

SECTION A — HUMAN NECESSITIES

A47 FURNITURE; DOMESTIC ARTICLES OR APPLIANCES; COFFEE MILLS; SPICE MILLS; SUCTION CLEANERS IN GENERAL**A47J KITCHEN EQUIPMENT; COFFEE MILLS; SPICE MILLS; APPARATUS FOR MAKING BEVERAGES** (disintegrating, e.g. mincing, B02C; severing, e.g. cutting, slicing, B26B, B26D) [6]**Subclass index**

IMPLEMENTS OR MACHINES FOR PREPARING FOOD

For peeling or paring; for straining.....	17/00, 19/00
For shaping butter.....	9/00
For preparing fruit.....	17/00-25/00
Coffee mills, spice mills.....	42/00
Other implements or machines.....	43/00, 44/00

COOKING; APPARATUS FOR MAKING BEVERAGES; THERMALLY-INSULATED VESSELS

Cooking-vessels for general use.....	27/00
Egg-cookers; Camp cookers.....	29/00, 33/00
Apparatus for making beverages.....	31/00
Details of cooking-vessels.....	36/00
Baking, roasting, grilling, frying.....	37/00
Cooking chambers, warming cupboards.....	39/00
Thermally-insulated vessels.....	41/00

FASTENING OR GRIPPING UTENSILS.....45/00

CONTAINERS, STANDS, CUTTING-BOARDS.....47/00

9/00 Apparatus or utensils for shaping butter or the like (for use in dairies A01J 19/00, A01J 21/00; moulding plastic material in general B29C)

17/00 Household peeling, stringing, or paring implements or machines (for foodstuffs in bulk A23N)

- 17/02 • Hand devices for scraping or peeling vegetables or the like
- 17/04 • • Citrus fruit peelers
- 17/06 • Devices for stringing beans
- 17/08 • Asparagus-peelers
- 17/10 • Vegetable or fruit grippers or holders for use while peeling
- 17/14 • Machines for peeling (universal kitchen machines A47J 43/04)
- 17/16 • • Peeling machines with rotary fruit-holding spindles and fixed or movable peeler blades
- 17/18 • • with scraping discs or rotors
- 17/20 • • with brushes

19/00 Household machines for straining foodstuffs; Household implements for mashing or straining foodstuffs (for foodstuffs in bulk A23N)

- 19/02 • Citrus fruit squeezers; Other fruit juice extracting devices
- 19/04 • Household implements for mashing potatoes or other foodstuffs
- 19/06 • Juice presses for vegetables

21/00 Devices for removing stalks from fruit (machines A23N 15/02)

23/00 Devices for stoning fruit (machines for stoning fruit in bulk A23N 3/00, A23N 4/00)

25/00 Devices for coring fruit (machines for coring fruit in bulk A23N 3/00, A23N 4/12)

Cooking; Apparatus for making beverages

27/00 Cooking-vessels (A47J 29/00-A47J 33/00 take precedence) [2]

- 27/02 • with enlarged heating surfaces
- 27/022 • • with enlarged bottom
- 27/024 • • with liquid-heating tubes extending outside the vessel
- 27/026 • • with conduits through the vessel for circulating heating gases
- 27/04 • for cooking food in steam; Devices for extracting fruit juice by means of steam
- 27/05 • • Tier steam-cookers, i.e. with steam-tight joints between cooking-vessels stacked while in use (tier cooking-vessels in general A47J 27/13)
- 27/06 • Steam-heated kettles for domestic use
- 27/08 • Pressure cookers; Lids or locking devices specially adapted therefor
- 27/082 • • with inserts for cooking different foods separately at the same time; Inserts therefor (inserts for cooking-vessels in general A47J 36/16)
- 27/084 • • with adjustable volume; Tier pressure-cookers
- 27/086 • • with built-in heating means (adaptations of automatic switches for the heating means A47J 27/62)

- 27/088 • • adapted to high-frequency heating
- 27/09 • • Safety devices
- 27/092 • • • Devices for automatically releasing pressure before opening
- 27/10 • Cooking-vessels with water-bath arrangements for domestic use
- 27/12 • Multiple-unit cooking-vessels
- 27/122 • • with adaptation of shape to that of adjacent vessels for forming a unit, e.g. sector-shaped
- 27/13 • • Tier cooking-vessels
- 27/14 • Cooking-vessels for use in hotels, restaurants, or canteens
- 27/16 • • heated by steam
- 27/17 • • • with steam jacket
- 27/18 • • heated by water-bath
- 27/20 • Ham-boilers
- 27/21 • Water-boiling vessels, e.g. kettles
- 27/212 • • with signalling means, e.g. whistling kettles (signalling milk-boiling vessels A47J 27/57)
- 27/56 • Preventing boiling over, e.g. of milk (appliances for preventing or destroying foam in dairy apparatus for treating milk A01J 11/02; preventing foaming in boiling in general B01B 1/02)
- 27/57 • • Milk-boiling vessels with water or steam jackets, e.g. with signalling means
- 27/58 • • Cooking utensils with channels or covers collecting overflowing liquid
- 27/60 • • Funnel-like inserts; Grooved plates to be placed on the bottom of cooking utensils
- 27/62 • • by devices for automatically controlling the heat supply by switching off heaters or for automatically lifting the cooking-vessels
- 27/64 • • • for automatically lifting the cooking-vessels (devices for automatically lifting eggs from boiling water A47J 29/04)
- 29/00 Egg-cookers**
- 29/02 • for eggs or poached eggs; Time-controlled cookers
- 29/04 • • Cookers for eggs with devices for automatically lifting the eggs from the boiling water
- 29/06 • Grasping devices for eggs; Supporting devices for eggs during boiling
- 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) [5]
- 31/02 • Coffee-making machines with removable extraction cups, to be placed on top of drinking-vessels, e.g. cafe filtre (filters A47J 31/06)
- 31/04 • Coffee-making apparatus with rising pipes
- 31/043 • • Vacuum-type coffee-making apparatus with rising pipes in which hot water is passed to the 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
- 31/047 • • • with automatic cut-off of heat supply
- 31/053 • • with repeated circulation of the extract through the filter
- 31/057 • • with water container separated from beverage container, the hot water passing the filter only once
- 31/06 • Filters or strainers for coffee or tea makers
- 31/08 • • Paper filter inlays therefor
- 31/10 • Coffee-making apparatus, in which the brewing vessel is placed above or in the upper part of the beverage containers; Drip coffee-makers (A47J 31/02 takes precedence)
- 31/12 • • in which the vapour from the boiling water is raised above the filter and after condensing passes through the filter
- 31/14 • Coffee- or tea-making apparatus with filters placed in or behind pouring spouts
- 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
- 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)
- 31/20 • • having immersible, e.g. rotatable, filters
- 31/22 • Centrifuges for producing filtered coffee (A47J 31/20 takes precedence)
- 31/24 • Coffee-making apparatus in which hot water is passed through the filter under pressure (A47J 31/043 takes precedence)
- 31/30 • • with hot water under steam pressure
- 31/32 • • with hot water under air pressure
- 31/34 • • with hot water under liquid pressure
- 31/36 • • • with mechanical pressure-producing means
- 31/38 • • • • operated by hand
- 31/40 • Beverage-making apparatus with dispensing means for adding a measured quantity of ingredients, e.g. coffee, water, sugar, cocoa, milk, tea
- 31/41 • • of liquid ingredients [5]
- 31/42 • Beverage-making apparatus with incorporated grinding or roasting means for coffee
- 31/44 • Parts or details of beverage-making apparatus (filters or strainers A47J 31/06)
- 31/46 • • Dispensing spouts, pumps, drain valves or like liquid transporting devices
- 31/48 • • Clips, rings, hooks, or like devices to support filter parts while not in use
- 31/50 • • Urns with devices for keeping beverages hot or cool
- 31/52 • • Alarm-clock-controlled mechanisms for coffee- or tea-making apparatus
- 31/54 • • Water boiling vessels
- 31/56 • • • having water-level controls; having temperature controls
- 31/58 • • Safety devices
- 31/60 • • Cleaning devices
- 33/00 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)
- 36/00 Parts, details or accessories of cooking-vessels** (A47J 27/00-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 those groups; heating devices for cooking-vessels in general F24) [2]
- 36/02 • Selection of specific materials, e.g. heavy bottoms with copper inlay or with insulating inlay
- 36/04 • • the materials being non-metallic
- 36/06 • Lids or covers for cooking-vessels (specially adapted for pressure cookers A47J 27/08)

- 36/08 • • for draining liquids from vessels
- 36/10 • • Lid-locking devices
- 36/12 • • Devices for holding lids in open position on the container
- 36/14 • Pouring-spouts, e.g. as parts separate from vessel (spouts in general B05B 1/22)
- 36/16 • Inserts
- 36/18 • • Boilers or utensils with sieves inserted therein, e.g. potato-cookers
- 36/20 • • Perforated bases or perforated containers to be placed inside a cooking utensil
- 36/22 • • • Wire inserts (for deep fat fryers A47J 37/12)
- 36/24 • Warming devices
- 36/26 • • Devices for warming vessels containing drinks or food, especially by means of burners; Travelling cookers, e.g. using petroleum or gasoline with one burner
- 36/28 • • Warming devices generating the heat by exothermic reactions, e.g. heat released by the contact of unslaked lime with water
- 36/30 • • Devices for warming by making use of burning cartridges or other chemical substances
- 36/32 • Time-controlled igniting mechanisms or alarm devices
- 36/34 • Supports for cooking-vessels
- 36/36 • Shields or jackets for cooking utensils minimising the radiation of heat, fastened or movably mounted
- 36/38 • for withdrawing or condensing cooking vapours from cooking utensils (removing cooking fumes from domestic stoves or ranges F24C 15/20) [5]
- 36/40 • Leak-stopping devices for repairing cooking-vessels
- 36/42 • Devices to prevent deposition of scale, i.e. fur, or the like
- 37/00 Baking; Roasting; Grilling; Frying** (bakers' ovens, non-domestic baking apparatus or equipment A21B; domestic stoves or ranges F24B, F24C)
- 37/01 • Vessels uniquely adapted for baking (for use in bakers' ovens A21B)
- 37/04 • Roasting apparatus with movably-mounted food supports or with movable heating implements; Spits
- 37/06 • Roasters; Grills, Sandwich grills
- 37/07 • • Roasting devices for outdoor use; Barbecues
- 37/08 • • Bread-toasters (electric heating elements H05B)
- 37/10 • Frying-pans, including lids or basting devices
- 37/12 • Deep fat fryers, including apparatus specially adapted for frying fish
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- 39/00 Heat-insulated warming chambers; Cupboards with heating arrangements for warming kitchen utensils**
- 39/02 • Dish-warmers; Devices to keep food hot
- 41/00 Thermally-insulated vessels, e.g. flasks, jugs, jars** (containers with thermal insulation in general B65D 81/38)
- 41/02 • Vacuum-jacket vessels, e.g. vacuum bottles
- 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)
- 42/02 • having grinding cones
- 42/04 • • hand driven
- 42/06 • • mechanically driven
- 42/08 • • Adjusting mechanisms
- 42/10 • • Grinding cones
- 42/12 • having grinding discs
- 42/14 • • hand driven
- 42/16 • • mechanically driven
- 42/18 • • Adjusting mechanisms
- 42/20 • • Grinding discs
- 42/22 • having pulverising beaters or rotary knives
- 42/24 • • hand driven
- 42/26 • • mechanically driven
- 42/28 • • Beaters or knives
- 42/30 • • having perforated container for the ground material; having sieves
- 42/32 • with other grinding or pulverising members
- 42/34 • • hand driven
- 42/36 • • mechanically driven
- 42/38 • Parts or details
- 42/40 • • relating to discharge, receiving container or the like; Bag clamps, e.g. with means for actuating electric switches
- 42/42 • • • Drawers for receiving ground material
- 42/44 • • Automatic starting or stopping devices (bag clamps with means for actuating switches A47J 42/40); Warning devices
- 42/46 • • Driving mechanisms; Coupling to drives
- 42/48 • • Attachment of mills to tables, walls, or the like (attachment of household machines in general to tables, walls, or the like A47J 45/02)
- 42/50 • • Supplying devices, e.g. funnels; Supply containers
- 42/52 • • Coffee mills combined with roasting devices (coffee-roasting devices per se A23N 12/00)
- 42/54 • • Cooling
- 42/56 • • Safety devices
- 43/00 Implements for preparing or holding food, not provided for in other groups of this subclass**
- 43/04 • Machines for domestic use not covered elsewhere, e.g. for grinding, mixing, stirring, kneading, emulsifying, whipping or beating foodstuffs, e.g. power-driven (food straining implements A47J 19/00; devices for grating A47J 43/25; multi-purpose machines A47J 44/00)
- 43/042 • • Mechanically-driven liquid-shakers
- 43/044 • • with tools driven from the top side
- 43/046 • • with tools driven from the bottom side
- 43/06 • • with a plurality of interchangeable working units
- 43/07 • • Parts or details, e.g. mixing tools, whipping tools
- 43/08 • • • Driving mechanisms
- 43/09 • • • • with fluid drive, e.g. by jets
- 43/10 • Egg-whisks; Cream-beaters, i.e. hand implements
- 43/12 • Whipping by introducing a stream of gas
- 43/14 • Devices for opening raw eggs or separating the contents thereof
- 43/16 • Implements for introducing fat, bacon or the like into meat; Larding-pins
- 43/18 • Holding or clamping devices for supporting fowl, venison, or other meat, or vegetables, during cooking or during subsequent cutting
- 43/20 • Shapes for preparing foodstuffs, e.g. meat-patty moulding devices
- 43/22 • Kitchen sifters
- 43/24 • Devices for washing vegetables or the like
- 43/25 • Devices for grating [2]
- 43/26 • Nutcrackers (pliers B25B 7/00)
- 43/27 • for mixing drinks; Hand-held shakers (mechanically driven A47J 43/042)

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- 43/28 • Other culinary hand implements, e.g. spatulas, pincers, forks or like food holders, ladles, skimming ladles, cooking spoons; Spoon-holders attached to cooking pots (calibrated capacity measures for fluids or fluent solid material G01F 19/00; weighing spoons G01G 19/56)

44/00 Multi-purpose machines for preparing food

- 44/02 • with provisions for drive either from top or from bottom, e.g. for separately-driven bowl

45/00 Devices for fastening or gripping kitchen utensils (kitchen cabinets with provisions for attachment of kitchen implements or utensils A47B 77/00) [4]

- 45/02 • for fastening kitchen utensils to tables, walls, or the like (for household utensils A47G 29/087) [4]
- 45/06 • Handles for hollow-ware articles
- 45/07 • • of detachable type (separate handles A47J 45/10)
- 45/08 • • Heat-insulating handles (of detachable type A47J 45/07)

- 45/10 • Devices for gripping or lifting hot cooking utensils, e.g. pincers, separate pot handles, fabric or like pads (egg grasping devices A47J 29/06)

47/00 Kitchen containers, stands or the like, not provided for in other groups of this subclass (containers in general B65D); Cutting-boards, e.g. for bread (with slicing devices B26D)

- 47/01 • with dispensing devices
- 47/02 • Closed containers for foodstuffs
- 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 • Carriers for prepared human food (lunch boxes, picnic boxes, or the like A45C 11/20)
- 47/16 • Stands, or holders for kitchen articles (racks A47B)
- 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