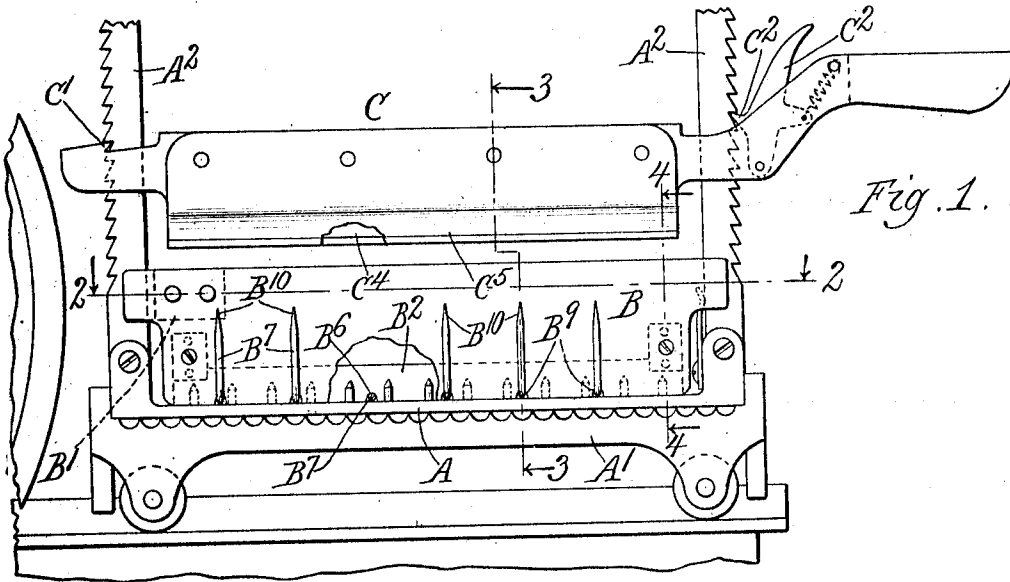


Fig. 1.

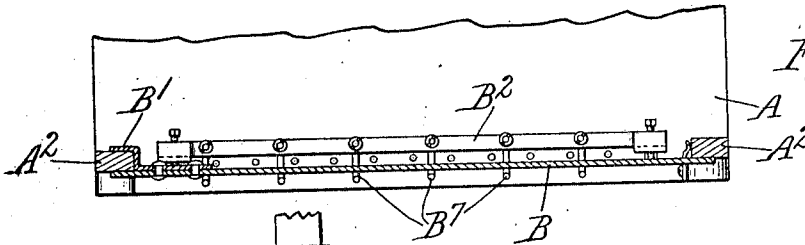


Fig. 2.

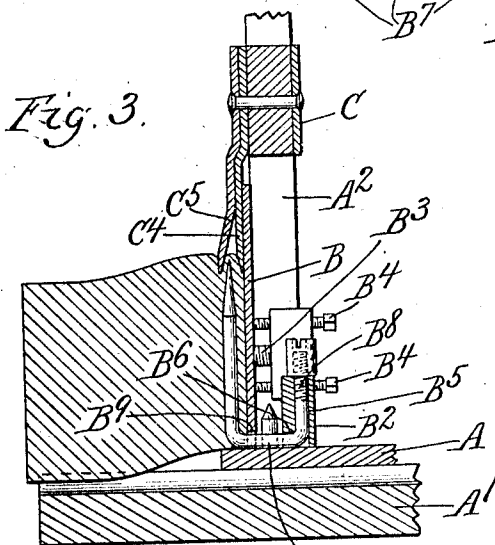


Fig. 3.

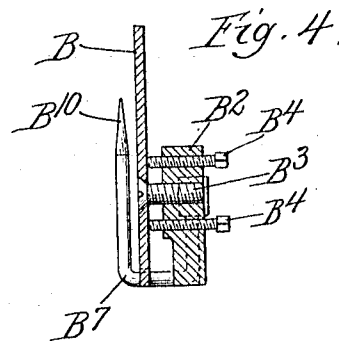


Fig. 4.

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UNITED STATES PATENT OFFICE.

ERNEST A. HAND, OF CHICAGO, ILLINOIS, ASSIGNOR TO AMERICAN SLICING MACHINE COMPANY, OF CHICAGO, ILLINOIS. A CORPORATION OF ILLINOIS.

MEAT-HOLDER.

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Specification of Letters Patent.

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To all whom it may concern:

Be it known that I, ERNEST A. HAND, a subject of the King of Great Britain, residing at Chicago, in the county of Cook and State of Illinois, have invented a certain new and useful Improvement in Meat-Holders, of which the following is a specification.

My invention relates to improvements in meat holders and is diagrammatically illustrated in one form in the accompanying drawing, wherein—

Figure 1 is a part front elevation of a meat slicing machine showing my holder in position; Fig. 2 is a section along the line 2—2 of Fig. 1; Fig. 3, a section along the line 3—3 of Fig. 1; Fig. 4, a detail section along the line 4—4 of Fig. 1.

Like parts are indicated by like letters in all the figures.

The meat plate A which is mounted in the usual manner upon the carriage A¹ has on either side the usual upwardly projecting, vertical, toothed, clamping arms A² which support the flat guide plate B. The guide plate B which is held in position on the clamping arms at right angles to the meat plate A by the Z-bar B¹ in engagement with one of the clamping arms A², carries the strap B² adjustably attached to the rear thereof by the screws B³ and spaced therefrom by the screws B⁴. The strap B² is provided with the spaced vertical perforations B⁵ which connect with corresponding horizontal slots B⁶ on the bottom thereof and perpendicular to the guide plate B. The U-shaped pins B⁷ have the screw-threaded ends B⁸ located in the perforations B⁵ and the slots B⁶ in such manner that they are in engagement with the slots B⁶ in the lower edge of the guide plate B the pointed ends B¹⁰ projecting upwardly in front of and parallel with but slightly removed from the guide plate B. The clamping bar C which is slidably mounted upon the clamping arms A² has at one end the fixed tooth-engaging lug C¹ and at the other end terminates in a handle which carries the pivotally mounted lever C² having the removable tooth-engaging lug C³. The clamping plates C⁴, C⁵, are rigidly mounted on the clamping bars C, the plate C⁴ being parallel with the guide plate B, and the plate C⁵ being at its lower edge slightly inclined out-

wardly from the plate C⁴ in such manner that the angle between the two plates incloses the pointed ends of the U-shaped pins B⁷.

It will be evident that while I have shown in my drawing an operative device still many changes might be made in the size, shape and arrangement of the parts without departing materially from the spirit of my invention.

The use and operation of my invention are as follows:—After the meat, for instance, bacon, has been cut as far down as can be done in the usual manner with it clamped upon the meat plate by the usual toothed meat clamping bar, there will be a free end which cannot be cut. This end is removed from the device and the usual clamping bar is removed from the clamping arms. My flat guide plate is then placed in position being supported by the clamping arm and resting at its lower edge upon the meat plate, the pins along the edge of the plate projecting upwardly behind it. The flat cut edge of the meat is then brought against the guide plate in opposition to the meat-holding pins and the guide bar which carries the clamping strips is then placed upon the clamping arms and brought down in such manner as to force the meat down onto the upwardly projecting pins. The overhanging or upwardly projecting clamping strip extends upwardly beyond the ends of the meat-engaging pins and prevents their being bent outwardly by the weight of the meat or the strain upon them in cutting it. The meat is thus held in position by the meat holding pins which are supported on the clamping plate at their lower ends and supported by the clamping bar at their upper ends. The function of the guide plate is merely to level the meat and prevent its displacement while it is being placed in position since it will be evident that the guide plate might be dispensed with in so far as it is used to support the meat while being cut. The meat plate is then withdrawn away from the knife and the machine started in the usual manner, thus feeding the carriage back and forth across the guiding knife and feeding the meat plate toward the knife. By this means slices will be cut off from the remaining portion of the meat until the meat plate has reached the limit of its excursion and the last slice will be cut

with the knife almost touching the upper edges of the meat holding pins, thus leaving only a very thin slice in the machine which slice is so thin as to be salable. By this means I effectually prevent the waste which is usually found in connection with meat slicing machines. The strap on the back of the guide plate is adjustably mounted in order that the position of the pins with respect to the guide plate may be varied thus enabling them to be adapted to different qualities and kinds of meat having varying strengths.

I claim:—

1. A meat holder comprising a flat guide plate, meat-engaging pins parallel therewith and slightly removed therefrom and a meat-clamping bar in opposition to one end of said pins and movable therewith.

2. A meat holder comprising a flat guide plate, meat-engaging pins parallel therewith and slightly removed therefrom and a meat-clamping bar in opposition to the upper ends of said pins and movable therewith.

3. A meat holding device comprising a vertical flat guide plate, meat-engaging pins parallel with and slightly removed from said guide plate and clamping means comprising a plurality of meat-engaging strips in opposition to one end of said pins said clamping means movable with the pins.

4. A meat holder comprising a guide plate, an adjustable strap mounted thereon and meat engaging pins carried in said strap

and means for supporting the free ends of said pins and clamping the meat thereon.

5. A meat holder comprising a guide plate, a series of upwardly projecting pins supported in close proximity therewith and two clamping plates opposed to and on opposite sides of the ends of said pins and movable therewith.

6. A meat holder comprising a slidable table, a vertical guide plate mounted thereon, meat penetrating pins projecting upwardly parallel with but slightly removed from the face of the guide plate, said pins extending substantially to the top of the plate, and a meat clamp in opposition to said pins comprising a pair of spaced strips having parallel edges adapted to lie one on one side and the other on the other side of the ends of the pins.

7. A meat holder comprising a slidable table, a vertical guide plate mounted thereon, meat penetrating pins parallel with but slightly removed from the face of the guide plate, said pins being of substantially the same length as the width of the plate, and a meat clamp in opposition to said pins comprising a pair of spaced strips having parallel edges adapted to lie one on one side and the other on the other side of the ends of the pins.

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Witnesses:

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