### CPC COOPERATIVE PATENT CLASSIFICATION

#### A HUMAN NECESSITIES

### PERSONAL OR DOMESTIC ARTICLES

# A47 FURNITURE; DOMESTIC ARTICLES OR APPLIANCES; COFFEE MILLS; SPICE MILLS; SUCTION CLEANERS IN GENERAL

(NOTE omitted)

## A47J KITCHEN EQUIPMENT; COFFEE MILLS; SPICE MILLS; APPARATUS FOR MAKING BEVERAGES

#### WARNING

In this subclass non-limiting references (in the sense of paragraph 39 of the Guide to the IPC) may still be displayed in the scheme.

9/00	Apparatus or utensils for shaping {or dispensing portions of} butter or the like (for use in dairies	21/00	<b>Devices for removing stalks from fruit</b> (machines <u>A23N 15/02</u> )
9/001	<ul> <li>A01J 19/00, A01J 21/00)</li> <li>{and spreading them on other food items, e.g. bread slices (for corn cob holders A47G 19/303; butter</li> </ul>	23/00	<b>Devices for stoning fruit</b> (machines for stoning fruit in bulk <u>A23N 3/00</u> , <u>A23N 4/00</u> )
9/002	<ul> <li>spreading table ware <u>A47G 21/005</u>)}</li> <li>{by forming, e.g. peeling off or extruding, curls or rings}</li> </ul>	25/00	<b>Devices for coring fruit</b> (machines for coring fruit in bulk A23N 3/00, A23N 4/12)
9/003	• {by slicing slabs or prints into pats}	Cooking; Ap	paratus for making beverages
9/005	• • {combined with extrusion or molding}	J. 1	•
9/006	{with automatic feeding mechanism}	27/00	Cooking-vessels ( <u>A47J 29/00</u> - <u>A47J 33/00</u> take
9/007	• {by molding}	27/002	precedence)
2009/008	• {with scales or indicators to determine the amount	27/002	<ul> <li>{Construction of cooking-vessels; Methods or processes of manufacturing specially adapted for</li> </ul>
	to be dispensed or separated}		cooking-vessels}
17/00	Household peeling, stringing, or paring	27/004	• { with integral electrical heating means (drinking
17700	implements or machines (for foodstuffs in bulk	27700.	cups with integral heating means A47J 36/2466)}
	A23N)	2027/006	• {especially adapted for preparing pasta}
17/02	Hand devices for scraping or peeling vegetables or	2027/008	• • {for cooking pasta under pressure}
	the like	27/02	<ul> <li>with enlarged heating surfaces</li> </ul>
17/04	Citrus fruit peelers	27/022	• with enlarged bottom
17/06	<ul> <li>Devices for stringing beans</li> </ul>	27/024	with liquid-heating tubes extending outside the
17/08	Asparagus peelers		vessel
17/10	<ul> <li>Vegetable or fruit grippers or holders for use while peeling</li> </ul>	27/026	• • with conduits through the vessel for circulating heating gases
17/14	<ul> <li>Machines for peeling</li> </ul>	27/04	<ul> <li>for cooking food in steam; Devices for extracting</li> </ul>
17/16	<ul> <li>Peeling machines with rotary fruit-holding spindles and fixed or movable peeler blades</li> </ul>		fruit juice by means of steam {; Vacuum cooking vessels (steam-heated vessels for hotels, restaurants
17/18	<ul> <li>with scraping discs or rotors</li> </ul>		or canteens <u>A47J 27/16</u> )}
17/20	• • with brushes	2027/043	• • {for cooking food in steam}
19/00	Household machines for straining foodstuffs;	2027/046	• • {Devices for extracting fruit juice by means of
17/00	Household implements for mashing or straining	27/05	steam} . Tier steam-cookers, i.e. with steam-tight joints
	<b>foodstuffs</b> (for foodstuffs in bulk <u>A23N</u> )	21/03	between cooking-vessels stacked while in use
19/005	• {Hand devices for straining foodstuffs}	27/06	Steam-heated kettles for domestic use
19/02	<ul> <li>Citrus fruit squeezers; Other fruit juice extracting devices</li> </ul>	27/08	Pressure-cookers; Lids or locking devices specially adapted therefor
19/023	• • {including a pressing cone or reamer}	27/0802	• {Control mechanisms for pressure-cookers}
19/025	• • {including a pressing screw}	27/0802	. {Locking devices}
19/027	• • {Centrifugal extractors}	27/0804	{of the bayonet-type}
19/04	<ul> <li>Household implements for mashing potatoes or</li> </ul>	27/0808	• • {of the bridge-type}
	other foodstuffs	27/0811	<ul> <li> {using a number of pivotable clamps along the</li> </ul>
19/06	<ul> <li>Juice presses for vegetables</li> </ul>		circumference of the cooking-vessel}

27/0813	• • • {using a clamping ring or clamping segments}	27/21183	• • • {Water filters (water filters for coffee machines
27/0815	• • • { where vessel and lid have adapted shapes to		<u>A47J 31/605</u> )}
	provide for the locking action}	27/21191	
27/0817	• • {Large-capacity pressure cookers; Pressure	27/212	• • with signaling means, e.g. whistling kettles
	fryers}	27/56	• Preventing boiling over, e.g. of milk (appliances for
27/082	<ul> <li>with inserts for cooking different foods separately</li> </ul>		preventing or destroying foam in dairy apparatus for
	at the same time; Inserts therefor		treating milk A01J 11/02)
27/084	with adjustable volume; Tier pressure-cookers	27/57	Milk-boiling vessels with water or steam jackets,
27/086	• • with built-in heating means (adaptations of		e.g. with signaling means
	automatic switches for the heating means	27/575	• • • {Milk-boiling vessels with water-bath
	A47J 27/62)		(cooking- vessels with water-bath A47J 27/10,
27/088	adapted to high-frequency heating		A47J 27/18)}
27/09	Safety devices	27/58	Cooking utensils with channels or covers
27/092	Devices for automatically releasing pressure		collecting overflowing liquid
277072	before opening	27/60	• Funnel-like inserts; Grooved plates to be placed
27/10	Cooking-vessels with water-bath arrangements for	_,,,,,	on the bottom of cooking utensils
27/10	domestic use	27/62	• • by devices for automatically controlling the
27/12		21/02	heat supply by switching off heaters or for
27/12	• Multiple-unit cooking vessels		automatically lifting the cooking-vessels
27/122	with adaptation of shape to that of adjacent	27/64	• • • for automatically lifting the cooking-vessels
	vessels for forming a unit, e.g. sector-shaped	27/04	for automatically fitting the cooking-vessels
27/13	Tier cooking-vessels	29/00	Egg-cookers
27/14	<ul> <li>Cooking-vessels for use in hotels, restaurants, or</li> </ul>	29/02	for eggs or poached eggs; Time-controlled cookers
	canteens	29/04	• Cookers for eggs with devices for automatically
27/16	heated by steam	25/01	lifting the eggs from the boiling water
27/17	with steam jacket	29/06	Grasping devices for eggs; Supporting devices for
27/18	<ul><li>heated by water-bath {, e.g. pasta-cookers}</li></ul>	25/00	eggs during boiling
27/20	• Ham-boilers		eggs during bonning
27/21	• Water-boiling vessels, e.g. kettles	31/00	Apparatus for making beverages (household
27/21008			machines or implements for straining foodstuffs
	• • { with heating elements immersed in the water		A47J 19/00; preparation of non-alcoholic beverages,
27/21010	(A47J 27/2105 takes precedence)		e.g. by adding ingredients to fruit or vegetable
27/21025	the contract of the contract o		juices, <u>A23L 2/00</u> ; coffee or tea pots <u>A47G 19/14</u> ;
27/21025	` ' ' ' ' ' ' ' ' ' ' ' ' ' ' ' ' ' ' '		tea infusers A47G 19/16; brewing of beer C12C;
27/21033	ξ ,		preparation of wine or other alcoholic beverages
27/21041			<u>C12G</u> )
	water vessel ( <u>A47J 27/2105</u> takes precedence)}	31/002	• {following a specific operational sequence, e.g. for
27/2105	• • • {of the cordless type, i.e. whereby the water		improving the taste of the extraction product}
	vessel can be plugged into an electrically-	31/005	• {Portable or compact beverage making apparatus,
	powered base element}		e.g. for travelling, for use in automotive vehicles}
27/21058		31/007	• {for brewing on a large scale, e.g. for restaurants, or
	"dry" boiling, or to detect boiling of the water	31/00/	for use with more than one brewing container}
	$(\underline{A47J 27/21158} \text{ takes precedence})$	31/02	• Coffee-making machines with removable extraction
27/21066	• • • {Details concerning the mounting thereof in	31/02	cups, to be placed on top of drinking-vessels {i.e.
	or on the water boiling vessel}		coffee-makers with removable brewing vessels,
27/21075	• • • • {relating to the boiling sensor or to the		to be placed on top of beverage containers, into
	channels conducting the steam thereto}		which hot water is poured}, e.g. cafe filter (filters
27/21083	• • • { with variable operating parameters, e.g.		A47J 31/06)
	temperature or boiling period}	21/04	
27/21091	• • • {of electronic type}	31/04	Coffee-making apparatus with rising pipes
27/211	• • • {using a thermomagnetic material}	31/043	Vacuum-type coffee-making apparatus with rising pipes in which hot water is passed to the
2//211			riging nines in which hot water is nassed to the
27/21109			
	• • • { using a bimetallic element }		upper bowl in which the ground coffee is placed
	<ul><li> {using a bimetallic element}</li><li> {specially adapted for detecting boiling</li></ul>		upper bowl in which the ground coffee is placed and subsequently the heat source is cut-off and
	<ul><li> {using a bimetallic element}</li><li> {specially adapted for detecting boiling of the water (A47J 27/21125 takes</li></ul>		upper bowl in which the ground coffee is placed and subsequently the heat source is cut-off and the water is sucked through the filter by the
27/21116	<ul> <li> {using a bimetallic element}</li> <li> {specially adapted for detecting boiling of the water (A47J 27/21125 takes precedence)}</li> </ul>		upper bowl in which the ground coffee is placed and subsequently the heat source is cut-off and the water is sucked through the filter by the vacuum in the lower bowl
27/21116	<ul> <li> {using a bimetallic element}</li> <li> {specially adapted for detecting boiling of the water (A47J 27/21125 takes precedence)}</li> <li> {the bimetallic element being a snapping</li> </ul>	31/047	upper bowl in which the ground coffee is placed and subsequently the heat source is cut-off and the water is sucked through the filter by the vacuum in the lower bowl  with automatic cut-off of heat supply
27/21116 27/21125	<ul> <li> {using a bimetallic element}</li> <li> {specially adapted for detecting boiling of the water (A47J 27/21125 takes precedence)}</li> <li> {the bimetallic element being a snapping disc}</li> </ul>	31/047 31/053	upper bowl in which the ground coffee is placed and subsequently the heat source is cut-off and the water is sucked through the filter by the vacuum in the lower bowl  with automatic cut-off of heat supply with repeated circulation of the extract through
27/21116 27/21125	<ul> <li> {using a bimetallic element}</li> <li> {specially adapted for detecting boiling of the water (A47J 27/21125 takes precedence)}</li> <li> {the bimetallic element being a snapping disc}</li> <li> {using a fusible material or a shape memory</li> </ul>		upper bowl in which the ground coffee is placed and subsequently the heat source is cut-off and the water is sucked through the filter by the vacuum in the lower bowl  with automatic cut-off of heat supply
27/21116 27/21125 27/21133	<ul> <li> {using a bimetallic element}</li> <li> {specially adapted for detecting boiling of the water (A47J 27/21125 takes precedence)}</li> <li> {the bimetallic element being a snapping disc}</li> <li> {using a fusible material or a shape memory effect [SME] material}</li> </ul>		upper bowl in which the ground coffee is placed and subsequently the heat source is cut-off and the water is sucked through the filter by the vacuum in the lower bowl  with automatic cut-off of heat supply with repeated circulation of the extract through
27/21116 27/21125 27/21133	<ul> <li> {using a bimetallic element}</li> <li> {specially adapted for detecting boiling of the water (A47J 27/21125 takes precedence)}</li> <li> {the bimetallic element being a snapping disc}</li> <li> {using a fusible material or a shape memory</li> </ul>	31/053	upper bowl in which the ground coffee is placed and subsequently the heat source is cut-off and the water is sucked through the filter by the vacuum in the lower bowl  • with automatic cut-off of heat supply • with repeated circulation of the extract through the filter
27/21116 27/21125 27/21133	<ul> <li> {using a bimetallic element}</li> <li> {specially adapted for detecting boiling of the water (A47J 27/21125 takes precedence)}</li> <li> {the bimetallic element being a snapping disc}</li> <li> {using a fusible material or a shape memory effect [SME] material}</li> </ul>	31/053	upper bowl in which the ground coffee is placed and subsequently the heat source is cut-off and the water is sucked through the filter by the vacuum in the lower bowl  • with automatic cut-off of heat supply  • with repeated circulation of the extract through the filter  • with water container separated from beverage
27/21116 27/21125 27/21133 27/21141 27/2115	<ul> <li> {using a bimetallic element}</li> <li> {specially adapted for detecting boiling of the water (A47J 27/21125 takes precedence)}</li> <li> {the bimetallic element being a snapping disc}</li> <li> {using a fusible material or a shape memory effect [SME] material}</li> <li> {based on the weight of the water vessel}</li> </ul>	31/053	upper bowl in which the ground coffee is placed and subsequently the heat source is cut-off and the water is sucked through the filter by the vacuum in the lower bowl  • with automatic cut-off of heat supply  • with repeated circulation of the extract through the filter  • with water container separated from beverage container, the hot water passing the filter only
27/21116 27/21125 27/21133 27/21141 27/2115	<ul> <li> {using a bimetallic element}</li> <li> {specially adapted for detecting boiling of the water (A47J 27/21125 takes precedence)}</li> <li> {the bimetallic element being a snapping disc}</li> <li> {using a fusible material or a shape memory effect [SME] material}</li> <li> {based on the weight of the water vessel}</li> <li> {using a float}</li> </ul>	31/053 31/057	upper bowl in which the ground coffee is placed and subsequently the heat source is cut-off and the water is sucked through the filter by the vacuum in the lower bowl  • with automatic cut-off of heat supply  • with repeated circulation of the extract through the filter  • with water container separated from beverage container, the hot water passing the filter only once {i.e. classical type of drip coffee makers}
27/21116 27/21125 27/21133 27/21141 27/2115 27/21158	<ul> <li> {using a bimetallic element}</li> <li> {specially adapted for detecting boiling of the water (A47J 27/21125 takes precedence)}</li> <li> {the bimetallic element being a snapping disc}</li> <li> {using a fusible material or a shape memory effect [SME] material}</li> <li> {based on the weight of the water vessel}</li> <li> {using a float}</li> <li> {Devices to detect overheating or boiling with a single control element or unit}</li> </ul>	31/053 31/057	upper bowl in which the ground coffee is placed and subsequently the heat source is cut-off and the water is sucked through the filter by the vacuum in the lower bowl  • with automatic cut-off of heat supply  • with repeated circulation of the extract through the filter  • with water container separated from beverage container, the hot water passing the filter only once {i.e. classical type of drip coffee makers}  • { with flow through heaters (flow through
27/21116 27/21125 27/21133 27/21141 27/2115 27/21158 27/21166	<ul> <li> {using a bimetallic element}</li> <li> {specially adapted for detecting boiling of the water (A47J 27/21125 takes precedence)}</li> <li> {the bimetallic element being a snapping disc}</li> <li> {using a fusible material or a shape memory effect [SME] material}</li> <li> {based on the weight of the water vessel}</li> <li> {using a float}</li> <li> {Devices to detect overheating or boiling with</li> </ul>	31/053 31/057	upper bowl in which the ground coffee is placed and subsequently the heat source is cut-off and the water is sucked through the filter by the vacuum in the lower bowl  • with automatic cut-off of heat supply  • with repeated circulation of the extract through the filter  • with water container separated from beverage container, the hot water passing the filter only once {i.e. classical type of drip coffee makers}  • {with flow through heaters (flow through heaters as part of a water boiling vessel in a

31/0576	• • • { with a sealed water boiling vessel in which the steam pressure urges the hot water through	31/14	Coffee or tea-making apparatus with filters placed in or behind pouring spouts
31/06	a rising pipe (with brewing vessel adapted for extraction under pressure A47J 31/30)}  • Filters or strainers for coffee or tea makers {;	31/16	<ul> <li>Inverting coffee-making apparatus in which water is boiled in the lower part and the apparatus is subsequently inverted to pass the water through the</li> </ul>
24 10 40 7	Holders therefor}		filter
31/0605 31/061	<ul> <li>(with a valve at the filter-outlet; Anti-drip devices (A47J 31/0615, A47J 31/0621 take precedence))</li> <li>(activated by the beverage container)</li> </ul>	2031/165	<ul> <li>{Stirring devices operatively connected to cooking utensils when being removably inserted in a cooking-vessel}</li> </ul>
31/0615	with special arrangements for making tea or	31/18	Apparatus in which ground coffee or tea-leaves are
	the like, e.g. where the infusion liquid is kept a		immersed in the hot liquid in the beverage container
	certain time in the filter before flowing out}	31/20	• having immersible, e.g. rotatable, filters
31/0621	• • {with means for varying the infusion outflow velocity, e.g. for brewing smaller quantities}	31/22	• Centrifuges for producing filtered coffee (A47J 31/20 takes precedence)
31/0626	<ul> <li>• {with means for securing the filter holder to the beverage container}</li> </ul>	31/24	<ul> <li>Coffee-making apparatus in which hot water is passed through the filter under pressure, {i.e. in</li> </ul>
31/0631	with means for better or quicker spreading the infusion liquid over the filter (spreader plates for		which the coffee grounds are extracted under pressure \(\(\frac{A47J}{31/043}\) \{\text{and }\(\frac{A47J}{31/40}\)\} take
	drip coffee makers A47J 31/4478)}		precedence)
31/0636	{suspended from the top of the beverage	31/30	with hot water under steam pressure
	container so as to remain in contact with the prepared infusion (tea eggs A47G 19/16)}	31/303	• • (classical type of espresso apparatus, e.g. to put on a stove, i.e. in which the water is heated
31/0642	• {specially adapted to cooperate with a cartridge,		in a lower, sealed boiling vessel, raised by
	e.g. having grooves or protrusions to separate		the steam pressure through a rising pipe and
	cartridge from the bottom of the brewing chamber		an extraction chamber and subsequently is
24/04/5	( <u>A47J 31/0668</u> takes precedence)}		collected in a beverage container on top of the
31/0647	<ul> <li>• {with means to adjust the brewing chamber volume to accommodate different quantities of</li> </ul>	31/306	water boiling vessel} { with integral electrical heating means}
	brewing material \}	31/300	<ul><li> (with integral electrical heating means)</li><li> with hot water under air pressure</li></ul>
31/0652	• • {with means to by-pass a quantity of water, e.g. to	31/34	with hot water under liquid pressure
01/0002	adjust beverage strength}	31/36	with mechanical pressure-producing means
31/0657	• • {for brewing coffee under pressure, e.g. for	31/3604	• • • { with a mechanism arranged to move the
	espresso machines}		brewing chamber between loading, infusing
31/0663	• • • {to be used with loose coffee ( $\underline{A47J 31/0689}$		and ejecting stations}
21/0	takes precedence)}	31/3609	• • • {Loose coffee being employed}
31/0668 31/0673	<ul><li> {specially adapted for cartridges}</li><li> {Means to perforate the cartridge for creating</li></ul>	31/3614	• • • • • {Means to perform transfer from a loading position to an infusing position}
	the beverage outlet}	31/3619	{Means to remove coffee after brewing}
31/0678	• • • • {Means to separate the cartridge from the bottom of the brewing chamber, e.g. grooves	31/3623	• • • • (Cartridges being employed (with tape of cartridges A47J 31/3652))
21/0504	or protrusions}	31/3628	• • • • • {Perforating means therefor}
31/0684	• • { Sealing means for sealing the filter holder to the brewing head}	31/3633	• • • • • {Means to perform transfer from a loading position to an infusing position}
31/0689	• • • {Reusable cartridges suitable to be opened for being filled with brewing material and to	31/3638	• • • • • {Means to eject the cartridge after brewing}
	be closed to envelope the brewing material	31/3642	{Cartridge magazines therefor}
2021/0604	therein}	31/3647	• • • • {a tape being employed}
2031/0694	• • {with indicating means to aid the measurement of ground coffee contained therein}	31/3652	{the tape including only filtering means, i.e. not including brewing material}
31/08	<ul><li>Paper filter inlays therefor {to be disposed after use}</li></ul>	31/3657	{the tape including permeable cartridges}
31/085	<ul> <li>. {to be used for brewing coffee under pressure,</li> <li>e.g. for espresso machines}</li> </ul>	31/3661	• • • • • {the tape including impermeable cartridges}
31/10	. Coffee-making apparatus, in which the brewing	31/3666	• • • {whereby the loading of the brewing
	vessel {, i.e. water heating container}, is placed above or in the upper part of the beverage containers {i.e. brewing vessel}; Drip coffee-makers {with the		chamber with the brewing material is performed by the user (A47J 31/3604 takes precedence)}
	water heating container in a higher position than the	31/3671	{Loose coffee being employed}
21/102	brewing vessel} (A47J 31/02 takes precedence)	31/3676	{Cartridges being employed}
31/103 31/106	<ul><li>. {with a siphon in the water heating container}</li><li>. {with a valve at the water heating container</li></ul>	31/368	• • • • • {Permeable cartridges being employed}
31/100	outlet}	31/3685	• • • • • {Brewing heads therefor}
31/12	in which the vapour from the boiling water is	31/369	{Impermeable cartridges being employed}
	raised above the filter and after condensing passes through the filter		• • •

31/3695	• • • • • • • {Cartridge perforating means for creating the hot water inlet (cartridge perforating means of the filter holder for creating the beverage outlet A47J 31/0673)}	31/4453	the beverage warm and the beverage container, e.g. spacers for raising the beverage container from the heated support plate in order to reduce heat
31/38	operated by hand		transfer}
31/40	Beverage-making apparatus with dispensing means	31/4457	• • • {Water-level indicators}
31/40			
	for adding a measured quantity of ingredients, e.g.	31/446	• • • {Filter holding means; Attachment of filters to
	coffee, water, sugar, cocoa, milk, tea		beverage-making apparatus}
31/401	• • { whereby the powder ingredients and the water	31/4464	• • • {by means of bayonet-type engagement}
	are delivered to a mixing bowl}	31/4467	• • • {by means of linear guides, e.g. drawer-type
31/402	• • {Liquid dosing devices}		engagement}
31/404	• {Powder dosing devices}	31/4471	• • • {by means of a hinge}
31/405	• • {with one or more infusion chambers moving	31/4475	• • • {Hot water outlets for drip coffee makers}
	successively between loading, infusing and	31/4478	• • • • (Spreader plates (as an accessory of the filter
	dumping stations}		<u>A47J 31/0631</u> )}
31/407	• • {with ingredient-containing cartridges; Cartridge-	31/4482	• • {Details allowing to adapt the beverage-making
	perforating means}		apparatus to the size of the brewing vessel or the
31/408	• • { with means for moving a filter in the form of a		beverage container, e.g. with adjustable support
	tape}		for the beverage container or adjustable hot water
31/41	of liquid ingredients		outlet}
		31/4485	Nozzles dispensing heated and foamed milk,
31/42	Beverage-making apparatus with incorporated	31/4403	
	grinding or roasting means for coffee {(coffee		i.e. milk is sucked from a milk container, heated
	mills A47J 42/00; coffee roasters in general		and foamed inside the device, and subsequently
	<u>A23N 12/08</u> )}		dispensed from the nozzle}
31/44	• Parts or details {or accessories} of beverage-making	31/4489	• • {Steam nozzles, e.g. for introducing into a milk
	apparatus (filters or strainers A47J 31/06)		container to heat and foam milk}
31/4403	{Constructional details}	31/4492	• • {Means to read code provided on ingredient pod
31/4407	• • {Lids, covers or knobs}		or cartridge}
31/441	{Warming devices or supports for beverage	31/4496	• • {Means to produce beverage with a layer on top,
31/441		31/11/0	e.g. of cream, foam or froth}
	containers (warming devices not being part of	31/46	Dispensing spouts, pumps, drain valves or like
	the beverage-making apparatus A47J 36/24;	31/40	
	stands or holders for beverage containers not		liquid transporting devices
	being part of the beverage-making apparatus	31/461	• • • {Valves, e.g. drain valves}
	<u>A47J 47/16</u> )}	31/462	• • { with an intermediate liquid storage tank }
31/4414	• • • • {Supports for empty beverage containers	31/465	• • • { for the heated water }
	while not in use, e.g. for storing extra jug or	31/467	• • • {for the infusion}
	cups}	31/468	• • • {Pumping means}
31/4417	• • • • { with heating means for pre-heating the		
31/111/	empty beverage containers, e.g. cup-	31/469	• • • {Details of hydraulic circuits}
	warmers}	31/48	• Clips, rings, hooks, or like devices to support
21/4421	,		filter parts while not in use
31/4421	· · · · · {Heated support plates}	31/50	Urns with devices for keeping beverages hot or
31/4425	{Supports for beverage containers when		cool
	filled or while being filled (supports allowing	31/505	• • { with heat-supply regulation }
	to adapt the beverage making apparatus	31/52	Alarm-clock-controlled mechanisms for coffee-
	to the size of the beverage container	31/32	or tea-making apparatus {; Timers for coffee- or
	<u>A47J 31/4482</u> )}		
31/4428	• • • • {with a drip-tray underneath}		tea-making apparatus; Electronic control devices
31/4432	• • • • { with means for keeping the beverage		for coffee- or tea-making apparatus}
31/4432	warm (urns with devices for keeping	31/521	• • • {the electronic control being performed over
	beverages hot or cool A47J 31/50)}		a network, e.g. by means of a computer or a
24/4/27			handheld device}
31/4435	• • • • {Heated support plates}	31/525	{the electronic control being based on
31/4439	• • • • • { with electrical heating elements (for		monitoring of specific process parameters}
	flow-through heaters A47J 31/445)}	31/5251	{of pressure}
31/4442	(in combination with a continuous-	31/5253	{of temperature}
	flow heater for the water}		The state of the s
31/4446	• • • • • • • {microwaves being used for the	31/5255	• • • {of flow rate}
22/1170	flow-through heater}	31/54	• • Water boiling vessels {in beverage making
31/445	• • • • • • • • • • • • • • • • • • •		machines}
31/443		31/542	• • • {Continuous-flow heaters}
	used for the flow-through heater}	31/545	• • • {Control or safety devices}
		31/547	• • • {using microwave energy for heating the
		31/34/	water}
		21/54	,
		31/56	having water-level controls; having
			temperature controls

31/58	Safety devices	36/2472	• • • • {of the cordless type, i.e. whereby the
31/60	Cleaning devices		cup can be plugged into an electrically-
31/605	• • • {Water filters}		powered base element}
22/00	Commence I have been a 24 and 2 down 1 have 2 as	36/2477	• • {using solid fuel, e.g. with candles}
33/00	Camp cooking devices without integral heating	36/2483	<ul><li>• { with electrical heating means }</li></ul>
	means (travelling cookers with one burner	36/2488	• • • {having infrared radiating elements}
	<u>A47J 36/26</u> )	36/2494	• • {using heat storage elements or materials, e.g.
36/00	Parts, details or accessories of cooking-vessels		lava stones}
30/00	(A47J 27/00 - A47J 33/00 take precedence insofar	36/26	Devices for warming vessels containing drinks or
	as these parts, details or accessories are restricted to	20,20	food, especially by means of burners {Warming
	a particular kind of cooking-vessel provided for in a		devices with a burner, e.g. using gasoline};
	single one of these groups)		Travelling cookers, e.g. using petroleum or
26/02	Selection of specific materials, e.g. heavy bottoms		gasoline with one burner
36/02		36/28	Warming devices generating the heat by
26/022	with copper inlay or with insulating inlay	30/20	exothermic reactions, e.g. heat released by the
36/022	• • {Cooking- or baking-vessels or supports thereof		contact of unslaked lime with water
	for using only once (eating- or serving-plates for	26/20	
	using only once <u>A47G 19/02</u> )}	36/30	Devices for warming by making use of burning
36/025	• • {Vessels with non-stick features, e.g. coatings}	26/22	cartridges or other chemical substances
36/027	• • {Cooking- or baking-vessels specially adapted for	36/32	Time-controlled igniting mechanisms or alarm
	use in microwave ovens; Accessories therefor}	26/221	devices
36/04	• the materials being non-metallic	36/321	• • {the electronic control being performed over a
36/06	<ul> <li>Lids or covers for cooking-vessels (specially</li> </ul>	25/24	network, e.g. by means of a handheld device}
	adapted for pressure-cookers A47J 27/08)	36/34	Supports for cooking-vessels
36/062	<ul> <li>{non-integrated lids or covers specially adapted</li> </ul>	36/36	Shields or jackets for cooking utensils minimising
	for deep fat fryers}		the radiation of heat, fastened or movably mounted
36/064	<ul> <li>{non-integrated lids or covers specially adapted</li> </ul>	36/38	• for withdrawing or condensing cooking vapors from
	for frying-pans}		cooking utensils
36/066	• • • {Broiling- or heating-lids}	36/40	• Leak-stopping devices for repairing cooking-vessels
36/08	<ul> <li>for draining liquids from vessels</li> </ul>	36/42	• Devices to prevent deposition of scale, i.e. fur, or
36/10	Lid-locking devices		the like
36/12	Devices for holding lids in open position on the	37/00	Baking; Roasting; Grilling; Frying (bakers' ovens,
	container		non-domestic baking apparatus or equipment A21B;
36/14	<ul> <li>Pouring-spouts, e.g. as parts separate from vessel</li> </ul>		domestic stoves or ranges F24B, F24C)
36/16	. Inserts	37/01	• Vessels uniquely adapted for baking (for use in
36/165	{Stirring devices operatively connected to		baker's ovens A21B)
	cooking vessels when being removably inserted	37/015	• • {electrically heated}
	inside (mixing, whipping, or beating devices	37/04	Roasting apparatus with movably-mounted food
	<u>A47J 43/00</u> )}		supports or with movable heating implements; Spits
36/18	<ul> <li>Boilers or utensils with sieves inserted therein,</li> </ul>	37/041	• • {with food supports rotating about a horizontal
	e.g. potato-cookers		axis (A47J 37/042 takes precedence)}
36/20	<ul> <li>Perforated bases or perforated containers to</li> </ul>	37/042	• • {with food supports arranged on wheels or
	be placed inside a cooking utensil {; Draining	57,012	spiders rotating about a horizontal axis}
	baskets, inserts with separation wall}	37/043	• • {with food supports rotating about a vertical axis}
36/22	• • Wire inserts (for deep fat fryers A47J 37/12)	37/044	with rood supports rotating about a vortical axis;     with conveyors moving in a horizontal or an
36/24	<ul> <li>Warming devices</li> </ul>	37/044	inclined plane (A47J 37/045, A47J 37/046 take
36/2405	• • {for warming food contained in vessels immersed		precedence)}
	in a water bath, e.g. chafers or steam tables	37/045	• • {with endless conveyors}
	( <u>A47J 36/2438</u> takes precedence)}	37/045	• { with horizontal turntables }
36/2411	• • {Baby bottle warmers; Devices for warming baby	37/047	<ul><li>• {with notational turntables}</li><li>• {with rotating drums or baskets}</li></ul>
	food in jars}	37/047	<ul><li>. {With rotating drums of baskets}</li><li>. {Sausage grills with rotating rollers}</li></ul>
36/2416	• • { with a heat storage element or material }		<ul><li> {Sausage grins with rotating robers}</li><li> {Details of the food supports not specially</li></ul>
36/2422	• • {using solid fuel}	37/049	adapted to one of the preceding types of food
36/2427	• • { with a burner, e.g. using gasolene }		
36/2433	• • { with electrical heating means }	37/06	supports }  Poseters: Grills: Sandwich grills
36/2438	• • • {for warming a water-bath or -jacket}		Roasters; Grills; Sandwich grills  (apparielly adopted for "replettes")
36/2444	(Prinking cups with heating means (drinking)	37/0605	• • {specially adapted for "raclettes"}
J J, Z-TTT		37/0611	• • {the food being cooked between two heating
	vessels with means for keeping liquid hot without		mloton a myoffl - i 1
	vessels with means for keeping liquid hot without integral heating means A47G 19/2288)}	2027/0315	plates, e.g. waffle-irons}
36/245	integral heating means A47G 19/2288)}	2037/0617	• • • {with means to adjust the distance between
36/245 36/2455	<ul><li>integral heating means <u>A47G 19/2288</u>)}</li><li> {using solid fuel}</li></ul>		• • { with means to adjust the distance between heating plates}
36/2455	<ul> <li>integral heating means <u>A47G 19/2288</u>)</li> <li> {using solid fuel}</li> <li> {with a burner, e.g. using gasolene}</li> </ul>	2037/0617	<ul><li> • { with means to adjust the distance between heating plates}</li><li> • {Small-size cooking ovens, i.e. defining</li></ul>
36/2455 36/2461	<ul> <li>integral heating means A47G 19/2288)}</li> <li> {using solid fuel}</li> <li> {with a burner, e.g. using gasolene}</li> <li> {with electrical heating means}</li> </ul>		<ul><li> • { with means to adjust the distance between heating plates}</li><li> • {Small-size cooking ovens, i.e. defining an at least partially closed cooking cavity</li></ul>
36/2455	<ul> <li>integral heating means <u>A47G 19/2288</u>)</li> <li> {using solid fuel}</li> <li> {with a burner, e.g. using gasolene}</li> </ul>		<ul><li> • { with means to adjust the distance between heating plates}</li><li> • {Small-size cooking ovens, i.e. defining</li></ul>

37/0635	• • • { with reflectors }	37/108	• • {Accessories, e.g. inserts, plates to hold food
37/0641	• • • { with forced air circulation, e.g. air fryers }	2=/12	down during frying}
37/0647	• • { with gas burners }	37/12	• Deep fat fryers, e.g. for frying fish or chips
37/0652	• • • { with reflectors }	37/1204	• • {for domestic use}
37/0658	• • • {specially adapted for cooking pizza}	37/1209	{electrically heated}
37/0664	{Accessories}	37/1214	• • {the food being transported through an oil-bath}
37/067	• • {Horizontally disposed broiling griddles}	37/1219	• • { with means for lowering or raising the frying
37/0676	• • {electrically heated}	27/1222	basket}
37/0682	• • {gas-heated}	37/1223	• • {with means for filtering the frying liquid}
37/0688	• • {Broilers with vertically disposed heat sources	37/1228	<ul> <li>{Automatic machines for frying and dispensing metered amounts of food}</li> </ul>
27/0/04	and food supports}	37/1233	• • {the frying liquid being heated outside the
37/0694	{Broiling racks}	37/1233	frying vessel, e.g. by pumping it through a heat
37/07	• Roasting devices for outdoor use; Barbecues		exchanger}
37/0704	• • { with horizontal fire box }	37/1238	• • • {and the oil being returned to the frying vessel
37/0709	• • • { with electric heating elements }	5771 <b>2</b> 55	by means of a spraying system}
37/0713	• • • {with gas burners}	37/1242	• • {heated with burners}
37/0718	• • { with vertical fire box }	37/1247	• • • {Details of the burners; Details of the channels
37/0722	{with electric heating elements}		for guiding the combustion gases}
37/0727	• • • {with gas burners}	37/1252	• • · { of the pulse combustion type }
37/0731	• • • {with a fire box movable between different	37/1257	• • {electrically heated (A47J 37/1209 takes
27/0726	positions, e.g. horizontal, vertical, inclined}		precedence)}
37/0736	• • • {with electric heating elements}	37/1261	{Details of the heating elements; Fixation of
37/074	{with gas burners}		the heating elements to the frying vessel}
37/0745	• • • {with motor-driven food supports}	37/1266	• • {Control devices, e.g. to control temperature,
37/075	• • • { steam- or hot air-driven }		level or quality of the frying liquid}
37/0754	• • • {with blowers providing forced air circulation}	37/1271	• • {Accessories}
37/0759	• • • {constructed from refractory blocks}	37/1276	• • {Constructional details ( <u>A47J 37/1247</u> and
37/0763	{Small-size, portable barbecues}		<u>A47J 37/1261</u> take precedence)}
37/0768	{Disposable barbecue packages containing a	37/128	{Integrated lids or covers}
27/0772	quantity of fuel, e.g. charcoal}	37/1285	• • • {Valves or arrangements to drain used oil or
37/0772	{ for use in a fireplace }		food particles settled at the bottom of the frying
2037/0777	• • • { with foldable construction for storage or		vessel}
	transport purposas	0=440	(= 1
37/0781	transport purposes}	37/129	• • • {Frying vessels}
37/0781	• • {Barbecue tables, e.g. central grilling areas	37/129 37/1295	<ul><li> {Frying vessels}</li><li> . {Frying baskets or other food holders}</li></ul>
	• • • {Barbecue tables, e.g. central grilling areas surrounded by an eating table}		
37/0786	<ul><li> • • {Barbecue tables, e.g. central grilling areas surrounded by an eating table}</li><li> • • {Accessories}</li></ul>	37/1295	• • {Frying baskets or other food holders}
37/0786 37/079	<ul> <li>{Barbecue tables, e.g. central grilling areas surrounded by an eating table}</li> <li>{Accessories}</li> <li>{Charcoal igniting devices}</li> </ul>	37/1295 <b>39/00</b>	• • {Frying baskets or other food holders}  Heat-insulated warming chambers; Cupboards
37/0786	<ul> <li>{Barbecue tables, e.g. central grilling areas surrounded by an eating table}</li> <li>{Accessories}</li> <li>{Charcoal igniting devices}</li> <li>{Adjustable food supports, e.g. for height</li> </ul>	37/1295	• {Frying baskets or other food holders}  Heat-insulated warming chambers; Cupboards with heating arrangements for warming kitchen
37/0786 37/079 2037/0795	<ul> <li>{Barbecue tables, e.g. central grilling areas surrounded by an eating table}</li> <li>{Accessories}</li> <li>{Charcoal igniting devices}</li> <li>{Adjustable food supports, e.g. for height adjustment}</li> </ul>	37/1295 <b>39/00</b>	{Frying baskets or other food holders}  Heat-insulated warming chambers; Cupboards with heating arrangements for warming kitchen utensils
37/0786 37/079 2037/0795	<ul> <li>{Barbecue tables, e.g. central grilling areas surrounded by an eating table}</li> <li>{Accessories}</li> <li>{Charcoal igniting devices}</li> <li>{Adjustable food supports, e.g. for height adjustment}</li> <li>Bread-toasters</li> </ul>	37/1295 <b>39/00</b> 39/003	<ul> <li>. {Frying baskets or other food holders}</li> <li>Heat-insulated warming chambers; Cupboards with heating arrangements for warming kitchen utensils</li> <li>. {with forced air circulation}</li> </ul>
37/0786 37/079 2037/0795 37/08 37/0807	<ul> <li> {Barbecue tables, e.g. central grilling areas surrounded by an eating table}</li> <li> {Accessories}</li> <li> {Charcoal igniting devices}</li> <li> {Adjustable food supports, e.g. for height adjustment}</li> <li> Bread-toasters</li> <li> {with radiating heaters and reflectors}</li> </ul>	37/1295 <b>39/00</b> 39/003	<ul> <li>. {Frying baskets or other food holders}</li> <li>Heat-insulated warming chambers; Cupboards with heating arrangements for warming kitchen utensils</li> <li>. {with forced air circulation}</li> <li>. {for either storing and preparing or for preparing food on serving trays, e.g. heating, thawing, preserving}</li> </ul>
37/0786 37/079 2037/0795	<ul> <li> {Barbecue tables, e.g. central grilling areas surrounded by an eating table}</li> <li> {Accessories}</li> <li> {Charcoal igniting devices}</li> <li> {Adjustable food supports, e.g. for height adjustment}</li> <li>. Bread-toasters</li> <li> {with radiating heaters and reflectors}</li> <li> {with automatic bread ejection or timing means}</li> </ul>	37/1295 <b>39/00</b> 39/003	<ul> <li>. {Frying baskets or other food holders}</li> <li>Heat-insulated warming chambers; Cupboards with heating arrangements for warming kitchen utensils</li> <li>. {with forced air circulation}</li> <li>. {for either storing and preparing or for preparing food on serving trays, e.g. heating, thawing, preserving}</li> <li>. Dish-warmers; Devices to keep food hot</li> </ul>
37/0786 37/079 2037/0795 37/08 37/0807 37/0814	<ul> <li>{Barbecue tables, e.g. central grilling areas surrounded by an eating table}</li> <li>{Accessories}</li> <li>{Charcoal igniting devices}</li> <li>{Adjustable food supports, e.g. for height adjustment}</li> <li>Bread-toasters</li> <li>{with radiating heaters and reflectors}</li> <li>{with automatic bread ejection or timing means (A47J 37/0857 takes precedence)}</li> </ul>	37/1295 39/00 39/003 39/006	<ul> <li>. {Frying baskets or other food holders}</li> <li>Heat-insulated warming chambers; Cupboards with heating arrangements for warming kitchen utensils</li> <li>. {with forced air circulation}</li> <li>. {for either storing and preparing or for preparing food on serving trays, e.g. heating, thawing, preserving}</li> </ul>
37/0786 37/079 2037/0795 37/08 37/0807 37/0814 37/0821	<ul> <li>{Barbecue tables, e.g. central grilling areas surrounded by an eating table}</li> <li>{Accessories}</li> <li>{Charcoal igniting devices}</li> <li>{Adjustable food supports, e.g. for height adjustment}</li> <li>Bread-toasters</li> <li>{with radiating heaters and reflectors}</li> <li>{with automatic bread ejection or timing means (A47J 37/0857 takes precedence)}</li> <li>{with mechanical clockwork timers}</li> </ul>	37/1295 39/00 39/003 39/006 39/02 39/025	<ul> <li>Frying baskets or other food holders}</li> <li>Heat-insulated warming chambers; Cupboards with heating arrangements for warming kitchen utensils</li> <li>{with forced air circulation}</li> <li>{for either storing and preparing or for preparing food on serving trays, e.g. heating, thawing, preserving}</li> <li>Dish-warmers; Devices to keep food hot</li> <li>{for warming dishes without food before use}</li> </ul>
37/0786 37/079 2037/0795 37/08 37/0807 37/0814	<ul> <li>{Barbecue tables, e.g. central grilling areas surrounded by an eating table}</li> <li>{Accessories}</li> <li>{Charcoal igniting devices}</li> <li>{Adjustable food supports, e.g. for height adjustment}</li> <li>Bread-toasters</li> <li>{with radiating heaters and reflectors}</li> <li>{with automatic bread ejection or timing means (A47J 37/0857 takes precedence)}</li> <li>{with mechanical clockwork timers}</li> <li>{with pneumatic or hydraulic timers}</li> </ul>	37/1295 39/00 39/003 39/006 39/02 39/025 41/00	<ul> <li>Frying baskets or other food holders}</li> <li>Heat-insulated warming chambers; Cupboards with heating arrangements for warming kitchen utensils</li> <li>{with forced air circulation}</li> <li>{for either storing and preparing or for preparing food on serving trays, e.g. heating, thawing, preserving}</li> <li>Dish-warmers; Devices to keep food hot</li> <li>{for warming dishes without food before use}</li> <li>Thermally-insulated vessels, e.g. flasks, jugs, jars</li> </ul>
37/0786 37/079 2037/0795 37/08 37/0807 37/0814 37/0821 37/0828 37/0835	<ul> <li>{Barbecue tables, e.g. central grilling areas surrounded by an eating table}</li> <li>{Accessories}</li> <li>{Charcoal igniting devices}</li> <li>{Adjustable food supports, e.g. for height adjustment}</li> <li>Bread-toasters</li> <li>{with radiating heaters and reflectors}</li> <li>{with automatic bread ejection or timing means (A47J 37/0857 takes precedence)}</li> <li>{with mechanical clockwork timers}</li> <li>{with pneumatic or hydraulic timers}</li> <li>{with thermal timers}</li> </ul>	37/1295 39/00 39/003 39/006 39/02 39/025	<ul> <li>Frying baskets or other food holders}</li> <li>Heat-insulated warming chambers; Cupboards with heating arrangements for warming kitchen utensils</li> <li>{with forced air circulation}</li> <li>{for either storing and preparing or for preparing food on serving trays, e.g. heating, thawing, preserving}</li> <li>Dish-warmers; Devices to keep food hot</li> <li>{for warming dishes without food before use}</li> <li>Thermally-insulated vessels, e.g. flasks, jugs, jars</li> <li>{comprising a single opening for filling and</li> </ul>
37/0786 37/079 2037/0795 37/08 37/0807 37/0814 37/0821 37/0828 37/0835 37/0842	<ul> <li>{Barbecue tables, e.g. central grilling areas surrounded by an eating table}</li> <li>{Accessories}</li> <li>{Charcoal igniting devices}</li> <li>{Adjustable food supports, e.g. for height adjustment}</li> <li>Bread-toasters</li> <li>{with radiating heaters and reflectors}</li> <li>{with automatic bread ejection or timing means (A47J 37/0857 takes precedence)}</li> <li>{with mechanical clockwork timers}</li> <li>{with pneumatic or hydraulic timers}</li> <li>{with electronic timers}</li> </ul>	37/1295 39/00 39/003 39/006 39/02 39/025 41/00 41/0005	<ul> <li>Frying baskets or other food holders}</li> <li>Heat-insulated warming chambers; Cupboards with heating arrangements for warming kitchen utensils</li> <li>{with forced air circulation}</li> <li>{for either storing and preparing or for preparing food on serving trays, e.g. heating, thawing, preserving}</li> <li>Dish-warmers; Devices to keep food hot</li> <li>{for warming dishes without food before use}</li> <li>Thermally-insulated vessels, e.g. flasks, jugs, jars</li> <li>{comprising a single opening for filling and dispensing provided with a stopper}</li> </ul>
37/0786 37/079 2037/0795 37/08 37/0807 37/0814 37/0821 37/0828 37/0835 37/0842 37/085	<ul> <li>{Barbecue tables, e.g. central grilling areas surrounded by an eating table}</li> <li>{Accessories}</li> <li>{Charcoal igniting devices}</li> <li>{Adjustable food supports, e.g. for height adjustment}</li> <li>Bread-toasters</li> <li>{with radiating heaters and reflectors}</li> <li>{with automatic bread ejection or timing means (A47J 37/0857 takes precedence)}</li> <li>{with mechanical clockwork timers}</li> <li>{with pneumatic or hydraulic timers}</li> <li>{with thermal timers}</li> <li>{with electronic timers}</li> <li>{with means for sensing the bread condition}</li> </ul>	37/1295 39/00 39/003 39/006 39/02 39/025 41/00	<ul> <li>Frying baskets or other food holders}</li> <li>Heat-insulated warming chambers; Cupboards with heating arrangements for warming kitchen utensils</li> <li>{with forced air circulation}</li> <li>{for either storing and preparing or for preparing food on serving trays, e.g. heating, thawing, preserving}</li> <li>Dish-warmers; Devices to keep food hot</li> <li>{for warming dishes without food before use}</li> <li>Thermally-insulated vessels, e.g. flasks, jugs, jars</li> <li>{comprising a single opening for filling and dispensing provided with a stopper}</li> <li>{the stopper being completely removed from the</li> </ul>
37/0786 37/079 2037/0795 37/08 37/0807 37/0814 37/0821 37/0828 37/0835 37/0842	<ul> <li>{Barbecue tables, e.g. central grilling areas surrounded by an eating table}</li> <li>{Accessories}</li> <li>{Charcoal igniting devices}</li> <li>{Adjustable food supports, e.g. for height adjustment}</li> <li>Bread-toasters</li> <li>{with radiating heaters and reflectors}</li> <li>{with automatic bread ejection or timing means (A47J 37/0857 takes precedence)}</li> <li>{with mechanical clockwork timers}</li> <li>{with pneumatic or hydraulic timers}</li> <li>{with electronic timers}</li> </ul>	37/1295 39/00 39/003 39/006 39/02 39/025 41/00 41/0005	Heat-insulated warming chambers; Cupboards with heating arrangements for warming kitchen utensils  (with forced air circulation)  (for either storing and preparing or for preparing food on serving trays, e.g. heating, thawing, preserving)  Dish-warmers; Devices to keep food hot  (for warming dishes without food before use)  Thermally-insulated vessels, e.g. flasks, jugs, jars  (comprising a single opening for filling and dispensing provided with a stopper)  (the stopper being completely removed from the opening during dispensing)
37/0786 37/079 2037/0795 37/08 37/0807 37/0814 37/0821 37/0828 37/0835 37/0842 37/085	<ul> <li>{Barbecue tables, e.g. central grilling areas surrounded by an eating table}</li> <li>{Accessories}</li> <li>{Charcoal igniting devices}</li> <li>{Adjustable food supports, e.g. for height adjustment}</li> <li>Bread-toasters</li> <li>{with radiating heaters and reflectors}</li> <li>{with automatic bread ejection or timing means (A47J 37/0857 takes precedence)}</li> <li>{with mechanical clockwork timers}</li> <li>{with pneumatic or hydraulic timers}</li> <li>{with thermal timers}</li> <li>{with electronic timers}</li> <li>{with means for sensing the bread condition}</li> <li>{with bread supports or heating means movable}</li> </ul>	37/1295 39/00 39/003 39/006 39/02 39/025 41/00 41/0005	<ul> <li>Frying baskets or other food holders}</li> <li>Heat-insulated warming chambers; Cupboards with heating arrangements for warming kitchen utensils</li> <li>{with forced air circulation}</li> <li>{for either storing and preparing or for preparing food on serving trays, e.g. heating, thawing, preserving}</li> <li>Dish-warmers; Devices to keep food hot</li> <li>{for warming dishes without food before use}</li> <li>Thermally-insulated vessels, e.g. flasks, jugs, jars</li> <li>{comprising a single opening for filling and dispensing provided with a stopper}</li> <li>{the stopper being completely removed from the</li> </ul>
37/0786 37/079 2037/0795 37/08 37/0807 37/0814 37/0821 37/0828 37/0828 37/0835 37/0842 37/085 37/0857	<ul> <li>{Barbecue tables, e.g. central grilling areas surrounded by an eating table}</li> <li>{Accessories}</li> <li>{Charcoal igniting devices}</li> <li>{Adjustable food supports, e.g. for height adjustment}</li> <li>Bread-toasters</li> <li>{with radiating heaters and reflectors}</li> <li>{with automatic bread ejection or timing means (A47J 37/0857 takes precedence)}</li> <li>{with mechanical clockwork timers}</li> <li>{with pneumatic or hydraulic timers}</li> <li>{with thermal timers}</li> <li>{with electronic timers}</li> <li>{with means for sensing the bread condition}</li> <li>{with bread supports or heating means movable during the toasting operation}</li> </ul>	37/1295 39/00 39/003 39/006 39/02 39/025 41/00 41/0005	Heat-insulated warming chambers; Cupboards with heating arrangements for warming kitchen utensils  (with forced air circulation)  (for either storing and preparing or for preparing food on serving trays, e.g. heating, thawing, preserving)  Dish-warmers; Devices to keep food hot  (for warming dishes without food before use)  Thermally-insulated vessels, e.g. flasks, jugs, jars  (comprising a single opening for filling and dispensing provided with a stopper)  (the stopper being completely removed from the opening during dispensing)  (the stopper remaining in the opening and
37/0786 37/079 2037/0795 37/08 37/0807 37/0814 37/0821 37/0828 37/0835 37/0842 37/085 37/0857	<ul> <li>{Barbecue tables, e.g. central grilling areas surrounded by an eating table}</li> <li>{Accessories}</li> <li>{Charcoal igniting devices}</li> <li>{Adjustable food supports, e.g. for height adjustment}</li> <li>Bread-toasters</li> <li>{with radiating heaters and reflectors}</li> <li>{with automatic bread ejection or timing means (A47J 37/0857 takes precedence)}</li> <li>{with mechanical clockwork timers}</li> <li>{with pneumatic or hydraulic timers}</li> <li>{with thermal timers}</li> <li>{with electronic timers}</li> <li>{with means for sensing the bread condition}</li> <li>{with bread supports or heating means movable during the toasting operation}</li> <li>{Bun toasters}</li> </ul>	37/1295 39/00 39/003 39/006 39/02 39/025 41/00 41/0005	Heat-insulated warming chambers; Cupboards with heating arrangements for warming kitchen utensils  {with forced air circulation}  {for either storing and preparing or for preparing food on serving trays, e.g. heating, thawing, preserving}  Dish-warmers; Devices to keep food hot  {for warming dishes without food before use}  Thermally-insulated vessels, e.g. flasks, jugs, jars  {comprising a single opening for filling and dispensing provided with a stopper}  {the stopper being completely removed from the opening during dispensing}  {the stopper remaining in the opening and clearing a passage way between stopper and vessel for dispensing}  {the stopper comprising two or more pieces
37/0786 37/079 2037/0795 37/08 37/0807 37/0814 37/0821 37/0828 37/0835 37/0842 37/085 37/0857 37/0864 37/0871	<ul> <li>{Barbecue tables, e.g. central grilling areas surrounded by an eating table}</li> <li>{Accessories}</li> <li>{Charcoal igniting devices}</li> <li>{Adjustable food supports, e.g. for height adjustment}</li> <li>Bread-toasters</li> <li>{with radiating heaters and reflectors}</li> <li>{with automatic bread ejection or timing means (A47J 37/0857 takes precedence)}</li> <li>{with mechanical clockwork timers}</li> <li>{with pneumatic or hydraulic timers}</li> <li>{with thermal timers}</li> <li>{with electronic timers}</li> <li>{with bread supports or heating means movable during the toasting operation}</li> <li>{Bun toasters}</li> <li>{Accessories}</li> </ul>	37/1295 39/00 39/003 39/006 39/02 39/025 41/00 41/0005 41/0011 41/0016	Heat-insulated warming chambers; Cupboards with heating arrangements for warming kitchen utensils  {with forced air circulation}  {for either storing and preparing or for preparing food on serving trays, e.g. heating, thawing, preserving}  Dish-warmers; Devices to keep food hot  {for warming dishes without food before use}  Thermally-insulated vessels, e.g. flasks, jugs, jars  {comprising a single opening for filling and dispensing provided with a stopper}  {the stopper being completely removed from the opening during dispensing}  {the stopper remaining in the opening and clearing a passage way between stopper and vessel for dispensing}  {the stopper comprising two or more pieces movable relatively to each other for opening or
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37/0786 37/079 2037/0795 37/08 37/0807 37/0814 37/0821 37/0828 37/0835 37/0842 37/085 37/0857 37/0864 37/0871 37/0878 37/0878	<ul> <li>{Barbecue tables, e.g. central grilling areas surrounded by an eating table}</li> <li>{Accessories}</li> <li>{Charcoal igniting devices}</li> <li>{Adjustable food supports, e.g. for height adjustment}</li> <li>Bread-toasters</li> <li>{with radiating heaters and reflectors}</li> <li>{with automatic bread ejection or timing means (A47J 37/0857 takes precedence)}</li> <li>{with mechanical clockwork timers}</li> <li>{with pneumatic or hydraulic timers}</li> <li>{with electronic timers}</li> <li>{with means for sensing the bread condition}</li> <li>{with bread supports or heating means movable during the toasting operation}</li> <li>{Bun toasters}</li> <li>{Accessories}</li> <li>{Warming racks}</li> <li>{Toaster inserts; Removable bread tongs}</li> </ul>	37/1295 39/00 39/003 39/006 39/02 39/025 41/00 41/0005 41/0011 41/0016	Heat-insulated warming chambers; Cupboards with heating arrangements for warming kitchen utensils  (with forced air circulation)  (for either storing and preparing or for preparing food on serving trays, e.g. heating, thawing, preserving)  Dish-warmers; Devices to keep food hot  (for warming dishes without food before use)  Thermally-insulated vessels, e.g. flasks, jugs, jars  (comprising a single opening for filling and dispensing provided with a stopper)  (the stopper being completely removed from the opening during dispensing)  (the stopper remaining in the opening and clearing a passage way between stopper and vessel for dispensing)  (the stopper comprising two or more pieces movable relatively to each other for opening or closing the dispensing passage)  (the stopper incorporating a dispensing device,
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37/0786 37/079 2037/0795 37/08 37/0807 37/0814 37/0821 37/0828 37/0835 37/0842 37/085 37/0857 37/0864 37/0871 37/0878 37/0885 37/0892 37/10	<ul> <li>{Barbecue tables, e.g. central grilling areas surrounded by an eating table}</li> <li>{Accessories}</li> <li>{Charcoal igniting devices}</li> <li>{Adjustable food supports, e.g. for height adjustment}</li> <li>Bread-toasters</li> <li>{with radiating heaters and reflectors}</li> <li>{with automatic bread ejection or timing means (A47J 37/0857 takes precedence)}</li> <li>{with mechanical clockwork timers}</li> <li>{with pneumatic or hydraulic timers}</li> <li>{with electronic timers}</li> <li>{with electronic timers}</li> <li>{with bread supports or heating means movable during the toasting operation}</li> <li>{Bun toasters}</li> <li>{Accessories}</li> <li>{Warming racks}</li> <li>{Toaster inserts; Removable bread tongs}</li> <li>{Devices for providing browning patterns on the toasted surface}</li> <li>Frying pans, e.g. frying pans with integrated lids or basting devices</li> <li>{Integrated lids}</li> </ul>	37/1295 39/00 39/003 39/006 39/02 39/025 41/00 41/0005 41/0016 41/0022	Heat-insulated warming chambers; Cupboards with heating arrangements for warming kitchen utensils  • {with forced air circulation}  • {for either storing and preparing or for preparing food on serving trays, e.g. heating, thawing, preserving}  • Dish-warmers; Devices to keep food hot  • • {for warming dishes without food before use}  Thermally-insulated vessels, e.g. flasks, jugs, jars  • {comprising a single opening for filling and dispensing provided with a stopper}  • • {the stopper being completely removed from the opening during dispensing}  • • {the stopper remaining in the opening and clearing a passage way between stopper and vessel for dispensing}  • • {the stopper comprising two or more pieces movable relatively to each other for opening or closing the dispensing passage}  • • {the stopper incorporating a dispensing device, i.e. the fluid being dispensed through the stopper}  • • {comprising a pumping system}  • {comprising additional heating or cooling means,
37/0786 37/079 2037/0795 37/08 37/0807 37/0814 37/0821 37/0828 37/0835 37/0842 37/085 37/0857 37/0864 37/0871 37/0878 37/0885 37/0892 37/10 37/101 37/101	<ul> <li>{Barbecue tables, e.g. central grilling areas surrounded by an eating table}</li> <li>{Accessories}</li> <li>{Charcoal igniting devices}</li> <li>{Adjustable food supports, e.g. for height adjustment}</li> <li>Bread-toasters</li> <li>{with radiating heaters and reflectors}</li> <li>{with automatic bread ejection or timing means (A47J 37/0857 takes precedence)}</li> <li>{with mechanical clockwork timers}</li> <li>{with pneumatic or hydraulic timers}</li> <li>{with electronic timers}</li> <li>{with electronic timers}</li> <li>{with bread supports or heating means movable during the toasting operation}</li> <li>{Bun toasters}</li> <li>{Accessories}</li> <li>{Warming racks}</li> <li>{Toaster inserts; Removable bread tongs}</li> <li>{Devices for providing browning patterns on the toasted surface}</li> <li>Frying pans, e.g. frying pans with integrated lids or basting devices</li> <li>{Integrated lids}</li> <li>{Broiling- or heating-lids}</li> </ul>	37/1295 39/00 39/003 39/006 39/02 39/025 41/00 41/0005 41/0016 41/0022 41/0027 41/0033	Heat-insulated warming chambers; Cupboards with heating arrangements for warming kitchen utensils  • {with forced air circulation}  • {for either storing and preparing or for preparing food on serving trays, e.g. heating, thawing, preserving}  • Dish-warmers; Devices to keep food hot  • {for warming dishes without food before use}  Thermally-insulated vessels, e.g. flasks, jugs, jars  • {comprising a single opening for filling and dispensing provided with a stopper}  • • {the stopper being completely removed from the opening during dispensing}  • • {the stopper remaining in the opening and clearing a passage way between stopper and vessel for dispensing}  • • {the stopper comprising two or more pieces movable relatively to each other for opening or closing the dispensing passage}  • • {the stopper incorporating a dispensing device, i.e. the fluid being dispensed through the stopper}  • • {comprising a pumping system}  • {comprising additional heating or cooling means, i.e. use of thermal energy in addition to stored
37/0786 37/079 2037/0795 37/08 37/0807 37/0814 37/0828 37/0828 37/0835 37/0842 37/085 37/0857 37/0864 37/0871 37/0878 37/0885 37/0892 37/10 37/101 37/103 37/105	<ul> <li>{Barbecue tables, e.g. central grilling areas surrounded by an eating table}</li> <li>{Accessories}</li> <li>{Charcoal igniting devices}</li> <li>{Adjustable food supports, e.g. for height adjustment}</li> <li>Bread-toasters</li> <li>{with radiating heaters and reflectors}</li> <li>{with automatic bread ejection or timing means (A47J 37/0857 takes precedence)}</li> <li>{with mechanical clockwork timers}</li> <li>{with pneumatic or hydraulic timers}</li> <li>{with electronic timers}</li> <li>{with means for sensing the bread condition}</li> <li>{with bread supports or heating means movable during the toasting operation}</li> <li>{Bun toasters}</li> <li>{Accessories}</li> <li>{Toaster inserts; Removable bread tongs}</li> <li>{Devices for providing browning patterns on the toasted surface}</li> <li>Frying pans, e.g. frying pans with integrated lids or basting devices</li> <li>{Integrated lids}</li> <li>{Broiling- or heating-lids}</li> <li>{electrically heated}</li> </ul>	37/1295 39/00 39/003 39/006 39/02 39/025 41/00 41/0005 41/0016 41/0022 41/0027 41/0033 41/0038	<ul> <li>Frying baskets or other food holders}</li> <li>Heat-insulated warming chambers; Cupboards with heating arrangements for warming kitchen utensils</li> <li>{with forced air circulation}</li> <li>{for either storing and preparing or for preparing food on serving trays, e.g. heating, thawing, preserving}</li> <li>Dish-warmers; Devices to keep food hot</li> <li>{for warming dishes without food before use}</li> <li>Thermally-insulated vessels, e.g. flasks, jugs, jars</li> <li>{comprising a single opening for filling and dispensing provided with a stopper}</li> <li>{the stopper being completely removed from the opening during dispensing}</li> <li>{the stopper remaining in the opening and clearing a passage way between stopper and vessel for dispensing}</li> <li>{the stopper comprising two or more pieces movable relatively to each other for opening or closing the dispensing passage}</li> <li>{the stopper incorporating a dispensing device, i.e. the fluid being dispensed through the stopper}</li> <li>{comprising a pumping system}</li> <li>{comprising additional heating or cooling means, i.e. use of thermal energy in addition to stored material}</li> </ul>
37/0786 37/079 2037/0795 37/08 37/0807 37/0814 37/0821 37/0828 37/0835 37/0842 37/085 37/0857 37/0864 37/0871 37/0878 37/0885 37/0892 37/10 37/101 37/101	<ul> <li>{Barbecue tables, e.g. central grilling areas surrounded by an eating table}</li> <li>{Accessories}</li> <li>{Charcoal igniting devices}</li> <li>{Adjustable food supports, e.g. for height adjustment}</li> <li>Bread-toasters</li> <li>{with radiating heaters and reflectors}</li> <li>{with automatic bread ejection or timing means (A47J 37/0857 takes precedence)}</li> <li>{with mechanical clockwork timers}</li> <li>{with pneumatic or hydraulic timers}</li> <li>{with electronic timers}</li> <li>{with electronic timers}</li> <li>{with bread supports or heating means movable during the toasting operation}</li> <li>{Bun toasters}</li> <li>{Accessories}</li> <li>{Warming racks}</li> <li>{Toaster inserts; Removable bread tongs}</li> <li>{Devices for providing browning patterns on the toasted surface}</li> <li>Frying pans, e.g. frying pans with integrated lids or basting devices</li> <li>{Integrated lids}</li> <li>{Broiling- or heating-lids}</li> </ul>	37/1295 39/00 39/003 39/006 39/02 39/025 41/00 41/0005 41/0016 41/0022 41/0027 41/0033	Heat-insulated warming chambers; Cupboards with heating arrangements for warming kitchen utensils  • {with forced air circulation}  • {for either storing and preparing or for preparing food on serving trays, e.g. heating, thawing, preserving}  • Dish-warmers; Devices to keep food hot  • {for warming dishes without food before use}  Thermally-insulated vessels, e.g. flasks, jugs, jars  • {comprising a single opening for filling and dispensing provided with a stopper}  • {the stopper being completely removed from the opening during dispensing}  • {the stopper remaining in the opening and clearing a passage way between stopper and vessel for dispensing}  • • {the stopper comprising two or more pieces movable relatively to each other for opening or closing the dispensing passage}  • {the stopper incorporating a dispensing device, i.e. the fluid being dispensed through the stopper}  • • {comprising a pumping system}  • {comprising additional heating or cooling means, i.e. use of thermal energy in addition to stored

41/005	<ul> <li>{comprising heat or cold producing means, i.e. energy transfer from outside the vessel}</li> </ul>	<ul> <li>43/04 • Machines for domestic use not covered elsewhere,</li> <li>e.g. for grinding, mixing, stirring, kneading,</li> </ul>
41/0055	• {Constructional details of the elements forming the	emulsifying, whipping or beating foodstuffs, e.g.
41/0061	thermal insulation (A47J 41/02 takes precedence)} • {the elements being detachable or the food	power-driven 43/042 • Mechanically-driven liquid shakers
41/0001	holding vessel being replaceable	43/044 •• with tools driven from the top side
41/0066	• • {Flexible containers or jackets}	2043/04409 {Apparatus of hand held type}
41/0072	Double walled vessels comprising a single	2043/04418 {with housing extending perpendicular, e.g.
	insulating layer between inner and outer walls}	horizontally, from the tool axis}
41/0077	• • • {made of two vessels inserted in each other}	2043/04427 {with housing extending vertically in line
41/0083	• {Accessories}	with the tool axis} 2043/04436 {attachable to the bowl}
41/0088	• • {Inserts; Devices attached to the stopper}	2043/04445 {attachable to the bowl}
41/0094 41/02	• • {Indicating means, e.g. for level or temperature}	2043/04454 {Apparatus of counter top type}
41/02	<ul> <li>Vacuum-jacket vessels, e.g. vacuum bottles</li> <li>{Constructional details of the elements forming</li> </ul>	2043/04463 {with a mixing unit rigidly fixed on the
41/022	vacuum space}	housing and a movable support for the bowl
41/024	• • {made of glass}	2043/04472 { with a mixing unit vertically movable
41/024	Protective elements therefor, e.g. liner,	relative to the support}
41/020	support or housing}	2043/04481 • • • • { with a mixing unit pivotable on the support }
41/028	• • • {made of metal}	2043/0449 • • • • {with a mixing unit detachable from the
41/020	• • • (made of metal)	support}
42/00	Coffee mills; Spice mills	43/046 • • with tools driven from the bottom side
42/02	<ul> <li>having grinding cones</li> </ul>	43/0465 {with magnetic drive}
42/04	• • hand driven	43/06 • with a plurality of interchangeable working units
42/06	mechanically driven	{, e.g. with a single driving-unit}
42/08	Adjusting mechanisms	43/07 . Parts or details, e.g. mixing tools, whipping tools
42/10	Grinding cones	43/0705 • • • { for machines with tools driven from the
42/12	<ul> <li>having grinding discs</li> </ul>	upper side ( <u>A47J 43/0727</u> - <u>A47J 43/08</u> take
42/14	hand driven	precedence)}
42/16	mechanically driven	43/0711 {mixing, whipping or cutting tools}
42/18	Adjusting mechanisms	43/0716 { for machines with tools driven from the
42/20	Grinding discs	lower side ( <u>A47J 43/0727</u> - <u>A47J 43/08</u> take
42/22	<ul> <li>having pulverising beaters or rotary knives</li> </ul>	precedence)}
42/24	hand driven	43/0722 • • • • {Mixing, whipping or cutting tools}
42/26	mechanically driven	43/0727 • • • {Mixing bowls}
42/28	Beaters or knives	2043/0733 • • • {Weighing means}
42/30	having perforated container for the ground	2043/0738 • • • {Means for storing accessories}
	material; having sieves	2043/0744 • • • {Means for storing the power cord}
42/32	<ul> <li>with other grinding or pulverising members</li> </ul>	43/075 • • • { Safety devices }
42/34	• • hand driven	43/0755 { for machines with tools driven from the
42/36	mechanically driven	upper side}
42/38	• Parts or details	43/0761 {for machines with tools driven from the
42/40	<ul> <li>relating to discharge, receiving container or the</li> </ul>	lower side}
	like; Bag clamps, e.g. with means for actuating electric switches	43/0766 {activated by the proper positioning of the mixing bowl}
42/42	Drawers for receiving ground material	43/0772 {activated by the proper positioning of the
42/44	Automatic starting or stopping devices (bag	cover}
	clamps with means for actuating switches	43/0777 (in which the activating element on
	A47J 42/40); Warning devices	the cover transmits a signal to a safety
42/46	<ul> <li>Driving mechanisms; Coupling to drives</li> </ul>	device in the base element via the
42/48	Attachment of mills to tables, walls, or the like	mixing bowl removably seated on this
42/50	Supplying devices, e.g. funnels; Supply	base element, e.g. pin on the cover moves a pushrod in the bowl handle
	containers	to operate safety switch in the base
42/52	Coffee mills combined with roasting devices	element}
42/54	Cooling	43/0783 {activated by the proper positioning of a
42/56	• • Safety devices {(for food processors	separate food chute on the cover}
	<u>A47J 43/075</u> )}	43/0788 { activated by the proper positioning of a
43/00	Implements for preparing or holding food, not	food chute protector}
-5/00	provided for in other groups of this subclass	43/0794 {in which operation is not possible without
43/005	• {Basting devices (basting devices integrated in	the use of a food pusher}
	frying pans <u>A47J 37/106</u> )}	43/08 Driving mechanisms
	· · · · · · · · · · · · · · · · · · ·	-

43/082	• • • { for machines with tools driven from the	43/18	. Holding or clamping devices for supporting fowl,
43/002	upper side ( <u>A47J 43/087</u> , <u>A47J 43/09</u> take	43/10	venison, or other meat, or vegetables, during
	precedence)}		cooking or during subsequent cutting
43/085	• • • { for machines with tools driven from the	43/20	• Shapes for preparing foodstuffs, e.g. meat-patty
	lower side ( <u>A47J 43/087</u> , <u>A47J 43/09</u> take		moulding devices {, pudding moulds}
	precedence)}	43/22	Kitchen sifters
43/087	{for machines with several driving units	43/24	<ul> <li>Devices for washing vegetables or the like</li> </ul>
	$(\underline{A47J \ 43/09} \ \text{takes precedence})$	43/25	Devices for grating
43/09	• • • with fluid drive, e.g. by jets	43/255	• • {with grating discs or drums}
43/10	• Egg-whisks; Cream-beaters, i.e. hand implements	43/26	• Nutcrackers
	{or hand-driven devices}	43/27	• for mixing drinks; Hand-held shakers (mechanically
43/1006	• • {Hand-driven mixing devices with rotating tools,		driven A47J 43/042)
	e.g. sticking out from the bottom of the mixing	43/28	• Other culinary hand implements, e.g. spatulas,
	receptacle; with rotating bowls; with an additional		pincers, forks or like food holders, ladles, skimming
12/1012	function}		ladles, cooking spoons; Spoon-holders attached to
43/1012	• • • {the mixing device being fitted on a post beside		cooking pots
42/1010	the mixing receptacle}	43/281	• • {Cooking spoons; Ladles (table spoons
43/1018	• • • {the mixing device being fitted on the cover of,		A47G 21/02, A47G 21/04)}
42/1025	or directly on, the stationary mixing receptacle}	43/282	• • {Spoons for serving ice-cream}
43/1025	• • • { with gears between the drive axis and the driven axis, e.g. for planetary motion of tools	43/283	• • {Tongs; Devices for picking, holding or rotating
	or for coaxial tools}		food}
43/1031	• • • {the mixing device being provided with a	43/284	• • {Hand implements for separating solids from
43/1031	grip to be held by one hand, the other hand		liquids or liquids from liquids}
	being used for driving the mixing device	43/285	• • • {Skimmers; Skimming ladles}
	( <u>A47J 43/105</u> , <u>A47J 43/1056</u> take precedence)}	43/286	• • • {Hand implements for draining preserving
43/1037	• • • { with two or more mixing tools }		liquid from canned food, e.g. tuna-squeezers
43/1043	• • • • {with coaxial tools}		(devices for squeezing-out liquid from liquid-containing material not used as
43/105	• • • {the rotating tools being driven by a		kitchen equipment <u>B30B 9/02</u> ; containers
	reciprocating member, e.g. by a rack-and-		with provisions for draining away fluids
	pinion mechanism or by a tangentially-pulled		B65D 81/26)}
	rope}	43/287	{Holders for spoons or the like attached to
43/1056	• • • {the tools rotating about a horizontal or		cooking pots (plates with integral holders for
	inclined axis}		spoons <u>A47G 19/06</u> )}
43/1062	• • • {the mixing devices being provided with an	43/288	{Spatulas; Scrapers; Multi-purpose hand
	additional liquid receptacle, e.g. for adding oil		implements}
	during mixing}	44/00	Multi numasa mashinas far preparing food (with
43/1068	• • • {Construction of the rotating mixing tools}	44/00	Multi-purpose machines for preparing food {with several driving units}
43/1075	• • {Hand-driven mixing devices with reciprocating	44/02	• with provisions for drive either from top or from
42/1001	or oscillating tools}	44/02	bottom, e.g. for separately-driven bowl
43/1081	• • { with rectilinearly reciprocating tools }		cottom, e.g. 101 separately differ confi
43/1087	• • {Whisks or similar tools comprising mixing	Other house	chold implements or utensils
42/1002	wires} {the wires being of the closed-loop type	45/00	
43/1093	mounted at the end of a shaft}	45/00	Devices for fastening or gripping kitchen utensils {or crockery}(kitchen cabinets with provisions
43/12	Whipping by introducing a stream of gas		for attachment of kitchen implements or utensils
43/121	Oevices using a static mixing element; Static		A47B 77/00)
43/121	mixing elements therefor	45/02	• for fastening kitchen utensils to tables, walls, or the
43/122	• • • {the mixing element being of considerable	43/02	like
43/122	length, e.g. labyrinth-type mixing elements}	45/06	Handles for hollow-ware articles
43/123	• • • {Self-contained units for making whipped	45/061	• • {Saucepan, frying-pan handles (A47J 45/07 takes
13/123	cream}	13,001	precedence)}
43/125	• • {Receptacles with gas-introducing means at the	45/062	• • {Bowl handles ( <u>A47J 45/07</u> takes precedence)}
10/120	bottom; Gas pumping means therefor}	45/063	• • {Knobs, e.g. for lids ( <u>A47J 45/07</u> takes
43/126	• • {Tools whereby gas is introduced through their	10,000	precedence)}
	axis; Gas pumping means therefor}	45/065	• • {Bails, e.g. for pails, for kettles (A47J 45/07 takes
43/127	• • {Devices using a rotary mixing element, e.g.		precedence)}
	driven by the gas}	45/066	• • {Collar handles ( <u>A47J 45/07</u> takes precedence)}
43/128	• • {Parts; Accessories, e.g. valves}	45/067	• • {Handles for coffee pots or the like (A47J 45/07
43/14	• Devices {or machines} for opening raw eggs or		takes precedence)}
	separating the contents thereof	45/068	• • {Handles having indicating means, e.g. for
43/145	• • {Machines therefor}		temperature (A47J 45/07 takes precedence)}
43/16	. Implements for introducing fat, bacon or the like	45/07	of detachable type (separate handles, {devices for
	into meat; Larding-pins		gripping hot cooking utensils} A47J 45/10)

45/071	• • {Saucepan, frying-pan handles}
45/072	• • • {Bowl handles}
45/074	• • • {Knobs, e.g. for lids}
45/075	• • {Bails, e.g. for pails, for kettles}
45/077	{Collar handles}
45/078	• • { Handles for coffee pots or the like }
45/08	Heat-insulating handles
45/085	• • • {Heat shields for handles}
45/10	. Devices for gripping or lifting hot cooking utensils,
	e.g. pincers, separate pot handles, fabric or like pads
47/00	Kitchen containers, stands or the like, not
	provided for in other groups of this subclass;
	Cutting-boards, e.g. for bread {(bowls for food
	processors <u>A47J 43/0727</u> )}
47/005	• {Cutting boards}
47/01	<ul> <li>with dispensing devices</li> </ul>
47/02	<ul> <li>Closed containers for foodstuffs</li> </ul>
47/04	for granulated foodstuffs
47/06	with arrangements for keeping fresh
47/08	• • for non-granulated foodstuffs
47/10	with arrangements for keeping fresh
47/12	Bread boxes
47/14	<ul> <li>Carriers for prepared human food (lunch boxes, picnic boxes, or the like <u>A45C 11/20</u>)</li> </ul>
47/145	• • {Hand carriers for pizza delivery, e.g. with
	thermal insulation, heating means or humidity control}
47/16	. Stands, or holders for kitchen articles
47/18	• Pails for kitchen use
47/19	Edge protectors; Floor protectors
47/20	. Grids, racks or other supports removably mounted
	in, on or over sinks (splash guards for sinks
	E03C 1/181, E03C 1/186)

### 2201/00 Devices having a modular construction

### Other household implements or utensils

2202/00	<b>Devices having temperature indicating means</b>
2203/00	Devices having filling level indicating means