Feb. 7, 1933. J. H. DEVINE 1,896,393

LUNCH BOX

Filed Jan. 17, 1929 5 Sheets-Sheet 1

Fig. 1.

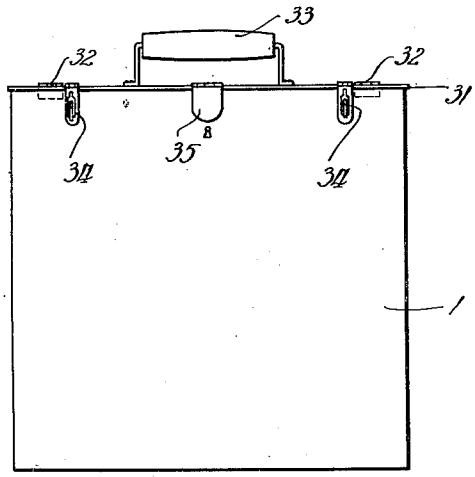
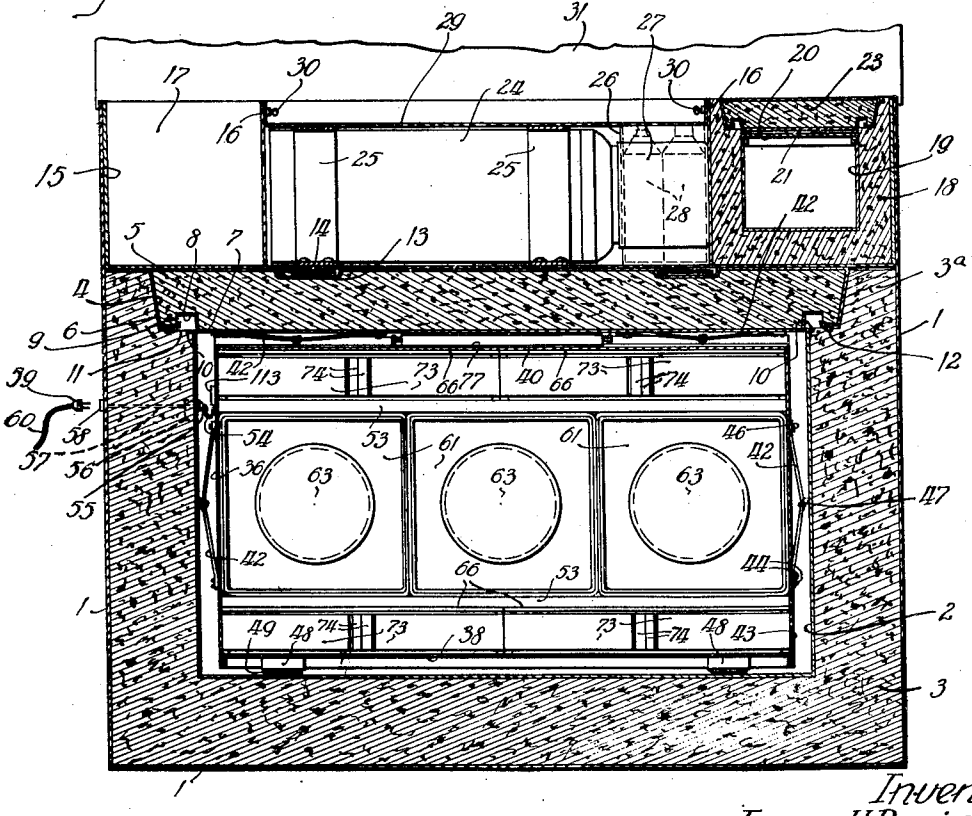


Fig. 2.



Inventor:
James H. Devine.

By Brown, Jackson, Boettcher & Dienner.

Attys.

Feb. 7, 1933. J. H. DEVINE 1,896,393

LUNCH BOX

Filed Jan. 17, 1929 5 Sheets-Sheet 2

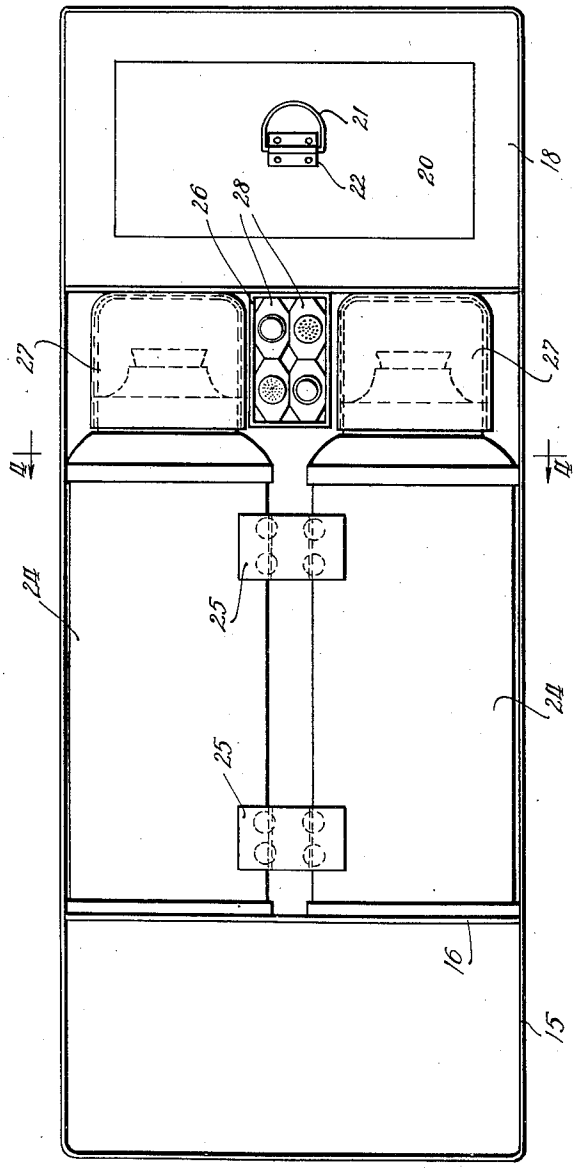


Fig. 3.

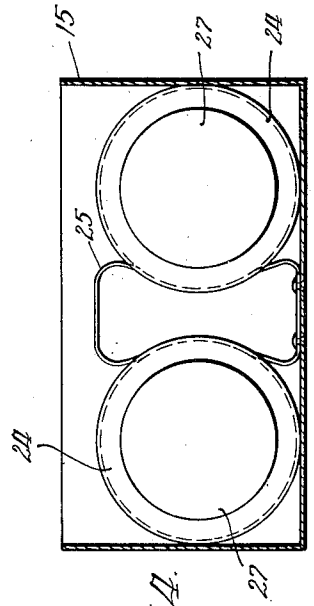


Fig. 4.

Inventor:
James H. Devine.

By Brown, Jackson, Boettcher & Skinner.

Attys

Feb. 7, 1933. J. H. DEVINE 1,896,393

LUNCH BOX

Filed Jan. 17, 1929 5 Sheets-Sheet 3

Fig. 5.

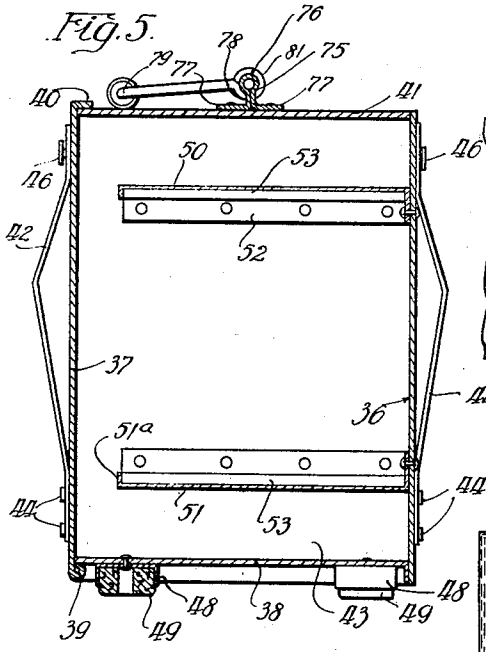


Fig. 6.

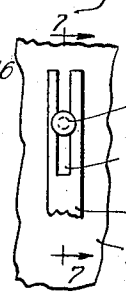
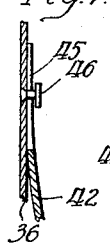


Fig. 7.



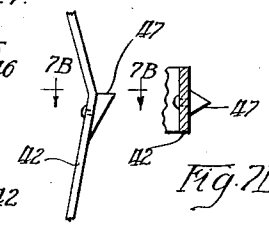


Fig. 7B.

Fig. 7A

Fig. 10.

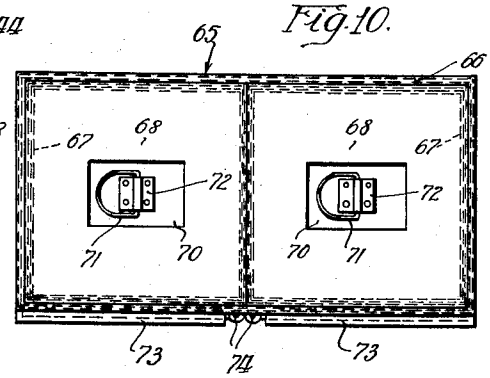


Fig. 9.

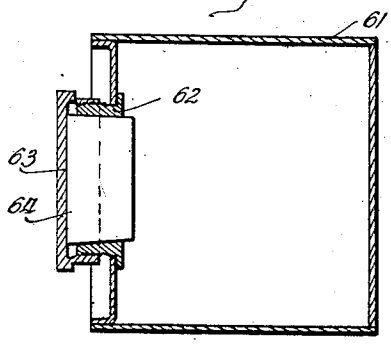


Fig. 11.

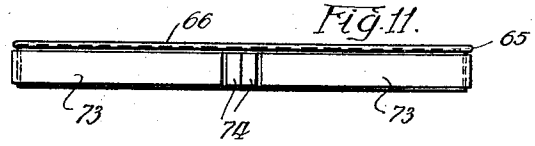
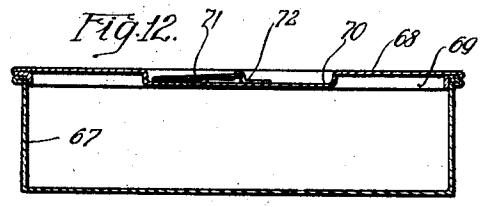


Fig. 12.



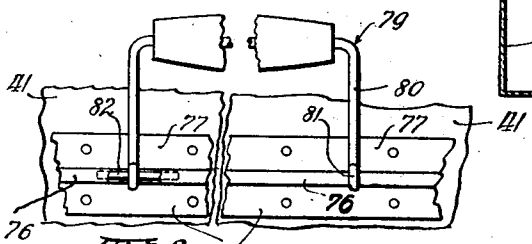


Fig. 8.

Inventor:
James H. Devine

By Brown, Jackson, Boettcher & Dinner,

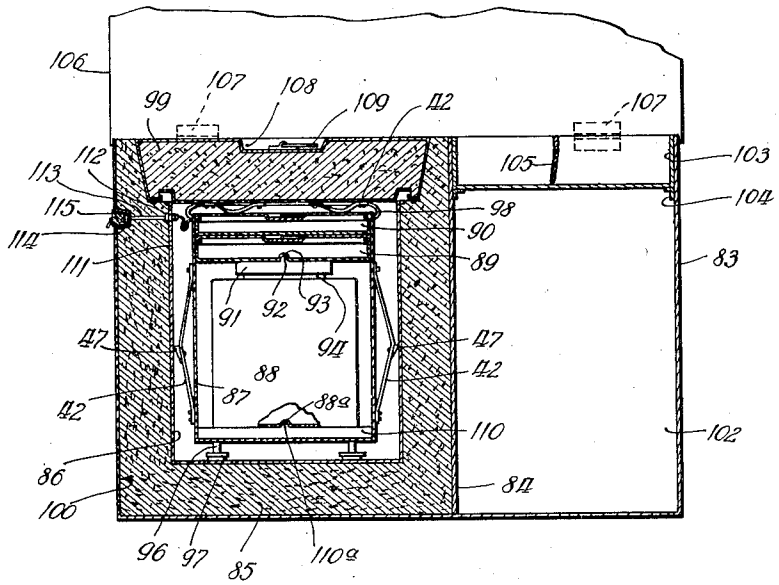
Attys.

Feb. 7, 1933. J. H. DEVINE 1,896,393

LUNCH BOX

Filed Jan. 17, 1929 5 Sheets-Sheet 4

Fig. 13.



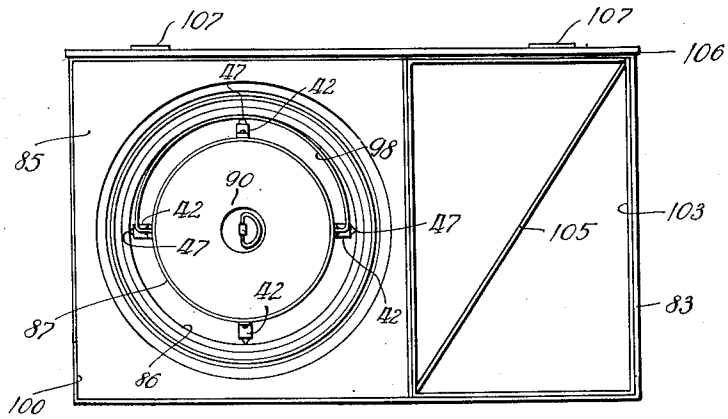


Fig. 14.

Inventor:
James H. Devine.

By Brown, Jackson, Boettcher & Dienner.

Attys.

Feb. 7, 1933. J. H. DEVINE 1,896,393

LUNCH BOX

Filed Jan. 17, 1929 5 Sheets-Sheet 5

Fig. 15.

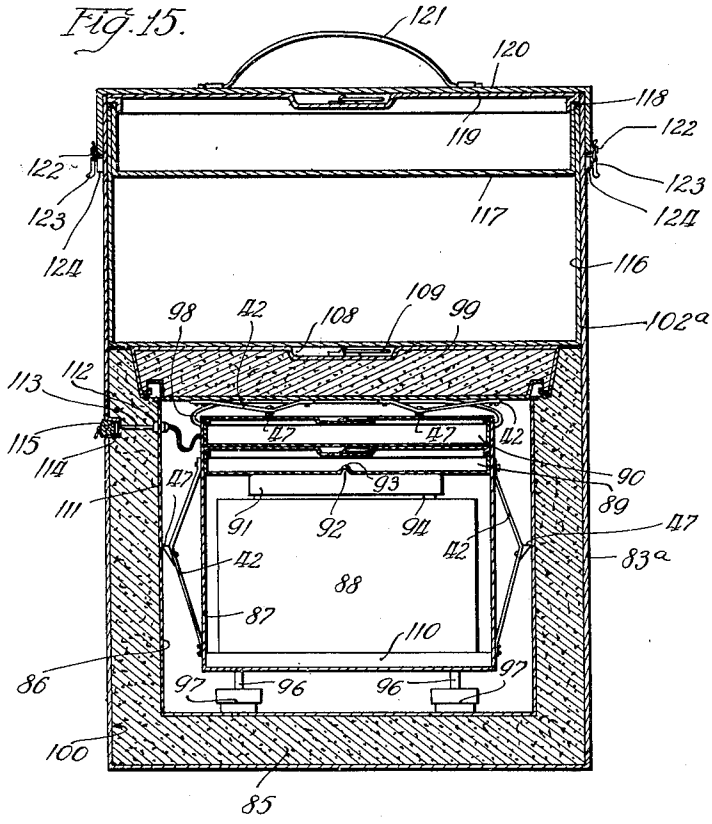
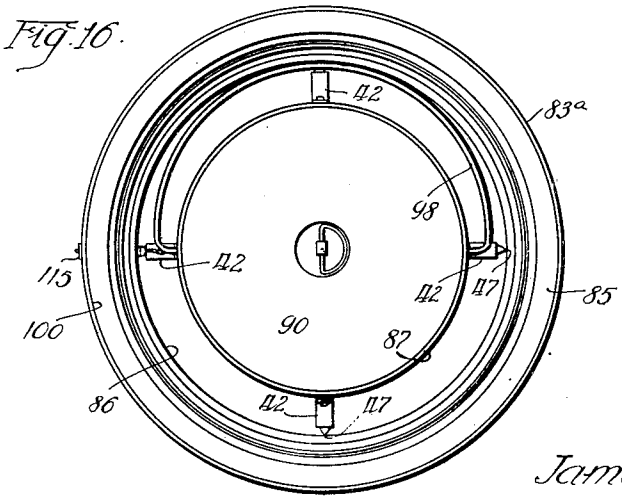


Fig. 16.



Inventor:
James H. Devine.

By

Brown, Jackson, Boettcher & Dienner.

Attys.

Patented Feb. 7, 1933 1,896,393

UNITED STATES PATENT OFFICE

JAMES H. DEVINE, OF CHAMPAIGN, ILLINOIS, ASSIGNOR TO DEV-INSULAR COMPANY, OF ST. LOUIS, MISSOURI, A CORPORATION OF MISSOURI

LUNCH BOX

Application filed January 17, 1929. Serial No. 333,185.

This invention relates to containers for food stuffs, and more particularly to lunch boxes, picnic kits, and the like.

In my copending application for lunch box, Serial No. 287,105, filed June 21, 1928, I have disclosed a device in which an inner frame or casing is mounted within an outer casing and thermally insulated therefrom, this inner frame being held in spaced relation to the walls of the container by button-like members which are spring pressed and contact the container walls. While this construction is highly efficient, in general, I find that it can be improved by providing point contact means between the inner casing and the container for holding the former in spaced relation to the walls of the latter. The advantage of the point contact spacing members is that contact between such members and the walls of the container is reduced to a minimum area, thus greatly reducing conduction between the container and the inner frame or casing.

Also, by employing spacing members of the type herein disclosed, such members also act as cushioned elements and render it possible to materially reduce the cost of production as compared to the kit disclosed in my copending application above identified. A further object of my invention is to provide a lunch box or kit of improved construction and which is capable of withstanding the abuses to which it is necessarily subjected in use. Another object is to provide a kit in which the comestibles can be heated after being stowed in the kit and after the kit has been closed and secured. Further objects and advantages will appear from the detailed description.

In the drawings:

Figure 1 is a front view of a kit constructed in accordance with my invention;

Figure 2 is a central vertical longitudinal sectional view through the kit, parts being shown in elevation;

Figure 3 is a plan view of the upper tray;

Figure 4 is a section taken substantially on the line 4—4 of Figure 3, parts being shown in elevation;

Figure 5 is a transverse vertical sectional view through the inner casing, parts being shown in elevation;

Figure 6 is a detail of the connection between the movable end of one of the spacing members and the inner casing;

Figure 7 is a fragmentary sectional view, taken substantially on line 7—7 of Figure 6;

Figure 7A is a detail of one of the spacing springs and its associated rivet, in elevation;

Figure 7B is a section taken substantially on line 7B—7B of Figure 7A;

Figure 8 is a fragmentary plan view of the inner casing, partly broken away, showing the connection between the handle and the reenforcing member therefor;

Figure 9 is a sectional view, taken through one of the containers which fit within the inner casing;

Figure 10 is a plan view of one of the trays which fit within the inner casing;

Figure 11 is a front view of the tray of Figure 10;

Figure 12 is a transverse sectional view of one of the pans which fit in the tray of Figure 10;

Figure 13 is a vertical sectional view taken lengthwise through a lunch box constructed in accordance with my invention, parts being shown in elevation;

Figure 14 is a plan view of the lunch box, with the cover raised;

Figure 15 is an axial sectional view through a modified form of lunch box; and

Figure 16 is a plan view of the box of Figure 15, with the cover and tray removed.

The kit comprises an outer casing 1, preferably of sheet metal, which may be given a grained finish to closely simulate wood, or may be given any other suitable or preferred finish. If desired, this outer casing may have its outer surface covered with leather or other suitable material. Within the casing 1, centrally thereof, I dispose a container 2 in the form of a sheet metal liner. This container is thermally insulated from casing 1 by a surrounding layer or wall 3 of cork or other suitable material. The wall 3 extends upwardly beyond the container 2 and has its upper portion 3^a tapered upwardly to receive a downwardly tapering closure member 4, which closes the upper end of container 2. This closure member comprises a

body 5 of cork, or other insulating material which is effective as a heat insulator, and a sheet metal covering therefor.

This covering is discontinuous and comprises an outer section 6 and an inner section 7, provided with a peripheral substantially L-shaped flange 8, which fits into groove 9 formed in the under face of body 5 and spaced inwardly a short distance from the periphery thereof. The groove 8 also receives a relatively narrow flange or bead extending about the outer section 6, the outer section and the inner section being separated by a space 9. This space between the two sections of the metal covering of closure member 4 effectively prevents conduction between the covering of the closure member and the inner casing disposed within the container 2. The container or liner 2 is provided, at its upper edge, with an outwardly extending peripheral flange 10, which seats on shoulder 11 of the casing structure or wall 3. A tubular sealing member 12 is cemented or otherwise suitably secured in a groove formed in the upper face of shoulder 11, the upper portion of this member fitting into a shallow groove formed in the under face of the closure member 4. When the closure member is in operative position, the portion thereof covered by section or element 7 of the sheet metal covering fits snugly into the upper end of the container 2, which, in conjunction with the sealing member 12, provides an effective double closure between the container and the closure member therefor. The closure member 4 is provided, in its upper face, with two depressions 13 in each of which is provided a ring 14 suitably secured to section 6 of the metal covering of this member by a strap or equivalent means. These rings facilitate removal of the closure member.

A main tray 15, which may conveniently be formed of sheet metal, fits within the outer casing 1 and seats upon closure member 4. This tray is divided, by two transverse partition members 16, into three compartments, the central one of which is relatively large, the two end compartments being of approximately the same size.

End compartment 17 is adapted for reception of articles of food, or other articles placed therein. The other end compartment is provided with a relatively thick layer or lining 18 of cork or other heat insulating material. A receptacle 19, preferably of Monel metal or other suitable material which is normally unaffected by fruit juices and articles of food of an acid character, is disposed within the space defined by the wall or layer 18 of cork. This receptacle is closed by a cover or closure member 20, also preferably of Monel metal, this member being provided with a suitable ring 21 secured thereto by a strap 22 to facilitate removal of the cover 20. This cover has a depending flange which fits snugly within the upper end of the receptacle 19 to form a snug closure therefor. The cork wall or lining 18 preferably extends to the upper edge of tray 15, the inner surface of the upper portion of this wall being inclined downwardly and inwardly to the upper edge of receptacle 19, which terminates an appreciable distance from the upper edge of the tray. A supplemental closure member 23, similar to member 4, fits snugly in the upper end of the space defined by the wall 18 and seats upon the cover 20, this member 23 comprising a cork body and a sheet metal covering therefor. The receptacle 19 is adapted to contain fruits and desserts of various sorts of a more or less acid character. This receptacle may also be utilized for reception of articles which it is desired to retain in a cool condition. The relatively long central section or compartment of tray 15 receives two thermos bottles or containers 24 of known type, which are releasably secured in this compartment by resilient sheet metal retainers 25, riveted or otherwise suitably secured to the bottom wall of tray 15, these retainers being disposed between the containers 24 and having their lateral arms of arcuate shape, as in Figure 4.

The retainers 25 coact with the side walls of the tray for effectively holding the containers 24 in tray 15, while permitting removal thereof. I preferably provide a rectangular frame 26 disposed between the caps 27 of the thermos bottles 24, this frame receiving dredges or shakers 28 which contain suitable condiments. The depth of the tray 15 is somewhat greater than the diameter of the thermos bottles 24 and a relatively shallow supplemental tray 29 fits in the upper portion of the central compartment of tray 15 and seats upon the retainers 25 and frame 26. This supplemental tray is provided, at each end, with a button 30, which facilitates removal of the tray 29 from its compartment. This supplemental tray is adapted for reception of knives, forks, spoons, and other articles of cutlery. The casing is provided with a suitable lid or cover 31 hingedly secured thereto at 32 and provided with a handle 33 suitably secured to the lid in any known or preferred manner. This lid 31 is held in closed position by clasps 34, of known type, these clasps being carried by the casing 1 and cooperating with members carried by the lid in a known manner. The lid is also preferably provided with a hasp 35, suitably secured thereto, which coacts with a lock carried by the casing for locking the lid in closed position.

An inner casing 36 is disposed within the container 2. This inner casing is of box-like construction and comprises a closure member or door 37, which forms the front

wall of the casing and is hingedly secured to the bottom wall 38 thereof, at its lower edge, at 39.

Referring more particularly to Figure 5, this door is provided, at its upper edge, with an angular flange 40 disposed to fit snugly over the edge portion of top wall 41 of the casing for frictionally holding the door in closed position.

Bowed leaf springs 42 are secured to the end wall 43 of the inner casing. Each of the springs 42 is fixedly secured at one end, at 44, to end wall 43. The other end portion of the spring is provided with a longitudinally extending slot 45, which receives the reduced shank of a headed rivet 46 secured in the wall of the casing. The spring is bowed outwardly and the slot 45 and rivet 46 provide a slidable connection between the spring and the wall of the casing permitting extension and contraction of the spring. Springs 42 are similarly secured to back wall 36 and door 37 of the inner casing, these springs being bowed outwardly. The springs 42 act as spacing members between the front and back and ends of the casing and the corresponding walls of the container 2. Each of these springs is provided with a pointed rivet 47, which tapers downwardly, as shown (Figure 7A) to facilitate insertion of the casing into the container. This rivet is secured at the angle of the spring and is provided with an outwardly directed point (Figure 7B) which contacts the adjacent wall of container 2. This provides a point contact of extremely small area, which is desirable. In Figure 5, the rivets 47 have been omitted, the springs being provided with a relatively sharp bend forming an angle which gives, in effect, a point contact between the spring and the wall of the container.

Supporting members or feet are secured to bottom wall 38 of the container. Each of these members comprises a cup-shaped member 48, formed of sheet metal, and riveted or otherwise suitably secured to bottom wall 38. This member receives a filler 49 of cork or other suitable heat insulating material, which projects downwardly beyond member 48, the lower edge portion of this member being turned inwardly so as to retain the filler in position. The members 49, in conjunction with the members 48, serve to support the inner frame in spaced relation from the bottom wall of the container 2 and to effectively insulate the frame from the container in such manner as to prevent conduction between these two. If desired, the supporting feet composed of the members 48 and 49 may be replaced by springs 42, though ordinarily I prefer to use the feet, since they provide a better support for the inner casing and serve to prevent undesirable up and down movement thereof when the kit is subjected to excessive vertical movement. In addition to the spacing members on the inner casing, I also provide springs 42, which are secured on the under face of closure member 4 of the container 2. These springs 42 are mounted on member 4 in the same manner as the springs are mounted upon the inner casing, and are also provided with pointed rivets 47 which have point contact with top wall 41 of the inner container. If desired, these rivets may be provided with a covering or tip of cork or other suitable heat insulating material for contact with the top wall of the inner casing, so as to further reduce conduction between this inner casing and the closure member 4.

The springs carried by the inner casing and the closure member 4, in conjunction with the feet of this inner casing, provide means for spacing the inner casing from the container 2 and effectively insulating it therefrom. It is to be particularly noted that all of the spacing members which are good heat conductors, the springs 42, have point contact only with the container 2 and the closure member 4, so that conduction between the inner casing and the container and the closure member is reduced to a minimum, due to the extremely slight area of contact. The springs 42 also serve as cushion members for taking up or cushioning any sudden movements or jars which might, otherwise, be transmitted to the inner casing.

The inner casing is provided with an upper shelf 50 and a lower shelf 51 extending the full length thereof and from the back wall 36 to within a short distance of the door 37. The shelf 50 is provided with a depending flange 52 extending about the ends and the inner side thereof, this flange being riveted or otherwise suitably secured to the end and back walls of the casing. The lower shelf 51 is similarly secured in the casing. Obviously, the shelves can be secured in the casing in any suitable or preferred manner. The shelves 50 and 51 are of tubular or hollow construction and each shelf receives a heating element 53, comprising a resistance, mounted therein. These heating elements are connected by a lead or cord 54 (Figure 2) to a plug 55, adapted for insertion into a socket member 56 at one end of the container 2. This socket member 56 is connected by a two wire lead 57 to a socket member 58 mounted on the outer face of one end wall of casing 1. A thermostatic switch 113, of known type, is mounted on the adjacent end of casing 36, and is interposed in the circuit of the heating units 53.

The socket member 58 is adapted for reception of a plug member 59 at one end of a cord 60, suitably connected into an electric circuit. This provides efficient means whereby the heating unit 53 can be connected into an electric circuit with facility after the inner casing has been placed within the con-

tainer and the latter has been closed and secured. By removing the plug member 55 from the socket member 56, the inner casing can be removed from and replaced in the container 2 as desired.

The lower shelf 51 is provided, at its forward edge, with an upwardly extending flange 51ª. This shelf is adapted to receive containers in the form of cans 61, of sheet metal, these cans being cubiform. Each of the cans is provided with an exteriorly threaded neck 62 adapted to receive an interiorly threaded cap 63, which carries a stopper 64 of a size to form a tight closure with the neck. The cans are of a size to fit upon the shelf 51 between back wall 36 of the inner casing and flange 51ª, the cans being a snug fit to prevent undesirable looseness or play. The distance between the shelves is slightly greater than the vertical height of the can 61, so as to permit of this can being introduced between the shelves and positioned as described. I have shown (Figure 2) three cans upon the shelf 51, these cans being in contact with each other and with the end walls of the inner casing. Obviously, the number of cans employed can be varied as desired. These cans are intended to contain liquid comestibles, such as coffee, tea, soup, etc.

The cans are preferably formed of Monel metal, duraluminum, or other suitable material, which is not attacked by foodstuffs placed therein.

The spaces between the shelves and the top and bottom walls of the inner casing are adapted for reception of trays 65. I have shown four of these trays, two above and two below, but the number of trays used may be varied as desired. The trays illustrated are of rectangular section, both transversely and longitudinally, and are of such size that two trays will fit snugly in the casing, end to end, the height of the trays corresponding to the distance between the shelf and the adjacent wall of the casing. Each of the trays is preferably provided, at its upper edge, with a peripheral bead 66, which serves to reenforce the tray and impart rigidity thereto. This tray is of a size to snugly receive two dishes or pans 67, each having a closure member or cover 68 provided with a depending flange 69 having a friction fit with the pan. This cover is preferably provided with a depression 70, in which is disposed a ring 71 secured to the cover by a strap 72. The tray 65 and the dishes or pans 67 are preferably formed of Monel metal or duraluminum, or any other suitable material which is not readily attacked by the acids contained in foodstuffs, may be used. The tray 65 is provided, at the front wall thereof, with two handle members 73, preferably of wood or other suitable heat insulating material. Each of these members is of rectangular shape and is hingedly secured at its inner end, at 74, to the wall of tray 66 at the central portion thereof.

When the handle members 73 are in inoperative position, they are disposed in contact with and parallel to the front wall of tray 65, as in Figure 10. When it is desired to remove the tray from the inner casing, door 37 being open, handle members 73 are moved into position at right angles to that illustrated in Figure 10, in which position they can be readily grasped and provide an effective handle for removing the tray 65.

A reenforcing member 75 is secured to the top wall 41 of the inner casing. This member is formed from a single strip of sheet metal which is bent to provide a tubular element 76 and lateral flanges 77 extending from the lower end of the neck 78 connecting the tubular element and the flanges. These flanges are riveted or otherwise suitably secured to wall 41. The member 75 is of combined tubular and angular construction and serves to effectively reenforce top wall 41 of the inner casing and impart rigidity thereto. A suitable handle 79 is secured to the tubular element 76. This handle comprises a U-shaped bail 80, provided at each end with an eye 81 which extends through a slot in the tubular element 76. Suitable pintles 82 are inserted in the tubular element 76 and pass through the eyes 81, these pintles being a tight fit in the tube. This provides simple and efficient means for pivotally securing the handle to the inner casing to facilitate removal and replacement thereof from and in the container 2. The member 75 serves to effectively prevent undesirable flexing or bending of the top wall 41 of the inner casing, due to the load imposed thereon.

In Figures 13 and 14, I have shown my invention as applied to a lunch box. This box comprises an outer casing 83 of sheet metal or other suitable material, the interior of which is divided by a partition member 84 into two compartments. One of these compartments is provided with a wall or lining 85 of cork or other suitable heat insulating material, which encloses a sheet metal container or liner 86 of cylindrical shape. An inner casing 87 of cylindrical shape is disposed within container 86 and is held in spaced relation from the circumferential wall thereof by springs 42, in the same manner as the inner casing is held spaced from the container 2 of Figure 2 of the drawings. Casing 87 is adapted for reception of a can 88, and trays 89 and 90 above the can. Cover 91 of the can 88 is provided with an upwardly tapering lug 92, which fits into a correspondingly shaped element 93 formed in the bottom wall of tray 89. Cap 91 is screwed or otherwise suitably secured on neck 94 of the can and tray 89 seats upon this cap.

Legs 96 extend downwardly from the bot-

tom of inner casing 87 and are provided with feet 97 similar to the feet of casing 36 of Figure 2. These feet insulate casing 87 from container 86. A bail 98 is suitably secured to casing 87 for placing the casing in the container 86 and removing it therefrom. This bail, when the casing is in operative position within the container, is disposed substantially at right angles to the casing and about the upper portion thereof. A closure member 99, similar to member 4 of Figure 2, fits snugly in the upper portion of compartment 100 and closes the upper end of container 86. This member 99 is provided, on its under face, with springs 42 which have point contact with the cover of tray 90.

Compartment 102 of the casing 83 is adapted to contain articles of food placed therein and a tray 103 is preferably provided, this tray being supported in the upper portion of compartment 102 by brackets 104. As more clearly shown in Figure 14, the tray 103 is divided into two compartments by a partition member 105 disposed diagonally of this tray. The tray, thus formed, is particularly adapted for reception of segments of pie and like articles of approximately triangular shape. A suitable cover 106 is hingedly secured to the casing at 107, this cover being provided with a handle and secured in closed position in the same manner as the cover of casing 1 of Figure 1. Preferably, the closure member 99 is provided with a central depression 108, in which is a ring 109 suitably secured to this member for facilitating removal and replacement thereof. The covers of the trays 89 and 90 are also preferably provided with suitable rings for facilitating manipulation of the same.

I preferably provide an electric heating unit 110, such as an electric plate of known type, in the bottom of casing 87. This unit is provided with a central stud 110^a, at its upper face, which fits into a corresponding depression 88^a at the centre of the bottom of can 88.

With the parts assembled as illustrated, the can 88 is held in centered relation to casing 87 and spaced therefrom. This can is intended to contain a hot comestible, such as hot coffee, hot soup, or the like, the heat from which serves to heat the comestibles in the trays 89 and 90. Obviously, instead of placing a hot comestible in the can 88, a cold material, such as an iced drink or crushed ice can be placed therein if it is desired to keep the articles in the trays 89 and 90 cool instead of hot.

The heating unit 110 is connected by a two wire lead 111 to a socket member 112 mounted on the outer face of the casing 86. This socket member is connected, by a lead 113, to a socket member 114 countersunk in the outer casing 83, and normally closed by a plug or stopper 115 of cork or other suitable material, to reduce loss of heat by radiation. This provides means whereby the heating unit can readily be connected into an electric circuit as in Figure 2. If desired, a thermostat switch may be interposed in the circuit of the heating unit 113.

In the form of kit illustrated in Figure 2, after the liquid comestibles have been placed in the can 61 and the kit has been properly assembled, and closed, the heating unit 53 may be plugged into an electric circuit, so as to heat the contents of the cans and of the trays. If the user fails to disconnect the heating unit before a predetermined maximum temperature is attained in the compartment or container 2, the thermostat 113 will act to automatically open the circuit at this temperature, thus eliminating danger of injury to the kit, due to generation of steam in the cans 61 or other causes, as well as eliminating undesirable heating of the articles of food in the trays. Due to the point contact between the spacing members holding the inner casing spaced away from the container, and the insulating of the container from the outer casing, the heat within the container 2 will be retained therein for a relatively long time so as to maintain the food articles in this container in a warm and palatable condition. In this connection, the point contact between the spacing members and the walls of the container is of particular merit as avoiding loss of heat by conduction.

If the comestibles placed in the cans 61 are sufficiently hot to heat the contents of the container 2 to the desired extent, the heating unit 53 will not be connected into the circuit for heating the contents of the cans. Whether or not these heating units are employed is a matter of choice. In practice, however, it will be found that these heating units are frequently employed as providing a convenient means for assuring that the contents of the container 2 are properly heated to the desired temperature. I contemplate, however, omitting the heating units, in which case the sleeves 50 and 51, instead of being of hollow or channel section could be formed of plain sheets of metal.

The lunch box 83 of Figures 13 and 14 is heated in the same manner as the kit of Figure 2, and the heating unit 110 may be used or not, as desired, and in accordance with conditions.

The lunch box of Figures 15 and 16 is, in general, similar in construction to that of Figures 13 and 14. The outer casing 83^a extends above the container in which can 88 is disposed, forming an upper compartment 102^a. This casing is of cylindrical shape, and a cylindrical tray 116 fits within compartment 102^a and seats upon closure member 99 of the lower compartment. Tray 116 receives a supplemental tray 117 which pref-

erably fits snugly in the upper end of tray 116 and is provided with a peripheral flange 118 which seats upon the upper edge of the main tray. A flanged cover 119 has a friction fit with tray 117, this cover having a depression and a ring therein to facilitate removal of the cover.

The upper end of the outer casing 83ª is closed by a cover 120 to which is suitably secured a handle 121. Cover 120 has a depending peripheral flange 122 having outwardly projecting bosses 122ª which cooperate with fastening devices 123 mounted on blocks 124 secured to casing 83ª. The fasteners 123 are of known type, being ordinary trunk fasteners of that type which exert downward pressure on lugs 122ª as they are moved into full operative position. Any other suitable or preferred fastening means may be employed, however. Lugs 122ª and devices 123 serve to secure the cover on the casing and also act, by downward pressure, to assure tight closure of the cover as well as proper closing of the lower container and the trays in the lower compartment, as well as tray 117. In both the kit and the lunch boxes, I contemplate insulating the inner container from the outer casing by a vacuum, as is known, instead of using cork or like material for this purpose. This is particularly applicable to the cylindrical lunch box of Figures 15 and 16.

What I claim is:

1. In combination in a kit of the character described, an outer casing, a container within the casing and thermally insulated therefrom, an inner casing within the container, and point contact cushioning means holding the inner casing spaced away from the container, said means comprising a spring having a slot therein mounted upon said inner casing, and means secured to said casing and engaging in said slot for providing a slidable connection between said spring and said casing.

2. In combination in a kit of the character described, an outer casing, a container within the casing and thermally insulated therefrom, an inner casing within the container, and bowed leaf springs between the container and the inner casing and having point contact therewith, said springs being secured at one end to said inner casing and at their other ends having a slot formed therein, and means secured to said casing and engaging in said slot for providing a slidable connection between said springs and said casing and for resiliently holding the inner casing spaced away from said container.

3. In combination in a kit of the character described, an outer casing, a container within the casing and thermally insulated therefrom, a heat insulating closure for the container, an inner casing having side and end walls within the container and completely enclosed thereby, and means holding the inner casing spaced away from the walls of the container and said closure, said means comprising springs secured at one end to said inner casing and each of the respective springs having at its other end a slot formed therein, means secured to said casing and engaging in said slot for providing a slidable connection between said springs and said casing, and means secured to said springs and having point contact with said container.

In witness whereof, I hereunto subscribe my name this 12th day of Jan., 1929.

JAMES H. DEVINE.