(No Model.)

S. S. DREISBACH.

VEGETABLE SLICER.

No. 599,323. Patented Feb. 22, 1898.

Fig. 1.

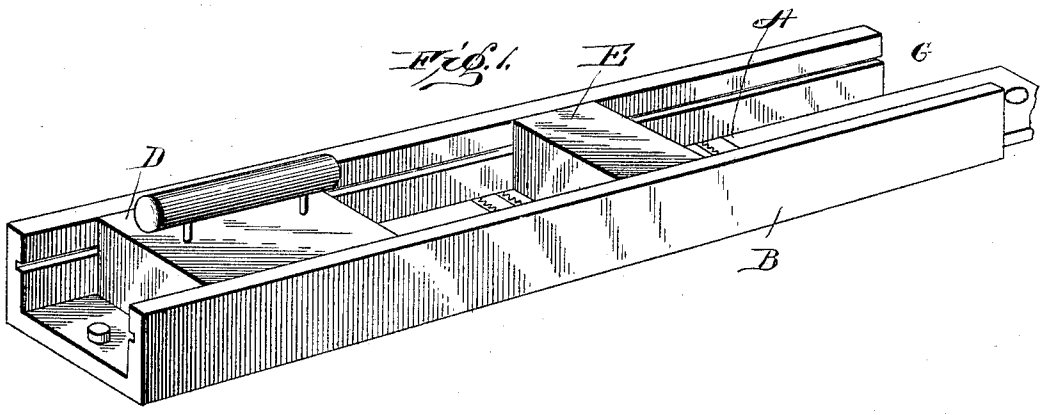


Fig. 2.

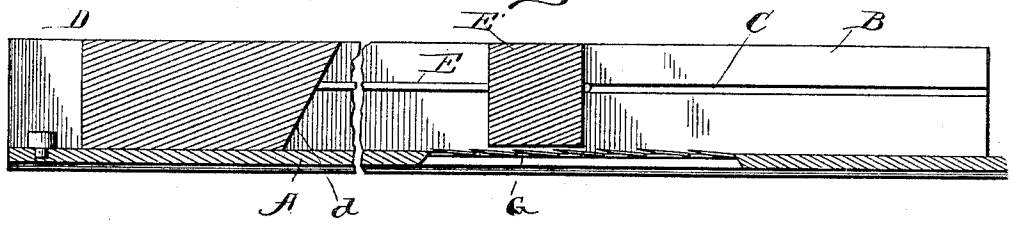


Fig. 3.

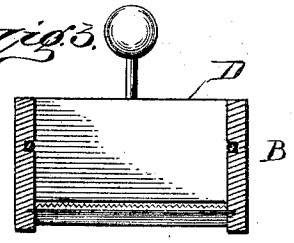


Fig. 4.

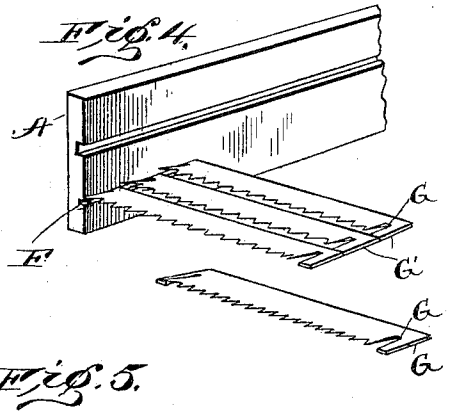
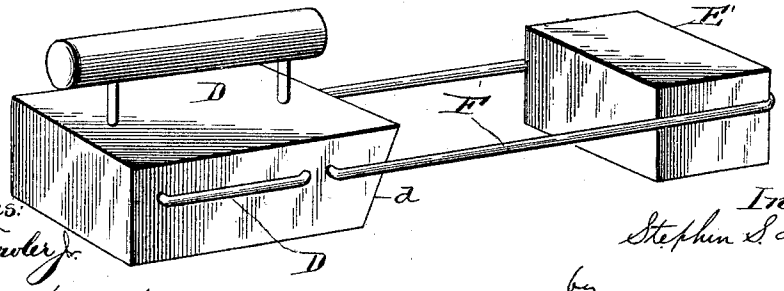


Fig. 5.



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UNITED STATES PATENT OFFICE.

STEPHEN S. DREISBACH, OF CATAWISSA, PENNSYLVANIA.

VEGETABLE-SLICER.

SPECIFICATION forming part of Letters Patent No. 599,323, dated February 22, 1898.

Application filed March 23, 1897. Serial No. 628,380. (No model.)

To all whom it may concern:

Be it known that I, STEPHEN S. DREISBACH, of Catawissa, in the county of Columbia and State of Pennsylvania, have invented certain new and useful Improvements in Vegetable-Slicers; and I do hereby declare the following to be a full, clear, and exact description of the same, reference being had to the accompanying drawings, forming a part of this specification, and to the letters of reference marked thereon.

This invention relates to improvements in slicers designed for domestic use in slicing vegetables for culinary purposes, the objects of the invention being to provide a simple device with an automatic feed, a device which can be produced at a minimum cost, capable of being readily cleaned, and which will produce slices having corrugations or fluted surfaces whereby the subsequent culinary operations are facilitated.

The invention consists in certain novel details of construction and combination and arrangement of parts, all as will be hereinafter described, and pointed out in the appended claims.

Referring to the accompanying drawings, Figure 1 is a perspective view of a slicer embodying my present improvement. Fig. 2 is a longitudinal section through the same. Fig. 3 is a transverse section taken through the center of the device. Fig. 4 is a detail perspective showing a portion of one of the sides of the device and manner of mounting the knives therein, one of said knives being shown separate to illustrate the formation thereof. Fig. 5 is a detail perspective of one of the carriers, showing manner of connecting two parts thereof and forming the guiding-flanges for maintaining the carrier in position.

Like letters of reference in the several figures indicate the same parts.

In carrying this invention into practice I provide a raceway or trough-like structure composed of bottom and side sections A B, respectively, of proper dimensions to accommodate within it the carrier and the vegetable or other article to be sliced. This trough or raceway is provided on the inner surfaces of its sides with guideways or tracks preferably made in the form of longitudinal recesses or grooves C, and the carrier or pusher working longitudinally within the trough or raceway is provided with coöperating tracks or guides, whereby it is maintained in place. In the preferred construction the carrier or pusher consists of a block D, approximately fitting the trough or raceway and having its front end undercut or inclined, as at *d*, in order to force the vegetable or other article to be sliced toward the bottom of the raceway and against the slicing-knives, which will be presently described. A handle D′ is provided on the pusher to facilitate handling the same, and the guides are formed by relatively heavy wires D^2, having their ends inserted and confined within openings or holes in the sides of the carrier or pusher, as shown clearly in Fig. 5. A pusher thus constructed will answer all practical requirements and is preferred where the vegetable or other article to be sliced is of large dimensions, but where the vegetable is small and it is desirable to provide a means for moving it in both directions a carrier or pusher is provided with forwardly-extending wires or guide-pieces E, adapted to lie within the grooves or ways in the trough and carrying at their forward ends a block or equivalent cross-head E′. This block or cross-head performs the function of drawing the vegetable back to the starting-point after having been forced forward over the slicing-knives by the body of the pusher, as just explained.

At a point preferably substantially midway in the trough or raceway the bottom is provided with an opening, and on a level with the surface of the bottom of the raceway the sides are provided with longitudinal grooves F for the reception of the ends of the slicing-knives, the number of which latter may be varied to suit the convenience of the manufacturer or the use to which the article is to be applied.

The knives themselves are preferably formed of sheet metal, steel, or other similar material suitable for holding an edge, and the cutting edges of said knives are toothed or corrugated, whereby when said cutting edges are inclined upward, as is the case when they are properly adjusted, they will cut slices which have a surface irregular and corru-

gated, thereby facilitating the subsequent culinary operations of cooking, inasmuch as the seasoning or lard will readily find its way beneath and between any and all of the slices, insuring proper cooking of the whole body of individual slices. The corrugated cutting edges of the knives are preferably of a length corresponding to the width of the trough or raceway, and at the ends of the cutting-surfaces slits or cuts G are formed therein, and the portions of the knives G′ beyond said slits or cuts are bent down or, more properly speaking, the angle of the end portions remains horizontal, while the cutting portions or body of the knives are inclined upward toward their cutting edges, as shown in Figs. 1 and 4. The end portions, it will thus be seen, are in position to enter and be retained by the grooves formed in the side walls of the trough or raceway, movement longitudinally of the trough or raceway being prevented by abutting the end portions one against the other and against the ends of the grooves or bottom of the trough or raceway, as the case may be.

In operating a slicer embodying my present improvements the vegetable or other article is placed in the trough or raceway and moved over the slicing-knives preferably by means of the carrier, although some articles may be moved by hand; but with the use of the carrier the necessity of putting the hands into the trough or raceway is entirely obviated, inasmuch as the feeding is automatic.

The device may be cleaned with the utmost facility. In fact, the construction is such that there is no adhesion of the vegetable to the knives or the knife-support. The body of the knives present practically the only surface to which the small particles could adhere, and when ready to be put away the knives may be readily and instantly cleaned by rubbing a cloth over them, as will be readily understood. The corrugated cutting edges permit such cloth to pass down against the body of the knives lying in front thereof.

Having thus described my invention, what I claim as new, and desire to secure by Letters Patent, is—

1. In a slicer the combination with the trough or raceway having the ways or grooves formed in the inner surfaces of its sides, the pusher or carrier working in said trough or raceway, the wires having their ends inserted in openings in the carrier or pusher, and working in the ways or grooves, and the cross-head carried by the forward ends of the wires; substantialy as described.

2. In a slicer, the combination with the trough or raceway having grooves or channels formed in the inner surfaces of its sides, substantially parallel with the bottom, of knives having their ends confined within said channels and abutting one against the other, and their bodies intermediate said ends inclined upward to present their cutting edges for slicing; substantially as described.

3. In a slicer, the combination with the trough or raceway having grooves or channels formed in the inner surfaces of its sides substantially parallel with the bottom, of cutting-knives having their ends confined in said grooves, or channels, abutting one against the other, formed with slits adjacent said ends, the bodies of the knives intermediate said slits being inclined upward to present their cutting edges for slicing the angle of the end portions remaining horizontal; substantially as described.

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