C. B. KING.

Potato Slicer.

No. 81,570. Patented Aug. 25, 1868.

Fig. 2.

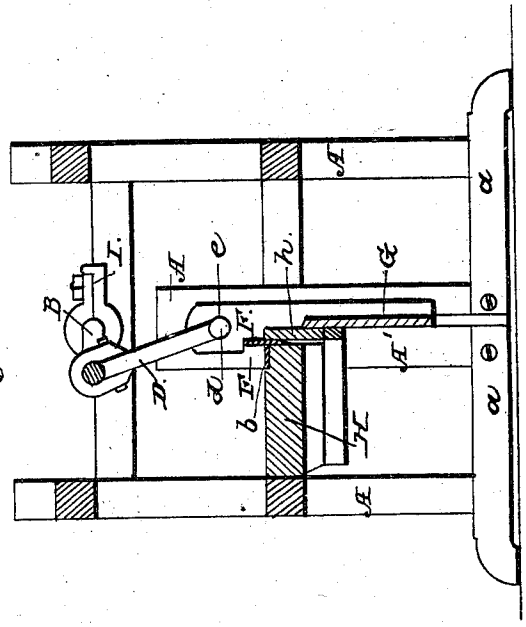


Fig. 1.

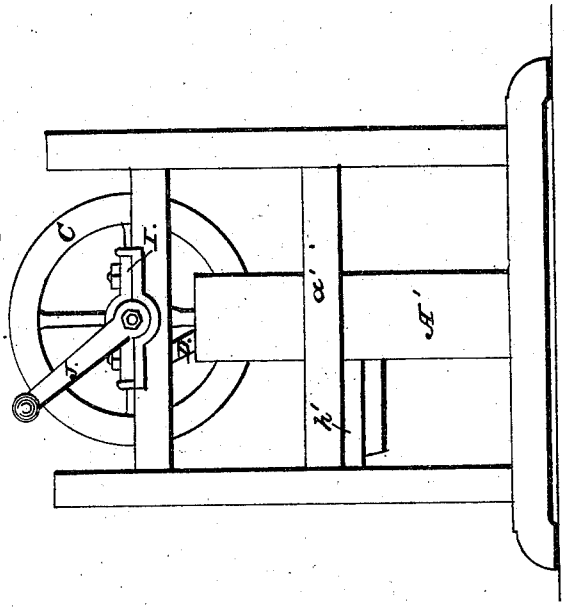
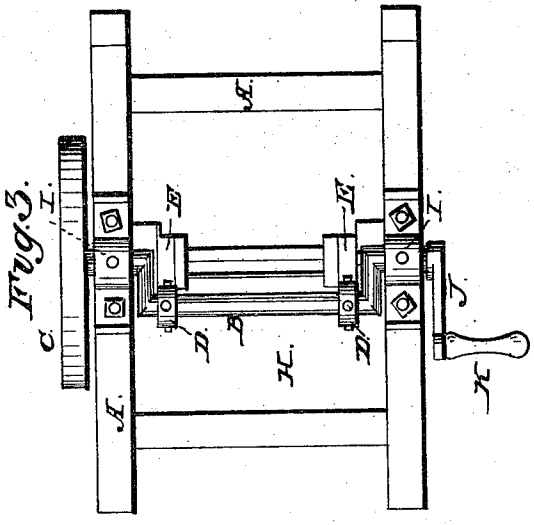


Fig. 3.



Witnesses

J. B Varney

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Inventor

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UNITED STATES PATENT OFFICE.

CHARLES B. KING, OF GALLATIN, TENNESSEE.

IMPROVED POTATO-SLICER.

Specification forming part of Letters Patent No. **81,570**, dated August 25, 1868.

To all whom it may concern:

Be it known that I, CHARLES B. KING, of the town of Gallatin, in the county of Sumner and State of Tennessee, have invented a new and useful Machine for Slicing Potatoes; and I do hereby declare that the following is a full, clear, and exact description of the construction and operation of the same, reference being had to the annexed drawings, making a part of this specification, in which—

Figure 1 is an elevation; Fig. 2, a section; Fig. 3, a plane.

The nature of my invention consists in so operating, by means of crank-shaft and pitman-rods, as to allow of its traveling in parallel grooves, a gate-frame, when the same is provided with cutting and gage plates, so adjusted and arranged as to insure the slicing of the potato or other vegetable into pieces of uniform thickness.

My invention also consists in so securing to a feed-table, by means of blocks arranged on the under side of the same, a face-plate or strip, so arranged that an opening sufficiently wide is left between the edge of the table and the plate for the entrance of the knife as it falls. Thus it will be observed, as it were, a double bearing is afforded the potato, between which bearings the blade passes in its operation, thus not only insuring a "clean cut," but also rendering it impossible for the slice to adhere to the blade, or in any manner to clog the machine, but compelling the slices to fall outside of the blade into a trough or other suitable vessel placed for their reception.

To enable others skilled in the art to make and use my invention, I will now proceed to describe its construction and operation.

A is the frame, and is constructed of wood, and consists of four uprights, connected by means of upper and central cross-ties, and the whole secured by means of mortise and tenon in suitable sills *a a*. A′ A′ are two sash-frames, and are firmly secured by means of screws or other equivalent device to the sills *a a* and central cross-ties *a′ a′*. H is a feed board or table, and fits between one of the central end cross-ties and the sash-frames A′ A′, and is secured by means of screws on the under side of the cross-ties *a′ a′*, and is so formed that its front edge projects a short distance along the surface of the sash-frames, and is provided with a steel plate, *b*, to prevent wear. On the under side of the table H are secured, by means of screws, two blocks, *h′ h′*. These blocks project a short distance beyond the outer edge of the table, and have secured to their heads a face plate or board, *h*. This board is so arranged in connection with the table as to leave an opening a little wider than the thickness of the knife-blade. The thickness of this board is such as to allow of its passing between the knife and gage-plate, while its upper edge is on a line with the surface of the table.

E is the gate-frame, to which are attached, by screws or other equivalent device, the cutting-blade or knife F and the gage-plate or board G. The knife and gage-plate are so arranged in the frame that the distance between the two shall be the desired width of the slices into which the potatoes or other vegetables are to be cut. In the uprights of the gate-frame E are circular openings *e e*, into which enter the knobs *d d* of the pitman-rods D D. The upper ends of the pitman-rods are slotted, by means of which, in connection with blocks and bearing-pins, it is firmly secured to the crank-shaft B. The crank-shaft B has its bearings in the upper cross-tie of the frame A, and is retained in proper position by means of the shaft-boxes I I. J is the crank, and K the handle.

A fly-wheel, C, may be attached to the machine, in order to equalize its movement or increase its power, should the same be deemed desirable or necessary.

The operation is as follows: Suppose the machine to be in the position in Fig. 2. By turning the crank J the gate-frame is elevated, and the gage-board is brought directly against the plate *h*. The potatoes are then fed to the machine, stopping against the surface of the gage-board. Thus it will be observed that the potato rests on both the table and the upper edge of the plate *h*. The knife, in descending, passes into the opening between the table and plate, cutting a slice equal in width to the distance between the opening and the gage-plate. The slice thus cut will be scraped

from the knife by the plate *h*, and, falling on the incline *g* of the board G, will pass to the trough or box below.

Having thus fully described my invention, what I claim therein as new, and desire to secure by Letters Patent of the United States, is—

The gate-frame E, when the same is provided with a knife, F, and gage-plate G, and is used in combination with the table H, and the whole is so constructed and arranged as to operate substantially as described.

CHARLES B. KING.

Witnesses:

WILLIAM S. MUNDAY,

CULLEN E. DOUGLASS.