Feb. 19, 1935. G. HAYNES 1,991,554

POTATO CUTTER

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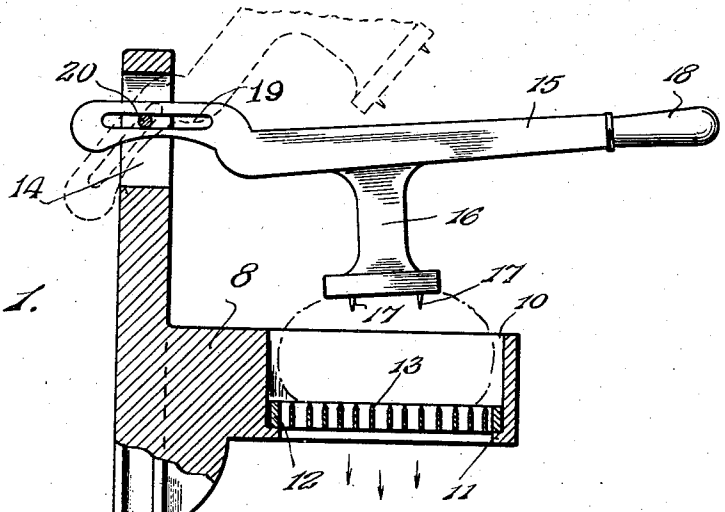


Fig. 1.

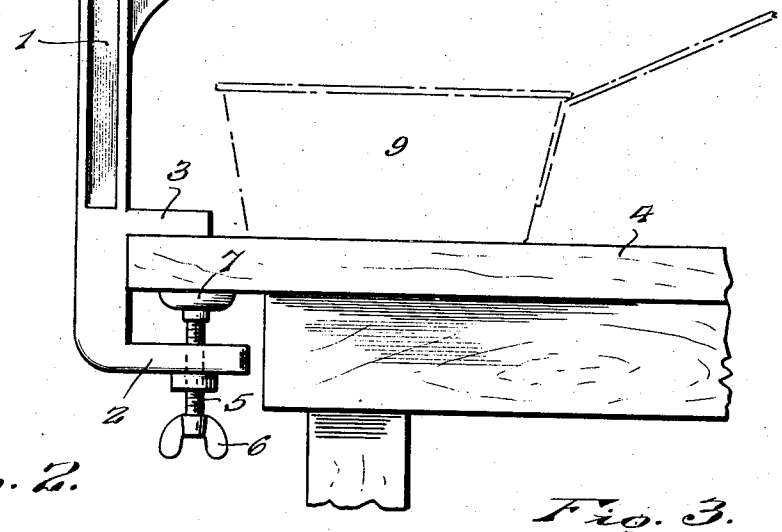
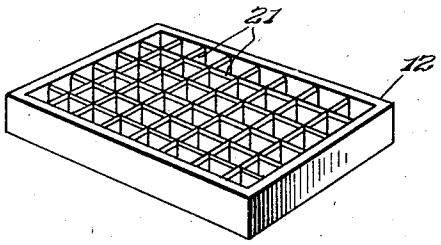
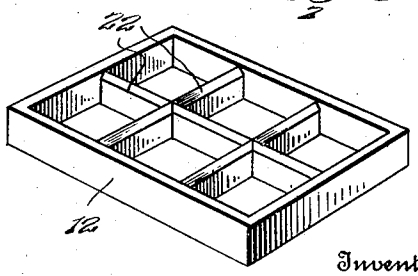


Fig. 2.

Fig. 3.





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POTATO CUTTER

George Haynes, Cisco, Tex.

Application July 5, 1933, Serial No. 679,109

1 Claim. (Cl. 146—169)

This invention relates to slicers and is designed primarily for use in cutting or slicing potatoes but may, of course, be used for slicing or cutting other vegetables. The invention seeks to provide a very simple and inexpensive device which may be readily secured in position for use and by which a potato or similar article of food will be firmly held while being subjected to pressure which will force it past a gang of knives so that it will be divided into proper portions or sections for cooking. The invention is illustrated in the accompanying drawing and will be hereinafter first fully described and then particularly defined in the appended claim.

In the drawing, Figure 1 is a side elevation, with parts in section, of a slicer embodying my improvements,

Figs. 2 and 3 are detail perspective views showing different forms of gangs of knives.

In carrying out the invention there is provided a standard 1 which is formed at and near its lower end with lateral lugs 2 and 3 which are adapted to pass respectively below and above the edge of a table which is indicated at 4. The lower lug 2 has a threaded opening therethrough in which is mounted a clamping and adjusting screw 5 having wings 6 on its lower end and having swiveled upon its upper end a clamping head 7. In setting up the device for use, the lubs 2 and 3 are arranged in engagement with the edge of a table, as shown in the drawing, with the upper lug 3 resting on the table and the head 7 bearing against the underside of the table. The bolt or screw 5 is then rotated by the application of suitable force to the wings 6 so that the head 7 and the upper lug 3 will firmly clamp the edge of the table and thereby secure the standard in an upright position. At an intermediate point in the height of the standard there is a lateral arm 8 which will project over the table and is located at a sufficient height to accommodate a pan 9 or other receiving vessel into which the potato slices will drop as they emerge from the cutter. An opening 10 is formed through the arm 8 and an internal shoulder 11 extends around the lower end of the opening to support a frame 12 in which knives 13 are secured. The knives extend across the frame with their cutting edges upward and the potato or other article to be sliced is placed upon the knives to rest thereon within the opening 10, as indicated by the dotted lines in Fig. 1. The opening 10 is preferably rectangular in outline and the frame 12 is of similar shape so that when it is placed within the opening it will be held against turning movement. As will be observed, the arm 8 is somewhat thicker than the standard 1 so that the opening 10 is, accordingly, of considerable depth. The walls of said opening thus provide a container or hopper above the knives adapted to contain one or more potatoes resting on the knives so that the potatoes will not roll off or mash laterally out of the opening, incident to the slicing operation. The upper end of the standard 1 is formed with a notch or slot 14 and an operating lever 15 is mounted within said notch or slot. The lever extends from the standard over the arm 8 and is provided with a depending integral presser head or follower 16 having teeth or spurs 17 on its underside which are adapted to pentrate the potato or other article and thereby hold it in proper position to be forced past the knives without turning thereon. The lever 15 is formed with a handle 18 at its free end and at its opposite end is provided with a longitudinal slot 19 through which the pivot pin 20 passes, said pin or bolt being secured in the sides of the standard, as will be readily understood.

The slotted end of the lever 15 is offset to extend above the longitudinal axis of the lever and the contour of the upper rear edge of the offset end forms a stop shoulder 19' which is disposed beyond the rear end of the slot 19 and extends transversely with respect to the upper edge of the lever. When the lever is rocked upwardly and raised to the dotted line position as shown, the stop shoulder is wedged against the upper end of the slot 14 in the standard by pressure of the lower longitudinal face of the slot 19 in the lever exerted against the bottom of the pivot pin 20 due to the weight of the lever tending to rock the lever downward on the pivot pin. As a result the operator's hands will be left free, and the lever will be locked in released position out of the way, to permit easy cleansing or removal of the knife frame.

It is thought the manner of using the device will be understood readily from the foregoing description, taken in connection with the accompanying drawing. The potato is placed upon the knives 13 and pressure is then applied through the lever and the presser head 16 to force the potato past the knives and through the spaces between them so that the potato will be divided into slices or sections which drop into the vessel 9 in an obvious manner. The potato can be very quickly and easily divided by the use of the device and the slot 19 permits the lever to assume various angular positions to accommodate various sizes of potatoes while it also permits the

lever to be rocked about the pivot pin or bolt 20 so as to apply the desired pressure to the potato and follow it as it is forced past the knives.

In Fig. 1, the cutters are indicated as consisting merely of parallel blades secured at their ends in the sides of the frame 12. The knives may be spaced any desired distance apart and they may consist of intersecting series, as shown in Figs. 2 and 3, the knives 21 in Fig. 2 being relatively close together so that a potato will be divided suitably for "shoe string" fries while, in Fig. 3, the knives 22 are fewer in number and spaced a greater distance apart, the arrangement in Fig. 3 being suitable for "French" fries. The knife frames will be provided for interchangeable use and all the frames will be of the same outside dimensions so that any one frame may be placed within the opening 10 and supported by the shoulders 11, as may be desired.

Having thus described the invention, I claim:—

A slicer including a standard, means for securing the standard in upright position, an arm carried by the standard having an opening therein adapted to receive the article to be sliced, cutter blades within said opening, the standard having a longitudinal slot near the upper end, an operating lever mounted at one end in said slot and extending from the slot over the arm, a pressure head integral with and depending from the lever adapted to enter said opening above the blades, said end of the lever having a longitudinal slot therein, a pivot pin on the standard passing through the slot in the standard and the slot in the lever, the slotted end of the lever being offset and extending above the longitudinal axis of the lever, and a stop shoulder in rear of the slot in the lever and extending transversely with respect to the upper edge of the lever, said stop shoulder being adapted to be wedged against the upper end of the slot in said standard by pressure of the lower longitudinal face of the slot in the lever against the pivot pin when the lever is rocked upwardly and raised on the pivot pin and lock the lever in released position.

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