L. PYSHER.

VEGETABLE SLICER.

APPLICATION FILED MAY 4, 1912.

1,039,800. Patented Oct. 1, 1912.

FIG. 1.

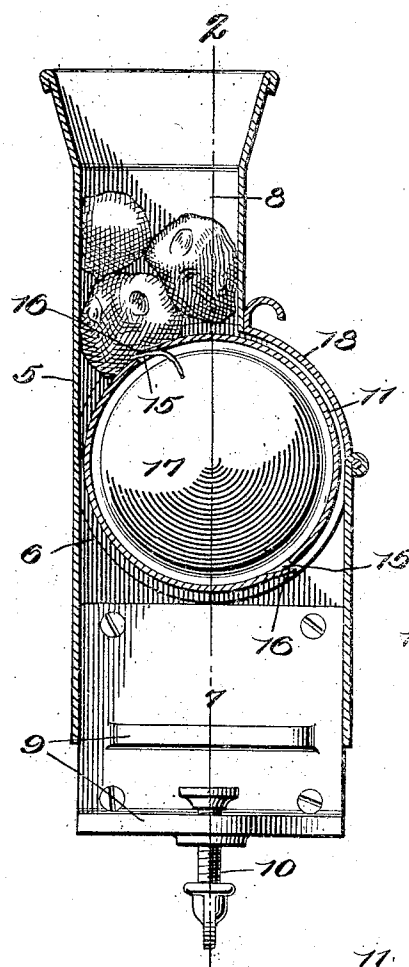
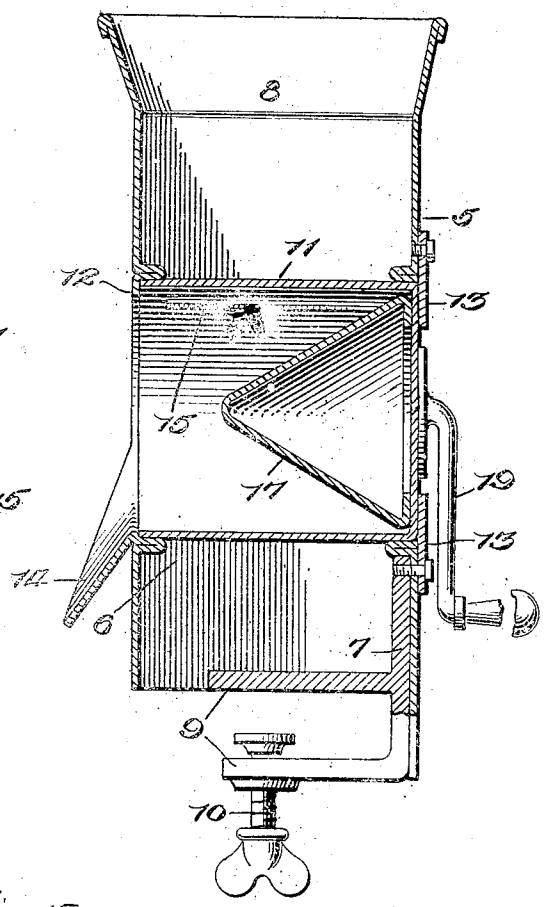


FIG. 2.



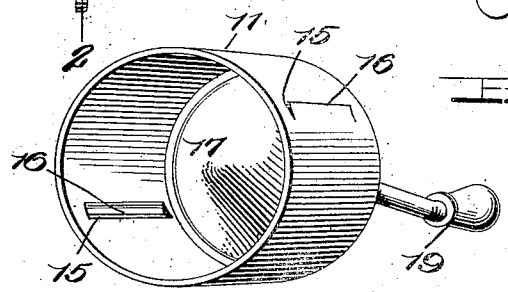


FIG. 3.

Inventor

L. Pysher,

Witnesses

Chas. L. Griesauer.

A. B. Norton.

By Watson E. Coleman.

Attorney

UNITED STATES PATENT OFFICE.

LINCOLN PYSHER, OF GROVE, OKLAHOMA.

VEGETABLE-SLICER.

1,039,800. Specification of Letters Patent. Patented Oct. 1, 1912.

Application filed May 4, 1912. Serial No. 695,267.

To all whom it may concern:

Be it known that I, LINCOLN PYSHER, a citizen of the United States, residing at Grove, in the county of Delaware and State of Oklahoma, have invented certain new and useful Improvements in Vegetable-Slicers, of which the following is a specification, reference being had to the accompanying drawings.

This invention relates to improvements in vegetable slicers and has for its primary object to provide a simple, efficient and durable device of this character whereby the various kinds of vegetables may be quickly and neatly sliced.

A further object of the invention resides in the provision of a vegetable slicer which may be readily attached to the table or other suitable support and can be operated with a minimum of labor on the part of the operator.

With the above and other objects in view as will appear as the description proceeds, the invention consists in certain constructions, combinations and arrangements of parts that I shall hereinafter fully describe and claim.

For a full understanding of the invention reference is to be had to the following description and accompanying drawing in which—

Figure 1 is a vertical section of a vegetable slicer embodying the present invention; Fig. 2 is a section taken on the line 2—2 of Fig. 1; and Fig. 3 is a perspective view of the revolving slicing cylinder.

Corresponding and like parts are referred to in the following description and designated in the accompanying drawing by like reference characters.

Referring in detail to the drawing 5 designates a frame preferably constructed of metal and consisting of a body portion 6 having a depending wall 7 and a feed hopper 8. The wall 7 is provided with parallel, lateral, integral arms 9, for engagement upon opposite sides of the edge of a table or other support, in one of which a clamping screw 10 is threaded for engagement with the table whereby the frame may be rigidly clamped in position.

The body portion 6 of the frame is provided in its opposed walls with circular openings, and within the same the cutting cylinder is revolubly mounted. One of the frame walls is provided with an annular flange 12 at the edge of the opening therein which forms a stop for the open end of the cylinder 11. The other closed end of the cylinder is disposed in a plane flush with the outer surface of the opposed frame wall, and said cylinder is retained in position in the body of the frame for rotative movement by means of the pivoted plates 13 which are mounted upon said frame adjacent to the edge of the cylinder receiving opening. A downwardly inclined lip 14 is formed on the body of the frame 5 at the open end of the cylinder 11 to direct the sliced vegetable into a dish or other suitable receptacle arranged beneath the same.

The annular body wall of the cylinder 11 is provided with a plurality of longitudinal slots 15, and one of the edges of these slots is bent outwardly and sharpened to form the cutting knives 16. A discharging cone 17 is arranged within the cylinder 11 and has its discharge end integrally formed with or permanently secured to the closed end of said cylinder. This cone is adapted to direct the cut material outwardly from the cylinder over the lip 14 into the receptacle.

The top of the body portion 6 of the frame 5 at one side of the hopper 8 is open and to one edge of the opening a door 18 is hinged. This opening is provided for the purpose of permitting access to the cylinder 11 without removing the same from the frame so that obstructing matter which may become wedged in the slots 15 of the cylinder can be conveniently removed.

From the foregoing description the operation of the device will be understood as follows: After filling the hopper 8 with the vegetables to be sliced, the operator rotates the cylinder 11 by means of a suitable crank 19 secured to the closed end thereof. It will be observed that the lower end of the hopper 8 extends across substantially one half of the diameter of the cylinder so that as the cutting knives 16 of the cylinder successively arrive at the lower portion of the hopper opening, they will neatly slice the vegetables, the slices moving through the openings 15 in the cylinder wall and into the interior thereof. The sliced vegetables accumulating within the cylinder are forced outwardly through the open end thereof by means of the cone 17.

From the above it will be seen that I have produced a simple, efficient and inexpensive slicing device for vegetables, fruits and other

foods whereby large quantities of vegetables may be quicky sliced.

It will be understood that while I have shown the cutting knives as integrally formed with the rotating cylinder, they may be provided as separate elements and adjustably disposed in the slots of said cylinder so that the slices can be cut of any desired thickness.

It will be obvious that the frame in which the rotating cylinder is mounted may be slightly varied in its form and proportions and that other means than that shown in the drawing may be utilized for clamping the same in position.

These and various other minor modifications may be resorted to in putting the invention into practice without departing from the essential features or sacrificing any advantages thereof.

Having thus described the invention what is claimed is:

1. In a vegetable cutter, the combination with a frame having a hopper, of a cylinder rotatably mounted in the frame, one end of said cylinder being open, the annular wall of the cylinder being provided with a plurality of slots and cutting knives arranged adjacent thereto, and means fixed to the closed end of the cylinder and projecting longitudinally within the same to a point beyond the center of the cylinder to discharge the sliced material from the open end of said cylinder as the same accumulates within the cylinder.

2. In a vegetable slicer the combination with a frame having openings in its end walls and provided with a hopper, of a cylinder rotatably mounted in said openings, means on the frame to removably retain the cylinder in position, said cylinder being closed at one end and open at its other end, and provided in its annular wall with a plurality of cutting knives and slots adjacent thereto through which the cut material passes into the cylinder, means fixed to the closed end of the cylinder to discharge the accumulating material from the open end thereof, and a crank fixed to the closed end of the cylinder whereby the same may be rotated.

3. In a vegetable slicer the combination with a frame having openings in its opposed walls and an annular flange extending into one of said openings, said frame being also provided with a hopper and an inclined discharge lip extending downwardly from one of said openings, of a rotary cylinder mounted in the openings of the frame, pivoted plates mounted upon one of the frame walls to engage said cylinder and removably retain the same in the frame, said cylinder being closed at one end and open at the other end and also having a plurality of cutting knives in its annular wall, and slots adjacent said knives through which the cut material passes into the cylinder, and a crank on the closed end of the cylinder to rotate the same, and a discharging cone fixed to the closed end of the cylinder to discharge the accumulating material from the open end of the cylinder over the lip of the frame and into a receptacle arranged beneath the same.

In testimony whereof I hereunto affix my signature in the presence of two witnesses.

LINCOLN PYSHER.

Witnesses:
M. G. Cox,
G. B. Raines.