### 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 A23N 15/02)
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}	27/00	G. 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	<ul><li>precedence)</li><li>{Construction of cooking-vessels; Methods or</li></ul>
2009/008	• {with scales or indicators to determine the amount	27/002	processes of manufacturing specially adapted for
	to be dispensed or separated}		cooking-vessels}
17/00	Household peeling, stringing, or paring	27/004	• {with integral electrical heating means (drinking
	implements or machines (for foodstuffs in bulk		cups with integral heating means A47J 36/2466)}
	<u>A23N</u> )	2027/006	• {especially adapted for preparing pasta}
17/02	<ul> <li>Hand devices for scraping or peeling vegetables or</li> </ul>	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>	2025/042	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	• Citrus fruit squeezers; Other fruit juice extracting	27/08	<ul> <li>Pressure-cookers; Lids or locking devices specially</li> </ul>
10/022	devices		adapted therefor
19/023	• • {including a pressing cone or reamer}	27/0802	• • {Control mechanisms for pressure-cookers}
19/025	• • {including a pressing screw}	27/0804	• • {Locking devices}
19/027	{Centrifugal extractors}	27/0806	• • · {of the bayonet-type}
19/04	Household implements for mashing potatoes or other foodstuffs	27/0808	• • · { of the bridge-type }
19/06	Juice presses for vegetables	27/0811	• • • {using a number of pivotable clamps along the circumference of the cooking-vessel}

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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	( 01 )
27/0817	• • {Large-capacity pressure cookers; Pressure	27/212	• • with signaling means, e.g. whistling kettles
	fryers}	27/56	<ul> <li>Preventing boiling over, e.g. of milk (appliances for</li> </ul>
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
217072	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	Multiple-unit cooking vessels	27702	heat supply by switching off heaters or for
27/122			automatically lifting the cooking-vessels
27/122	• • with adaptation of shape to that of adjacent	27/64	for automatically lifting the cooking-vessels
27/12	vessels for forming a unit, e.g. sector-shaped	27704	• • • For automatically fitting the cooking vessels
27/13	. Tier cooking-vessels	29/00	Egg-cookers
27/14	. Cooking-vessels for use in hotels, restaurants, or	29/02	<ul> <li>for eggs or poached eggs; Time-controlled cookers</li> </ul>
	canteens	29/04	Cookers for eggs with devices for automatically
27/16	heated by steam		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>		eggs during boiling
27/20	. Ham-boilers		
27/21	<ul> <li>Water-boiling vessels, e.g. kettles</li> </ul>	31/00	Apparatus for making beverages (household
27/21008			machines or implements for straining foodstuffs
27/21016			A47J 19/00; preparation of non-alcoholic beverages,
	( <u>A47J 27/2105</u> takes precedence)}		e.g. by adding ingredients to fruit or vegetable
27/21025			juices, <u>A23L 2/00</u> ; coffee or tea pots <u>A47G 19/14</u> ;
27/21033			tea infusers A47G 19/16; brewing of beer C12C;
27/21041	• • • (with removable heating elements) • • • (with heating elements arranged outside the		preparation of wine or other alcoholic beverages
27/21041	water vessel (A47J 27/2105 takes precedence)}		<u>C12G</u> )
27/2105	• • • {of the cordless type, i.e. whereby the water	31/002	• {following a specific operational sequence, e.g. for
21/2103	vessel can be plugged into an electrically-		improving the taste of the extraction product}
	powered base element}	31/005	<ul> <li>{Portable or compact beverage making apparatus,</li> </ul>
27/21058	*		e.g. for travelling, for use in automotive vehicles}
21/21036	"dry" boiling, or to detect boiling of the water	31/007	• {for brewing on a large scale, e.g. for restaurants, or
	(A47J 27/21158 takes precedence)		for use with more than one brewing container}
27/21066	{Details concerning the mounting thereof in	31/02	<ul> <li>Coffee-making machines with removable extraction</li> </ul>
27/21000	or on the water boiling vessel}		cups, to be placed on top of drinking-vessels {i.e.
27/21075	• • • • {relating to the boiling sensor or to the		coffee-makers with removable brewing vessels,
21/210/3	channels conducting the steam thereto)		to be placed on top of beverage containers, into
27/21092			which hot water is poured}, e.g. cafe filter (filters
27/21083			<u>A47J 31/06</u> )
27/21001	temperature or boiling period}	31/04	<ul> <li>Coffee-making apparatus with rising pipes</li> </ul>
	• • • {of electronic type}	31/043	Vacuum-type coffee-making apparatus with
27/211	• • • {using a thermomagnetic material}		rising pipes in which hot water is passed to the
27/21108	,		upper bowl in which the ground coffee is placed
27/21116	• • • • {specially adapted for detecting boiling		and subsequently the heat source is cut-off and
	of the water ( <u>A47J 27/21125</u> takes		the water is sucked through the filter by the
	precedence)}		vacuum in the lower bowl
27/21125	• • • • {the bimetallic element being a snapping	31/047	vacuum in the lower bowl with automatic cut-off of heat supply
27/21125		31/047 31/053	
	<ul><li> {the bimetallic element being a snapping disc}</li><li> {using a fusible material or a shape memory</li></ul>		• • • with automatic cut-off of heat supply
	• • • • {the bimetallic element being a snapping disc}		<ul> <li> with automatic cut-off of heat supply</li> <li>. with repeated circulation of the extract through the filter</li> </ul>
27/21133	<ul><li> {the bimetallic element being a snapping disc}</li><li> {using a fusible material or a shape memory</li></ul>	31/053	<ul><li> with automatic cut-off of heat supply</li><li> with repeated circulation of the extract through</li></ul>
27/21133	<ul> <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	<ul> <li>with automatic cut-off of heat supply</li> <li>with repeated circulation of the extract through the filter</li> <li>with water container separated from beverage</li> </ul>
27/21133 27/21141	<ul> <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	<ul> <li>with automatic cut-off of heat supply</li> <li>with repeated circulation of the extract through the filter</li> <li>with water container separated from beverage container, the hot water passing the filter only once {i.e. classical type of drip coffee makers}</li> </ul>
27/21133 27/21141 27/2115	<ul> <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	<ul> <li>with automatic cut-off of heat supply</li> <li>with repeated circulation of the extract through the filter</li> <li>with water container separated from beverage container, the hot water passing the filter only</li> </ul>
27/21133 27/21141 27/2115	<ul> <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	<ul> <li>with automatic cut-off of heat supply</li> <li>with repeated circulation of the extract through the filter</li> <li>with water container separated from beverage container, the hot water passing the filter only once {i.e. classical type of drip coffee makers}</li> <li>{with flow through heaters (flow through</li> </ul>
27/21133 27/21141 27/2115 27/21158	<ul> <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> <li>. {Constructional details or accessories}</li> </ul>	31/053 31/057	<ul> <li>with automatic cut-off of heat supply</li> <li>with repeated circulation of the extract through the filter</li> <li>with water container separated from beverage container, the hot water passing the filter only once {i.e. classical type of drip coffee makers}</li> <li>{with flow through heaters (flow through heaters as part of a water boiling vessel in a</li> </ul>

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
21/06	a rising pipe (with brewing vessel adapted for extraction under pressure A47J 31/30)}	31/16 • Inverting coffee-making apparatus in which water is boiled in the lower part and the apparatus is
31/06	<ul> <li>Filters or strainers for coffee or tea makers {;</li> <li>Holders therefor}</li> </ul>	subsequently inverted to pass the water through the filter
31/0605	• • {with a valve at the filter-outlet; Anti-drip devices (A47J 31/0615, A47J 31/0621 take precedence)}	2031/165 . {Stirring devices operatively connected to cooking utensils when being removably inserted in a cooking-vessel}
31/061 31/0615	<ul><li> {activated by the beverage container}</li><li>. {with special arrangements for making tea or</li></ul>	31/18 • Apparatus in which ground coffee or tea-leaves are
31/0013	the like, e.g. where the infusion liquid is kept a certain time in the filter before flowing out}	immersed in the hot liquid in the beverage container 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 • Coffee-making apparatus in which hot water is passed through the filter under pressure, {i.e. in
31/0631	• • {with means for better or quicker spreading the	which the coffee grounds are extracted under
31/0031	infusion liquid over the filter (spreader plates for drip coffee makers <u>A47J 31/4478</u> )}	pressure}( <u>A47J 31/043</u> {and <u>A47J 31/40</u> } take 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 <u>A47G 19/16</u> )}	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 the steam pressure through a rising pipe and
	e.g. having grooves or protrusions to separate cartridge from the bottom of the brewing chamber (A47J 31/0668 takes precedence)}	an extraction chamber and subsequently is collected in a beverage container on top of the
31/0647	• • { with means to adjust the brewing chamber	water boiling vessel}
	volume to accommodate different quantities of	31/306 • • • • { with integral electrical heating means }
	brewing material}	31/32 with hot water under air pressure
31/0652	• • {with means to by-pass a quantity of water, e.g. to	31/34 with hot water under liquid pressure
21/0657	adjust beverage strength}	31/36 with mechanical pressure-producing means
31/0657	• • {for brewing coffee under pressure, e.g. for espresso machines}	31/3604 { with a mechanism arranged to move the brewing chamber between loading, infusing
31/0663	• • • {to be used with loose coffee (A47J 31/0689 takes precedence)}	and ejecting stations} 31/3609 {Loose coffee being employed}
31/0668	• • {specially adapted for cartridges}	31/3614 {Means to perform transfer from a
31/0673	{Means to perforate the cartridge for creating the beverage outlet}	loading position to an infusing position 31/3619 {Means to perform transfer from a loading position to an infusing position}
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)}
	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}
2021/0704	therein}	31/3647 {a tape being employed}
2031/0694	ground coffee contained therein}	31/3652 {the tape including only filtering means, i.e. not including brewing material}
31/08	Paper filter inlays therefor {to be disposed after use}	31/3657 {the tape including permeable cartridges}
31/085	{to be used for brewing coffee under pressure, e.g. for espresso machines}	31/3661 {the tape including impermeable cartridges}
31/10	• Coffee-making apparatus, in which 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 water heating container in a higher position than the brewing vessel} (A47J 31/02 takes precedence)	31/3666 {whereby the loading of the brewing chamber with the brewing material is performed by the user (A47J 31/3604 takes precedence)}  31/3671 {Loose coffee being employed}
31/103	• {with a siphon in the water heating container}	31/3676 {Cartridges being employed}
31/106	• • {with a valve at the water heating container	31/368 {Permeable cartridges being employed}
	outlet}	31/3685 {Brewing heads therefor}
31/12	• • in which the vapour from the boiling water is raised above the filter and after condensing passes through the filter	31/369 {Impermeable cartridges being employed}

21/2605	(Contaides mentanating masses for	31/4453	Gintamagad hatryaan maana fan kaaning
31/3695	{Cartridge perforating means for creating the hot water inlet (cartridge	31/4455	{interposed between means for keeping the beverage warm and the beverage
	perforating means of the filter holder		container, e.g. spacers for raising the
	for creating the beverage outlet		beverage container from the heated
	A47J 31/0673)}		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}
	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 dumping stations}	31/4478	• • • • {Spreader plates (as an accessory of the filter A47J 31/0631)}
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}
31/42	<ul> <li>Beverage-making apparatus with incorporated</li> </ul>	31/4485	• • {Nozzles dispensing heated and foamed milk,
	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
21/44	A23N 12/08)}	31/4489	dispensed from the nozzle}  • {Steam nozzles, e.g. for introducing into a milk}
31/44	<ul> <li>Parts or details {or accessories} of beverage-making apparatus (filters or strainers <u>A47J 31/06</u>)</li> </ul>	31/4409	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}	31/44/2	or cartridge}
31/441	{Warming devices or supports for beverage	31/4496	• • {Means to produce beverage with a layer on top,
31/441	containers (warming devices not being part of		e.g. of cream, foam or froth}
	the beverage-making apparatus A47J 36/24;	31/46	. Dispensing spouts, pumps, drain valves or like
	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	31/469	• • • {Details of hydraulic circuits}
	empty beverage containers, e.g. cup- warmers}	31/48	Clips, rings, hooks, or like devices to support
31/4421	{Heated support plates}		filter parts while not in use
31/4425	{Supports for beverage containers when	31/50	• Urns with devices for keeping beverages hot or
31/4423	filled or while being filled (supports allowing	21/202	cool
	to adapt the beverage making apparatus	31/505	• • { with heat-supply regulation }
	to the size of the beverage container	31/52	<ul> <li>Alarm-clock-controlled mechanisms for coffee- or tea-making apparatus {; Timers for coffee- or</li> </ul>
	<u>A47J 31/4482</u> )}		tea-making apparatus; Electronic control devices
31/4428	• • • • { with a drip-tray underneath }		for coffee- or tea-making apparatus}
31/4432	• • • • { with means for keeping the beverage	31/521	• • • {the electronic control being performed over
	warm (urns with devices for keeping	01/021	a network, e.g. by means of a computer or a
	beverages hot or cool A47J 31/50)		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}
21/4442	flow-through heaters A47J 31/445)}	31/5251	• • • • {of pressure}
31/4442	{in combination with a continuous- flow heater for the water}	31/5253	• • • { of temperature }
31/4446	{microwaves being used for the	31/5255	• • • • {of flow rate}
J1/ <del>444</del> U	flow-through heater}	31/54	• • Water boiling vessels {in beverage making
31/445	• • • • • • • • • {an electrical heating element being	<b></b>	machines}
	used for the flow-through heater}	31/542	• • • {Continuous-flow heaters}
		31/545	{Control or safety devices}
		31/547	• • • (using microwave energy for heating the
		21/50	water }
		31/56	<ul> <li>having water-level controls; having temperature controls</li> </ul>
			competature 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 and	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 notazontal turntables}</li><li>• {with rotating drums or baskets}</li></ul>
	food in jars}	37/047	<ul><li>• { With Folding 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}		basket}
37/0682	• • {gas-heated}	37/1223	• • {with means for filtering the frying liquid}
37/0688	• • {Broilers with vertically disposed heat sources	37/1228	• • {Automatic machines for frying and dispensing
	and food supports}		metered amounts of food}
37/0694	• • {Broiling racks}	37/1233	• • {the frying liquid being heated outside the
37/07	<ul> <li>Roasting devices for outdoor use; Barbecues</li> </ul>		frying vessel, e.g. by pumping it through a heat
37/0704	• • • { with horizontal fire box }	27/1220	exchanger}
37/0709	• • • { with electric heating elements }	37/1238	• • • {and the oil being returned to the frying vessel
37/0713	• • • { with gas burners }	27/12/12	by means of a spraying system}
37/0718	• • • {with vertical fire box}	37/1242	• • {heated with burners}
37/0722	• • • { with electric heating elements }	37/1247	{Details of the burners; Details of the channels
37/0727	• • • { with gas burners }	25/1252	for guiding the combustion gases}
37/0731	• • • { with a fire box movable between different	37/1252	• • · { of the pulse combustion type }
	positions, e.g. horizontal, vertical, inclined}	37/1257	• • {electrically heated (A47J 37/1209 takes
37/0736	• • • {with electric heating elements}	27/12/1	precedence)}
37/074	{with gas burners}	37/1261	{Details of the heating elements; Fixation of
37/0745	• • {with motor-driven food supports}	27/12//	the heating elements to the frying vessel}
37/075	• • • {steam- or hot air-driven}	37/1266	• • {Control devices, e.g. to control temperature,
37/0754	• • { with blowers providing forced air circulation }	27/1271	level or quality of the frying liquid}
37/0759	{constructed from refractory blocks}	37/1271	{Accessories}
37/0763	{Small-size, portable barbecues}	37/1276	• • {Constructional details (A47J 37/1247 and
37/0768	{Disposable barbecue packages containing a	27/120	A47J 37/1261 take precedence)
37/0700	quantity of fuel, e.g. charcoal}	37/128	{Integrated lids or covers}
37/0772	• • • {for use in a fireplace}	37/1285	{Valves or arrangements to drain used oil or
31/01/2	· · · · (101 use in a ineplace)		food particles settled at the bottom of the frying
2037/0777	(with foldable construction for storage or		
2037/0777	{with foldable construction for storage or transport numbers}	27/120	vessel}
	transport purposes}	37/129	vessel} {Frying vessels}
2037/0777	transport purposes} {Barbecue tables, e.g. central grilling areas	37/129 37/1295	vessel}
37/0781	<ul><li>transport purposes}</li><li>• {Barbecue tables, e.g. central grilling areas surrounded by an eating table}</li></ul>		vessel} {Frying vessels} {Frying baskets or other food holders}
37/0781 37/0786	<ul><li>transport purposes}</li><li>• {Barbecue tables, e.g. central grilling areas surrounded by an eating table}</li><li>• {Accessories}</li></ul>	37/1295	vessel} {Frying vessels} {Frying baskets or other food holders}  Heat-insulated warming chambers; Cupboards
37/0781 37/0786 37/079	transport purposes} {Barbecue tables, e.g. central grilling areas surrounded by an eating table} {Accessories} {Charcoal igniting devices}	37/1295	vessel} {Frying vessels} {Frying baskets or other food holders}
37/0781 37/0786	transport purposes} {Barbecue tables, e.g. central grilling areas surrounded by an eating table} {Accessories} {Charcoal igniting devices} {Adjustable food supports, e.g. for height	37/1295	vessel} {Frying vessels} {Frying baskets or other food holders}  Heat-insulated warming chambers; Cupboards with heating arrangements for warming kitchen
37/0781 37/0786 37/079 2037/0795	transport purposes} {Barbecue tables, e.g. central grilling areas surrounded by an eating table} {Accessories} {Charcoal igniting devices} {Adjustable food supports, e.g. for height adjustment}	37/1295 <b>39/00</b>	vessel} {Frying vessels} {Frying baskets or other food holders}  Heat-insulated warming chambers; Cupboards with heating arrangements for warming kitchen utensils . {with forced air circulation}
37/0781 37/0786 37/079 2037/0795 37/08	transport purposes} {Barbecue tables, e.g. central grilling areas surrounded by an eating table} {Accessories} {Charcoal igniting devices} {Adjustable food supports, e.g. for height adjustment} . Bread-toasters	37/1295 <b>39/00</b> 39/003	vessel} {Frying vessels} {Frying baskets or other food holders}  Heat-insulated warming chambers; Cupboards with heating arrangements for warming kitchen utensils
37/0781 37/0786 37/079 2037/0795 37/08 37/0807	transport purposes} {Barbecue tables, e.g. central grilling areas surrounded by an eating table} {Accessories} {Charcoal igniting devices}  {Adjustable food supports, e.g. for height adjustment} Bread-toasters {with radiating heaters and reflectors}	37/1295 <b>39/00</b> 39/003	vessel} {Frying vessels} {Frying baskets or other food holders}  Heat-insulated warming chambers; Cupboards with heating arrangements for warming kitchen utensils . {with forced air circulation} . {for either storing and preparing or for preparing
37/0781 37/0786 37/079 2037/0795 37/08	transport purposes} {Barbecue tables, e.g. central grilling areas surrounded by an eating table} {Accessories} {Charcoal igniting devices} {Adjustable food supports, e.g. for height adjustment} Bread-toasters {with radiating heaters and reflectors} {with automatic bread ejection or timing means	37/1295 <b>39/00</b> 39/003	vessel} {Frying vessels} {Frying baskets or other food holders}  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,
37/0781 37/0786 37/079 2037/0795 37/08 37/0807 37/0814	transport purposes} {Barbecue tables, e.g. central grilling areas surrounded by an eating table} {Accessories} {Charcoal igniting devices} {Adjustable food supports, e.g. for height adjustment} . Bread-toasters {with radiating heaters and reflectors} {with automatic bread ejection or timing means (A47J 37/0857 takes precedence)}	37/1295 39/00 39/003 39/006	vessel} {Frying vessels} {Frying baskets or other food holders}  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}
37/0781 37/0786 37/079 2037/0795 37/08 37/0807 37/0814 37/0821	transport purposes}  • {Barbecue tables, e.g. central grilling areas surrounded by an eating table}  • {Accessories}  • • {Charcoal igniting devices}  • • {Adjustable food supports, e.g. for height adjustment}  • Bread-toasters  • • {with radiating heaters and reflectors}  • • {with automatic bread ejection or timing means (A47J 37/0857 takes precedence)}  • • {with mechanical clockwork timers}	37/1295 <b>39/00</b> 39/003 39/006 39/02 39/025	vessel} {Frying vessels} {Frying baskets or other food holders}  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}
37/0781 37/0786 37/079 2037/0795 37/08 37/0807 37/0814 37/0821 37/0828	transport purposes}  • {Barbecue tables, e.g. central grilling areas surrounded by an eating table}  • {Accessories}  • • {Charcoal igniting devices}  • • {Adjustable food supports, e.g. for height adjustment}  • Bread-toasters  • • {with radiating heaters and reflectors}  • • {with automatic bread ejection or timing means (A47J 37/0857 takes precedence)}  • • • {with mechanical clockwork timers}  • • • {with pneumatic or hydraulic timers}	37/1295 39/00 39/003 39/006 39/02 39/025 41/00	vessel} {Frying vessels} {Frying baskets or other food holders}  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
37/0781 37/0786 37/079 2037/0795 37/08 37/0807 37/0814 37/0821 37/0828 37/0835	transport purposes}  • {Barbecue tables, e.g. central grilling areas surrounded by an eating table}  • {Accessories}  • • {Charcoal igniting devices}  • • {Adjustable food supports, e.g. for height adjustment}  • Bread-toasters  • • {with radiating heaters and reflectors}  • • {with automatic bread ejection or timing means (A47J 37/0857 takes precedence)}  • • • {with mechanical clockwork timers}  • • • {with pneumatic or hydraulic timers}  • • • {with thermal timers}	37/1295 <b>39/00</b> 39/003 39/006 39/02 39/025	vessel} {Frying vessels} {Frying baskets or other food holders}  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
37/0781 37/0786 37/079 2037/0795 37/08 37/0807 37/0814 37/0821 37/0828 37/0835 37/0842	transport purposes}  • {Barbecue tables, e.g. central grilling areas surrounded by an eating table}  • {Accessories}  • • {Charcoal igniting devices}  • • {Adjustable food supports, e.g. for height adjustment}  • Bread-toasters  • {with radiating heaters and reflectors}  • • {with automatic bread ejection or timing means (A47J 37/0857 takes precedence)}  • • {with mechanical clockwork timers}  • • {with pneumatic or hydraulic timers}  • • {with thermal timers}  • • {with electronic timers}	37/1295 39/00 39/003 39/006 39/02 39/025 41/00 41/0005	vessel} {Frying vessels} {Frying baskets or other food holders}  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}
37/0781 37/0786 37/079 2037/0795 37/08 37/0807 37/0814 37/0821 37/0828 37/0835 37/0842 37/085	transport purposes}  • {Barbecue tables, e.g. central grilling areas surrounded by an eating table}  • {Accessories}  • • {Charcoal igniting devices}  • • {Adjustable food supports, e.g. for height adjustment}  • Bread-toasters  • • {with radiating heaters and reflectors}  • • {with automatic bread ejection or timing means (A47J 37/0857 takes precedence)}  • • • {with mechanical clockwork timers}  • • • {with pneumatic or hydraulic timers}  • • • {with electronic timers}  • • • {with means for sensing the bread condition}	37/1295 39/00 39/003 39/006 39/02 39/025 41/00	vessel} {Frying vessels} {Frying baskets or other food holders}  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
37/0781 37/0786 37/079 2037/0795 37/08 37/0807 37/0814 37/0821 37/0828 37/0835 37/0842	transport purposes}  • {Barbecue tables, e.g. central grilling areas surrounded by an eating table}  • {Accessories}  • • {Charcoal igniting devices}  • • {Adjustable food supports, e.g. for height adjustment}  • Bread-toasters  • {with radiating heaters and reflectors}  • {with automatic bread ejection or timing means (A47J 37/0857 takes precedence)}  • • {with mechanical clockwork timers}  • • {with pneumatic or hydraulic timers}  • • {with electronic timers}  • • {with means for sensing the bread condition}  • {with bread supports or heating means movable}	37/1295 39/00 39/003 39/006 39/02 39/025 41/00 41/0005	vessel} {Frying vessels} {Frying baskets or other food holders}  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}
37/0781 37/0786 37/079 2037/0795 37/08 37/0807 37/0814 37/0821 37/0828 37/0828 37/0835 37/085 37/0857	transport purposes}  • {Barbecue tables, e.g. central grilling areas surrounded by an eating table}  • {Accessories}  • • {Charcoal igniting devices}  • • {Adjustable food supports, e.g. for height adjustment}  • Bread-toasters  • • {with radiating heaters and reflectors}  • • {with automatic bread ejection or timing means (A47J 37/0857 takes precedence)}  • • • {with mechanical clockwork timers}  • • • {with pneumatic or hydraulic timers}  • • • {with thermal timers}  • • • {with means for sensing the bread condition}  • • {with bread supports or heating means movable during the toasting operation}	37/1295 39/00 39/003 39/006 39/02 39/025 41/00 41/0005	vessel} {Frying vessels} {Frying baskets or other food holders}  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
37/0781 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 37/0864	transport purposes} {Barbecue tables, e.g. central grilling areas surrounded by an eating table} {Accessories} {Charcoal igniting devices} {Adjustable food supports, e.g. for height adjustment} Bread-toasters {with radiating heaters and reflectors} {with automatic bread ejection or timing means (A47J 37/0857 takes precedence)} {with mechanical clockwork timers} {with pneumatic or hydraulic timers} {with thermal timers} {with electronic timers} {with means for sensing the bread condition} {with bread supports or heating means movable during the toasting operation} {Bun toasters}	37/1295 39/00 39/003 39/006 39/02 39/025 41/00 41/0005	vessel} {Frying vessels} {Frying baskets or other food holders}  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
37/0781 37/0786 37/079 2037/0795 37/08 37/0807 37/0814 37/0821 37/0828 37/0828 37/0835 37/0842 37/0857 37/0864 37/0871	transport purposes}  • {Barbecue tables, e.g. central grilling areas surrounded by an eating table}  • {Accessories}  • • {Charcoal igniting devices}  • • {Adjustable food supports, e.g. for height adjustment}  • Bread-toasters  • • {with radiating heaters and reflectors}  • • {with automatic bread ejection or timing means (A47J 37/0857 takes precedence)}  • • • {with mechanical clockwork timers}  • • • {with pneumatic or hydraulic timers}  • • • {with thermal timers}  • • • {with means for sensing the bread condition}  • • {with bread supports or heating means movable during the toasting operation}  • • {Bun toasters}  • • {Accessories}	37/1295 39/00 39/003 39/006 39/02 39/025 41/00 41/0005 41/0011 41/0016	vessel} {Frying vessels} {Frying baskets or other food holders}  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}
37/0781 37/0786 37/079 2037/0795 37/08 37/0807 37/0814 37/0821 37/0828 37/0828 37/0835 37/0842 37/0857 37/0864 37/0871 37/0878	transport purposes}  • {Barbecue tables, e.g. central grilling areas surrounded by an eating table}  • {Accessories}  • • {Charcoal igniting devices}  • • {Adjustable food supports, e.g. for height adjustment}  • Bread-toasters  • • {with radiating heaters and reflectors}  • • {with automatic bread ejection or timing means (A47J 37/0857 takes precedence)}  • • • {with mechanical clockwork timers}  • • • {with pneumatic or hydraulic timers}  • • • {with thermal timers}  • • • {with electronic timers}  • • • {with bread supports or heating means movable during the toasting operation}  • • {Bun toasters}  • • • {Warming racks}	37/1295 39/00 39/003 39/006 39/02 39/025 41/00 41/0005	vessel} {Frying vessels} {Frying baskets or other food holders}  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
37/0781 37/0786 37/079 2037/0795 37/08 37/0807 37/0814 37/0828 37/0828 37/0835 37/0842 37/085 37/085 37/0871 37/0878 37/0878 37/0885	transport purposes}  • {Barbecue tables, e.g. central grilling areas surrounded by an eating table}  • {Accessories}  • • {Charcoal igniting devices}  • • {Adjustable food supports, e.g. for height adjustment}  • Bread-toasters  • • {with radiating heaters and reflectors}  • • {with automatic bread ejection or timing means (A47J 37/0857 takes precedence)}  • • • {with mechanical clockwork timers}  • • • {with pneumatic or hydraulic timers}  • • • {with thermal timers}  • • • {with electronic timers}  • • • {with means for sensing the bread condition}  • • {with bread supports or heating means movable during the toasting operation}  • • {Bun toasters}  • • • {Accessories}  • • • {Warming racks}  • • • {Toaster inserts; Removable bread tongs}	37/1295 39/00 39/003 39/006 39/02 39/025 41/00 41/0005 41/0011 41/0016	vessel} {Frying vessels} {Frying baskets or other food holders}  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
37/0781 37/0786 37/079 2037/0795 37/08 37/0807 37/0814 37/0821 37/0828 37/0828 37/0835 37/0842 37/0857 37/0864 37/0871 37/0878	transport purposes}  • {Barbecue tables, e.g. central grilling areas surrounded by an eating table}  • {Accessories}  • • {Charcoal igniting devices}  • • {Adjustable food supports, e.g. for height adjustment}  • Bread-toasters  • • {with radiating heaters and reflectors}  • • {with automatic bread ejection or timing means (A47J 37/0857 takes precedence)}  • • • {with mechanical clockwork timers}  • • • {with pneumatic or hydraulic timers}  • • • {with thermal timers}  • • • {with electronic timers}  • • • {with means for sensing the bread condition}  • • {with bread supports or heating means movable during the toasting operation}  • • {Bun toasters}  • • • {Accessories}  • • • {Toaster inserts; Removable bread tongs}  • • • {Devices for providing browning patterns on	37/1295 39/00 39/003 39/006 39/02 39/025 41/00 41/0005 41/0011 41/0016	vessel} {Frying vessels} {Frying baskets or other food holders}  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}
37/0781 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 37/0878 37/0878 37/0878 37/0885 37/0892	transport purposes}  • {Barbecue tables, e.g. central grilling areas surrounded by an eating table}  • {Accessories}  • • {Charcoal igniting devices}  • • {Adjustable food supports, e.g. for height adjustment}  • Bread-toasters  • {with radiating heaters and reflectors}  • {with automatic bread ejection or timing means (A47J 37/0857 takes precedence)}  • • {with mechanical clockwork timers}  • • {with pneumatic or hydraulic timers}  • • {with thermal timers}  • • {with electronic timers}  • • {with means for sensing the bread condition}  • {with bread supports or heating means movable during the toasting operation}  • {Bun toasters}  • • {Warming racks}  • • {Toaster inserts; Removable bread tongs}  • • {Devices for providing browning patterns on the toasted surface}	37/1295 39/00 39/003 39/006 39/02 39/025 41/00 41/0005 41/0011 41/0016	vessel} {Frying vessels} {Frying baskets or other food holders}  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,
37/0781 37/0786 37/079 2037/0795 37/08 37/0807 37/0814 37/0828 37/0828 37/0835 37/0842 37/085 37/085 37/0871 37/0878 37/0878 37/0885	transport purposes}  • {Barbecue tables, e.g. central grilling areas surrounded by an eating table}  • {Accessories}  • • {Charcoal igniting devices}  • • {Adjustable food supports, e.g. for height adjustment}  • Bread-toasters  • • {with radiating heaters and reflectors}  • • {with automatic bread ejection or timing means (A47J 37/0857 takes precedence)}  • • {with mechanical clockwork timers}  • • • {with pneumatic or hydraulic timers}  • • • {with thermal timers}  • • • {with electronic timers}  • • • {with means for sensing the bread condition}  • • {with bread supports or heating means movable during the toasting operation}  • • {Bun toasters}  • • • {Accessories}  • • • {Accessories}  • • • {Toaster inserts; Removable bread tongs}  • • • {Devices for providing browning patterns on the toasted surface}  • Frying pans, e.g. frying pans with integrated lids or	37/1295 39/00 39/003 39/006 39/025 41/00 41/0005 41/0016 41/0022	vessel} {Frying vessels} {Frying baskets or other food holders}  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}
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37/0781 37/0786 37/079 2037/0795 37/08 37/0807 37/0814 37/0821 37/0828 37/0835 37/0842 37/0857 37/0864 37/0871 37/0878 37/0878 37/0892 37/10 37/101	transport purposes}  • {Barbecue tables, e.g. central grilling areas surrounded by an eating table}  • {Accessories}  • • {Charcoal igniting devices}  • • {Adjustable food supports, e.g. for height adjustment}  • Bread-toasters  • • {with radiating heaters and reflectors}  • • {with automatic bread ejection or timing means (A47J 37/0857 takes precedence)}  • • • {with mechanical clockwork timers}  • • • {with pneumatic or hydraulic timers}  • • • {with electronic timers}  • • • {with electronic timers}  • • • {with means for sensing the bread condition}  • • {with bread supports or heating means movable during the toasting operation}  • • {Bun toasters}  • • • {Accessories}  • • • {Accessories}  • • • {Toaster inserts; Removable bread tongs}  • • • {Devices for providing browning patterns on the toasted surface}  • Frying pans, e.g. frying pans with integrated lids or basting devices  • {Integrated lids}	37/1295 39/00 39/003 39/006 39/025 41/00 41/0005 41/0016 41/0022	vessel} {Frying vessels} {Frying baskets or other food holders}  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,
37/0781 37/0786 37/079 2037/0795 37/08 37/0807 37/0814 37/0821 37/0828 37/0828 37/0835 37/0842 37/0857 37/0864 37/0871 37/0878 37/0878 37/0892 37/10 37/101 37/103	transport purposes}  {Barbecue tables, e.g. central grilling areas surrounded by an eating table}  {Accessories}  {Charcoal igniting devices}  {Adjustable food supports, e.g. for height adjustment}  . Bread-toasters  {with radiating heaters and reflectors}  {with automatic bread ejection or timing means (A47J 37/0857 takes precedence)}  {with mechanical clockwork timers}  {with pneumatic or hydraulic timers}  {with thermal timers}  {with electronic timers}  {with means for sensing the bread condition}  {with bread supports or heating means movable during the toasting operation}  {Bun toasters}  {Accessories}  {Warming racks}  {Toaster inserts; Removable bread tongs}  {Devices for providing browning patterns on the toasted surface}  . Frying pans, e.g. frying pans with integrated lids or basting devices  . {Integrated lids}  {Broiling- or heating-lids}	37/1295 39/00 39/003 39/006 39/025 41/00 41/0005 41/0016 41/0022 41/0027 41/0033	vessel} {Frying vessels} {Frying vessels} {Frying baskets or other food holders}  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
37/0781 37/0786 37/079 2037/0795 37/08 37/0807 37/0814 37/0821 37/0828 37/0835 37/0842 37/0857 37/0864 37/0871 37/0878 37/0878 37/0878 37/0892 37/10 37/101 37/103 37/105	transport purposes} {Barbecue tables, e.g. central grilling areas surrounded by an eating table} {Accessories} {Charcoal igniting devices} {Adjustable food supports, e.g. for height adjustment} Bread-toasters {with radiating heaters and reflectors} {with automatic bread ejection or timing means (A47J 37/0857 takes precedence)} {with mechanical clockwork timers} {with pneumatic or hydraulic timers} {with electronic timers} {with electronic timers} {with means for sensing the bread condition} {with bread supports or heating means movable during the toasting operation} {Bun toasters} {Accessories} {Warming racks} {Toaster inserts; Removable bread tongs} {Devices for providing browning patterns on the toasted surface} . Frying pans, e.g. frying pans with integrated lids or basting devices . {Integrated lids} {Broiling- or heating-lids} {Broiling- or heating-lids} {electrically heated}	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	vessel} {Frying vessels} {Frying baskets or other food holders}  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 material}
37/0781 37/0786 37/079 2037/0795 37/08 37/0807 37/0814 37/0821 37/0828 37/0828 37/0835 37/0842 37/0857 37/0864 37/0871 37/0878 37/0878 37/0892 37/10 37/101 37/103	transport purposes}  {Barbecue tables, e.g. central grilling areas surrounded by an eating table}  {Accessories}  {Charcoal igniting devices}  {Adjustable food supports, e.g. for height adjustment}  . Bread-toasters  {with radiating heaters and reflectors}  {with automatic bread ejection or timing means (A47J 37/0857 takes precedence)}  {with mechanical clockwork timers}  {with pneumatic or hydraulic timers}  {with thermal timers}  {with electronic timers}  {with means for sensing the bread condition}  {with bread supports or heating means movable during the toasting operation}  {Bun toasters}  {Accessories}  {Warming racks}  {Toaster inserts; Removable bread tongs}  {Devices for providing browning patterns on the toasted surface}  . Frying pans, e.g. frying pans with integrated lids or basting devices  . {Integrated lids}  {Broiling- or heating-lids}	37/1295 39/00 39/003 39/006 39/025 41/00 41/0005 41/0016 41/0022 41/0027 41/0033	vessel} {Frying vessels} {Frying vessels} {Frying baskets or other food holders}  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
	· · · · · · · · · · · · · · · · · · ·	<del>-</del>

43/082	• • • • { for machines with tools driven from the upper side ( <u>A47J 43/087</u> , <u>A47J 43/09</u> take	43/18	<ul> <li>Holding or clamping devices for supporting fowl, venison, or other meat, or vegetables, during</li> </ul>
	precedence)}		cooking or during subsequent cutting
43/085	• • • • {for machines with tools driven from the lower side (A47J 43/087, A47J 43/09 take	43/20	<ul> <li>Shapes for preparing foodstuffs, e.g. meat-patty moulding devices {, pudding moulds}</li> </ul>
	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>
	$(\underline{A47J \ 43/09} \ takes \ precedence)$	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	<ul> <li>for mixing drinks; Hand-held shakers (mechanically</li> </ul>
43/1006	• • {Hand-driven mixing devices with rotating tools,	43/21	driven <u>A47J 43/042</u> )
	e.g. sticking out from the bottom of the mixing receptacle; with rotating bowls; with an additional function}	43/28	• Other culinary hand implements, e.g. spatulas, pincers, forks or like food holders, ladles, skimming ladles, cooking spoons; Spoon-holders attached to
43/1012	• • • {the mixing device being fitted on a post beside		cooking pots
43/1018	the mixing receptacle} {the mixing device being fitted on the cover of,	43/281	• • {Cooking spoons; Ladles (table spoons A47G 21/02, A47G 21/04)}
	or directly on, the stationary mixing receptacle}	43/282	• • {Spoons for serving ice-cream}
43/1025	• • • { with gears between the drive axis and the	43/283	<ul> <li>{Spoons for serving rec-ereality</li> <li>{Tongs; Devices for picking, holding or rotating</li> </ul>
	driven axis, e.g. for planetary motion of tools		food}
43/1031	or for coaxial tools} {the mixing device being provided with a	43/284	<ul> <li>{ Hand implements for separating solids from liquids or liquids from liquids}</li> </ul>
	grip to be held by one hand, the other hand	43/285	• • • {Skimmers; Skimming ladles}
	being used for driving the mixing device	43/286	{Hand implements for draining preserving
43/1037	(A47J 43/105, A47J 43/1056 take precedence)} { with two or more mixing tools}	43/200	liquid from canned food, e.g. tuna-squeezers
			(devices for squeezing-out liquid from
43/1043	• • • {with coaxial tools}		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- pinion mechanism or by a tangentially-pulled		with provisions for draining away fluids <u>B65D 81/26</u> )}
	rope}	43/287	{Holders for spoons or the like attached to
43/1056	<ul> <li>• {the tools rotating about a horizontal or inclined axis}</li> </ul>		cooking pots (plates with integral holders for spoons A47G 19/06)}
43/1062	• • • {the mixing devices being provided with an	43/288	• • {Spatulas; Scrapers; Multi-purpose hand
	additional liquid receptacle, e.g. for adding oil during mixing}	43/200	implements}
43/1068	• • {Construction of the rotating mixing tools}	44/00	Multi-purpose machines for preparing food {with
43/1075	{Hand-driven mixing devices with reciprocating		several driving units}
43/1073	or oscillating tools}	44/02	• with provisions for drive either from top or from
43/1081	• • • {with rectilinearly reciprocating tools}		bottom, e.g. for separately-driven bowl
43/1087	<ul> <li>{Whisks or similar tools comprising mixing wires}</li> </ul>	Other house	chold implements or utensils
43/1093	• • • { the wires being of the closed-loop type	45/00	Devices for fastening or gripping kitchen utensils
	mounted at the end of a shaft}		{or crockery}(kitchen cabinets with provisions
43/12	. Whipping by introducing a stream of gas		for attachment of kitchen implements or utensils
43/121	• • {Devices using a static mixing element; Static		<u>A47B 77/00</u> )
	mixing elements therefor}	45/02	. for fastening kitchen utensils to tables, walls, or the
43/122	• • • {the mixing element being of considerable	45.00	like
10/100	length, e.g. labyrinth-type mixing elements}	45/06	• Handles for hollow-ware articles
43/123	<ul> <li> {Self-contained units for making whipped cream}</li> </ul>	45/061	• • {Saucepan, frying-pan handles ( <u>A47J 45/07</u> takes precedence)}
43/125	• • {Receptacles with gas-introducing means at the	45/062	• • {Bowl handles ( <u>A47J 45/07</u> takes precedence)}
	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		precedence)}
12/127	axis; Gas pumping means therefor}	45/065	• {Bails, e.g. for pails, for kettles ( <u>A47J 45/07</u> takes
43/127	<ul> <li>{Devices using a rotary mixing element, e.g. driven by the gas}</li> </ul>	45/066	<ul><li>precedence)}</li><li>• {Collar handles (<u>A47J 45/07</u> takes precedence)}</li></ul>
43/128	• {Parts; Accessories, e.g. valves}		
		45/067	• • {Handles for coffee pots or the like ( <u>A47J 45/07</u>
43/14	<ul> <li>Devices {or machines} for opening raw eggs or separating the contents thereof</li> </ul>	45/069	takes precedence)}
43/145	• • {Machines therefor}	45/068	• • {Handles having indicating means, e.g. for temperature (A47J 45/07 takes precedence)}
		45/07	• of detachable type (separate handles, {devices for
43/16	<ul> <li>Implements for introducing fat, bacon or the like into meat; Larding-pins</li> </ul>	45/07	gripping hot cooking utensils \(\) <u>A47J 45/10\(\)</u>
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### 2201/00 Devices having a modular construction

### Other household implements or utensils

2202/00	Devices having temperature indicating means
2203/00	Devices having filling level indicating means