L. L. GILLILAND.
Meat-Cutter.

No. 208,232. Patented Sept. 24, 1878.

Fig. I

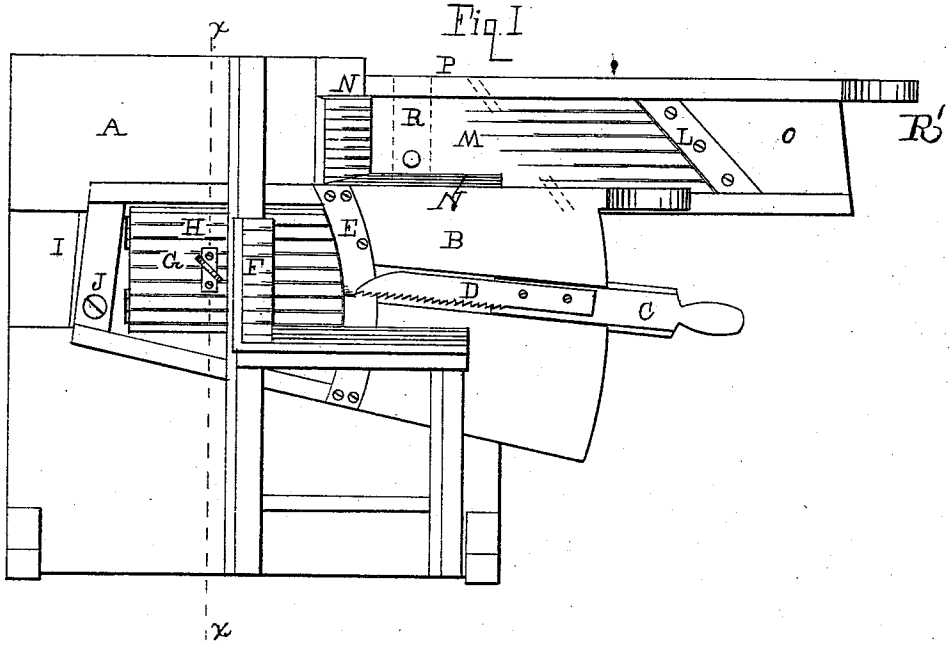
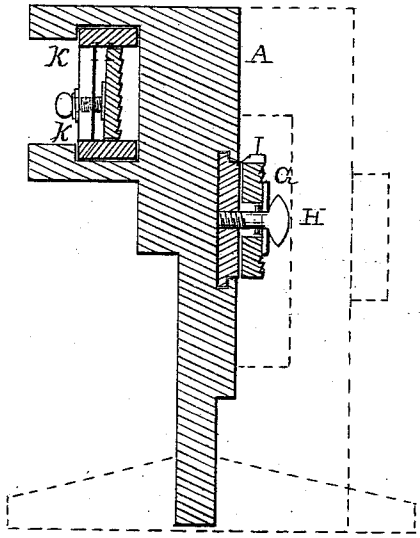


Fig. II



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LEWIS L. GILLILAND, OF DAYTON, OHIO.

IMPROVEMENT IN MEAT-CUTTERS.

Specification forming part of Letters Patent No. **208,232**, dated September 24, 1878; application filed December 6, 1877.

To all whom it may concern:

Be it known that I, LEWIS L. GILLILAND, of Dayton, in the county of Montgomery and State of Ohio, have invented a new and useful Improvement in Meat-Cutters, which improvement is fully set forth in the following specification and accompanying drawings, in which—

Figure 1 is a front elevation of the meat-cutter. Fig. 2 is a transverse section on the line *x x*.

Like letters of reference occurring on the different figures designate like parts.

The object of my invention is the construction of a meat-cutter, or a combination of cutters in one machine, by which to cut dried, cured, or fresh meat to a uniform thickness, and so adjusted that the thickness of the slice may be readily regulated.

To the cutter for fresh or cured meats a saw is attached to sever the bone, and this is effected without withdrawing the cutter.

In the drawings, A represents the frame, (shown in Fig. 1 as a side view and in Fig. 2 in cross-section,) with dotted lines showing the outline at the center and the base-piece at the end of same. The upper back part has grooved projections K for the reception of the cutter O. This cutter consists of a frame, on which the knife L is secured in oblique position by screws. The serrated adjusting-board M is pivoted to the frame, as indicated by dotted lines at P.

The dotted lines at R show the position of a cross-piece in the frame, to which a thumb-screw is attached, that screws into the adjusting-board, and by this means the thickness of the slice is determined. As the screw is turned in, the end of this board is made to approach the knife, and as the screw is turned out, the space widens and the slice of meat therefore becomes thicker, as it is held by the operator snugly against the board. This cutter is used only for dried meat,

N represents the bottom and side boards, against which the meat is held during the operation of cutting. These have serrated surfaces, the use of which is to hold the meat more securely. As the meat is made to enter the cavities of the serrations it is held up against the knife, which could not be so effectively done if the surfaces were not thus prepared. The operator grasps the handle R′ and thrusts the cutter forward, and the cleaved part of the meat falls back through the frame.

B is the cutter-frame for fresh or cured meats, and is pivoted to the slide I by the pin J, and moves freely within grooves of the frame. The segmental knife E is screwed onto the cutter-frame, and is so set that a point at J is the center of the curve. This knife is slightly notched at its center, that the saw-teeth may not come in contact therewith.

The handle C of the saw enters a groove of the cutter-frame, and to it is attached the saw D. This saw is set to move in contact with the knife, that it may enter the cut made by the knife when it becomes necessary to use the same.

To the slide I is hinged the adjusting-board G. The surface of this board, against which the meat rests during the process of cutting, is serrated, and the purpose of this has been heretofore sufficiently described.

In Fig. 2 the adjusting device is fully illustrated. The screw H is passed through a plate on the adjusting-board. Behind the plate a pin is passed through the screw to hold it to the plate, the end of the screw entering the slide I. The manner of adjustment before described, being identical a further description is unnecessary, other than this, that to produce a like result the screws are moved in an opposite direction.

F is a platform, on which the meat is placed, and is composed of two serrated boards, one in horizontal position and the other in vertical position. The effect of these serrations is to enable the operator to hold the meat firmly in position while it is being sliced.

The operation may be described thus: For cutting dried meat, the same is placed on the upper platform. The operator grasps the handle of that frame, and, thrusting the same forward, a portion of the meat is separated. To cut a ham of meat, the same is placed on the lower platform and snugly against the serrated adjusting-board. These serrations being carried along the surface of the meat sustain the same against the oscillatory movements of the knife, the same being carried forward with an

oscillating movement until the cut extends to the bone. The frame is then raised until the saw is above the bone. The saw is then thrust forward, the end cutting its way through the flesh, and when the operation of sawing is completed the saw is withdrawn and the cutting continued with the knife until the slice is completely separated, thus cutting a slice of meat that is smooth and of uniform thickness.

What I claim as my invention, and desire to secure by Letters Patent, is—

1. The frame B, slide I, pivot J, hinged adjustable serrated board H, and knife E, in combination with the platform F and frame A, substantially as shown and described.

2. The frame B, slide I, pivot J, hinged adjustable serrated board H, knife E, saw D, with handle C, in combination with the platform F and frame A, the whole constructed and operated substantially as specified.

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