

June 19, 1923.

1,459,351

D. WORONZOFF

ADVANCE ORDER DEVICE

Filed Nov. 7, 1921

2 Sheets-Sheet 1

Fig. 1. 1

CODE NUMBERS	Menu.	PRICES
1	Vegetable soup.	10
2	Chicken soup.	10
4	Roast beef.	25
5	" pork.	25
6	Ham & Eggs.	30
8	Spaghetti.	15
9	Green peas	10
10	Potatoes	10
12	Milk	5
13	Coffee	5
14	Tea	5
15	Buttermilk	5
17	Bread	
18	Butter	
20	Ice Cream	15
21	Cake	10

Fig. 2. 6

Lunch Room	
Served at Counter	Room No. 19
Account No. 21	Charge Prepaid Due
1000 1 46	1200 12 20
4000 4 46	1100 17 11
1100 10 46	2000 20 9
11 9	11 9
11 9	11 9
11 9	11 9
11 9	11 9

Fig. 3.

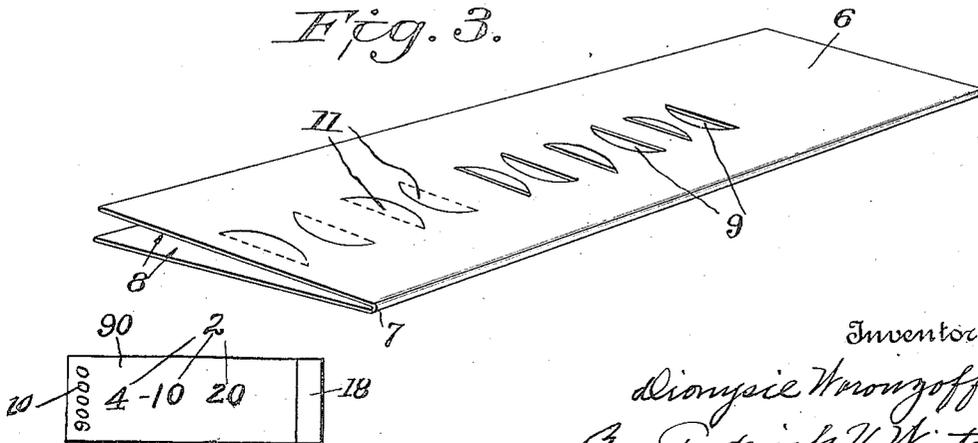


Fig. 11.

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Fig. 4.

1000	1	1001	1	1002	1	1003	1	1004	1
2000	4	2001	4	2002	4	2003	4	2004	4
3000	15	3001	15	3002	15	3003	15	3004	1

Fig. 5.

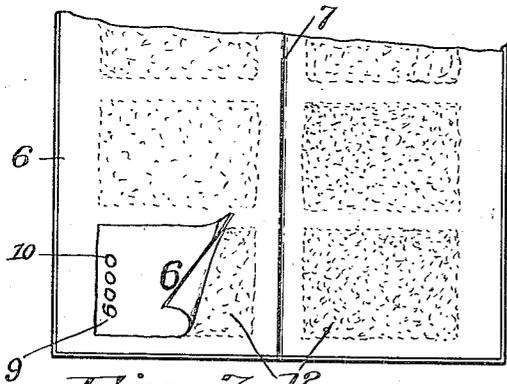


Fig. 6.

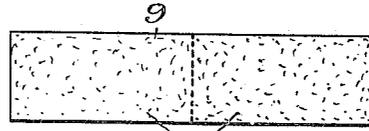


Fig. 8.

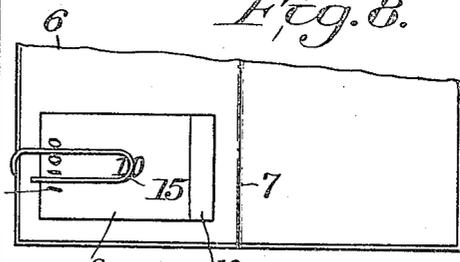


Fig. 7.

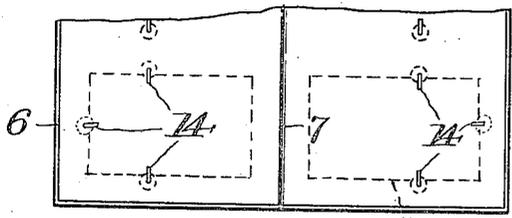


Fig. 9.

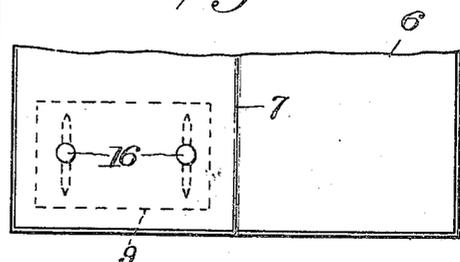
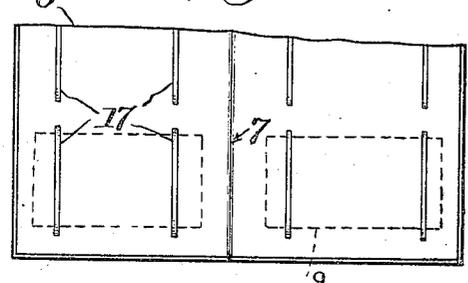


Fig. 10.



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# UNITED STATES PATENT OFFICE.

DIONYSIE WORONZOFF, OF NEW YORK, N. Y.

## ADVANCE-ORDER DEVICE.

Application filed November 7, 1921. Serial No. 513,581.

*To all whom it may concern:*

Be it known that I, DIONYSIE WORONZOFF, a citizen of the United States, residing at New York, in the county and State of New York, have invented certain new and useful Improvements in Advance-Order Devices, of which the following is a full, clear, and exact specification.

This invention relates to systems for conducting restaurants and dining rooms, including those run for employees and school cafeterias, is an improvement on and addition to U. S. Patents No. 1,296,149 of March 4, 1919, and No. 1,381,609, of June 14, 1921, granted to me, and has for its object to eliminate waste of food, of wages, of space, and other incidental expenses.

In order to limit the purchase and preparation of food to correspond with the number of persons to be served, the meals are ordered in advance, and to prevent the meals which are not called for from being wasted, accommodations are provided for additional guests or patrons to whom said uncalled for meals may be served after waiting for a limited time for the appearance of the persons who did order said meals. The ordering of the meals in advance is facilitated by the use of an improved order card having spaces to receive checks or tickets to indicate the articles of food desired. Said order card is used in conjunction with a menu on which the several articles of food are designated by different letters, figures, symbols or other indicia, and checks or tickets bearing corresponding indicia are provided so that in making up the order card a selection may be made from the checks or tickets bearing different indicia or codes according to the articles of food desired. Thus, in making up an order card, tickets or checks bearing the indicia or codes shown on the menu opposite the desired articles of food are attached to said order card in the spaces provided therefor and preferably in numerical order.

The waiting room for extra patrons is preferably arranged adjacent the entrance to the main dining room, and the uncalled for meals may be served to said extra patrons in the waiting room if desired. Suitable means for entertaining the persons in the waiting room may be provided such as motion pictures, music, books, etc., so that a sufficient number of people will be retained to utilize the uncalled for meals and the

services of the waiters provided for distributing said meals. A supply of staple or unperishable foods may be kept on hand to be served to additional guests in either the dining room or waiting room after all uncalled for meals have been utilized.

In order to obtain the maximum of service from the help, the appointment to the main dining room or rooms is based upon the number of meals ordered in advance as is also the utilization of every single room to full capacity in order to save space.

This system aims not only to save food, but also to eliminate unnecessary labor, surplus equipment and up-keep for unrequired rooms during slack time.

The importance of the waiting room mounts with every additional dining room or cafeteria counter required when the advance order system is used.

The invention will be first hereinafter described in connection with the accompanying drawings, which constitute part of this specification, and then more specifically defined in the claims at the end of the description.

In the accompanying drawings, wherein similar reference characters are used to designate corresponding parts throughout the several views:

Figure 1 is a front view of a menu card to be used in conjunction with the order card.

Figure 2 is a similar view of an advance order card made substantially in accordance with this invention.

Figure 3 is a perspective view of the order card folded or closed as when not in use.

Figure 4 is a plan view of a plurality of check strips to be used with the order card.

Figure 5 is a detailed view of modified means for attaching the order checks or tickets to the order card, said means consisting of coating the surface of the card with glue.

Figure 6 is a rear face view of one of the checks or tickets which is coated with glue as an alternative to placing such a coating on the front face of the order card.

Figure 7 is a detailed view of another form of check-securing means consisting of hooks mounted on the order card to engage one end and the upper and lower edges of the check.

Figure 8 is a similar detailed view of

another form of check-attaching means consisting of a wire paper clip slipped over the edge of the order card and check.

Figure 9 is a similar view showing penetrating paper fasteners used for securing the checks or tickets to the order card.

Figure 10 is a detailed view of still another form of check-attaching means consisting of elastic loops extending vertically on the order card and adapted to have the checks inserted below them.

Figure 11 is a plan view of an order check bearing a plurality of separate food-designating indicia for showing the foods ordered.

As illustrated in Figure 1, the menu 1 has distinctive symbols or code numbers 2 arranged opposite the several articles of food. In this instance, said symbols or code numbers 2 consist of Arabic numerals, but letters or any other indicia may be used if desired. Said code numbers are preferably arranged in successive order, the lowest numbers being used for convenience to designate the articles of food in the first course, the next higher numbers for the articles of food in the second course, and so on throughout the various courses that may be provided. A column 3 may be provided along the left hand edge of the menu card for the code numbers, the names of the articles of food appearing in a central column 4. Another column 5 may be arranged at the right hand edge of the card for the prices of the various foods or dishes.

The order card 6 shown in Figures 2 and 3 may be made of any stiff material and is preferably provided with a hinge 7 down the middle permitting it to fold lengthwise to protect the checks which may be attached to its front surface. Said front surface of the order card is divided by the hinge 7 into two vertical columns of spaces 8, each space being of sufficient size to receive one of the order checks or tickets 9 illustrated in Figure 4. A strip or series of the checks or tickets 9 is provided to correspond with each article of food on the menu, and all the checks of the same series or strip bear the same symbol or code number 2. The checks of each strip or series are also numbered consecutively, as at 10, so that count may be kept of the number of orders for each food by noting the serial number of the last check issued.

To order a meal each patron selects the articles of food he desires from the menu and noting the code numbers or symbols of said foods attaches corresponding checks 9 to the front face of an order card in the columns or spaces 8, so that when said order card is made up it will contain a plurality of checks bearing the code numbers or indicia of the foods or dishes to be prepared. The order card may be provided with an am-

ple number of check-receiving spaces 8 to accommodate a maximum number of checks, so that the card will not be completely filled on the average order. As illustrated in Figures 2 and 3, the order card may have facing pairs of tabs 11 cut therefrom in each of the check-receiving spaces 8, said tabs extending transversely across the card so that the checks may be inserted between them from the edge of said card.

Various other means may be provided for attaching the checks to the menu card, as suggested in Figures 5 to 10, inclusive. For instance, the surface of the card may be coated with glue, as at 12 in Figure 5, so that the checks may be attached by moistening their under surfaces, or the checks may be coated on their under faces with glue, as at 13 in Figure 6, for the same purpose. As shown in Figure 7, hooks 14 may be secured to the front face of the order card to engage the upper and lower edges and one end of the check 9 for retaining the same in proper position on the card. If preferred, however, a paper clip 15 may be slipped over the edge of the card and check as shown in Figure 8, or penetrating paper fasteners 16 inserted through the check and card, as illustrated in Figure 9. Elastic loops 17 may also be provided, see Figure 10, said loops preferably extending longitudinally of the card so that the checks may be inserted below them from the lateral edges of the card. Any other suitable means for attaching the checks to the card may also be employed without departing from this invention.

Each check 9 may have a space 18 on which may be indicated the place, room or table where the meal is to be served, the provision of these spaces on the checks being of great convenience in distributing the meals after they have been prepared. If preferred, the order card may have a space 19 to contain the table or counter number at which the meal is to be served. Said order card may also have a space 20 for noting the charge for the meal, the amount paid on account and the balance due. When the meal is to be charged to a patron's account, a ticket 21 bearing the account number may be secured in said space 20. The ticket 21 bearing the account number is given or sold to patrons that have charge accounts. This ticket is gummed and comes either in small rolls or cut up in a box. Deposit may be charged on it, so that meals ordered and not taken are partly paid. The order card may be stamped with the number of the serving day on which the meal is to be served, so as to make the order valid for a certain day only. A roll stamp, or the like, may be used for this purpose, as indicated at 46 in Figure 2, where 46 is the number of the serving day.

As suggested in Figure 12, order checks may be provided with a plurality of indicia

or code numbers thereon to show the foods ordered for a complete meal or any part of a meal, and said order checks, bearing one or more such indicia or code numbers, may be used without the order card 8 illustrated in Figures 2 and 3, if desired.

I claim:

1. In an advance order device, the combination with a menu having different foods listed thereon and different indicia designating each of said foods, of order checks each bearing the indicia used on the menu for designating one of the foods listed thereon.

2. In an advance order device, the combination with a menu having different foods listed thereon and different indicia designating each of said foods, of separate order checks each bearing the indicia used on the menu for designating a different one of the foods listed thereon.

3. In an advance order device, the combination with a menu having different foods listed thereon and different indicia designating each of said foods, of an order check bearing a plurality of separate indicia each of said separate indicia on the order check being like that used on the menu for designating a different food listed thereon.

4. In an advance order device, the combination with a menu having different foods listed thereon and different indicia designating each of said foods, of checks bearing indicia corresponding to those on the menu, an order card having spaces to receive said

checks, and means for securing said checks to said card. 35

5. In an advance order device, the combination with a menu having different foods listed thereon and different indicia designating said foods, of checks bearing indicia corresponding to those on the menu, an order card having spaces to receive said checks, means for securing said checks to said card, and means on said card for indicating where the meal is to be served. 40 45

6. In an advance order device, the combination with a menu having different foods listed thereon and different indicia designating said foods, of checks bearing indicia corresponding to those on the menu, an order card having spaces to receive said checks, means for securing said checks to said card, and an identification stamp attached to said card showing the account to be debited. 50

7. In an advance order device, the combination with a menu having different foods listed thereon and different indicia designating said foods, of a plurality of sets of checks each bearing indicia corresponding to different ones of the food-designating indicia on the menu, all of the checks in the same set bearing the same food-designating indicia but different serial indicia, an order card having spaces to receive said checks, and means for attaching said checks to said card. 55 60 65

In testimony whereof I have signed my name to this specification.

DIONYSIE WORONZOFF.