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(1868 - 1978)

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Patents (details)

1 - Improvements in or relating to edible, ornamental, decorative and like articles for use on cakes and other eatables, and to a process of making the same

GB patent	422430
Application date	14 September 1933

This invention relates to edible ornamental, decorative and like articles for use on cakes and other eatables, such as buns, puddings, pastry and the like, and to a process of making the same.

Heretofore such articles simulating flowers, leaves, emblems and the like have been made by moulding an edible material, e.g. a sugar composition, marzipan or the like, and colouring them, but owing to being homogeneous throughout the structure they were relatively brittle and liable to fracture; also, they could not be made very thin.

One object of the present invention is to provide an improved construction of an edible article which can serve for ornamenting or decorating cakes and other confectionery in a variety of ways, and which shall be stronger and less liable to fracture than those proposed heretofore.

According to the invention there is provided for use in ornamenting or decorating cakes and other articles, an edible article comprising a base constituted by a sheet of edible paper, e.g. rice or wafer paper, which is wholly or partly covered with an edible material which, apart from its colour, serves for providing or having, imparted to it a decorative or ornamental effect. Such an article may be very thin and flexible and can be readily applied to the surface of a cake or the like for ornamenting purposes, and may carry a legend, picture or other representation as described hereinafter.

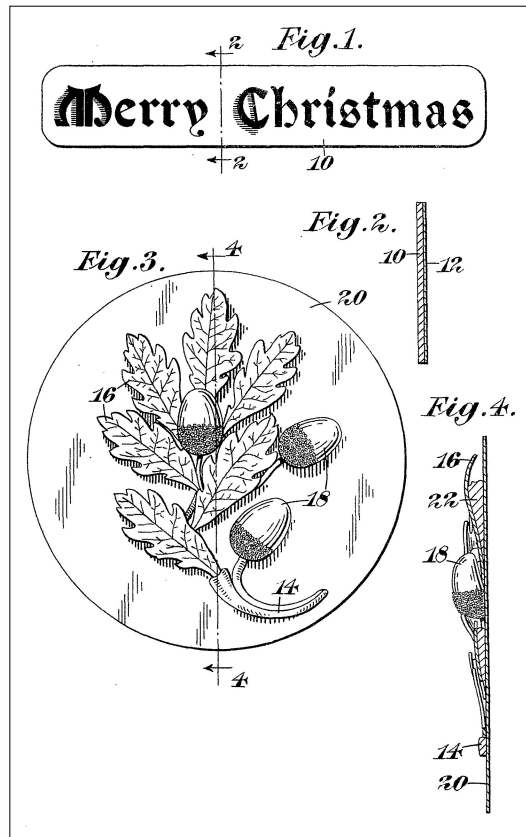
The invention also provides for the same purpose an edible article comprising a base constituted by a sheet of edible paper, e.g. rice or wafer paper, which is provided on one or both sides with an edible coating containing sugar, preferably icing sugar. This article, which is conveniently made in sheet form, may be cut into smaller pieces and may serve for use in making decorative articles, for example flowers, leaves and the like. The edible coating may be of any desired colour.

The invention further provides for the same purpose an edible article comprising an edible layer containing sugar, e.g. icing sugar, sandwiched between two sheets of edible paper aforesaid, which can be used in a manner similar to that described above.

According to a feature of the invention the coating on one sheet of paper, or the layer between two sheets may comprise marshmallow, an edible fat and icing sugar.

Any of the edible articles described above may be provided with a legend, picture, design or other ornamentation in an edible "ink", for example by means of a printing operation. The "ink" may consist of condensed milk, preferably sweetened, coloured by a confectionery colouring material. As an example of legend to be applied to the article, "Many Happy Returns" may be mentioned and the picture may be the head of a person reproduced from a photograph.

When the sheet of edible paper has a coating on only one side thereof, the coating may have imparted to it by a cutting, embossing, moulding or like operation a conventional shape or other formation representing fruit, leaves, flowers, animals, or the like. Such an article can be readily affixed by means of a sugar solution to a cake or the like for use in ornamenting it. Such a coating may be coloured in any desired manner according to the article simulated by it, for example by painting it with the edible "ink" described above, which may be applied with a brush after the coating has been moulded or otherwise shaped.



2 - Improvements in or relating to punching machines and a method of operating the same

GB patent 422448
Application date 4 June 1934

This invention relates to punching machines of the type wherein a rocking arm arranged to be reciprocated by a treadle serves to reciprocate a press member, punch, or like tool for co-operating with a second press member carried by the base or frame of the machine.

Heretofore, the press member operated by the rocking arm has been guided to move rectilinearly and was connected to the arm by a link or other pivoted means for permitting its rectilinear movement.

The invention has for one of its objects to provide an improved simplified construction of punching machine of the type described for use in making decorations for cake from plastic edible material.

According to the invention there is provided a punching machine of the type described, wherein the rocking arm is constructed and arranged to carry one of two co-operating press members in such a manner that the press member, carried by the arm will move with it along an arcuate path, for the purpose of obviating the use of a pivoted connection between the rocking arm and the press member carried by it and so reducing the cost of manufacture and providing a simplified construction of machine of the type described. One of the press members is preferably a male member constituting a punch, and the other a female member.

According to a feature of the invention the press members are each composed of sheet material, e.g. sheet metal, and the male member is constituted by material removed by a saw cut when making an aperture in a sheet to form the female member.

The male member may be of flat shape and supported by the base and arranged to be slid in its own plane into and out of its operative position.

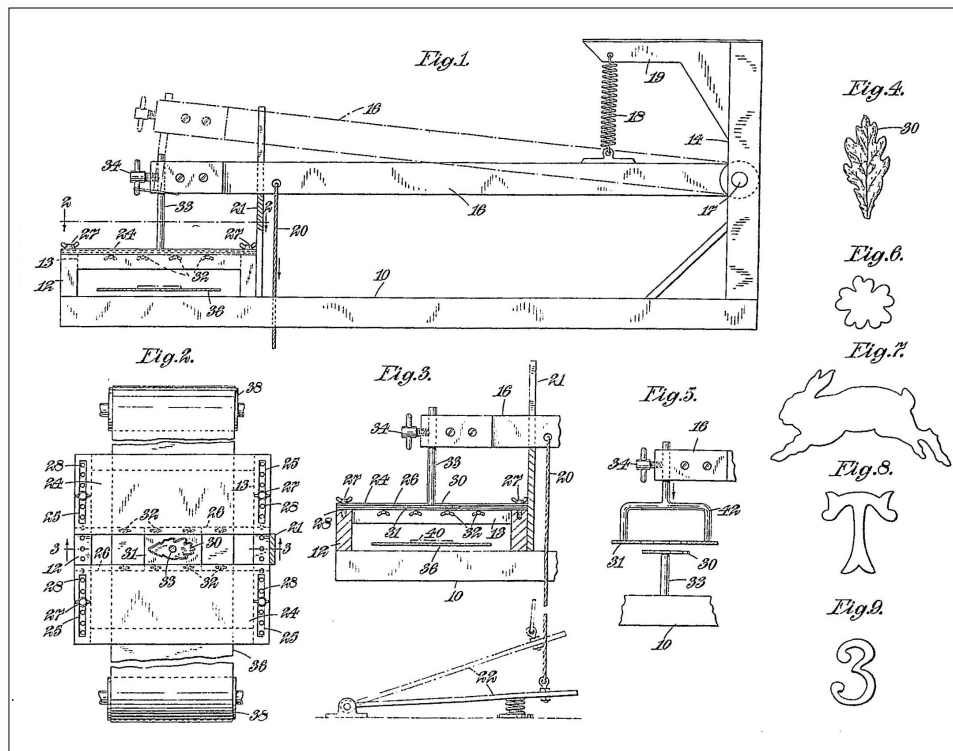
According to another feature of the invention, the improved punching machine may be combined with conveyor means on to which the article punched out can fall and be conveyed away from the machine.

The invention also provides an improved method of operating a punching machine as set forth above, wherein the male member is constituted by a die shaped to impress a design or pattern on to the article cut out by the machine.

Other features of the invention relate to the mounting of the press members in the machine.

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When in use, a layer of plastic material such as a composition containing sugar for use in making cake decorations, will be placed by hand on the plates **24**, and on the treadle **22** being depressed a piece of material shaped according to the male and female members will be punched out of the layer of plastic material and fall towards or on to the support **10**.



3 - Improvements in or relating to moulds for shaping confectionery or like materials

GB patent 973736
Application date 13 September 1961

The invention, relates to shaping materials and is more particularly but not exclusively, concerned with the problem of forming marzipan, sugar paste or like confectionery materials into the shape of roses or other flower-like shapes.

The invention provides a mould for moulding confectionery or like materials, which mould comprises an open mouth and a plurality of elongated cavities extending away from the mouth, each cavity having at least one air bleed hole at its end remote from the mouth.

More particularly the invention provides a mould for moulding a representation of a flower or other object of petal-like structure, which mould comprises an open mouth, and a plurality of elongated cavities (for moulding the petals or the like) extending away from the mouth, each cavity having at least one air bleed hole at its end remote from the mouth.

At least one of the air bleed holes may be provided by a bore, slot, or other passage extending between an end of a cavity remote from the mouth, and the exterior of the mould. Alternatively, at least one of the air bleed holes may be provided by an aperture in the exterior of the mould, formed by the intersection of the exterior of the mould with a cavity.

The invention includes moulding apparatus comprising a plurality of moulds as aforesaid mounted on a common member.

The invention also provides a method of moulding a representation of a flower or other object of petal-like structure utilizing a mould as aforesaid. Preferably the method comprises the steps of pressing a quantity of moulding material into the mould, repeatedly releasing and reapplying the pressure until the mould is full, and then removing the moulded representation from the mould. The invention also includes a representation of a flower or other object of petal-like structure, moulded by a method as aforesaid.

The invention also provides a method of making a mould as aforesaid, which method comprises the steps of (a) making a master representation of the object, (b) substantially covering the master with a settable medium, (c) separating the master from medium when the medium has substantially set so that the medium provides the mould having an open mouth, (d) forming communicating passages between the ends of the mould cavities, remote from the mouth of the mould, and the exterior of the mould, to provide air bleed holes, as aforesaid.

The invention also provides a method of making a mould as aforesaid, which method comprises the steps of (a) making a master representation of the object, (b) covering the master, except for the tips of the petals or the like with a settable medium, (c) separating the master from the medium when the medium has substantially set so that the medium provides the mould.

