

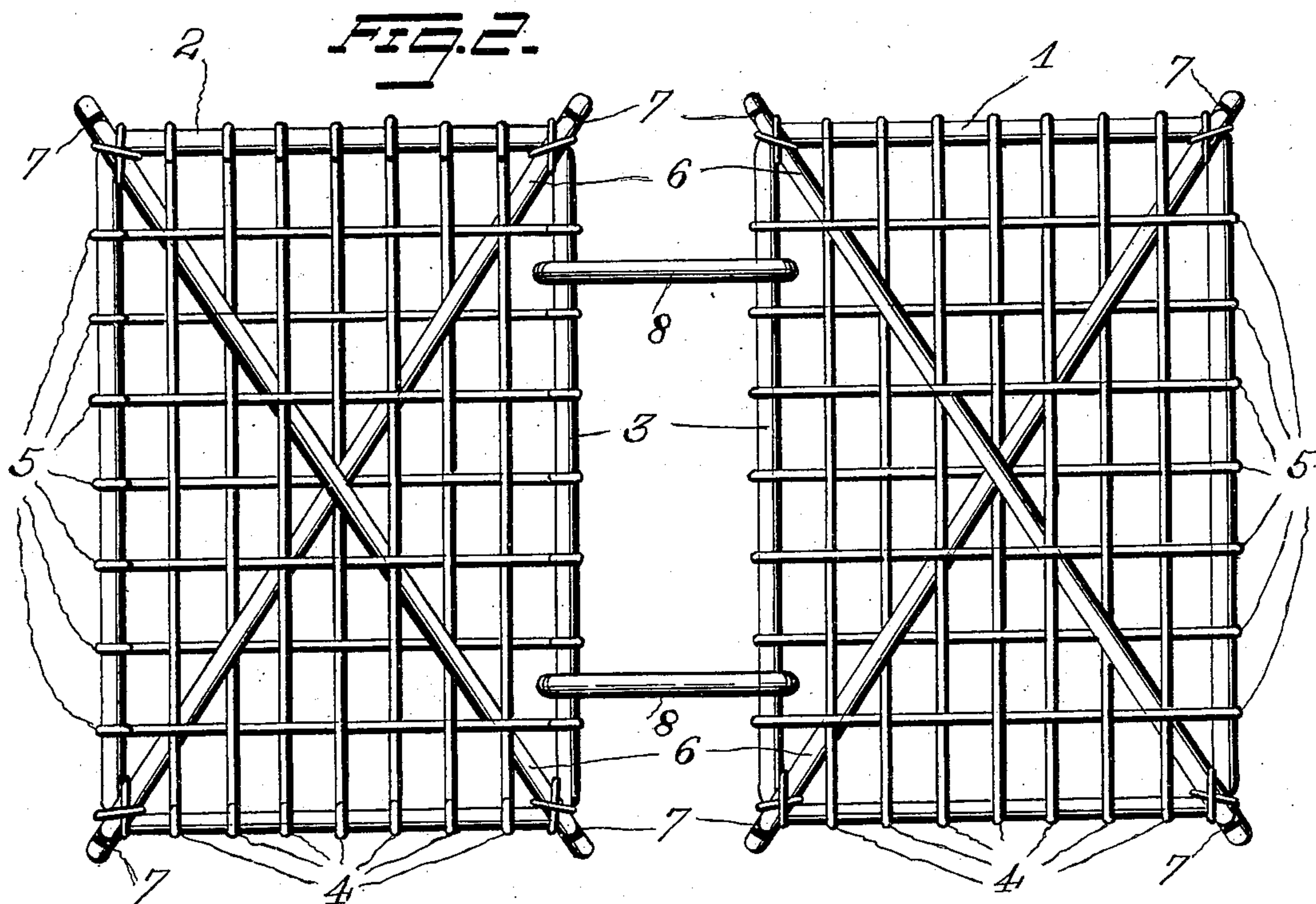
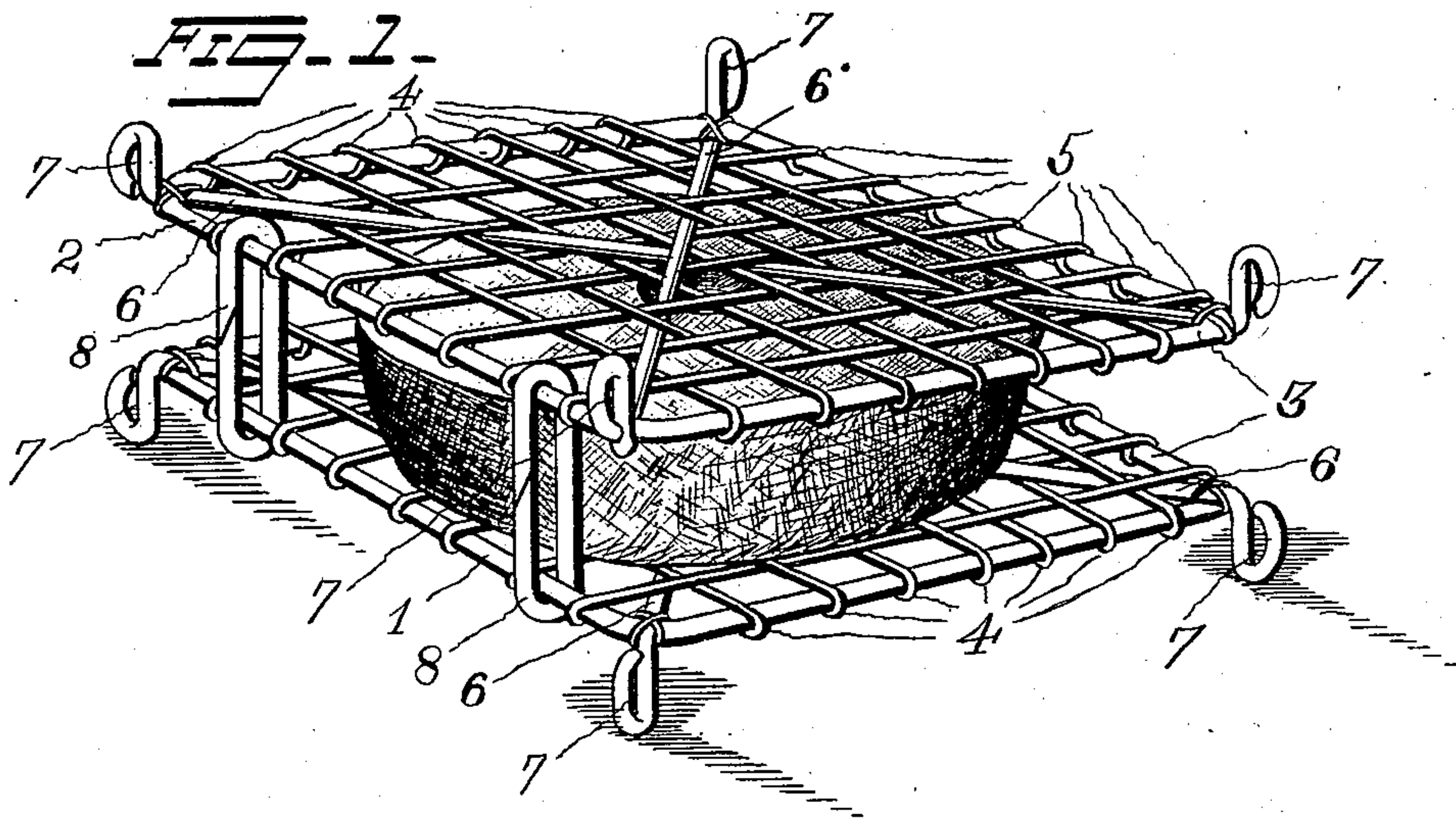
No. 728,742.

PATENTED MAY 19, 1903.

A. T. MAYO.
CAKE COOLER.

APPLICATION FILED JULY 19, 1901.

NO MODEL.



Witnesses

R. A. Boswell.
L. J. Black.

Inventor

Alice T. Mayo.

UNITED STATES PATENT OFFICE.

ALICE T. MAYO, OF BOSTON, MASSACHUSETTS.

CAKE-COOLER.

SPECIFICATION forming part of Letters Patent No. 728,742, dated May 19, 1903.

Application filed July 19, 1901. Serial No. 68,955. (No model.)

To all whom it may concern:

Be it known that I, ALICE T. MAYO, a citizen of the United States, residing at Boston, in the county of Suffolk and State of Massachusetts, have invented certain new and useful Improvements in Cake-Coolers; and I do declare the following to be a full, clear, and exact description of the invention, such as will enable others skilled in the art to which it appertains to make and use the same, reference being had to the accompanying drawings, and to the figures of reference marked thereon, which form a part of this specification.

My invention relates to cake-coolers; and its object is to provide a device of this character which is simple in construction, durable, inexpensive in manufacture, and efficient in its use.

A further object is to provide a construction by which the cake may be securely held within the holder and elevated from a table, shelf, or other support, so as to allow the free circulation of air beneath and upon the entire surface of the cake, thus greatly facilitating the cooling of the same.

With these and other objects in view, which will readily appear as the nature of the invention is better understood, the same consists in providing two hinged foldable sections, between which the cake may be placed, each made of wires to form a reticulated structure and each provided with legs for elevating the holder above its support to allow the free circulation of air beneath the same.

The fundamental features of the invention involved in the construction and arrangement of the wires, especially adapting the device for cooling cake, bread, and the like, are necessarily susceptible to a wide range of modification without departing from the spirit or scope of the invention; but the preferred form is shown in the accompanying drawings, in which—

Figure 1 is a perspective view of the cake-cooler folded and having a cake supported therein. Fig. 2 is a top plan view of the two sections open.

The cooler is composed of two hinged rectangular sections 1 and 2, each formed on a

marginal main wire 3, which is bent in rectangular form and forms the frame for supporting the series of longitudinal and transverse wires. The longitudinal wires 4 are attached at each end to the marginal wire 3. The transverse wires 5 are likewise secured at each end to the marginal wire and extend across at right angles to the longitudinal wires, being interwoven therewith and forming a reticulated frame, upon which the cake may rest. Each of the sections is further strengthened and supported by diagonal stay-wires 6, which are likewise interwoven between the longitudinal and transverse wires and formed at their ends into an elongated eye 7, which is bent away from each section at right angles thereto to form legs, upon which the cooler is supported and which also serve as handles for opening and closing the sections or for turning the cooler when so desired. The two sections are hinged together by means of two links 8, which engage the main wires 3 of each section, and these links are of sufficient diameter to allow the thickest cake to be held between the sections without breaking the cake.

Heretofore it has been customary when the cake is removed from the oven and the pan to lay it upon a plate. This allows the air to circulate around the sides of the cake only, while the bottom is entirely inclosed by the plate, thus preventing any air from cooling the bottom portion thereof, which results in the moisture of the cake settling at the bottom. In the use of the present invention the cake is removed from the oven and dislodged from the pan upon one section of the frame. The other section is then folded over the bottom of the cake, and the cake and frame may now be easily turned to the position shown in Fig. 1, in which the bottom rests on the lower section of the cooler, which is elevated from the shelf or other support by means of the legs 7, and the air is allowed to freely circulate beneath the cake, around the sides, and over the entire surface, which allows the cake to quickly cool and prevents the bottom from retaining the moisture and resulting in what is known as a "soggy" and "heavy" cake.

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

5 In a cake-cooler, the combination of two flat reticulated sections each having interwoven diagonal stay-wires, which terminate in offset extensions at each corner of the sections, said extensions forming legs for the lower section and handles for the upper section and

slotted links connecting the sections at one side, whereby the cooler may adjust itself for cakes of different thicknesses.

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

ALICE T. MAYO.

Witnesses:

RICHARD WOODS,
O. H. WADE.