(No Model.)

G. W. KNAPP.

CAKE CUTTER.

No. 412,100. Patented Oct. 1, 1889.

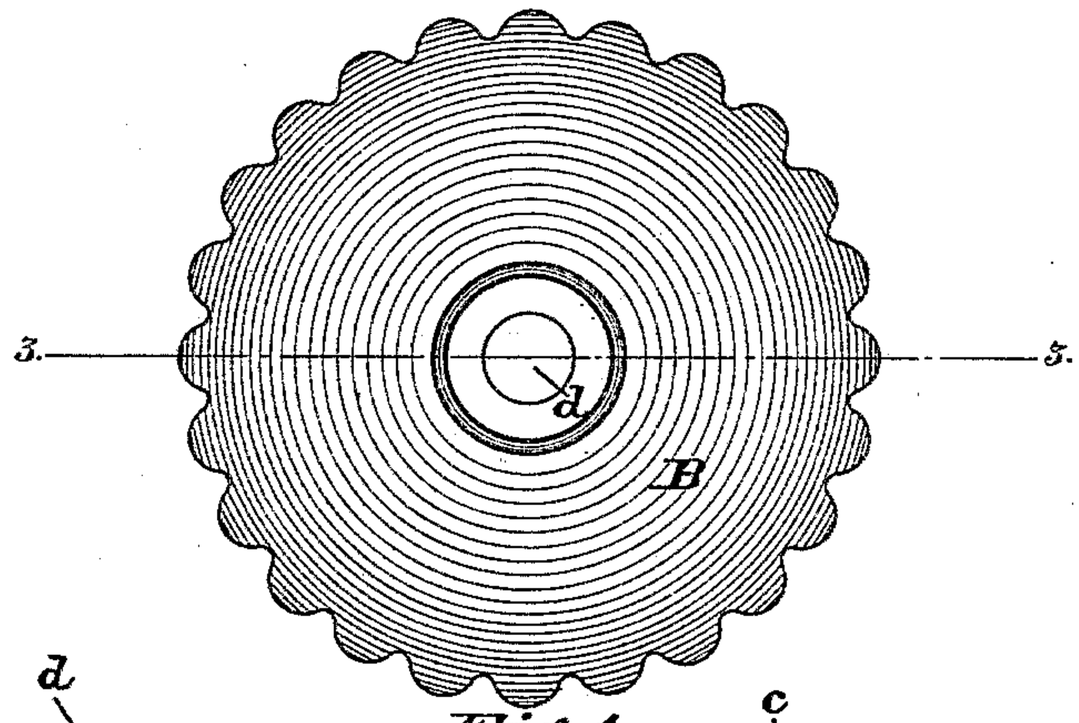

Fig. 1.

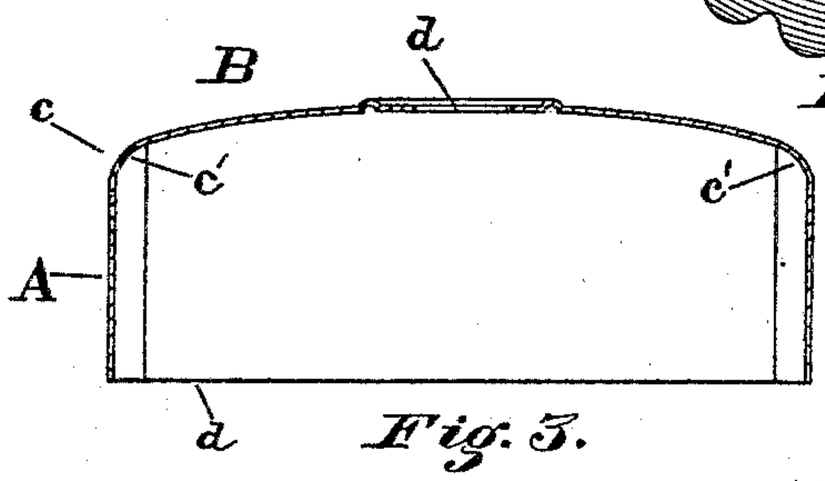

Fig. 3.

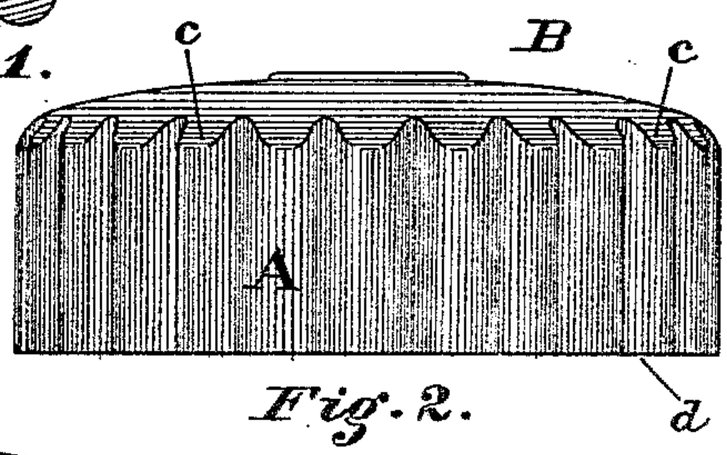

Fig. 2.

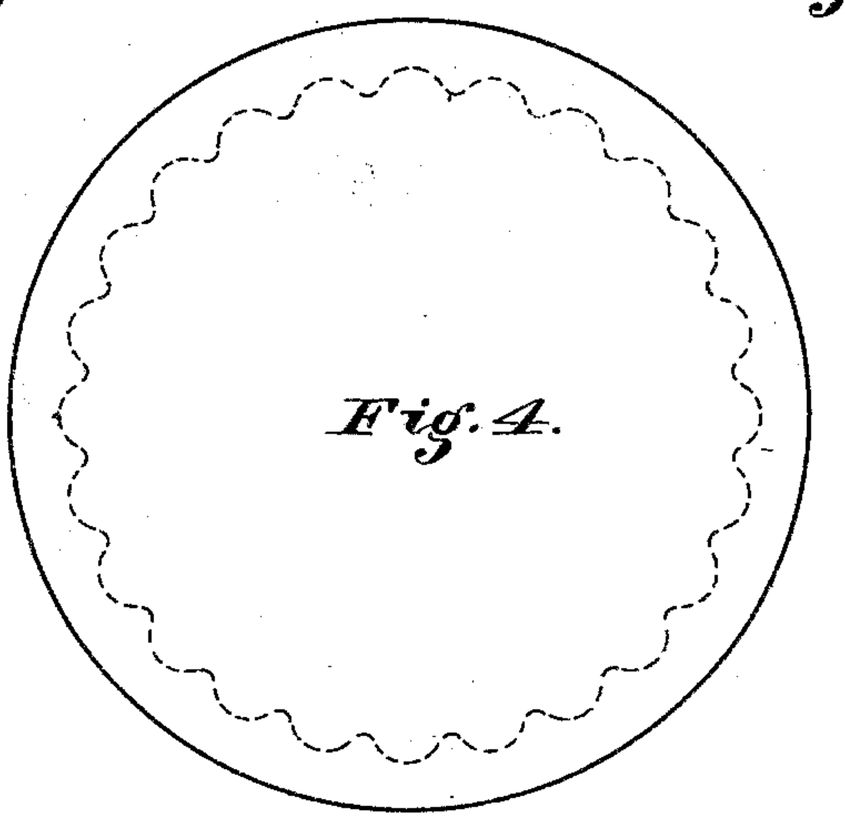

Fig. 4.

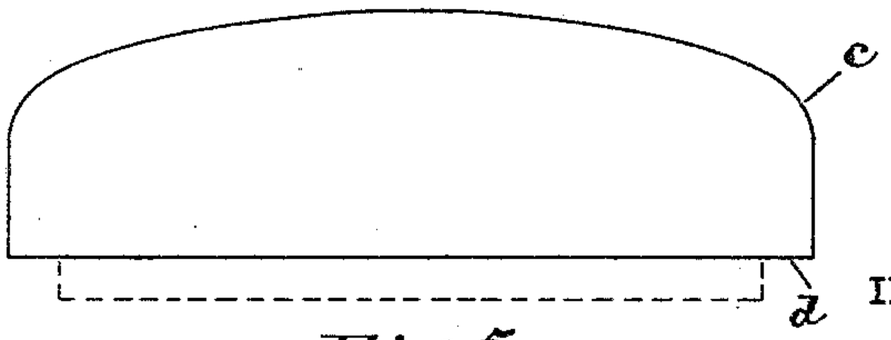

Fig. 5.

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GEORGE W. KNAPP, OF BALTIMORE, MARYLAND.

CAKE-CUTTER.

SPECIFICATION forming part of Letters Patent No. 412,100, dated October 1, 1889.

Application filed November 28, 1888. Serial No. 292,066. (No model.)

To all whom it may concern:

Be it known that I, GEORGE W. KNAPP, a citizen of the United States, residing at Baltimore, in the State of Maryland, have invented certain new and useful Improvements in Cake-Cutters, of which the following is a specification.

This invention relates to an improved cake-cutter made of tin-plate, and will first be described, and then designated in the claim.

Referring to the accompanying drawings, Figure 1 is a top view of the cake-cutter. Fig. 2 is a side view of the same. Fig. 3 is a diametrical section. Figs. 4 and 5 are bottom and side views, respectively, indicating by a broken line the position of the fluted cutting-edge, and showing by a full line the size and shape of the rim previous to being fluted.

Cake-cutters must have a straight up-and-down or vertical cutting-rim, which it is desirable should be fluted or corrugated. Heretofore these cutters have been made of two separate pieces—the fluted cutting-rim and the top plate—which have been soldered together. This way of constructing them, besides being expensive, is objectionable, in that after a little use the top plate often becomes detached from the rim, and, again, the angles, crevices, or rough places on the inner side, where the said parts are united and where the solder is, form a lodgment for the dough, and is therefore difficult to keep clean.

Referring to the drawings, the letter A designates the vertical fluted cutting-rim, and B the circular top plate. These two parts are integral, or made of one piece of sheet metal, without seams or joints. In order to produce this article from a single piece of sheet metal, I take a circular piece of tin-plate and by means of a suitable die first stamp it up into the shape shown in Fig. 5—that is, so as to have a convex top and a circular rim vertical or at right angles with respect to the plane of the edge *d*. This first operation leaves the circular rim plain and of a larger diameter than it is when fluted and finished. It is then put in another die, and the plain circular rim is drawn down and contracted, so as to form the flutes. In this last operation the diametrical size is reduced. It will be seen that the circular rim first formed must be enough larger diametrically to allow of the diametrical reduction in size consequent upon forming the said plain rim into flutes.

In the finished article the top plate B is slightly convexed, and at its outermost circumference has a rounded or down-curve part *c*, which the vertical fluted rim A adjoins. The top also has a hole *d* in its center, which serves as an air-vent when cutting dough.

By the described formation or contour the sheet metal or tin-plate will yield to the action of dies, and the vertical flutes in the rim may be produced without breaking the sheet-metal plate. It will be seen that the article is smooth and free of angles or crevices on the inner side at *c'*, where the vertical fluted rim adjoins the top, and therefore there are no places for lodgment of dough.

This article, it will be understood, is for cutting dough that has been rolled out on a board, and thus gives shape to the cake that is produced by baking the dough.

Having described my invention, I claim—

A sheet-metal cake-cutter having a vertical fluted cutting-rim A and a top B, said parts A and B being integral, or made of a single piece of sheet metal, substantially as specified.

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

GEORGE W. KNAPP.

Witnesses:

JNO. T. MADDOX,

JOHN E. MORRIS.