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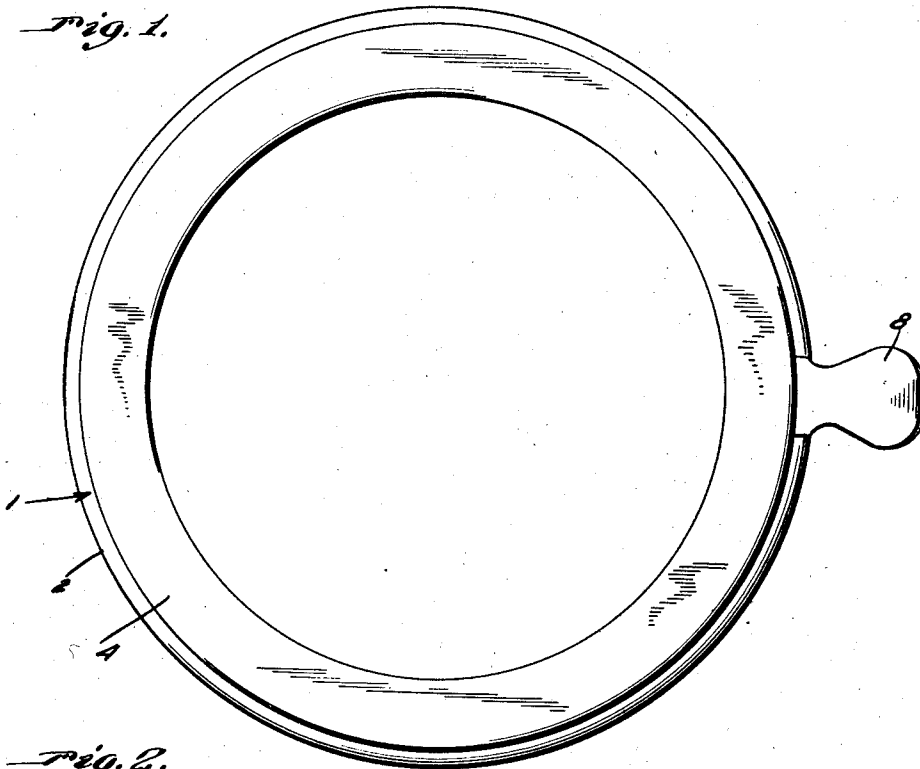
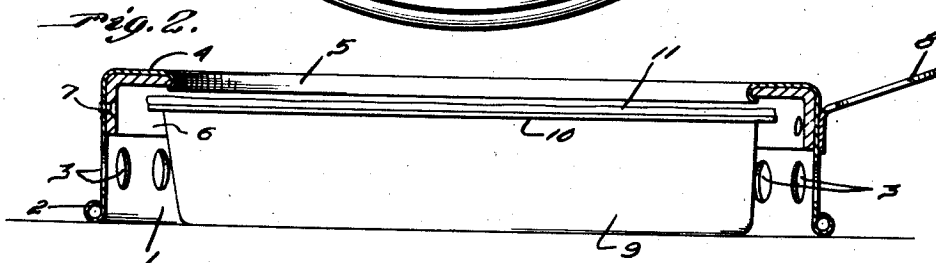
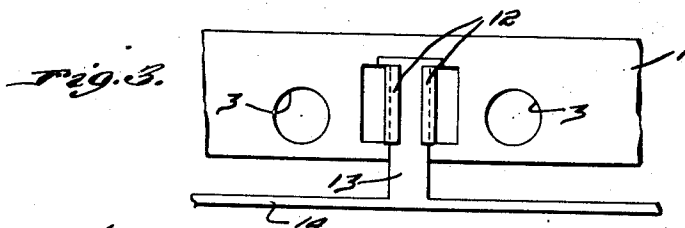
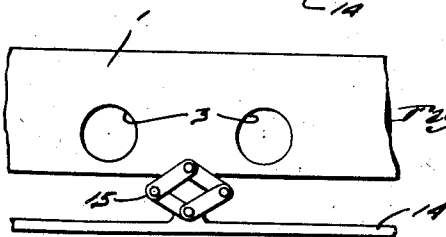
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2,288,795

PIE CRUST PROTECTOR

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*Fig. 1.*



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## UNITED STATES PATENT OFFICE

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## PIECRUST PROTECTOR

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4 Claims. (Cl. 53—6)

The present invention relates to new and useful improvements in pie crust protectors and has for its primary object to provide, in a manner as hereinafter set forth, a device of this character which is adapted to shield the marginal portions of the crust against burning during the baking of the pie while the rest of said crust is properly browned.

Another very important object of the invention is to provide a pie crust protector of the aforementioned character embodying novel means whereby the device may be expeditiously adjusted vertically as desired relative to the pie.

Other objects of the invention are to provide a pie crust protector of the character described which will be comparatively simple in construction, strong, durable, highly efficient and reliable in use, compact, light in weight, attractive in appearance and which may be manufactured at low cost.

All of the foregoing and still further objects and advantages of the invention will become apparent from a study of the following specification, taken in connection with the accompanying drawing wherein like characters of reference designate corresponding parts throughout the several views, and wherein:

Figure 1 is a top plan view of an embodiment of the device.

Figure 2 is a view in vertical section through the device, showing a pie tin in position therein.

Figure 3 is a fragmentary view in elevation of a modification, illustrating a means for adjustably supporting the device.

Figure 4 is a fragmentary view in elevation, showing another means for adjustably supporting the protector.

Referring now to the drawing in detail, it will be seen that the reference numeral 1 designates an annular frame or ring of suitable metal. The lower end portion of the ring 1 is rolled for providing an external bead 2. The ring 1 is further provided with circumferentially spaced vents 3.

At its upper end, the ring 1 terminates in an internal flange 4. The inner marginal portion of the flange 4 is formed to provide a depending, rounded lip 5. Mounted in the upper portion of the ring 1 and extending beneath the flange 4 is a heat insulating lining in the form of an annulus 6 of angular cross section. The lining 6 is of asbestos or other suitable heat insulating material. Further, any suitable means, such as rivets 7, may be utilized for securing the insulating lining

6 in position. Rigidly secured on the ring 1 is a handle 8.

The ring 1 is adapted to encircle a conventional pie tin 9 in spaced relation to said tin and the rim 10 thereof. The construction and arrangement is such that the insulating lining 6 extends below the rim 10 and over the marginal portions of the pie crust 11 in spaced relation thereto, as seen in Figure 2 of the drawing.

In use, the pie is permitted to bake until the marginal portions of the crust 11 begin to brown. The protector is then positioned over the pie in the manner shown in Figure 2 of the drawing. Thus, the edges or margins of the crust are shielded by the insulated upper portions of the device for retarding the further baking thereof while the rest of the crust is properly browned. While the device is primarily intended for pies it may also be used as a protector when baking cakes, etc.

In the form of the invention shown in Figure 3 of the drawing, the bead 2 is dispensed with and pairs of opposed, vertical guides 12 are struck outwardly from the ring 1 at circumferentially spaced points. The pairs of guides 12 receive for vertical sliding adjustment and frictionally grip supports in the form of flat metallic posts 13 which rise from an annular base 14. Any suitable number of the posts 13 and guides 12 may be provided. It will thus be seen that by raising or lowering the ring 1 on the posts 13 the device may be expeditiously adjusted vertically as desired relative to the pie. As above indicated, the guides 12 frictionally grip the posts 13 for retaining the ring 1 in adjusted position.

In the modification illustrated in Figure 4 of the drawing, a plurality of toggle or lazy tongs 15 support the ring 1 for vertical adjustment on the annular base 14. The pivotal connections of the links comprising the toggles or lazy tongs 15 fit sufficiently tight to frictionally secure the ring 1 in adjusted position.

It is believed that the many advantages of a pie crust protector constructed in accordance with the present invention will be readily understood and although preferred embodiments of the device are as illustrated and described, it is to be understood that further modifications and changes in the details of construction may be resorted to which will fall within the scope of the invention as claimed.

What is claimed is:

1. A pie crust protector of the character described comprising a ring adapted to encircle a pie in spaced relation thereto, said ring having

circumferentially spaced vents therein, an internal flange integral with the upper end of the ring and adapted to extend over the marginal portions of the pie, said flange including an integral, depending arcuate lip on its inner edge, and a heat insulating lining of angular cross section mounted in the upper portion of the ring and beneath the flange, said lining having its inner edge engaged in the lip.

2. A pie crust protector comprising an annular base, a ring adapted to encircle a pie in spaced relation thereto, means for mounting the ring on the annular base for vertical adjustment, said ring having circumferentially spaced vents therein, an integral, internal flange on the upper end of said ring adapted to extend over the marginal portions of the pie, a downturned lip of arcuate cross section integral with the inner

edge of said flange, and a heat insulating lining of angular cross section mounted in the upper portion of the ring and beneath the flange and having its inner edge engaged in said lip.

5 3. A pie crust protector comprising an annular base, posts rising from said base at spaced points, a ring adapted to encircle a pie in spaced relation thereto, and pairs of guides struck from said ring and engaged with the posts for mounting said ring for vertical sliding adjustment on the base and for frictionally securing said ring in adjusted position.

10 4. A pie crust protector comprising an annular base, a ring adapted to encircle a pie in spaced relation thereto, and a plurality of toggles supporting the ring for vertical adjustment on the base.

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