April 6, 1926. 1,580,064

A. W. MARTIN

METHOD OF WRAPPING AND SEALING BREAD

Filed Jan. 28, 1924 2 Sheets-Sheet 1

Fig. 1.

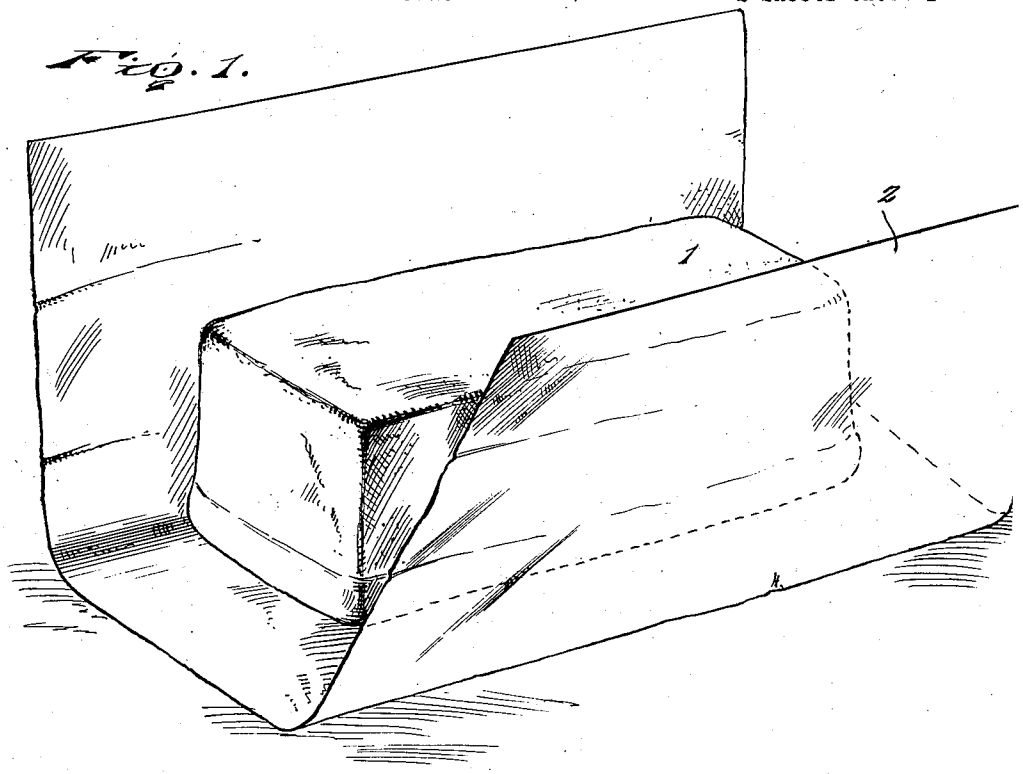
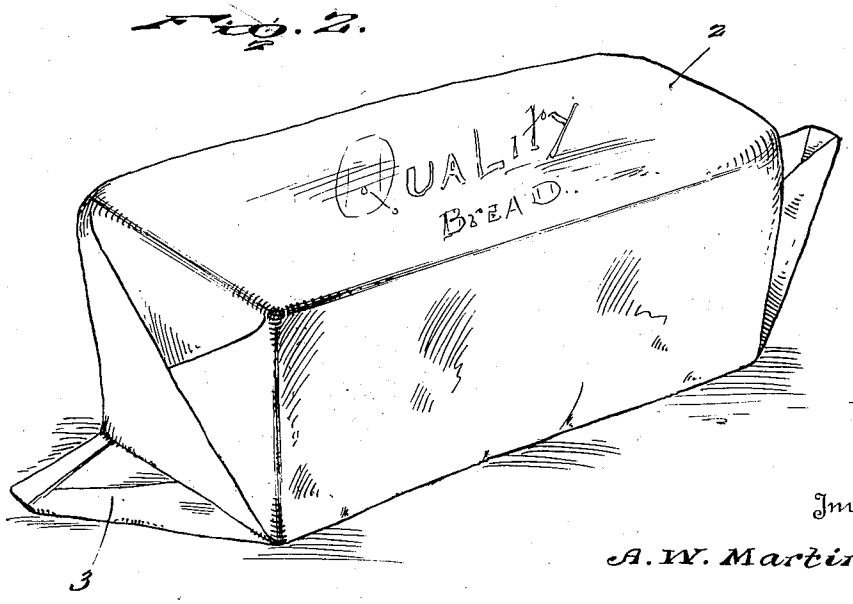


Fig. 2.



Inventor

A. W. Martin.

By

Lacey & Lacey, Attorneys

April 6, 1926. 1,580,064

A. W. MARTIN

METHOD OF WRAPPING AND SEALING BREAD

Filed Jan. 28, 1924 2 Sheets-Sheet 2

Fig. 3.

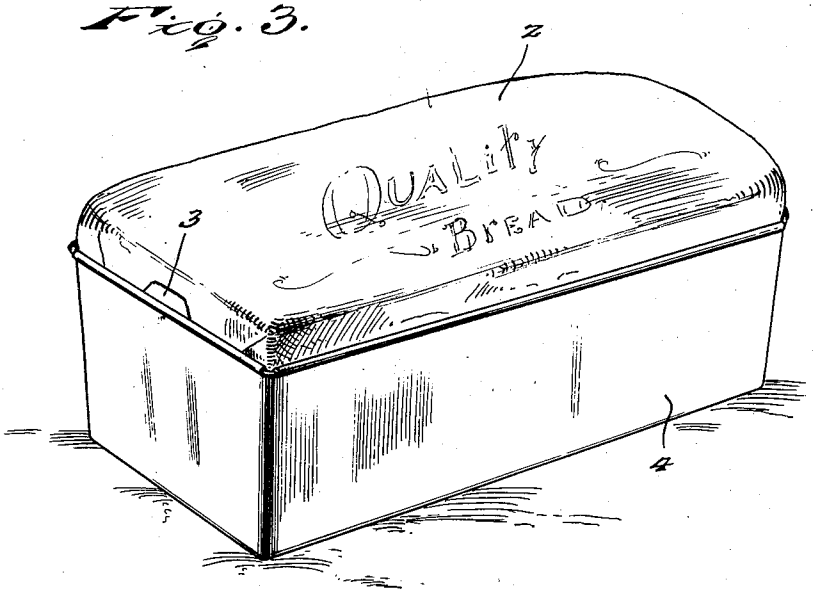
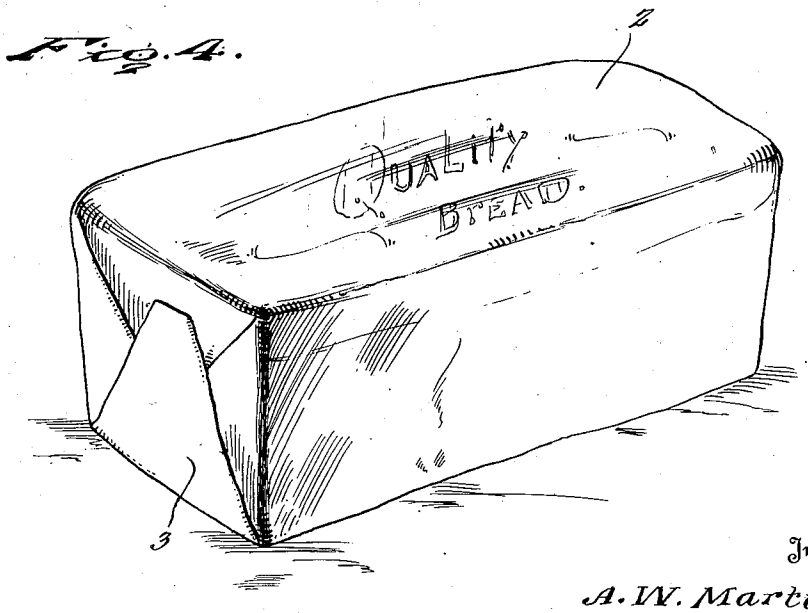


Fig. 4.



Inventor

A. W. Martin.

By

Lacey & Lacey. Attorneys

Patented Apr. 6, 1926. 1,580,064

UNITED STATES PATENT OFFICE.

ARTHUR W. MARTIN, OF LENAPAH, OKLAHOMA.

METHOD OF WRAPPING AND SEALING BREAD.

Application filed January 28, 1924. Serial No. 689,101.

To all whom it may concern:

Be it known that I, ARTHUR W. MARTIN, citizen of the United States, residing at Lenapah, in the county of Nowata and State of Oklahoma, have invented certain new and useful Improvements in Methods of Wrapping and Sealing Bread, of which the following is a specification.

This invention relates to a novel method of applying wrappers to loaves of bread. It is becoming the more or less general practice to place loaves of bread upon the market wrapped in waxed paper and with the wrapper so sealed as to practically exclude air from the loaf. The larger baking concerns, because of their extensive trade, find it profitable to install wrapping machines for applying the wrappers to the loaves but baking concerns which have a smaller output, find themselves at a disadvantage as they cannot profitably install the necessary wrapping machines. Therefore, it is one of the objects of the present invention to evolve a method whereby loaf bread may be enveloped in a wrapper without the employment of expensive machinery for the purpose and as neatly and securely wrapped and sealed as though the task were performed by mechanical means.

Another object of the invention is to evolve a method of applying wrappers to bread by which method the wrapping operation may be expeditiously performed and the wholesomeness of the product preserved.

In the accompanying drawings:

Figure 1 is a perspective view illustrating the first step to be performed in carrying out the method embodying the present invention;

Figure 2 is a perspective view illustrating the wrapper partially applied to a loaf of bread;

Figure 3 is a perspective view illustrating the next step in the operation following that illustrated in Figure 2;

Figure 4 is a perspective view illustrating the completely wrapped article.

In the drawings, the numeral 1 indicates a loaf of bread which is to be wrapped and sealed, and the numeral 2 indicates in general the wrapper which is to be applied to the loaf. The wrapper 2 is preferably of waxed or paraffined paper and may, of course, bear any suitable advertising matter.

The first step in the method consists in laying the wrapper 2 upon a table or other working surface, and, if the wrapper bears printed matter, with the printed matter presented toward said surface, whereupon the loaf of bread is disposed above the central portion of the wrapper in an inverted position, as shown in Figure 1 of the drawings. After the loaf has been placed in inverted position upon the wrapper 2, the sides of the wrapper are folded up in the manner suggested in Figure 1 of the drawings, and are brought around over the bottom of the loaf in overlapped relation, the marginal portions of the wrapper overlapping one another for any distance found necessary or desirable in order to provide for proper sealing of the wrapper during the final step of the method. After the marginal portions of the wrapper have been brought to the overlapping relation referred to, the projecting end portions of the wrapper are folded in and at their sides are brought in toward each other in overlapping relation to provide substantially triangular closure flap portions indicated by the numeral 3. Prior to folding in the projecting ends of the wrapper, the partially wrapped product is turned over so that the bottom of the loaf will be lowermost. The product will at this time assume substantially the position shown in Figure 2 of the drawings. The loaf has, of course, been baked in a pan and this pan is indicated in the drawings by the numeral 4. In the first step of the method the loaf has, of course, been dumped from the pan and onto the wrapper, and during the folding of the wrapper about the loaf the pan is merely set to one side.

After performing the step shown in Figure 2 of the drawings, the wrapped loaf is inserted into the pan 4, as shown in Figure 3 of the drawings, and the assemblage is introduced into the baking oven and permitted to remain until the paraffine or wax with which the paper wrapper is impregnated is partially vaporized, which will be indicated by more or less distinctly visible vapors rising from the pan and the product

contained therein. If desired, and if the construction or arrangement of the oven is such as to necessitate the same, the assemblage may be reversed within the oven or shifted about so as to effect an even heating of all sides of the product.

When the wrapper is subjected to heat in the baking oven as described in the preceding step of the method, the wax or paraffine with which the paper is impregnated will be partially melted or reduced to a more or less plastic state, and inasmuch as the wrapped loaf is fitted more or less snugly within the pan, the folds which are made in the wrapper will be permanently established, and the triangular flaps 3 will become firmly united to the folded ends of the wrapper with the result that the wrapper will be effectually sealed and will exclude air from the loaf. Consequently, the loaf will remain fresh for a considerable period of time and it will, of course, be protected from contamination by dirt inasmuch as it is protected on all sides by the wrapper. The finished product is illustrated clearly in Figure 4 of the drawings and it will be observed by reference to this figure that the wrapper is, in fact, securely sealed at its ends and at the location of all folds.

Having thus described the invention, what is claimed as new is:

The method of wrapping and sealing a loaf of bread which comprises disposing the loaf in inverted position upon a wrapper sheet impregnated with a substance which will become plastic under elevated temperature conditions, overlapping the opposite marginal portions of the sheet along the bottom of the loaf, folding in the projecting ends of the wrapper to provide substantially triangular closure flap portions and overlapping portions at the ends of the loaf, snugly fitting the wrapped loaf in a baking pan, in upright position, with the walls of the pan snugly engaging the sides and ends of the wrapped loaf and with the bottom of the wrapped loaf engaging the bottom of the pan, and subjecting the assemblage to heat whereby to effect the sealing of the wrapper through the medium of the impregnating substance.

In testimony whereof I affix my signature.

ARTHUR W. MARTIN. [L. S.]