

J. E. LANG.
SEALING DEVICE FOR WRAPPERS.
APPLICATION FILED NOV. 25, 1911.

1,029,377.

Patented June 11, 1912.

FIG. 1

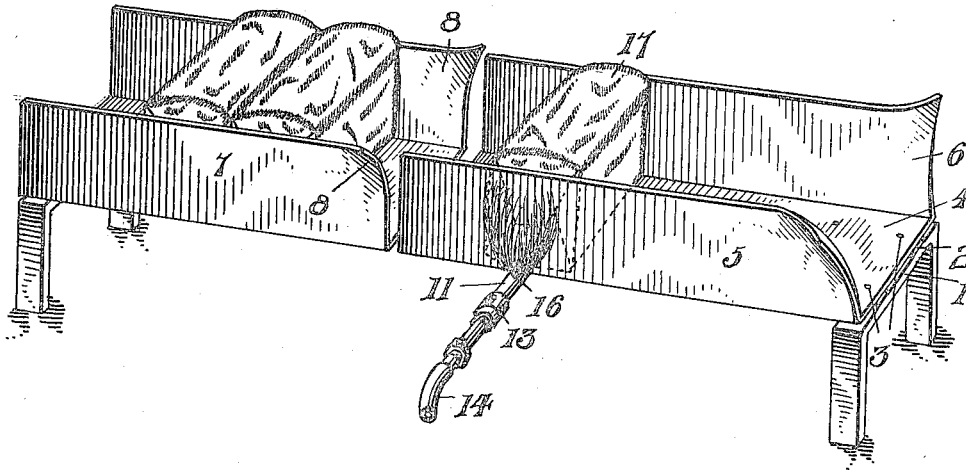
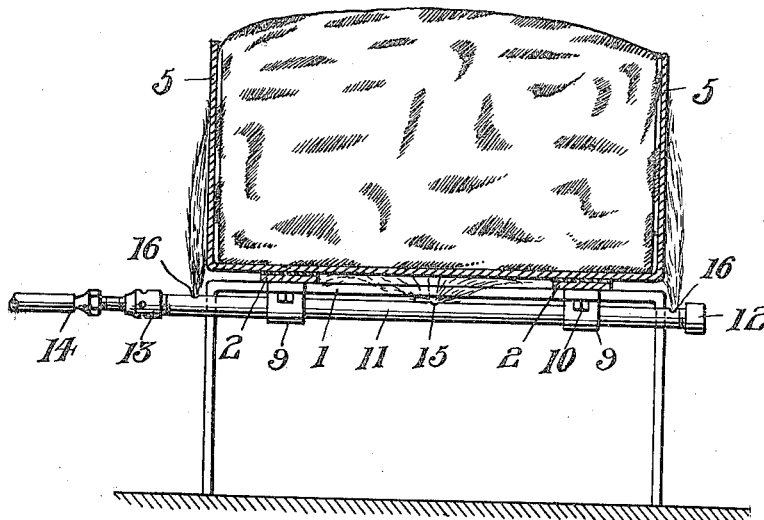


FIG. 2



WITNESSES

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JOHN E. LANG, OF WASHINGTON, PENNSYLVANIA.

SEALING DEVICE FOR WRAPPERS.

1,029,377.

Specification of Letters Patent.

Patented June 11, 1912.

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To all whom it may concern:

Be it known that I, JOHN E. LANG, a citizen of the United States of America, residing at Washington, in the county of Washington and State of Pennsylvania, have invented certain new and useful Improvements in Sealing Devices for Wrappers, of which the following is a specification, reference being had therein to the accompanying drawing.

This invention relates to a sealing device for wrappers, especially designed for sealing the wrappers or inclosures of bread and other perishable material.

The primary object of my invention is to provide a sealing device by which wrappers or inclosures can be expeditiously and economically sealed upon bread and other matter to insure cleanliness and palatableness of the contents of the wrapper or inclosure.

Another object of this invention is to provide a device that can be advantageously used by the large producers of bread, cakes and such matter that can be wrapped in specially prepared paper or other material to provide an air-tight inclosure.

A further object of this invention is to provide a sealing device embodying a hot table and a cooling table, both of which are strong and durable, inexpensive to manufacture, and highly efficient for the purposes for which they are intended.

With the above and other objects in view, the invention resides in the novel construction, combination and arrangement of parts to be hereinafter specifically described and then claimed.

Reference will now be had to the drawing, wherein:—

Figure 1 is a perspective view of the sealing device, and Fig. 2 is an enlarged cross sectional view of the same.

A sealing device in accordance with this invention comprises inverted U-shaped frames 1, constituting supports. These frames are connected by longitudinal parallel bars 2 providing an oblong support for the main table of the sealing device.

Suitably secured to the longitudinal bars 2, at one end thereof, by rivets or other fastening means 3, is the bottom plate 4 of a heating table, said bottom plate having vertical oppositely disposed side walls 5, with the ends of said walls, at one of the supports of the table, flared or bent outwardly, as at 6, whereby a wrapped loaf of

bread or other material can be easily placed upon the table and moved thereon.

Secured to the bars 2, at the opposite end of the device, is a cooling table 7 constructed similar to the heating table, said cooling table having the end thereof confronting the end of the heating table flared, as at 8, whereby wrapped loaves of bread or other material can be readily moved from the heating table on to the cooling table.

The heating and cooling tables are preferably made of copper or light and durable metal, copper being used in connection with the heating table on account of its conductivity, the advantage of which will presently appear.

The bars 2, beneath the heating table, are provided with hangers or straps 9, said straps or hangers being secured to the bars by screws 10 or other fastening means. Located in the straps 9 is a gas burner, comprising a pipe 11 having the rear end thereof capped or plugged, as at 12. The pipe 11, at the opposite end, has a conventional form of air mixer 13 and said mixer is connected to a gas supply pipe 14. The pipe 11, intermediate the ends thereof, has an opening 15 and said pipe, adjacent to the walls 5 of the heating table, is provided with openings 16. These openings cooperate with the opening 5 in providing an outlet for gas and when the gas is ignited, the flame from the opening 15 spreads against the bottom of the plate 4, while the flames from the openings 16 extend upwardly along the outer sides of the wall 5 and thoroughly heat said walls, whereby the entire heating table will present a heating surface to the wrapper or inclosure of the material that is passed over said heating table.

As an instance of the material that can be sealed in connection with the device, the reference numeral 17 denotes a wrapped loaf of bread. It is a well known fact that bread and other materials are wrapped and sealed in a specially prepared paper, for instance paraffin paper, and it is the object of this invention to melt a portion of the paraffin upon a wrapper, whereby the folded ends of the wrapper will adhere and form an air-tight package. Even though the ends of the wrapper fail to adhere and become sealed, the heat of the heating table is sufficient to shape the wrapper whereby it will entirely inclose the contents thereof and not

become accidentally displaced. In other words, the heating table has the same principle involved as though an iron was employed for ironing the wrapper upon a loaf of bread. The heating table causes the wrapper to assume a definite shape that completely incloses the loaf of bread. As the loaves of wrapped bread are moved from the heating table on to the cooling table, the wrapper has sufficient time to become cooled before being removed from the cooling table.

It is apparent from the foregoing that wrapped loaves of bread can be expeditiously handled by the sealing device, and that a uniformity of packing is obtained that could not be otherwise accomplished by manually wrapping and sealing loaves of bread or irregularly shaped bodies.

It is thought that the operation and utility of the sealing device will be apparent without further description, and while in the drawing there is illustrated a preferred embodiment of the invention, it is to be understood that the structural elements thereof are susceptible to such changes as fall within the scope of the appended claims.

What I claim is:—

1. A sealing device for wrappers comprising supports, longitudinal bars connecting said supports, a heating table located upon said bars at one end thereof, a cooling table located upon said bars at the opposite end thereof and alining with and spaced from said heating table, each of said tables of a width equal to the length of the article operated upon, and a burner located beneath said heating table and adapted to heat the bottom and side walls thereof.

2. A sealing device for wrappers embodying supports, longitudinal parallel bars carried thereby, a heating table secured to said bars and having side walls with the ends thereof flared at one end of said device, a cooling table arranged upon said bars at the opposite end of said device and having the walls thereof flared confronting the end of

said heating table, straps carried by said bars, said tables spaced from each other and each of said tables of a width equal to the length of the article operated upon, and a gas burner supported by said straps and adapted to project a flame beneath said heating table and against the side walls thereof.

3. A sealing device for loaves of bread embodying a heating table, a cooling table alining therewith, said heating table having one end thereof flared whereby a wrapped loaf of bread can easily enter said table, each of said tables of a width equal to the length of the article operated upon and said tables spaced from each other, and means arranged transversely of the bottom of said heating table for heating the bottom and side walls of said table.

4. A sealing device for wrappers for loaves of bread, comprising a heating table including a bottom and a pair of side walls, said table open at each end, a cooling table arranged in longitudinal alinement with and spaced from said heating table including a bottom and a pair of side walls and open at each end, supporting means for the outer end of said tables and supporting means for the bottom of each of said tables.

5. A sealing device for wrappers for loaves of bread, comprising a heating table including a bottom and a pair of side walls, said table open at each end, a cooling table arranged in longitudinal alinement with and spaced from said heating table including a bottom and a pair of side walls and open at each end, supporting means for the outer end of said tables and supporting means for the bottom of each of said tables, each of said tables of a width slightly greater than the length of the loaf.

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

JOHN E. LANG.

Witnesses:

FRANK H. BERTHEL,
JOHN L. BECKER.