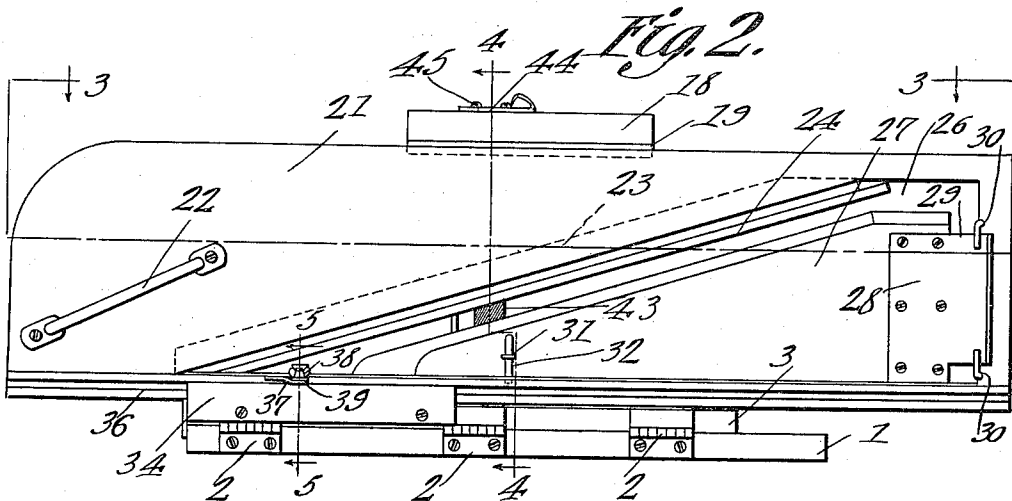
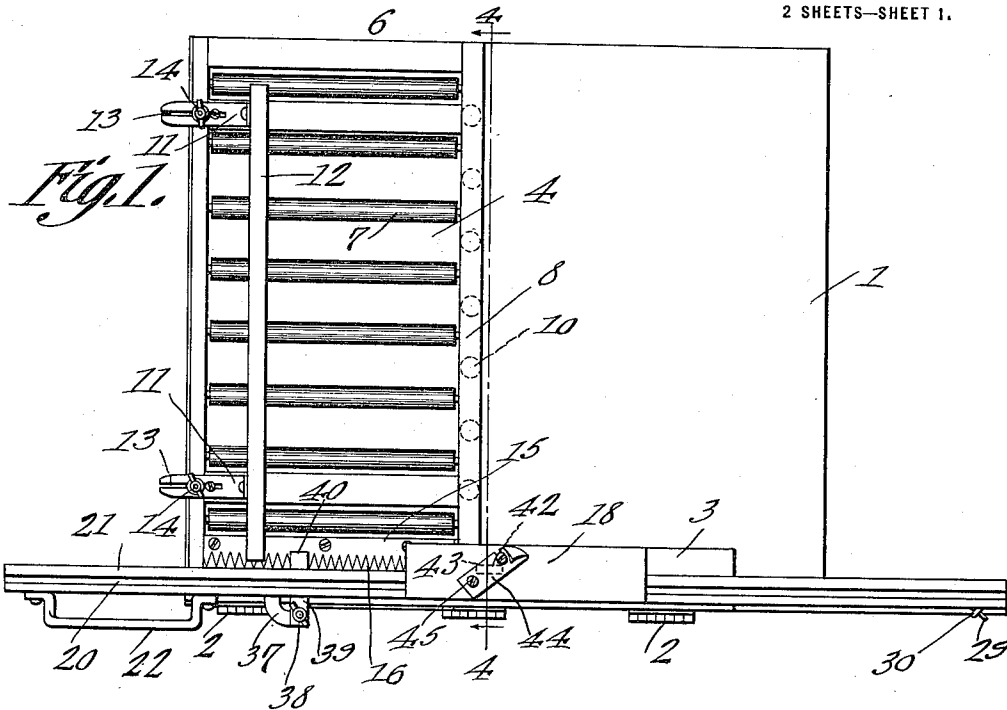


T. M. DANSBY,  
SLICING MACHINE.  
APPLICATION FILED NOV. 13, 1914.

1,153,484.

Patented Sept. 14, 1915.

2 SHEETS—SHEET 1.



Witnesses

*J. P. Gormin*  
*M. E. McElCarthy*

*T. M. Dansby*

Inventor

by *C. A. Snow & Co.*  
Attorneys

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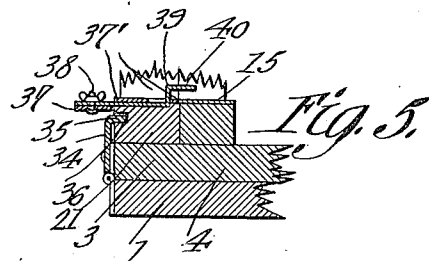
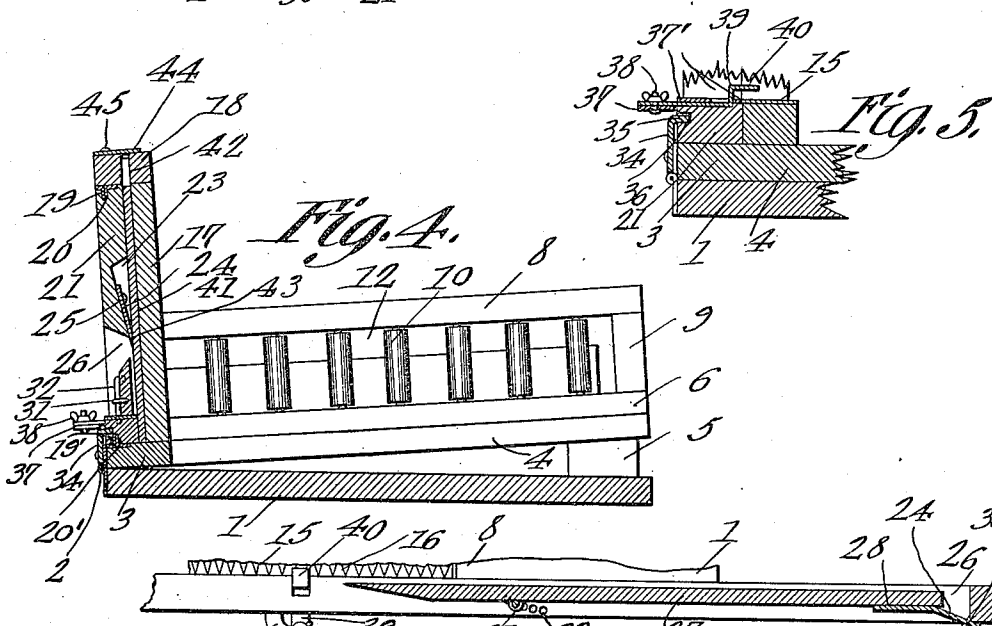
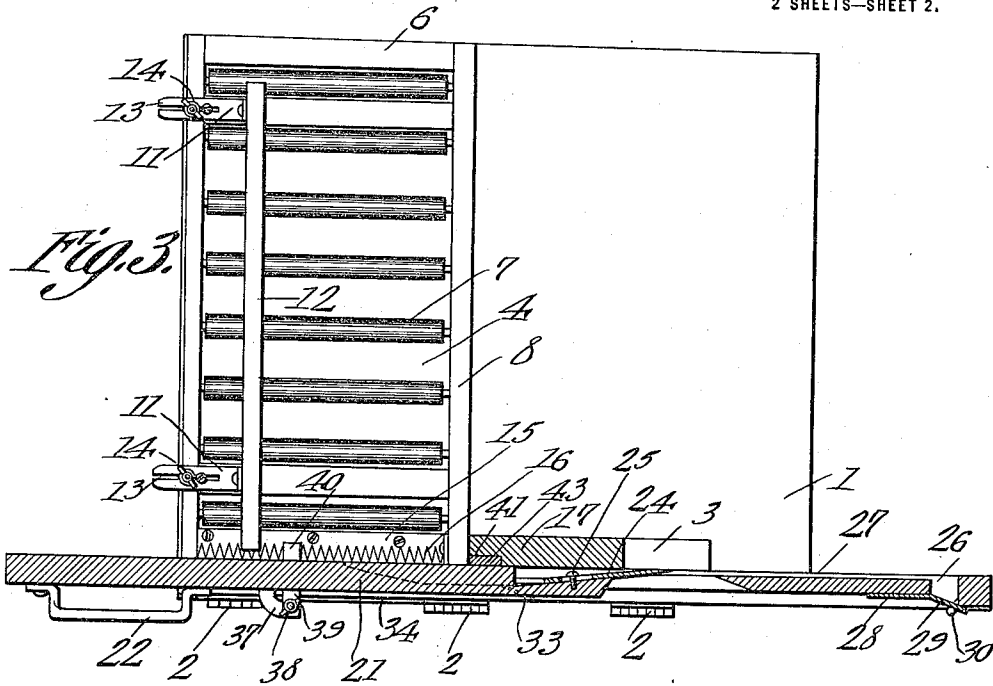


Fig. 6. T. M. Dansby  
Witnesses  
J. R. Dorney  
M. E. McLeathery  
Inventor  
by C. A. Snow & Co.  
Attorneys

# UNITED STATES PATENT OFFICE.

THOMAS M. DANSBY, OF PINE BLUFF, ARKANSAS.

## SLICING-MACHINE.

1,153,484.

Specification of Letters Patent.

Patented Sept. 14, 1915.

Application filed November 13, 1914. Serial No. 871,944.

*To all whom it may concern:*

Be it known that I, THOMAS M. DANSBY, a citizen of the United States, residing at Pine Bluff, in the county of Jefferson and State of Arkansas, have invented a new and useful Slicing-Machine, of which the following is a specification.

The present invention relates to improvements in slicing machines, and more particularly to that type of machine used for slicing boneless ham, bacon and sausage, one object of the invention, being the provision of a machine of this character, provided with gravity means for feeding the material to be sliced toward the cutting blade, such means being adjustable relatively to the size or width of the material to be cut so that the same will be guided in a straight line to the cutting blade.

A further object of the present invention, is a device of this character provided with various adjustments to accommodate it for use upon various kinds of meat, so that the slice may be adjusted to the desired thinness or thickness and regulated at will.

A still further object of the invention, is the provision of means whereby a file may be inserted to cooperate with the blade so that when the blade is operated as in cutting or slicing, the same will be sharpened.

A still further object of the present invention, is the provision of a rind cutter blade adjustably attached in cooperative relation to the other cutting blade so that the rind upon bacon may be severed from the body of the same before the slice therefrom by the main blade.

With the foregoing and other objects in view which will appear as the description proceeds, the invention resides in the combination and arrangement of parts and in the details of construction hereinafter described and claimed, it being understood that changes in the precise embodiment of the invention herein disclosed can be made within the scope of what is claimed without departing from the spirit of the invention.

In the drawings—Figure 1 is a top plan view of the complete machine. Fig. 2 is an end view taken from the main blade carrying member. Fig. 3 is a section taken on line 3—3 of Fig. 2. Fig. 4 is a section taken on line 4—4 of Figs. 1 and 2. Fig. 5 is a section taken on line 5—5 of Fig. 2. Fig. 6 is a top plan view of the slice regulating section and the cooperative portion of the blade

carrying member showing particularly the means for adjusting the same for various thicknesses.

Referring to the drawings, the numeral 1 designates the main base which is provided with the hinges 2 for connection thereto of the strip 3. This strip 3 has attached thereto and carries the plate 4, so that when a brace or any other supporting means 5 is disposed under the free end of the plate 4 upon the base 1, the plate 4 will be tilted so that the material as will later appear, will move by gravity toward the blade carrying member 21.

Supported upon the upper surface of the plate 4 is a frame 6, which has journaled therein the material receiving rollers 7, which thus provide an anti-frictional means for supporting the material so that the same will easily move down the frame toward the blade carrying member. A post 9 is attached to the frame 6 at one corner thereof and carries the strip 8, so that the vertical rollers 10 may be journaled therein and in one side of the frame 6 as clearly illustrated in Fig. 4, thus providing an anti-frictional support at the off side of the material carrying member so that the material will more readily move downwardly toward the blade carrying member 21.

The two L-shaped brackets 11 are attached to and carried by the plate 12, which is adapted to cooperate with the rollers 10 and thus guide the material over the rollers toward the blade carrying member. These brackets 11 are slotted as at 13 for the reception of the thumb screws 14, which are attached to one side of the frame so that the plate 12 may be adjustably attached thereto for transverse movement relatively to the frame 6.

Attached to the outlet end of the material carrying member is a metal plate 15, which is provided with the serrated edge 16 which is adapted to receive the material and engage the same as the blade 24 is operating upon the material, such serrated edge holding the material against too far movement toward the side of the support provided with the rollers 10. Where the material is relatively soft as in ham or bacon, this is desirable as it permits of a more even cutting of the slice from the body of the material.

Supported upon the strip 3, at one side of the frame 6, is an upright 17, which carries at its top, the strip 18 which is of

greater width than the upright 17, so as to project beyond one face thereof. At the under side of the face of the same beyond the upright or standard 17 is a track 19 which fits within the groove 20 of the blade carrying member 21, the opposite edge of the blade carrying member 21 being recessed at 20' to receive the track 19' carried by the adjacent portion of the strip 3. Thus the blade carrying member 21 is mounted for longitudinal movement relatively to the strips 3 and 18. This blade carrying member 21 has attached to one side thereof opposite the plate 3, an operating handle 22 while there is disposed the oblique recessed portion 23 upon the face adjacent to the plate 4. In this recessed portion is adjustably attached by means of screw and slot connection 25, the cutting blade 24. By this means the blade may be properly adjusted due to wear thereupon when necessary.

The blade carrying member 21 at the end opposite to the handle 22 is provided with the irregular triangular shaped opening 26 in which is mounted the slice regulating plate 27. This plate 27 may be bodily removed from the opening but is held therein by means of the metal plate 28 provided with the outturned end 29 which coöperates with the staples 30 secured to the member 21. In order to adjust the reduced free end of the slice regulating plate 27 relatively to the carrying member 21, a staple 31 is attached to the outer face thereof and has disposed therein for vertical sliding movement, the pin 32 which is adapted to coöperate with one of the openings 33 formed in the adjacent portion of the member 21 as clearly illustrated in Figs. 3 and 6. By this means the plate 27 may be adjusted to and from the ends of the plate 4 so as to regulate the projection of the material through the opening 26 and in the path of the cutting edge of the blade 24.

In order to provide a means for bracing the blade carrying member more firmly relatively to the strip 3 and adjacent the connection of the plate 4 thereto, a metal plate 34 provided with the lip 35 is attached to the outer face of the strip 3 and has the flange 35 fitted within the groove 36 of the blade carrying member 21.

In order to provide a means for cutting the rind from bacon when the same is being sliced by the present machine, there is attached to the blade carrying member ad-

jacent the apex of the opening 26, a frame 37. The member 39 is attached to the bracket 37 by a thumb screw 38, so that the cutting end 40 may be projected within and above the serrated edge 16 of the plate 15 so that the rind may be severed from the bacon at a point beyond the engagement of the knife 24 therewith. Thus when the knife 24 is brought in contact with the end of the bacon, the rind will have been separated at such point and the blade 24 will simultaneously cut the body of the bacon and the rind.

In order to provide a means whereby the blade 24 may be sharpened without removing the same from the blade carrying member 21, the upright 17 is provided with the vertical recess 41, which is in alinement with the opening 42 of the strip 18, so that the file 43 may be inserted within the groove 41 from above and thus be disposed in the path of the cutting edge of the blade 24 as illustrated in Fig. 4, so that as the member 21 is reciprocated as in the slicing operation, the inner face of the blade will be abraded to produce the sharpening of the cutting edge. In order to seal the opening 42 so that the file may be retained therein or the opening covered at any other time, there is pivoted at 45, the closure member 44.

From the foregoing description, it is evident with a machine equipped according to the present invention, that ham, sausage and bacon may be readily sliced therewith, the rind cutting blade 40 being adjustable and removable at will so that the same may be readily put into and out of operation according to the material operated upon.

What is claimed is:

In a slicing machine, a base, a frame hinged thereto and having a guide arranged to be swung to various angles relative to the base, anti-frictional rollers carried by the bottom of the guide, anti-frictional rollers carried by one side of the guide, an adjustable material holding member carried by the guide opposite to the last mentioned rollers, and a reciprocatory slicing cutter carried by the frame.

In testimony that I claim the foregoing as my own, I have hereto affixed my signature in the presence of two witnesses:

THOMAS M. DANSBY.

Witnesses:

J. CHARLES CHESTNUT,  
BROWN BOLDEN.