

No. 882,040.

PATENTED MAR. 17, 1908.

J. R. WINDSOR.  
CHOCOLATE WARMING TABLE.

APPLICATION FILED DEC. 20, 1906.

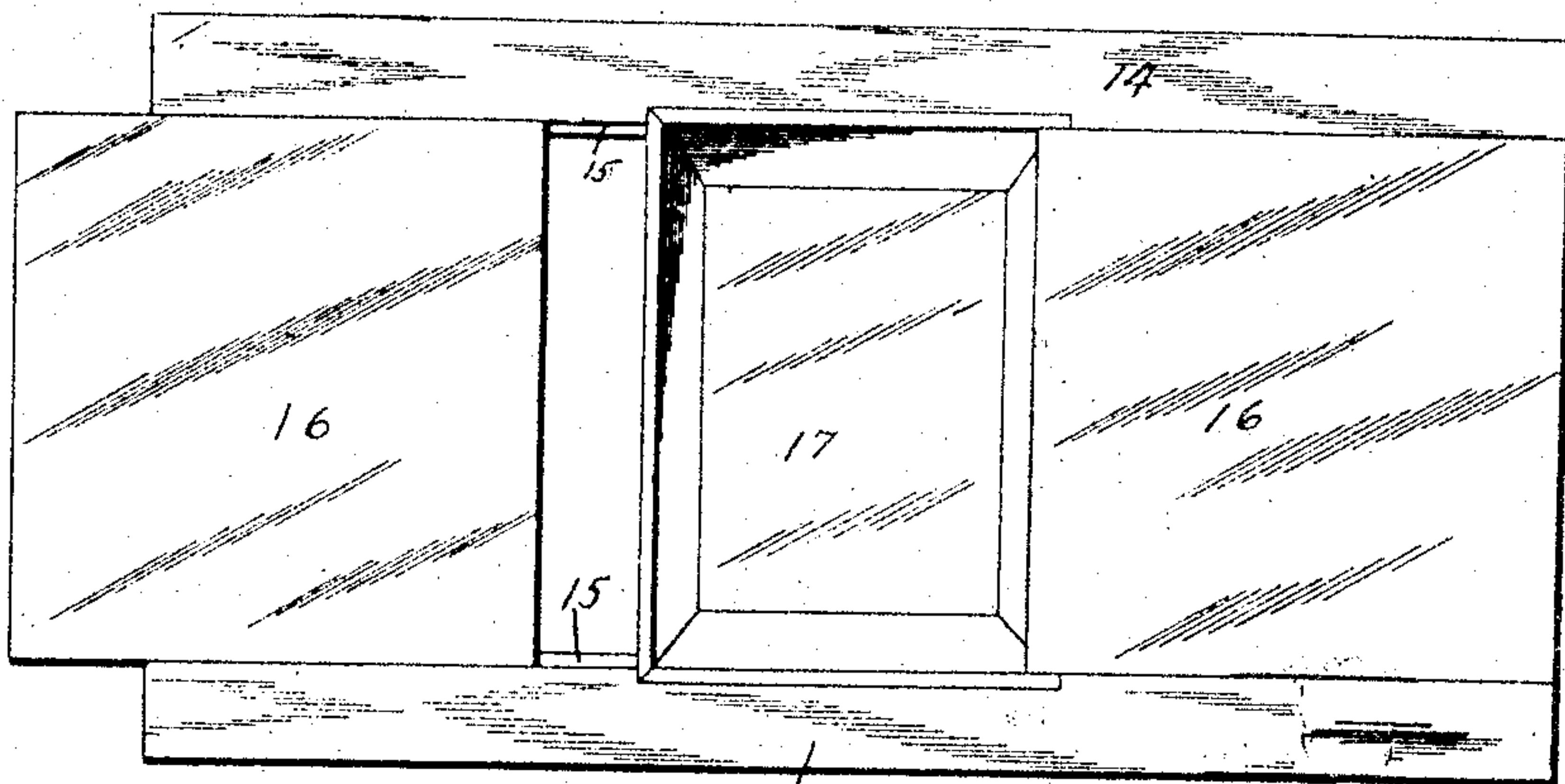
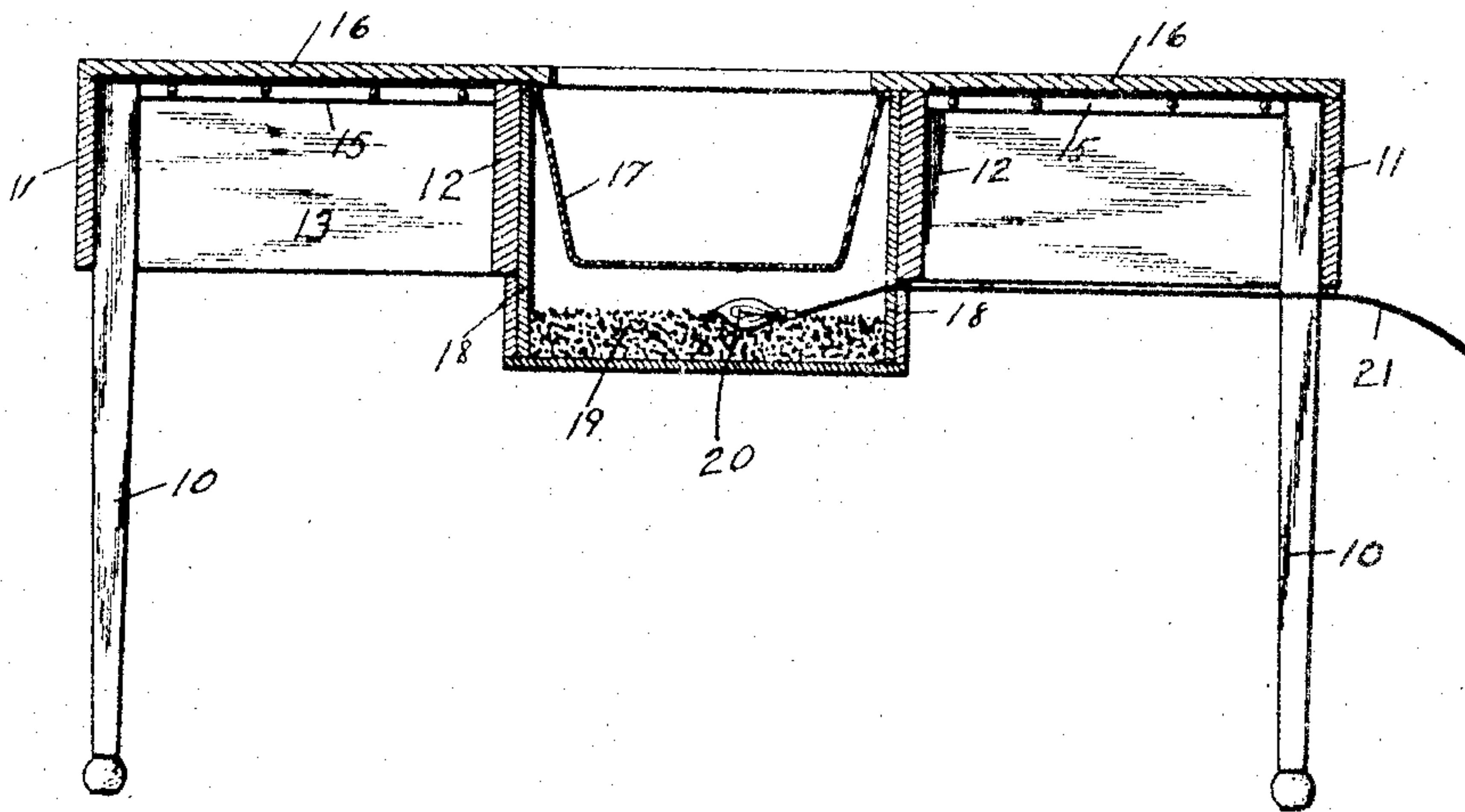


Fig. 1.

Fig. 2.



Witnesses.

A. B. Dahlberg.

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Inventor.

James R. Windsor.  
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# UNITED STATES PATENT OFFICE.

JAMES R. WINDSOR, OF DES MOINES, IOWA.

## CHOCOLATE-WARMING TABLE.

No. 882,040.

Specification of Letters Patent.

Patented March 17, 1908.

Application filed December 20, 1906. Serial No. 348,775.

*To all whom it may concern:*

Be it known that I, JAMES R. WINDSOR, a citizen of the United States, residing, at Des Moines, in the county of Polk and State of Iowa, have invented a certain new and useful Chocolate-Warming Table, of which the following is a specification.

The object of my invention is to provide a table especially designed for use by confectioners in coating candies with chocolate, and my object is more specifically to provide a table of this kind of simple, durable and inexpensive construction in which the parts may be readily, quickly and easily detached for purposes of removing or replacing the chocolate tank and for cleaning the various parts of the table.

My invention consists in the construction, arrangement and combination of the various parts of the device, whereby the objects contemplated are attained, as hereinafter more fully set forth, pointed out in my claims and illustrated in the accompanying drawings, in which—

Figure 1 shows a top or plan view of a table, embodying my invention, with one of the marble slabs of the table top projected outwardly over the end of the table, and Fig. 2 shows a central, longitudinal, vertical, sectional view of the complete table embodying my invention.

Referring to the accompanying drawings, I have used the reference numeral 10 to indicate the supporting legs of the table. At the ends of the legs are the cross pieces or table ends 11 and extended transversely across the central portion are two cross pieces 12 spaced apart. The table sides 13 are connected with the parts 11 and 12 to firmly brace and support them and said sides extend the full length of the table. The table top is composed of two longitudinal side pieces 14 having at their inner edges the guide ribs 15 upon which the edges of the marble slabs 16 are slidingly supported. These marble slabs 16 form the body of the table top and the work of preparing chocolates is done by the operators on them. At the central portion of the table, the side pieces 14 are notched to receive the flanges of a chocolate tank 17, said flanges being arranged below the marble slabs 16 so that said slabs, when in position, will project over the sides of the chocolate tank 17. Surrounding the lower portion of the tank 17 is a casing 18 permanently secured to the

table frame and spaced apart from the sides and bottom of the tank. In the bottom of this casing is a layer of sand 19 and partially embedded in this sand is an incandescent electric light bulb 20 connected to a wire 21 which passes through the casing 18.

In practical use, a quantity of chocolate in liquid condition is placed in the tank 17, the operators stand at each end of the table and reach into the tank and draw chocolate onto the slab of marble and there apply a coating of chocolate. In this connection it is to be understood that for producing the best results, the chocolate must be maintained at a certain temperature and I have discovered that by providing a small chamber surrounding the tank and partially filling this tank with sand or similar material and by placing an ordinary incandescent electric light bulb therein the heat will be radiated from the incandescent bulb and the sand will have a tendency to equalize the heat and retain it so that it will be distributed evenly over the entire interior of the casing. The advantage of having an electric light bulb for heating purposes is that if the temperature is too high, it may be turned off and the heat from the sand permitted to radiate and serve for maintaining the temperature of the chocolate and when more heat is desired the electric light may be turned on and the heat thereby increased. In this way a very convenient and easily operated means for maintaining the temperature at the desired degree is provided. When the chocolate in the tank has been removed to such an extent that the tank needs refilling or in the event that the chocolate should become too cool, the marble slabs 16 are moved outwardly and the tank 17 is bodily removed through the opening in the table top. It may then be heated and refilled with chocolate or it may be easily and thoroughly cleaned before refilling it. By having the marble slabs project over the edges of the tank, the flanges and sides of the tank are protected and the chocolate is not permitted to spread over the flanges and side edges of the tank.

Having thus described my invention, what I claim and desire to secure by Letters Patent of the United States, therefor is—

1. A chocolate warming table comprising a frame, a table top having longitudinal side pieces, a chocolate tank having flanges at its edges, two sliding table top plates between said side pieces normally projected over the



adjacent flanges of the tank, a casing secured to the table top and inclosing the bottom and sides of the tank, and spaced apart therefrom, a layer of heat retaining material in said casing, and an incandescent electric light bulb in said casing.

2. A chocolate warming table, comprising a frame, a table top comprising longitudinal side pieces, a chocolate tank having flanges at its edges, said flanges at the sides of the table resting in notches in said side pieces, two sliding table top plates between said side pieces normally projected over the end

flanges of the tank, a casing permanently secured to the table top and inclosing the bottom and sides of the tank and spaced apart therefrom, a layer of heat retaining material in said casing and an incandescent electric light bulb partially embedded in said material.

Des Moines, Iowa, November 15, 1906.

JAMES R. WINDSOR.

Witnesses:

S. F. CHRISTY,  
JULIA B. SMUTNEY.