

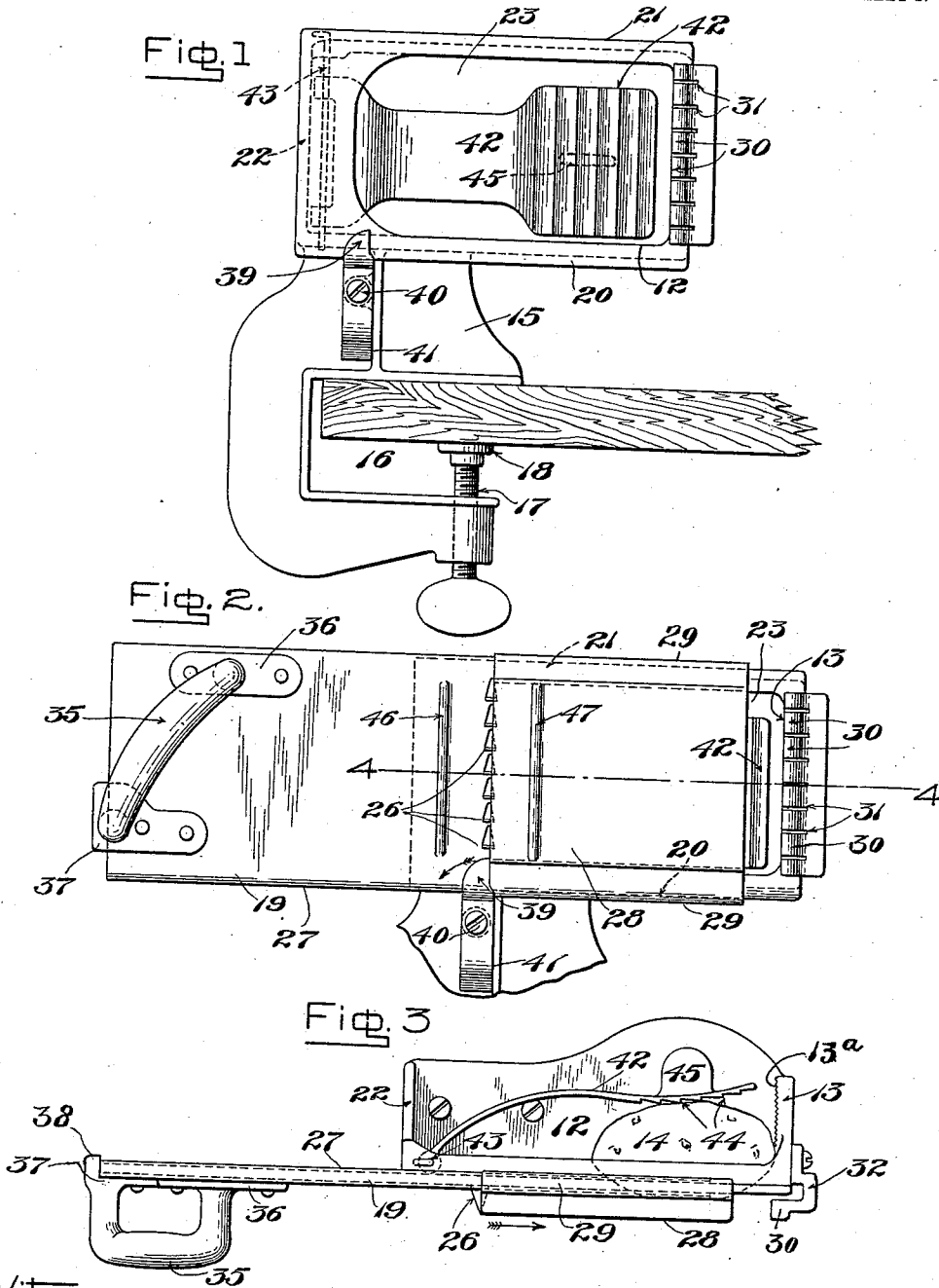
VEGETABLE SLICER.

APPLICATION FILED MAR. 19, 1910. RENEWED FEB. 21, 1913.

1,060,809.

Patented May 6, 1913.

2 SHEETS--SHEET 1.



Witnesses:

M. G. Crozier
H. L. Allen

Inventor.
Victor Beauregard
by Knight & Son, 211 N. 3rd St. May
Atty.

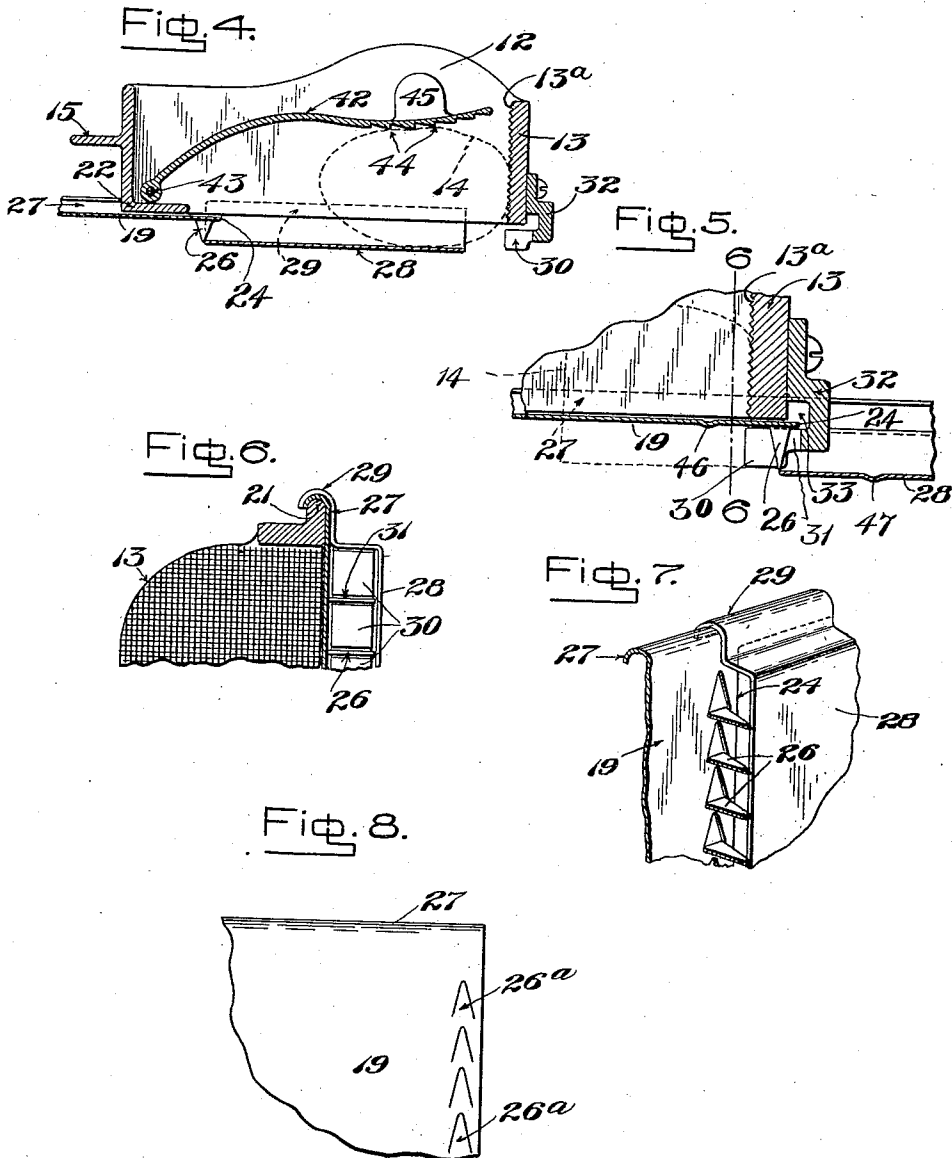
V. BEAUREGARD.
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UNITED STATES PATENT OFFICE.

VICTOR BEAUREGARD, OF BOSTON, MASSACHUSETTS.

VEGETABLE-SLICER.

1,060,809.

Specification of Letters Patent.

Patented May 6, 1913.

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To all whom it may concern:

Be it known that I, VICTOR BEAUREGARD, of Boston, in the county of Suffolk and State of Massachusetts, have invented certain new and useful Improvements in Vegetable-Slicers, of which the following is a specification.

This invention relates to a device for cutting potatoes into elongated strips preparatory to the operation of frying, the strips being usually square in cross section.

The invention has for its object to provide a simple, durable and effective vegetable slicer, adapted to be easily and conveniently operated and cleaned.

The invention consists of the improvements which I will now proceed to describe and claim.

Of the accompanying drawings forming a part of the specification—Figure 1 represents a front elevation of the frame portion of the slicer, the cutter carrying slide, hereinafter referred to, being removed. Fig. 2 represents the front elevation of the slicer, showing the cutter-carrying slide retracted. Fig. 3 represents a top view of the slicer in the condition represented in Fig. 2. Fig. 4 represents a section on line 4—4, Fig. 2. Fig. 5 represents an enlargement of a portion of Fig. 4, and shows a portion of the cutter-carrying slide, the latter being projected. Fig. 6 represents a section on line 6—6, Fig. 5. Fig. 7 represents a perspective view of a portion of the cutter-carrying slide. Fig. 8 represents a side view of the portion of the slide on which the cutters are formed.

The same reference characters refer to the same parts in all the figures.

My improved slicer includes two general parts, viz:—a frame adapted to be secured to a table or other support and a cutter-carrying slide which is adapted to be reciprocated on the frame and provided with cutters adapted to cut a wide slice from a potato supported by the frame and sub-divide said slices into elongated strips of suitable size and shape for frying.

The frame which is shown independently in Fig. 1, comprises a bed or table 12, and an abutment 13, at one end of the bed and

standing substantially at right angles therewith. A potato 14, to be converted into strips, is supported by the bed 12, one end of the potato bearing on the abutment 13, which is roughened or corrugated to form teeth 13^a adapted to firmly engage the end of the potato bearing on the abutment, and prevent the said end from swinging backwardly from the path of the slide during the first part of the formation of the cut, the pressure of the cutters against the potato at this time having a tendency to swing the potato horizontally. This tendency is prevented by the teeth 13^a.

The frame is provided with means whereby it may be secured to a table, the preferred means shown comprising a clamp composed of an angular arm 15, projecting from the under side of the bed 12, and having a recess 16, adapted to receive one edge of the table, and a clamping screw 17, having a head 18, adapted to bear on the under side of the table, the side of the recess 16, opposite to the head 18, bearing on the top of the table.

The cutter-carrying slide comprises a body portion 19, which is preferably of sheet metal and is slidably engaged with the frame so that the cutters carried by it, as hereinafter described, are adapted to act on a potato bearing on the bed 12 and abutment 13. The means here shown for slidably connecting the cutter-slide and frame include a lower longitudinal guide 20, formed on the bed, and an upper longitudinal guide 21, supported at one end by abutment 13, and at the opposite end by an upright 22. The bed 12, abutment 13, and upright 22, are preferably formed as a single part or casting, a large opening 23, being surrounded by said parts, through which opening the potato projects as indicated in Figs. 3 and 4.

The cutter-slide is provided with cutting means adapted to sever a wide slice from one end of the potato and to sub-divide said slice into strips. As here shown, the cutter-slide is provided with a cut out at its forward end to form a slicing cutter 24 and forwardly projecting arms 27', the cutter being formed by the inner edge produced by said cut out portion, said edge being suit-

ably sharpened, if desired, although if the body portion 19 is made of sufficiently thin sheet metal, such sharpening may not be necessary. The stripping-cutters 26, which sub-divide the slices into strips, are formed by cutting V shaped slits 26^a, (Fig. 8) in the body portion 19, near the edge which forms the slicing-cutter 24, thus forming pointed tongues, and bending said tongues outward at right angles with the side of the body portion 19 as indicated in Fig. 7. The forward edges of the stripping-cutters 26, may be sharpened, or not. Owing to the fact that the cutters 26 are formed at a distance from the end of the body portion 19, each cutter 26 is firmly supported at both sides of its base and is not liable to be twisted backwardly out of shape by its pressure against the potato. The body portion 19 of the cutter-slide is bent at its edges to form flanges 27, adapted to engage and move upon the guides 20 and 21.

The cutter-slide is provided with a gage plate 28, which is composed of a piece of sheet metal, the edges of which are bent to form flanges 29, embracing the arms 27' which are arranged to prolong the flanges 27 and secured thereto by solder or otherwise. The gage plate 28 is offset from the plane of the body portion 19, said gage plate being substantially flush with the outer ends of the stripping-cutters 26, as indicated in Fig. 7. The gage plate 28 extends forward from the cutters 24 and 26, to a sufficient distance to form a bearing for one side of the potato when the cutter-slide is retracted as shown in Figs. 2 and 3.

It will be seen that when the cutter-slide is retracted and a potato resting on the bed 12 and bearing against the abutment 13 is pressed against the gage plate 28, a forward movement of the cutter-slide in the direction indicated by the arrow in Fig. 3 will cause the cutters to sever a slice from the potato and at the same time sub-divide the slice into strips. The path of movement of the cutter-slide is such that the cutters are adapted to pass entirely through the potato and thus detach the strips therefrom.

At one end of the frame is a series of abutments 30 which are separated by slots 31, adapted to receive the stripping-cutters 26 when the cutter-slide reaches the forward extreme of its movement, said abutments 30 being formed on an angular flange 32, secured to the abutment 13. The flange 32 is provided with an internal recess 33 which receives the slicing-cutter 24. The object of the abutments 30 is to support that part of the potato from which the strips are being cut, the said abutments projecting between the stripping-cutters 26 when the cutter-slide is projected, as indicated in Figs. 5 and 6, so

that the strips are entirely separated from the cutters.

The cutter-slide is provided with a handle 35, which is preferably inclined as indicated in Figs. 2 and 3, said handle being preferably cast with ears 36 and 37 which are riveted to the body portion 19. The ear 37 as here shown is provided with a stop lug 38 projecting across from one end of the body portion 19 and adapted to abut against one end of the frame to limit the forward movement of the slide.

39 represents a weighted stop dog pivoted at 40 to the arm 15 and adapted to engage the rear end of the gage plate 28, as shown in Fig. 2, to limit the rearward movement or retraction of the cutter-slide, said dog being bent inwardly at its lower end to bear against a shoulder 41, which prevents the dog from swinging backwardly, as indicated by the arrow in Fig. 2. When the cutter-slide is moved forward from the position shown in Fig. 2, the dog 39 may be swung in the opposite direction from that indicated by the arrow, and thus removed from the path in the gage plate 28 to permit the removal of the cutter-slide from the frame.

The frame is provided with a movable presser 42, adapted to be manipulated by the operator to press the potato against the gage plate 28, thus preventing liability of contact between the operator's fingers and the cutters. The said presser as here shown has a swinging arm having ears at its inner end through which passes a pivot pin 43, removably inserted in bearings on the frame, said pin being removable to permit the separation of the presser from the frame. The inner side of the presser is provided with teeth or corrugations 44, adapted to engage the potato, as shown in Figs. 3 and 4. Said teeth have shorter sides facing the abutment 13 and longer oblique sides forming acute angles by their intersection with the said shorter sides, as shown by Figs. 3 and 4. The shorter sides of the teeth are formed to engage the potato and prevent it from being moved backwardly with the slide when the latter is being retracted. The flat inner side of the body 19 of the slide is in close contact with the freshly cut surface of the potato at the end of the cutting movement, so that the potato is held closely against the said body portion by atmospheric pressure and would be carried backwardly thereby if not prevented by the shorter sides of the teeth which are substantially at right angles with the path of the slide. The longer sides of the teeth are oblique to the path of the slide so that in case the presser is projected into the path of the slide when the latter is moving forward, the oblique sides of the teeth will glance off from the cutting edge 24 without

injury to said cutting edge. The presser is also provided with a handle 45, adapted to be grasped between the operator's thumb and finger. The presser is adapted to swing freely over the bed 12 and enables the operator to keep the potato closely pressed against the gage plate 28 without danger from the cutters. It is obvious that the presser may be constructed and adapted to be operated in any other suitable way to perform the described function.

The body portion 19 of the slide is embossed to form a transverse stiffening rib 46 which is adjacent to the bases of the stripping cutters 26 and prevents bending or distortion of the portion of the body which carries said cutters. 47 represents a similar boss formed on the gage plate 28 near the end of the same which bears on the stripping cutters.

The flanges 27 of the slide are formed as extensions projecting forward from the slicing cutter 24, as indicated in Fig. 7, where one of said extensions is shown by dotted lines. The flanges 29 of the sheet metal gage plate embrace these extensions and are soldered thereto, the extensions supporting the gage plate in position to form a bearing for a potato in advance of the slicing cutter 24. The rear edge of the gage plate 28 bears upon the outer portions of the front edge of the stripping cutters 26, so that no part of the slice formed by the cutter 24 can pass over the outer ends of the stripping cutters. The transverse stiffening ribs 46 and 47 extending parallel with the slicing cutter 24 and with the rear edge of the gage plate 28, prevent the sheet metal of which the slide and gage plate are composed, from springing or buckling and thus distorting either the slicing cutter or the end of the gage plate adjacent to said cutter.

It will be seen that the slide is constructed entirely of sheet metal excepting the handle portion and that notwithstanding this sheet metal construction the slicer is sufficiently stiff and durable to withstand hard and rough usage, the slide being stiffened longitudinally by the guide-engaging ears 27, and laterally at a point in close proximity of the cutters by the transverse rib 46. The transverse rib 47 on the gage plate 28 also contributes to the stiffness and durability of the slide, and prevents liability of the rear edge of the gage plate being sprung or bulged outwardly beyond the outward ends of the stripping cutters by pressure of a potato against the gage plate.

I do not limit myself to the details of construction here shown, excepting as specifically set forth hereinafter. The said

details may be varied and the construction modified in various particulars without departing from the spirit of the invention.

I claim—

1. A vegetable slicer comprising a frame having means for supporting a vegetable to be sliced, and a slide having means for cutting a vegetable supported by the frame, said frame and slide being provided with complementary stop members which are normally operative to limit the retraction of the slide, one of said members being displaceable to permit the separation of the slide from the frame.

2. A vegetable slicer comprising a frame having means for supporting a vegetable to be sliced, and a slide having means for cutting a vegetable supported by the frame, the frame being provided with a movable stop which is normally in position to limit the retraction of the slide and is displaceable from said position to permit the removal of the slide from the frame.

3. In a vegetable slicer a sheet metal slide having one of its ends formed as a continuous slicing cutter, and having parts of its material adjacent to said cutter partially severed and bent outwardly to form a series of stripping cutters which are integral with the plate and are separated from the slicing cutter by intervening portions of the material, the slide having integral guide-engaging ears at its edges provided with extensions projecting forward from said slicing cutters, and a sheet metal gage plate offset from the slide and having ears embracing said extensions, said gage plate having a transverse stiffening rib extending substantially parallel with its rear edge and with the series of stripping cutters.

4. A vegetable slicer comprising a frame having a bed provided with end walls and a side wall, the latter being provided with guide flanges and an opening between said flanges, a cutter slide mounted to reciprocate upon said flanges, and a presser having one end pivotally supported by said base adjacent one of said end walls, whereby said end wall will limit the movement of said presser in one direction, the free end of said presser being provided with teeth having short sides arranged at substantially right angles with relation to the side wall and long obliquely arranged sides extending backwardly toward the pivot end of said presser.

5. A vegetable slicer comprising a frame having a bed provided with end walls and a side wall, the latter being provided with guide flanges and an opening between said flanges, a cutter slide mounted to reciprocate upon said flanges, and a presser having one end pivotally supported by said base

adjacent one of said end walls, whereby
said end wall will limit the movement of
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5 vided with a roughened surface, the free
end of said presser being provided with
teeth having short sides arranged at sub-
stantially right angles with relation to the
side wall and long obliquely arranged sides

extending backwardly toward the pivot 10
end of said presser.

In testimony whereof I have affixed my
signature, in presence of two witnesses.

VICTOR BEAUREGARD.

Witnesses:

C. F. BROWN,

P. W. PEZZETTI.

Copies of this patent may be obtained for five cents each, by addressing the "Commissioner of Patents,
Washington, D. C."
