

## A47J

**KITCHEN EQUIPMENT [N: (domestic washing or cleaning [A47L](#); refuse receptacles [B65F 1/00](#))]; COFFEE MILLS; SPICE MILLS; APPARATUS FOR MAKING BEVERAGES (disintegrating, e.g. mincing, [B02C](#); severing, e.g. cutting, slicing, [B26B](#), [B26D](#))**

### **Definition statement**

*This subclass/group covers:*

- Devices for domestic (or restaurant) use for preparing, cooking, or warming food or for making beverages. Storing and handling arrangements for these devices. Devices for storing food.
- Preparing, cooking, or warming food refers to the various possible stages when preparing a meal:
- food is prepared before cooking / consumption: e.g. peeled, cut, shaped, strained, mashed, sifted, washed, opening of eggs, separating contents of eggs, nut cracking, introducing fat etc. into meat;
- food is cooked: e.g. boiled, fried, deep fat fried, broiled, braised, grilled, roasted, toasted, baked, steamed (i.e. a raw potato becomes a cooked one);
- food is prepared after cooking: e.g. mashed, held or clamped during cutting after being cooked;
- food is warmed: cold prepared or cooked food is warmed for consumption (i.e. a cold cooked potato becomes a warm cooked potato).
- Devices for preparing, cooking, or warming food therefore include:
- Domestic implements or machines for preparing food, e.g.
- for shaping butter or the like,
- for peeling, stringing, or paring foodstuffs,
- for mashing or straining foodstuffs,
- for coring, for stoning, or for removing stalks from, fruit,
- kitchen robots, devices for mixing, beating, stirring, grating, whipping food,
- for holding, gripping or clamping food, e.g. during peeling or during cutting after being cooked.
- Cutting boards

- Coffee mills, spice mills
- Domestic cooking implements, e.g. cooking vessels or accessories therefor
- Household vessels or apparatuses for boiling, frying, deep fat frying, broiling, stewing, grilling, roasting, toasting, baking, steaming, e.g. pressure cookers, steamers, rice cookers, deep fat fryers
- Egg cookers
- Camp cooking devices without integral heating means
- Devices for warming drinks or food
- Warming vessels containing drinks or food
- Heat insulated chambers to warm or to keep food warm
- Devices for gripping, lifting or supporting above devices (pincers, pads)
- Culinary hand implements for handling or supporting food during preparing/cooking/warming.
- Making beverages refers to:
  - extracting flavor from solids by a liquid: e.g. extracting flavor from coffee grounds or tea leaves by brewing with hot water;
  - diluting concentrate powders or liquids by diluents: e.g. diluting coffee concentrate with hot water;
  - changing the consistency of a beverage: shaking a beverage, foaming milk.

Devices for making beverages therefore include:

Household apparatuses for making beverages, e.g. by brewing or diluting;

Beverage shakers, devices for foaming milk.

Storing and handling of devices for preparing, cooking, or warming food or for making beverages refer to:

- fastening these devices in order to immobilise them for use , irremovably fixing them;
- arranging these devices when temporally not in use or for warming them.

Storing and handling arrangements therefore include:

- Devices for fastening kitchen utensils to tables, walls, or the like;

- Stands, or holders for kitchen articles;
- Grids, racks, or other supports irremovably mounted in, on, or over sinks;

Devices for warming kitchen utensils, e.g. dishes.

Storing food refers to:

- storing food or ingredients to be prepared/cooked/warmed or ingredients for making beverages, e.g. storage containers for flour, sugar, coffee beans, ground coffee, tea leaves or rice, storage boxes for leftovers;
- storing prepared/cooked/warmed food or beverages, e.g. thermally insulated vessels or flasks.

Devices for storing food therefore include:

Kitchen containers;

Thermally insulated vessels, e.g. flasks, jugs or jars.

## **Relationship between large subject matter areas**

This subclass is primarily intended for domestic kitchen equipment for preparing/cooking/warming food. Preparing/cooking/warming foodstuff on an industrial scale is not covered by this subclass and will be classified in the following places:

- subclass [A01J](#) for machines or implements for shaping butter or the like used in dairies, e.g. for forming slabs of butter;
- subclass [A21B](#) for bakers' ovens, machines or equipment for industrial baking;
- subclass [A23J](#) for industrial machines for opening eggs;
- subclass [A23N](#) for machines for preparing foodstuffs or fruit in bulk, e.g. peeling vegetables or fruit in bulk.

Implements for table use will be classified in [A47G](#).

Subclass [A47J](#) further covers the domestic making of (hot) beverages, in particular the preparing of tea or coffee by extraction with hot water. Other apparatuses and methods for preparing beverages mostly on industrial scale are classified in the following subclasses:

- subclass [A23F](#) for the industrial making of coffee or tea;
- subclass [C12C](#) for brewing of beer;

- subclass [C12G](#) for preparation of wine or other alcoholic beverages;
- subclass [B67D](#) for dispensing beverages, e.g. on draught;
- subclass [A23L](#) for preparation of non-alcoholic beverages, e.g. by adding ingredients to fruit or vegetable juices.

In relation to the subclasses that cover domestic stoves or ranges for solid or liquid fuel in general, this subclass is an application place. Features of stoves or ranges which are of general interest should be classified in the relevant general place, such as [F24B](#), [F24C](#).

Storing arrangements in [A47J](#) does not cover cabinets or racks in general even with provision for attachment of kitchen implements. This subject matter is classified with the subclass for cabinets or general details of furniture [A47B](#). Devices for fastening household utensils are classified in [A47G](#) (e.g. for storing brooms). Storage containers (both thermally insulated as without thermal insulation) in general are classified in [B65D](#).

### References relevant to classification in this subclass

*This subclass/group does not cover:*

Domestic stoves or ranges	<a href="#">F24B</a> , <a href="#">F24C</a>
Refrigerators	<a href="#">F25D</a>
Baker's ovens	<a href="#">A21B</a>
Dispensing of liquids (please refer also to the comments on group <a href="#">A47J 31/00</a> )	<a href="#">B67D</a>
Domestic washing or cleaning; Suction cleaners in general	<a href="#">A47L</a>
Apparatus for treating fruit, vegetables or bulbs in bulk	<a href="#">A23N</a>
Manufacture of dairy products	<a href="#">A01J</a>
Apparatus for smoking food	<a href="#">A23B 4/044</a>
Making ice cream	<a href="#">A23G 9/00</a>
Household or table equipment	<a href="#">A47G</a>
Induction heating hobs	<a href="#">H05B 6/12</a>

Gas burners per se	<a href="#">F23D 14/00</a>
Baking tins; Baking forms	<a href="#">A21B 3/13</a>
Mixing or kneading machines for the preparation of dough	<a href="#">A21C 1/00</a>

## Informative references

*Attention is drawn to the following places, which may be of interest for search:*

Preparation of non-alcoholic beverages, e.g. by adding ingredients to fruit or vegetable juices	<a href="#">A23L 2/02</a>
Methods or processes of manufacturing specially adapted for cooking-vessels (making cooking pots by processing sheet metal or metal tubes, rods or profiles without removing material)	<a href="#">B21D 51/22</a>
Containers with thermal insulation	<a href="#">B65D 81/38</a>
Manufacture, preparations of coffee, tea as ingredient	<a href="#">A23F</a>
Manufacture, preparations of cocoa as ingredient	<a href="#">A23G</a>
Processes for applying fluoropolymers to vessels obtain an anti-adhesive surface	<a href="#">B05D 5/083</a>
Containers with means for keeping food cool	<a href="#">A47G 23/04</a>
Thermal insulation of domestic water storage heaters	<a href="#">F24H 1/182</a>
Grinding, crushing, pulverising in general	<a href="#">B02C</a>
Miscellaneous supports, holders, or containers for household use	<a href="#">A47G 29/00</a>

Severing, e.g. cutting, slicing	<a href="#">B26B</a> , <a href="#">B26D</a>
Disintegrating, e.g. mincing	<a href="#">B02C</a>
Refuse receptacles	<a href="#">B65F 1/00</a>
Lunch or picnic boxes	<a href="#">A45C 11/20</a>

### Special rules of classification within this subclass

In addition to the inventive classification information, inventive aspects of kitchen appliances, for which a classification entry exists in a main group not corresponding to the kitchen appliance concerned, are identified by adding Indexing Codes for these aspects of the kitchen appliance in said main group.

### A47J 9/00

**Apparatus or utensils for shaping [N: or dispensing portions of] butter or the like (for use in dairies [A01J 19/00](#), [A01J 21/00](#), [N: [A01J 23/00](#)]; moulding plastic material in general [B29C](#))**

#### Definition statement

*This subclass/group covers:*

- Apparatus or utensil for shaping butter or the like, e.g. by forming, slicing slabs or molding.
- Apparatus or utensil for dispensing portions of butter or the like.
- Apparatus or utensil for shaping and spreading on other food items.

#### References relevant to classification in this group

*This subclass/group does not cover:*

Hand devices for forming slabs of butter, or the like for use in dairies	<a href="#">A01J 19/00</a>
Machines for forming slabs of butter, or the like for use in dairies	<a href="#">A01J 21/00</a>
Devices for dividing bulk butter, or the like Cheese-making for use in dairies	<a href="#">A01J 23/00</a>

## Informative references

Attention is drawn to the following places, which may be of interest for search:

Moulding plastic material	<a href="#">B29C</a>
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## A47J 17/00

**Household peeling, stringing, or paring implements or machines (for foodstuffs in bulk [A23N](#))**

### Definition statement

*This subclass/group covers:*

- Hand devices for scraping or peeling vegetables or the like,
- Devices for stringing beans,
- Asparagus peelers,
- Vegetable or fruit grippers or holders for use while peeling,
- Machines for peeling.

### References relevant to classification in this group

*This subclass/group does not cover:*

Universal kitchen machines	<a href="#">A47J 43/04</a>
Peeling, stringing, or paring machines for foodstuff in bulk	<a href="#">A23N</a>

## A47J 19/00

**Household machines for straining foodstuffs; Household implements for mashing or straining foodstuffs (for foodstuffs in bulk [A23N](#))**

### Definition statement

*This subclass/group covers:*

- Hand devices for straining foodstuffs,

- Citrus fruit squeezers and other fruit juice extracting devices,
- Household implements for mashing potatoes or other foodstuffs,
- Juice presses for vegetables, e.g. garlic presses.

### References relevant to classification in this group

*This subclass/group does not cover:*

Machines or apparatus for extracting juice from foodstuff in bulk	<a href="#">A23N 1/00</a>
Preparation of non-alcoholic beverages, e.g. by adding ingredients to fruit or vegetable juices	<a href="#">A23L 2/02</a>

## A47J 21/00

**Devices for removing stalks from fruit (machines [A23N 15/02](#))**

### Definition statement

*This subclass/group covers:*

Devices for removing stalks, i.e. stems, from fruit.

### References relevant to classification in this group

*This subclass/group does not cover:*

Machines for removing stalks from fruit in bulk	<a href="#">A23N 15/02</a>
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## A47J 23/00

**Devices for stoning fruit (machines for stoning fruit in bulk [A23N 3/00](#), [A23N 4/00](#))**

### Definition statement

*This subclass/group covers:*

Devices for removing stone from fruits such as peaches, plums, apricots, cherries, dates, olives.

### References relevant to classification in this group

*This subclass/group does not cover:*

Machines for coring or stoning fruit in bulk, characterised by their feeding device	<a href="#">A23N 3/00</a>
Machines for stoning fruit in bulk, characterised by their stoning device	<a href="#">A23N 4/00</a>

## **A47J 25/00**

**Devices for coring fruit (machines for coring fruit in bulk [A23N 3/00](#), [A23N 4/12](#))**

### **Definition statement**

*This subclass/group covers:*

Devices for coring fruit, i.e. for removing seed-containing sections from stoneless fruit, apples, pears, tomatoes, pineapple, citrus fruits.

### **References relevant to classification in this group**

*This subclass/group does not cover:*

Machines for coring or stoning fruit in bulk, characterised by their feeding device	<a href="#">A23N 3/00</a>
Machines for coring fruit in bulk, characterised by their removing device	<a href="#">A23N 4/12</a>

## **A47J 27/00**

**Cooking-vessels ([A47J 29/00](#) to [A47J 33/00](#) takes precedence)**

### **Definition statement**

*This subclass/group covers:*

- Cooking vessels used in the household as well as in larger environment such as hotels, restaurants and canteens.
- The constructive arrangement of cooking-vessels (not the choice of materials).

- Cooking vessels with integral electrical heating means. Cooking vessels with enlarged heating surfaces. Vessel for cooking food in steam. Steam-heated vessels for domestic use. Pressure cookers. Cooking vessels with water-bath arrangement for domestic use. Ham boilers. Water boiling vessels, e.g. kettles. Devices to prevent boiling over, e.g. of milk.

## References relevant to classification in this group

*This subclass/group does not cover:*

Methods or processes of manufacturing specially adapted for cooking-vessels (making cooking pots by processing sheet metal or metal tubes, rods or profiles without removing material)	<a href="#">B21D 51/22</a>
Parts, details or accessories of cooking vessels, e.g. lids	<a href="#">A47J 36/00</a>
Frying pans	<a href="#">A47J 37/10</a>

## Informative references

*Attention is drawn to the following places, which may be of interest for search:*

Devices for fastening or gripping kitchen utensils (e.g. handles)	<a href="#">A47J 45/00</a>
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## A47J 29/00

### Egg-cookers

#### Definition statement

*This subclass/group covers:*

- Devices for cooking whole or poached eggs,
- Grasping devices for eggs,
- Supporting devices for eggs during boiling.

## Informative references

Attention is drawn to the following places, which may be of interest for search:

Holding or clamping devices for fowl, venison or other meat or vegetables during cooking or cutting	<a href="#">A47J 43/18</a>
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## A47J 31/00

Apparatus for making beverages (household machines or implements for straining foodstuffs [A47J 19/00](#); preparation of non-alcoholic beverages, e.g. by adding ingredients to fruit or vegetable juices, [A23L 2/00](#); coffee or tea pots [A47G 19/14](#); tea infusers [A47G 19/16](#); dispensing beverages on draught [B67D 1/00](#); brewing of beer [C12C](#); preparation of wine or other alcoholic beverages [C12G](#))

### Definition statement

*This subclass/group covers:*

Apparatus for preparing beverages, Parts, accessories and details of such apparatus.

### References relevant to classification in this group

*This subclass/group does not cover:*

Dispensing of liquids	<a href="#">B67D</a>
Disposable cartridges filled with ingredient for beverage making apparatus	<a href="#">B65D 85/8043</a>
Preparation of non-alcoholic beverages, e.g. by adding ingredients to fruit or vegetable juices	<a href="#">A23L 2/00</a>
Coffee or tea pots	<a href="#">A47G 19/14</a>
Tea infusers	<a href="#">A47G 19/16</a>
Dispensing beverages on draught	<a href="#">B67D 1/00</a>
Brewing of beer	<a href="#">C12C</a>
Preparation of wine or other alcoholic beverages	<a href="#">C12G</a>

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## Informative references

Attention is drawn to the following places, which may be of interest for search:

Coffee roasters in general	<a href="#">A23N 12/08</a>
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## Special rules of classification within this group

Further details of subgroups.

### [A47J 31/002:](#)

covers apparatus whose operation follows a specific sequence, e.g. diluting of a concentrate before mixing with other ingredients.

### [A47J 31/005:](#)

covers portable or compact apparatus, e.g. for travelling, for use in automotive, airplane or other transportation system.

### [A47J 31/007:](#)

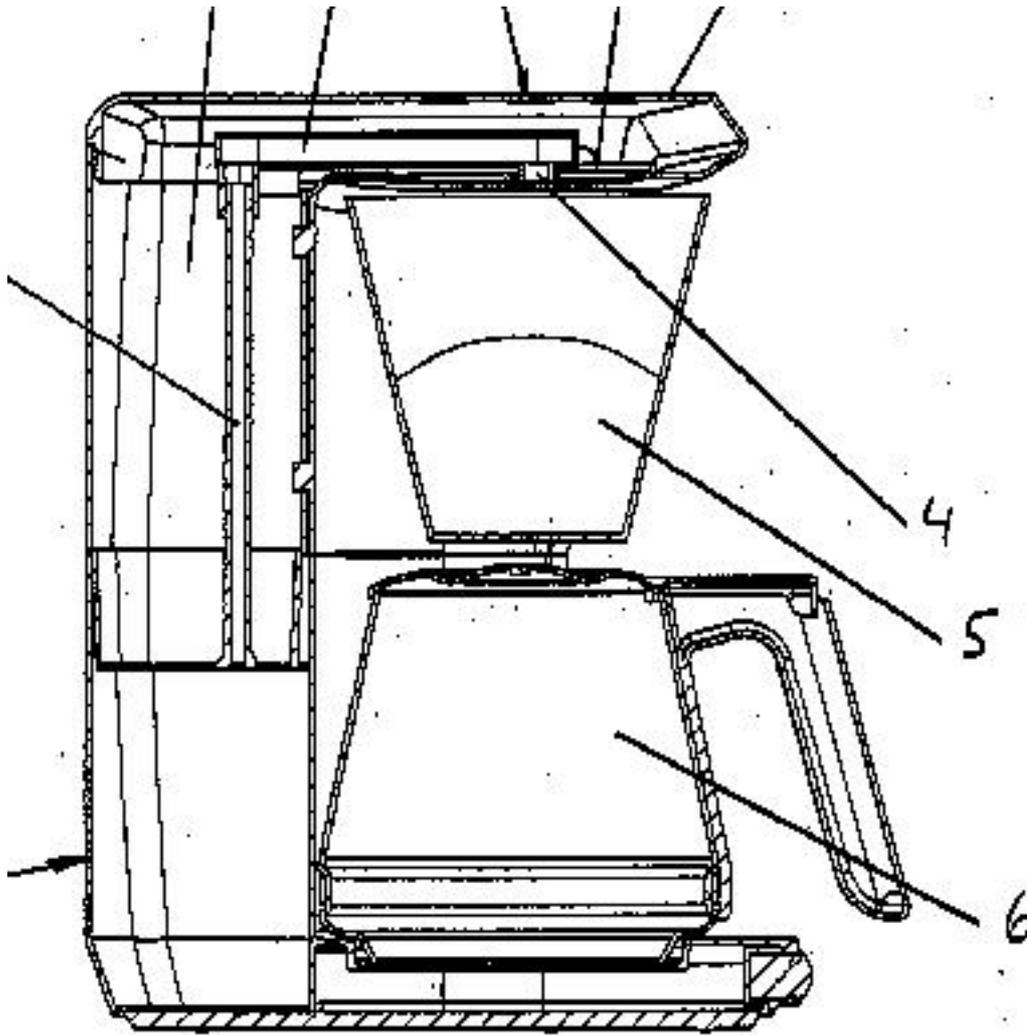
covers apparatus suitable for brewing on a large scale, e.g. for use in restaurants or canteens.

### [A47J 31/02:](#)

covers coffee machine having removable extraction cups, or brewing vessels, to be placed on top of drinking vessels (or in general beverage containers), into which hot water is poured (means for securing the extraction cups or brewing vessels to the beverage container are classified under [A47J 31/0626](#)).

### [A47J 31/04:](#)

covers apparatus with rising, e.g. vertical, pipes, which are used to convey liquid, that is typically being heated, to higher-located container containing an ingredient. The classical type of drip coffee maker are classified under this subgroup, more precisely in [A47J 31/057](#).

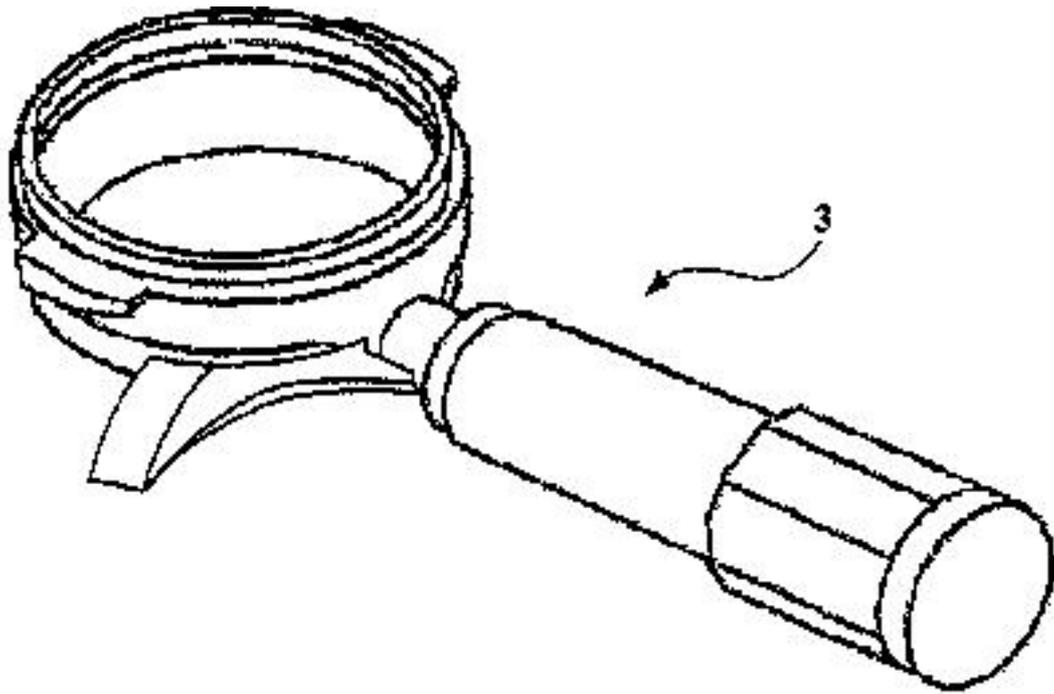


Example of a drip coffee maker (from DE202008015038U by Severin Elektrogeräte GmbH)

[A47J 31/06](#):

covers filters or strainers for coffee or tea makers, as well as holders for filters, e.g. portafilters for the classical bar espresso machine or similar devices that can be detached from the main body of the apparatus for loading an ingredient therein, both in loose form or prepackaged in a cartridge. This subgroup covers also filter holders for drip coffee maker.

The attachment of a filter holder to the apparatus is covered in subgroup [A47J 31/446](#).



Example of a portafilter (from EP2220971 by SS&W Japan)

[A47J 31/10:](#)

Covers coffee-making apparatus in which the water heating container, is placed above or in the upper part of the brewing vessel. To this subgroup belong also those drip coffee makers having the water heating container in a higher position than the brewing vessel (the classical type of drip coffee maker are classified under [A47J 31/057](#)).

[A47J 31/14:](#)

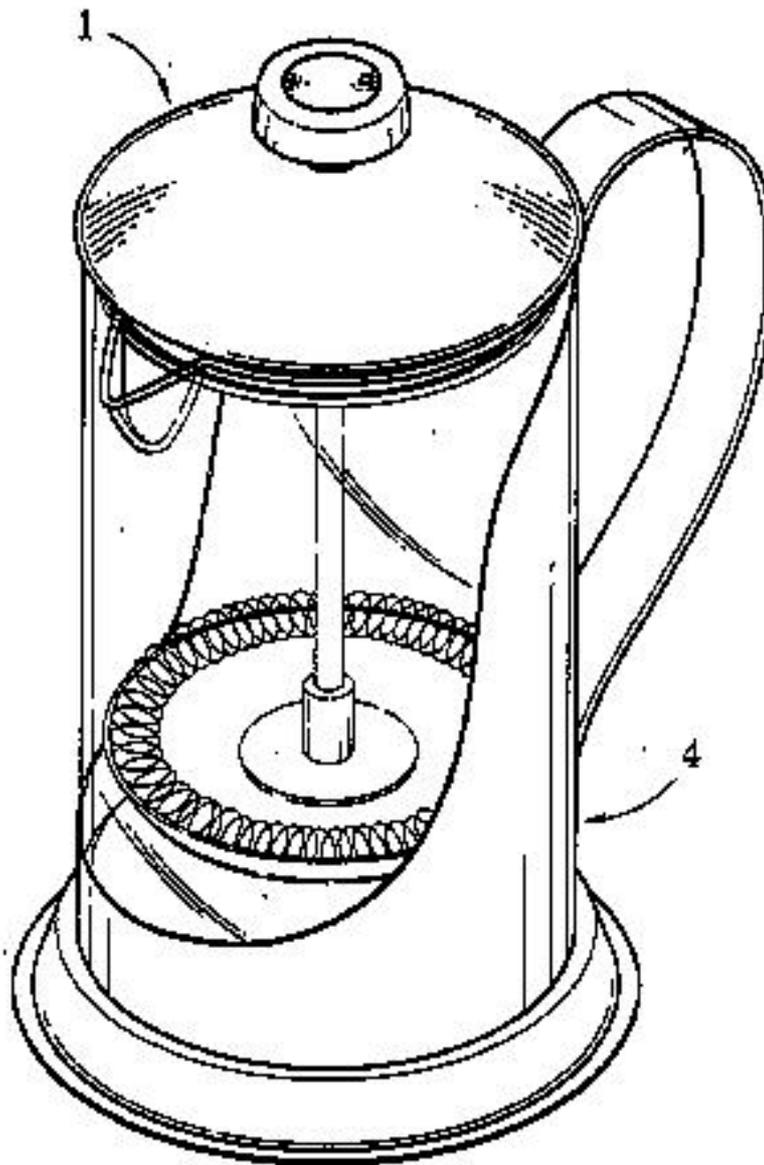
Coffee or tea-making apparatus with filters placed in or behind pouring spouts.

[A47J 31/16:](#)

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 filter.

[A47J 31/18:](#)

Apparatus in which ground coffee or tea-leaves are immersed in the hot liquid in the beverage container (infusing bags [A47G 19/16](#)). This subgroup covers machines for preparing Turkish coffee as well as "French press" machines, the latter being classified under [A47J 31/20](#).



Example of a coffee machine of the type "French press" (from US6186052 by Huang)

[A47J 31/22:](#)

Centrifuges for producing filtered coffee.

[A47J 31/24:](#)

Coffee-making apparatus in which hot water is passed through the filter under pressure, i.e. in which the coffee grounds are extracted under pressure. Espresso coffee machines are classified under this subgroup. The espresso machines used in bars or coffee establishments, i.e. having a pump to set brewing water under pressure, are classified under [A47J 31/36](#) and its subdivisions. Moka machines are classified [A47J 31/303](#) or [A47J 31/306](#).

#### [A47J 31/40:](#)

Beverage-making apparatus with dispensing means for adding a measured quantity of (soluble) ingredients, e.g. coffee, water, sugar, cocoa, milk, tea. The preparation process in these machines is based on mixing soluble ingredients with a liquid (typically water). No infusion/brewing takes place in these machines.

Note: dispensers of beverages obtained by mixing liquid ingredients (typically water with syrups or concentrates) without providing any heating are classified under [B67D 1/00](#). The presence of heating means is the decisive factor in these cases:

- heating means are present: classified under [A47J 31/00](#)

- heating means are not present: classified under [B67D 1/00](#)

#### [A47J 31/42:](#)

Beverage-making apparatus with incorporated grinding or roasting means for coffee. Fully automatic espresso machines, i.e. machines to be loaded with coffee beans. Coffee mills per se are classified under [A47J 42/00](#).

#### [A47J 31/44:](#)

Parts, details or accessories of beverage-making apparatus.

Computer-controlled beverage makers are classified under [A47J 31/52](#).

Filters, filter holders or strainers are classified under [A47J 31/06](#).

### **Glossary of terms**

*In this subclass/group, the following terms (or expressions) are used with the meaning indicated:*

Brewing, extraction, infusion	beverage production process during which water is in contact with an ingredient for a certain time, after which the ingredient is separated from the obtained beverage by a suitable filtering means
Espresso coffee machine	Coffee machine which is arranged to brew a load of coffee by means of hot water under pressure, i.e. above atmospheric pressure
Portafilter	Cup-shaped element of an espresso machine, usually provided with a handle, which is arranged to be loaded with an ingredient (typically coffee) and then detachably engage

	an outlet of pressurized hot water of the machine for brewing the loaded ingredient with hot water under pressure
Drip coffee maker	Coffee machine having a brewing container with a filter (usually in the form of a brewing basket with paper filter) located above the beverage container, the machine having arrangements for having hot water delivered at ambient pressure into the brewing container, with the brewed beverage dripping from the brewing container into the beverage container located below it
Turkish coffee	Coffee obtained by immersing coffee powder into a beverage container containing hot water for a given time. The obtained beverage is then drunk unfiltered directly from the beverage container, i.e. the coffee powder is not filtered out and remains at the bottom of the container after drinking
"French press" coffee machine	Coffee machine having a beverage container in which coffee powder is immersed in hot water for a given infusion time. The machine is provided with a movable, immersible filter, typically in the form of a piston, which is actuated by the user to separate the beverage from the coffee powder upon elapsing of the infusion time
Moka coffee machine	type of espresso apparatus, e.g. to put on a stove, i.e. in which the water is heated in a lower, sealed boiling vessel, raised by the steam pressure through a rising pipe and an extraction chamber and subsequently is collected in a beverage container on top of the water boiling vessel

**Camp cooking devices without integral heating means (travelling cookers with one burner [A47J 36/26](#); other travelling cookers heated by petroleum, gasoline, spirit, or the like [F24C](#))**

### **Definition statement**

*This subclass/group covers:*

Outside cooking devices that are intended to be located in the vicinity of a suitable heating means (not integral to the device) and provide some sort of support for a foodstuff to be cooked.

### **References relevant to classification in this group**

*This subclass/group does not cover:*

Travelling cookers with one burner	<a href="#">A47J 36/26</a>
Other travelling cookers heated by petroleum, gasoline, spirit or the like	<a href="#">F24C</a>
Roasting devices for outdoor use; Barbecues	<a href="#">A47J 37/07</a>
Small-size cooking ovens	<a href="#">A47J 37/0623</a>

## **A47J 36/00**

**Parts, details or accessories of cooking-vessels ([A47J 27/00](#) to [A47J 33/00](#) take precedence insofar as these parts, details or accessories are restricted to a particular kind of cooking-vessel provided for in a single one of these groups; heating devices for cooking-vessels in general [F24](#))**

### **Definition statement**

*This subclass/group covers:*

- Selection of specific materials for cooking vessels.
- Lids or covers for cooking vessels.
- Pouring spouts for cooking vessels.
- Inserts for cooking vessels, i.e. elements or devices arranged to be inserted in cooking devices during cooking.

- Warming devices. Warming devices for baby bottles. Travelling cookers using petroleum or gasolene with one burner. Warming devices generating heat by exothermic reactions.
- Time-controlled igniting mechanisms or alarm devices, also computer-controlled devices for cooking vessels.
- Supports for cooking vessels.
- Shields or jackets for cooking utensils minimising the radiation of heat, fastened or movably mounted.
- Accessories for withdrawing or condensing cooking vapours from cooking utensils.
- Leak-stopping devices for repairing cooking-vessels.
- Devices to prevent deposition of scale, i.e. fur, or the like.

### Relationship between large subject matter areas

[A47J 27/00](#) to [A47J 33/00](#) take precedence insofar as these parts, details or accessories are restricted to a particular kind of cooking-vessel provided for in a single one of these groups

The warming devices classified under [A47J 36/24](#) are intended for the warming of food. Cupboards with heating arrangements for warming kitchen utensils, e.g. dishes, are classified under [A47J 39/025](#).

### References relevant to classification in this group

*This subclass/group does not cover:*

Heating devices for cooking vessels in general	<a href="#">F24</a>
Devices for removing cooking fumes from domestic stoves or ranges	<a href="#">F24C 15/20</a>
Pan supports or grates for domestic stoves or ranges	<a href="#">F24C 15/107</a>
Supports for kitchen utensils	<a href="#">A47J 47/16</a>
Lids for frying pans	<a href="#">A47J 37/101</a>
Lids for deep fat fryers	<a href="#">A47J 37/128</a>
Lids for pressure cookers	<a href="#">A47J 37/08</a>

Handles for cooking vessels	<a href="#">A47J 45/06</a>
Heat-insulated warming chambers	<a href="#">A47J 39/00</a>

## Informative references

Attention is drawn to the following places, which may be of interest for search:

Processes for applying fluoropolymers to obtain an anti-adhesive surface	<a href="#">B05D 5/083</a>
Packages having self-contained heating means generating heat by an exothermic reaction	<a href="#">B65D 81/3484</a>
Containers with means for keeping food cool	<a href="#">A47G 23/04</a>
Heat-insulated warming chambers, i.e. comprising a cavity that can be closed	<a href="#">A47J 39/00</a>

## A47J 37/00

**Baking; Roasting; Grilling; Frying (bakers` ovens, non domestic baking apparatus or equipment [A21B](#); domestic stoves or ranges [F24B](#), [F24C](#))**

### Definition statement

*This subclass/group covers:*

Devices for baking, roasting, grilling, frying. Vessels uniquely adapted for baking in a domestic environment. Roasting apparatus with movably-mounted food supports or with movable heating implements. Small-size ovens. Barbecues and accessories thereof. Bread toasters and accessories thereof. Frying pans and accessories thereof (including lids). Deep fat fryers (not pressure fryers) and accessories thereof (including lids or covers).

### References relevant to classification in this group

*This subclass/group does not cover:*

Pressure fryers	<a href="#">A47J 27/0817</a>
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## Informative references

*Attention is drawn to the following places, which may be of interest for search:*

Devices for withdrawing or condensing cooking vapors	<a href="#">A47J 36/38</a>
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## Special rules of classification within this group

Further details of subgroups.

### [A47J 37/0623:](#)

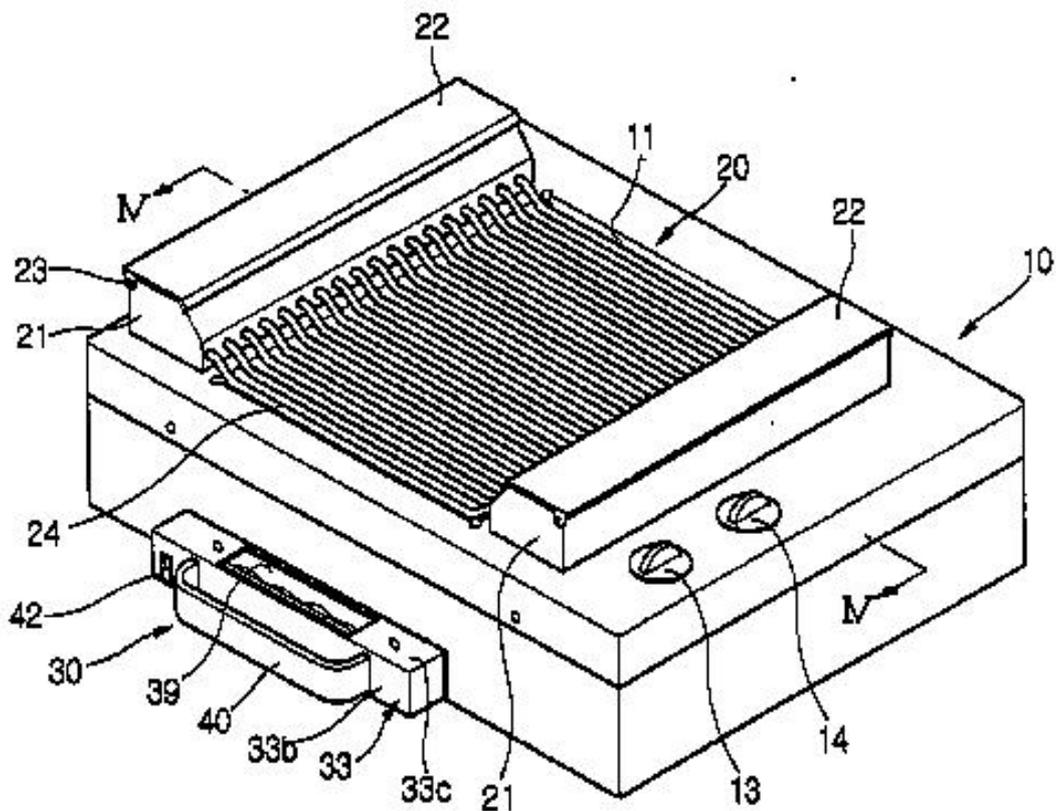
This subgroup comprises small ovens generally to be located on a kitchen countertop, and defining an at least partially closed cooking cavity.

### [A47J 37/067:](#)

This subgroup comprises horizontally disposed griddles arranged to be heated by suitable heating means, the food being disposed in direct contact with the griddle during cooking.

### [A47J 37/07:](#)

This subgroup comprises barbecues for both indoor and outdoor use. Open grills having a rack not enclosed in a cavity are considered as barbecues and thus classified in this subgroup.



Example of an open grill (from EP1417918 by Samsung Electronics Co., Ltd.)

## Glossary of terms

*In this subclass/group, the following terms (or expressions) are used with the meaning indicated:*

Small-size cooking oven	small oven generally to be located on a kitchen countertop
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## A47J 39/00

### Heat-insulated warming chambers; Cupboards with heating arrangements for warming kitchen utensils

#### Definition statement

*This subclass/group covers:*

Heat-insulated warming chambers, i.e. having a warming cavity, e.g. warming cabinets. Cabinets for keeping dished warm before use. This group covers warming chambers, e.g. devices to keep food warm or to warm precooked food, however the devices in this group are not arranged to perform cooking

processes.

## References relevant to classification in this group

*This subclass/group does not cover:*

Small-size cooking ovens	<a href="#">A47J 37/0623</a>
Warming devices (not comprising chambers)	<a href="#">A47J 36/24</a>

## Informative references

*Attention is drawn to the following places, which may be of interest for search:*

Force circulation in ovens	<a href="#">F24C 15/322</a>
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## A47J 41/00

**Thermally-insulated vessels, e.g. flasks, jugs, jars (containers with thermal insulation in general [B65D 81/38](#))**

### Definition statement

*This subclass/group covers:*

Thermally-insulated vessels, e.g. flasks, jugs, jars, for foodstuff, e.g. vacuum bottles.

## Informative references

*Attention is drawn to the following places, which may be of interest for search:*

Thermal insulation of domestic water storage heaters	<a href="#">F24H 1/182</a>
Containers with thermal insulation in general	<a href="#">B65D 81/38</a>

## A47J 42/00

**Coffee mills; Spice mills (as part of universal or multi-purpose machines [A47J 43/04](#), [A47J 44/00](#); grinding or pulverising in**

## general [B02C](#))

### Definition statement

*This subclass/group covers:*

Domestic mills for grinding coffee or spices in granulated form, as such, i.e. devices performing only the function of grinding. Their parts and details.

### References relevant to classification in this group

*This subclass/group does not cover:*

Mills forming part of universal domestic machines for processing foodstuff	<a href="#">A47J 43/04</a>
Mills forming part of multi-purpose domestic machines for processing foodstuff	<a href="#">A47J 44/00</a>
Beverage-making apparatus with incorporated grinding means for coffee	<a href="#">A47J 31/42</a>

## [A47J 43/00](#)

### Miscellaneous implements for preparing or holding food

#### Definition statement

*This subclass/group covers:*

Machines for domestic use not covered by the other groups, e.g. for grinding, stirring, kneading, emulsifying, whipping or beating foodstuff. Egg whisks. Cream-beaters, i.e. hand implements. Whipping by introducing a stream of gas. Devices for opening raw eggs. Implements for introducing fat, bacon or the like into meat. Larding-pins. Holding or clamping devices for supporting fowl, venison, or other meat, or vegetables, during cooking or during subsequent cutting. Shapes for preparing foodstuffs, e.g. meat-patty moulding devices, pudding moulds. Kitchen sifters. Devices for washing vegetables or the like; Colanders. Devices for grating. Nutcrackers. Devices for mixing drinks; Hand-held shakers. Other culinary hand implements, e.g. spatulas, pincers, forks or like food holders, ladles, skimming ladles, cooking spoons. Spoon-holders attached to cooking pots.

### References relevant to classification in this group

*This subclass/group does not cover:*

Machines for washing potatoes, beets, apples on an industrial scale	<a href="#">A23N 12/023</a>
Machines for washing grain	<a href="#">B02B 1/04</a>
Household food straining implements	<a href="#">A47J 19/00</a>
Multi-purpose machines for preparing food with several driving units	<a href="#">A47J 44/00</a>
Milk-foaming devices for coffee-making machines	<a href="#">A47J 31/4485</a> , <a href="#">A47J 31/4489</a>
Appliances for aerating or de-aerating milk	<a href="#">A01J 11/04</a>
Ice confectionery; ice cream	<a href="#">A23G 9/00</a>
Measuring spoons for powders	<a href="#">A61J</a>
Measuring flasks	<a href="#">B01L 3/00</a>
Weighing spoons	<a href="#">G01G 19/56</a>
Plates with integral holders for spoons	<a href="#">A47G 19/06</a>
Hand implements for table use	<a href="#">A47G 21/00</a>

## **A47J 44/00**

**Multi-purpose machines for preparing food [N: with several driving units]**

### **Definition statement**

*This subclass/group covers:*

Multi-purpose machines, e.g. capable of preparing food for cooking and then cooking it.

## **A47J 45/00**

**Devices for fastening or gripping kitchen utensils [N: or crockery] (kitchen cabinets with provision for attachment of**

## **kitchen implements or utensils [A47B 77/00](#)**

### **Definition statement**

*This subclass/group covers:*

Devices for fastening or gripping kitchen utensils or crockery, i.e. utensils used for food preparation such as cooking, not for food serving or eating.

Handles for hollow-ware articles, both fixed and detachable.

### **References relevant to classification in this group**

*This subclass/group does not cover:*

Supports, holders or containers for household or table equipment utensils (i.e. not for cooking)	<a href="#">A47G 29/087</a>
Kitchen cabinets with provision for attachment of kitchen implements or utensils	<a href="#">A47B 77/00</a>

## **A47J 47/00**

**Miscellaneous kitchen containers, stands, or the like ([N: bowls for food processors [A47J 43/0727](#)]; containers in general [B65D](#)); Cutting-boards, e.g. for bread (with slicing devices [B26D](#))**

### **Definition statement**

*This subclass/group covers:*

Cutting boards. Containers with dispensing devices as kitchen equipment. Closed containers for foodstuff as kitchen equipment. Carriers for prepared human food. Stands or holders for kitchen articles. Pails for kitchen use. Grids, racks, or other supports removably mounted in, on, or over sinks. Splash guards for sinks.

### **References relevant to classification in this group**

*This subclass/group does not cover:*

Bowls for food processors	<a href="#">A47J 43/0727</a>
Dispensing devices for butter	<a href="#">A47J 9/00</a>
Lunch or picnic boxes	<a href="#">A45C 11/20</a>

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## Informative references

*Attention is drawn to the following places, which may be of interest for search:*

Containers with dispensing devices for table use	<a href="#">A47G 19/32</a>
Containers used as table equipment	<a href="#">A47G 19/30</a>