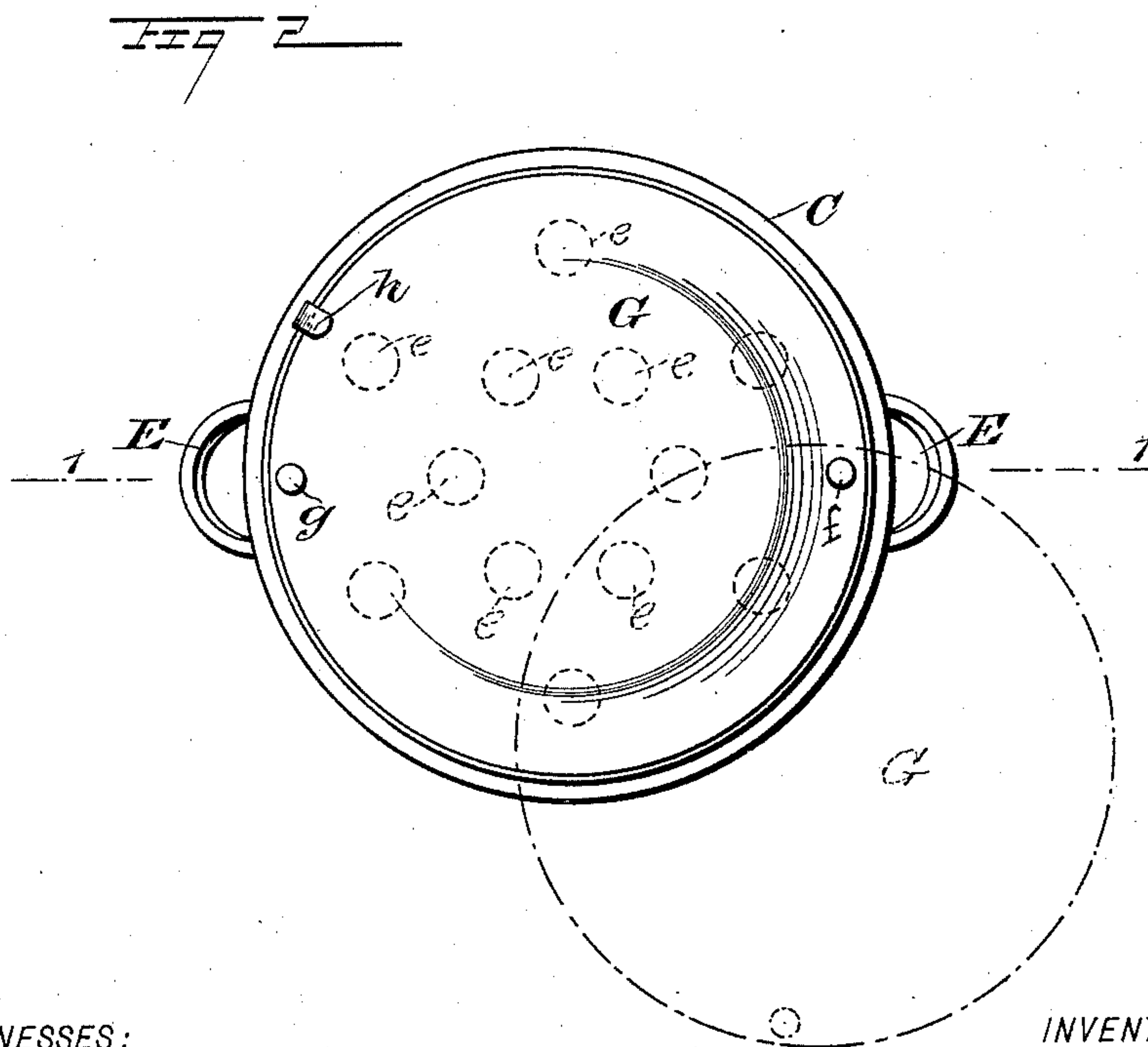
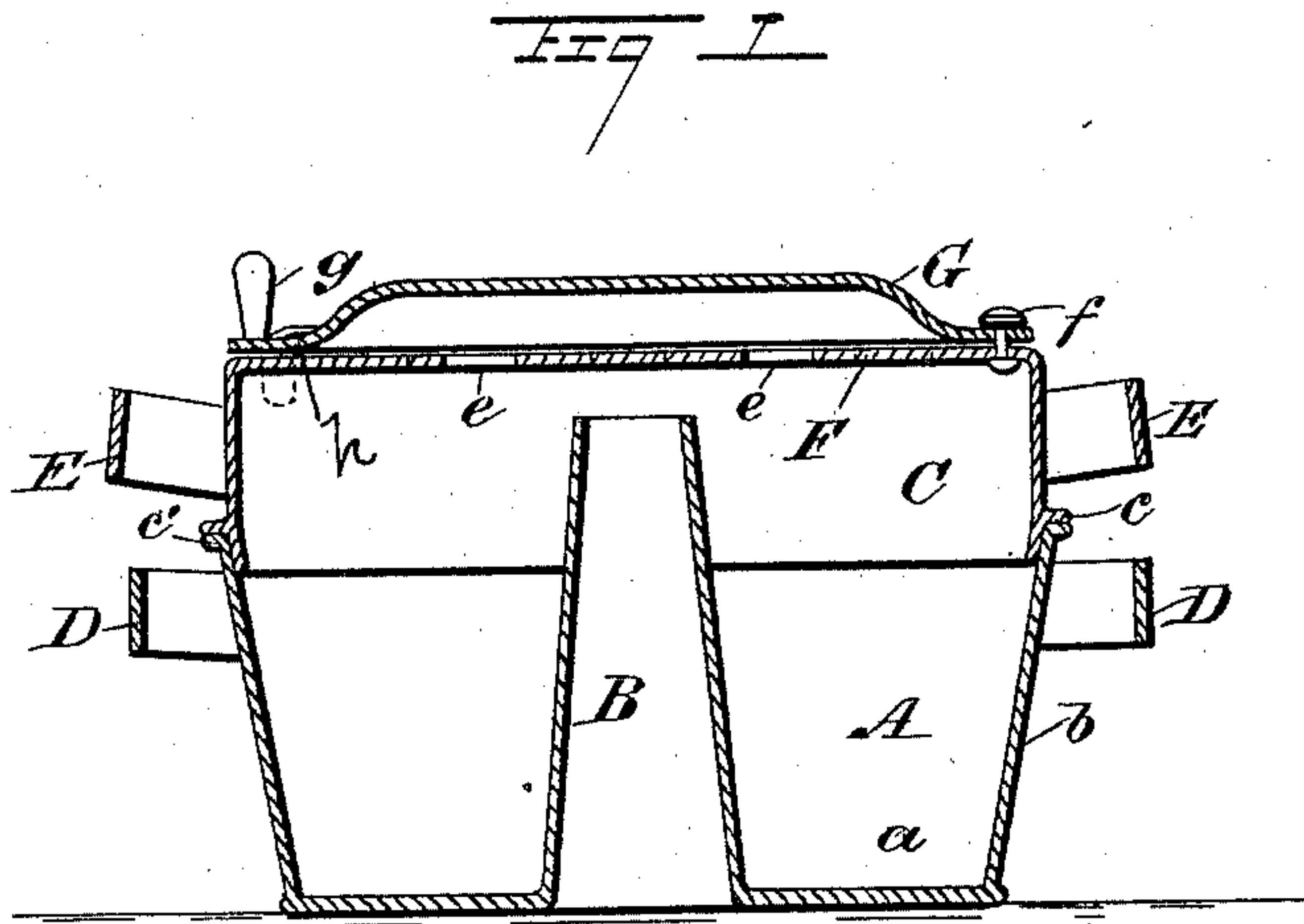


(No Model.)

M. E. McDANIEL.  
CAKE BAKING PAN.

No. 466,617.

Patented Jan. 5, 1892.



WITNESSES:

H. Walker  
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# UNITED STATES PATENT OFFICE.

MARY E. MCDANIEL, OF MINEOLA, TEXAS.

## CAKE-BAKING PAN.

SPECIFICATION forming part of Letters Patent No. 466,617, dated January 5, 1892.

Application filed May 11, 1891. Serial No. 392,319. (No model.)

*To all whom it may concern:*

Be it known that I, MARY E. MCDANIEL, of Mineola, in the county of Wood and State of Texas, have invented a new and useful Improvement in Cake-Baking Pans, of which the following is a full, clear, and exact description.

The objects of this invention are to provide a simple, cheap, practical, and convenient device of the type indicated, which will afford means to bake form-cakes of different varieties in a perfect manner in the oven of an ordinary stove or range, dispensing with the use of paper linings or a water-vessel in the oven; and, furthermore, avoiding the worry and discomfort incidental to the use of the ordinary cake-pans of metal or earthenware.

With the stated objects in view my invention consists in the construction of parts and their combination, as is hereinafter described and claimed.

Reference is to be had to the accompanying drawings, forming a portion of this specification, in which similar letters of reference indicate corresponding parts in both of the figures shown.

Figure 1 is a sectional side elevation taken through the axis on the line 1 1 in Fig. 2; and Fig. 2 is a plan view of the device, showing the lid laterally adjusted by dotted lines.

The entire device is preferably made of sheet-iron, properly coated with a non-oxidizing metal or composition, such as tin-plate.

The lower and main portion A is circular on the external edge of its bottom *a*, whereon an upwardly and outwardly flaring side wall *b* is attached, or may be integrally formed with proper dies.

The height of the lower pan-section A is proportioned to its diameter, so as to afford a suitable depth to the batter from which the cake is to be baked, as compared with the area, and in the center of the bottom *a* a converging tube B is inserted having a suitable height to provide a central heat-passage for the pan-section in the usual manner.

The center tube B should project above the upper edge of the main pan-section A and into a cylindrical extension-chamber C, that is exteriorly flanged near its lower edge, as at *c*, which radial flange is designed to be seated

upon the rim or wired-top edge *c'* of the pan-section A when the parts are assembled.

The main pan-section A and the extension-chamber C have each a pair of looped handles D and E, oppositely formed upon their side walls to facilitate their handling, and upon the upper edge of the latter-named part a flat foraminated diaphragm F is secured or formed integral with the side wall. A proper space is provided between the diaphragm F and upper terminal of the tube B, and the number and diameter of the apertures *e* in the diaphragm should be sufficient to allow a free circulation of hot-air currents in the upper portion of the extension-chamber C when necessary.

Upon the diaphragm F an upwardly-dished lid G is pivoted at *f* near the border of the part it engages and close to its own circular edge, so that when in place upon the diaphragm the lid will register its edge with that of the part named whereon it is seated, and by its close contact at said edges effectually seal the apertures *e*, which can be opened fully by simply swinging the lid on its pivot *f*. An upwardly-projecting knob *g* is secured near the edge of the lid opposite the pivot *f* to permit the convenient manipulation of the lid, and at *h* a small lip is turned upwardly and inwardly from the diaphragm wall F to retain the lid in closed condition and limit its revoluble movement when so adjusted.

In use the lower or main pan-section A is filled a proper height with the mixture of ingredients forming the cake after the section has been coated with lard or butter to prevent sticking. The extension-chamber C is now placed upon the edge of the pan-section A with its lid G swung to open the holes *e* in the diaphragm F. It is essential that a proper heat should be produced in the oven that is to receive the cake and bake it, wherein said material in the improved cake-pan is now placed. The circulation of hot-air currents within the oven is afforded free access to the cake material on its upper surface while lateral draft is cut off, and in consequence the cake, if properly compounded, will rise into the extension-chamber C to about the top of the tube B. After a correct time has been



allowed for the development of the plastic mass, as stated, the lid G is swung on its pivot to close it, and thus seal the apertures *e* in the diaphragm F. The confined heat will now  
5 complete the incrustation of the mass in an even manner and brown the cake on top, bottom, and sides alike when a proper time has elapsed, which experience will dictate, the amount of material and condition of the oven  
10 being taken into account.

From the peculiar construction of the device its parts may be readily detached and the cake quickly removed intact after the baking operation is completed.

15 Having thus fully described my invention, I claim as new and desire to secure by Letters Patent—

20 1. The combination, with a main lower pan-section and a vertical center tube, of an upper extension-chamber that is removable hav-

ing a perforated top wall or diaphragm, and a removable lid therefor, substantially as described.

2. The combination, with a lower main pan-section made of sheet metal, having a circular bottom, a center tube therein, and a flaring side wall and looped handles thereon, of an upper extension-chamber which is cylindrical and has a radial flange on its lower end portion and a flat diaphragm-wall on top, 25 which is foraminated, two handles on the side of the extension-chamber oppositely secured, and a pivoted upwardly-dished lid located on the diaphragm and provided with a detent-lip and a knob, substantially as set forth. 30

MARY E. McDANIEL.

Witnesses:

A. L. PATTEN,  
A. PATTEN.