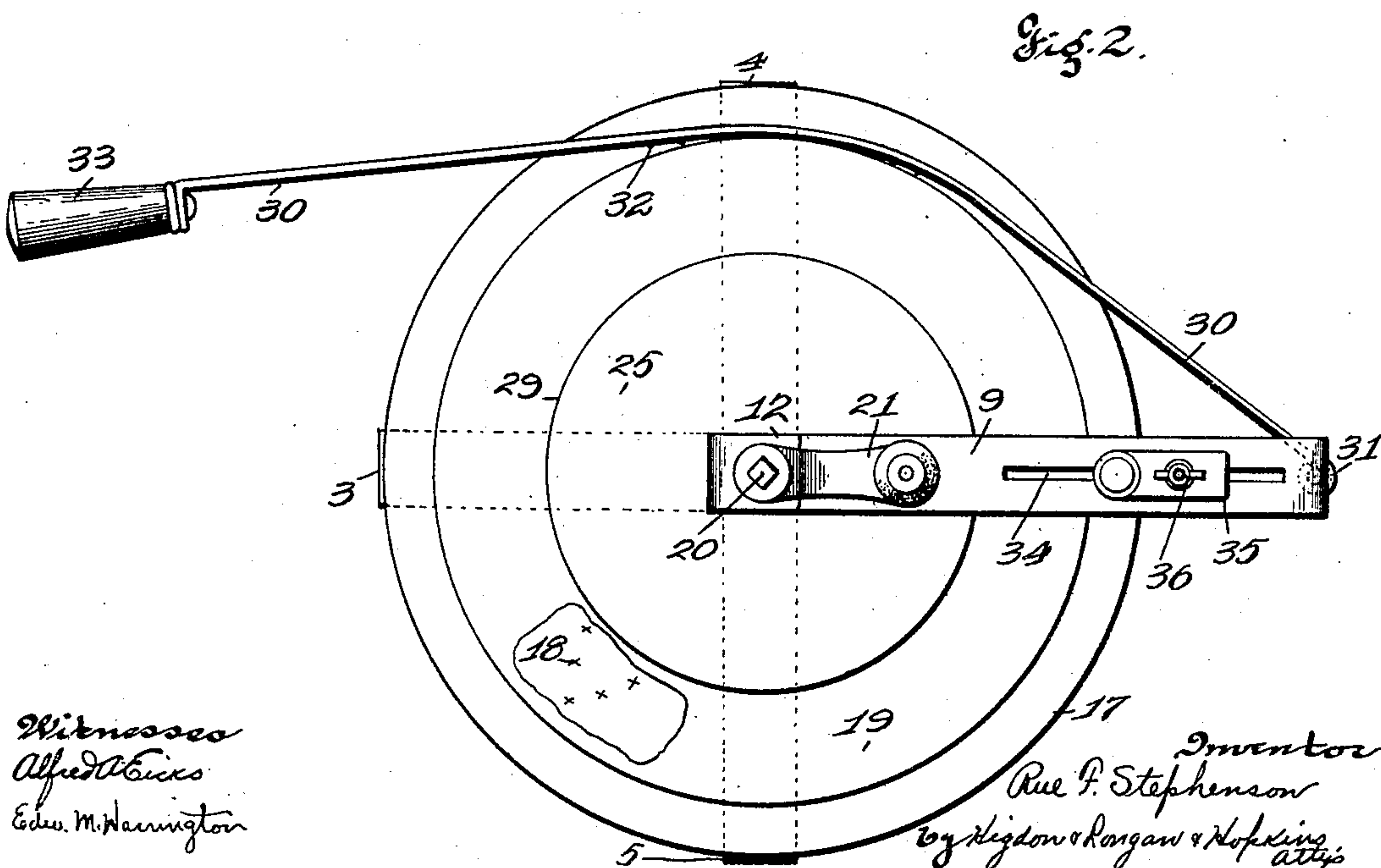
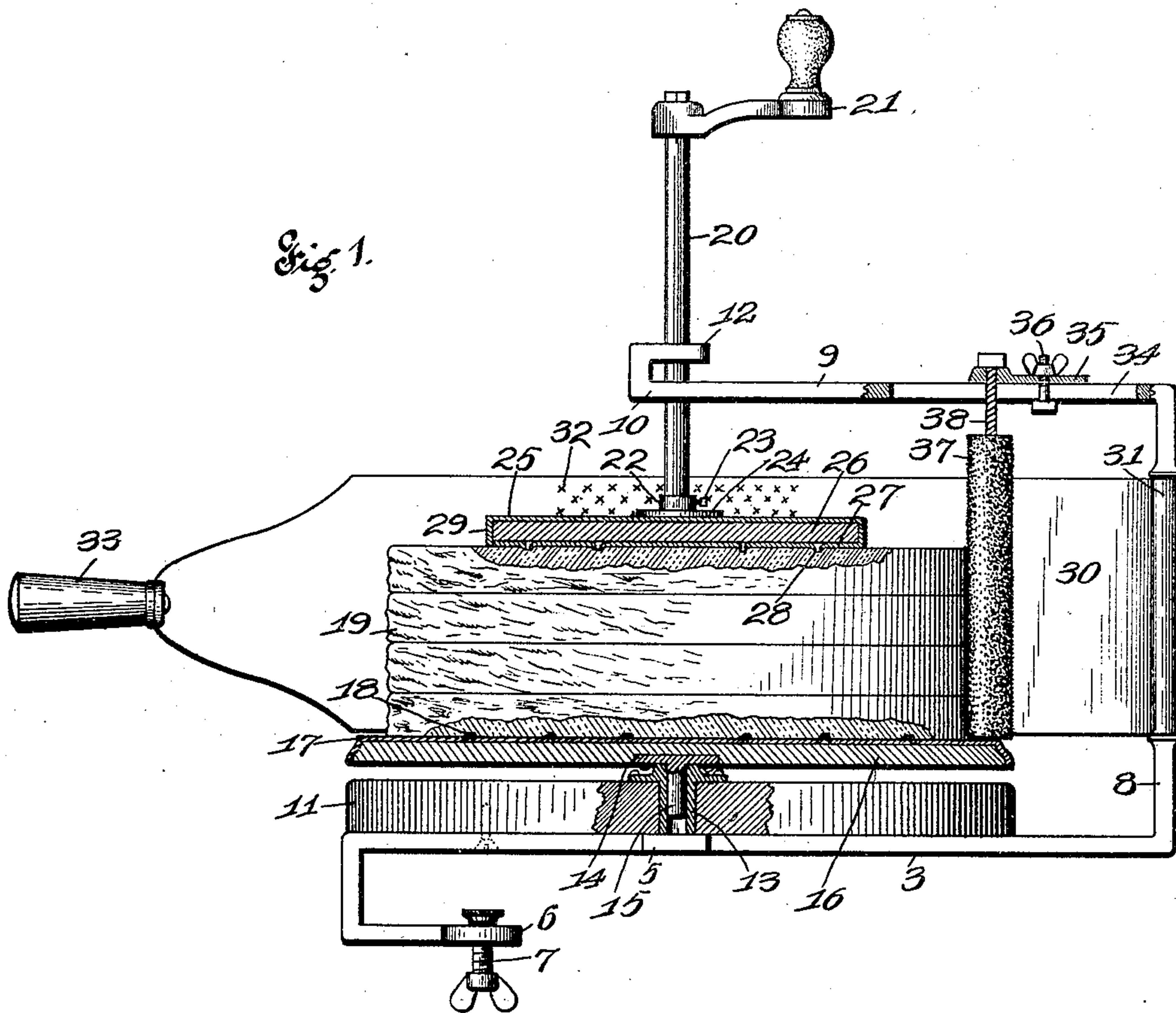


No. 774,541.

PATENTED NOV. 8, 1904.

R. F. STEPHENSON.  
ROTARY CAKE DRESSER.  
APPLICATION FILED MAR. 22, 1904.

NO MODEL.



Witnesses  
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attys



# UNITED STATES PATENT OFFICE.

RUE F. STEPHENSON, OF EAST ST. LOUIS, ILLINOIS.

## ROTARY CAKE-DRESSER.

SPECIFICATION forming part of Letters Patent No. 774,541, dated November 8, 1904.

Application filed March 22, 1904. Serial No. 199,472. (No model.)

*To all whom it may concern:*

Be it known that I, RUE F. STEPHENSON, a citizen of the United States, residing at East St. Louis, St. Clair county, Illinois, have invented certain new and useful Improvements in Rotary Cake-Dressers, of which the following is a specification containing a full, clear, and exact description, reference being had to the accompanying drawings, forming a part hereof.

My invention relates to rotary cake-dressers; and it consists of the novel features herein shown, described, and claimed.

In the drawings, Figure 1 is a detail elevation, partly in section, of a rotary cake-dresser embodying the principles of my invention. Fig. 2 is a top plan view.

Referring to the drawings in detail, the main frame comprises the base-bar 3, the base-bar arms 4 and 5, extending in opposite directions from near the center of the base-bar 3, the clamp-screw bearing 6, connected to the front end of the base-bar 3, the clamp-screw 7, mounted in the bearing 6 in position to clamp the supporting-table against the base-bar, the post 8, extending upwardly from the opposite end of the base-bar 3 from the clamp-screw bearing 6, the bracket-arm 9, extending from the upper end of the post 8 in vertical alinement with the base-bar 3, and the shaft-bearing 10 at the forward end of said arm 9. The base-plate 11 is a circular board mounted upon the base-bar 3 and the arms 4 and 5. A second shaft-bearing 12 is connected to the first shaft-bearing 10, said second shaft-bearing 12 being formed by bending the end of the bracket-arm 9 upwardly and backwardly. A bearing 13 is mounted vertically through the center of the base-plate 11, and a bearing-plate 14 has a pin-  
 15 tle 15 extending into the bearing 13. The rotary platform 16 is mounted upon the bearing-plate 14, and a plate 17 is mounted upon the platform 16, said plate being formed of tin and having teeth 18 punched upwardly to engage the bottom of the cake 19. The operating-shaft 20 is vertically, slidingly, and rotatably mounted in the bearings 10 and 12 and has the operating crank-handle 21 at its upper  
 50 end.

The cake-clamping head 22 has an opening to receive the lower end of the shaft 20, and said head is removably mounted upon the shaft by the set-screw 23. A circular flange 24 extends from the head 22, and a tin plate 25 is secured to said flange in a position parallel with the platform 16. A board 26 is secured to the lower face of the plate 25, and a tin plate 27 is secured to the lower face of the board 26, said plate 27 having teeth 28 punched downwardly. A rim 29 connects the plates 25 and 27, the parts being pressed out or soldered in any suitable manner. The teeth 28 engage the top of the cake, so that when the crank is manually operated to rotate the shaft 20 the cake is clamped against the platform 16 and rotated. A tin plate 30 has a bearing 31, through which the post 8 extends, so as to mount the plate 30 to swing in a horizontal plane on a level with the cake. Grater-teeth 32 are punched inwardly from the plate 30 in position to engage the cake as it is rotated, and a handle 33 is attached to the opposite end of the plate 30 from the bearing 31 to be manually engaged and swing the grater-teeth 32 into engagement with the edge of the cake. A longitudinally-extending vertical slot 34 is formed through the arm 9, and a brush-adjusting plate 35 is placed upon the arm 9 and secured adjustably in position by the bolt and thumb-screw 36, inserted through the said slot and through the plate. A brush 37 is secured to the plate 35, the arm 38 of said brush extending downwardly and through the slot 34, so as to mount the brush in a vertical position in contact with the edge of the cake, the position of said brush being adjusted to fit different cakes by manipulating the thumb-nut 36 and moving the plate 35.

The machine is placed upon a table with the bearing 6 extending under the top of the table, and the clamp-screw 7 is manipulated to grip the top of the table to hold the machine securely in place.

The shaft 20 is elevated and the cake placed upon the platform 16. Then the shaft 20 is lowered to grip the cake firmly against the platform. Then the operator grasps the handle 33 and the operating crank-handle 21 with the other hand and rotates the cake, at the same  
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time pressing the grater-teeth against the edge of the cake.

When the cake has been trimmed by the action of the grater-teeth, the brush at the same time engages the edge of the cake, brushing the crumbs from the said edge and dressing it up to the desired smoothness, so that frosting or other dressing may be applied.

If desired, two or more interchangeable clamping-heads 22 may be employed having different sizes of the toothed faces 28 for different sizes, so that a small one may be used for a small cake and a larger one for a large cake.

I claim—

1. In a rotary cake-dresser: a platform rotatably mounted; a shaft rotatably and slidingly mounted in alinement with the axle of the platform; means carried by the end of the shaft for clamping the cake against the platform; a grater mounted in position to engage the edge of the cake as it is rotated; and a brush mounted in position to engage the edge of the cake; substantially as specified.

2. In a rotary cake-dresser: a base adapted to be clamped to a table; a platform rotatably mounted upon the base, and having a toothed upper face; a shaft slidingly and rotatably

mounted in alinement with the axle of the platform; a clamping-head carried by the shaft and having a toothed lower face; a grater mounted to swing to and from the edge of the cake when it is clamped upon the platform; and a crank-handle for rotating the shaft; substantially as specified.

3. In a rotary cake-dresser: a base adapted to be clamped to a table; a platform rotatably mounted upon the base, and having a toothed upper face; a shaft slidingly and rotatably mounted in alinement with the axle of the platform; a clamping-head carried by the shaft and having a toothed lower face; a grater mounted to swing to and from the edge of the cake when it is clamped upon the platform; a crank-handle for rotating the shaft; and a brush adjustably mounted in position to engage the edge of the cake; substantially as specified.

In testimony whereof I have signed my name to this specification in presence of two subscribing witnesses.

RUE F. STEPHENSON.

Witnesses:

ARTHUR C. BAKER,  
ALFRED A. EICKS.