

W. WALKER & T. E. HOLLINGS.

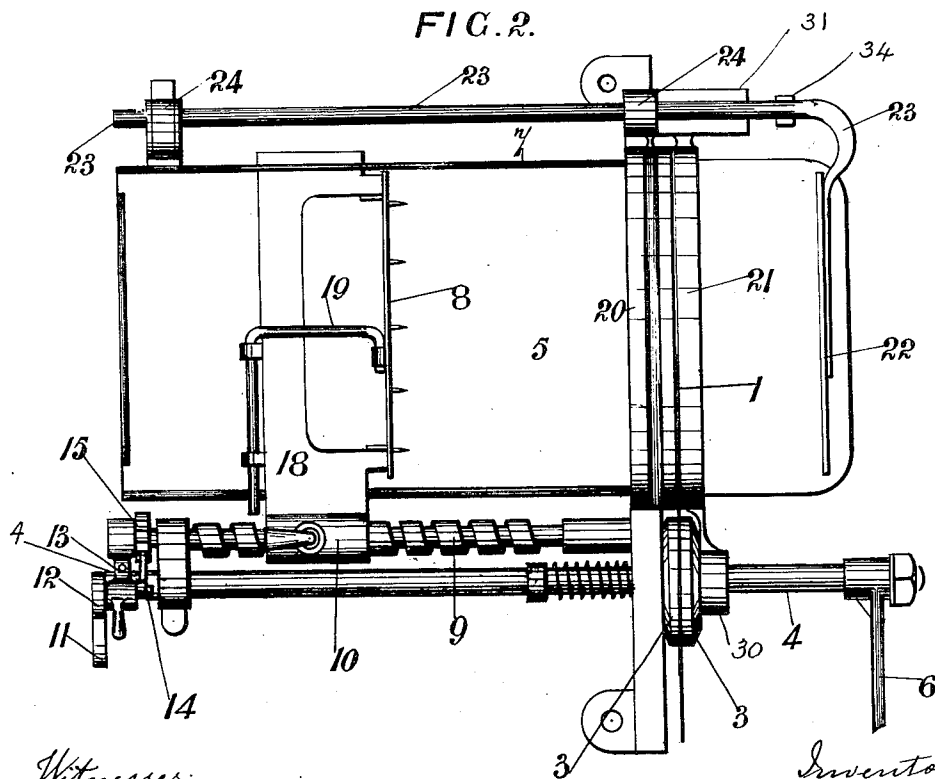
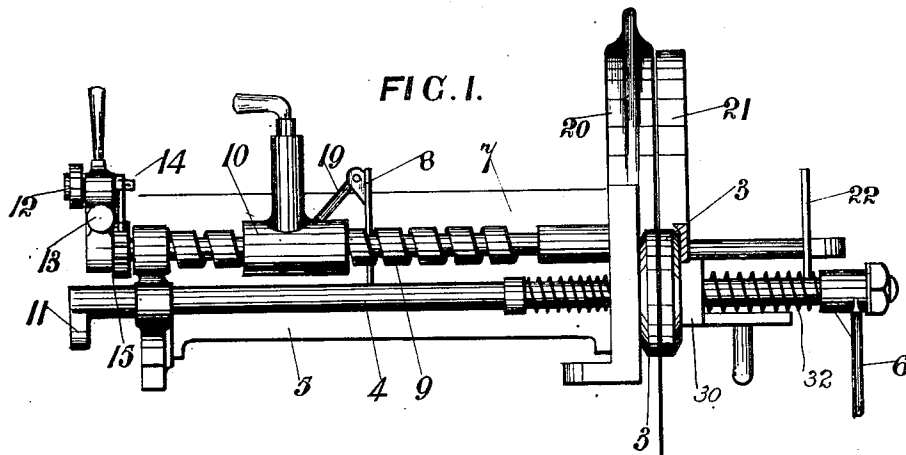
MEAT CUTTER.

APPLICATION FILED DEC. 21, 1908. RENEWED DEC. 16, 1911.

1,015,859.

Patented Jan. 30, 1912.

3 SHEETS—SHEET 1.



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MEAT CUTTER.

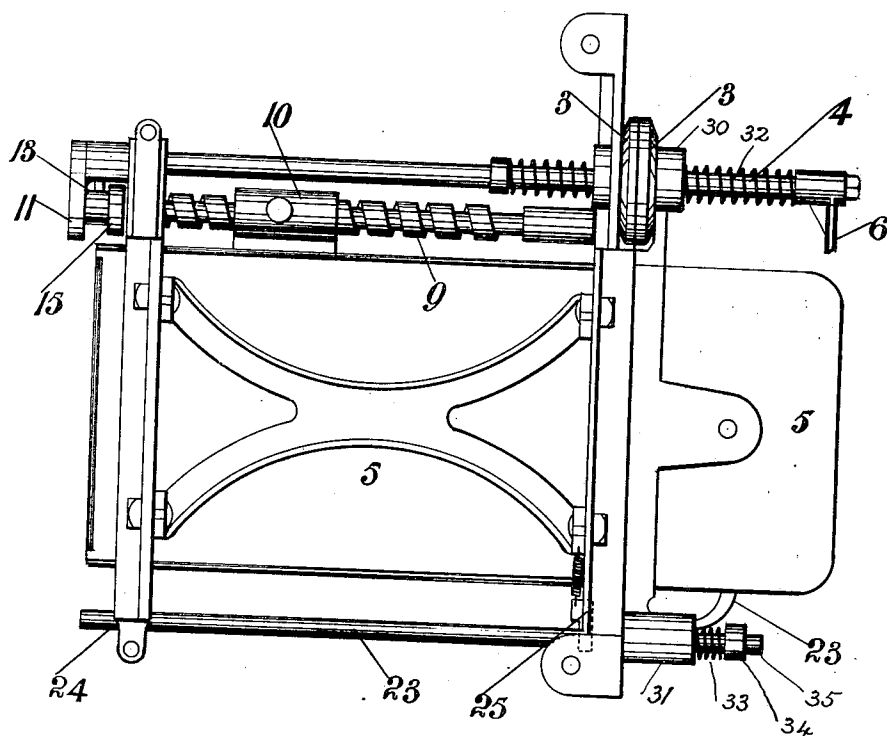
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3 SHEETS—SHEET 2.

FIG. 3.



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3 SHEETS—SHEET 3.

FIG. 4.

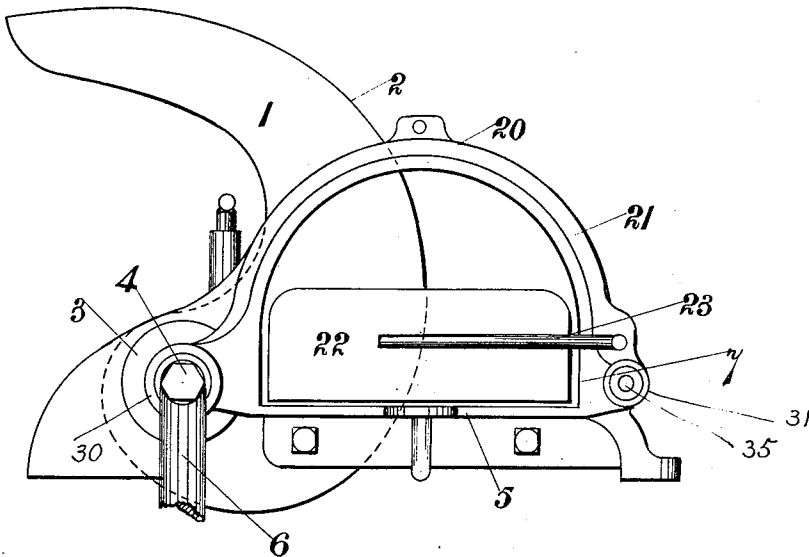


FIG. 6.

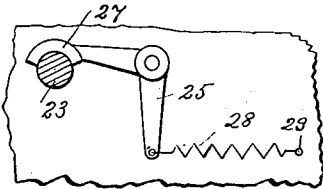
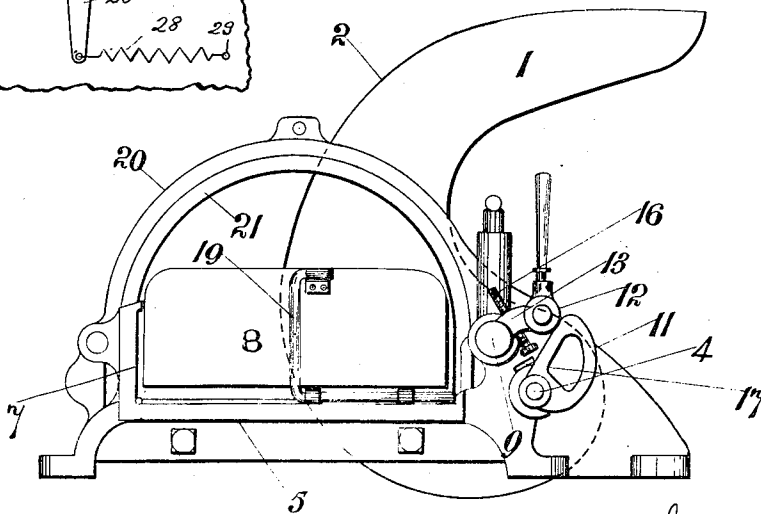


FIG. 5.



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UNITED STATES PATENT OFFICE.

WILLIAM WALKER AND THOMAS EDWARD HOLLINGS, OF MORECAMBE, ENGLAND,
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MEAT-CUTTER.

1,015,859.

Specification of Letters Patent.

Patented Jan. 30, 1912.

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To all whom it may concern:

Be it known that we, WILLIAM WALKER and THOMAS EDWARD HOLLINGS, residing at Heysham Road, Morecambe, in the county of Lancaster, England, have invented certain new and useful Improvements in Meat-Cutters; and we do hereby declare the following to be a full, clear, and exact description of the invention, such as will enable others skilled in the art to which it appertains to make and use the same.

This invention relates to machines for cutting meat, bread, and other substances, into slices; and it consists in the novel construction and combination of the parts hereinafter fully described and claimed.

Referring to the drawings which form a part of this specification, Figure 1 is a side elevation of the improved slicer. Fig. 2 is a plan view of Fig. 1. Fig. 3 is an inverted plan view of the improved slicer. Fig. 4 is a front end elevation of the improved slicer. Fig. 5 is a back end elevation of the improved slicer. Fig. 6 is a detail side view of the frictional resistance lever of the packer.

According to this invention the knife 1 is of the ordinary curved shape, its outer edge 2 being the cutting edge. The knife 1 is mounted between two disks 3—3 near the end of a shaft 4 at a right-angle to the bed plate 5 of the machine and provided with a handle or sweep 6 for rotating purposes. The bed plate 5 of the machine at its outer side is curved or bent upward as at 7 and on this rests the bacon bread or substance to be sliced and along which it is caused to move with an intermittent motion by means of a pusher 8 which receives its motion from a worm or screw shaft 9 working in a nut 10 connected with or forming part of the pusher 8. The amount of motion imparted to the worm 9 is determined and regulated by means of a disk tappet or cam 11 on the knife shaft 4 acting on a runner 12 on the upper end of a lever 13 which rocks on the end of the worm shaft 9 and the lever 13 is provided with a catch or pawl 14 engaging with a ratchet wheel 15 on the said worm or screw shaft 9 and the latter is thereby rotated at each revolution of the disk tappet 11. The thickness of the slice is regulated by a set or thumb screw 16 passing through the rocking lever 13 and resting on a stop 17 by means of which the

amount of movement of the rocking lever 13 and its pawl 14 and likewise the screw or worm shaft 9 is adjusted.

The pusher 8 which is operated by the worm or screw shaft 9 comprises a nut 10 which engages with the screw or worm shaft 9 and a metallic strip 18 lying on the bed plate 5 and to this is hinged or bent at right angles thereto a spiked plate 8 which if hinged lies flat on the bed 5 when a large piece of bacon bread or other substance is being cut but which may be raised at right angles to the plate 5 and held by a stay or rod 19 when a small article or substance is being cut.

There is an arched narrow bar 20 extending from front to back of the machine in line with the rotation of the knife 1 and opposite to this is a like bar 21 held in contact with the fixed bar 20 by spring pressure and between these two bars the knife 1 moves when cutting and the blade is thereby held rigid and also cleaned. The bar 20 is rigidly secured to the bed of the machine, and the bar 21 has a hub 30 at one end which is slidable on the shaft 4. A spring 32 is arranged around the shaft 4 between the hub 30 and the hub of the handle 6, as shown in Figs. 1 and 3, for the purpose of pressing the bar 21 toward the bar 20. The other end of the bar 21 has a hub 31 which is slidable on a pin 35 which projects rearwardly from the bed on the other side of it from the shaft 4, and a spring 33 is interposed between the hub 31 and a collar 34 secured on the said pin. This spring 33 assists the spring 32 in pressing the bar 21 toward the bar 20.

As each slice is cut it is received and stands vertically against the face of a fence or packer 22 which is free to slide on a supporting plate or extension of the bed 5 so that the substance as and when sliced accumulates against the fence 22 and is kept compact and practically in its original form as before slicing. The fence or packer 22 is carried on a spindle 23 working through supports 24 and pressing upon such spindle 23 is a spring actuated finger 25 which allows the packer 22 being moved outward by the pressure of the cut slices so that the packer is automatic. When the slices are removed the packer 22 is moved back to its normal position by hand the pressure of the spring finger 25 being overcome. The

spring actuated lever 25 is conveniently formed like a bell-crank as shown in Fig. 6. This lever 25 is pivoted on a pin 26 which projects from the frame. One arm of this lever has a curved piece 27 which is pressed into frictional contact with the shaft or spindle 23. A spring 28 is connected to the other arm of the lever 25 and to a pin 29 on the frame, and this spring presses the lever against the shaft.

Having now described our invention what we claim as new and desire to secure by Letters Patent is:—

1. In a meat-cutter, the combination, with a bed, of a shaft journaled at one side of the bed and provided with means for revolving it, a scraper-bar secured to the bed, a movable scraper-bar provided at one end with a hub which is slidable on the said shaft, means for guiding the other end of the movable bar, a cutter-blade secured on the said shaft and working between the said

scraper-bars, and springs which press the movable scraper-bar toward the stationary scraper-bar.

2. In a meat-cutter, the combination, with a supporting frame provided with a bed-plate, of a cutter-blade which works cross-wise of the bed-plate, feed mechanism for advancing the material toward the cutter-blade, a packer-plate for the cut material to abut against, a shaft secured to the packer-plate and slidable in the frame, and a spring-actuated lever pivoted to the frame and bearing frictionally against the said shaft to prevent the packer-plate and its shaft from sliding too freely.

In testimony whereof we affix our signatures, in presence of two witnesses.

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THOMAS EDWARD HOLLINGS.

Witnesses:

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