

July 29, 1952

C. O. NIELAND

2,605,022

MUSTARD AND CATSUP DISPENSER

Filed June 2, 1947

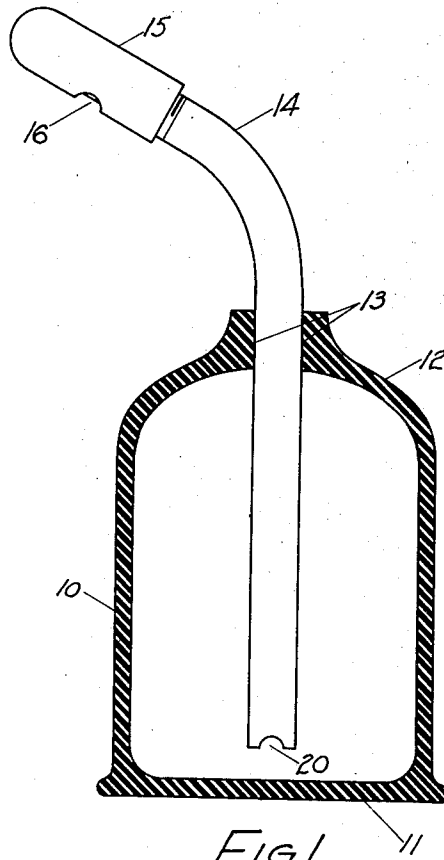


FIG. 1

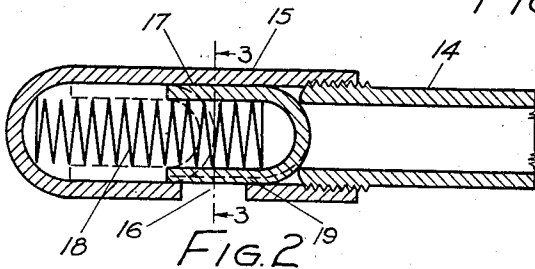


FIG. 2

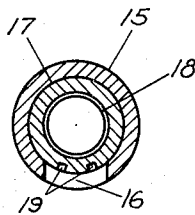


FIG. 3

INVENTOR
CARL O. NIELAND
BY *Philip M. Stutrud*
ATTORNEY

UNITED STATES PATENT OFFICE

2,605,022

MUSTARD AND CATSUP DISPENSER

Carl O. Nieland, Minneapolis, Minn.

Application June 2, 1947, Serial No. 751,820

2 Claims. (Cl. 222-159)

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This invention relates to mustard and catsup dispensers, and particularly to such, as will eliminate unsanitary conditions caused by common use by the public, and which will avoid the usual mess by a well controlled flow of the condiments.

The conditions surrounding the use of mustard and catsup from jars and bottles, particularly at hamburger and frankfurter stands and lunch counters, is anything but sanitary and convenient. The common use by the public of mustard and catsup supply, by dipping into same with individual spoons or knives or a spoon in common, is distasteful to most people even though it were not bad for health. It is of course a means of spreading disease, and with the condiments exposed to flies in the containers as is usually the case, there is additional danger of spreading disease. There is frequently difficulty in dispensing from catsup bottles, as the catsup dries in the neck of the bottle, and it is necessary to invert the bottle and strike on the bottom of the bottle with the palm of the hand. If this works, it often results in a splattering of catsup on the table or counter and sometimes on persons. Without a device for a well controlled flow of a proper portion of condiment, a frequent messy condition cannot be avoided. This is particularly apt to happen in case of children.

One important object of my invention, is to provide a condiment dispenser particularly for mustard and catsup, that will keep the supply enclosed in a sanitary manner until dispensed and free from any undesirable contact.

Another important object is to provide such a dispenser, that the mustard and catsup may be easily applied in a determined proper amount, without muss and difficulty.

Another object is to provide such a dispenser, that may be readily filled and may be easily cleaned and kept sanitary.

Another object is to provide such a dispenser, which although possessing the desirable features stated in the preceding objects, is simple and may be cheaply manufactured.

Other objects will be apparent from the description and appended claims.

For a full disclosure of my invention, reference is made to the description following and to the drawings, in which—

Fig. 1 is a part sectional elevation view of the dispenser.

Fig. 2 is a sectional view on enlarged scale of the discharge nozzle of the dispenser, and also showing open position of same in dotted lines.

Fig. 3 is a cross sectional view on line 3—3 of Fig. 2.

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In the selected embodiment of my invention which is hereby disclosed, I provide substantially a cylindrical shaped container 10 with a hollow interior, made of molded rubber or equivalent flexible substance, with a flat bottom 11 so that it will set upright with great stability, and with a restricted top portion 12 provided with a shouldered opening 13, in which is snugly but detachably fitted a tube 14 of plastic or other rigid but preferably transparent material. The tube 14 is curved in part so that the end of same is inclined at a convenient angle for use. The container 10 is preferably made with colors so that yellow is employed for mustard and red for catsup, making the contents known at a glance. Except for the shouldered portion around the opening 13 and a rim construction around the base, the walls of the container are made of substantially uniform thickness. Compression of the resilient container forces condiment through the tube 14. The tube 14 extends well down into the container 10, so that the last serving is readily obtainable by the natural grasp of the hand in picking up the dispenser, which compresses the container and forces it out through the tube. At the end of the tube, I provide a discharge nozzle 15 with screw threaded connection to the tube, an orifice 16 and a plunger 17, working against a spring 18. The orifice 16 is preferably round but may be otherwise shaped. It may be rectangular extending crosswise, to produce a flat ribbon output of condiment, if so desired. The spring 18 is so tensioned, that when the container is compressed, the plunger 17 is forced into the end of the nozzle 15, providing clearance of the orifice 16, allowing a portion of condiment to be dispensed. When the compression of the bulb is released, the plunger 17 immediately closes the orifice 16 and seats itself in the opening of the tube 14. To obviate any vacuum in the container, air bleeders 19 are provided in the plunger 17. Also, indentations 20 are provided in end of tube 14, so that if inward convergence of bottom causes contact of same with end of tube, the operation is not hindered. The container quickly assumes its normal shape, when the pressure of the fingers is withdrawn from the sides of the elastic body, and that portion of the condiment contained in the nozzle and tube, will be withdrawn therefrom into the hollow of the container. The parts of the discharge nozzle may be of metal, and if so, preferably of stainless steel, but same may also, except for the spring, be made of plastic.

From the foregoing, it is apparent how the

dispenser is constructed. The use of it, depends merely on squeeze action between the fingers, to eject a quite constant fixed amount of the condiment. This serving is moderate in amount and is sufficient for most users, but if more is desired, the operation is repeated. To fill the container, the discharge nozzle 15 is removed by means of the threaded connection, and the container filled by compressing container to expel most of the air therefrom, and after inserting the end of the tube into the condiment, the container can be released and by expanding, will draw the condiment into it. It may also be filled by removing the entire tube assembly, and using a funnel placed in the opening 13. The device is readily completely disassembled, so that it is easily washed and kept clean and sanitary. It is of stable proportions, so it cannot be readily tipped over, and even though this should occur, it is spill proof because of the automatic closing of the orifice, when not in use. It is also completely unbreakable, if dropped on the floor. Although the greatest need for dispensing mustard and catsup in a convenient and sanitary manner, is perhaps at hamburger and frankfurter stands and lunch counters, the dispenser will also fill a need in all restaurants, and in homes, on picnics and camping trips. A threaded cap may be provided for the end of the tube 14, and the discharge nozzle 15 removed, while the filled dispenser is transported, as in a lunch basket. A sleeve slipped over the nozzle, will also similarly serve the purpose. All in all and under all conditions, it dispenses the condiments with great nicety and in controlled amounts.

While I have shown and described a preferred form of my invention, it is obvious that many changes, which are within the scope of my invention, will be apparent to those skilled in the art. I therefore desire to be limited only by the scope of the appended claims.

What I claim is:

1. A condiment dispenser comprising a discharge nozzle detachably mounted on one end of a tube with a compressible elastic hollow body detachably mounted on the other end of said tube, said nozzle comprising a tubular member with a closed end, a second tubular member with a closed end slidably fitting within said first member but with the closed end in reverse position thereto, the closed end of said second member being adapted to engage a seat formed in the end of said tube but having an air channel construction by-passing said seat to maintain atmospheric conditions in said hollow body to rapidly normalize the shape thereof when in use, a compression spring confined within said second member and positioned against the inside of the closed end of said first member, a discharge orifice in the side of said first member so constructed that said second member normally positioned by said spring forms a closure therefor but said member being yieldable to pressure produced by compressing said hollow body thereby opening said orifice, said tube communicating with the interior of said body and adapted to conduct the contents from said body in response to compressive action applied to said body, said tube being provided with a bend to position said nozzle at a convenient dispensing angle to one

side of said body, said tube being provided with indentations at its end inside the body to prevent any vacuum seal between the end of the tube and said body, said tube consisting of substantially transparent material so that status of contents is thereby disclosed, said body having a flat bottom to stably maintain said dispenser in an upright position, but having a heavy shouldered portion surrounding the tube to stably position said tube with respect to the interior of the body, said body having specific color impregnation into the material to correspond substantially to the color and be indicative of the substance to be dispensed.

2. In a dispenser for condiments and the like, wherein a compressible elastic hollow body is employed, having a tube with one end detachably mounted and communicating with the interior thereof; a nozzle detachably mounted on the outer end of said tube and comprising a tubular member with a closed end so mounted, a second tubular member with a closed end slidably fitting within said first member but with the closed end in reverse position thereto, the closed end of said second member being adapted to engage a seat formed in the end of said tube, a compression spring confined within said second member and positioned against the inside of the closed end of said first member, a discharge orifice in the side of said first member so constructed that said second member normally positioned by said spring forms a closure therefor, but said member being yieldable to pressure produced by compressing contents of said hollow body thereby opening said orifice, said second member having an air channel construction in its exterior by-passing the seat and adapted to quickly restore atmospheric conditions in said device after each use, whereby the shape of the hollow body is normalized instantly.

CARL O. NIELAND.

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