D. M. HOLMES.

DEVICE FOR COATING CAKES WITH COCOA-NUT, &c.

No. 192,166. Patented June 19, 1877.

Fig. 1

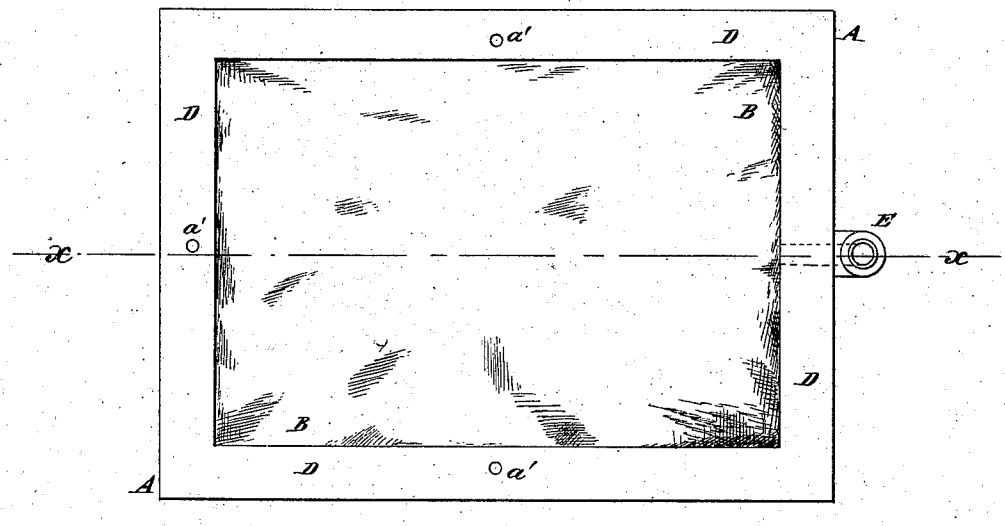
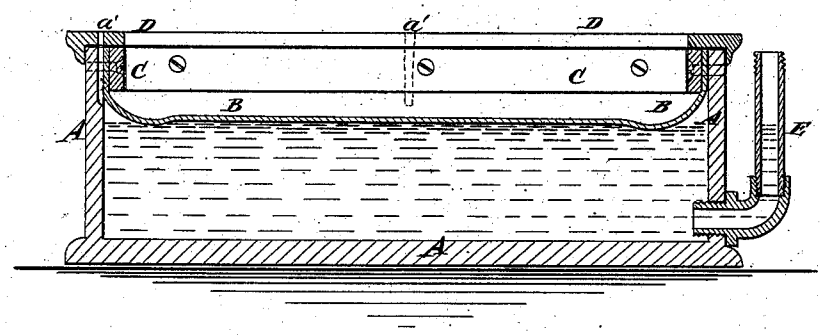


Fig. 2



WITNESSES:

A. W. Almqvist

J. N. Scarborough.

INVENTOR:

D. M. Holmes

BY

ATTORNEYS.

N. PETERS, PHOTO-LITHOGRAPHER, WASHINGTON, D. C.

UNITED STATES PATENT OFFICE.

DANIEL M. HOLMES, OF NEW YORK, N. Y., ASSIGNOR TO THE VAN DERVEER & HOLMES BISCUIT COMPANY, OF NEW YORK CITY.

IMPROVEMENT IN DEVICES FOR COATING CAKES WITH COCOA-NUT, &c.

Specification forming part of Letters Patent No. **192,166**, dated June 19, 1877; application filed May 28, 1877.

To all whom it may concern:

Be it known that I, DANIEL M. HOLMES, of the city, county, and State of New York, have invented a new and useful Improvement in Device for Coating Soft Cakes with Cocoa-Nut, Sugar, &c., of which the following is a specification:

Figure 1 is a top view of my improved device. Fig. 2 is a vertical longitudinal section of the same, taken through the line *x x*, Fig. 1.

Similar letters of reference indicate corresponding parts.

The object of this invention is to furnish an improved device for coating cakes made of soft dough, such as jumbles, &c., with grated cocoa-nut, sugar, currants, and other substances, which will enable all the cakes to be coated evenly, and will prevent any of the cakes from being flattened.

The invention consists in the water-tight box provided with a flexible water-proof sheet, a water-pipe, and air-passages, to adapt it to be used for coating soft cakes with cocoa-nut, sugar, &c., as hereinafter fully described.

Soft-dough cakes, when cut out and placed upon the sheet-iron plates upon which they are baked, adhere to them, so that the plates may be inverted without the cakes dropping off, and they have heretofore been coated with cocoa-nut, sugar, &c., by inverting the plates over a layer of the material with which they are to be coated, spread upon a table or other rigid support, and lowering the plates until the surface of the cakes comes in contact with the material. As the plates are never exactly true, the result is that some of the cakes receive too much pressure and are flattened out, while others scarcely touch the material, destroying all uniformity in the cakes. This difficulty I propose to remedy, and enable all the cakes to be coated without any of them being pressed out of shape.

A is a box, made water-tight, and of such a size as to leave a space of two inches or more between its sides and ends and the edges of a baking-plate when said plate is placed within it.

B is a sheet of thin rubber or other flexible water-proof material, the edges of which are secured to the upper part of the inner surface of the box A by cleats C and a cap, D, or by other convenient means. The rubber sheet B is made a little larger than the area of the box A, so that it may bag a little.

With the lower part of one end of the box A is connected a short pipe, E, in such a way that it may be turned up, as shown in Fig. 2, to allow water to be poured into the box A, and may be turned down to allow the water to flow out.

Holes or passages *a'* are also formed, leading from the upper edge of the box A to the space beneath the rubber sheet B, to allow air to pass out and in as water is poured in and drawn out.

In using the device water is poured into it until the rubber sheet B floats upon its surface in a horizontal or slightly convexed position. The grated cocoa-nut, sugar, or other material is spread upon the rubber sheet B. With this arrangement, when the baking-plate is inverted and is lowered to bring the cakes into contact with the material, the sheet B will yield so readily to accommodate itself to the shape of the baking-plate that none of the cakes will be pressed out of shape, and all of them will be uniformly coated.

Having thus described my invention, I claim as new and desire to secure by Letters Patent—

The water-tight box A, provided with a flexible water-proof sheet, B, a water-pipe, E, and air passages *a'*, to adapt it to be used for coating soft cakes with cocoa-nut, sugar, &c., substantially as herein shown and described.

DANIEL M. HOLMES.

Witnesses:

JAMES T. GRAHAM,

C. SEDGWICK.