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SUPERINTENDENCIA DE INDUSTRIA Y COMERCIO
DIVISION DE NUEVAS CREACIONES

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SUPERINTENDENCIA DE INDUSTRIA Y COMERCIO



No. 07-003984- -00004-0000

Fecha: 2008-12-19 10:22:41 Dep: 2020 NUL CREACION
Lib: 11 PATENTILLI Lib: 378 FASLNACIONAL
Act: 538 PETICION Folios: 2

Ref.: Patente de Invención

Expediente No. **07 – 003984**

Solicitante: NAK-HOON, SEONG

Asunto: Solicitud de Patente para **"APARATO PARA PELAR"**

Obrando en mi condición de apoderada del solicitante de la Patente de la referencia, por medio del presente escrito solicito a ese Despacho proceder a practicar el examen de patentabilidad de la invención de conformidad con lo dispuesto en el Artículo 44 de la Decisión 486 de Comisión de la Comunidad Andina.

Para tal fin adjunto a la presente el recibo correspondiente al pago de la tasa que causa la presente petición, por la suma de \$420.000.00.

Atentamente,

LUZ HELENA VILLAMIL JIMÉNEZ

C.C. No. 41.750.053 de Bogotá

T.P. 29.882 del Consejo Superior de la Judicatura

SUPERINTENDENCIA DE INDUSTRIA Y COMERCIO

NIT : 800176089-2

RECIBO OFICIAL DE CAJA : 08 - 98,939
FECHA : DICIEMBRE 19 DE 2008

SUPERINTENDENCIA DE INDUSTRIA Y COMERCIO



No. 07-003984- -00004-0000

Fecha 2008-12-19 10:22:41 Dep. 2020 NULCREACION
Tra 11 PATENTABILIDAD Lve 378 FASE NACIONAL
Act 538 PETICION Folios. 2

***** CONSIGNACION *****

DEPOSITANTE	TIPO PAGO	BANCO	CUENTA	No. PAGO	FECHA PAGO	Vr. PAGO
LUZ HELENA VILLAMIL JIMEN	CONSIGNACION	BANCO DE BOGOTA	062754387	9262B211	18/12/2008	420,000.00

***** CONCEPTO *****

CANT.	CONCEPTO	TOTAL CONCEPTO
1	50005-01-01 SOLICITUDES	85 EXAMEN DE PATENTABILIDAD DE INVEN
		TOTAL : \$ 420,000.00

SON: CUATROCIENTOS VEINTE MIL PESOS

RESPONSABLE :

RECIBO DE CAJA APLICADO AL EXPEDIENTE No.

DIVISIÓN DE NUEVAS CREACIONES

RADICACIÓN EXPEDIENTE No. 07-03984

EL EXTRACTO DE LA PRESENTE SOLICITUD DE **PATENTE DE INVENCION**

FUE PUBLICADO EN LA GACETA DE PROPIEDAD INDUSTRIAL No **593** DE

FECHA **27 DE JUNIO DE 2008** EL TÉRMINO HÁBIL SEÑALADO POR LA LEY

EXPIRA EL **24 DE SEPTIEMBRE DE 2008**

NOTA: Dentro del plazo de los seis (6) meses siguientes a partir de la fecha de publicación en la gaceta de Propiedad Industrial, deberá solicitar y cancelar el examen de patentabilidad so pena de que la solicitud caiga en abandono, de acuerdo con lo establecido en el Artículo 44 de la Decisión 486/2000.

SE PRESENTARON OPOSICIONES POR PARTE DE TERCEROS.

SI _____

NO _____ **X** _____

United States Patent Office

2,795,253

Patented June 11, 1957

1

2,795,253

VEGETABLE PEELING MACHINE

Richard A. Coleman and Lawrence H. Long, Harrisburg, Pa., assignors to J. D. Ferry Co., Inc., Harrisburg, Pa., a corporation of Pennsylvania

Application April 4, 1955, Serial No. 498,825

2 Claims. (Cl. 146—49)

This invention relates to machines for peeling potatoes and the like, and has for its principal object the provision of an improved apparatus of this character which will function more rapidly and efficiently than those which have been heretofore proposed.

The present day commercial production of vegetable products such as potato chips, French fries and the like, calls for the peeling of large quantities of the vegetables, and various machines for effecting such operation have been devised, at least some of which are in more or less extensive use. Perhaps the most successful of these has been the type in which an upright open-ended cylindrical housing surmounts a receptacle for the peelings and has a horizontal plate or table rotatably mounted in its lower portion, upon which the vegetables are deposited and rest. Such plate is of somewhat smaller diameter than the housing and usually is formed to present a plurality of upwardly facing elevations and/or depressions; and in addition its upward face, as well as the peripheral wall of the housing, are roughened to provide abrading surfaces.

When a batch of vegetables is deposited in the chamber provided by the cylindrical housing to rest upon the plate, upon rapid rotation of the latter the elevations and/or depressions thereof impart agitation and circulatory movement to the components of the vegetable mass whereby through the attritive action of the roughened surfaces of the plate and housing on the surfaces of the vegetables the skins or peels of the latter are loosened and removed. Usually means are provided whereby flushing water may be supplied to the chamber, which water along with the peelings escapes through the annular space between the plate periphery and the housing wall to the peelings receptacle below the plate, and from there is discharged to waste. The peripheral wall of the housing is provided with a door which, when opened at the conclusion of a peeling operation, permits of discharge of the peeled vegetables from the peeling chamber.

While apparatus of the character just described functions fairly well, we have found that the efficiency thereof may be appreciably increased and the time necessary to effect acceptable peeling of a batch of vegetables may be materially reduced if means be provided in the peeling chamber whereby to induce or maintain better contact between the vegetable components and the abrasive surface of the chamber wall. One mode of effecting this is illustrated in the accompanying drawings constituting a part of this specification, in which like reference characters designate like parts throughout the views, and in which:

Figure 1 is a top plan view of a peeling machine embodying the invention;

Fig. 2 is a front elevational view thereof;

Fig. 3 is a vertical sectional view of the machine, taken approximately on the plane indicated by the line 3—3 of Fig. 2, looking in the direction of the arrows; and

Fig. 4 is a view similar to Fig. 3, taken on approxi-

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mately the plane indicated by the line 4—4 in the latter figure.

Referring to the said drawings in greater detail, the peeling machine there shown comprises a peeling chamber 10 provided by an upright open-ended cylindrical member 11, the inner peripheral surface of which is roughened in any appropriate manner, as by having Carborundum or analogous abrasive material incorporated therein or cemented thereto. The lower end portion of the member is disposed in a circular opening in the top wall 12 of a peelings receptacle 13, which is supported by legs 14 and provided with a sloping bottom wall 15, as clearly shown in Fig. 4. The wall of the cylinder 11 is provided with a lateral discharge opening 16 which is normally closed by a door 17 supported by a strap 18 that is carried by a shaft 19 which is journaled in bearings 20 mounted on brackets 21 that are rigidly attached to the said cylinder wall. The door 17 carries a swingable latch member 22, the lower arm 23 of which is arranged for engagement with a lug 24 carried by the cylinder member 11, whereby the door may be effectively retained in closed position during a peeling operation, yet easily released and moved to an open position at the conclusion thereof to permit discharge of the peeled vegetables from the chamber 10. A perforated annular spray pipe 26 is mounted in the upper portion of the chamber 10, and is connected to a water supply pipe 27 whereby flushing water may be introduced into the chamber during a peeling operation.

As here shown the peelings receptacle 13 is of substantially square conformation in plan, and along that side thereof underlying the discharge opening 16 of the chamber there is provided an elongated external trough 28 which is adapted to receive any water, peelings or other foreign matter which may be discharged with the vegetables when the door 17 is opened. The open upper side of said trough is provided with a grating 29 which prevents the vegetables from entering the trough, while the refuse which may be received therein is discharged into the receptacle 13 through a port 30 provided in the perimetral wall of said receptacle. The inclined bottom wall 15 of the receptacle is provided with a drain opening 31 at its lower side, which opening communicates with a nipple 32 which may be connected to a sewer or other means of waste disposal.

A pair of horizontal angle-iron supporting members 35 extend across the receptacle 13, to which members is secured the upper end portion of a vertically extending shaft and bearing housing structure 36, the lower portion of which extends through and is secured to the inclined bottom wall 15 of the peelings receptacle. A shaft 37 is journaled within said structure by means of bearings 38, and at its lower end carries a pulley 39 adapted to be driven by a motor 40 through the medium of belts 41. At its upper end the said shaft has removably keyed to it the hub element 42 of a disc or plate 43, which is thus rotatably supported in the lower portion of the cylindrical member 11. The diameter of said disc is slightly less than that of the member 11, thereby providing an annular space 44 between the disc periphery and the member wall through which the peelings and wash water may escape to the receptacle 13.

As here shown, a plurality of segmental sheet-metal elements 45 are disposed upon and secured to the upper face of the disc 43, each of which elements is stamped or otherwise formed to provide a medial inverted V-shaped ridge 46 flanked on either side by a planar portion 47. When these elements are assembled on the disc as shown in Figs. 1, 3 and 4, the several ridges 46 extend substantially radially from the disc axis, and they progressively increase in both depth and width outward-

June 11, 1957

R. A. COLEMAN ET AL
VEGETABLE PEELING MACHINE

2,795,253

Filed April 4, 1955

2 Sheets-Sheet 2

Fig. 4.

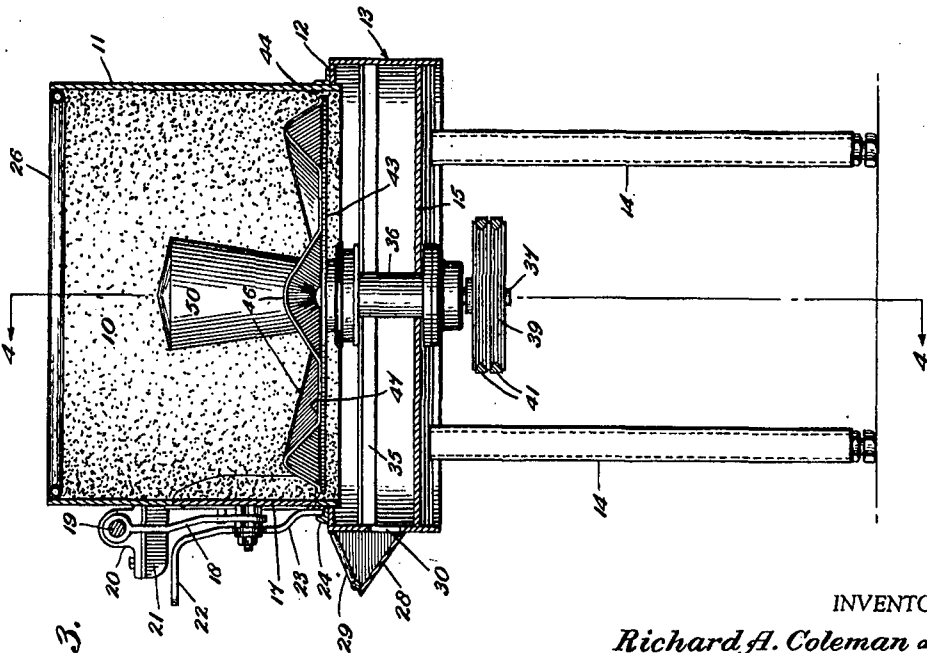
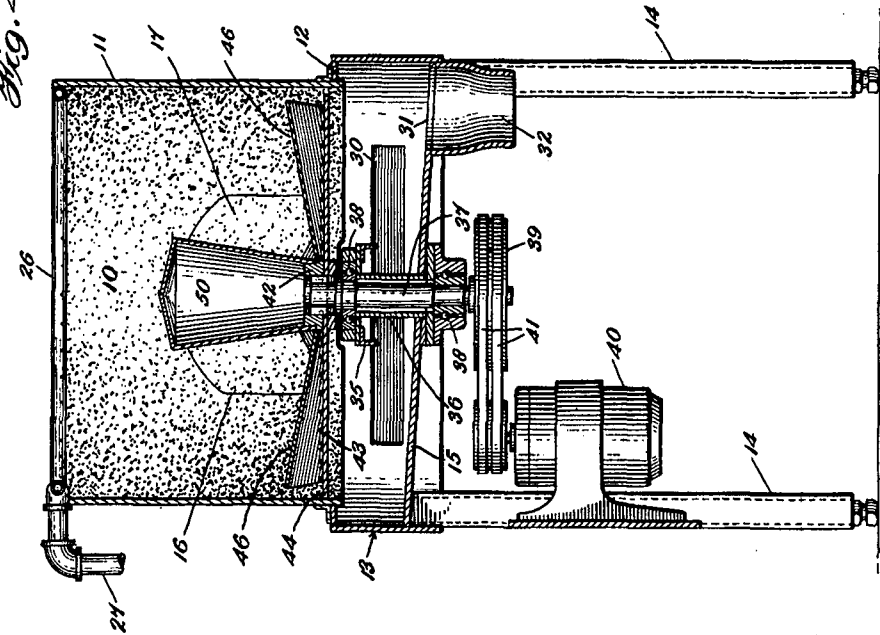


Fig. 3.

INVENTORS
Richard A. Coleman and
Lawrence H. Long,

BY

R. P. Collins
ATTORNEY

UNITED STATES PATENT OFFICE.

ERNEST J. STANSON, OF ANTIGO, WISCONSIN.

VEGETABLE-PEELER.

1,337,414.

Specification of Letters Patent.

Patented Apr. 20, 1920.

Application filed January 15, 1917. Serial No. 142,340.

To all whom it may concern:

Be it known that I, ERNEST J. STANSON, a citizen of the United States, and resident of Antigo, in the county of Langlade and State of Wisconsin, have invented new and useful Improvements in Vegetable-Peelers, of which the following is a description, reference being had to the accompanying drawings, which are a part of this specification.

10 The invention relates to vegetable peelers.

The invention is more particularly designed for peeling potatoes or other vegetables in an expeditious manner and is adapted for hotel, restaurant or household use.

15 Heretofore potato peelers have been devised in which the potatoes are whirled by centrifugal force against an abrasive surface but these are objectionable because of the fact that the potatoes are bruised by striking the abrasive surface with considerable force. To efficiently peel the potatoes or vegetables without bruising them I have provided a drum having an abrasive surface in which the potatoes are placed and tumbled by rotating the drum.

20 The invention further consists in the several features hereinafter set forth and more particularly defined by claims at the conclusion hereof.

30 In the drawings:

Figure 1 is a plan view of the device embodying the invention;

35 Fig. 2 is a section taken on the line 2—2 of Fig. 1;

Fig. 3 is a detail section of the drum;

Fig. 4 is a plan view of a portion of the drum.

40 In the drawings, the numeral 5 represents the hollow drum which is provided with horizontally disposed trunnions 6 and 7 removably journaled in bearings 8 and 9 in a tank or receptacle 10 provided with angle-iron supporting legs 11, the drum being mounted within the receptacle 10 as shown, the trunnion 7 carrying a crank 11 forming a turning handle.

45 The drum, preferably made of sheet metal, may be of any desired shape. I have shown a hexagonal drum but any polygonal drum or a circular drum may also be used. This drum is provided with a series of sets of different kinds of projections 12, 13 and 14 which project inwardly to form an abrasive surface with which the vegetables are brought in contact to peel them. The pro-

jections 12 are square shaped, 13 triangular shaped and 14 are rectangular shaped, all of said projections cooperating to efficiently accomplish the peeling operation by not only removing the skin but also the eyes of the potato.

50 The projections 12 roughen and scrape the potato, the projections 13 pick out the eyes and the projections 14 smooth off or put the finishing cut on the potato. The drum is provided with a door 15 pivotally secured thereto and adapted to be held in place by any suitable means such as catches 16, the drum being charged through the door opening.

55 With the construction above described, the potatoes or other vegetables are placed in the drum and the receptacle is partially filled with water so as to immerse the lower portion of the drum. By providing an inlet and outlet connection to the tank or receptacle 10 and connecting it up with the water supply a continuous supply of fresh water may be maintained in said tank. Now by turning or rotating the drum at a moderate speed the potatoes will be moved up the sides of the drum until their centers of gravity are displaced at which time they fall back to their original position and during the shifting or tumbling of the potatoes within the drum they are subjected to the constant abrasive and cutting action of the projections 12, 13 and 14, and at the end of a few minutes are completely peeled with little waste and the eyes extracted, the water aiding in the peeling operation and serving to clean the peeled vegetables. By reason of the drum rotating in the partially filled water tank the water is kept agitated so that the device may be used where running water is not available.

60 The invention thus exemplifies a simple, inexpensive and efficient device well adapted for the purposes described.

What I claim as my invention is:

1. A potato peeler comprising a tank, a horizontally disposed hollow polygonal shaped drum journaled in said tank and provided with a plurality of inwardly extending sets of flat edge blades and pointed edge blades, means for permitting access to the drum, and means for turning the drum.

2. A vegetable peeler comprising a tank, a horizontally disposed hollow polygonal shaped drum journaled in said tank and

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1,337,414

provided with a plurality of inwardly extending sets of square, triangular and rectangular flat edge blades and pointed edge blades, means for permitting access to the
5 drum, and means for turning the drum. —

3. A vegetable peeler comprising a tank, a horizontally disposed hollow polygonal shaped drum journaled in said tank and provided with a plurality of inwardly extending pointed projections, the walls of
10 said polygonal shaped drum meeting to form a plurality of angles which cause the vegetable to engage a plurality of projections

of adjacent walls and be carried upwardly by said projections until the force of gravity 15 causes the vegetable to become disengaged and roll down one of the walls and come into contact with a plurality of the projections thereby having the skins removed from the vegetable until the vegetable again en- 20 gages a plurality of projections at a lower angle and is again carried upwardly, means for permitting access to the drum, and means for turning the drum.

In testimony whereof I affix my signature. 25
ERNEST J. STANSON.

E. J. STANSON.
VEGETABLE PEELER.
APPLICATION FILED JAN. 15, 1917.

1,337,414.

Patented Apr. 20, 1920.

Fig. 1.

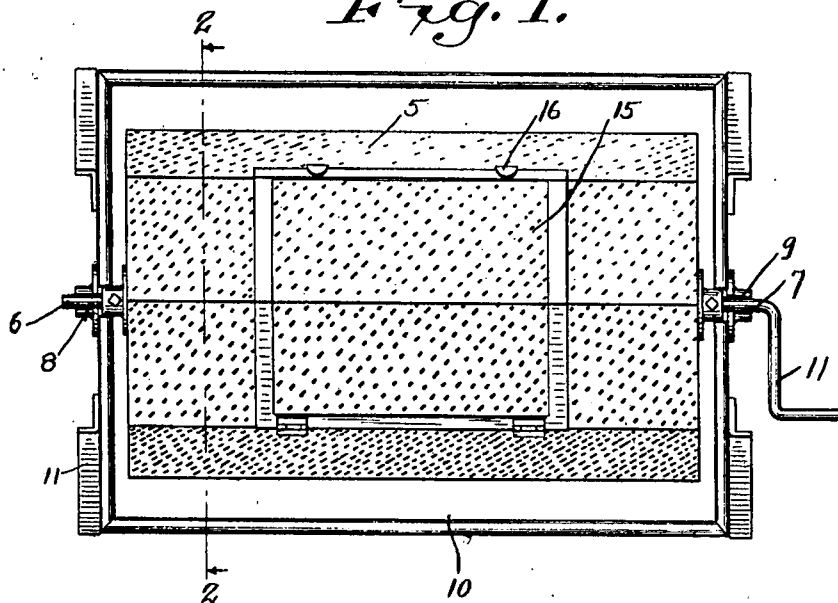


Fig. 2.

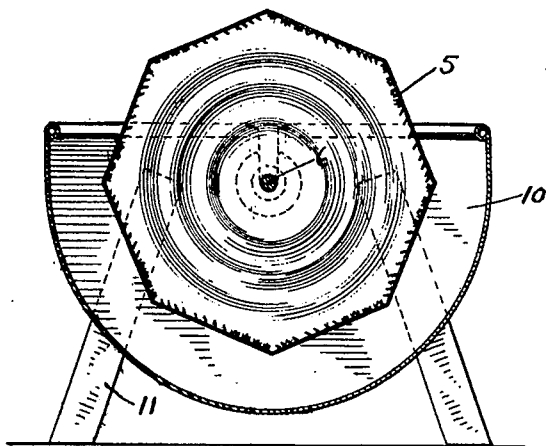


Fig. 3.

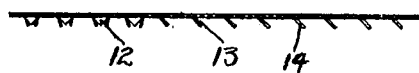
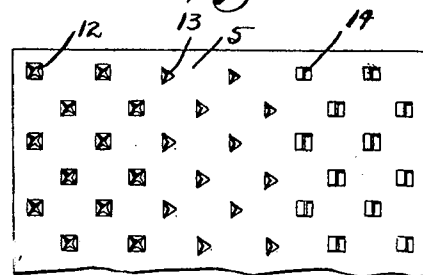


Fig. 4.



Inventor
Ernest J. Stanson
By W. H. Kelley & French.
Attorneys.