

PATENT SPECIFICATION (11)

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(54) IMPROVEMENTS IN OR RELATING TO A CULINARY IMPLEMENT FOR CUTTING AND SERVING PASTRY PRODUCTS

(71) We, DART INDUSTRIES INC., a Corporation organized and existing under the laws of the State of ~~California~~, of 8480 Beverly Boulevard, Los Angeles, California 90048, United States of America, do hereby declare the invention, for which we pray that a patent may be granted to us, and the method by which it is to be performed, to be particularly described in and by the following statement.

This invention relates to a culinary implement that is suitable for use in cutting and serving various pastry products. The invention is specifically concerned with a blade construction on a pastry tool that will enable the user readily and easily to separate the pastry product from its container as well as easily release that product as it is placed upon a suitable serving dish.

Prior proposed pastry tools have, in general, included a blade portion that is shaped as a sector of a circle and includes a substantially planar top surface. Such a tool of course, provides for the complete support of commonly divided cake or pie portions. However, the planar top surface frequently adhered to the product being served, thus complicating the removal of such a product therefrom. Similarly, these prior proposed pastry tools have included an interconnecting element between the supporting blade and the handle member. However, such interconnecting portion has been of little significance to these constructions except to provide an off-set between the aforementioned elements. Accordingly, such portions have in no way provided a mechanism whereby, in particular, a pie product may be separated from the supporting edge of a typical pie dish. Accordingly, the removal of pie products from their containers has been, in many instances, ineffectively and incompletely accomplished with these prior proposed tools.

The present invention, among other things, seeks to provide a solution to the above-mentioned problems and, in particu-

lar, has a principal objective the easy and complete removal of typical pastry products from their containers.

According to the invention there is provided a culinary implement or tool for cutting and serving pastry products, particularly pies said tool comprising: an elongate blade member having top and bottom surfaces and two opposed side edges each of said side edges being bevelled to a knife edge, said blade member top surface further including peripherally extending recessed portions positioned adjacent the bevelled knife edges and extending laterally across said top surface; a handle extending rearwardly of said blade member and, an integral connector extending between said blade member and said handle and lying in a plane which is at an angle to each of the planes containing the blade member and the handle respectively said connector including along at least one edge thereof a bevelled portion that additionally extends into and partially along the edge of said handle.

A preferred embodiment of the invention includes a serrated type knife edge all around its peripheral edge. To enhance the complete and effective removal of pie products, the bevelled edge arrangement along the lateral extent of the interconnecting member between the blade and handle and into and along a portion of the handle member acts as a continuity of the knife edge on the blade and very effectively separates the pastry product along the container side wall and lip area which is common in pie dish constructions.

In order that the invention may be more readily understood and so that further features thereof may be appreciated the invention will now be described by way of example with reference to the accompanying drawings in which:

Figure 1 is a plan view of a pastry tool or implement, in accordance with the invention,

Figure 2 is a side elevational view of the tool or implement shown in Figure 1,

Figure 3 is a cross-sectional view taken along line 3—3 of Figure 1.

Figure 4 is a cross-sectional view taken along line 4—4 of Figure 1.

5 Figure 5 is a cross-section taken along line 5—5 of Figure 2; and

Figure 6 is a perspective view of the tool or implement shown in Figures 1 to 5 showing its relationship with a pastry product contained in a typical pie dish.

10 With reference to the various figures as described above, and in particular with relationship to Figures 1, 2 and 6 a pastry tool or implement 10, includes a blade member 12, a handle 14 and an interconnecting element or connector 16 which is integral with both the handle and blade and provides for an off-set between such two elements of the tool. These elements are, of course, characteristic of any such implement of this type. However, the present tool or implement includes variations which are hereinbelow more fully described that make the tool which is the subject of this invention unique and significantly improves its operating characteristics.

25 The blade 12, as can best be seen in Figure 1 is shaped generally as a sector of a circle, extending from an apex forward end 18 to a generally broad based rearward end 20. It is additionally apparent from Figure 1 that the apex end 18 is of a blunted nature thus avoiding a dangerous point that might inadvertently cause injury to the user. Likewise, as can best be seen by reference to Figure 2, the blade member 12 includes a top surface 22 and a bottom surface 24 and, of course, a surrounding peripheral edge 26.

40 The peripheral edge 26 is bevelled all around to form a knife edge 28. Furthermore, such edge is notched as at 30 to provide for improved cutting characteristics. The notches 30 are equally spaced along the bevelled knife edge 28. Further note that the blade and its rearward most end includes a tapering portion 32 that quickly narrows the blade width as it blends into the connector 16. The tapered portion 32 of the blade is similarly bevelled along its lateral edges thus continuing the knife like edge all along the blade edge itself.

55 The bottom surface of the blade 24 is generally planar in nature and this planar configuration extends all along the bottom surfaces of the connector 16 and handle 14. However, it should be noted that the top surface areas of these elements are contoured and such is of definite advantage to the user. In particular, note that the top surface 22 of blade 12 includes a recess 34 that is adjacent to and extends along the bevelled knife edge 28. This recess 34 is of a substantial width and thereby provides for a discontinuity in the top surface area

of the blade. It should further be noted, however, that a recess 34 does not extend entirely across the blade top surface but instead leaves a planar surface area 36 that is likewise shaped as a sector. The provision of the noted recess 34 prevents a supported pastry product from actively adhering to the top surface of the blade. Accordingly, as the user deposits such a pastry product into an intended serving dish, the blade area may easily and effectively be separated from that product.

70 As can best be seen in Figures 2 and 3, the handle 14 protrudes rearwardly from the blade element in an off-set relationship thereto and, of course, functions to provide the user with a ready means for grasping the implement. Such handle 14 has a concave upper surface 38 extending along the longitudinal axis thereof. This concavity provides an excellent area of engagement for the user's fingers and additionally provides a drainage channel for any liquid substance that may seep or find residence thereon. Similarly, it can be seen that the portions of the handle's lateral edges 40 adjacent the connector 16 are similarly bevelled at 42 to provide a cutting edge along that portion of the handle member. This cutting edge portion is intended to overlap the horizontal edge of a typical pie dish, Figure 6, and effectively to separate the pie crust from that portion of the dish.

80 The connector 16 is concave along its top surface 44 and like the respective blade and handle edges, is bevelled at 46. Accordingly, this portion is readily accommodated along the wall area of a typical pie dish as is seen in Figure 6 and functions to separate the pie crust from this portion of the dish.

105 It may be seen that an implement of this type in its preferred form, includes a bevelled knife edge portion that extends from the base portion of the handle means all along the connecting element and along the blade itself to provide an effective knife edge that will remove pies or similar pastry goods from their containers. Furthermore, the top surface area of the blade is discontinuous in nature to prevent effectively the adhesion of that product thereto. The implement, in its preferred form, is moulded from any suitable plastics material. However, other materials may be effectively used and the selection of a material does not contribute to the invention.

WHAT WE CLAIM IS:—

125 1. A culinary implement or tool for cutting and serving pastry products, particularly pies, said tool comprising an elongate blade member having top and bottom surfaces and two opposed side edges each of 130

Figure 3 is a cross-sectional view taken along line 3—3 of Figure 1.

Figure 4 is a cross-sectional view taken along line 4—4 of Figure 1.

Figure 5 is a cross-section taken along line 5—5 of Figure 2; and

Figure 6 is a perspective view of the tool or implement shown in Figures 1 to 5 showing its relationship with a pastry product contained in a typical pie dish.

With reference to the various figures as described above, and in particular with relationship to Figures 1, 2 and 6 a pastry tool or implement 10, includes a blade member 12, a handle 14 and an interconnecting element or connector 16 which is integral with both the handle and blade and provides for an off-set between such two elements of the tool. These elements are, of course, characteristic of any such implement of this type. However, the present tool or implement includes variations which are hereinbelow more fully described that make the tool which is the subject of this invention unique and significantly improves its operating characteristics.

The blade 12, as can best be seen in Figure 1 is shaped generally as a sector of a circle, extending from an apex forward end 18 to a generally broad based rearward end 20. It is additionally apparent from Figure 1 that the apex end 18 is of a blunted nature thus avoiding a dangerous point that might inadvertently cause injury to the user. Likewise, as can best be seen by reference to Figure 2, the blade member 12 includes a top surface 22 and a bottom surface 24 and, of course, a surrounding peripheral edge 26.

The peripheral edge 26 is bevelled all around to form a knife edge 28. Furthermore, such edge is notched as at 30 to provide for improved cutting characteristics. The notches 30 are equally spaced along the bevelled knife edge 28. Further note that the blade and its rearward most end includes a tapering portion 32 that quickly narrows the blade width as it blends into the connector 16. The tapered portion 32 of the blade is similarly bevelled along its lateral edges thus continuing the knife like edge all along the blade edge itself.

The bottom surface of the blade 24 is generally planar in nature and this planar configuration extends all along the bottom surfaces of the connector 16 and handle 14. However, it should be noted that the top surface areas of these elements are contoured and such is of definite advantage to the user. In particular, note that the top surface 22 of blade 12 includes a recess 34 that is adjacent to and extends along the bevelled knife edge 28. This recess 34 is of a substantial width and thereby provides for a discontinuity in the top surface area

of the blade. It should further be noted, however, that a recess 34 does not extend entirely across the blade top surface but instead leaves a planar surface area 36 that is likewise shaped as a sector. The provision of the noted recess 34 prevents a supported pastry product from actively adhering to the top surface of the blade. Accordingly, as the user deposits such a pastry product into an intended serving dish, the blade area may easily and effectively be separated from that product.

As can best be seen in Figures 2 and 3, the handle 14 protrudes rearwardly from the blade element in an off-set relationship thereto and, of course, functions to provide the user with a ready means for grasping the implement. Such handle 14 has a concave upper surface 38 extending along the longitudinal axis thereof. This concavity provides an excellent area of engagement for the user's fingers and additionally provides a drainage channel for any liquid substance that may seep or find residence thereon. Similarly, it can be seen that the portions of the handle's lateral edges 40 adjacent the connector 16 are similarly bevelled at 42 to provide a cutting edge along that portion of the handle member. This cutting edge portion is intended to overlap the horizontal edge of a typical pie dish, Figure 6, and effectively to separate the pie crust from that portion of the dish.

The connector 16 is concave along its top surface 44 and like the respective blade and handle edges, is bevelled at 46. Accordingly, this portion is readily accommodated along the wall area of a typical pie dish as is seen in Figure 6 and functions to separate the pie crust from this portion of the dish.

It may be seen that an implement of this type in its preferred form, includes a bevelled knife edge portion that extends from the base portion of the handle means all along the connecting element and along the blade itself to provide an effective knife edge that will remove pies or similar pastry goods from their containers. Furthermore, the top surface area of the blade is discontinuous in nature to prevent effectively the adhesion of that product thereto. The implement, in its preferred form, is moulded from any suitable plastics material. However, other materials may be effectively used and the selection of a material does not contribute to the invention.

WHAT WE CLAIM IS:—

1. A culinary implement or tool for cutting and serving pastry products, particularly pies, said tool comprising an elongate blade member having top and bottom surfaces and two opposed side edges each of





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said side edges being bevelled to a knife edge, said blade member top surface further including peripherally extending recessed portions positioned adjacent the bevelled knife edges and extending laterally across said top surface; a handle extending rearwardly of said blade member and, an integral connector extending between said blade member and said handle and lying in a plane which is at an angle to each of the planes containing the blade member and the handle respectively said connector including along at least one edge thereof a bevelled portion that additionally extends into and partially along the edge of said handle.

2. A culinary implement or tool according to claim 1 wherein said blade comprises a generally sector shaped blade and said handle has a concave top surface and edge portions thereof adjacent said blade that are bevelled.

3. A culinary implement or tool according to claim 1 wherein said blade member is generally sector shaped and includes a rearwardly tapering portion that joins with said connector.

4. A culinary implement or tool according to any one of the preceding claims wherein each said bevelled knife edge of said blade member includes a plurality of notches spaced therealong.

5. A culinary implement or tool according to any one of the preceding claims wherein the forward end of said blade member is truncated and bevelled to a knife edge.

6. A culinary implement or tool according to claim 1 wherein the top surface of said connector is concavely shaped.

7. A culinary implement or tool according to any one of the preceding claims wherein said bottom surface is substantially planar said handle extends rearwardly of said blade in a rearwardly off-set relationship with respect thereto.

8. A culinary implement or tool according to any one of the preceding claims wherein said connector is concave and includes along each edge thereof a bevelled portion that additionally extends into and partially along the edges of said handle.

9. An implement according to claim 7 or 8 wherein the bottom surface areas of said concave connector and handle are also substantially planar.

10. A culinary implement or tool for cutting and serving pastry products substantially as herein described with reference to and as illustrated in the accompanying drawings.

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