

THE WONDERFUL
LITTLE GIANT MEAT CUTTER.



LEE-CLARKE-ANDREESEN HARDWARE CO.,
OMAHA, NEB.

Robert
THE WONDERFUL

LITTLE GIANT MEAT CUTTER

UNEQUALED. UNSURPASSED.

Will cut meat faster, easier and better than any other machine manufactured.

IN THREE SIZES AND FIVE STYLES.

Three are made with Clamps, to fasten to the table; and two with Stands or feet to screw on to the table.

WITH CLAMP

Nos.....	205	210	220
Each costs,.....	\$1.90	\$2.75	\$3.75

WITH STAND OR FEET

Nos.....	212	222
Each costs,.....	\$2.50	\$3.50

The Smallest Cutter, No. 205 will cut easily 2 lbs. per minute. The Nos. 210 and 212, both the same size, will cut 4 lbs. per minute. Nos. 220 and 222, both the same size, will cut 5 lbs. per minute.

The machines are most simple in construction; easily cleaned, easily taken apart, and as easily put together.

The knives cut through the meat, severing fibres and sinews of all kinds, without injuring its natural texture; delivering it in separate pieces of equal size.

We challenge comparison and trial with any other cutter made.

These Cutters or Choppers are adapted to cutting raw or cooked meats, vegetables, etc. Use them for sausage, mince, chicken, fish, Hamburg-steak, hash, suet, tripe, head-cheese, salads, etc.

Examine, try it, and your verdict will be —

IT IS THE BEST IN THE WORLD.