April 2, 1946. A. J. MARSHAUS 2,397,875

KNIFE

Filed Oct. 6, 1944 2 Sheets-Sheet 1

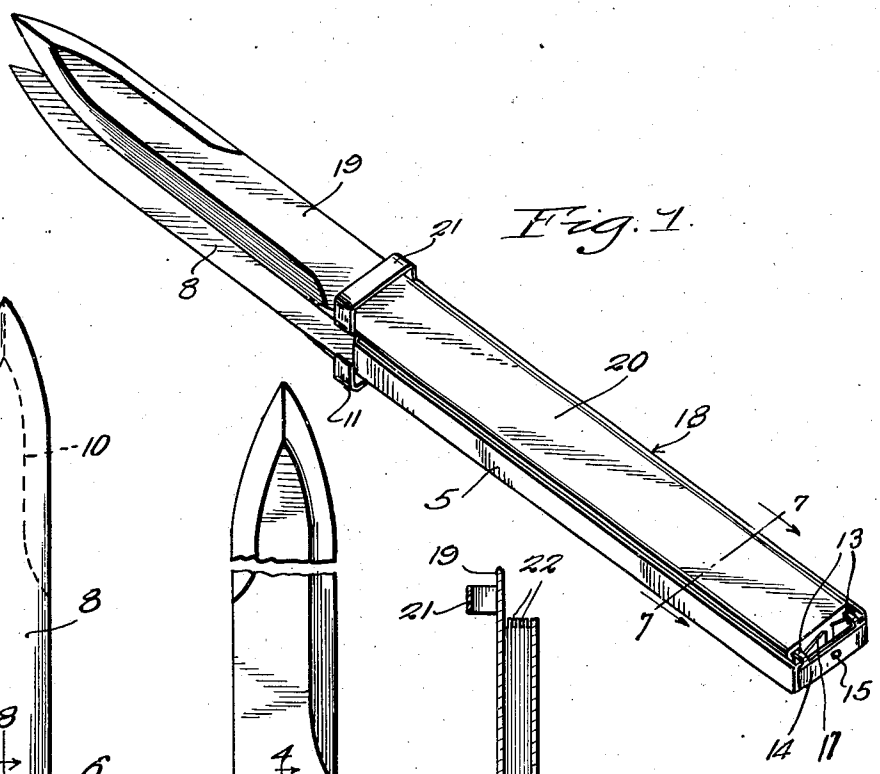

Fig. 1.

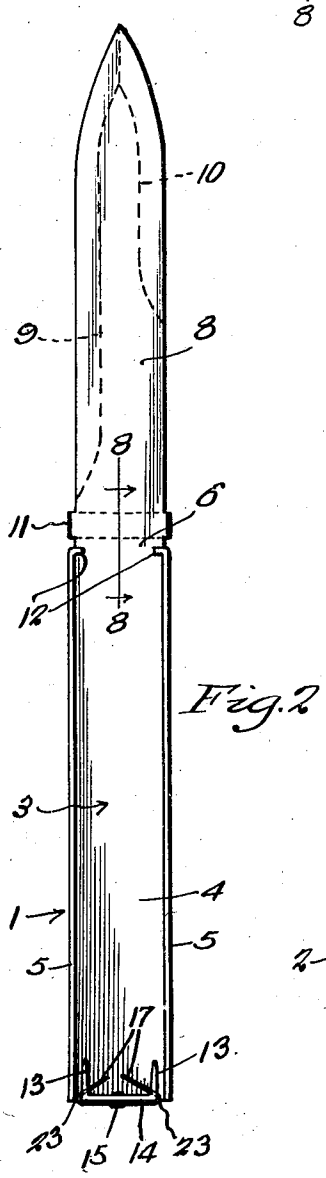

Fig. 2

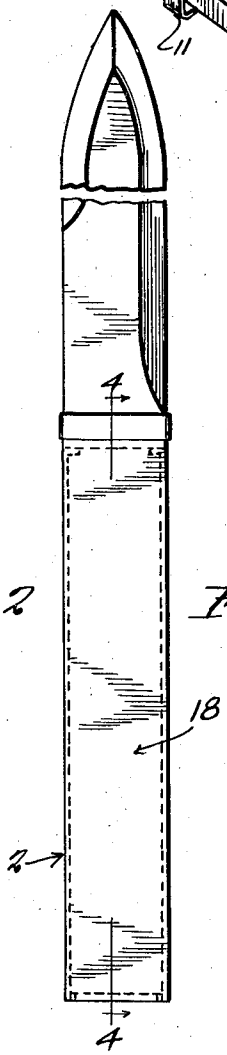

Fig. 3

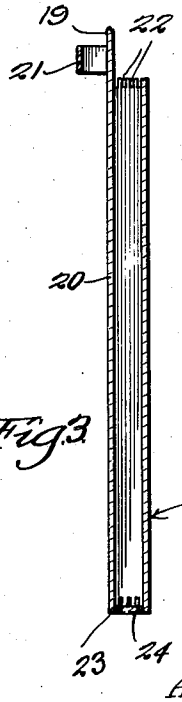

Fig. 4

Inventor
ANTHONY J. MARSHAUS,

By Clarence A. O'Brien and Harvey B. Jackson
Attorneys

April 2, 1946. A. J. MARSHAUS 2,397,875

KNIFE

Filed Oct. 6, 1944 2 Sheets-Sheet 2

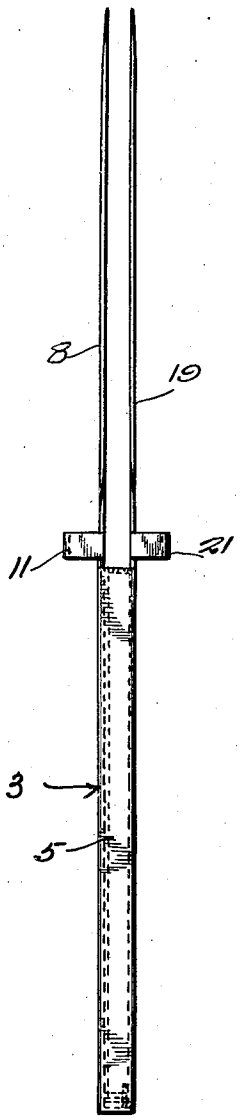

Fig. 5

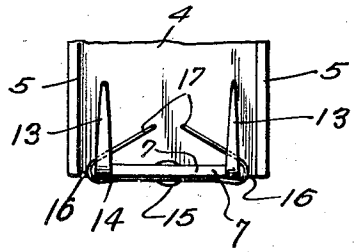

Fig. 6.

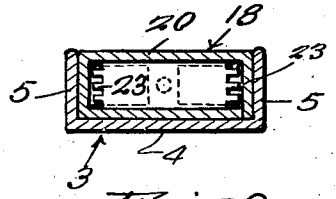

Fig. 7

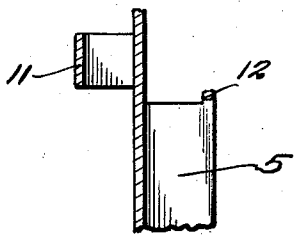

Fig. 8.

Inventor
ANTHONY J. MARSHAUS,

By Clarence O'Brien and Harvey B. Jacobson
Attorneys

Patented Apr. 2, 1946 2,397,875

UNITED STATES PATENT OFFICE

2,397,875

KNIFE

Anthony J. Marshaus, Euclid, Ohio

Application October 6, 1944, Serial No. 557,523

2 Claims. (Cl. 30—304)

My invention relates to improvements in knives for use in filleting fish, and similar operations, the primary object in view being to provide a simply constructed knife adapted for easily and quickly filleting fish of different sizes with a minimum of time and labor and waste of flesh, and which is inexpensive to manufacture.

To the accomplishment of the above, and subordinate objects presently appearing, a preferred embodiment of my invention has been illustrated in the accompanying drawings, set forth in detail in the succeeding description, and defined in the claims appended hereto.

In said drawings:

Figure 1 is a view in perspective of my improved knife in a preferred embodiment thereof,

Figure 2 is a view in rear elevation of one of the knife sections detached from the other,

Figure 3 is a similar view of the other knife section,

Figure 4 is a view in longitudinal section taken on the line 4—4 of Figure 3,

Figure 5 is a view in edge elevation of the knife with the sections attached,

Figure 6 is a fragmentary view in rear elevation of the rear end of the handle of the section shown in Figure 2 and drawn to an enlarged scale,

Figure 7 is a view in transverse section taken on the line 7—7 of Figure 1 and drawn to an enlarged scale,

Figure 8 is a detail view in longitudinal section taken on the line 8—8 of Figure 2 and drawn to an enlarged scale.

Referring to the drawings by numerals, my improved knife, as shown, comprises a pair of straight handled, straight-bladed knife sections 1, 2 each, as will presently more clearly appear, forming a complete knife.

The section designated 1 comprises an elongated rectangular handle 3 of channel form having a front wall 4, side edge walls 5, an open front end 6, and a rear end wall 7. The blade 8 extends from the front wall 4, and the open end of the handle 3, in the plane of said wall and is formed with a complete front cutting edge 9 and a shorter rear cutting edge 10. A loop-like combined guard and finger grip 11 extends across the front side of the blade 8. A pair of lateral, inturned fingers 12 are provided on the corners of the side edge walls 5 at the open end 6 of the handle 3. A pair of longitudinally extending prongs 13 extend inwardly of the handle from the edge of the rear end wall 7 adjacent said side walls 5 and parallel with the latter. A substantially triangular, split leaf spring 14 is fixed by a rivet 15 to the outer face of the rear end wall 7 and extended through slots 16 in said end wall 7 adjacent the side walls 5 to provide free ends 17 within the handle 3 reacting forwardly of said handle. The purpose of the fingers 12, prongs 13 and the spring 14 will presently be explained.

The handle 18 of the knife section 2 is similar to the handle 3 but slightly shorter and hollow. The blade 19 extends from the front end of the handle 18 coplanar with the front wall 20 of said section 2. A combined guard and finger grip 21 similar to the combined guard and finger grip 11 is provided on the knife section 2. The handle 18 is of the proper width to fit in the handle 3 and is provided at the front end thereof with pairs of opposed notches 22 in the front ends of the side walls, the pairs being spaced equidistantly in different planes. Pairs of opposed slots 23 are provided in the rear end wall 24 of the handle 18 adjacent the side walls, the pairs of slots 23 being spaced apart in the same manner as the pairs of notches 22.

As best shown in Figure 7, the handle 18 of the knife section 2 fits in the handle 3 of the knife section 1 with a selected pair of slots 23 fitted over the pair of prongs 13 and a pair of the notches 22 lying in the same plane as the pair of slots 23 straddling the pair of fingers 12, the free ends 17 of the spring 14 bearing against the rear end wall 24 of the handle 18 and yieldingly maintaining the pair of notches 22 and the pair of fingers 12 in the described relation. As will be readily seen, the handles 3 and 18 may be spaced apart in interlocking relation, to variably space the blades 8 and 19 in parallel relation, by selecting different pairs of slots 23 for interlocking with the pair of prongs 13 and the appropriate pair of notches 22 for straddling the fingers 12. By slight movement of the handle 18 rearwardly of the handle 3, the notches 22 may be freed from the pair of fingers 12 and the handle 18 may then be tilted outwardly of the handle 3 and manipulated forwardly of the handle 3 to disengage the slots 23 from the prongs 13. Thus, the handles 3 and 18 may be detached for attachment, in the manner already described, to vary the spacing between the blades 8 and 19.

In using the described knife in a filleting operation, the blades 8 and 19 are inserted at the back of the head of the fish to the rib bones in straddling relation to the backbone and then drawn rearwardly until the belly fin is reached, at which point the knife is shoved through the fish until

the blades come out on the under side with the backbone between the blades. The knife should then be drawn rearwardly to the end of the tail cutting a fillet from each side of the backbone to the tail. After this operation, the knife section 2 may be detached and the blade 19 used to trim the fillet from the rib bones on both sides of the fish leaving all the bones and the fins on the carcass of the fish, removing only the flesh.

The combined guards 11, 21 serve to prevent the hand from slipping forwardly onto the blades 8, 19 and also as finger grips for use in detaching and attaching the knife sections. The cutting edges on the knife sections 1, 2 are formed by beveling the outer sides of said sections only.

The foregoing will, it is believed, suffice to impart a clear understanding of my invention without further explanation.

Manifestly, the invention, as described, is susceptible of modification without departing from the inventive concept, and right is herein reserved to such modifications as fall within the scope of the appended claims.

What I claim is:

1. In a knife for filleting fish, a pair of knife sections each comprising a handle and a blade extending from one end of the same, one of the handles being of channel form and the other handle fitting therein, and means to detachably attach said handles together comprising a pair of fingers in one end of the channel form handle, and notches in the corresponding end of the other handle for straddling said fingers, and spring means acting to maintain the notches in such straddling relation.

2. In a knife for filleting fish, a pair of knife sections each comprising a handle and a blade extending from one end of the same, one of the handles being of channel form and the other handle fitting therein, and means to detachably attach said handles together comprising a pair of fingers in one end of the channel form handle, and notches in the corresponding end of the other handle for straddling said fingers, spring means acting to maintain the notches in such straddling relation, slots in the other end of said other handle, and prongs in the other end of the channel form handle extended through said slots.

ANTHONY J. MARSHAUS.