Sept. 19, 1939. J. O. SIMINGTON 2,173,542

CONDIMENT CONTAINER

Filed May 20, 1938

Fig. 1.

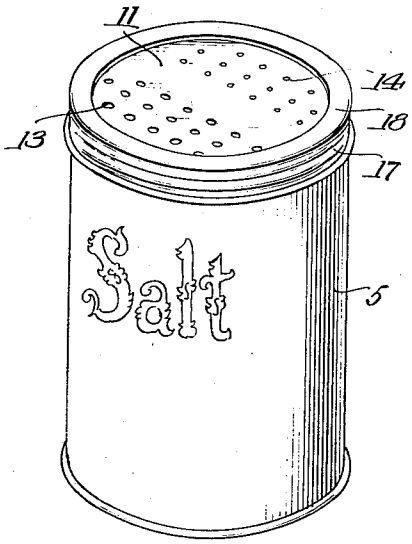


Fig. 2.

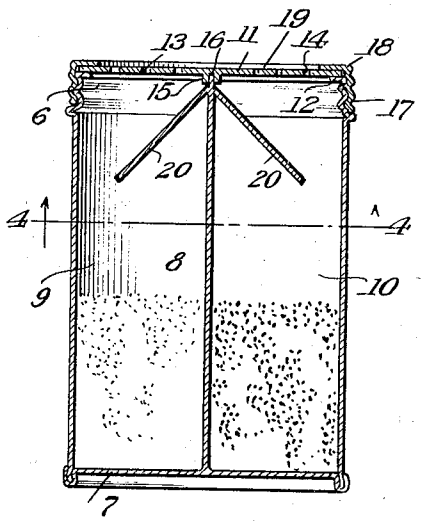


Fig. 4.

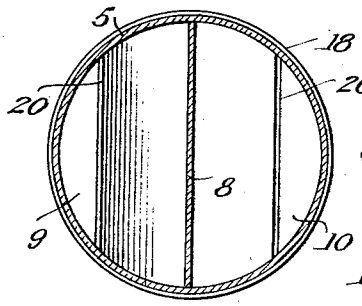
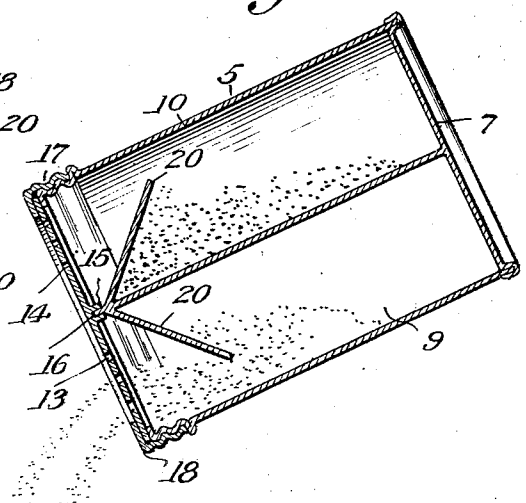


Fig. 3.



John Oakley Simington

INVENTOR

BY Victor J. Evans & Co.

ATTORNEYS

Patented Sept. 19, 1939 2,173,542

UNITED STATES PATENT OFFICE

2,173,542

CONDIMENT CONTAINER

John Oakley Simington, Danville, Pa.

Application May 20, 1938, Serial No. 209,125

1 Claim. (Cl. 65—45)

My invention relates to condiment containers and more particularly to that type wherein a number of different condiments are adapted to be maintained for discharge therefrom.

One of the principal objects of my invention is to provide a container equipped with means for dividing the same into a plurality of chambers whereby a number of different condiments may be maintained and discharged therefrom in a desired order.

Another object of my invention is to provide a device of the above described character which is extremely simple in construction, efficient in operation, durable in use and economical in manufacture.

Other objects and advantages will be apparent from the following description, appended claim and annexed drawing.

Referring to the drawing wherein like reference characters designate like parts throughout the several views:

Figure 1 is a perspective view of my invention.

Figure 2 is a longitudinal sectional view thereof illustrating the same in upright position.

Figure 3 is a view similar to Figure 2 illustrating the same in tilted or discharge position.

Figure 4 is a transverse sectional view taken on the line 4—4 of Figure 2.

A preferred embodiment of my invention, illustrated in the drawing, comprises a container 5 having an open top and a closed bottom 6 and 7 respectively. A vertically extending partition 8 secured to the bottom and sides of the container divides the container into a pair of chambers 9 and 10 adapted to receive different condiments, for instance salt and pepper.

Positioned across the open top of the container is a cover 11 seated on a circumferentially extending flange 12 formed on the top edge of said container. Said cover is fashioned with a pair of groups of perforations 13 and 14 effecting communication with the chambers 9 and 10 respectively whereby to permit the condiment in the respective chambers to be discharged from the container in a manner hereinafter set forth.

The cover 14 is provided with a subjacently extending projection 15 having a channel 16 formed therein for embracing the upper end of the partition 8 thereby serving to prevent movement of the cover relative to said partition. This construction maintains the groups of perforations over the respective chambers at all times. The upper end of the container 5 is threaded and receives thereon a threaded flange 17 of a cap 18 fashioned with a centrally disposed aperture 19, said aperture exposing the perforations 13 and 14 to permit discharge of condiment therethrough. The cap 18 engages the circumferential edge of the cover 11 and serves to maintain the same in position over the top of the container.

Secured to the partition 8 subjacent said projection 15 is a pair of baffles 20, said baffles extending outwardly and downwardly into the respective chambers and terminating in proximity to the sides of the latter to form condiment passages whereby to permit condiment to flow from the respective chambers towards the cover 11 for discharge through the groups of perforations formed therein as hereinafter described.

When the container is tilted and lazily shaken, for instance as in the position illustrated in Figure 3, the salt contained in the chamber 9 will flow through the condiment passage and be discharged through the perforations 13 in the cover 11. During this operation the pepper contained in chamber 10 will gravitate downwardly against the baffle 20 therein and be blocked from discharging through the perforations 14. Obviously, when the container is tilted and operated in a reverse direction, the pepper will be discharged and the salt maintained in the chamber 9.

From the foregoing it will be apparent that by providing my container with the centrally disposed partition and equipping the same with the baffles, I have provided a simple and reliable means whereby a number of condiments may be contained therein and discharged therefrom in a desired manner.

What I claim is:

A device of the character described, comprising, a container having an open top and a closed bottom, a partition dividing said container into a pair of vertically extending chambers, a cover over said top and fashioned with a pair of groups of perforations communicating with said chambers respectively, said cover formed with a channeled projection for engaging the upper end of said partition whereby to maintain said cover fixed relative to said partition, a cap secured to said container for maintaining said cover in position over said chambers and formed with a centrally disposed aperture exposing said perforations, baffles connected to said partition subjacent said channeled projection and extending outwardly and downwardly into the respective chambers and terminating in proximity to the sides of the latter to form condiment passages whereby to permit condiment from one chamber to flow through the respective passage for discharge through the respective group of perforations and to prevent condiment in the other chamber from being discharged through the other group of perforations when said container is tilted and lazily shaken for discharging condiment from a desired chamber.

J. OAKLEY SIMINGTON.