

Sept. 21, 1954

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2,689,798

METHOD OF MAKING AND PACKING ICE-CREAM SUNDAES

Filed March 28, 1952 •

2 Sheets-Sheet 1

Fig 1

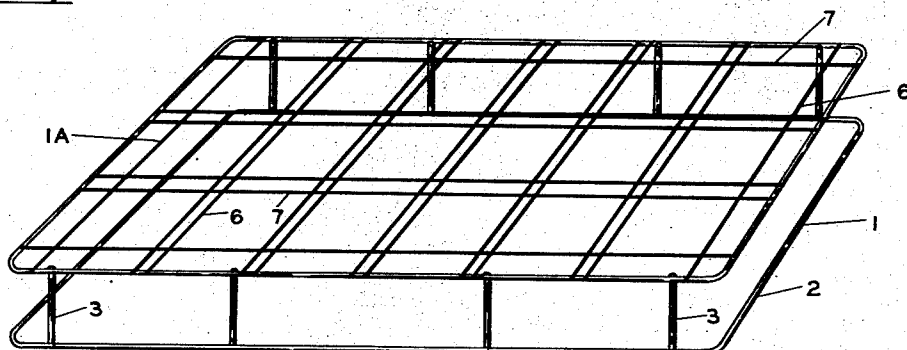


Fig 2

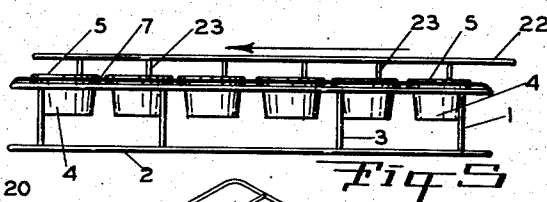
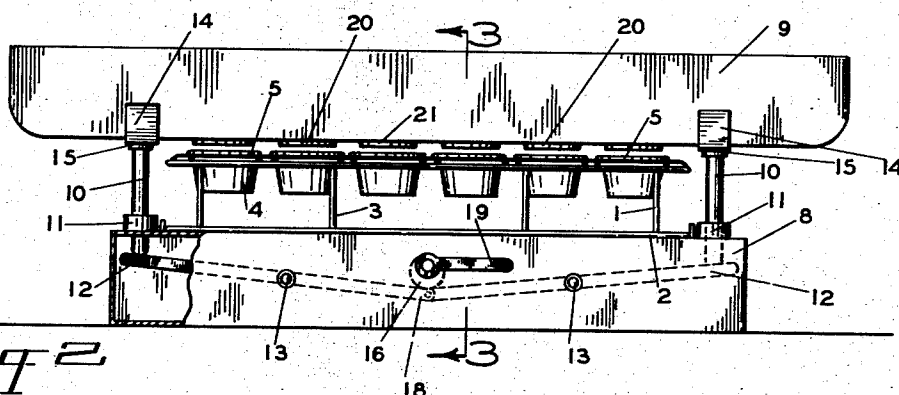


Fig 3

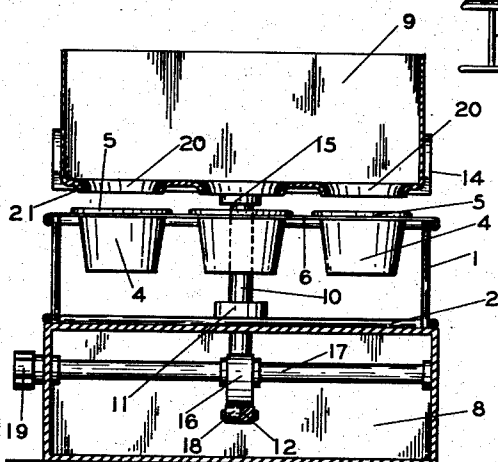


Fig 4

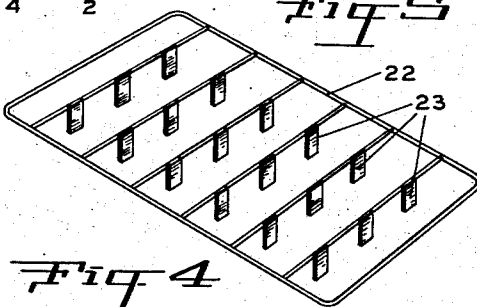


Fig 5

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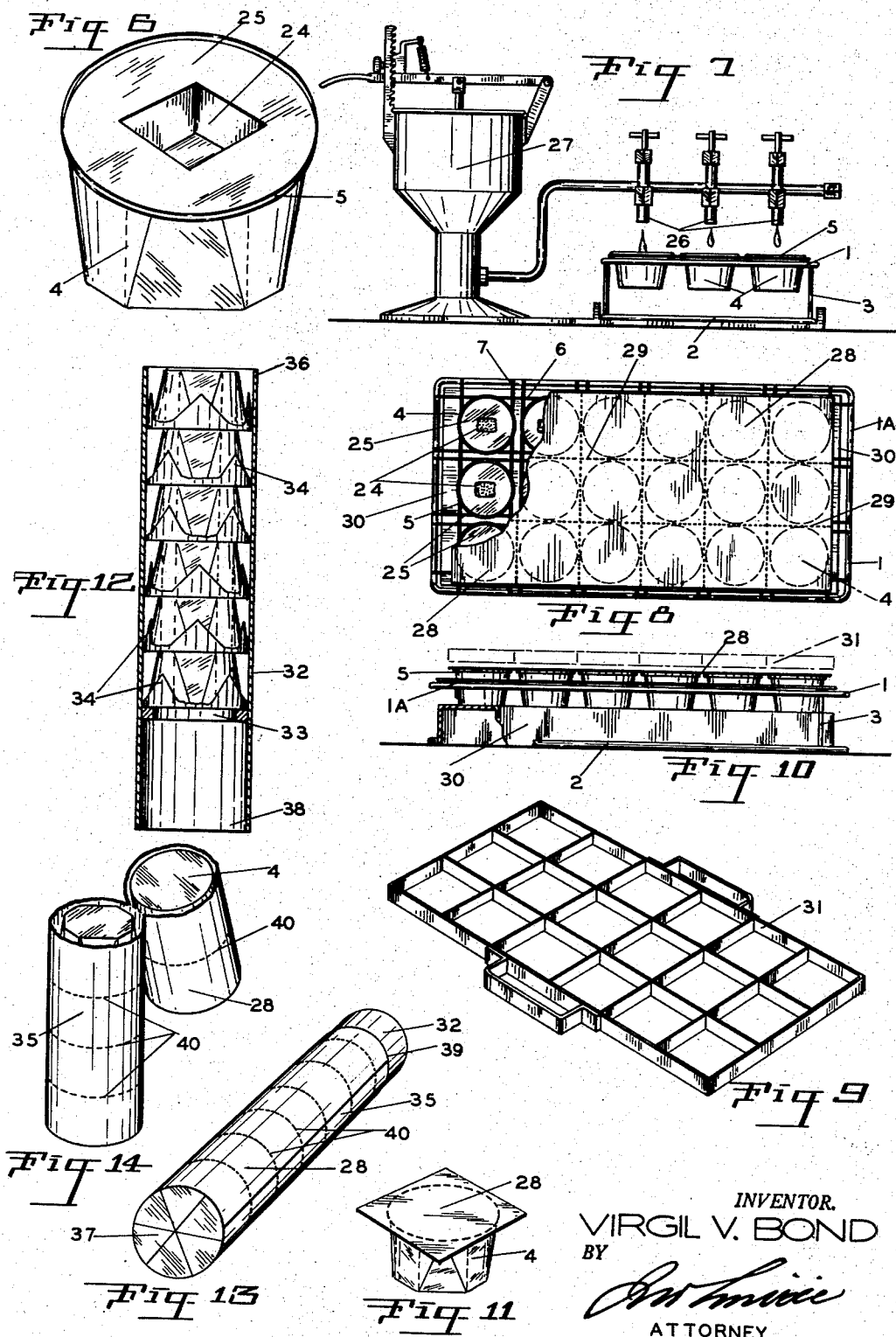
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METHOD OF MAKING AND PACKING ICE-CREAM SUNDAES

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2 Sheets-Sheet 2



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METHOD OF MAKING AND PACKING
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tion Pack, Inc., Seattle, Wash., a corporation
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Application March 28, 1952, Serial No. 279,198

1 Claim. (Cl. 99—171)

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This invention relates to making and packaging frozen confection and is particularly adapted to the making and packaging of ice cream sundaes.

My method of making and packaging ice cream sundaes is first to assemble containers within a rack. This rack is then placed under an ice cream filling device from where the ice cream is transferred into the containers. Next a special frame is placed over the rack and containers having paddles thereon, each paddle entering a container, then by simply moving the frame side-wise a pocket or depression is formed in the ice cream.

The rack is then placed under a filling device from where fruit, topping, or other desired food stuff is dispensed into the above mentioned pockets or depressions. Next a perforated sheet of parchment is placed over the filled cups or containers.

The trays are then transferred to a sharp room. This freezes the sundaes, also freezes the parchment paper on the top of the containers. A grid is brought down over the top of the parchment, separating the same on the perforated lines, providing individual sheets of parchment for covering the top of the individual containers. The sundaes are then ready for wrapping in packages of multiples, usually six.

In order to do this, the sundaes are stacked in a tube which folds the corners of the parchment back over the containers. Wrappers are then wrapped around the tube. One end of the wrapper is folded over the end of the tube and the sundaes, after which the tube is removed from the wrapper, leaving the sundaes in the wrapper, at which time the opposite end of the wrapper is folded over and sealed. The sundaes are then ready for merchandising.

The wrappers are perforated corresponding to the individual sundaes. When they are merchandised or used, the package can be broken on any desired perforated line, removing the number of sundaes from the main package that it is desired to sell or use.

A better understanding will be had of my new and improved method of making and packaging ice cream sundaes by referring to the drawings, specification and claim.

Referring to the drawings:

Figure 1 is a perspective view of a conventional rack for holding cups or containers while processing my method of making and packaging ice cream sundaes.

Figure 2 is a side view of the rack with containers therein associated with a filling device,

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Figure 3 is an end sectional view, taken on line 3—3 of Figure 2.

Figure 4 is a perspective view of a frame having paddles formed thereon, for creating holes or depressions in the ice cream contained within the containers.

Figure 5 illustrates how the frame and paddles are applied to the containers within the rack for forming the holes or depressions within the ice cream.

Figure 6 illustrates the depression or hole having been formed.

Figure 7 illustrates how a filler is applied to the holes within the ice cream, filling the same with fruits or other fillers.

Figure 8 illustrates how a sheet of parchment is placed over the filled containers.

Figure 9 is a perspective view of a grid used to separate the parchment paper into separate covers over each of the containers.

Figure 10 illustrates, by broken lines, the position of the grid before being pushed down over the parchment paper.

Figure 11 shows the parchment paper acting as a cover over each individual sundae.

Figure 12 is a tubular container showing how the sundaes are placed therein before wrapping.

Figure 13 illustrates the container shown in Figure 12 having a wrapper wrapped thereabout and folded over one of its ends.

Figure 14 illustrates how the finished carton is separated on a broken line, dividing the sundaes into the desired size or package in merchandising or using.

Referring more specifically to the drawings:

My new and improved method of making and packaging ice cream sundaes starts out with a cup holding tray 1, illustrated in perspective in Figure 1. This tray consists of a gridwork 1A mounted upon a base 2 by the uprights 3. Containers 4 are dropped into this grid, their upper rims 5 resting on the cross wires 6 and 7.

In order to fill the ice cream into the containers or cups, the rack is placed on the base 8 of the filling machine as best illustrated in Figures 2 and 3. A tray 9 for holding ice cream is supported on the pedestals 10, which pass through bearings 11 of the base 8 and rest on the levers 12, which are pivotally mounted at 13 within the base.

A U-shaped bracket 14 is fixedly secured at 15 to the upper ends of the pedestals 10 and supports the ice cream tray 9. A cam 16 forms part of the cross shaft 17 and bears down on the ends 18 of

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the levers 12. The position of the cam 16 is determined by the position of the hand lever 19. When the lever is in the position shown in Figures 2 and 3, the tray is in raised position so that the rack can be placed under the tray 9 or removed therefrom.

When the racks and cups are in place, the lever 19 is raised, permitting the pedestals 10 to lower, including the tray 9. A series of openings 20 register with the containers 4. These openings are turned down as indicated at 21, fitting tightly within the tops 5 of the containers 4 preventing ice cream leaking by. The ice cream is dumped into the tray 9 and a hand paddle is passed over the same, forcing the ice cream into the containers 4, after which the lever 19 is operated, raising the tray and permitting the removal of the filled containers.

Next a frame 22, having paddles 23 forming part thereof, is registered over the tops of the containers 4 within the tray 1 and moved downward, after the paddles have been punched down into the ice cream as indicated by the direction of the arrow in Figure 5. This makes a hole or depression 24 within the ice cream 25 contained within the containers 4, referring to Figure 6.

Next the tray 1 and the containers 4 are brought under the dispensing nozzles 26 of the filling or dispensing machine 27. This machine is of well known structure and is well adapted to place the fruits or other fillers within the holes or depressions 24 formed in the containers 4. After this operation has taken place a piece of parchment or paper 28 is placed over the tray 1 and the containers 4. This paper has perforations 29 formed therein embracing each of the containers, the object of which will be more fully described later.

The trays are then placed in a sharp room, which cools the sundaes to the desired temperature, at the same time freezing the parchment paper to the top surface of the ice cream and filler, causing the same to adhere thereto. After the trays are removed from the sharp room, the following operation takes place.

Referring to Figure 10, the tray 1 is placed over a platform or base 30, which raises the rims 5 of the cups 4 above the gridwork 1A when the tray 1 is set down over the said base. The grid 31, Figure 9, is then placed over the containers and the parchment paper, starting at the broken line indication in Figure 10, and forced down over the tops of the containers, breaking the paper 28 along the perforated lines. The containers and the parchment paper, as individual units, would appear as shown in Figure 11.

Referring to Figure 12, I illustrate a rigid tube 32 having a shoulder 33 fixedly secured therein and adapted to support the containers 4. The containers 4 are dropped in upside down as shown. This folds the corners 34 of the paper covers over within the tube.

Next the tube 32 is wrapped by a wrapping cover or label 35 as shown in Figure 13, the label being folded over the end 36 of the tube as indicated at 37. The opposite end 38 of the tube

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32 extends beyond the edge 39 of the wrapper 35 as indicated in Figure 13. This extension of the tube permits the operator to grasp the tube in one hand, pulling the same out of the wrapper 35 leaving the containers 4 within the wrapper, after which the operator folds the end of the wrapper over, the end of the package corresponding to the opposite end as above described, sealing the same. In the wrapping of the tube and the sealing of the ends, any well known method of gluing is employed.

The wrapper 35 is perforated as indicated at 40 so that after the package has been wrapped and ready to sell or use the wrapper may be broken on any of the lines 40, separating the sundaes being contained within the wrapper 35. This feature has been found most desirable in the merchandising and use of my new and improved method of making and packaging my ice cream sundaes.

What I claim is:

The method of packaging a series of cups of ice cream comprising filling the cups with ice cream and forming depressions in the ice cream and inserting a different kind of food product in the depressions, providing a thin covering sheet with a plurality of perforated lines dividing the sheet into a plurality of covers, placing said thin covering over the series of filled cups with said covers respectively overlying said cups and said perforated lines between said cups to be severed to form individual covers, subjecting the series of covered cups and their contents to freezing temperature to solidify the contents and cause the covers to adhere to said contents, thereafter severing the covering sheet along said perforated lines into individual covers for the cups and forcing the severed edges over the sides of the cups, inverting the covered cups with their frozen contents and inserting them in a closed container to impress the individual edges of the covers in contact with the outer surfaces of the cups, encasing the container with a protecting sheet material having therearound spaced perforated lines capable of being torn between cups, withdrawing the container from between the protecting sheet material casing and the cups, and then sealing the ends of the protecting sheet material casing.

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