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[54] **PACKAGE FOR BUNS TO BE USED IN HEATING AND FRESHENING THE SAME**
2 Claims, 4 Drawing Figs.

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[50] Field of Search **99/234A, 171-72, 173-74, 190-91, 192-93, 194-95, 324, 340, 413, 425, 439-40, 444, 446, 448, 450; 229/3.5; 126/25**

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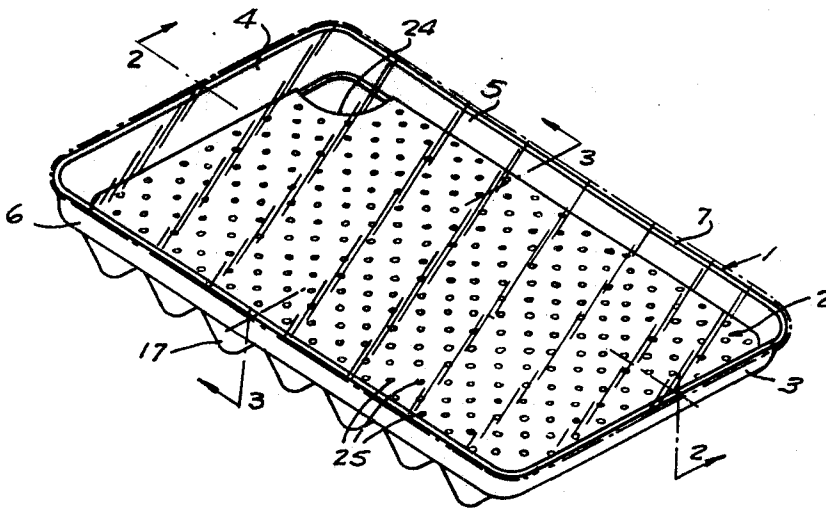
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ABSTRACT: The present package is for containing a plurality of buns during the transportation and marketing thereof with the buns split in two and placed face downwardly on a perforated false bottom spaced from the actual bottom of the package and with the package sealed closed by a flexible material above said buns and which package can have water placed below said false bottom and heated to provide steam in the package to provide hot freshened buns.



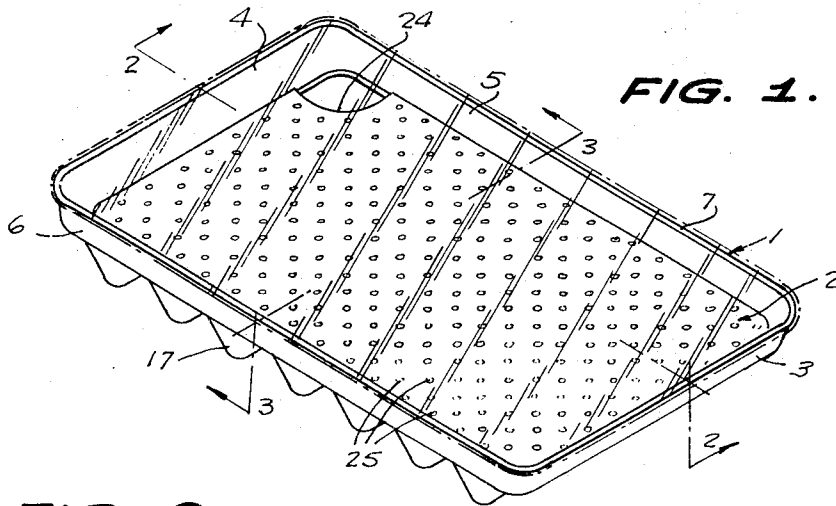


FIG. 2.

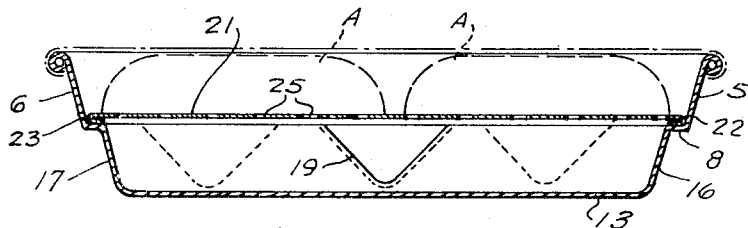
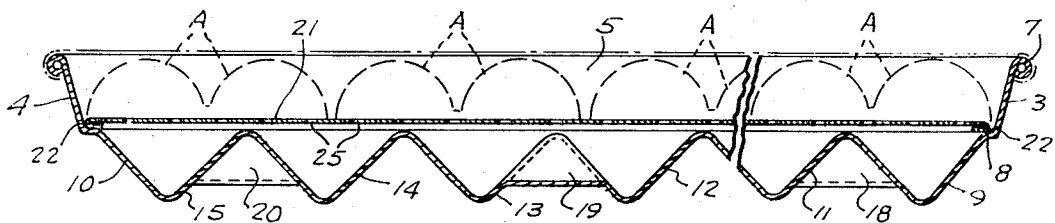
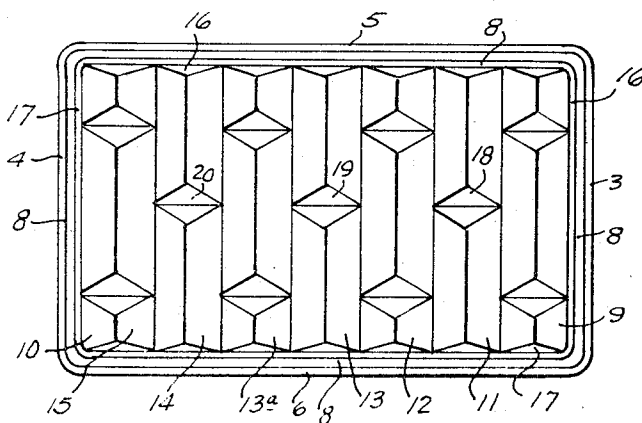


FIG. 3.



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PACKAGE FOR BUNS TO BE USED IN HEATING AND FRESHENING THE SAME

DESCRIPTION

The present invention is concerned with a package for buns in which the buns can be kept in a protected manner until ready for use and in which package water can be readily and easily added, the package heated to form steam therein for freshening and heating the buns and whereupon the buns can be removed for use while in a hot fresh condition.

In the accompanying drawing,

FIG. 1 is a top perspective view of the present package;

FIG. 2 is a cross-sectional view taken on line 2-2 of FIG. 1;

FIG. 3 is a cross-sectional view taken on line 3-3 of FIG. 1; and

FIG. 4 is a bottom view, reduced size, of the present package.

Referring now more particularly to the accompanying drawing, in which like and corresponding parts are indicated by similar reference characters, the package is generally indicated in FIG. 1 by the pan 1 of aluminum foil and the cover sheet 2 of a flexible plastic such as cellophane, polyethylene or the like, and which is preferably transparent.

Pan 1 has end walls 3 and 4 and sidewalls 5 and 6 extending between said end walls. A rolled rim 7 extends completely around said pan along the free edges of said walls providing an open top for said pan.

A shoulder 8 extends inwardly from the lower end of said walls completely around said pan. The bottom of the pan has a series of ridges 9 to 15, each of a V-shaped cross-sectional configuration, extending laterally of said pan. That is, said bottom is bent to provide a side or ridge 9 integral at one edge with shoulder 8 adjacent end 3 while a side of ridge 10 is integral with shoulder 8 adjacent end 4. A second side of ridge 9 is integral with a side of ridge 11 while a second side of ridge 11 is integral with a side of ridge 12, a second side of ridge 12 is integral with a side of ridge 13, a second side of ridge 13 is integral with a side of ridge 14, and a second side of ridge 14 is integral with side 15 of ridge 10.

A plurality of indentations such as 18, 19, and 20 are provided in said ridges for strengthening purposes.

The ends of said ridges are bent to provide end walls 16 and 17 which close the ends of said ridges and are integral with shoulder 8 adjacent sides 5 and 6, respectively.

A false bottom 21 of thin sheet aluminum, aluminum foil or the like is mounted on and extends across and between shoulder 8 and has rolled edges 22 seated on said shoulder. Further, said false bottom has a plurality of perforations 25 therethrough and an opening for the introduction of water onto the bottom of the pan. Said false bottom can, for example, be spaced approximately one-quarter to one-half inch from the inner ridges of the package bottom.

Buns A are split in two and placed with their interiors face

down on false bottom 21. Cover sheet 2 is placed over edge 7 and heat sealed or otherwise attached in a conventional manner under edge 7 and along ends 3 and 4 and sides 5 and 6 sealing close the open top of pan 1 and the buns therein. The buns can thus be transported, marketed or stored in a sealed airtight condition until it is desired to use the buns.

When it is desired to use the buns, the user raises the corner of cover sheet 2 above false bottom recess 24, pours in, for example, one-half cup of water through recess 24 to the bottom of the pan, replaces the corner of cover sheet 2 over ridge 7, puts the package on a stove burner set for a medium heat and heats the bottom of the package for about 30 to 60 seconds sufficient to produce steam through openings 25 in the false bottom and, thus adds moisture and heat to the buns. Cover sheet 2 is then removed and buns A are ready for use in a steaming hot and fresh condition.

The package can be of various sizes, but a package capable of holding six to eight buns has been found to be suitable, such as, for example, with free ends of the walls thereof forming a rectangle of 9 by 13 inches.

The term "buns" as used herein is meant to include buns or rolls such as small sandwich buns or rolls as commonly sold and used to receive a hamburger or frankfurter between the split halves thereof to provide an edible sandwich.

It is to be appreciated that the present pan 1 and cover sheet 2 can be of other configurations than as shown in the drawing and the package is capable of considerable modification, but such changes thereto as come within the scope of the appended claims is deemed to be a part of the present invention.

I claim:

1. A heatable bun package comprising an open-top pan of aluminum foil, having a bottom and connected end and sidewalls extending laterally of said bottom, a false bottom of thin sheet aluminum positioned in said pan and extending to and between said end and sidewalls, means in said pan supporting said false bottom spaced from said pan bottom providing a hollow chamber therebetween for water, said false bottom having perforations therethrough opening into said chamber and a covering sheet of flexible plastic material detachably mounted on said end and sidewalls and extending therebetween closing the open top of said pan whereby at least one bun can be placed on said false bottom between said false bottom and said covering sheet for being housed therein and heated and freshened when water in said chamber is heated.

2. A heatable bun package comprising an open top pan having a bottom and connected end and side walls extending laterally of said bottom, a false bottom positioned in said pan and spaced above said pan bottom for supporting at least one split bun thereon, said false bottom having perforations therethrough, said false bottom also extending between said pan walls and having a corner recess providing an opening with adjacent pan walls for the introduction of water to said pan bottom and a flexible sheet detachably mounted on and closing the open top of said pan.