Feb. 6, 1940. J. DAMON 2,189,241

PIE PLATE RING

Filed June 21, 1939

Fig. 2.

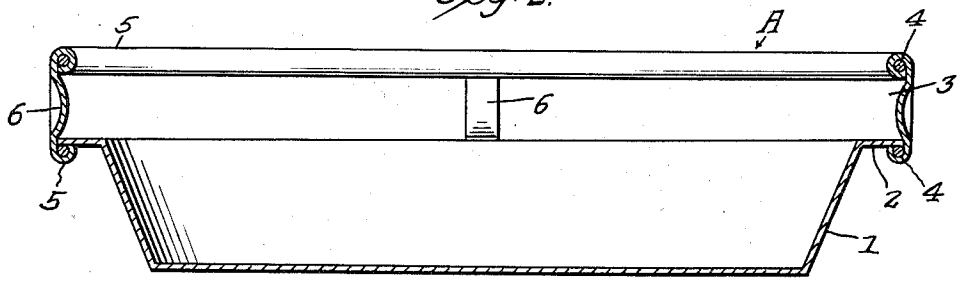


Fig. 1.

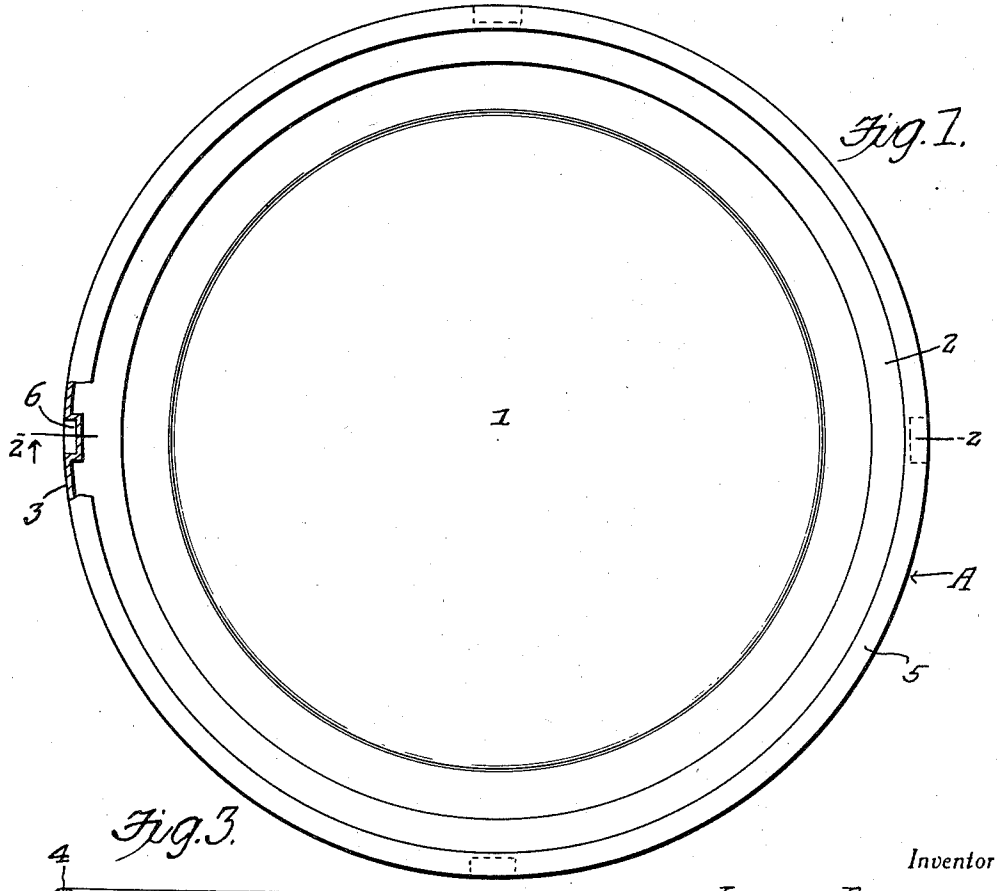
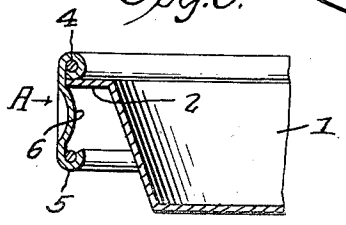


Fig. 3.



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PIE PLATE RING

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2 Claims. (Cl. 53—6)

This invention relates to a ring for a pie plate, the general object of the invention being to provide a ring for preventing juices and the like from overflowing the edge of the pie plate when the pies are being baked and otherwise handled, with means for permitting the ring to be raised and lowered.

This invention also consists in certain other features of construction and in the combination and arrangement of the several parts to be hereinafter fully described, illustrated in the accompanying drawing and specifically pointed out in the appended claims.

In describing the invention in detail, reference will be had to the accompanying drawing wherein like characters denote like or corresponding parts throughout the several views, and in which:

Figure 1 is a plan view with parts broken away showing a pie plate provided with the invention.

Figure 2 is a section on the line 2—2 of Figure 1.

Figure 3 is a fragmentary vertical sectional view showing the ring in lowered position.

In this drawing, the numeral 1 indicates the pie plate which is provided with the usual flange 2 at its upper edge. The improved ring is shown at A and is composed of the vertically arranged part 3 formed of sheet metal or the like and the upper and lower wire rings 4 around which the upper and lower edges of the part 3 are bent to form the beads 5. Portions of the part 3 are pushed inwardly to form the inwardly extending and vertically arranged bows 6 which are of sufficient resiliency to permit the device to be raised and lowered on the rim or flange 2 so that the device A can assume the position shown in Figure 2 or that shown in Figure 3. The upper and lower beads act as stops for limiting vertical movement of the ring on the flange and the bows 6 act to hold the ring in adjusted position.

In using this device it is moved to the position shown in Figure 2 and the under layer of dough is made large enough to have its edges extend up over part of the inner circumference of the member 3 so as to prevent any juices or liquids from passing between the ring A and the flange 2.

Thus I have provided a simple device for saving juices and liquids of pies and preventing such liquids from soiling the oven or other places where the pies are placed. The device can be moved to lowered position when the pie is to be cut or whenever the ring is not to be used.

It is thought from the foregoing description that the advantages and novel features of the invention will be readily apparent.

It is to be understood that changes may be made in the construction and in the combination and arrangement of the several parts provided that such changes fall within the scope of the appended claims.

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

1. An attachment for a pie pan comprising a ring-shaped member encircling the rim of the pan and permanently connected therewith, said ring being vertically movable on the rim, upper and lower stops at the edges of the ring for limiting vertical movement of the ring and resilient means on the interior of the ring for engaging the rim for holding the ring in raised or lowered position.

2. An attachment for a pie pan comprising a ring-shaped member encircling the rim of the pan and permanently connected therewith, and means for adjusting the ring vertically into operative and inoperative position, said ring including a band of sheet material, upper and lower rings around which the edges of the band are bent and inwardly bowed portions on the interior of the band for engaging the rim of the pan for holding the ring in raised or lowered position.

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