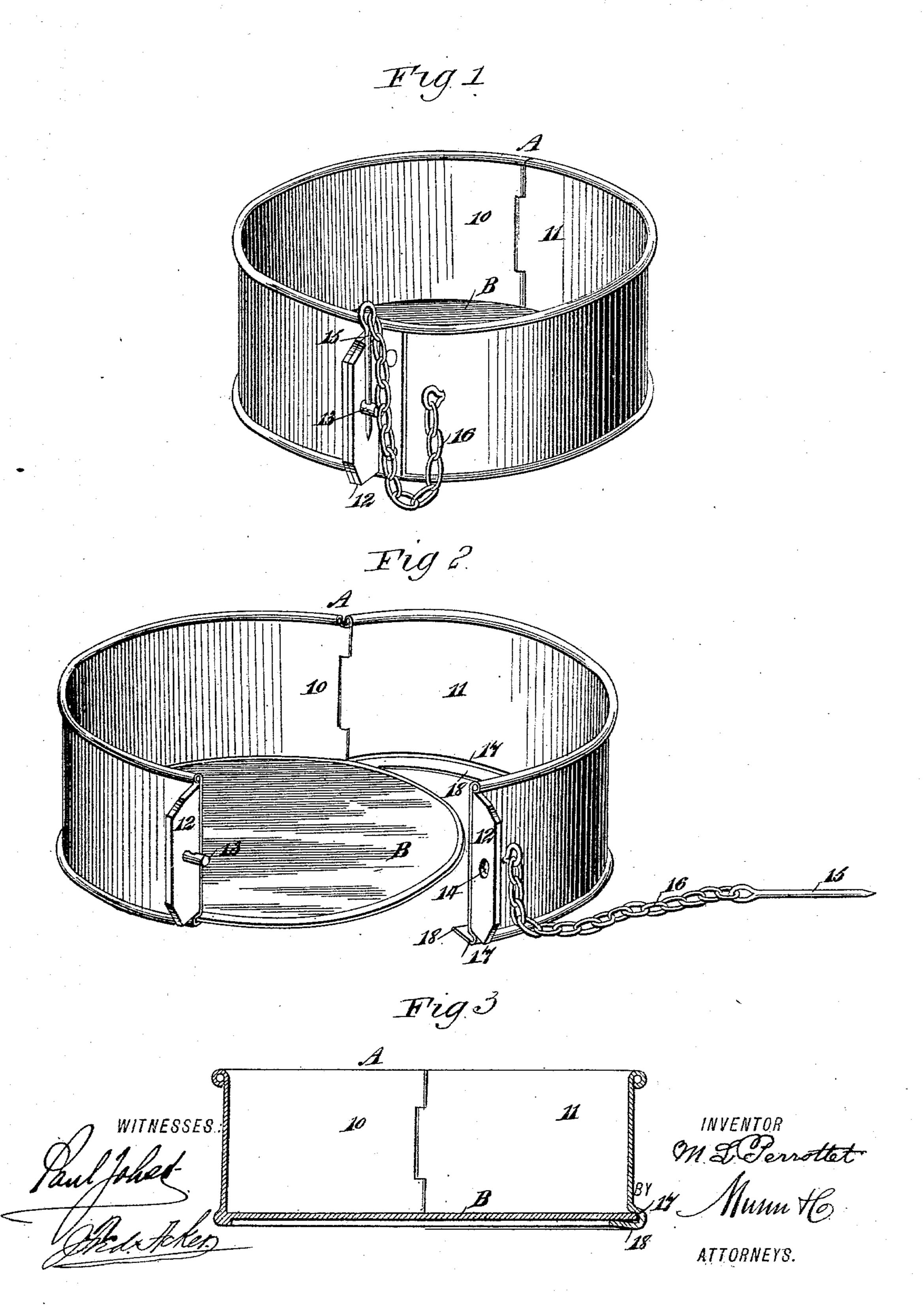
M. L. PERROTTET. CAKE PAN.

No. 559,788.

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MARIE LOUISE PERROTTET, OF NEW YORK, N. Y.

CAKE-PAN.

SPECIFICATION forming part of Letters Patent No. 559,788, dated May 5, 1896.

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To all whom it may concern:

Be it known that I, MARIE LOUISE PER-ROTTET, of New York city, in the county and State of New York, have invented a new and 5 useful Improvement in Cake-Pans, of which the following is a full, clear, and exact description.

My invention relates to that class of cakepans which are constructed in sections, the ro sections being adapted to be united during the process of baking and to be separated in order to facilitate the removal of the cake.

The object of the invention is to so construct the pan that the bottom will be an in-15 tegral portion of one of the sections, the opposing section being grooved or channeled to receive the bottom and provided with a flange or ledge adapted to extend beneath the bottom and be brought in close contact there-20 with in order to prevent leakage at that point where the bottom connects with the section removable therefrom.

The invention consists in the novel construction and combination of the several 25 parts, as will be hereinafter fully set forth,

and pointed out in the claim.

Reference is to be had to the accompanying drawings, forming a part of this specification, in which similar characters of reference indi-30 cate corresponding parts in all the figures.

Figure 1 is a perspective view of the improved cake-pan closed. Fig. 2 is a similar view of the pan open, and Fig. 3 is a vertical section through the pan when closed.

In carrying out the invention the body or rim A of the pan is preferably made in two substantially semicircular sections having vertical side walls and provided with a hinge connection at their adjacent ends, the said 40 sections being designated, respectively, as 10 and 11, and at the free end of each section of the body of the pan an outwardly-extending vertical flange 12 is usually secured or made integral therewith. One flange is, in this case, 45 provided with a pin 13, having an aperture therein, which pin is adapted to pass through an opening 14, made in the flange 12 of the opposing section of the pan-body, since when the body of the pan is brought to its circular 50 shape, or the two sections are brought close, one against the other, the flanges 12 of the sections will be in engagement. Ordinarily the

sections are held together by passing a pin 15 through the aperture in the stud or pin 13 on one of the flanges 12, and the locking-pin 15 55 is preferably attached to the body of the pan by means of a chain 16 or its equivalent in order that the locking-pin will be always at hand; but I desire it to be distinctly understood that any other form of a locking device 60 may be employed in connection with the sections of the body if in practice it is found desirable. A bottom B is rigidly secured to or integrally formed with the section 10 of the body of the pan—for example, the bottom be- 65 ing of a contour corresponding to that of the completed body A—and therefore the bottom extends beyond the section 10 with which it is connected, being adapted to enter a groove or channel 17, made in the inner face of the 7° opposing body-section 11 near its bottom, and at the bottom of the section 11 an inwardlyextending flange 18 is made, being preferably given a slight upward inclination in order that when the bottom of the pan is entered 75 into the channel 17 of the body-section 11 the said flange 18 will so engage with the bottom as to press the same into close contact with the upper wall of the channel 17 and effectually prevent any leakage. Under this con- &o struction it is obvious that the bottom cannot be lost, as it is inseparable from the body, and yet the body of the pan may be opened in the ordinary way to permit of the ready removal of the cake.

The flange 18 in addition to acting as a preventive against leakage likewise serves as a guide to direct that portion of the bottom extending from the section 10 into the groove or channel 17 of the body-section 11. 90 The pan is exceedingly simple, durable, and

economic in its construction.

By reason of the walls being vertical and the pivotal axis being likewise vertical or at right angles to the bottom of the pan the 95 hinged section 11 is caused to swing parallel to the said bottom, whereby the pan may be opened while resting on a table or equivalent article.

Having thus described my invention, I 100 claim as new and desire to secure by Letters

Patent— A cake-pan consisting of a body constructed in hinged sections, a bottom rigidly attached to one of the said hinged sections, the opposing hinged section having a groove to receive the free marginal portion of the bottom, the grooved section of the body being provided with a flange at its bottom below and adjacent to the said groove, the said flange extending inwardly, being shaped for engagement with the under face of the bottom of the pan when the sections of the body are closed one against the other, whereby the said

flange serves to guide the free edge of the bottom to the groove adapted to receive the said edge, and also serves to prevent the leakage of batter or other liquid contents of the pan, as set forth.

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Witnesses:

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