Nov. 28, 1933. H. A. BUBB 1,937,263

INSULATED CONTAINER

Filed Aug. 17, 1931

Fig. 1.

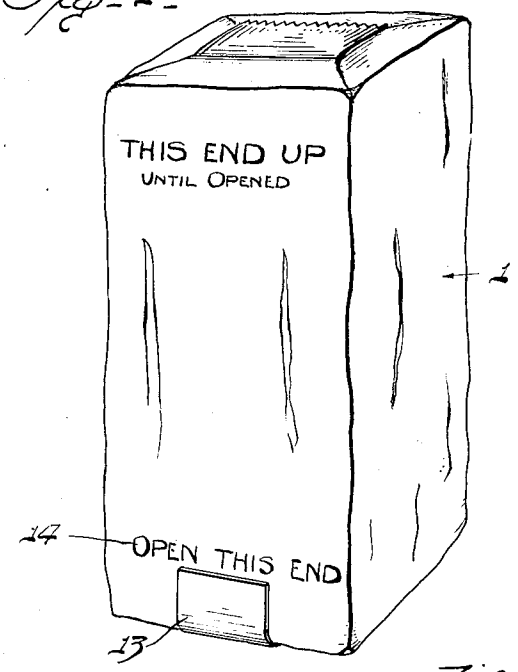


Fig. 3.

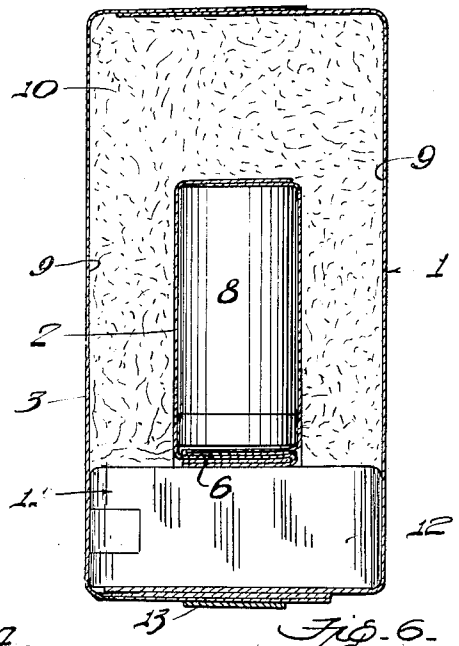


Fig. 2.

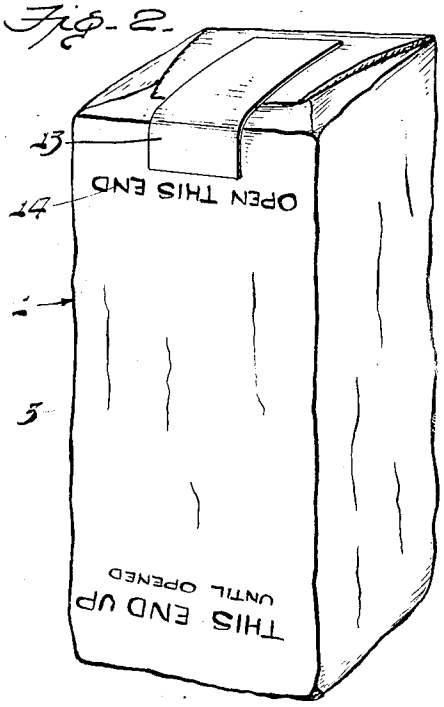


Fig. 4.

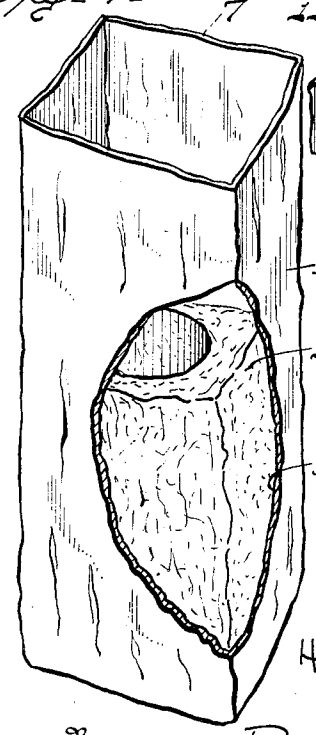


Fig. 6.

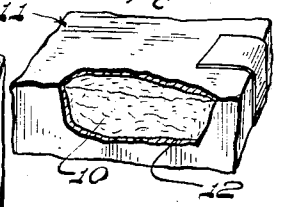
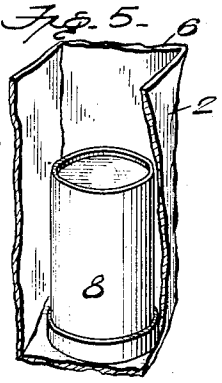


Fig. 5.



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UNITED STATES PATENT OFFICE

1,937,263

INSULATED CONTAINER

Harry A. Bubb, Monroe, La., assignor to Home Food Company, Inc., a corporation of Louisiana

Application August 17, 1931. Serial No. 557,684

1 Claim. (Cl. 229—53)

My invention relates to improvements in non-conducting containers for food products such as ice-cream, or other commodities the temperature of which is above or below atmospheric temperature. The principal object of the invention is to provide a container which can be cheaply manufactured, is capable of easy application and which will maintain the temperature of the commodity above or below a predetermined minimum for a comparatively long period.

Thus the invention consists of differently sized inner and outer members or bags, the side walls and bottoms of which are spaced apart a substantial distance, the inner bag member being adapted to receive the ice-cream or other commodity the temperature of which is to be preserved. The intervening space between the side walls of these members is filled with insulating material such as hay. The commodity to be transported such as a carton of ice-cream or hot coffee, is placed within the inner bag and the open end of this bag is then closed, in any suitable manner, such as by tightly folding. A third envelope or bag stuffed with hay, and preferably of a shape to fit snugly within the outer bag is then placed over the folded open end of the inner bag and the open end of the outer bag is then closed, also by folding.

In the accompanying drawing:

Figure 1 is a perspective view of my improved container showing the position in which it is to be maintained until opened;

Figure 2 is a perspective view showing the proper position of the container during the filling and sealing;

Figure 3 is a vertical section through the container showing a carton of ice-cream therein;

Figure 4 is a perspective view partly in section of the outer bag member;

Figure 5 is a perspective view partly in section of the inner bag member and carton; and

Figure 6 is a perspective view of insulating member or pad.

Referring more particularly to the drawing 1 denotes a container which includes spaced inner and outer bag members 2 and 3 respectively, preferably of air tight paper, and having tightly sealed bottoms 4 and 5 and normally open upper ends 6 and 7 respectively. The commodity, the temperature of which it is desirable to maintain substantially fixed for a period of time, such as a carton of ice-cream, coffee or the like 8, is inserted within the inner bag 2. The space 9 between the bottom and side walls of the bag members 2 and 3, is filled with hay or other suitable insulating material 10, capable of preventing or resisting the transfer of heat from the carton 8 to the outer bag 3. After the carton 8 has been inserted within the inner bag member, the open end 6 of the latter is tightly closed by folding and an insulating member 11, is then placed over the folded end. The member 11, comprises a paper envelope or bag 12, stuffed with hay or the like 10.

When the top end of inner bag member 2 has been folded to close the same the top of outer bag member 3 is then folded in a similar manner, and is preferably sealed in closed position by means of an adhesive strip 13. The container 1, should then be inverted, and maintained in this position until opened. This is essential for the reason that heat travels upwardly and consequently the permanently closed lower ends of the bag members will offer a greater obstacle to the escape of heat than the folded upper ends thereof. To insure this desideratum, all reading matter such as carrying and opening directions 14 on the outer bag member 3, are preferably inverted, that is printed upside down with respect to the top and bottom of the container.

From the foregoing it will be seen that the contents of the inner bag member 2 will be preserved against temperature changes for a considerable period of time. The hay packing or insulation 10, protects the sides and closed bottom ends of the container, while the hay filled paper envelope or bag 11 protects the open top thereof. In practice I have found that my improved container, when used in the manner just described, will keep ice-cream in the same state of preservation as when placed in the bag for from four to five hours, while it will keep coffee, soup etc. hot for a period of from eight to twelve hours.

The inner bag member 2, pad 11 and insulating material 10, can be readily removed from the outer bag member 3, and consequently the two bags can if desired be used for other purposes, should the user decide to dismantle the container.

Having thus described my invention; what I claim as my invention is:

An article of manufacture for preserving packed food products against temperature changes comprising open ended inner and outer containers, said outer container being partially filled with insulating material surrounding and terminating at the mouth of the inner container, said inner container being flexible and having a portion protruding beyond the insulation sufficient in size to constitute a closure therefor, said container being adapted to be placed in inverted position.

HARRY A. BUBB.