

U.S. PATENT OFFICE

J. O. BARBAR,
OWNER FOR BEST POLYMER,
APPLICATION FILED MAY 10, 1911

Patented Nov. 7, 1911.

1,007,767.

Fig. 1.

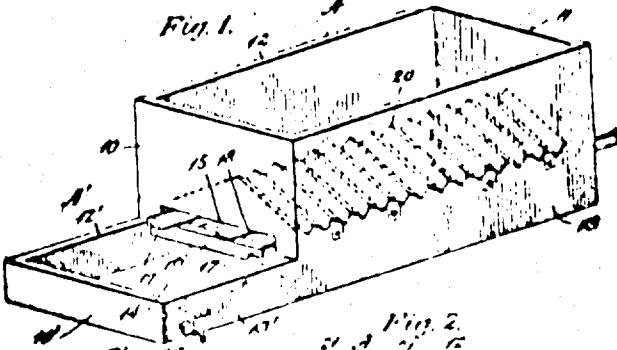


Fig. 2.

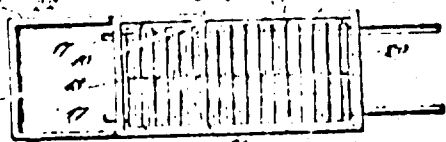


Fig. 3.

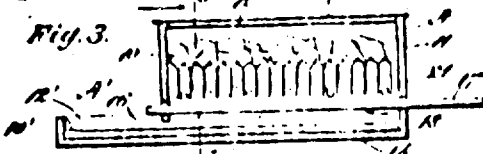


Fig. 4.



Fig. 5.



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JOHN G. BARBAS, OF DETROIT, MICHIGAN.

COOLER FOR CANDY-COATING.

1,007,767.

Specification of Letters Patent.

Patented Nov. 7, 1911.

Application filed May 19, 1911. Serial No. 628,326.

To all whom it may concern:

Be it known that I, JOHN G. BARBAS, a citizen of Greece, residing at Detroit, in the county of Wayne and State of Michigan, have invented certain new and useful Improvements in Coolers for Candy-Coating, of which the following is a specification, reference being had therein to the accompanying drawings.

This invention relates to coolers for candy-coating, and more particularly to that class thereof which are adapted to receive trays containing "chocolate-creams" after they have been "dipped", and it has for one of its objects the provision of an improved device of this character comprising an inclosed box provided at both of its ends with openings through which the trays may be entered and come out of, respectively, the trays being subjected to the chilling action of ice during their transit through the box.

The invention has, furthermore, for its object the improved construction and organization of the "rims" or guide-ways which support the trays so that a circulation of cold air may occur all around the same.

Further objects of the invention will hereinafter appear and be particularly defined in the claim.

The invention has been clearly illustrated in the accompanying drawings, in which similar characters denote similar parts, and in which—

Figure 1 is a perspective view of a cooler embodying my invention; Fig. 2 is a top view thereof, the cover being removed; Fig. 3 represents a central longitudinal section thereof; Fig. 4 shows the rear-end view of the device; and Fig. 5 is a cross section on line 5, 5 of Fig. 3.

Referring to the drawings, A denotes a box comprising a front wall 10, rear wall 11, side walls 12, 13, and a bottom 14, each of which elements is formed "double" so as to leave an air-space between the component members, and therefore reduce the radiation of heat between the inside of the box and the outer atmosphere to a minimum. The lower portion of the box has a front extension A' which provides additional space for the water resulting from the melting of the ice in the main-box A, and the side walls 12', 13' and front wall 10' are of

such height as to permit the insertion of a tray, indicated by dot-and-dash lines T into an aperture 15 provided therefor in the front wall 10. A bar 16 extends across the lower portion of the box-front and acts as a support for the front ends of a pair of angular side-guides 17 and a central support 18 on all of which the tray rests during its travel through the box beneath a roof-shaped ice-holder 20 which is preferably made of corrugated sheet metal and the side edges of which are free from contact with the sides of the box A, so that a free circulation of air is permitted all around, and at the same time the condensation of the ice as well as the "sweat" on the underside of the ice-support are carried off toward the box-sides without liability of dropping into the candy-trays within the same.

The ice-support may be attached at spaced points to the sides of the cooling box in any suitable manner, as for instance by brackets 21, and a cover C is provided to close the box.

A waste-cock 22 is placed convenient to the operator and permits the water in the bottom of the box A and extension A' to be drawn off when desired.

The operation is as follows: The present device is particularly adapted to chill or harden the chocolate-coating of "chocolate-drops" which consist of a cream "core" and are dipped in warm liquefied chocolate, after which they are placed in cross-rows in a shallow box-tray. As soon as one of the rows is complete, the tray is entered into the front aperture of the cooling-box to bring said row within the interior thereof and under the chilling influence of the cold air, so that consequently the coating will harden before it has an opportunity of "running down". The operator now places another row of dipped creams on the tray, whereupon the latter is pushed into the cooler to bring this last row under the influence of the cold air. Thus the process is continued, the tray finally issuing from an aperture 25 in the rear wall 11 of the cooler, whence it may be removed and the now firmly-coated candy be packed away.

I claim:

A device of the character described comprising a cooling box having its front and rear walls provided with alined apertures,

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an open-top extension on one end of said box having its side and front walls terminating substantially on a level with the lower edge of said apertures, guides extending longitudinally of said box and beyond the front and rear walls thereof and an ice holder above said guides.

In testimony whereof I affix my signature in presence of two witnesses.

JOHN G. BARBAS.

Witnesses:

FRANK E. ERNST,
ANNA C. RAVILER.