No. 866,273. PATENTED SEPT. 17, 1907.

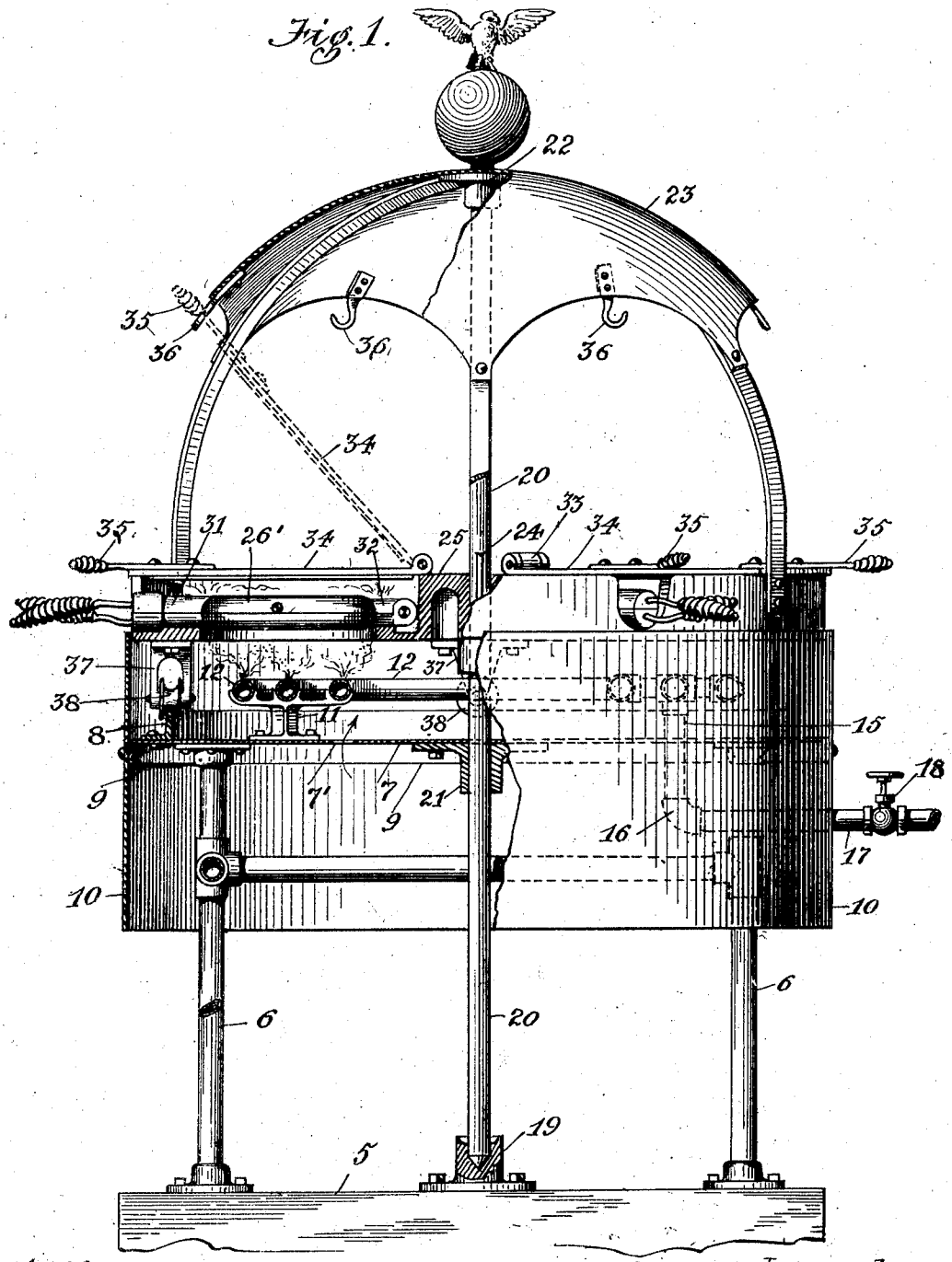
J. S. HAMA.

CAKE BAKING APPARATUS.

APPLICATION FILED OCT. 16, 1906.

2 SHEETS—SHEET 1.

Fig. 1.



Witnesses.
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E. A. Strauss.

Inventor.
Jean S. Hama,
By Hazard & Harpham
Attys.

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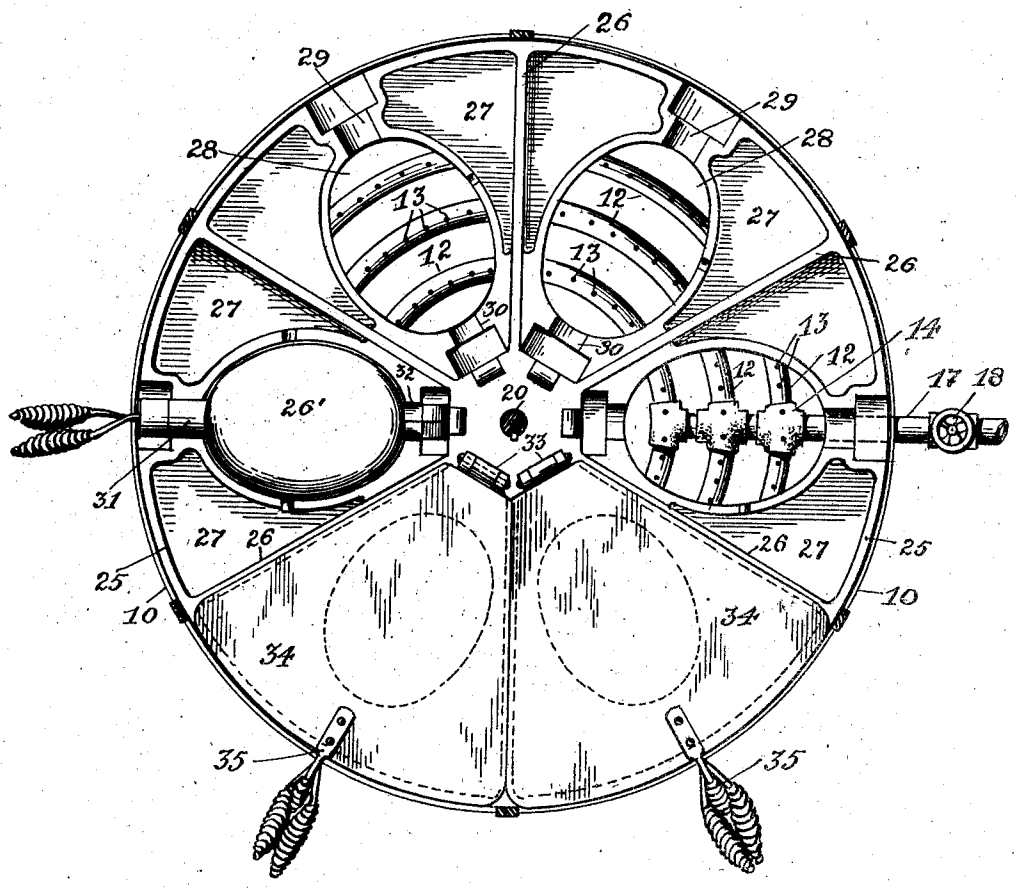
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CAKE BAKING APPARATUS.

APPLICATION FILED OCT. 16, 1906.

2 SHEETS—SHEET 2.

Fig. 2.



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UNITED STATES PATENT OFFICE.

JEAN S. HAMA, OF LOS ANGELES, CALIFORNIA.

CAKE-BAKING APPARATUS.

No. 866,273. Specification of Letters Patent. Patented Sept. 17, 1907.

Application filed October 16, 1906. Serial No. 339,271.

To all whom it may concern:

Be it known that I, JEAN S. HAMA, a citizen of the United States, residing at Los Angeles, county of Los Angeles, and State of California, have invented new and useful Improvements in Cake-Baking Apparatus, of which the following is a specification.

Heretofore in the baking of cakes or waffles that are used in making cornucopias and that are designed to hold ice cream, a single baking iron has been used. This has been found to be a very slow method as the number of cakes that can be baked is limited.

By means of my improved apparatus a large number of cakes can be baked in the minimum amount of time, thereby effecting a large saving in fuel.

An object of this invention is to provide an apparatus by means of which a number of cakes can be baked simultaneously. A further object is to provide an apparatus in which a saving of heating fuel is effected and which is simple in operation and durable in construction.

I accomplish these objects by means of the apparatus described herein and illustrated in the accompanying drawings in which:—

Figure 1.—is a side elevation of my apparatus with parts broken away and parts in section to more clearly disclose the interior. Fig. 2.—is a sectional plan with some of the irons and parts removed.

Referring to the drawings 5 designates a floor or base, to which is secured a frame 6, preferably formed of gas pipe suitably joined together. Secured to the top of this frame is a round plate 7 having air inlets 7', the outer edge of which is provided with an annular track or flange 8 which is rigidly secured to plate 7 by means of bolts or rivets. The outer edge of plate 7 is bent downwardly to form an annular flange 9, to which is rigidly secured an annular metallic housing 10 that extends above and below the plate 7.

Secured to the top of plate 7 by means of stands or bearings 11, are a plurality of gas rings 12, preferably three in number, having a plurality of perforations 13 in their highest points, which rings are connected together by means of fittings 14. The middle ring is connected on its under side to a downwardly extending pipe 15, on the end of which is an elbow 16 and to which is secured a supply pipe 17 that extends through and beyond the housing 10, having a controlling valve 18 secured thereto, by means of which the supply of gas to the burner rings is regulated.

Secured to the floor or base 5 is a step-bearing 19 in which is revolubly mounted a centrally disposed vertical shaft 20. This shaft passes through a bearing 21 secured to the under side of plate 7 and then extends upwardly and is secured in the bearing 22 secured to the top of a canopy or frame 23.

Keyed to shaft 20 by key 24 is an annular table 25 divided by ribs 26 into sections 27, which preferably have elliptical openings 28 in which rest the cake irons 26'. Adjacent these openings and on their longest diameter are bearings 29 and 30 in which rest the cylindrical necks 31 and 32 of the cake irons.

Hinged as at 33 to the upper portion of the frame 25 and adjacent the shaft 20 are covers 34 which have handles 35 attached to their outer edges which are adapted to engage hooks 36 attached to canopy 23 when in their raised position. These covers when in their closed position are adapted to retain the heat from the burners and prevent the cooling of the irons while the apparatus is in operation.

Rigidly secured to the outer under edge of table 25 are a plurality of bearings 37 in which are mounted flanged wheels 38 which are adapted to engage the annular track 8 attached to the annular plate 7, by means of which the frame is rotatively supported.

The operation is as follows:—After the burners are lighted, and the cake molding irons have become heated, the operator lifts cover 34 until the handle 35 engages the hook 36 secured to the canopy. He then raises the upper portion of the cake molding iron and fills it with a batter, after which the iron is closed and turned so as to expose the upper half of the iron to the flame of the burner. He then replaces the cover 34 and turns the table 6 so as to bring the succeeding iron to him. During the time elasping from the filling of the first iron, the upper half has become sufficiently heated so that the cake is ready to be removed, which is done before refilling it with fresh batter.

It will be noted from the foregoing description that I have produced an apparatus which is economical in the use of heat and of operation.

Having described my invention what I claim is new and desire to secure by Letters Patent is:

1. The combination with a frame, a horizontal plate thereon, a metallic housing secured to the plate and extending above and below the latter, an annular track and burner on the table, of a vertical shaft, an annular table secured to the shaft, said table having wheels which travel on the track, the table divided into sections having openings and a cover for each section.

2. The combination with a frame, a horizontal plate thereon, a metallic housing secured to the plate and extending above and below the latter, an annular track and burner on the table, of a vertical shaft, an annular table secured to the shaft, said table having wheels which travel on the track, the table divided into sections having openings and a cover for each section, a canopy supported by the rotary table, said canopy having means for fastening the covers when open.

In witness that I claim the foregoing I have hereunto subscribed my name this 8th day of October, 1906.

JEAN S. HAMA. [L. S.]

Witnesses:
EDMUND A. STRAUSS,
G. E. HARPHAM.