

## 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 [6]

##### Subclass index

##### IMPLEMENTS OR MACHINES FOR PREPARING FOOD

For peeling or paring; for straining.....	17/00, 19/00
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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
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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) [1, 2006.01]

**17/00 Household peeling, stringing, or paring implements or machines** (for foodstuffs in bulk A23N) [1, 2006.01]

- 17/02 • Hand devices for scraping or peeling vegetables or the like [1, 2006.01]
- 17/04 • • Citrus fruit peelers [1, 2006.01]
- 17/06 • Devices for stringing beans [1, 2006.01]
- 17/08 • Asparagus-peelers [1, 2006.01]
- 17/10 • Vegetable or fruit grippers or holders for use while peeling [1, 2006.01]
- 17/14 • Machines for peeling [1, 2006.01]
- 17/16 • • Peeling machines with rotary fruit-holding spindles and fixed or movable peeler blades [1, 2006.01]
- 17/18 • • with scraping discs or rotors [1, 2006.01]
- 17/20 • • with brushes [1, 2006.01]

**19/00 Household machines for straining foodstuffs; Household implements for mashing or straining foodstuffs** (for foodstuffs in bulk A23N) [1, 2006.01]

- 19/02 • Citrus fruit squeezers; Other fruit juice extracting devices [1, 2006.01]
- 19/04 • Household implements for mashing potatoes or other foodstuffs [1, 2006.01]
- 19/06 • Juice presses for vegetables [1, 2006.01]

**21/00 Devices for removing stalks from fruit** (machines A23N 15/02) [1, 2006.01]

**23/00 Devices for stoning fruit** (machines for stoning fruit in bulk A23N 3/00, A23N 4/00) [1, 2006.01]

**25/00 Devices for coring fruit** (machines for coring fruit in bulk A23N 3/00, A23N 4/12) [1, 2006.01]

##### Cooking; Apparatus for making beverages

**27/00 Cooking-vessels** (A47J 29/00-A47J 33/00 take precedence) [1, 2, 2006.01]

- 27/02 • with enlarged heating surfaces [1, 2006.01]
- 27/022 • • with enlarged bottom [1, 2006.01]
- 27/024 • • with liquid-heating tubes extending outside the vessel [1, 2006.01]
- 27/026 • • with conduits through the vessel for circulating heating gases [1, 2006.01]
- 27/04 • for cooking food in steam; Devices for extracting fruit juice by means of steam [1, 2006.01]
- 27/05 • • Tier steam-cookers, i.e. with steam-tight joints between cooking-vessels stacked while in use [1, 2006.01]
- 27/06 • Steam-heated kettles for domestic use [1, 2006.01]
- 27/08 • Pressure cookers; Lids or locking devices specially adapted therefor [1, 2006.01]
- 27/082 • • with inserts for cooking different foods separately at the same time; Inserts therefor [1, 2006.01]
- 27/084 • • with adjustable volume; Tier pressure-cookers [1, 2006.01]
- 27/086 • • with built-in heating means (adaptations of automatic switches for the heating means A47J 27/62) [1, 2006.01]
- 27/088 • • adapted to high-frequency heating [1, 2006.01]
- 27/09 • • Safety devices [1, 2006.01]

- 27/092 • • • Devices for automatically releasing pressure before opening [1, 2006.01]
- 27/10 • Cooking-vessels with water-bath arrangements for domestic use [1, 2006.01]
- 27/12 • Multiple-unit cooking-vessels [1, 2006.01]
- 27/122 • • with adaptation of shape to that of adjacent vessels for forming a unit, e.g. sector-shaped [1, 2006.01]
- 27/13 • • Tier cooking-vessels [1, 2006.01]
- 27/14 • Cooking-vessels for use in hotels, restaurants, or canteens [1, 2006.01]
- 27/16 • • heated by steam [1, 2006.01]
- 27/17 • • • with steam jacket [1, 2006.01]
- 27/18 • • heated by water-bath [1, 2006.01]
- 27/20 • Ham-boilers [1, 2006.01]
- 27/21 • Water-boiling vessels, e.g. kettles [1, 2006.01]
- 27/212 • • with signalling means, e.g. whistling kettles [1, 2006.01]
- 27/56 • Preventing boiling over, e.g. of milk (appliances for preventing or destroying foam in dairy apparatus for treating milk A01J 11/02) [1, 2006.01]
- 27/57 • • Milk-boiling vessels with water or steam jackets, e.g. with signalling means [1, 2006.01]
- 27/58 • • Cooking utensils with channels or covers collecting overflowing liquid [1, 2006.01]
- 27/60 • • Funnel-like inserts; Grooved plates to be placed on the bottom of cooking utensils [1, 2006.01]
- 27/62 • • by devices for automatically controlling the heat supply by switching off heaters or for automatically lifting the cooking-vessels [1, 2006.01]
- 27/64 • • • for automatically lifting the cooking-vessels [1, 2006.01]
- 29/00 Egg-cookers [1, 2006.01]**
- 29/02 • for eggs or poached eggs; Time-controlled cookers [1, 2006.01]
- 29/04 • • Cookers for eggs with devices for automatically lifting the eggs from the boiling water [1, 2006.01]
- 29/06 • Grasping devices for eggs; Supporting devices for eggs during boiling [1, 2006.01]
- 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; brewing of beer C12C; preparation of wine or other alcoholic beverages C12G) [1, 5, 2006.01]
- 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) [1, 2006.01]
- 31/04 • Coffee-making apparatus with rising pipes [1, 2006.01]
- 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 [1, 2006.01]
- 31/047 • • • with automatic cut-off of heat supply [1, 2006.01]
- 31/053 • • with repeated circulation of the extract through the filter [1, 2006.01]
- 31/057 • • with water container separated from beverage container, the hot water passing the filter only once [1, 2006.01]
- 31/06 • Filters or strainers for coffee or tea makers [1, 2006.01]
- 31/08 • • Paper filter inlays therefor [1, 2006.01]
- 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) [1, 2006.01]
- 31/12 • • in which the vapour from the boiling water is raised above the filter and after condensing passes through the filter [1, 2006.01]
- 31/14 • Coffee- or tea-making apparatus with filters placed in or behind pouring spouts [1, 2006.01]
- 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 [1, 2006.01]
- 31/18 • Apparatus in which ground coffee or tea-leaves are immersed in the hot liquid in the beverage container [1, 2006.01]
- 31/20 • • having immersible, e.g. rotatable, filters [1, 2006.01]
- 31/22 • Centrifuges for producing filtered coffee (A47J 31/20 takes precedence) [1, 2006.01]
- 31/24 • Coffee-making apparatus in which hot water is passed through the filter under pressure (A47J 31/043 takes precedence) [1, 2006.01]
- 31/30 • • with hot water under steam pressure [1, 2006.01]
- 31/32 • • with hot water under air pressure [1, 2006.01]
- 31/34 • • with hot water under liquid pressure [1, 2006.01]
- 31/36 • • • with mechanical pressure-producing means [1, 2006.01]
- 31/38 • • • • operated by hand [1, 2006.01]
- 31/40 • Beverage-making apparatus with dispensing means for adding a measured quantity of ingredients, e.g. coffee, water, sugar, cocoa, milk, tea [1, 2006.01]
- 31/41 • • of liquid ingredients [5, 2006.01]
- 31/42 • Beverage-making apparatus with incorporated grinding or roasting means for coffee [1, 2006.01]
- 31/44 • Parts or details of beverage-making apparatus (filters or strainers A47J 31/06) [1, 2006.01]
- 31/46 • • Dispensing spouts, pumps, drain valves or like liquid transporting devices [1, 2006.01]
- 31/48 • • Clips, rings, hooks, or like devices to support filter parts while not in use [1, 2006.01]
- 31/50 • • Urns with devices for keeping beverages hot or cool [1, 2006.01]
- 31/52 • • Alarm-clock-controlled mechanisms for coffee- or tea-making apparatus [1, 2006.01]
- 31/54 • • Water boiling vessels [1, 2006.01]
- 31/56 • • • having water-level controls; having temperature controls [1, 2006.01]
- 31/58 • • Safety devices [1, 2006.01]
- 31/60 • • Cleaning devices [1, 2006.01]
- 33/00 Camp cooking devices without integral heating means** (travelling cookers with one burner A47J 36/26) [1, 2006.01]
- 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) [1, 2, 2006.01]
- 36/02 • Selection of specific materials, e.g. heavy bottoms with copper inlay or with insulating inlay [1, 2006.01]
- 36/04 • • the materials being non-metallic [1, 2006.01]
- 36/06 • Lids or covers for cooking-vessels (specially adapted for pressure cookers A47J 27/08) [1, 2006.01]

36/08	• • for draining liquids from vessels [1, 2006.01]	42/04	• • hand driven [1, 2006.01]
36/10	• • Lid-locking devices [1, 2006.01]	42/06	• • mechanically driven [1, 2006.01]
36/12	• • Devices for holding lids in open position on the container [1, 2006.01]	42/08	• • Adjusting mechanisms [1, 2006.01]
36/14	• Pouring-spouts, e.g. as parts separate from vessel [1, 2006.01]	42/10	• • Grinding cones [1, 2006.01]
36/16	• Inserts [1, 2006.01]	42/12	• having grinding discs [1, 2006.01]
36/18	• • Boilers or utensils with sieves inserted therein, e.g. potato-cookers [1, 2006.01]	42/14	• • hand driven [1, 2006.01]
36/20	• • Perforated bases or perforated containers to be placed inside a cooking utensil [1, 2006.01]	42/16	• • mechanically driven [1, 2006.01]
36/22	• • • Wire inserts (for deep fat fryers A47J 37/12) [1, 2006.01]	42/18	• • Adjusting mechanisms [1, 2006.01]
36/24	• Warming devices [1, 2006.01]	42/20	• • Grinding discs [1, 2006.01]
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 [1, 2006.01]	42/22	• having pulverising beaters or rotary knives [1, 2006.01]
36/28	• • Warming devices generating the heat by exothermic reactions, e.g. heat released by the contact of unslaked lime with water [1, 2006.01]	42/24	• • hand driven [1, 2006.01]
36/30	• • Devices for warming by making use of burning cartridges or other chemical substances [1, 2006.01]	42/26	• • mechanically driven [1, 2006.01]
36/32	• Time-controlled igniting mechanisms or alarm devices [1, 2006.01]	42/28	• • Beaters or knives [1, 2006.01]
36/34	• Supports for cooking-vessels [1, 2006.01]	42/30	• • having perforated container for the ground material; having sieves [1, 2006.01]
36/36	• Shields or jackets for cooking utensils minimising the radiation of heat, fastened or movably mounted [1, 2006.01]	42/32	• with other grinding or pulverising members [1, 2006.01]
36/38	• for withdrawing or condensing cooking vapours from cooking utensils [1, 5, 2006.01]	42/34	• • hand driven [1, 2006.01]
36/40	• Leak-stopping devices for repairing cooking-vessels [1, 2006.01]	42/36	• • mechanically driven [1, 2006.01]
36/42	• Devices to prevent deposition of scale, i.e. fur, or the like [1, 2006.01]	42/38	• Parts or details [1, 2006.01]
37/00	<b>Baking; Roasting; Grilling; Frying</b> (bakers' ovens, non-domestic baking apparatus or equipment A21B; domestic stoves or ranges F24B, F24C) [1, 2006.01]	42/40	• • relating to discharge, receiving container or the like; Bag clamps, e.g. with means for actuating electric switches [1, 2006.01]
37/01	• Vessels uniquely adapted for baking (for use in bakers' ovens A21B) [1, 2006.01]	42/42	• • • Drawers for receiving ground material [1, 2006.01]
37/04	• Roasting apparatus with movably-mounted food supports or with movable heating implements; Spits [1, 2006.01]	42/44	• • Automatic starting or stopping devices (bag clamps with means for actuating switches A47J 42/40); Warming devices [1, 2006.01]
37/06	• Roasters; Grills, Sandwich grills [1, 2006.01]	42/46	• • Driving mechanisms; Coupling to drives [1, 2006.01]
37/07	• • Roasting devices for outdoor use; Barbecues [1, 2006.01]	42/48	• • Attachment of mills to tables, walls, or the like [1, 2006.01]
37/08	• • Bread-toasters [1, 2006.01]	42/50	• • Supplying devices, e.g. funnels; Supply containers [1, 2006.01]
37/10	• Frying-pans, including lids or basting devices [1, 2006.01]	42/52	• • Coffee mills combined with roasting devices [1, 2006.01]
37/12	• Deep fat fryers, including apparatus specially adapted for frying fish [1, 2006.01]	42/54	• • Cooling [1, 2006.01]
39/00	<b>Heat-insulated warming chambers; Cupboards with heating arrangements for warming kitchen utensils</b> [1, 2006.01]	42/56	• • Safety devices [1, 2006.01]
39/02	• Dish-warmers; Devices to keep food hot [1, 2006.01]	43/00	<b>Implements for preparing or holding food, not provided for in other groups of this subclass</b> [1, 2006.01]
41/00	<b>Thermally-insulated vessels, e.g. flasks, jugs, jars</b> [1, 2006.01]	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 [1, 2006.01]
41/02	• Vacuum-jacket vessels, e.g. vacuum bottles [1, 2006.01]	43/042	• • Mechanically-driven liquid-shakers [1, 2006.01]
42/00	<b>Coffee mills; Spice mills</b> [1, 2006.01]	43/044	• • with tools driven from the top side [1, 2006.01]
42/02	• having grinding cones [1, 2006.01]	43/046	• • with tools driven from the bottom side [1, 2006.01]
		43/06	• • with a plurality of interchangeable working units [1, 2006.01]
		43/07	• • Parts or details, e.g. mixing tools, whipping tools [1, 2006.01]
		43/08	• • • Driving mechanisms [1, 2006.01]
		43/09	• • • with fluid drive, e.g. by jets [1, 2006.01]
		43/10	• Egg-whisks; Cream-beaters, i.e. hand implements [1, 2006.01]
		43/12	• Whipping by introducing a stream of gas [1, 2006.01]
		43/14	• Devices for opening raw eggs or separating the contents thereof [1, 2006.01]
		43/16	• Implements for introducing fat, bacon or the like into meat; Larding-pins [1, 2006.01]

## A47J

- 43/18 • Holding or clamping devices for supporting fowl, venison, or other meat, or vegetables, during cooking or during subsequent cutting **[1, 2006.01]**
- 43/20 • Shapes for preparing foodstuffs, e.g. meat-patty moulding devices **[1, 2006.01]**
- 43/22 • Kitchen sifters **[1, 2006.01]**
- 43/24 • Devices for washing vegetables or the like **[1, 2006.01]**
- 43/25 • Devices for grating **[2, 2006.01]**
- 43/26 • Nutcrackers **[1, 2006.01]**
- 43/27 • for mixing drinks; Hand-held shakers (mechanically driven A47J 43/042) **[1, 2006.01]**
- 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 **[1, 2006.01]**
- 44/00 Multi-purpose machines for preparing food [1, 2006.01]**
- 44/02 • with provisions for drive either from top or from bottom, e.g. for separately-driven bowl **[1, 2006.01]**
- 45/00 Devices for fastening or gripping kitchen utensils** (kitchen cabinets with provisions for attachment of kitchen implements or utensils A47B 77/00) **[1, 4, 2006.01]**
- 45/02 • for fastening kitchen utensils to tables, walls, or the like **[1, 4, 2006.01]**
- 45/06 • Handles for hollow-ware articles **[1, 2006.01]**
- 45/07 • • of detachable type (separate handles A47J 45/10) **[1, 2006.01]**
- 45/08 • • Heat-insulating handles **[1, 2006.01]**
- 45/10 • Devices for gripping or lifting hot cooking utensils, e.g. pincers, separate pot handles, fabric or like pads **[1, 2006.01]**
- 47/00 Kitchen containers, stands or the like, not provided for in other groups of this subclass; Cutting-boards, e.g. for bread [1, 2006.01]**
- 47/01 • with dispensing devices **[1, 2006.01]**
- 47/02 • Closed containers for foodstuffs **[1, 2006.01]**
- 47/04 • • for granulated foodstuffs **[1, 2006.01]**
- 47/06 • • • with arrangements for keeping fresh **[1, 2006.01]**
- 47/08 • • for non-granulated foodstuffs **[1, 2006.01]**
- 47/10 • • • with arrangements for keeping fresh **[1, 2006.01]**
- 47/12 • • • Bread boxes **[1, 2006.01]**
- 47/14 • Carriers for prepared human food (lunch boxes, picnic boxes, or the like A45C 11/20) **[1, 2006.01]**
- 47/16 • Stands, or holders for kitchen articles **[1, 2006.01]**
- 47/18 • Pails for kitchen use **[1, 2006.01]**
- 47/19 • • Edge protectors; Floor protectors **[1, 2006.01]**
- 47/20 • Grids, racks, or other supports removably mounted in, on, or over sinks; Splash guards for sinks **[1, 2006.01]**