

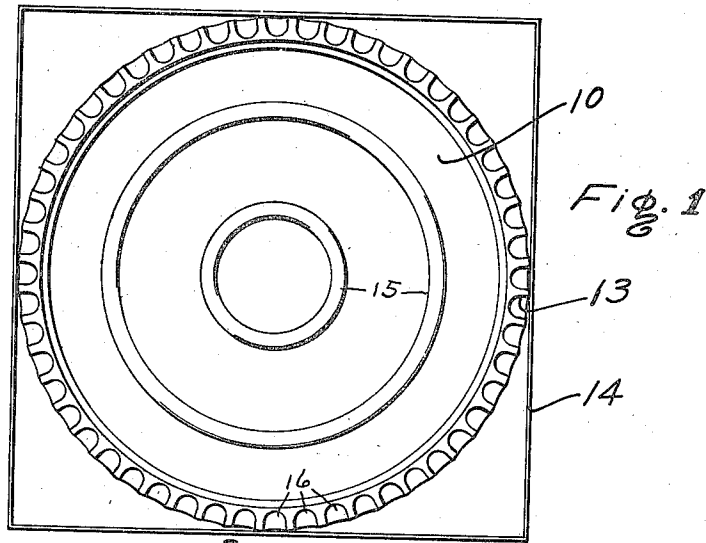
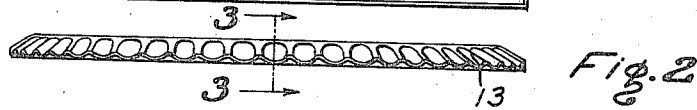
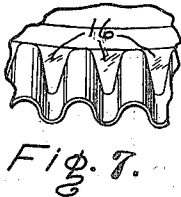
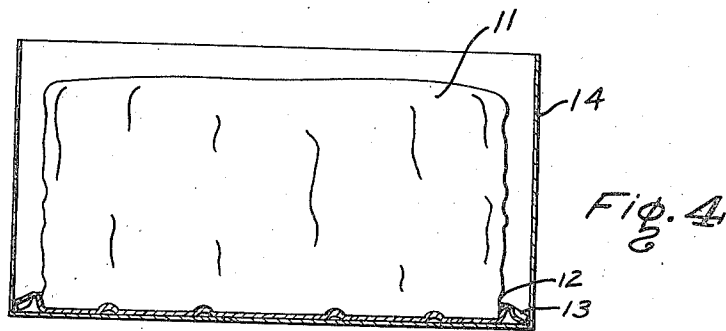
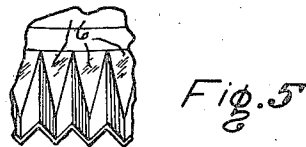
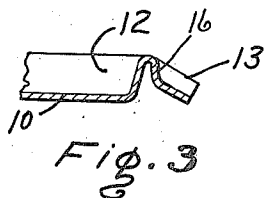
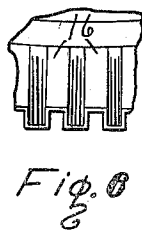
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PAPER CAKE PLATE

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PAPER CAKE PLATE

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4 Claims. (Cl. 65—15)

This invention relates to a paper plate or dish particularly formed as a cake plate and has for its primary object the locating and retaining of a cake in a box so as to maintain the cake in spaced relation from the walls of the box so as to prevent damage to icing on the cake.

A further primary object of the invention is to provide a paper plate structure which will not only serve for the purpose above indicated but will also be sufficiently rigid as to permit handling of the cake when removed from the box without damage to the cake and at the same time present an ornamental appearance.

A still further important object of the invention is to provide a marginal area about the plate that will be highly resistant to bending or distortion and which will fit snugly down into corners of the cake box so as to prevent any relative movement between the plate and the box on the floor thereof.

These and other objects and advantages of the invention will become apparent to those versed in the art in the following description of the invention which is illustrated in one particular form in the accompanying drawing, in which

Fig. 1 is a top plan view of a plate embodying the invention;

Fig. 2, a side elevation;

Fig. 3, a detail in vertical section through an edge of the plate on an enlarged scale; and

Fig. 4, a vertical section through a box with a plate therein. Figs. 5, 6, and 7 are fragments in plan of modified flutings.

Like characters of reference indicate like parts throughout the several views in the drawing.

Cakes are generally made in some rectangular or round shape in respect to their bases and it is within the scope of the invention to form a plate of the general shape of the base of the cake. In the particular form herein shown, the plate is circular to fit a like shaped cake.

The plate is formed to have a major area 10 on which the cake 11 rests. About this major area 10, the material of the plate is carried upwardly to form a retaining wall 12 relatively low in height and just sufficient to fit snugly around the cake at its base so as to prevent the movement of the cake on the plate. From the top of the wall 12, the plate material is carried around and generally downwardly to provide a marginal area extending in flared relation from the cake. This area, hereinafter termed a skirt and designated by the numeral 13, is preferably formed in a manner that will not only take up the paper otherwise forming in creases during the forming of the

plate but will reenforce the skirt to give a rigid spacing element. In the form herein shown, the skirt 13 is fluted, channelled or corrugated to have a plurality of downwardly and outwardly extending ridges between which the paper is pressed downwardly to have the under sides of these depressions substantially tangential with the plane of the under side of the plate.

In reference to Fig. 4, the cake 11 is placed on the plate area 10 to have the wall 12 serve as a cake locating and retaining means, the wall 12 being in reality the inner side of a rib around the base of the cake. The plate thus holding the cake is placed on the floor of a box 14 and the sides of the box brought up to form the box as is the usual procedure. The box 14 is so proportioned that when the sides are brought up and the box is completed, the outer periphery of the skirt 13 will be in contact with the side walls of the box and be directed downwardly into the corners between the side walls and the floor of the box, the under sides of the depressions in the skirt resting on the floor and the outer ends of the ridges between depressions bearing against the side walls of the box in a downwardly directed manner. The width of the skirt 13 is made to be such that the icing on the cake will be spaced inwardly from the sides of the box a suitable distance as will prevent physical contact therewith. Since the cake is held from movement within the box by reason of its base being confined within the wall or rib 12, the cake is thereby very effectively held within the box 14 in spaced relation from its side walls so that cakes even with soft icing may be delivered and distributed without damage thereto. Upwardly formed annular ribs 15 additionally aid in centering the cake. By reason of the use of the invention described, the cake may be displayed in the box 14 by tilting the box up on end without the cake sliding down against the box wall. Should the cake be taken from the box for use or display, the skirt 13 not only provides an ornamental finish but also serves as a means of reenforcing the plate against bending and also as a means permitting the cake to be readily lifted by means of the plate.

The flutes may be varied in design, some of which are illustrated in Figs. 5, 6, and 7, and will be formed with ramps 16 at the inner ends of the channels to avoid sharp angles and corners to be cut through the fiber by the die in forming the plate.

Since it is intended that the plate be made from paper stock, preferably of thin Manila

- faced with a white cover sheet, it may be produced very readily by one operation on the paper blank between suitable dies forming and pressing the plate into the desired shape. Therefore the
- 5 plate may be made in large quantities at extremely low cost so that it may be discarded after the one use. The invention lends itself particularly to use by bakeries having extremely large production and wide distribution whereby the
- 10 cakes must be handled in quantities and distributed over wide areas such as by trucks and the like where the cakes are subjected to considerable jolting and rough handling.

While I have herein shown and described my

15 invention in the best form as now known to me, it is obvious that structural variations may be employed such as in the fluting of the skirt and in the size and shape of the plate, without departing from the spirit of the invention and I, therefore, do not desire to be limited to that precise form beyond the limitations as may be imposed by the following claims.

I claim:

1. A cake plate made of fiber having a central
- 25 zone with a marginal line conforming to the outline of the base of a cake, a rib defining said line and projecting above said zone as a means of preventing movement of the cake in said zone,

and a skirt extending outwardly from said rib with at least portions thereof carried downwardly to the plane of the underside of said plate.

2. A cake plate made of fiber having a central

5 zone with a marginal line conforming to the outline of the base of a cake, a rib defining said line and projecting above said zone as a means of preventing movement of the cake in said zone, and a skirt extending outwardly from said rib with at least portions thereof carried downwardly

10 to the plane of the underside of said plate, and other skirt portions extending above said underside.

3. A cake plate made of fiber having a central

15 zone bounded by an upwardly projecting rib conforming to the outline of the base of the cake and a skirt extending outwardly from said first rib and downwardly to the plane of the underside of said plate and corrugated transversely.

4. A cake plate made of fiber having a central

20 zone bounded by an upwardly projecting rib conforming to the outline of the base of the cake, other upwardly projecting ribs within the central zone, and a skirt extending outwardly from said first rib and downwardly to the plane of the

25 underside of said plate and fluted transversely throughout thereof.

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