

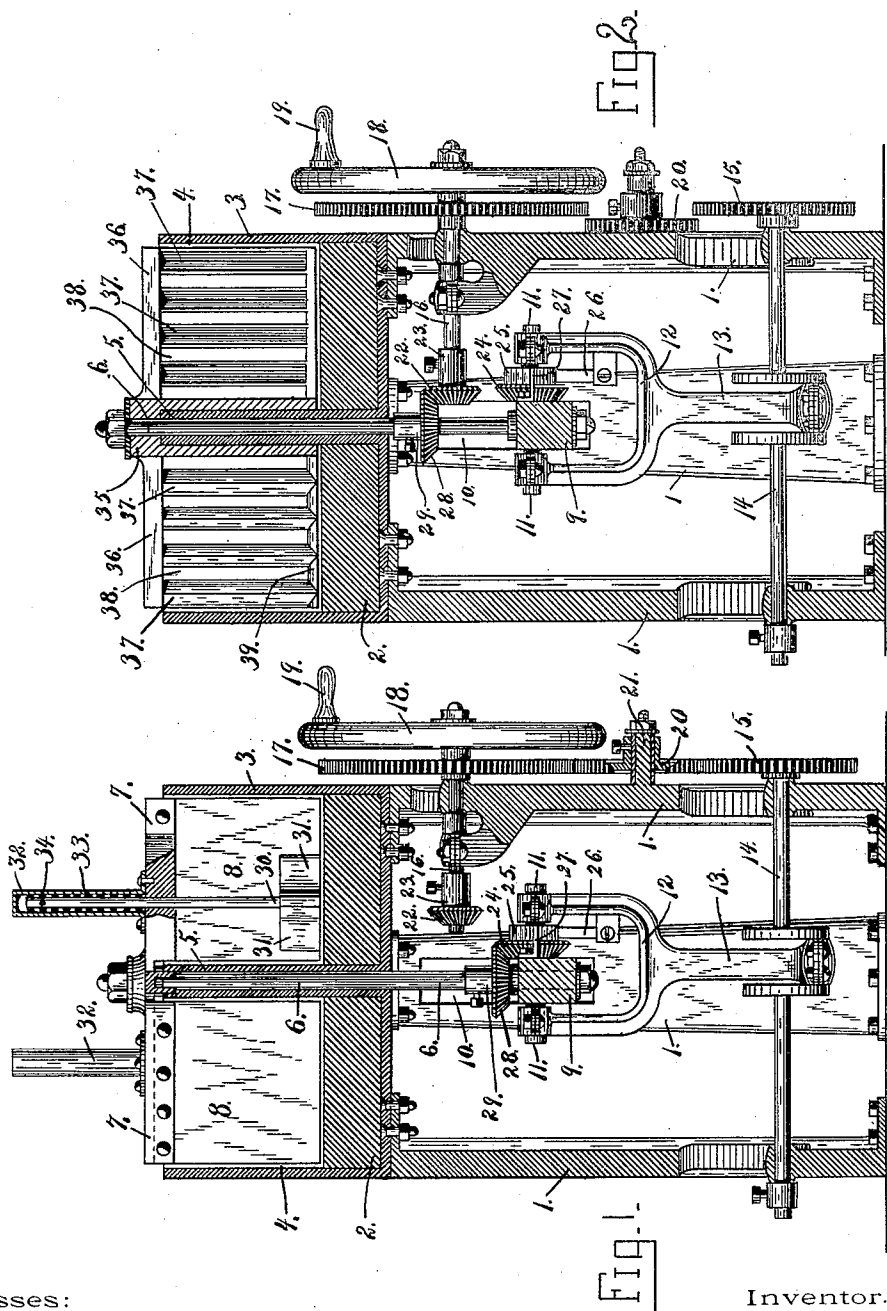
(No Model.)

4 Sheets—Sheet 1.

J. W. FARNOFF.
MEAT CHOPPING MACHINE.

No. 529,253.

Patented Nov. 13, 1894.



Witnesses:

L. P. Kersten,

Geo. D. Wightman

Inventor.

Jay W. Farnoff

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Attorney.

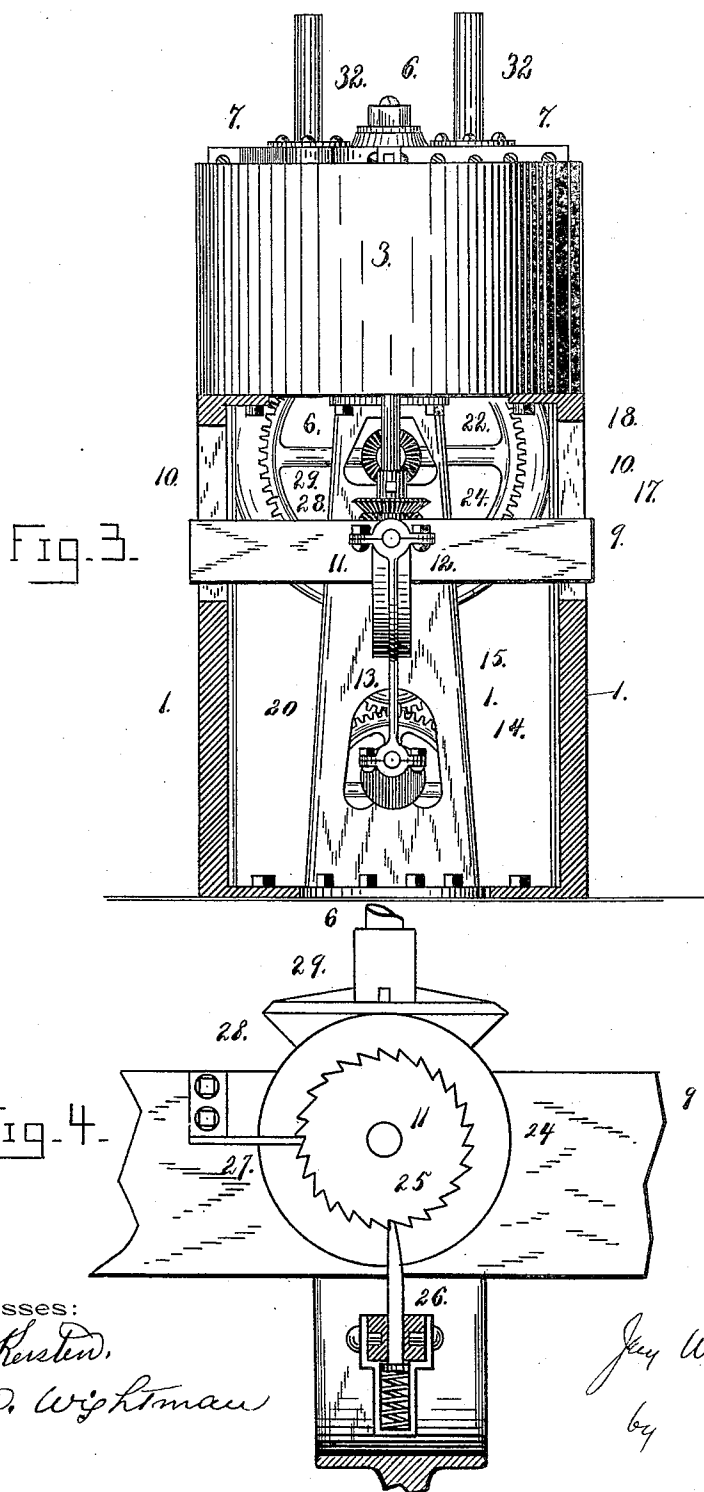
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4 Sheets—Sheet 2.

J. W. FARNOFF.
MEAT CHOPPING MACHINE.

No. 529,253.

Patented Nov. 13, 1894.



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(No Model.)

4 Sheets—Sheet 3.

J. W. FARNOFF.
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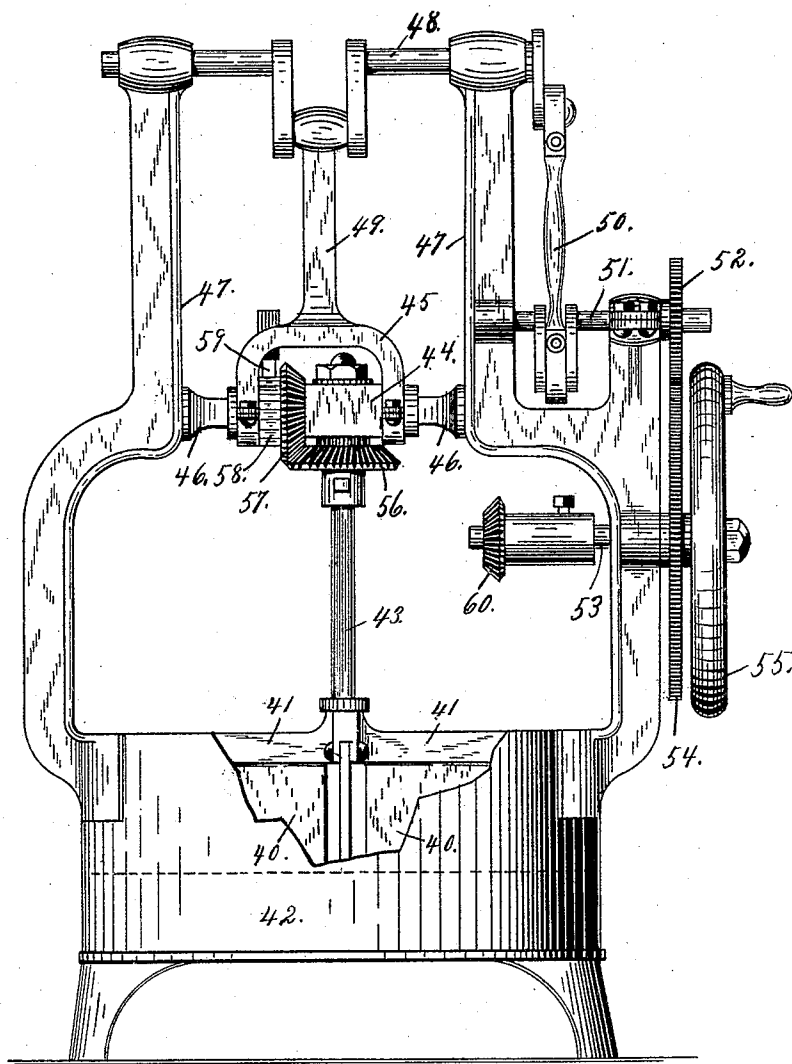


Fig. 5.

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(No Model.)

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Fig. 6.

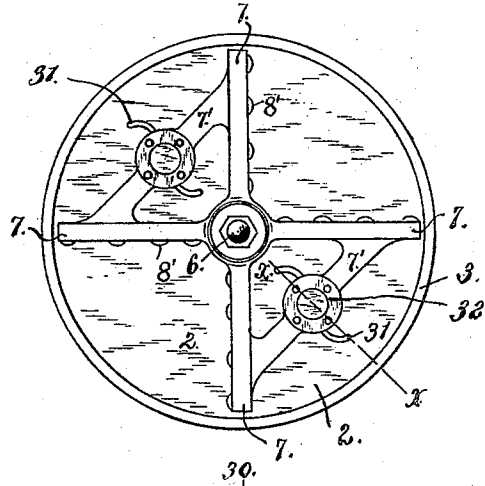
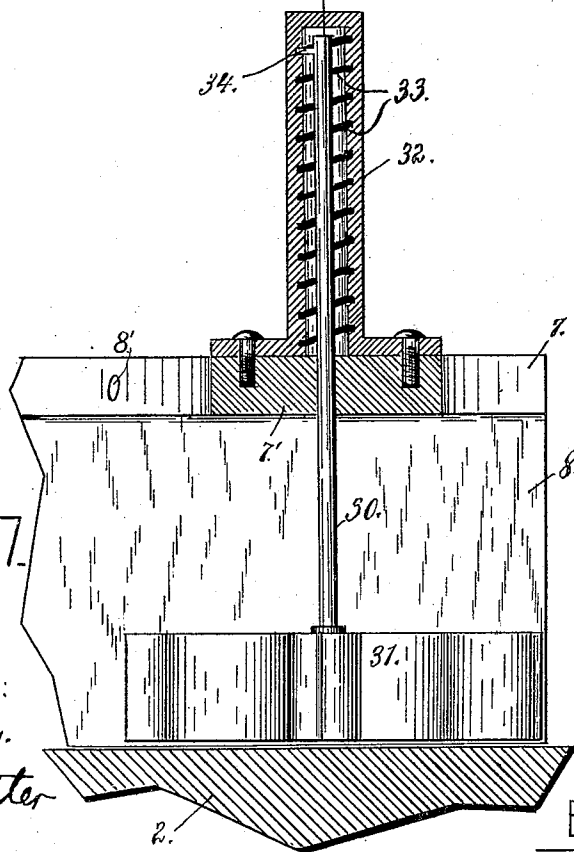


Fig. 7.



WITNESSES:

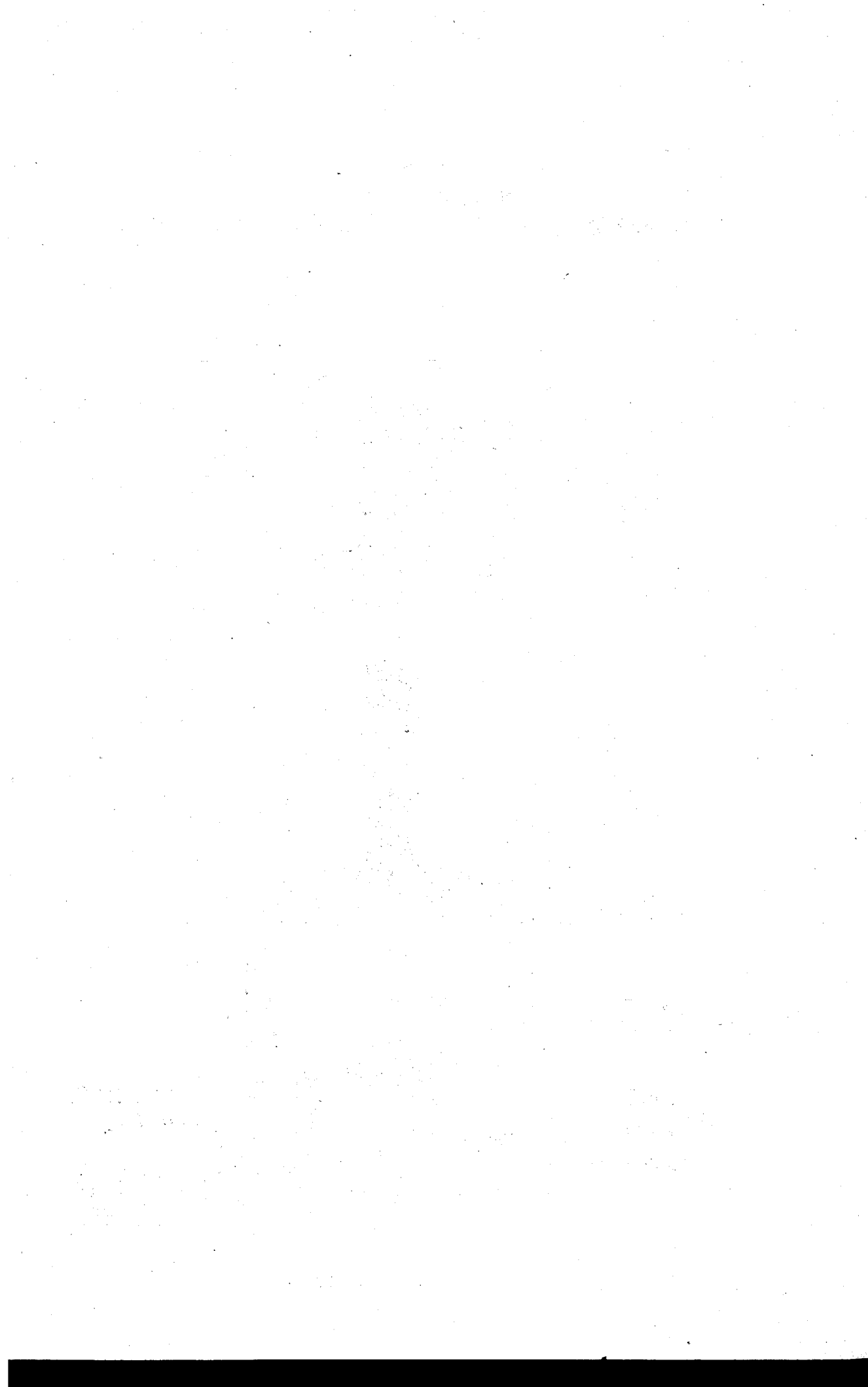
F. P. Hersten.

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INVENTOR:

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UNITED STATES PATENT OFFICE.

JAY W. FARNOFF, OF BUFFALO, NEW YORK.

MEAT-CHOPPING MACHINE.

SPECIFICATION forming part of Letters Patent No. 529,253, dated November 13, 1894.

Application filed June 9, 1894. Serial No. 514,003. (No model.)

To all whom it may concern:

Be it known that I, JAY W. FARNOFF, a citizen of the United States, residing at Buffalo, in the county of Erie and State of New York, have invented certain new and useful Improvements in Meat-Chopping Machines; and I 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, reference being had to the accompanying drawings, and to figures of reference marked thereon, which form a part of this specification.

Prior to my invention, meat-choppers of the class to which it belongs, have been provided with a rotating cutting block or table, with vertically reciprocating cutters.

The object of my invention is to construct a meat-chopper which is operated on a different and greatly improved principle and to that end it consists, first, in a meat chopper consisting of a stationary cutting block or table and vertically reciprocating and intermittently rotating cutters; second, in a meat-chopper consisting of a stationary cutting block or table vertically reciprocating and intermittently rotating cutters and one or more reciprocatory rotating stirrers or mixers secured to and simultaneously operated by the vertically reciprocating and intermittently rotating frame carrying the cutters; third, in a combined meat-chopper and stirrer or mixer mechanism adapted for independently and separately operating the cutters and stirrer from the same shaft, and fourth, in certain details of construction which will more fully appear in the description and claims.

In the drawings, Figure 1 is a front elevation partly in section of my improved meat-chopper and stirrer geared for simultaneously

6, showing the cylindrical case with its internal spiral groove for receiving the stirrer-rod with its pin engaging said groove.

Referring to the drawings, four standards 1 form the frame work which carry the operative parts and support the stationary cylindrical cutting block 2 around which is the cylindrical curb or wall 3 which forms with the block the receptacle 4 in which the meat is chopped.

5 is a hollow vertical post open at top and bottom and extending from the upper level of the curb or wall 3 down through the cutting block 2. A rod 6 passes loosely through the vertical post and has secured to its upper end a frame composed of radial arms 7 preferably four in number. To each of these arms as by rivets 8' is secured a depending cutter 8 consisting of a flat vertical blade equal in length to the depth of the receptacle 4. The lower end of the rod 6 is loosely journaled in the cross-beam 9 the ends of which rest loosely within the vertical ways 10 in the opposite standards 1. To trunnions 11 on each side of this cross-beam is pivoted the yoke 12 connected by the lower arm 13 to the horizontal crank-shaft 14 journaled in the lower ends of two opposite standards 1, of the frame-work. 15 is a gear wheel secured to crank-shaft 14 outside the frame-work.

16 is a horizontal shaft journaled in the upper part of the frame-work upon which are keyed the gear-wheel 17 and hand-wheel 18 provided with handle 19. An intermediate idle gear-wheel 20 slidingly adjustable upon a shaft 21 on the frame-work is adapted to be thrown in and out of engagement with the two gear-wheels 15 and 17. A bevel-gear 22 with its integral collar 23 is adjustably mounted upon the shaft 16 at its inner end.

Upon one of the trunnions 11 of the cross-beam 9 is loosely mounted the bevel-gear 24 which is loosely mounted on the shaft 25. Upon