

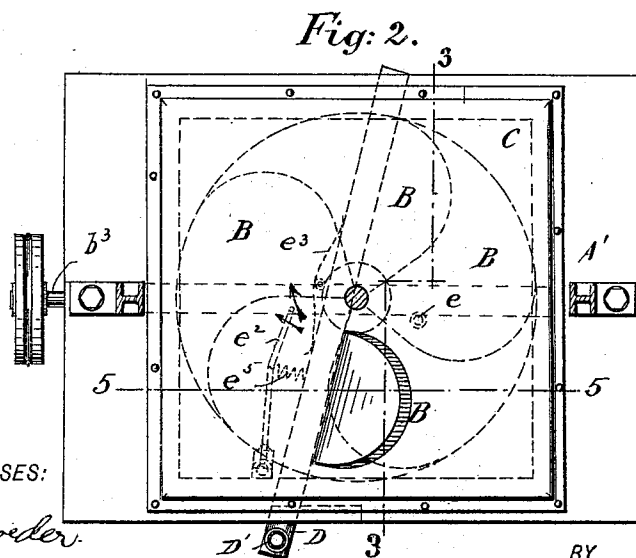
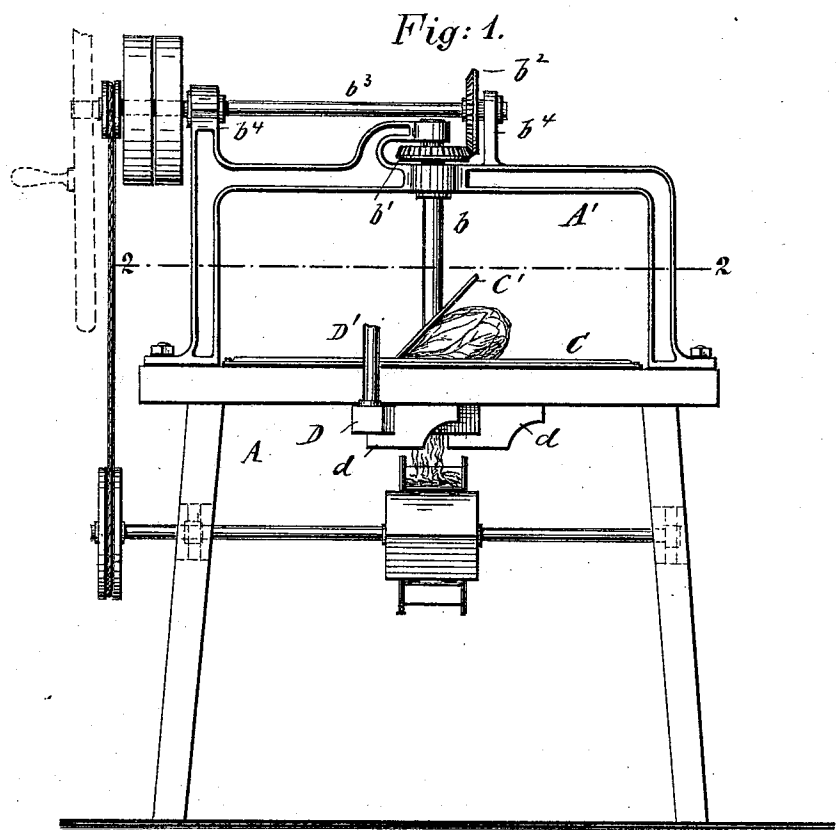
(No Model.)

2 Sheets—Sheet 1.

J. ROSLOSNIK.  
VEGETABLE CUTTER.

No. 519,095.

Patented May 1, 1894.



WITNESSES:

*Charles Schroeder.*

*Adolph Scherer.*

INVENTOR

*J. Roslosnik*

BY

*Georgel Rueger*

ATTORNEYS.

(No Model.)

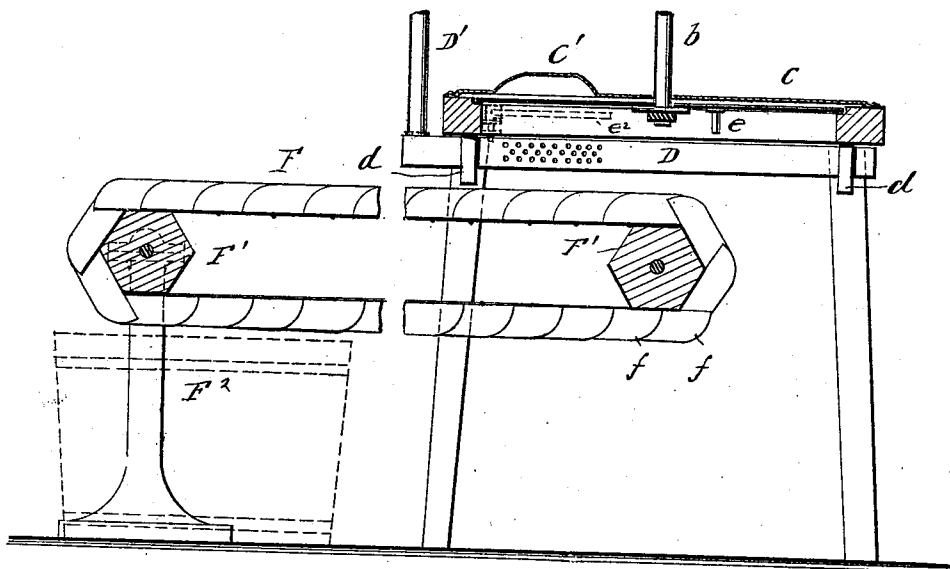
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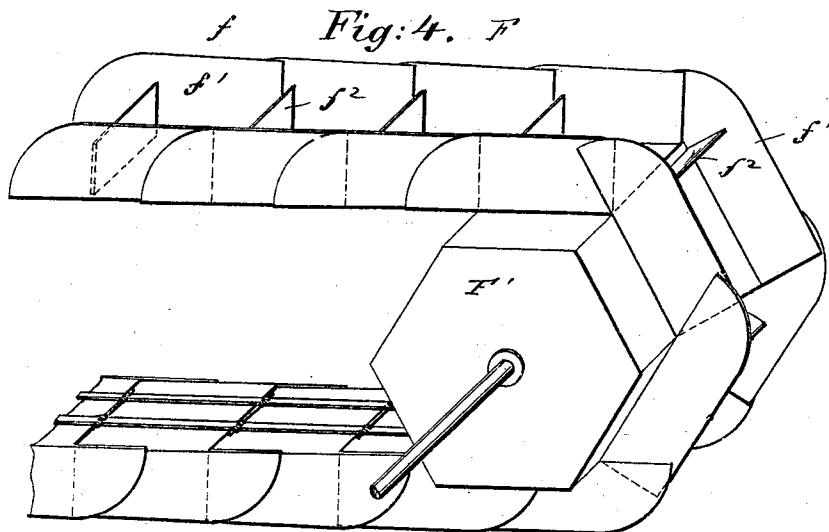
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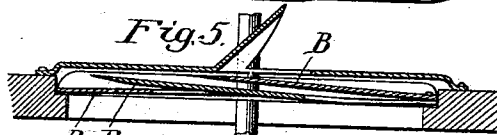
*Fig. 3.*



*Fig. 4. F*



*Fig. 5.*



WITNESSES:

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# UNITED STATES PATENT OFFICE.

JOHN ROSLOSNIK, OF NEW YORK, N. Y.

## VEGETABLE-CUTTER.

SPECIFICATION forming part of Letters Patent No. 519,095, dated May 1, 1894.

Application filed July 1, 1893. Serial No. 479,331. (No model.)

*To all whom it may concern:*

Be it known that I, JOHN ROSLOSNIK, a subject of the Emperor of Austria-Hungary, residing in the city, county, and State of New York, have invented a new and Improved Vegetable-Cutter, of which the following is a specification.

This invention relates to certain improvements in vegetable cutters for cutting vegetables in large quantities, similar in general principle to that for which an application for Letters Patent was made by me heretofore, on March 10, 1893, Serial No. 465,453, and allowed May 4, 1893.

This invention consists of a vegetable cutter, which comprises a supporting-frame, a rotary cutter-disk provided with curved knives supported in said frame, means for feeding the vegetables to said disk, and a salt-box on the under side of the cutter-disk, means for imparting a quick reciprocating motion to the same, an endless conveyer arranged below the cutter-disk, on which the sliced vegetables and salt sprinkled over the same are deposited and conveyed to a suitable bucket or other receptacle.

The invention consists further of certain details of construction and combination of parts, which will be fully described hereinafter and finally pointed out in the claims.

In the accompanying drawings, Figure 1 represents a front elevation of my improved vegetable cutter. Fig. 2 is a plan view of the same, partly in horizontal section, on line 2-2, Fig. 1. Fig. 3 is a vertical longitudinal section on line 3-3, Fig. 2. Fig. 4 is a perspective view of one end of the endless conveyer. Fig. 5 is a section on line 5-5, Fig. 2.

Similar letters of reference indicate corresponding parts.

Referring to the drawings, A represents a supporting-frame which is preferably made of wood or other suitable material A', a yoke-shaped frame of cast-iron or other suitable material which is placed or supported on the main portion of the table of the main-frame A, the yoke-shaped frame being provided with suitable bearings for the power-transmitting shafts. The main-frame A and the yoke-shaped frame A' support in suitable step and neck bearings the vertical shaft *b* of the horizontal cutter-disk B which is continu-

ously rotated by means of bevel cog-wheels *b'* and *b<sup>2</sup>*. The bevel cog-wheel *b<sup>2</sup>* is applied to a horizontal shaft *b<sup>3</sup>* that is supported in brackets *b<sup>4</sup>* arranged on the yoke-shaped frame A' said shaft being provided with pulleys or a crank-wheel, according as the cutter is to be operated by belt and pulley transmission from a suitable power-shaft, or by hand.

Over the cutter-disk extends a strong metal plate C of square shape, which is attached at its edges to the top part of the main-frame A, said covering-plate being provided with a center opening for the shaft *b* and with an opening and inclined guard-plate *c'*, against which the cabbage or other vegetable to be cut is pressed, so that the same is subjected to the action of the cutting knives arranged in the cutter-disk B. The cutting-knives are preferably arranged in slightly inclined position and made of curved shape, the edges of the knives passing close to the under side of the covering-plate C, so that they act on the heads of cabbage that are pressed against the inclined plate *c'*. By the successive action of the knives of the cutter-disk, the cabbage heads are drawn into the opening and thereby subjected, through the exterior pressure exerted thereon, to the cutting action of the knives on the cutter-disk B. The direction of the motion of the cutter-disk is indicated by the arrow in Fig. 2. Below the cutter-disk is supported in suitable keepers *d* a salt box D which is supplied with salt through a vertical tube D' at one end. The salt-box is perforated in the portion which is located directly below the opening through which the cabbage or other vegetable is dropped. The cutter-disk is provided with an eccentric pin *e* which engages at each rotation of the cutter-disk B the free end of a pivoted and spring-actuated arm *e<sup>2</sup>* which is connected by a helical spring *e<sup>5</sup>* with the salt box D, as shown clearly in Fig. 2. A spring *e<sup>3</sup>* suitably fastened to the frame bears on the side of the salt box and as soon as the pin *e* has passed the end of the pivot-arm *e<sup>2</sup>* throws the salt box back into the original position. The action of this pivot-arm and the helical spring moves the salt-box in its keepers, while the spring *e<sup>3</sup>* quickly returns in the same into its initial position, so as to exert a jerking action on the

same and throw thereby a quantity of salt through the perforations in the side of the box into the vegetable cut-off by the cutting knives, during one rotation of the cutter-disk

5 B. The slices of the vegetables are dropped through the openings in the cutter-disk onto an endless conveyer F, which is formed of a number of buckets *f* that are hinged together, said buckets being provided with parallel side  
10 walls *f'* with rounded-off ends, and a transverse rear wall *f''* between said ends, said rear end overlapping the walls of the next adjacent bucket. The endless conveyer F is guided on suitable hexagonal rollers *F'*, one of which  
15 is arranged in the nature of a guide-roller, the shaft of which is supported in suitable bearings of a separate frame *F''*, while the other roller is in the nature of a driving roller, its shaft being provided with a pulley at its  
20 outer end that is connected by a transmitting chain or belt with a sprocket pinion on the driving-shaft *b''* supported on the auxiliary frame *A'*, as shown clearly in Fig. 1. Below the outer end of the endless conveyer F is  
25 placed a pail or other receptacle, into which the sliced vegetables are to be deposited.

The operation of my improved vegetable cutter is as follows:

30 The vegetables to be cut are fed to the opening below the inclined guard-plate of the cover C, and subjected there to the action of the knives of the cutter-disk B. At each rotation of the cutter-disk, a quick reciprocating motion is imparted to the salt box by the  
35 mechanism described, and thereby a certain quantity of salt is applied to the vegetables cut off by the knives during one rotation of the cutter-disk. The cut off vegetables with the quantity of salt sprinkled over the same,  
40 are conducted by the conveyer to the barrel or other receptacle in which the sliced vegetables are collected. They are preserved in the same or transferred to the pail or other suitable storage receptacle in which they are  
45 to be stored until required for use.

My improved rotary vegetable cutter has the advantages that the same can be operated by power, and large quantities of vegetables  
50 can be cut up in a given time. Secondly, that it is intended to be a stationary structure and mainly to be used by parties who have to cut up large quantities of vegetables for sauerkraut, &c. Thirdly, by the use of the salt box, the separate and expensive mixing of the  
55 cut vegetables with salt, for which usually skilled hands are required, is dispensed with and the salt is applied in uniform quantities

and in due proportion to the quantity of vegetables, so that a perfectly reliable mixing of the salt with the vegetables is obtained. 60

Having thus described my invention, I claim as new and desire to secure by Letters Patent—

1. The combination, of a rotary cutter-disk, and a number of cutting-knives, a covering- 65 plate having openings, an inclined guard-plate over the openings for the vegetable to be cut, a reciprocating salt box located below the said cutter-disk, and provided with perforations in the side-walls, means for inter- 70 mittently reciprocating the salt-box and imparting a quick blow to the same so as to drop a certain quantity of salt on the sliced vegetable dropped below the cutter-disk, substantially as set forth. 75

2. The combination, of a rotary cutter-disk having a number of cutting knives, a cover extending over said disk and provided with openings, an inclined guard-plate for guiding the vegetable to the cutter-disk, a salt box 80 supported in keepers below the said cutter-disk, and provided with discharge openings in its side, means for intermittently reciprocating the salt box so as to impart a quick blow to the same and drop a certain quantity 85 of salt on the sliced vegetables, and an endless conveyer arranged below the cutter disk, substantially as set forth.

3. The combination, of a supporting-frame, a rotary cutter-disk having cutting-knives, 90 supported in bearings of the supporting-frame, a covering-plate extending over the cutter-disk and provided with openings, an inclined guard-plate for guiding the vegetables to the disk, a salt box supported in keepers 95 below the cutter-disk and provided with openings in the side walls, means for imparting a quick intermittent reciprocating motion to the salt box, so that a quick blow is given to the same, and an endless conveyer 100 arranged below the cutter-disk and salt-box, and composed of a number of buckets provided with overlapping side walls and transverse partitions at the rear part, said conveyer being adapted to drop the cut and salted 105 vegetables into a suitable receptacle, substantially as set forth.

In testimony that I claim the foregoing as my invention I have signed my name in presence of two subscribing witnesses.

JOHN ROSLOSNIK.

Witnesses:

CHARLES SCHROEDER,  
ADOLPH SCHERER.