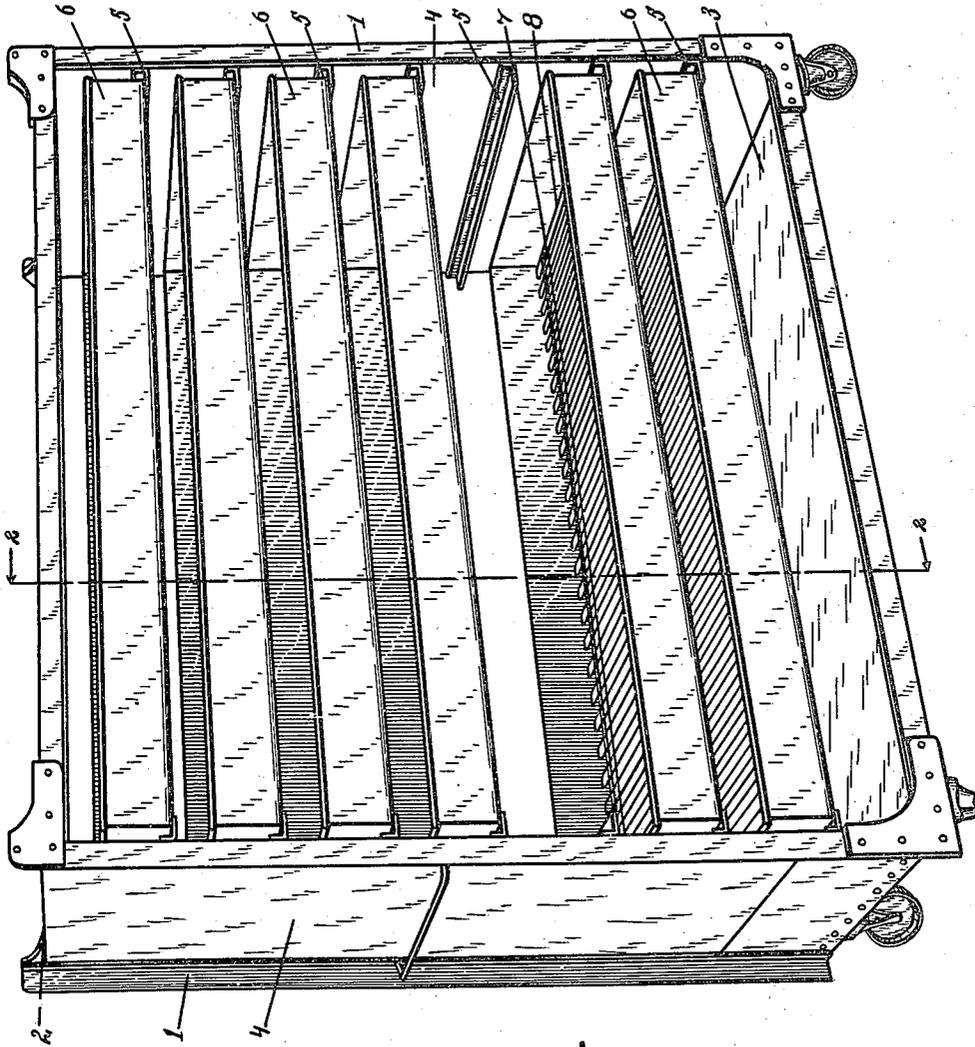


B. M. WARNER.  
COOLING AND DRAINING CABINET.  
APPLICATION FILED MAY 8, 1914.

1,171,486.

Patented Feb. 15, 1916.  
2 SHEETS—SHEET 1.



I.

FIG.

Inventor

Witnesses

*L. G. Guilford*  
*A. B. Jardins*

By

*Bruce M. Warner*  
*Chappell & East*  
Attorneys

B. M. WARNER.  
 COOLING AND DRAINING CABINET.  
 APPLICATION FILED MAY 8, 1914.

1,171,486.

Patented Feb. 15, 1916.

2 SHEETS—SHEET 2.

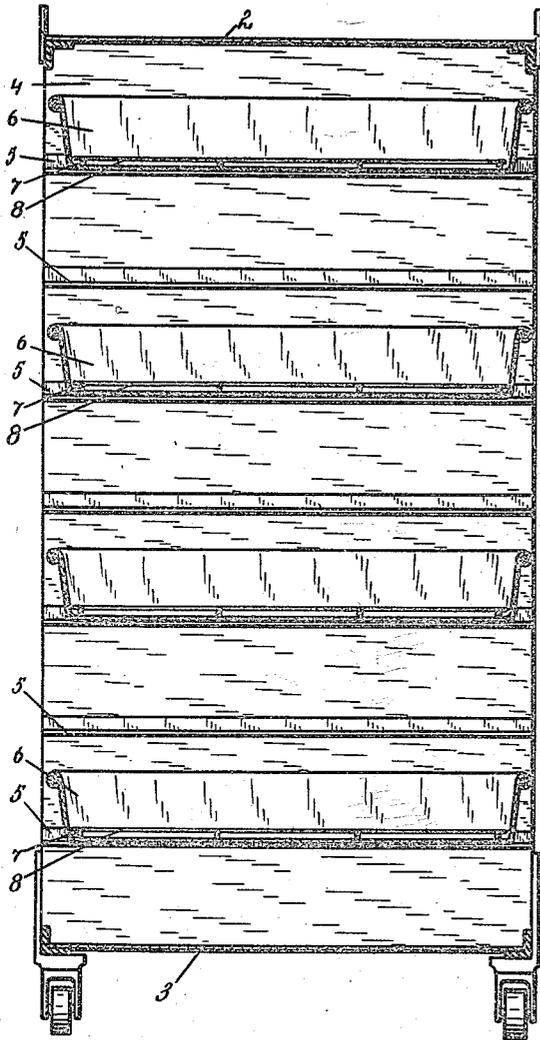


FIG. II.

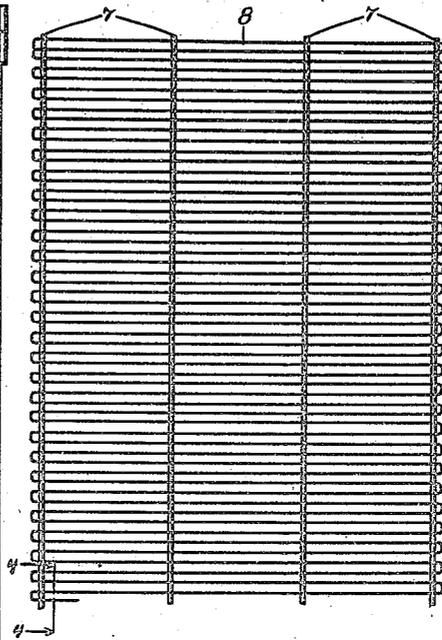


FIG. III.

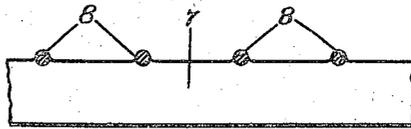


FIG. IV.

Inventor

Witnesses

L. G. Greenfield  
 C. H. Lejardins

Bruce M. Warner  
 by Chappell & Earl

Attorneys

# UNITED STATES PATENT OFFICE.

BRUCE M. WARNER, OF ALBION, MICHIGAN, ASSIGNOR TO UNION SANITARY RACK MANUFACTURING CO., OF ALBION, MICHIGAN.

COOLING AND DRAINING CABINET.

1,171,486.

Specification of Letters Patent.

Patented Feb. 15, 1916.

Application filed May 8, 1914. Serial No. 837,149.

*To all whom it may concern:*

Be it known that I, BRUCE M. WARNER, a citizen of the United States, residing at Albion, county of Calhoun, State of Michigan, have invented certain new and useful Improvements in Cooling and Draining Cabinets, of which the following is a specification.

This invention relates to improvements in cooling and draining cabinets.

My improved cooling and draining cabinet is especially designed by me for the use of bakers in cooling and draining doughnuts, fried cakes or other articles fried in grease.

It has been the common practice of bakers to place doughnuts and other food products fried in grease, on paper or other absorbent surfaces for draining and cooling. This is unsanitary, and further, the doughnuts resting on the paper, are not uniformly drained and an undesirable amount of grease is absorbed.

It is the main object of my invention to provide an improved cabinet for draining and cooling doughnuts and the like, which is of large capacity and one in which the doughnuts are effectively drained and cooled, and are open to evaporation, thereby improving the quality.

A further object is to provide an improved cooling and draining cabinet having these advantages, which is comparatively simple in structure and one which is very easily kept in a sanitary condition, and further, one in which all of the grease drained from the doughnuts or articles drained and cooled therein, is saved.

Further objects, and objects relating to structural details, will definitely appear from the detailed description to follow.

I accomplish the objects of my invention by the devices and means described in the following specification.

The invention is clearly defined and pointed out in the claim.

A structure which is a preferred embodiment of my invention is clearly illustrated in the accompanying drawing forming a part of this specification, in which:

Figure I is a front perspective view of a structure embodying the features of my invention, one of the pans being omitted from the cabinet. Fig. II is a vertical transverse section on a line corresponding to line 2—2

of Fig. I, a part of the pans being omitted. Fig. III is a detail plan view of one of the draining racks. Fig. IV is a detail vertical section on a line corresponding to line 4—4 of Fig. III.

In the drawing similar reference characters refer to similar parts throughout the several views, and the sectional views are taken looking in the direction of the little arrows at the ends of the section lines.

Referring to the drawing, I provide a casing which, in the structure illustrated, consists of the frame 1 having top wall 2, bottom 3, and end walls 4. The end walls are provided with a series of opposed pan ledges 5. The ledges are arranged so that the pans may be slid onto the same from either side of the cabinet, the front and rear side of the casing being open so that the pans may be readily introduced or removed, and also, to provide for a free circulation of air. The ledges are spaced so that the pans 6 are supported with the bottom of one in a substantially spaced relation to the top of the pan below, thus providing for a free circulation of air, and also, if desired, for the introduction and removal of the doughnuts or other articles without removing the pans from the casing.

The pans 6 are made of sufficiently heavy material to permit of their being of considerable size and being readily handled without undue warping or twisting.

Each pan is provided with a rack consisting of supporting bars 7 arranged on their edges with cross bars 8 formed of wire secured to their upper edges, preferably by welding, thus avoiding all open joints between the parts. The cross bars are preferably formed of a continuous wire, as shown in Fig. III.

The racks are of such size as to fit within the pans with the supporting bars resting on the bottom of the pans so that the cross bars are supported in an elevated position above the bottoms of the pans for drainage and the circulation of air.

The doughnuts or other articles to be cooled and drained, are taken from the frying kettles and dumped into the pans on the racks. The racks being supported above the bottoms of the pans, allow the grease to drain into the pans so that the grease is saved for further use. The air is free to circulate about the doughnuts or other ar-

titles in the pans, insuring their prompt cooling, and also permitting evaporation, so that the doughnuts are cooled and drained in a very desirable manner without their  
5 retaining a surplus of grease. It has been found that this method of drying greatly improves the quality and flavor of the doughnuts, and that they are cooled and drained in an entirely sanitary manner,  
10 which is not the case where they are arranged on a paper for cooling and draining. Further, the proper draining results in a saving of sugar when the doughnuts are sugared or powdered, as doughnuts containing a surplus of grease take up more  
15 sugar than those properly drained.

I have illustrated and described my improved cooling and draining cabinet in the form in which I have embodied the same  
20 and which has proved highly satisfactory on the market. I have not attempted to illustrate or describe the modifications and variations in details which I contemplate, as the disclosure made will enable  
25 those skilled in the art to which my invention relates to adapt or embody the same as conditions may require.

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

In a cabinet for cooling and draining doughnuts and the like, the combination of a casing comprising top, bottom and end walls, there being a series of pan ledges at the ends of the casing, a series of pans disposed one above another on said ledges,  
35 there being spaces between the pans and the casing being open at the front and rear for the free circulation of air between the pans and through the casing, and racks consisting of supporting bars having cross bars secured thereto, the racks being disposed within the pans with their cross bars in an elevated position above the bottoms of the pans for drainage and the circulation of air, all  
40 coacting for the purpose specified.

In witness whereof, I have hereunto set my hand and seal in the presence of two witnesses.

BRUCE M. WARNER. [L. S.]

Witnesses:

GEO. E. DEAN,  
CARRIE PRIESTLY.