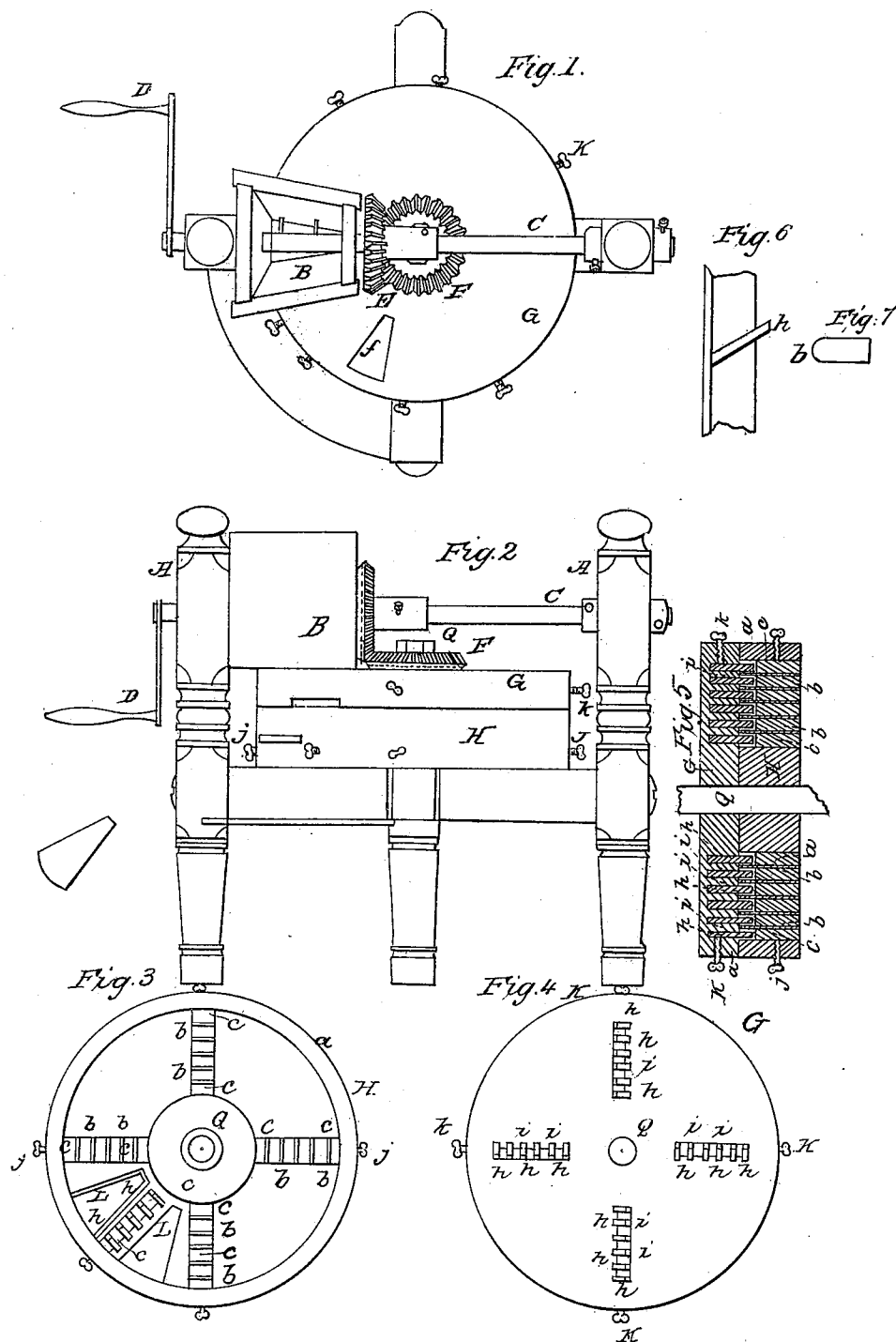


J. G. PERRY.

Meat Chopper.

No. 7,123.

Patented Feb. 26, 1850.



UNITED STATES PATENT OFFICE.

JOHN G. PERRY, OF SOUTH KINGSTON, RHODE ISLAND.

IMPROVEMENT IN MEAT-CUTTING APPARATUS.

Specification forming part of Letters Patent No. 7,123, dated February 26, 1850.

To all whom it may concern:

Be it known that I, JOHN G. PERRY, of South Kingston, in the county of Washington and State of Rhode Island, have invented a new and useful Improvement on a Machine for Mincing Meat; and I do hereby declare that the following is a full, clear, and exact description, reference being had to the accompanying drawings, forming part of this specification, in which—

Figure 1 is a top or plan view. Fig. 2 is a side elevation. Fig. 3 is a top view of the nether or knife block. Fig. 4 is a top view of the rotating upper block with its studs. Fig. 5 is a vertical section of the top and nether blocks. Fig. 6 is a section showing the way in which the studs are placed in the block. Fig. 7 is a view of the knife, and Fig. 8 is a view of the slide for the discharge-opening.

The same letters refer to like parts on all the figures.

The nature of my invention consists in providing a series of radiating curved knives in a stationary block and a series of studs, also radiating in a rotating block, and combining the two said blocks together to make the studs act as rakes to revolve and press the meat, &c., against the knives to mince the meat, &c., in the manner more clearly explained hereinafter.

To enable others skilled in the art to make and use my invention, I will proceed to describe its construction and operation.

The blocks, &c., are mounted on cross-beams, which are supported by legs, two of which A A answer the purpose of posts.

B is the hopper to feed the meat, &c., into the knives.

C is a shaft extending through the hopper and supported in bearings in the two posts. D is the handle to drive the said shaft.

E is a bevel-pinion on the shaft. It meshes into a bevel-wheel F. This bevel-wheel is secured around a vertical stationary shaft G, which shaft extends down through the center of the blocks and has a nut screwed on it below and one on the top to retain it firm in its place. The bevel-wheel is fastened by screws or otherwise to the top of the top block G to give motion to it when the pinion E is revolved.

H is the under stationary block. It has a series of curved knives *bb* set in it to project a short distance above its surface, each with its crescent uppermost. The block is formed with an upraised rim *a*. Recesses are cut out to receive the knives, and each knife is set in with a small block of wood *c* placed between it and its fellow, the upper surface of each small block being level with the surface of the large block.

jj are set-screws, which extend through the block H against the outer small blocks *c* to hold the knives securely and for the purpose of putting them in and taking them out easily to be sharpened.

G is the upper rotating block. It is of the same form as the under one and the rims of both fit closely together, so that when the top one is placed on the lower one the space between the rims inside forms the meat-mincing chamber. This block has a series of metal studs *h h* of nearly a square form set into it to project in the manner represented in Fig. 6. These studs are retained in their places in the same way as the knives *b* in the lower block, *ii* being the small blocks and *kk* the set-screws. The top block G and the lower block H are placed in relation to one another with the studs *h h* passing between the knives, as represented in Fig. 5.

f is an opening in the upper block G, which communicates with the mincing-chamber. The bottom of the hopper is made to set close to the top of the block, but is secured firmly to the post. The meat, &c., is fed into the hopper, and when the opening *f* comes below it the meat is received into the chamber to be acted on by the drags or studs and the knives. The knives and studs can be set at different distances apart with blocks *c* of different sizes between them to mince the meat, &c., to different degrees of fineness. The minced meat, &c., drops down through the opening L into a receiver below. There are a set of studs on the bar that divides the two openings L L. The use of these studs is to keep the meat that is minced from passing round, thereby directing it into the receiver. The meat is minced perfectly fine during one revolution of the block. Therefore if it were not for these studs fat meat, which forms into cakes when minced, would be carried past the

opening L and resubmitted to the mincing process. These studs answer the same purpose whether the block be reversed in motion or not. The said openings L may be opened and closed at pleasure by the slide, Fig. 8. This machine minces meat, &c., in a very rapid manner, and the meat may be minced to any degree of fineness by one revolution of the block.

.Having thus explained my invention, I claim—

The studs placed on the bar, in combination with the openings L L to direct the minced meat, &c., into the said openings—that is, directing the said minced matters into either one of the openings every revolution of the block to prevent the minced meat, &c., from undergoing remincing, as set forth.

JOHN G. PERRY.

Witnesses:

EL. POLHAMER,
CHAS. F. INNESS.