Oct. 24, 1939. R. HUBER 2,177,390

FOLDING CAKE TRAY WITH MAT

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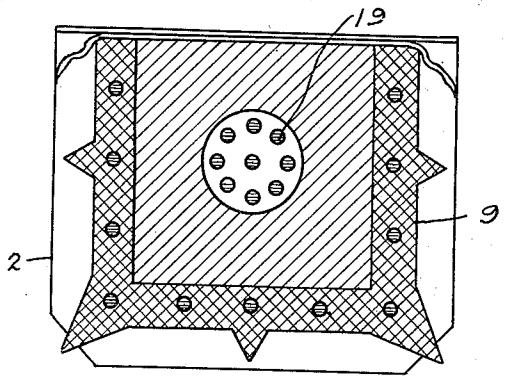


FIG. 1

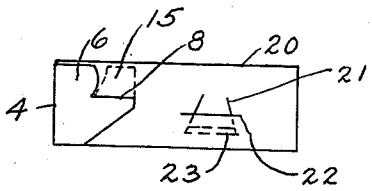


FIG. 2.

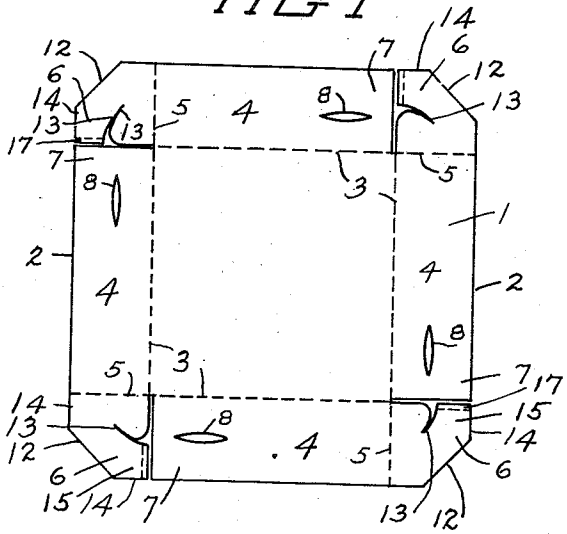


FIG. 3.

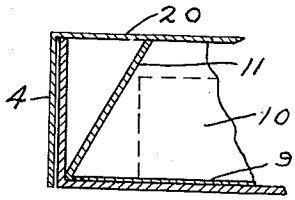


FIG. 4.

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FOLDING CAKE TRAY WITH MAT

Robert Huber, Baltimore, Md.

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8 Claims. (Cl. 229—35)

This invention refers to containers and more particularly to those suitable for holding cakes and confectionery. The main object of this invention is to provide a container that can function as a plate without changing the construction. Another object is to have the container arranged that it can be easily folded into box form or opened out into plate or tray form. A further object is to eliminate the use of fasteners while folding the container into box form, but still allow same to be securely locked while so arranged. A still further object is to have the article appear as an artistic and ornamental tray that may be set directly on the table for refined use, without detracting from the culinary appearance of the contents. Other objects will become apparent as the invention is more fully set forth.

In this invention, a container is provided that will close readily around a cake and make it ready for transportation without injury to the contents in any way. The container has an embossed or lacework napkin secured to the bottom interior surface. This napkin is not only attractive but affords a wrapping for the cake to be placed in the box. The napkin is flexible at the sides and bends up with facility, forming a very substantial cushion for the cake. The container is preferably made of cardboard or material of similar nature, which has its end portions adapted to fold into box form and lock in a very unique manner, all of which permits the box to be opened flat and sets out the cake on a lacework tray.

In the construction shown in the drawing, which illustrates an embodiment of this invention:

Figure 1 is a plan view of the interior of a container embodying this invention, it being opened up into its tray form in general, however, with one side bent up,

Figure 2 is a side elevation of the container shown in Figure 1, folded up into its box form, ready for transportation,

Figure 3 is a view looking up underneath the container,

Figure 4 is a sectional corner detail of the mat used showing how the same appears when folded up, and with cover on.

Similar reference characters refer to similar parts throughout the drawing.

The construction of this container consists of a backing 1 of cardboard or the like which is shown made in the form of a rectangle or square. At a predetermined distance from the edges 2 the backing is provided with bending lines 3 which permit the side walls 4 to be formed upwardly. Each of these walls is similar in general and arranged with another bending line 5, that a corner hooking piece 6 may be made and adapted for locking into the end portion 7 of the adjacent wall in the slot 8. This slot is preferably cut out quasi-elliptically or in curves of circular arcs facing each other, or vis-a-vis, and aligned parallel to the adjacent edge line 2 of the blank. This action, when the four corners are fixed, forms the article into a box. However, the interior surface of the box has a lacework mat 9 secured to it. The general design of the mat is indicated in the drawing and may be varied to suit the situations and conditions. The corners and middle locations on the peripheral line of the mat are preferably provided with apexed pieces as shown, to make the folding of the mat more readily accomplished, and at the same time add to the attractiveness of the layout. These pieces serve to afford leverage when the side walls 4 are raised, enabling the latter to bend the mat easily. When the box is folded up as described, the edge portions of the mat are brought upwards and fold in towards the cake 10 or confectionery to be provided. The corners 11 of the mat become looped and look artistic as well as forming resilient buffers around the cake to keep it from undue movement. The purpose of the lacework or openwork in the design of the mat is to provide a softer contact therewith, to permit ventilation, and to lessen the chances of the mat sticking thereto, in addition to adding to the attractiveness of the cake.

The corner hooking pieces 6 are preferably formed as is apparent in the drawing, the corners being eliminated and the edge 12 being cut at an angle preferably of forty-five degrees. A curved slot 13 is cut in the bottom edge portion about the middle location between the bending line 5 and the outer edge 14. This slot 13 is formed by cutting its outline on circular curves of different radii, so the curves will face in the same direction with the slot widening on a filet curve at the edge line from which it begins, as indicated in Figure 3. This makes a hook or locking piece 15 adaptable for insertion in a horizontal slot 8 in the wall of the adjacent piece. The locking piece 15 has its lower edge portion 17 bent inwardly a relatively small amount, so as to engage on the edge of the slot 8 and lock the box walls more firmly instead of relying entirely on friction. At the same time, this edge will give to the efforts of the user when

the latter pulls on same properly to disengage the lock and open the box into a tray. The inside 19 of the box is colored preferably, or covered with suitable material to give a proper background and keep the contents in the best condition. The cover 20 for the container is made similar to that of the box just mentioned and the same reference characters refer to corresponding parts, as their functions and operations correspond. The cover, however, is made slightly larger in order to fit over the bottom box, and it has tongues 21 cut in the walls adapted to slide in the slots 22 in the bottom box and lock on the edge of the slots by providing slight bent edge portions 23 of the tongues. This arrangement makes the box with the cover on, a very substantial article, permitting it to keep the contents in securely and to present a very artistic display when the box is opened with the cake in it. This not only helps the cake but as a commercial product makes it more saleable. The coloring of the inside of the box and cover may be made to suit the cake or the conditions, so that it will render the design of the lacework mat more pronounced and attractive. It is normally assumed that the lacework mat will be white for conventional reasons and the background colored, but the arrangement can be opposite to this if it is so desired.

The container, when closed up, is an attractive article and serves its purpose as a protection to the contents in a very safe manner, especially as the mats reinforce the walls of the box as well as cover the cake, to keep it out of contact with the interior of the box. When opened up, it is ready for use, without it being necessary or desirable to take the cake out and risk the breaking of the same or mutilation of any part of it. The lacework tray shows up conspicuously and allows the cake to be cut in the box, and even dispense with the use of a regular plate which ordinary arrangements require. The closeness of the mat and design to the cake serves as an appetizer for same and tends to increase the enjoyment of the guests at the table waiting to convey its pieces to their personal control. All of these features add inherently to the intrinsic value of the invention. The widening of the slot 8 has a special purpose, which is primarily to facilitate the insertion and removal of the bent edge on the tongue therefrom, when folding or unfolding the box. This prevents the material tearing at this point while not diminishing appreciably the holding power of the connection.

While but one form of the invention is shown in the drawing, it is not desired to limit this application for patent to the particular form indicated or in any other way otherwise than limited by the prior art, as it is appreciated that other forms might be used that would employ the same principles and come within the scope of the appended claims.

Having thus described the invention, what is claimed is:

1. A container for cake and confectionery of the class described, comprising in combination, a box formed from a blank sheet of material having its edge portions provided with bending edges and the walls formed through the use of said bending edges arranged with hooking members for making the walls connect with each other, said hooking members being formed at the corner portions of the walls, by cutting the corners off at an angle of about forty-five degrees, providing double curved slots therein, the curves thereof being faced in the same direction and spaced to approach each other at an apex, and to form hook portions between the said slot and the outer edge of the blank, and with slots disposed in the walls adjacent to the aforementioned hooking members for engagement with the said hook portions, said last mentioned slots being generally parallel to the peripheral lines of the blank and cut in the walls on circular curves facing each other, and a mat secured to the interior of the box for keeping the contents away from the surfaces of the box and adapted to form a tray when the box is opened.

2. A container for cake and confectionery of the class described, comprising in combination, a box formed from a blank sheet of material having its edge portions provided with bending edges and the walls formed through the use of said bending edges arranged with hooking members for making the walls connect with each other, said hooking members being formed at the corner portions of the walls, by cutting the corners off at an angle of about forty-five degrees, providing double curved slots therein, the curves thereof being faced in the same direction and spaced to approach each other at an apex, and to form hook portions between the said slot and the outer edge of the blank, and with slots disposed in the walls adjacent to the aforementioned hooking members for engagement with the said hook portions, said last mentioned slots being generally parallel to the peripheral lines of the blank and cut in the walls on circular curves facing each other, and a mat secured to the interior of the box for keeping the contents away from the surfaces of the box and adapted to form a tray when the box is opened, and means for providing a background for the mat, and a cover for the box.

3. A container for cake and confectionery of the class described, comprising in combination, a box formed from a blank sheet of material having its edge portions provided with bending edges and the walls formed through the use of said bending edges arranged with hooking members for making the walls connect with each other, said hooking members being formed at the corner portions of the walls, by cutting the corners off at an angle of about forty-five degrees, providing double curved slots therein, the curves thereof being faced in the same direction and spaced to approach each other at an apex, and to form hook portions between the said slot and the outer edge of the blank, and with slots disposed in the walls adjacent to the aforementioned hooking members for engagement with the said hook portions, said last mentioned slots being generally parallel to the peripheral lines of the blank and cut in the walls on circular curves facing each other, and a mat secured to the interior of the box for keeping the contents away from the surfaces of the box and adapted to form a tray when the box is opened, said mat having apexed pieces at the corners and sides thereof for the easier manipulation of the mat in folding of the box, and a cover to fit over the said box made similarly to the box and having means for connecting each together.

4. A container for cake and confectionery of the class described comprising in combination, a backing made of a blank of flat material having bending lines marked thereon for allowing walls to be developed thereon to form a box, said walls having a hooking portion arranged with tongues adapted for insertion in a slot of

the adjacent piece and connect therein, said tongue being formed by cutting the edge portion of the alternate corners of the walls on a slot outline having quasi-parallel curves spaced on the outside and coming to each other in an apex within, said tongue being adapted to slide into wall adjacent thereto, and lock therein, a lacework mat secured to the backing and adapted to form with the walls and serve as a packing and set-up for the contents in the box.

5. A container for cake and confectionery of the class described comprising in combination, a backing made of a blank of flat material having bending lines marked thereon for allowing walls to be developed thereon to form a box, said walls having a hooking portion arranged with tongues adapted for insertion in a slot of the adjacent piece and connect therein, said tongue being formed by cutting the edge portion of the alternate corners of the walls on a slot outline having quasi-parallel curves spaced on the outside and coming to each other in an apex within, said tongue being adapted to slide into wall adjacent thereto, and lock therein, a lacework mat secured to the backing and adapted to form with the walls and serve as a packing and set-up for the contents in the box, background means for the mat, means for locking the hooking portion in the slot, said box being arranged to open up without injury thereto or its contents and form a tray for the latter.

6. A container for cake and confectionery of the class described comprising in combination, a backing made of a blank of flat material having bending lines marked thereon for allowing walls to be developed thereon to form a box, said walls having a hooking portion arranged with tongues adapted for insertion in a slot of the adjacent piece and connect therein, said tongue being formed by cutting the edge portion of the alternate corners of the walls on a slot outline having quasi-parallel curves spaced on the outside and coming to each other in an apex within, said tongue being adapted to slide into wall adjacent thereto, and lock therein, a lacework mat secured to the backing and adapted to form with the walls and serve as a packing and set up for the contents in the box, background means for the mat, means for locking the hooking portion in the slot, said box being arranged to open up without injury thereto or its contents and form a tray for the latter, a cover for the box aforementioned having bending lines, hooking portions and adaptable for forming a box-like construction for covering the said box, and having tongues for locking it thereto.

7. A container for cake and confectionery of the class described comprising in combination, a backing made of a blank of flat material having bending lines marked thereon for allowing walls to be developed thereon to form a box, said walls having a hooking portion arranged with tongues adapted for insertion in a slot of the adjacent piece and connect therein, said tongue being formed by cutting the edge portion of the alternate corners of the walls on a slot outline having quasi-parallel curves spaced on the outside and coming to each other in an apex within, said tongue being adapted to slide into wall adjacent thereto, and lock therein, a lacework mat secured to the backing and adapted to form with the walls and serve as a packing and set-up for the contents in the box, background means for the mat, means for locking the hooking portion in the slot, said box being arranged to open up without injury thereto or its contents and form a tray for the latter, a cover for the box aforementioned having bending lines, hooking portions and adaptable for forming a box-like construction for covering the said box, and having tongues for locking it thereto, backgrounds for the mats and internal pieces for locking the locking portions in the slots and tongues to the box.

8. A container for cakes comprising in combination, a blank of rectangular form with the corners cut off at an angle of about forty-five degrees, and cuts through the corner pieces to enable the blank to be bent up into a box of four walls, the cuts being the depth of the walls, and the edges adjacent to the cuts being slightly bent at right angles to the plane of the wall surface and a slot formed adjacent one side of each cut with an outline of circular curves running quasi-concentrically to each other to provide a tongue at the corner having the forty-five degree cut for its back peripheral portion, and a slot of double arcuate form adapted to receive the tongue and the bent edge formed thereon, said last mentioned slot having circular curves concaved to each other and facing to provide a wider middle spacing therefor to take the bent edge aforesaid readily at insertion, and perforated mat with apexed pieces thereon disposed in the blank with its peripheral outline in general spaced back from the edge line of the blank adapted to be folded with the walls forming the box and protect same therefrom.

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