

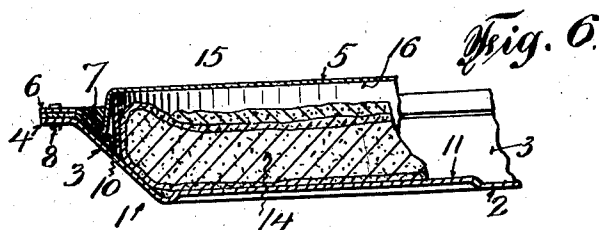
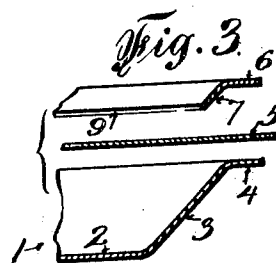
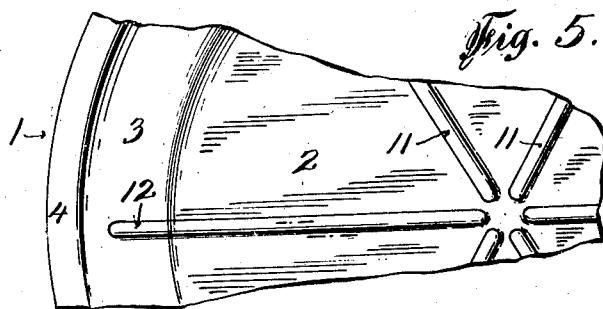
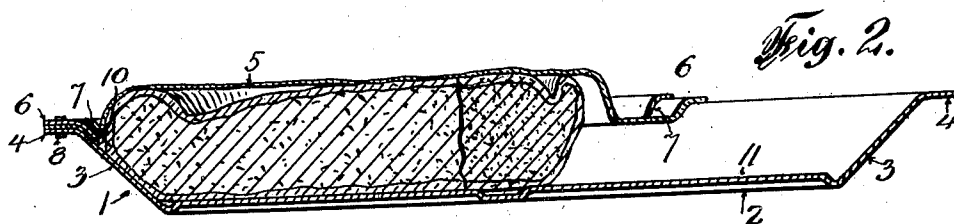
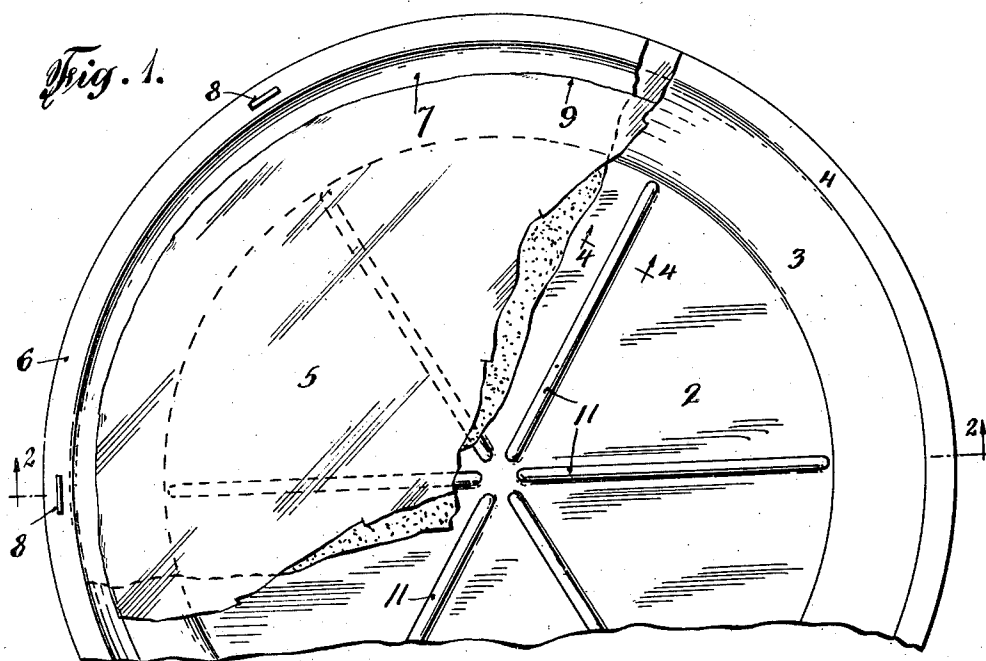
May 11, 1937.

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2,080,125

PIE PACKAGE

Filed Dec. 16, 1932



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2,080,125

PIE PACKAGE

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Application December 16, 1932, Serial No. 647,580

2 Claims. (Cl. 206-44)

In my co-pending application, Serial No. 554,931, filed August 3, 1931, I showed and described a package for containing food products. The article disclosed in that application has proven commercially successful and it has all of the advantages claimed in said application. It is desirable, however, from a commercial standpoint, to avoid having to use a plate having the enlarged flange on which a bead is formed, because it necessitates the use of a special plate.

The object of the present invention is to provide a package or put-up for individual pies or other food products which will protect the food product from breakage even though roughly handled; which will entirely protect the food product from being contaminated as the food product is entirely enclosed and sealed in a sanitary manner within my improved package; which will permit the entire food product to be clearly seen from the exterior of the package so that purchasers may not only see what kind of food product is contained in each package, but will be able to judge also of the size, fullness and quality; and which will preserve the food product for longer periods than if unprotected or than if protected by packages as heretofore used.

The food product may be placed in the present package and the latter may be sealed without handling the food product. The only machinery necessary or desirable for closing the package is a wire stitching machine.

Another object is to provide a package having the above characteristics and which is partly formed of the ordinary pulp, cardboard or similar plate, provided with the common type of flange formed on plates of this character. In other words, in the present package it is not necessary to prolong the width of the flange and to form the circular bead as in my said co-pending application. Neither is it necessary to form the circular bead on the ring which clamps the edge of the transparent top covering to the plate. Whereas the bead is used in my said application to form a bight or reverse bend in order that the transparent material will be firmly held, this result is obtained in the present article by the novel type of clamping ring and the manner in which it forms a bight in the transparent sheet.

Cooked food products, such as pies, cakes and the like, are generally baked in metal pans or tins and after being baked they are slipped from the metal plates into the fibre or similar plate which is to accompany the product until it reaches the consumer. In the case of pies, for instance, the pies are slipped from the metal

plates into the fibre plates while they are still hot and it is desirable to provide means which will allow the escape of the steam and vapors from the pie while it is cooling. I accomplish this by providing a series of raised members or beads which may be disposed radially around the bottom wall of the plate to form a temporary support for the pie while it is hot, in order that between the several raised members the bottom of the pie will remain out of contact with the plate to form a space where the steam and vapor may pass out between the pie and plate while the pie is cooling. After the pie is cooled it may ultimately settle between the raised ribs, but this will not take place until after the steam and vapor have been discharged.

One advantage of this arrangement is that it keeps the major portion of the pie temporarily separated from the fibre plate to allow the escape of steam and vapors and when the pie is once cooled the shortening in the pie will not be materially absorbed by the plate. While these raised members or beads may be sufficient if applied only to the bottom wall of the plate, I have shown how they may be carried partly up to the conical wall of the plate for similar purposes.

Other objects and advantages will be set forth in the following detailed description of my invention.

In the drawing forming part of this application,

Figure 1 is a plan view of a portion of a package containing a pie and with parts broken away to show the interior construction,

Figure 2 is a sectional view taken on the line 2-2 of Figure 1,

Figure 3 is an assembly view showing portions of the plate, the transparent covering and the clamping ring ready to be assembled, the pie being omitted in this view,

Figure 4 is a sectional view taken on the line 4-4 of Figure 1,

Figure 5 is a plan view of a portion of a plate of a modified form wherein the supporting ribs are extended partly up the conical wall of the plate, and

Figure 6 is a sectional view of the package as modified to hold soft top or uncovered pies.

I will first describe the form of the invention shown in Figures 1 to 4 inclusive. The bottom or base member of the package consists of the plate 1 including a bottom wall 2 and an inclined or conical wall 3 surrounding the bottom wall; and extending laterally from the top edge of this

conical wall there is an annular flange 4 which in the present construction is preferably plane.

It is to be understood throughout this description that the package may be proportioned for various kinds of food products other than pies and that the form shown in the drawing is only an illustration of my invention as applied to a pie package without intending to limit the invention to this specific use. The plate is preferably so proportioned that when the pie rests on the bottom wall or on the projections to be hereinafter described, the flange of the pie will rise slightly above the plane of the flange 4 of the plate. There is a disk or sheet 5 of transparent material adapted to cover the entire top of the pie and to extend downwardly on the outer side of the flange thereof, and to the outer edge of the flange 4 of the plate. This sheet is transparent and I have found cellophane especially advantageous as a material to be used as the top covering because of its transparency, cleanliness and its toughness.

The clamping ring in this construction consists of a flat portion 6 of annular shape and preferably corresponding in width with the flange 4 of the plate. There is a downwardly extending wall 7 depending from the inner portion of the wall 6 of the ring and its angle is preferably such that when the flat wall 6 rests against the flange 4 of the plate the inclined wall 7 will rest against the conical wall 3 of the plate.

In assembling a pie within the package the pie is first placed within the plate and then the transparent sheet is placed over the top of the pie. The clamping ring is then moved down upon the outer portion of the transparent sheet so that it presses the same against the flange of the plate and against the upper portion of the inclined wall 3. With the parts held in this position wire stitches 8 may be applied through the plate flange, the clamping ring and the portion of the transparent sheet which is gripped between them.

It will be noted that if the food product extends slightly above the flange of the plate, or even above the lower edge 9 of the clamping ring, the transparent sheet will be formed into a bight as shown at 10, which serves to securely hold the transparent sheet. In other words, the ring clamps the outer portion of the transparent sheet by the bight formed at the lower edge 9 of the clamping ring instead of the bight formed by the nesting beads on the flange of the plate and the clamping ring in my said co-pending application.

I obtain all of the advantages claimed for the device shown in my said co-pending application, but as shown in the drawing of this application, I am enabled to use the ordinary type of pulp or paper plate, thereby avoiding the expense of having the beaded flange. In addition, both the plate and the clamping ring in the present construction are much cheaper to manufacture. Also, the overall width of the package for a given size pie is less than in the package described in said application.

The second branch of my invention, which may or may not be used in conjunction with the first described features, is as follows: As shown in Figures 1 and 2 during the formation of the plate by the ordinary process of making pulp and similar plates, there are formed the raised portions 11 more or less in the form of beads which I have shown radially disposed around the bottom wall 2 of the plate.

If the pie is slipped from the metal plate in which it is baked, while still hot, into the present plate, the bottom of the pie will rest upon the tops of these beads, at least until the pie is cooled.

While resting on these beads there is a space between the major portion of the bottom surface of the bottom crust and the top surface of the bottom wall of the plate, so that the steam and vapors thrown off by the pie while in the heated condition may pass out through these spaces and discharge into the air until the pie becomes cool. If the pie should sag down and touch the surface of the bottom wall 2 after the cooling operation is complete, the beads will have served the purpose nevertheless, because once the pie is cooled the shortening in the pie will not discharge appreciably into the plate material.

In Figure 5, I have shown how these beads may be arranged in the bottom wall and how they may be carried up as shown at 12 a portion of the height of the conical wall 3 in order to temporarily support the pie out of contact with the conical wall. It will be understood that the present package is not completed or sealed up until the pie is cooled because the pie is so completely sealed that there will be little opportunity for any vapors to escape after the package is completed.

With the bight formed in the transparent material at the bottom edge 9 of the ring, and with the food product extending above the plane of this bight, the food product is so held that it cannot shift in any direction in relation to the plate. The whole package is compact, is very neat in appearance, and provides as full a view of the food product as if it were in an ordinary unprotected package or plate.

I have described the package above which is suitable for covered pies; i. e., pies having a top crust. The invention is also adapted for use for uncovered pies, that is, those having no top crust, in which case the top of the pie is soft.

It is not desirable that the transparent sheet rest on the soft top of pies of this kind for obvious reasons and for such purposes the construction may be modified as shown in Figure 6. In this case the uncovered pie is indicated at 14. I employ the same type of plate as before and the same type of clamping ring. I provide, in addition however, an endless ring or collar 15 which may be made of cardboard and consists simply of a strip of cardboard bent around in the form of a hoop with its ends secured together. The diameter of this ring or collar which is formed separately from the plate, is such that when the ring is placed upon the plate its bottom edge will rest in the top surface of the conical wall 3. This ring will be of sufficient diameter to encircle the pie and rest on the wall 3 as shown in Figure 6.

When the transparent sheet is placed across the pie, it will rest on the top edge 16 of this ring or collar and it will also project over the flange of the plate. When the clamping ring 6 is brought down on the outer portion of the transparent sheet it will draw the latter down against the wall 3 and the flange 4 of the plate in similar manner to the action in the first described form, but instead of tightening the transparent sheet against the top and flange of the pie, it is stretched over the top edge of the ring 15. The height of this ring is such as to support the main span of the transparent sheet slightly above the top of the pie in order to prevent the

sheet from coming into contact with the soft top of the pie. In this manner I secure all of the advantages recited above in connection with food products which have soft tops. The additional ring 15 is very inexpensive to manufacture so that it adds very slightly to the cost of the package.

Having described my invention what I claim is:

1. A package for food product comprising a plate having a compartment to receive a food product therein and having a horizontal flange around the upper portion of said plate, a sheet of transparent material adapted to cover the top of the food product and extending over said plate flange, an annular clamping ring adapted to be secured to said plate flange with the outer portion of said sheet clamped between the plate flange and said ring, and means for securing said ring and plate flange together, said clamping ring having a depending inner portion extending below the plane of the receptacle flange and around which said sheet passes, an upstanding collar resting on said plate and surrounding the food product and over which said transparent

sheet is supported so that said sheet is maintained out of contact with the food product.

2. A package for food product comprising a plate having a compartment to receive a food product therein, said plate having a bottom wall, an inclined outer wall and a horizontal flange around the top of said inclined wall, an upstanding collar resting on said inclined wall and surrounding the food product with its upper edge disposed above the plane of the food product, a sheet of transparent material adapted to cover the top of the food product by being spanned above said collar, said sheet extending over said plate flange, an annular clamping ring and means for securing it to said plate flange with the outer portion of said sheet clamped between the plate flange and ring, said clamping ring having a depending inner portion extending below the plane of the receptacle flange and around which said sheet passes to form a bight whereby said sheet is securely clamped to the plate by said clamping ring.

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