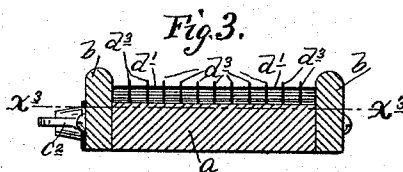
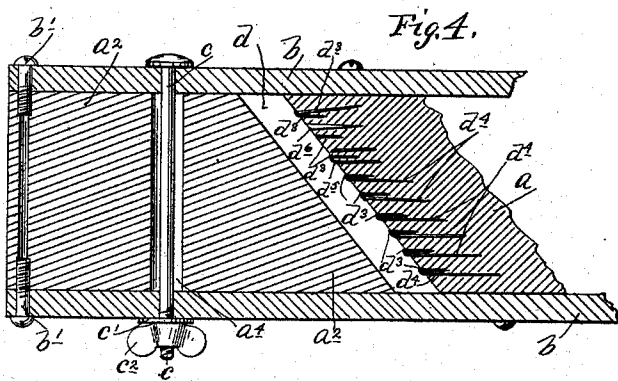
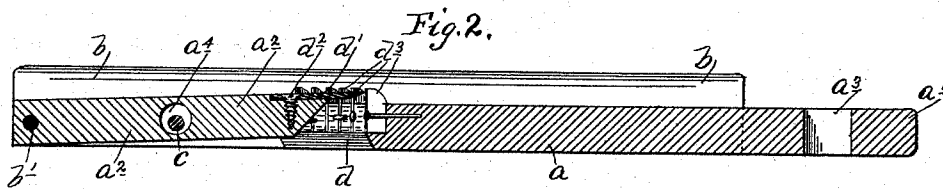
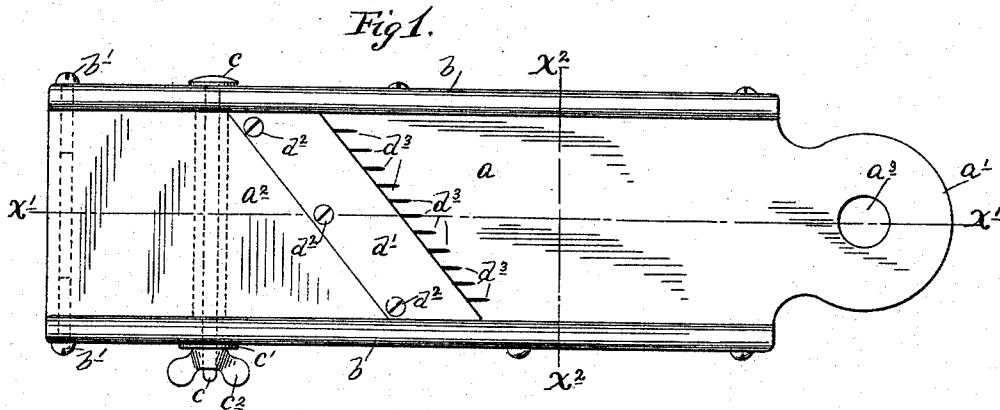


(No Model.)

C. B. STRUBLE & C. S. TURNER.
POTATO SLICER.

No. 527,253.

Patented Oct. 9, 1894.



Witnesses

E. F. Elmore
Wm. D. Merchant,

Inventors:
Charles Bruce Struble
Cornelius S. Turner
By his Attorney,
Jas. F. Williamson

UNITED STATES PATENT OFFICE.

CHARLES BRUCE STRUBLE AND CORNELIUS S. TURNER, OF MINNEAPOLIS,
MINNESOTA.

POTATO-SLICER.

SPECIFICATION forming part of Letters Patent No. 527,253, dated October 9, 1894.

Application filed March 26, 1894. Serial No. 505,047. (No model.)

To all whom it may concern:

Be it known that we, CHARLES BRUCE STRUBLE and CORNELIUS S. TURNER, citizens of the United States, residing at Minneapolis, in the county of Hennepin and State of Minnesota, have invented certain new and useful Improvements in Potato-Slicers; and we do hereby declare the following to be a full, clear, and exact description of the invention, such as will enable others skilled in the art to which it appertains to make and use the same.

Our invention has for its object to provide a simple device, of low cost, which shall be serviceable for slicing potatoes or other vegetables into thin strips of angular form in cross section, suitable for the so-called "Julienne potatoes," "Julienne soups," &c.

To this end, our invention consists of certain novel devices and combinations of devices, which are hereinafter fully described and defined in the claims.

The invention is illustrated in the accompanying drawings, wherein like letters refer to like parts throughout the several views.

Figure 1 is a plan view of our improved slicer. Fig. 2 is a longitudinal vertical section, on the line X' X' of Fig. 1. Fig. 3 is a vertical cross-section, on the line X² X² of Fig. 1, with the knives shown in exaggerated black lines, for rendering the same distinct; and Fig. 4 is a detail in horizontal section, on the line X³ X³ of Fig. 3.

a a' a² represent the sectional body or bed portion of the slicer, which is secured between side marginal strips b. Of these parts, the section a a' is fixed to the said side strips b, with the portion a' reduced, as compared with the portion a, and provided with a central hole or perforation a³, adapting the part a' to serve as a handle, and as a means of hanging up the slicer on a hook or nail; and the section a² is pivoted to the side strips b, by screw-bolts b' or other suitable device at the rear end of the slicer, and is secured in any desired angular adjustment with respect to the section a a', by a clamping device, comprising a headed and screw-threaded draw-bolt c, working through said side strips b and an enlarged passage a⁴ in the said section a², and fitted with a washer c' and thumb-nut c². The bolt-passage or transverse hole

a⁴ in the bed section a², is of a size to permit the maximum adjustment to the said section a². The two bed sections are separated by a diagonal transverse clearance or delivery slot d, through which the finished product is delivered from the slicing knives. To the upper edge of the section a², facing the said slot, is fixed the horizontal slicing knife d', by lag-screws d², or in any other suitable way. In the end of the bed section a, facing the delivery slot d, are fixed a series of vertical slicing knives d³, the upper ends of which project beyond the face of the bed section a, in which they are held, for co-operation with the horizontal slicing knife d'. The said vertical knives d³ are preferably composed of thin blades, which are driven into the vertical face of the section a, which faces the said delivery slot d, and are spaced apart to suitable distances, according to the desired cross section of the potatoes or other vegetables to be cut. These vertical knives d³ are set parallel with each other and with the side marginal strips b. For insuring the retention or holding of the said vertical knives d³ in the bed section a, they may be clamped or clinched by brads d⁴, staples d⁵, or wedges d⁶ driven into the said section a, parallel with the said knife. If the brads d⁴ or the staples d⁵ are employed for this purpose, the head ends of the same will overlap the vertical faces of the shanks of said knives and lock the same in their working position; and if the wedges d⁶ are employed, reliance will be placed on the lateral spreading action thereof on the wood, to clamp the said knives in their working position, with sufficient strain to hold the same in place in spite of any shrinkage which would naturally occur. It may be noted that a device of this kind, when much used, is liable to be charged with moisture from washing, or other source, in which condition the said knives d³ would be securely held by the expansion of the wood; but, when the slicer is out of use, and permitted to become dry, as would frequently happen in family use, the wood would shrink and the said knives d³ become loose and liable to displacement, without the security afforded by the retaining brads, staples or wedges, or other similar retaining devices, as above noted.

Having regard to the action, the pivoted section a^2 will be set at any desired angle, with respect to the fixed section a , so as to bring the cutting edge of the horizontal slicing knife d' , at any desired level, with respect to the top of the fixed section a and the vertical slicing knives d^3 , according to the vertical thickness, which may be desired for the product. The potatoes or other vegetables will then be manipulated by hand or otherwise, against the cutting edges of said knives d^3 and d' , the effect of which will be to both horizontally and vertically slice the potato, or other vegetable, and deliver the product in thin strips, which are of angular form in cross section, through the delivery slot d . With the knives as shown, these strips or the product of the machine will be of rectangular form in cross section, and may be made either square or of a cubical form, of greater or less height than the transverse dimension of the same. Potatoes thus sliced are suitable for cooking and serving as the so-called "Julienne potatoes;" and the knives may be so spaced as to give angular strips of larger size adapted to be served as "French fried potatoes." Other vegetables may be similarly

sliced on this device, so as to be suitable for soups of various kinds, or dishes of other description.

What we claim, and desire to secure by Letters Patent of the United States, is as follows:

1. In a slicer the combination with the series of vertical knives d^3 , driven into the bed section, of retaining pieces also driven into said bed section between said knives, for holding the said knives from displacement, under the shrinkage of the wood, substantially as described.

2. In a slicer, the combination with a wooden bed section provided with a series of slicing knives driven therein, of retaining brads or staples driven into the wood, with their heads overlapping the shanks of the knives for retaining the same in place, substantially as described.

In testimony whereof we affix our signatures in presence of two witnesses.

CHARLES BRUCE STRUBLE.
CORNELIUS S. TURNER.

Witnesses:

JAS. F. WILLIAMSON,
EMMA F. ELMORE.