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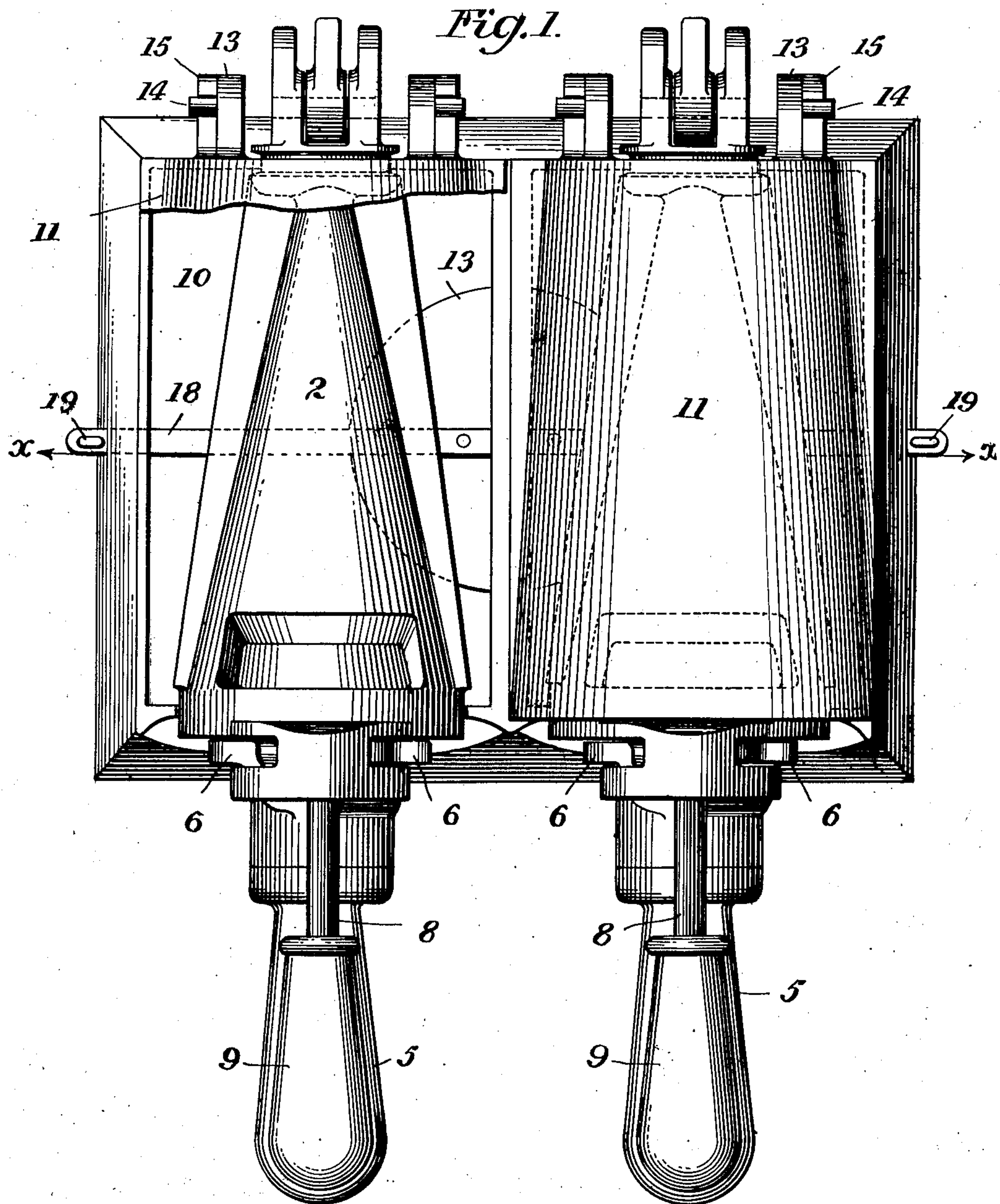
CONFECTION BAKING APPARATUS.

APPLICATION FILED OCT. 22, 1908.

919,601.

Patented Apr. 27, 1909.

2 SHEETS—SHEET 1.



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APPLICATION FILED OCT. 22, 1906.

2 SHEETS—SHEET 2.

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UNITED STATES PATENT OFFICE.

EDWARD H. LANIER AND FRANK K. DRIESBACH, OF CINCINNATI, OHIO.

CONFECTION-BAKING APPARATUS.

No. 919,601.

Specification of Letters Patent.

Patented April 27, 1909.

Application filed October 22, 1906. Serial No. 340,035.

To all whom it may concern:

Be it known that we, EDWARD H. LANIER and FRANK K. DRIESBACH, citizens of the United States, and residents of Cincinnati, Hamilton county, State of Ohio, have invented certain new and useful Improvements in Confection-Baking Apparatus, of which the following is a specification.

The present invention relates to improvements in confection baking apparatus, and particularly to an apparatus for baking the pastry shell or container of the confection known as Parisian ice cream cones.

In the accompanying drawings, Figure 1 is a plan view, partly broken away, of an apparatus constructed in accordance with the present invention; Fig. 2 is a transverse vertical sectional view on the line $x-x$ of Fig. 1; Fig. 3 is a vertical sectional view on the line $y-y$ of Fig. 2.

The apparatus shown in the drawings is an improvement upon that illustrated and described in Letters Patent No. 845,557 granted February 26, 1907, and includes parts similar in form and arrangement to those of the apparatus illustrated in said earlier application. That is, the oven proper includes two members 1, 2, mounted in a suitable frame to rock about a longitudinal horizontal axis, said members or sections being hinged together at one end beyond the supporting frame and forming a conical chamber, and a core piece 4 adapted to be removably supported in said chamber. The core 4 is connected with a handle 5 having radial projecting arms 6 adapted to enter notches or recesses formed in the outer ends of the oven members 1, 2, for connecting the core to the oven and supporting it in position therein. The connection between the core 4 and the handle 5 is such that the core is adapted to move longitudinally a limited distance, relatively to the handle, a spring 7 being interposed between the core and handle and acting to force the core into the oven chamber when the arms 6 are in engagement with the members 1, 2. In the present apparatus two of such ovens are arranged side by side to rock about parallel horizontal axes, and the frame 10 in which said ovens are supported is provided with two independent hinged lids or covers 11. In the apparatus illustrated in the earlier application above referred to, the upper end of the supporting frame is closed by webs or flanges formed integral with the oven mem-

bers or sections and one of said sections is constantly exposed to the atmosphere while the other only is subjected to the action of the heating device. By the present invention said lateral webs or flanges on the oven sections are dispensed with and thereby passages are formed on opposite sides of each oven through which communication is established between the space or chamber below the oven and that inclosed by the cover 11. This permits a circulation of heated air entirely about the oven and a simultaneous baking of opposite sides of the cone.

The frame 10 is of such size as to surround a suitable burner or heating device, conventionally represented at 12, and a deflecting plate 13 is mounted in said frame below the ovens. This deflector operates to deflect the heated air currents laterally so that they will pass around both of the ovens instead of passing directly upward between them.

The lower oven section will, of course, receive the greatest amount of heat and the oven may be readily turned in its bearings in the frame 10, by means of the handles 8, 9, to alternately bring the sections 1, 2, closer to the burner 12 as the baking progresses.

Each cover 11 is provided at one end with a pair of ears 13 from which project pins 14 that enter suitable notches or recesses in lugs or ears 15 of the frame 10. At its ends each cover section is provided with inwardly extending flanges 16, 17, the former of which is adapted to bear upon the outer surface of the upper oven section, whereby when the oven sections are separated slightly the cover will be rocked about the axis of the pins 14, moving with said upper oven section. By this means the oven may be readily opened sufficiently to permit of removing the core 4 without disconnecting or separately adjusting the cover 11.

It will be noticed that the axis of the pin 14 is the same as that of the hinge connecting the two members or sections 1, 2, of the oven and that said flanges 16, and 17, form the upper walls of the bearings of the frame 10 in which the oven is mounted.

The deflector 13 may be supported in any suitable manner. As shown it is connected with a rod or bar 18 which extends transversely across the frame 10 passing through suitable openings in opposite sides thereof and being held against endwise movement by removable pins 19.

The manner of using and advantages of the apparatus illustrated and described will be apparent. A single, preferably rectangular frame, is adapted to support two of the
 5 ovens above a single burner and the curved covers 11 confine the heated air currents while permitting a free circulation thereof entirely about the oven, said covers offering
 10 no hindrance to the manipulation of the oven required in inserting or removing the core piece 4. The covers 11 are so constructed and arranged that they offer no obstruction to the turning of the oven and when the
 15 members of either oven are separated slightly to withdraw the core piece 4, the corresponding cover of the other oven is not affected.

It has been heretofore proposed to support a broiler or gridiron in a frame so that it
 20 might be turned about a horizontal axis to bring either side adjacent a heating device; and also to provide a cover for said frame, which was either hinged thereto or adapted to be bodily removed when desired. No
 25 claim is therefore made herein to such a device which it is to be noted could not properly be termed a "baking apparatus."

Having described our invention what we claim and desire to secure by Letters Patent is,

1. In a baking apparatus, the combination of a frame, an oven rotatably supported in said frame and comprising two sections hinged together and a core adapted to be
 35 removably supported in the chamber formed between said sections, and a cover hinged to the frame upon the same axis as that connecting said oven sections and extending over the oven to inclose a chamber which
 40 communicates with the space below the oven.

2. The herein described apparatus for baking hollow pastry forms comprising a sectional oven having its members hinged together at one end, a core fitting within the
 45 oven and adapted to be removed therefrom when the members thereof are slightly separated, and a supporting casing providing an inclosed chamber surrounding the oven, the
 50 portion of said casing over the upper member of the oven being mounted to move with said oven member about the axis of the hinge connecting the oven members as said upper member is raised to permit the core to be withdrawn.

3. The herein described apparatus for baking hollow pastry forms comprising a two part oven having its members hinged together at one end and each provided at its opposite end with a handle, whereby the upper oven member may be moved about said hinge from the
 60 lower member, a core fitting within the oven and adapted to be withdrawn therefrom by a longitudinal movement when the oven members are slightly separated, and a supporting casing providing a chamber surrounding the oven and in which the oven is
 65 mounted to turn about a horizontal axis, the top of the casing being supported by a hinge, having the same axis as that connecting the members of the oven, and having its end
 70 walls bearing on the upper oven member, whereby it is rocked about its hinge, when the upper oven member is turned to permit the core to be withdrawn, without affecting its relation to said oven member.

4. In a baking apparatus, the combination of a frame, an oven supported by said frame and comprising two sections hinged together at one end and forming between them a chamber which opens through the frame at
 80 the end opposite said hinge, a handle attached to each oven section, a core adapted to be inserted in the oven chamber, and a cover hinged to the frame upon the same axis as that of the hinge connecting the oven sections and forming with said frame a chamber
 85 surrounding the oven, said cover having inwardly extending flanges at its ends that bear on the upper oven section, whereby the cover will be rocked about its hinge when the upper
 90 oven section is moved to or from the lower oven section.

5. The combination of a baking apparatus having an upper member mounted to swing about a horizontal axis, a frame supporting
 95 said apparatus, and a cover extending over the baking apparatus and hinged to the frame on the same axis as that on which the upper section of the baking apparatus swings.

In testimony whereof we affix our signatures in presence of two witnesses.

EDWARD H. LANIER.
 FRANK K. DRIESBACH.

Witnesses:

J. M. FROHMAN,
 EDWARD MAUS.