



OBJECT ID	2007.3.10
OBJECT NAME	Cake Filler
OBJECT COLLECTION	Angelo's Bakery (is part of)
DATE CREATED	1900s
MEASUREMENTS	47.6250000000 cm. H x 45.7200000000 cm. L x 20.3200000000 cm. Diameter Length includes the lever and spout., Item (Overall)
MATERIAL	Aluminum; Iron
OBJECT ENTITIES	Company, Ekco (created by) Tolios, Angelo (owned by)

OBJECT DESCRIPTION

A metal cake filler. The top part is made of aluminum. It is an open cylinder with a funnel-shaped bottom. The base is made of iron or steel. It has a wide bottom and a narrow cylinder that is welded to the aluminum top. There is a lever mechanism attached to the top and a hollow metal tube attached to the base. The lever pushes a plunger down into the base. Text around the inner part of the base says "Ekco Products Company - Chicago, U.S.A." and the text around the outer part says "Katzinger Cake Filler" and "Patented".

ORIGIN

This is a cake filler produced by Ekco Products Company. This kind of cake filler was originally invented by Edward Katzinger and was patented in 1915 as a "Cake or dough filling device". It is primarily used for filling cakes or donuts with cream, jelly, or other fillings. Presumably, the basin would be filled with the appropriate filling and then the spout would be inserted into the pastry. When the lever was pressed down, the filling would



be injected into the pastry. This particular cake filler was apparently used at Angelo's Bakery in Berwyn, Illinois in the mid-to-late 1900s.

CITATION

Cake Filler, 1900s, Angelo's Bakery, *National Hellenic Museum*, <https://collections.nationalhellenicmuseum.org/Detail/objects/>. Accessed 12/01/21.
