

JOSE LLOREDA CAMACHO & CO.

ABOGADOS

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14

Trámite: 2
Evento: 1
Actuación: 400

Señor

SUPERINTENDENTE DE INDUSTRIA Y COMERCIO
DIVISIÓN DE NUEVAS CREACIONES

E. _____ S. _____

SUPERINTENDENCIA DE INDUSTRIA Y COMERCIO



No. 13-301739- -00004-0000

Fecha: 2015-03-24 16:25:11 Dep. 2020 DIR.NUEVASC
Tra. 2 PATENTES Eve: 1 REGDEPOSITO
Act. 400 OPOSIOBSERVTER Folios: 22

Re: **PI.-GROUPE SEB COLOMBIA S.A.-Solicitud de Patente de Invención para**
"ASIDERO DE INTERCONEXIÓN PARA UTENSILIO DE COCCIÓN DE
DOBLE PARED".-Clase A47J 36/0.-Expediente número 13-301.739.-

Yo, **ALICIA LLOREDA RICAURTE**, mayor, vecina de esta ciudad, identificada con la cédula de ciudadanía número 39.690.713 de Usaquén, abogada titulada e inscrita, obrando como Representante Legal en Bogotá para todos los asuntos relativos a la propiedad industrial de la sociedad **LANDERS & CÍA. S.A.S.**, organizada y existente de conformidad con las leyes de Colombia y domiciliada en Medellín, Antioquia, Colombia, en ejercicio de la Acción de **OPOSICIÓN** establecida por el Artículo 42 de la Decisión 486 de 2000 de la Comisión de la Comunidad Andina y estando dentro del término sesenta (60) días establecido por dicho Artículo 42, respetuosamente solicito a esa Superintendencia declarar fundadas y en consecuencia resolver favorablemente las pretensiones contenidas en la presente Oposición contra la solicitud de Patente de Invención de la referencia.

1. **SOLICITUD DE PATENTE DE INVENCION CONTRA LA CUAL SE PRESENTA**
OPOSICIÓN

La solicitud de Patente de Invención contra la cual se presenta Oposición corresponde a aquella contenida en el Expediente número **13-301.739** y cuyo solicitante es **GROUPE SEB COLOMBIA S.A.** Dicha solicitud de Patente de Invención fue radicada ante esa Superintendencia el 27 de Diciembre de 2013, apareció publicada en la Gaceta de Propiedad Industrial No. 715 de 29 de Diciembre de 2014, y el término para presentar Oposiciones fundamentadas vence el 25 de Marzo de 2015.

2. PRETENSIONES

(i) Que se declare la falta de nivel inventivo del objeto reivindicado en la solicitud de Patente de Invención que obra en el Expediente No. **13-301.739** y que se refiere a un **"ASIDERO DE INTERCONEXIÓN PARA UTENSILIO DE COCCIÓN DE DOBLE PARED"**, con fundamento en la existencia de los siguientes documentos del arte previo: US 4,478,349 A (D1) → *"Insulated dish and lid for microwave cooking"* y WO 2012/120551 A1 (D2) → *"Handle for pots"*, los cuales divulgan utensilios culinarios con mecanismos de bloqueo y fijación de sus elementos a partir de asideros y/o pestañas y labios con características técnicas similares al dispositivo mencionado en la solicitud de patente de invención colombiana CO 13-301.739.

(ii) Que con fundamento en dicha declaración, se niegue el privilegio de patente de invención para el objeto reivindicado en dicha solicitud de Patente que obra en el Expediente No. **13-301.739**.

3. LEGÍTIMO INTERÉS

Mi representada, la sociedad **LANDERS & CÍA. S.A.S.**, es una empresa ubicada en la ciudad de Medellín, Antioquia, Colombia, dedicada al diseño, fabricación y comercialización de productos para la preparación, cocción y consumo de alimentos, por lo que la concesión de la solicitud de patente colombiana CO 13-301.739 impediría que empresas como **LANDERS & CÍA. S.A.S.** fabriquen y ofrezcan en venta utensilios de cocción con asideros de interconexión y fijación de elementos que son plenamente conocidos en el estado de la técnica y que son utilizados en el sector desde hace varios años.

4. FUNDAMENTOS DE LA OPOSICIÓN

De acuerdo con lo establecido en la descripción y el capítulo reivindicatorio de la solicitud de patente colombiana CO 13-301.739, la reivindicación 1 de dicha solicitud está dirigida a proteger un asidero de interconexión para un utensilio de cocción, donde el utensilio comprende un primer cuerpo exterior (1) abierto en su extremidad superior (3), un segundo cuerpo de la olla interior (5), el cual forma un recipiente que incluye una parte inferior (6) y que termina en una extremidad superior abierta (8). Específicamente, dicho segundo cuerpo interior de olla (5) comprende un labio superior (9) en el extremo superior abierto (8) que es de configuración en U invertida que sobresale del mismo formando una faldilla (10).

Según la definición de la reivindicación 1, el utensilio de cocción de doble pared incluye un asidero de agarra (13, 14) unido al primer cuerpo exterior (1), donde dicho asidero de agarra (13, 14) comprende adicionalmente una porción en ángulo que incluye una cavidad para alojar un dispositivo de acople (15) para ajustar de manera removible el cuerpo interior (5) con el cuerpo exterior (1).

Ahora, de acuerdo a la descripción de la solicitud de patente en cuestión, se busca proveer un sistema de acople eficaz para una olla de cocción de doble pared, en el asidero de interconexión permita un uso y manipulación confiable de los elementos del utensilio de cocción. Asimismo, se presenta un asidero de interconexión que permite una eficiente desmontabilidad de los dos cuerpos de la olla de cocción, garantiza un fácil proceso de limpieza del recipiente y asegura una interconexión eficaz de los cuerpos que componen la olla de doble pared.

Con base en todo lo anterior y, a partir de la atenta lectura de las divulgaciones adicionales realizadas en la solicitud de patente colombiana CO 13-301.739, atentamente me permito presentar ante ese Despacho una serie de consideraciones técnicas que, basadas en la comparación con la información de documentos del arte previo, demuestran **el incumplimiento del requisito de patentabilidad de Nivel Inventivo** establecido en el Artículo 14 de la Decisión Andina 486 de 2000:

4.1. En primer lugar, y después de una detallada revisión y comparación de los documentos **US 4,478,349 (D1)** y **WO 2012/120551 (D2)**, me permito señalar que la información divulgada en los mismos resuelve, de manera similar, el mismo problema técnico al que la invención de Groupe SEB Colombia S.A. intenta dar solución. Efectivamente, tanto los documentos D1 y D2 como la patente colombiana CO 13-301.739, comparten el objetivo de proporcionar un sistema para que el acoplamiento de elementos o utensilios de cocción sea seguro y su ensamblaje o desarme sean eficaces.

De manera general, tales dispositivos junto con la invención de Groupe SEB Colombia S.A. hacen uso de mecanismos para asegurar y/o acoplar dos o más elementos de un utensilio culinario utilizando un sistema de bloqueo de desplazamiento, el cual se logra a través de un contacto físico directo o a través de asideros laterales montados en las paredes de los utensilios culinarios. En consecuencia, me permito resaltar que **dichos mecanismos de fijación y bloqueo de desplazamiento a través de asideros de interconexión y/o labios y pestañas de acople son plenamente conocidos en el estado de la técnica anterior.**

4.2. En referencia al documento **US 4,478,349 (D1)**, se considera que particularmente dicho documento corresponde al arte previo más cercano a la invención ya que provee un

utensilio de cocción de doble pared con varias características técnicas estructurales y funcionales similares al dispositivo de Groupe SEB Colombia S.A.

Concretamente, dicho documento divulga un producto que tiene un contenedor exterior (1), un contenedor interior (2) y una tapa (9), en donde el contenedor interior (2) es más pequeño que el contenedor exterior (2) para permitir el acople de ambos elementos y dejar un espacio limitado (3) entre las paredes de los mismos. Con esta configuración, tanto el dispositivo del documento D1 como la invención del Groupe SEB S.A. permiten un ensamble y desarme eficaz, manteniendo las ventajas de la eficiencia energética atribuida a los utensilios de cocción de doble pared.

Continuando con las similitudes, me permito señalar que ambos dispositivos comprenden una tapa y dos elementos o contenedores de diferentes tamaños, en donde un primer cuerpo exterior tiene un diámetro mayor que el segundo cuerpo interior. De esta forma, al posicionar el cuerpo más pequeño dentro del más grande, se forma un espacio libre para la circulación del aire caliente cuando el utensilio está en uso. Asimismo, en ambos dispositivos el cuerpo o elemento de menor tamaño conforma generalmente un recipiente para los alimentos, el cual incluye una base cerrada y un extremo superior abierto.

En vista de las anteriores semejanzas estructurales y funcionales, me permito incluir las siguientes figuras de los dispositivos de Groupe SEB Colombia S.A. y del documento D1 para evidenciar gráficamente las similitudes entre las características técnicas de los respectivos utensilios de cocción de doble pared:

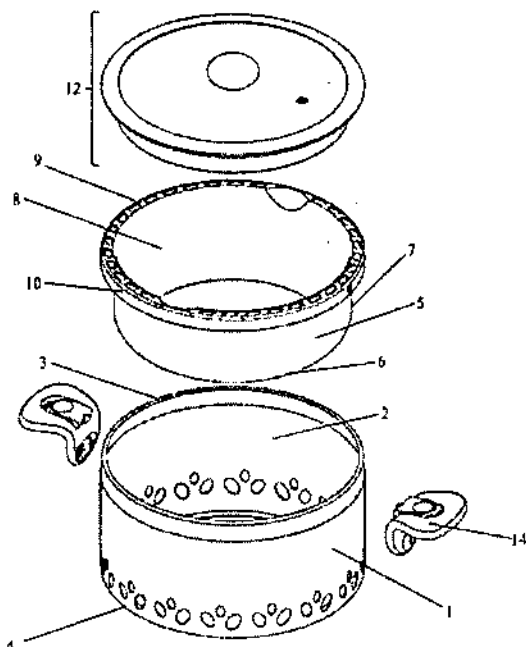


FIG. 1

Figura 1. Utensilio de cocción de doble pared y asidero según la patente colombiana CO 13-301.739

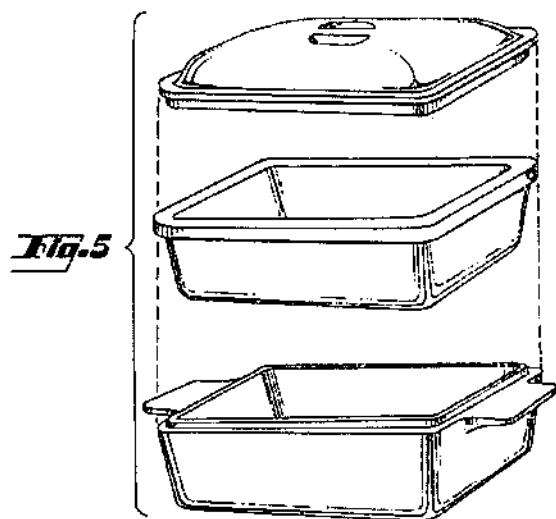


Figura 5. Vista completa del utensilio de cocción del documento D1

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Vale la pena mencionar que, como una característica técnica fundamental, en ambos dispositivos de cocción de doble pared sus elementos se acoplan o unen a partir de un ensamblaje mecánico con bordes y/o labios superpuestos. De esta manera, en ambos dispositivos el cuerpo interior tiene un labio que cubre el reborde superior abierto del primer cuerpo exterior. Con este sistema de contacto directo, el cuerpo interior se soporta establemente con el reborde del cuerpo exterior. Además, me permito resaltar que, a través de dicho mecanismo, ambos utensilios buscan que la desmontabilidad de los dos cuerpos de la olla de cocción sea eficiente, garantizado que el proceso de limpieza sea posible y sencillo de realizar.

Ahora bien, me permito señalar que la principal diferencia entre el dispositivo divulgado en el documento D1 y aquel de Groupe SEB Colombia S.A. consiste esencialmente en la existencia de un asidero o manija para el bloqueo del desplazamiento del cuerpo interior al estar posicionado dentro del cuerpo exterior del utensilio de cocción de doble pared.

En el dispositivo de la patente colombiana CO 13-301.739, dicho asidero se aplica sobre el primer cuerpo exterior (1) de pared de contorno interior (2) y posee un contorno de proyección en L dispuesto horizontalmente que limita por un extremo una aleta (18) de acople y por el otro extremo un pin de ajuste (19). De esta forma, dicho pin está configurado para asirse dentro de un orificio (20) practicado en la faldilla (10) del segundo cuerpo interior (5), lo cual genera un firme ensamble entre ambos cuerpos de cocción.

Por otro lado, el utensilio del documento D1 no presenta ningún elemento que asemeje al asidero de la solicitud objetada. Para dicho recipiente, las manijas que se describen parecen ser prolongaciones del cuerpo exterior (1), las cuales incluyen el reborde (8) que sirve para acoplar y mantener fijo el cuerpo interior donde van los alimentos. De esta forma, mientras que el utensilio de Groupe SEB Colombia S.A. hace uso de un asidero de configuración específica para bloquear el desplazamiento del segundo cuerpo interior, el dispositivo del documento D1 se basa en el contacto directo de los dos cuerpos para asegurar su correcto posicionamiento y ensamblaje.

Con relación a lo anterior, me permito también incluir las siguientes figuras de los utensilios de cocción del grupo SEB S.A. y del documento D1 con el fin de exponer gráficamente la principal diferencia entre las características técnicas de dichas invenciones:

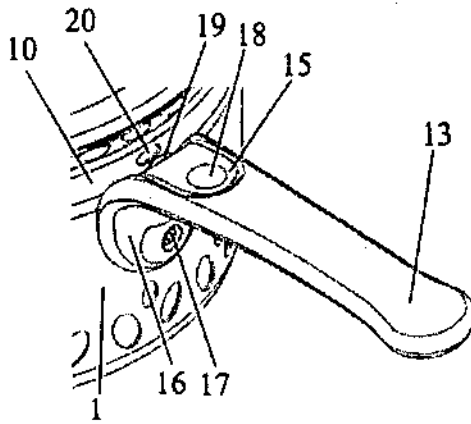


FIG. 3

Figura 3. Vista del asidero de mango para ser acoplado según la patente colombiana CO 13-301.739

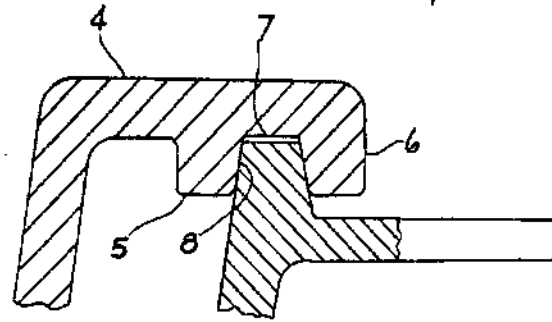


Fig. 3

Figura 3. Vista parcial del mango y los labios y/o pestañas de acoplamiento para el utensilio de cocción del documento D1

Ahora, en este punto considero pertinente mencionar que, a pesar de que el documento D1 es el estado de la técnica más cercano a la invención del Groupe SEB Colombia S.A., existen varios documentos en la anterioridad que presentan un sistema de acoplamiento directo basado también en la superposición de labios y redobles de los elementos del utensilio de cocción.

Entre dichos documentos, me permito mencionar que se destacan las solicitudes US 2007/119744 (A1) y US 2009/049650. En el documento US 2007/119744 (A1), varios utensilios de cocción se acoplan o unen entre sí a través de una configuración especial de los asideros o manijas, las cuales permiten que elementos y piezas más pequeñas se posicionen o guarden dentro de piezas más largas. Específicamente, dichas manijas cuentan con una ranura en su cara inferior, la cual permite la unión de una segunda pieza y mantiene horizontalmente la primera pieza dentro de la segunda.

Con respecto al documento US 2009/049650, éste enseña un sistema similar al anterior documento para acomodar utensilios culinarios a través de la interacción directa de sus manijas o asideros. Dicho sistema consiste en una manija o asidero con un orificio de encaje y una protuberancia donde se acomodan la manija o asidero de otro utensilio para hacer el soporte respectivo. De esta forma, se puede generar un bloqueo relativo debido al abultamiento entre las protuberancias de bloqueo y las zonas de recepción de dichos asideros, los cuales están acomodados los unos sobre otros.

Ante lo anterior, considero importante resaltar que la mención de los anteriores documentos permite evidenciar que existen dispositivos de cocción en el estado de la técnica anterior que se basan en el mismo principio de acomodar sus elementos a partir de un acople físico y directo a través de rebordes y encajes simétricos de pestañas o labios en los mismos.

4.3. Ahora bien, respecto al documento **WO 2012/120551 (D2)**, me permito señalar que éste también se considera como un documento del arte previo cercano a la invención de interés debido a que divulga un utensilio de cocción (10) con una manija (14, 15) que sirve para bloquear sus elementos (*ej. tapa*), donde dicha manija es ergonómica, segura para el usuario y económica en su producción. Con dicho dispositivo, la invención del documento D2 busca proveer un posicionamiento seguro al transportar o manipular los elementos del utensilio de cocción.

En los dispositivos del documento D2 y de la invención de Groupe SEB Colombia S.A. se encuentran asideros o manijas aplicadas sobre los lados del cuerpo de una olla, las cuales comprenden un elemento fijo asegurado al exterior de la pared del cuerpo de la olla y un elemento que permite bloquear el deslizamiento de los cuerpos del utensilio. En este sentido, los asideros de dichos dispositivos cuentan con una configuración que permite unir y/o bloquear un elemento que hace parte de la estructura del utensilio de cocción pero que no está directamente conectado a tal.

De manera similar, en ambos dispositivos, el dispositivo de acople o elemento de bloqueo es movable entre una primera posición, en la que el segundo elemento está asido al asidero, y una segunda posición, en la que el segundo elemento se separa del asidero de agarre. Para lo anterior, dichos asideros o manijas cuentan con dos extremos opuestos, en donde una punta entra en contacto directo con el elemento a unir/bloquear y la otra parte de agarre entra en contacto con los dedos del usuario. De acuerdo a la anterior comparación, me permito resaltar que, para que los elementos del utensilio se unan o se bloquee su desplazamiento con el sistema incluido en los asideros, el usuario debe ejercer cierta acción (presión) para que el dispositivo de acople se traslade y cambie de posición.

Ahora bien, el dispositivo divulgado en el documento D2 y la invención del Groupe SEB S.A. presentan diferencias en cuanto a la naturaleza del utensilio de cocción y los elementos que se pretenden asegurar y los detalles del dispositivo de acoplamiento.

En primer lugar, me permito señalar que el documento D2 divulga una manija exclusiva de una olla para la cocción de pastas que pueda facilitar la evacuación del agua dentro de la olla, manteniendo la tapa estable y fija en la olla. Por otro lado, la invención de Groupe SEB Colombia S.A. se dirige a proteger un dispositivo de cocción de doble pared, en el que los dos cuerpos que forman la olla son unidos a través del asidero de interconexión. En este sentido, la manija con el sistema de bloqueo del documento D2 fija la tapa (12) al cuerpo general de la olla (10) mientras que el asidero de la solicitud del Groupe SEB Colombia S.A. une el cuerpo interior (5) al cuerpo exterior (1), estableciendo así el utensilio de cocción con doble pared.

En segundo lugar y en conexión con la anterior diferencia, el dispositivo de acople del documento D2 limita el movimiento de la tapa a través de la presión ejercida por la punta (15a) con la que está en contacto y la presión de la acción del usuario (15b) mientras que el dispositivo de acople de la solicitud colombiana CO 13-301.739 incluye un pin de ajuste (19) que está configurado para asirse dentro de un orificio (20) practicado en la faldilla (10) del segundo cuerpo interior (5), con lo cual se genera un ensamble entre ambos cuerpos del utensilio de cocción.

Esencialmente, el asidero del documento D2 entra en contacto directo con la superficie de la tapa de la olla y la fija a través de un mecanismo de presión por parte del usuario mientras que el asidero de la solicitud colombiana aquí objetada cuenta con un pin que encaja y físicamente obstaculiza cualquier movimiento o desplazamiento del cuerpo interior de la olla.

En relación con la comparación de los asideros de interconexión del documento D2 y de Groupe SEB Colombia S.A., a continuación me permito incluir las siguientes figuras con la intención de facilitar el entendimiento de las diferencias anteriormente descritas:

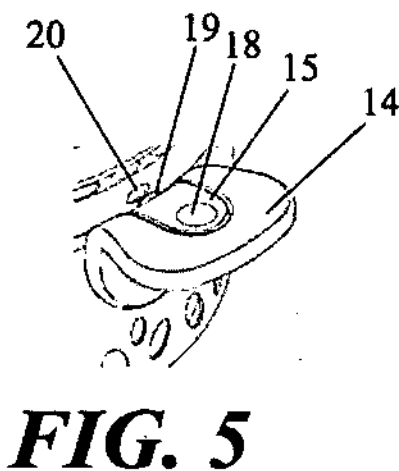


Figura 5. Vista del asidero de asa para ser acoplado según la patente colombiana CO 13-301.739

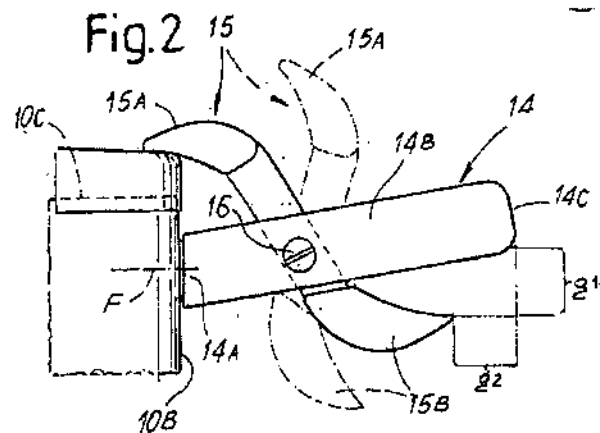


Figura 2. Vista lateral detallada del asidero de la olla del documento D2

Ahora, con relación a dispositivos que incluyen un asidero que sea útil para fijar elementos en un utensilio de cocción, me permito señalar que también existen otros documentos en la anterioridad que presentan un asidero que hace uso de un mecanismo de presión similar para adjuntar un elemento (*el mismo mango o asidero*) al cuerpo central del utensilio de cocción. Entre dichos documentos, se encuentran las solicitudes de patente EP 2484256 (A1) y KR 2006/102593 (A), las cuales divulgan una manija o

asidero que comprende un agarre asociado a miembros removibles para adjuntar con la olla.

De manera general, dichos miembros son móviles y permiten el cambio de una configuración no operativa a una configuración de interacción. Ante lo anterior, considero relevante resaltar que, a pesar de no directamente asegurar un elemento interno o una tapa al utensilio de cocción, dichos asideros hacen uso de mecanismos de encaje y presión para fijarse directamente a los utensilios, y por lo tanto, evidencian que los asideros de interconexión son plenamente conocidos en el estado del arte previo.

4.4. Ahora bien, de acuerdo a la descripción de la invención de Groupe SEB Colombia S.A., *"un primer objetivo de la presente invención es evitar las desventajas del arte previo (...) y crear un asidero de interconexión que tenga la función de interconectar o unir el cuerpo interior y exterior de una olla de doble pared"*. En este sentido, el solicitante manifiesta que la presente invención propone un nuevo utensilio de cocción de doble pared con un asidero de interconexión que presente un eficaz mecanismo suplementario para unir un cuerpo interior con el exterior de una olla de cocción eficiente.

Sin embargo, me permito traer a colación ante ese Despacho que en la descripción de la solicitud de patente CO 13-301.739 **no se menciona un efecto técnico sorprendente atribuido a la específica configuración del asidero de interconexión ni se demuestra que los dispositivos del estado del arte previo que incluyan un utensilio de cocción de doble pared sean ineficientes en cuanto a su función y manejo.**

Teniendo en cuenta lo anterior y las diferencias previamente descritas, me permito manifestar que la persona normalmente versada en la materia, a partir de las enseñanzas del documento D2, puede incluir el sistema mecánico del asidero que incluye un dispositivo de acople en el utensilio de doble pared del documento D1, sin mayor esfuerzo y de manera obvia, alcanzando así el objeto de la invención de Groupe SEB Colombia S.A.

Frente a lo anterior, me permito resaltar que la persona versada en la materia podría idear un dispositivo, a partir del mecanismo de presión y encaje a través del cual se hace el bloqueo del desplazamiento, para asegurar un segundo elemento en un primer elemento principal, tal y como pretende la invención de Groupe SEB Colombia S.A.

Es así como la persona del oficio normalmente versada en la materia, conociendo que el estado de la técnica describe utensilios culinarios con labios y/o pestañas que permiten el acoplamiento de diversos elementos y asideros con mecanismos para fijar y/o bloquear dichos elementos, podría combinar las configuraciones de los dispositivos de los documentos D1 y D2, y así lograr obtener un producto que reúna esencialmente las mismas características técnicas de la invención de Groupe SEB Colombia S.A. En este sentido, dicha nueva configuración se considera obvia porque la esencia del mecanismo de acople a partir de un elemento de bloqueo y un ajuste a través de rebordes y labios de los utensilios no cambia.

Consecuentemente, **me permito declarar que la invención reclamada en la patente colombiana 13-301.739 de Groupe SEB Colombia S.A. carece de Nivel Inventivo en vista de las enseñanzas de los documentos D1 y D2.**

5. SOLICITUD

En razón de los anteriores argumentos, atentamente solicito a ese Despacho declarar que la solicitud colombiana CO **13-301.739** no cumple con el requisito de patentabilidad exigido en el Artículo 14 de la Decisión 486 de 2000 y por lo tanto proceder a rechazar dicha solicitud de patente.

6. ANEXOS

Anexo al presente memorial me permito presentar:

- (a) Formulario único de presentación de Oposiciones;
- (b) Recibo número 15-007353, expedido por la Superintendencia de Industria y Comercio, que acredita el pago de los derechos que causa la presente Oposición;
- (c) Copia del documento de patente US 4,478,349 A (D1), y
- (d) Copia del documento de patente WO 2012/120551 A1 (D2).

7. PERSONERÍA JURÍDICA

Adjunto me permito presentar copia del documento de poder, el cual me faculta para actuar como apoderada de **LANDERS & CIA S.A.S.** dentro del presente trámite.

JOSE LLOREDA CAMACHO & CO.Calle 72 No. 5-83 Piso 5, Bogotá, D.C. Tel: 6069700 Fax 6069701

8. NOTIFICACIONES

Reitero que la suscrita como apoderada de dicha sociedad, recibirá notificaciones en la Secretaría de ese Despacho y en la Calle 72 No. 5-83, Piso 6o. de la ciudad de Bogotá, D. C.

Señor Superintendente,



ALICIA LLOREDA RICAURTE

T. P. 53.215

DIRECCIÓN DE NUEVAS CREACIONES
PRESENTACIÓN DE OPOSICIÓN

Trámite: 2
Evento: 1
Actuación: 400

1. Oposición a solicitud de:

- ☒ Patente de Invención
☐ Patente de Modelo de Utilidad
☐ Registro de Diseño Industrial
☐ Esquema de Trazado de Circuitos Integrados

Número de Expediente: **13-301.739**

Solicitante: **SEB S.A.**

Apoderado: **CONSUELO BENJUMEA RENDÓN**

Título de la Nueva Creación: **ASIDERO DE INTERCONEXIÓN PARA UTENSILIO DE COCCIÓN DE DOBLE PARED.**

Gaceta: **715 DE DICIEMBRE 29 DE 2014 – PUBLICACIÓN 310**

2. Datos del Opositor:

Persona Natural ☐ Persona Jurídica ☒

LANDERS Y CIA. S.A.S.

Nombre o Denominación / Nombre o Razón Social Completa

DIEGO A. URIBE MONTOYA

Nombre Representante Legal

Documento de Identificación ☒ C.C. ☐ C.E. ☐ NIT ☐ Otro Número **71.394.212**

Dirección		Ciudad	
Carrera 53 No. 30-27 Zona Industrial de Belén		Medellín	
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En caso de haber presentado poder general para asuntos que se adelanten ante la Delegatura de Propiedad Industrial, sírvase indicar el número de su radicación o protocolo de poder general _____

4. Fundamentos de la Oposición:

Causal: VER ANEXO

Justificación: VER ANEXO

Prórroga: SI ☐ NO ☒

5. Anexos

- ☒ Comprobantes de pago No. 15-007353 de Enero 20 de 2015
- ☒ Poder, si fuere el caso.
- ☒ Fundamentos de la Oposición. Se anexan 6 folios (obligatorio indicar cuántos)
- ☒ Anexo de fundamentos de la Oposición. Se anexan 15 folios (obligatorio indicar cuántos)
- ☒ Copias para traslado.
- ☐ Copia de la solicitud y sus anexos en formato magnético.

6. Firma	
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United States Patent [19]
Haverland, Jr. et al.

[11] Patent Number: **4,478,349**

[45] Date of Patent: **Oct. 23, 1984**

[54] **INSULATED DISH AND LID FOR
MICROWAVE COOKING**

[75] Inventors: **Walter K. Haverland, Jr.; Patricia L.
Haverland, both of Livermore, Calif.**

[73] Assignee: **Mirro Corporation, Manitowoc, Wis.**

[21] Appl. No.: **220,192**

[22] Filed: **Dec. 23, 1980**

Related U.S. Application Data

[63] Continuation of Ser. No. 2,875, Jan. 12, 1979, abandoned.

[51] Int. Cl.³ **B65D 25/18; H05B 6/64;
A47J 27/00**

[52] U.S. Cl. **220/410; 126/389;
219/10.55 E; 220/94 A; 220/208; 220/366;
220/426**

[58] Field of Search **220/426, 428, 469, 366,
220/208, 410, 408, 94 A; 126/376, 377, 390,
389; 219/10.55 E, 10.55 M, 10.77**

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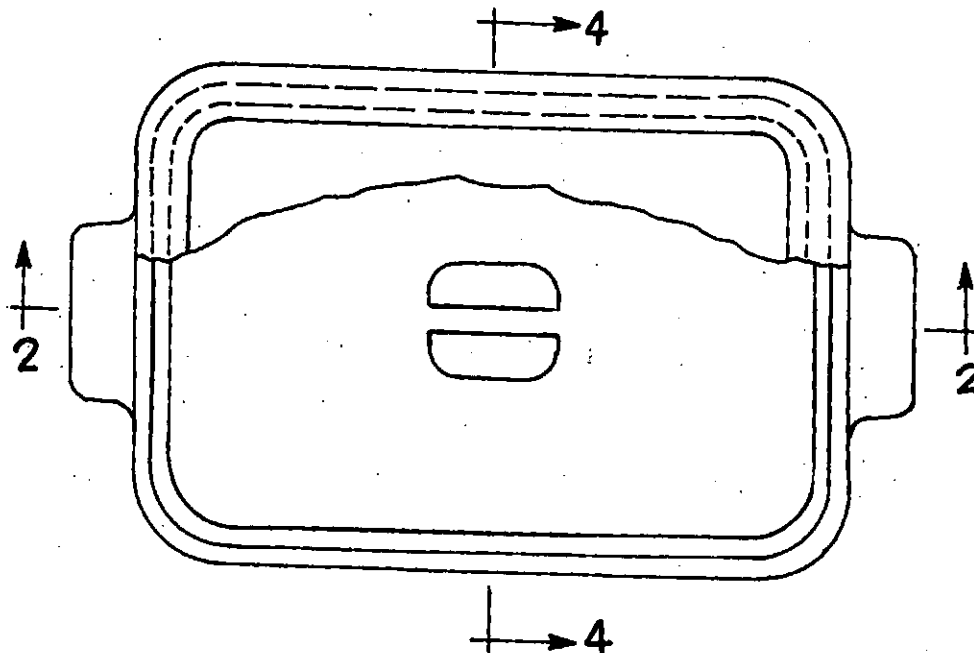
Primary Examiner—Allan N. Shoap

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Willian & Olds, Ltd.

[57] **ABSTRACT**

A thermally insulated vessel for cooking, serving, and storing of foods and beverages, particularly adapted for use in microwave cooking units. A double-walled vessel is provided, including an outer container and a removable inner container, both having substantially similar shapes. The inner container is supported by a grooved flange extending outward from its upper rim which rests on the upper rim of the outer container. The inner container and the outer container are separated by a narrow gap, forming an enclosed air cavity. The flange groove and rim are designed to allow air to escape from the cavity to relieve the pressure caused by hot foods or beverages in the vessel, and to resist air and liquid flow into the cavity as the vessel cools. A raised lid is further provided, fitting over the inner container, and having a flat top and a recessed handle, to allow several vessels to be stacked on each other for cooking or storing.

5 Claims, 5 Drawing Figures



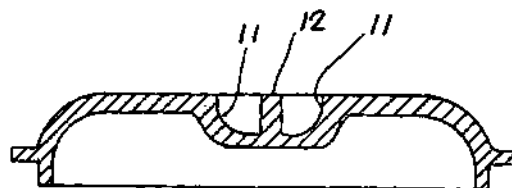
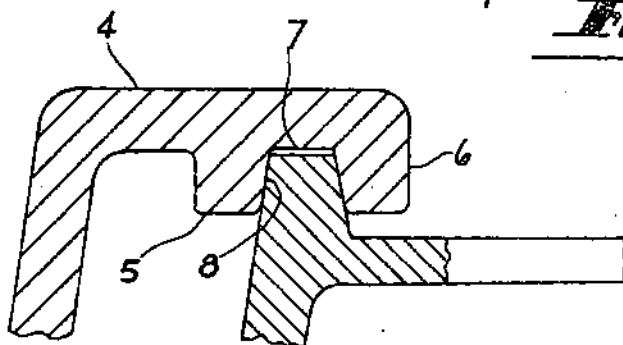
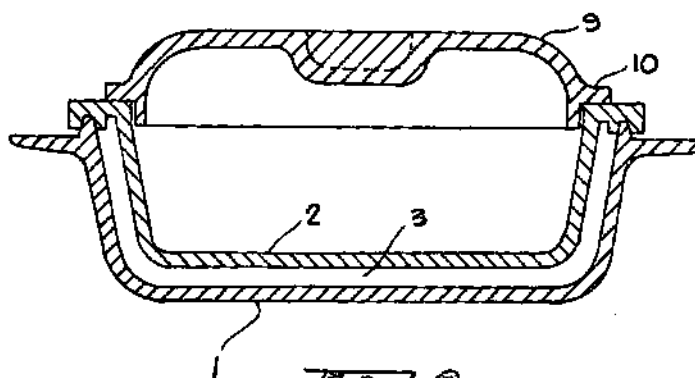
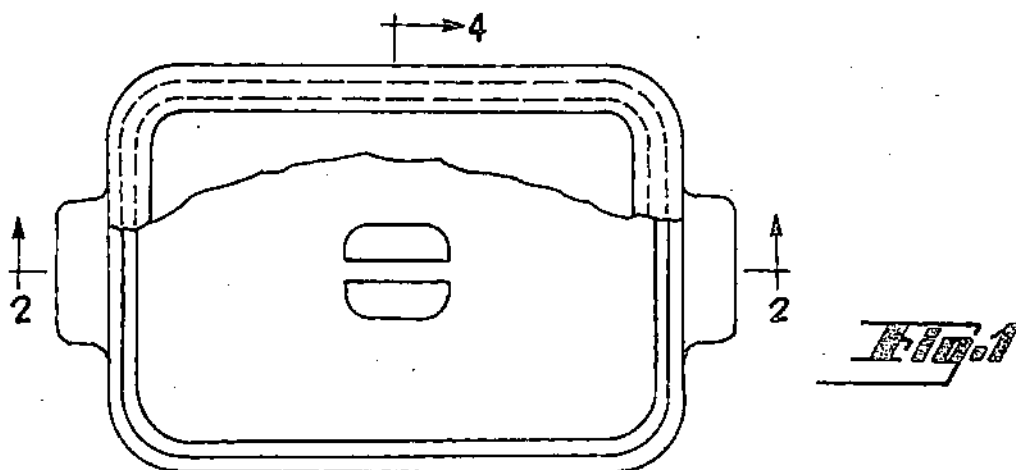
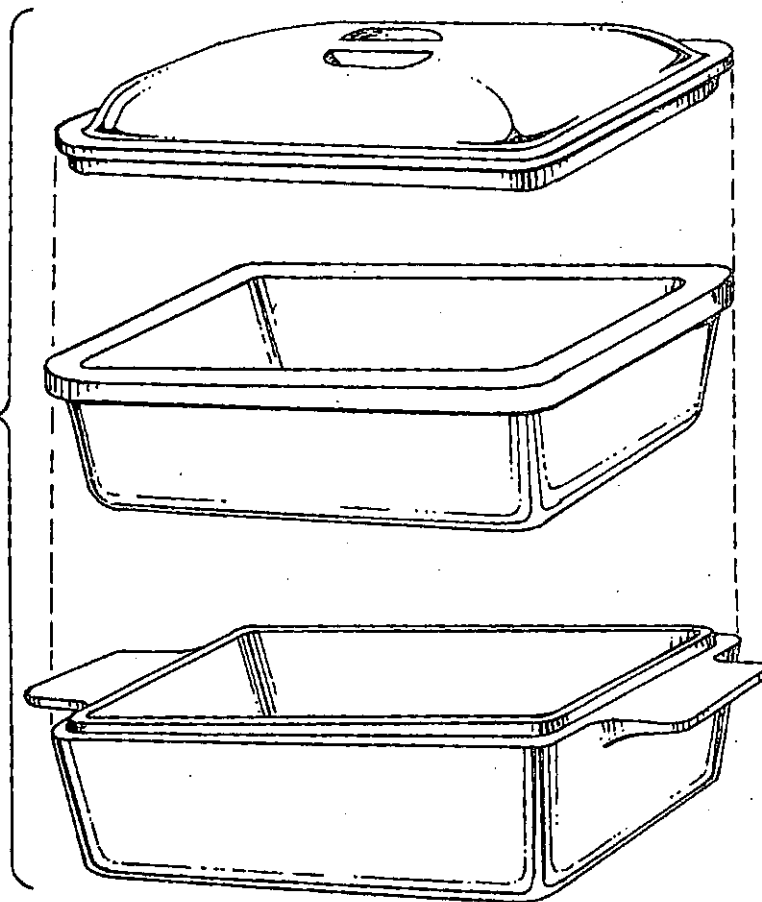


Fig. 5



INSULATED DISH AND LID FOR MICROWAVE COOKING

This application is a continuation of application Ser. No. 2,875, filed Jan. 12, 1979, now abandoned.

FIELD OF THE INVENTION

This invention pertains generally to the field of apparatus for food and beverages, more particularly to cookware and dishes for cooking, warming, serving, storing, and refrigerating foods and beverages, and especially to cookware designed for use with microwave ovens and induction heating devices.

DESCRIPTION OF THE PRIOR ART

Conventional cookware containers such as pots, pans, and roasters, are usually formed out of a single integral piece of material. These containers have the drawback that they become hot when the food is cooked in them, and therefore they require pot holders, hot pads, or other heat insulation devices for handling them when it is desired to serve the cooked food. When these hot containers are placed on a dining table, they create the danger of burns if they are touched inadvertently.

A second drawback of such containers is that when they are removed from the oven or stove, they lose heat very rapidly. As a result, the food in them tends to cool quickly, and subsequent servings during a meal are consequently degraded in taste. One conventional solution to this problem is to return the container to the oven, or to employ a hot plate or warming device, and to subject the food to low intensity heat to keep it warm during the meal. This solution entails the necessity of having such a heating device proximately available during the meal, and it normally causes the food to suffer deterioration in quality.

The problem of handling hot dishes during a meal may be alleviated by transferring the cooked food from the cooking vessel to a serving dish to be placed on the dining table. This causes the food to cool even more rapidly, since it loses heat immediately upon contact with the dish. The dish can be warmed in advance in a heating device to offset this cooling partially. Such preheating may result again in the danger of having a hot dish on the dining table. Further, the use of separate vessels for cooking and serving foods causes additional and unnecessary inconvenience.

Thermos bottles and double-walled insulating dishes have been used to store and handle hot (and cold) foods and beverages to maintain their temperature at a constant level over an extended period of time. Such containers are unsuitable for cooking food in conventional stoves or ovens because of the thermal resistance of the container walls to heat flow, which is the primary physical mechanism for heating the food in these ovens. Conversely, double boilers are double-walled containers in which the food is cooked by heating a liquid residing in the space between the walls, and therefore these boilers do not alleviate the problems of handling hot containers or rapid cooling of the food because of the low thermal resistance of their walls.

In their principle, microwave ovens offer advantages over conventional ranges which could solve the problems discussed above. A microwave oven heats or cooks the food by induction heating through the direct application of microwave radiation inside the oven. The

cooking vessels used in these ovens are fabricated from materials which are generally transparent to this radiation, such as polycarbonate or polysulfone plastic. The radiation therefore heats the food directly without heat flow through the container walls. Of course, the container itself becomes hot during the cooking process, since it is in contact with the food. However, in theory a double-walled vessel can be used to cook or heat food in a microwave oven, and when it is removed the outer wall will remain cool to the touch and the food will remain hot in the dish for an extended period of time.

An alternative version of such a double-walled microwave cooking vessel has an inner wall that is constructed out of a material which absorbs microwave radiation and is thermally conductive, or partially conductive. The inner surface is heated by the radiation, and it cooks or heats the food by conduction.

The difficulty with conventional double-walled containers which are suitable for microwave cooking is that they are sealed off, so that the space between the walls is entirely isolated. When the air in this space is heated by the inner wall in contact with the food, it increases in pressure and tends to expand. This creates stresses in the walls that will deform them, causing the dish to bend out of shape, and may even result in cracking. Also, with the walls fastened together at a sealed joint, additional thermal stresses are developed when the inner wall is heated, causing further deformation of the dish.

Therefore, a conventional double-walled dish must be provided with sturdy mechanical supports to resist this wall deformation. This may be accomplished by designing the walls to be very thick, or by filling the space between them with a mechanically strong heat-insulating material, or even by providing support struts across this space. These measures result in a heavier, bulkier, and costlier dish with decreased thermal insulating efficiency and less food capacity, and some residual wall deformation.

An alternative measure is to provide vent holes to allow air to escape from the interior of the gap upon heating, thereby relieving much of the stress in the walls. However, foreign material may enter the gap through these holes, and water may become trapped there when the dish is washed. This again reduces the thermal insulating efficiency of the dish, and further leads to a cleaning problem for the gap interior. In short, no satisfactory design has been found for heat insulated cookware, despite many past attempts.

A further problem with conventional dishes is that space in most ovens is generally limited, and it is often difficult to fit more than one dish inside. It is desirable to provide a lid for oven cookware so that the containers can be stacked on each other in order to cook more than one food in the oven simultaneously. However, conventional lids for such cookware have handles or other upward projections which preclude the stacking of these dishes.

SUMMARY OF THE INVENTION

The present invention is a dish for cooking, storing and serving of foods and beverages. This dish is particularly suitable for cooking or heating with microwave ovens or other induction heating devices. The dish is a double-walled vessel with a narrow air space between the walls of an inner container and an outer container to provide thermal insulation. The inner container is supported by a flange around its upper rim extending outward and resting on the rim of the outer container,

thereby allowing the two containers to be separated easily. The rim of the outer container fits into a groove on the underside of this flange. The rim and groove are designed to allow air to escape from the space between the walls while the food is being cooked, and to form a seal which prevents the influx of air into the gap after the dish is removed from the oven. The dish is further provided with a lid which rests on the rim of the inner container and is raised above this rim. The lid has a handle which is recessed into this raised space, so that the upper surface of the lid is flat with no upward projections.

It is an object of this invention to provide a heat insulated vessel for cooking and heating foods and beverages in a microwave oven, such that while the contents are hot the outer surface of the vessel remains cool to the touch.

A second object of this invention is to provide a heat insulated vessel for cooking and heating foods and beverages in a microwave oven, such that the temperature of the heated contents will be maintained at a constant level for an extended period of time when the vessel is removed from the oven.

Another object of this invention is to provide a heat insulated vessel for cooking and heating foods and beverages in a microwave oven, such that the vessel is relatively light-weight, thin-walled, non-bulky, simple and inexpensive in construction, and unsusceptible to thermal deformation.

The above objects are not limited strictly to use of the vessel in a microwave oven, but they also encompass its use with induction heating devices and other cooking and heating devices which do not depend for their operation on the flow of heat through the walls of the vessel.

Another object of this invention is to provide a vessel for cooking and heating foods and beverages that is aesthetically and functionally suitable for serving and storing the contents during and after a meal.

A further object of this invention is to provide a vessel for cooking and storing foods and beverages with a lid such that a plurality of vessels may be stacked on each other in order to conserve space.

These and other objects, characteristics, and features of this invention may be better understood by examining the following drawings, together with the detailed description.

BRIEF DESCRIPTION OF THE DRAWINGS

FIG. 1 is a plan view of the preferred embodiment of an assembled heat insulated cooking vessel with a lid according to the present invention.

FIG. 2 is a sectional elevation view of the vessel of FIG. 1 taken along the lines 2—2, showing the double-walled construction of the vessel with the lid in place.

FIG. 3 is a magnified fragmentary view of the rim and groove forming the valve means between the inner and outer containers in FIG. 2.

FIG. 4 is a sectional elevation view of the lid taken along the lines 4—4 in FIG. 1, showing the construction of the recessed handle.

FIG. 5 shows an exploded view of the vessel of FIG. 1.

DETAILED DESCRIPTION OF THE INVENTION

Referring to the drawings, the preferred embodiment of this invention comprises three distinct parts: an outer container 1, an inner container 2, and a lid 9. The inner

container 1 and outer container 2 are thin-walled, having substantially similar geometric shapes and being open on top. The inner container 2 is slightly smaller than the outer container 1 to allow the inner container 2 to fit into the outer container 1 with sufficient clearance to leave a narrow gap 3 between the wall of the two containers.

The inner container 2 has a flange 4 extending outward around its circumference, projecting sufficiently far to cover entirely the rim 8 of the outer container 1 when the two containers are nested together. The underside of this flange 4 is provided with inner and outer parallel ridges 5 and 6 respectively, around the circumference, extending a short distance downward, with a narrow groove 7 between them. These ridges 5 and 6 are located such that the upper rim 8 of the outer container 1 fits snugly into the groove 7 when the containers are nested. Thus, the inner container 2 is supported solely by this flange 4 resting on the upper rim 8 of the outer container 1.

The portion of the rim 8 lying between the ridges 5 and 6 is slightly wedge-shaped; that is, the inner and outer lateral surfaces of this rim 8 between the ridges 5 and 6 are slightly oblique relative to each other, so that the upper edge of the rim 8 is slightly thinner than the wall in the main body of the outer container 1. The lateral surfaces of the ridges adjacent to the groove 7 are beveled correspondingly parallel to these oblique rim surfaces, so that the inner and outer lateral surfaces of the rim 8 and the ridges 5 and 6 fit flush against each other when the dish is assembled. The downward force on the inner container 2 arising from its own weight plus the weight of its contents thereby produces a very close fit in the joint between the two containers 1 and 2.

This design of the flange groove 7 and rim 8 has the desirable feature of one-way valve action on the air in the gap 3 between the two containers 1 and 2. When the contents of the dish are heated, the inner container 2 becomes hot, and the temperature and pressure of the air in this gap 3 increase. This pressure tends to force the inner container 2 upward, dislodging the flange 4 from the rim 8 slightly and allowing the heated air to escape across the groove 7. The stresses in the walls of the inner container 1 and outer container 2 produced by the increased air pressure are thereby relieved. When the dish is removed from the oven and the air in this gap 3 begins to cool, its pressure falls below that of the atmosphere. The atmospheric pressure on the two containers 1 and 2 in combination with the weight of the inner container 2 and its contents forces the flange groove 7 downward against the rim 8 and produces a joint so tight that the cavity or gap 3 between the containers 1 and 2 becomes hermetically sealed. Air is prevented from flowing into the gap 3 which remains under a partial vacuum for an extended period of time, thereby enhancing the heat insulating characteristics of the dish.

A lid 9 is also provided, fitting over the open top of the inner container 2 and having a flange 10 around its circumference extending a short distance outward and resting on the flange 4 of the inner container 2, when the lid 9 is in place. The lid 9 arches upward from this flange 4, and the central portion of the lid 9 has a flat upper surface 13 which is raised above the level of the flange 10. In the center of the lid is an indented region recessed below this flat upper surface 13, forming a well 11. A thin vertical slab 12 extends across, and projects upward from, the bottom of this well 11, and the upper

edge of this slab 12 lies flush in the plane of the flat upper surface 13 of the lid 9. The slab 12 thereby forms a recessed handle for the lid 9.

This lid design allows the flat bottom of one dish to be placed on the flat lid surface of another dish, so that the dishes can be stacked to achieve greater economy of space. The raised lid 9 ensures that there is sufficient space between the contents of stacked dishes so that when they are placed in a microwave oven these contents will cook simultaneously. With several such dishes it is possible thereby to utilize the cooking space in the microwave oven with maximum efficiency.

A preferred material for this dish is polysulfone plastic, sold by Union Carbide Corporation under the trademark Udel. The components of the container may be fabricated from this plastic by the injection mold process, a technique which is well-known to persons skilled in the relevant art. This material has the features of being transparent to microwave radiation, safe in contact with foods, resistant to chemical attack by grease, and aesthetically pleasing in appearance. The material is further able to withstand temperatures as high as 400° Fahrenheit, and indeed the dish may be used even to cook foods in conventional ovens up to this temperature. The material is strong, rigid, and resistant to mars and scratches. However, the invention is not limited in any way to this material, and embodiments employing all other suitable materials are included in its scope. The material must be nonmetallic, and it should be preferably non heat conducting.

From the above description, it is seen that this invention is suitable for serving food during a meal and for storing food as well as for cooking or heating. The inner container 2 may be removed with the lid 9 and contents and stored in a refrigerator, while the outer container 1 may be used for any other purpose, such as cooking with another inner container liner vessel. With several such dishes the inner container 2 and outer container 1 may be used interchangeably, providing great flexibility and convenience. This invention provides a means for cooking, serving and storing foods and beverages in a single container. This feature, as well as the desirable heat insulating properties of the dish, make it a very useful cookware device.

Though the embodiments hereinbefore described are preferred, many modifications and refinements which do not depart from the true spirit and scope of the invention may be conceived by those skilled in the art. It is intended that all such modifications be covered by the following claims.

What is claimed is:

1. A microwave cooking vessel comprising:

an outer container having a plastic floor and plastic walls;

an upper rim forming the upper periphery of said outer container, said upper rim being beveled;

at least one handle extending outwardly from said outer container at a point below said upper rim;

an inner container having a plastic floor and plastic walls;

a flange extending outwardly from and circumscribing the upper periphery of said inner container, said flange including a groove having a shape corresponding to said rim;

said rim frictionally engaging said groove so that said inner container is removably supported within said outer container to define a fluid containing cavity

between the floor and walls of said inner container and the floor and walls of said outer container; and said groove and said upper rim cooperating by relative movement therebetween to provide valve means for allowing fluid to escape from said cavity whereby said groove defining flange moves upwardly to disengage said upper rim from said groove when said fluid containing cavity is heated, and said groove defining flange moves downwardly to sealingly engage said upper rim when said cavity is cooled.

2. The microwave cooking vessel of claim 1 further including:

a lid for covering said inner container, said lid having flange means extending outwardly from and defining a peripheral edge of said lid for supporting said lid on said inner container, said lid arching upward from said flange means to a flat upper surface having a recessed portion with an interior projection terminating at or below said flat upper surface.

3. A microwave cooking vessel comprising:

an outer container constructed from a thermoplastic plastic;

an upper rim along the upper periphery of said outer container;

an inner container constructed from a thermoplastic plastic and shaped substantially similar to said outer container and being removably positioned within said outer container;

a flange extending outwardly from and circumscribing the upper periphery of said inner container, said flange defining a groove for receiving said upper rim so that said inner container is removably supported within said outer container to define an air containing cavity between said inner and outer containers, said upper rim is beveled and said groove defining flange is of a corresponding shape so that said rim frictionally engages said groove when said inner container is received by said outer container, and said groove and said upper rim cooperating by relative movement therebetween to provide valve means for allowing fluid to escape from said cavity whereby said groove defining flange moves upwardly to disengage said upper rim from said groove defining flange when said air containing cavity is heated, and thereafter said groove defining flange moves downwardly to sealingly engage said upper rim and groove defining flange when said cavity is cooled; and

a lid constructed from a thermoplastic plastic and dimensioned to cover an opening in said inner container, said lid having flange means extending outwardly from, and defining a peripheral edge of said lid for supporting said lid on said inner container, a lower rim extending downwardly from a point adjacent said flange means and having a smaller circumference than the opening in said inner container so that said lower rim is received within the opening in said inner container when said lid is supported on said inner container, said lid arching upward from said flange means to a substantially flat upper surface having a recessed portion with an internal projecting handle terminating at or below said flat upper surface.

4. A microwave cooking vessel comprising:

a plastic outer container;

a plastic inner container shaped substantially similar to said outer container, removably positioned within said outer container;

an upper rim along the upper periphery of said outer container supporting said inner container so that said inner container and said outer container are separated by a fluid containing cavity, said upper rim being beveled;

a flange extending outwardly from and circumscribing the upper periphery of said inner rim, said flange including two ridges projecting downwardly and circumscribing the underside of said flange to define a groove between said ridges, said ridges being positioned adjacent to and abutting said rim when said inner container is supported within said outer container so that said groove receives said rim and thus supports said inner container;

said groove and said rim cooperating to provide valve means for allowing fluid to escape from said cavity when said cavity is subjected to heating and preventing fluid from entering said cavity when said cavity is subject to cooling thereafter, said flange and said upper cooperating by relative movement therebetween; and

said beveled upper rim of said outer container is slidably positioned in said groove so that an increase in the fluid pressure of said cavity causes said flange of said inner container to move upwardly disengaging said rim from said groove and reducing the fluid pressure in said cavity.

5. The microwave cooking vessel of claim 4 wherein said vessel is constructed from a thermoplastic plastic.

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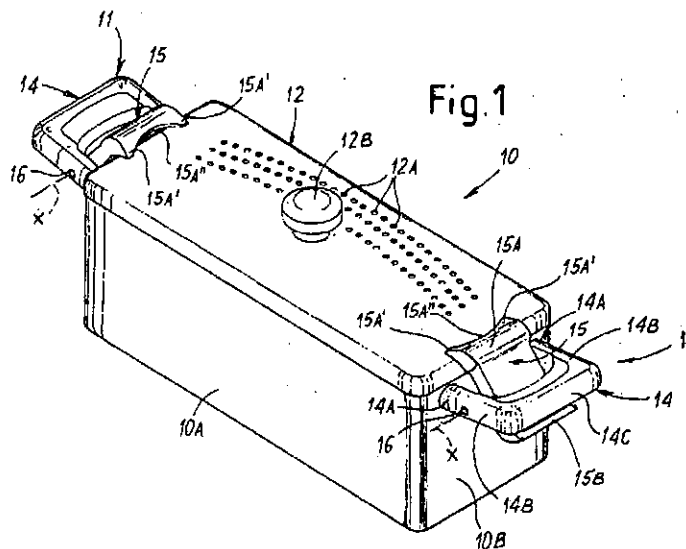
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[Continued on next page]

(54) Title: HANDLE FOR POTS



(57) Abstract: Handle for pot with pasta strainer lid (12) comprising a part (14) to be fixed to the pot and an element (15) for blocking the lid (12) hinged to the part (14) to be fixed to the pot, wherein this part (14) and this blocking element (15) act as pliers handle to block the lid on the pot upper edge.

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"HANDLE FOR POTS"

DESCRIPTION

Technical Field

The present invention relates to the cooking product sector and, more in particular, relates to a handle for pots and a pot using this handle.

State of the Art

As it is well known, many foods are cooked in hot or boiling water inside pots, generally using a lid allowing to accelerate water boiling times. Once cooked, the foods must be generally extracted from the water.

10 A method for separating foods from water, typical for preparing Italian pasta, is that of putting the pot content in a colander, i.e. a container with a lot of holes draining water from the solid content.

A problem of this method for separating foods from water is linked to the use of three different cooking tools: the pot, the lid and the colander, all tools that occupy 15 space and must be washed and dried after the cooking phase.

To avoid the use of many tools, pots have been marketing for many years now, presenting a perforated lid and allowing straining off water by turning the pot while keeping the lid in position. The water exits from the holes on the lid and the food remains inside the pot.

20 In this type of pots the handles are fundamental, as they block the lid whilst water is strained off.

A first example of handle for pasta strainer pots is shown in the European patent document EP0761151. This document discloses a handle presenting a U-shaped first part cantilevered arranged on the outer of the pot wall defining a gripping area for the user when the pot is separated from the lid. A second part is 25 hinged on the outer of the first part and defines a body in a single piece formed by two arms hinged to the first part and connected to each other at the respective ends through two wings, one front wing for closing the lid and one back wing for coupling with the gripping area. Practically, once the lid has been arranged on the pot, the user 30 moves the back wing upwards to couple with the gripping area and the front wing consequently moves downwards and abuts against the lid. In this configuration the front wing prevent the lid from separating from the pot, whilst the back lid penetrates into, and abuts with, the gripping area of the first part, practically forming a single

body.

This type of handle presents some ergonomic disadvantages, in particular the fact that there is the real risk accidentally to insert fingers, and to press them, between the first part and the back wing, as well as the fact that using only the pot, without the lid, it is difficult to hold only the gripping area due to the oscillating second part that is outer and greater than the gripping area. Furthermore, if the front wing is deformed, following for instance accidental exposure to an excessive heat source, the grip thereof with the lid can be reduced when the back wing is penetrated into the gripping area, with the consequent risk that the lid is separated from the pot.

Other examples of less ergonomic handles for fixing the lid to a pot are described in the documents US3518731 and DE835341.

Object and summary of the invention

The object of the present invention is to provide a handle for pots suitable to block the lids thereof, which is particularly ergonomic, safe for the user and economical to be produced.

Another object of the present invention is to provide a pot with pasta strainer lid allowing to strain water contained inside it in a facilitated manner, maintaining the lid stably fixed on the pot.

These and other objects, that will be more apparent below, are achieved through a handle for pot with lid, comprising a) a part to be cantilevered fixed to the outer wall of the pot containing body, wherein this part presents an area for fixing to the pot, an outer gripping area for the user, and an intermediate area for connecting the fixing and gripping two areas, and b) an element for blocking the lid, presenting two opposite ends, respectively a first end for abutting on the lid upper face and a gripping second end for the user's fingers; the blocking element is hinged to this intermediate area between these ends; according to the invention, the distance between said ends is defined so that, when the handle is applied to the pot and the first end abuts onto the lid, the second end is at a lower height than the gripping area of the first part, and a free space, actually a vertical gap, remains between gripping area and gripping second end. The user practically grips in a pliers-like manner the gripping area and the gripping end by opposing thumb-index and/or middle finger and/or ring finger and/or little finger; there is consequently a force closing the lid on the pot which is directly proportional to the applied thumb-index opposition force.

Practically, the blocking element is an interfixed lever with fulcrum on the pin, with effort force on the gripping end and resistance force on the end abutting on the lid.

This handle configuration allows a particularly effective ergonomics, giving the user a particularly feeling of safety while rotating the pot to drain water from the pasta strainer lid (obviously in the cases in which the handle is applied to a pot with pasta strainer lid; obviously, the same handle can be conveniently applied to traditional pots, where the lid must be kept into position, for instance to prevent it from falling whilst transporting the pot from the kitchen to the table).

According to a preferred embodiment, the part that must be cantilevered fixed to the pot wall comprises a vertical passage laterally delimited by at least two opposite wings extending from a common segment and directed towards the area of fixing to the pot, with the lid blocking element arranged between these opposite wings, i.e. arranged inside said passage. This part to be fixed to the pot is preferably a U-shaped portion with concavity facing the pot and blocking element arranged in the space delimited by the U-shaped portion.

The hinge axis passes adequately between the opposite wings of this part to be fixed to the pot. This handle configuration allows an optimal ease of handling of the pot when draining the water as well as when using the pot without lid, as the blocking element (used only when it is necessary to strain off water) is in a reduced space and does not interfere with the gripping area.

Obviously, the present invention also relates - even if less advantageously - to the case in which the part for fixing to the pot does not provide for a vertical passage for housing the blocking element. In this case the blocking element is external to the part for fixing to the pot wall, for instance it can be formed by two opposite arms joined to corresponding first ends by means of a wing for abutting onto the lid and to the opposite corresponding second ends by means of a gripping wing for the user's fingers; this latter gripping wing is at a lower height than the gripping area of the part for fixing to the pot when the wing abutting onto the lid closes onto this latter. The same result can be obviously obtained also if the blocking element presents a single arm with the two ends defining the abutment on the lid and the grip for the user.

The method for hinging the blocking element to the pot can be obviously most various. A pin can be for instance used, passing both through the part for fixing to the pot and through the blocking element; or two coaxial pins can be used, hinging

opposite parts of the blocking element to respective portions of the part for fixing to the pot; or the pin (or the ends of the pin) can be produced in a single piece with the blocking element, and the end of the pin (or the ends of the pin) can be housed in a respective rotation seat (or respective opposite seats) obtained on the part for fixing to the pot; analogously, the pin (or the ends of the pin) can be in a single piece with the part for fixing to the pot and the rotation seat (or seats) can be obtained on the blocking element. The pin-rotation seats coupling can be made in the manner deemed most convenient, simply through insertion, through insertion with elastic deformation, through joining etcetera.

10 According to another particularly advantageous preferred embodiment, the distance between the most external portion of the gripping end of the blocking element from the pot wall or, in the same way, from the area for fixing the handle to the pot, is lower than the distance of the most external portion of the gripping area from the same fixing area. Practically, the gripping end of the blocking element is nearer the pot than the handle gripping area, i.e. in addition the vertical gap there is also an horizontal gap between gripping area and gripping end. This configuration allows a handle better ergonomics, as the blocking element disturbs only extremely slightly the normal use of the pot when the lid is not used.

20 According to another embodiment, the abutment end of the blocking element presents two ends defining two opposite (in cross direction) areas or abutment points on the lid, spaced from each other, with the end part between these areas or points that does not touch the lid. These ends are practically two contact "horns" allowing an optimal contact with the lid even if the lid has been deformed over time.

25 According to another preferred embodiment, the blocking element presents an S- or flex-shaped side profile, i.e. a profile changing from concave to convex.

As mentioned, an object of the present invention is a pot with a lid provided with through holes for draining water, comprising a pair of handles according to one or more of the above described embodiments.

30 Advantageously, in a preferred embodiment, this pot presents a shape with base presenting a plan dimension greater than the other, such as preferably a rectangular base, wherein the handles are fixed on the opposite "smaller" sides of the pot. This configuration allows to have a lower rotational inertia of the pot while draining water that, together with the particular way of gripping the handles

according to the invention, allows a particularly safe and fast water draining phase.

Brief description of the drawings

Further characteristics and advantages of the invention shall be more apparent from the description of a preferred, although not exclusive, embodiment, illustrated by way of non limiting example in the attached tables of drawings, wherein:

figure 1 is an axonometric view of a pot with pasta strainer lid, to which handles according to the invention are applied;

figure 2 is a side view of the detail of a handle of the pot of figure 1;

figure 3 is a variant of the handle of figure 2;

figure 4 is a side view of the pot of figure 1;

figure 5 is a side view of the pot of figure 1 with the raised lid;

figure 6 is a partially cut-away side view of the detail of a further variant of handle relative to the previous figures;

figure 7 is a partially cut-away front view of the handle of figure 6;

figure 8 is a perspective view of the exploded view of the handle of figure 6.

Detailed description of an embodiment of the invention

With reference to the previously mentioned figures, a pot body and handles according to the invention are respectively indicated with 10 and 11.

The body of the pot 10 presents a substantially rectangular base, with rounded corners, and presents two side long walls 10A and two side short walls 10B.

A lid 12 is associated to the pot 10, which is also rectangular and which couples with the pot upper edge 10C. The lid 12 presents, on its upper face, a plurality of through holes 12A for draining water. It should be noted that the holes 12A are preferably distributed at the side of the centerline plane of the lid. On the lid upper face there is also a gripping knob 12B.

On the side short walls 10B of the body of the pot 10 the respective handles 11 are applied.

In particular, each handle 11 is formed by a part 14 to be cantilevered fixed to the outside of the short wall 10B of the pot and an element 15 for blocking the lid 12 hinged to this part 14.

The part 14 to be cantilevered fixed to the pot body presents an area 14A for fixing to the pot. Figure 2 shows a handle wherein the part 14 is U-shaped (with the concavity facing the pot) and it is all substantially made in a single material, such as

Bakelite; this part 14 is fixed to the pot for instance through a threaded element F exiting from the wall 10B and gripping the fixing area 14A in correspondence of the ends of the opposite wings 14B of the U.

Figure 3 shows a variant of handle, wherein the part 14 is formed by a metal core 14', with a substantially U-shaped conformation (with concavity facing the pot) and with the ends of the opposite wings welded to the pot wall. This metal core 14' (except for the end portions to allow welding) is embodied in a body 14'' of heat-resistant material, for instance Bakelite, with shape copying the U shape facing the pot.

Obviously, the methods for fixing the handle to the pot can be extremely various, according to the needs. The handle can be fixed to the pot for instance by means of a threaded element passing in a hole obtained in the body of the handle and gripping a corresponding hole obtained in a bracket fixed to the pot outer wall, or a hole passing through all the wall of the pot to couple with a respective counter-threaded blocking element, according known configurations for pot handles.

Also the material of which the handle is made can be obviously the most various, such as Bakelite, metal, thermally non-conductive metal, silicone, etcetera, or combination thereof.

According to the preferred embodiment, each handle practically provides for an area 14A for fixing to the pot, a gripping area 14C that, in the case of U-conformation, corresponds to the side joining segment of the wings of the U, and an intermediate area 14B for connecting the fixing area 14A and the gripping area 14C (the opposite wings of the U). With this conformation the handle presents a vertical passage that is delimited a) laterally by the opposite wings 14B extending from a common segment (the bottom of the U corresponding to the gripping area 14C, in this example) and directed towards the area 14A for fixing to the pot, b) by this common segment and c) in this example, by the pot wall 11B.

In this vertical passage the blocking element 15 of the lid 12 is arranged. This blocking element presents two opposite ends, respectively a first end 15A for abutting on the upper face of the lid 12 (in correspondence of a peripheral portion of the lid) and a gripping second end 15B for the user's fingers. The blocking element 15 is hinged between these own ends 15A, 15B to the intermediate area 14B of the part 14 for fixing to the pot and in particular between the opposite wings of the U

laterally delimiting the vertical passage in which it is housed.

The hinge axis X passes through the opposite wings 14B and presents a substantially horizontal arrangement, i.e. parallel to the bottom of the pot. Hinging is obtained through a pin 16, passing both through the opposite wings 14B and the blocking element 15. This pin can be obviously produced in various ways, as already mentioned. The pin can be a different piece than the blocking element and the part for fixing to the pot, and can be connected to them through insertion with interference or clearance, blocking with threaded elements, or also through snap couplings, couplings with elastic deformations of relative parts, etcetera. The pin (or hinging ends) can also be made in a single piece with the blocking element or with the part for fixing to the pot.

It should be noted that, in this example, the blocking element presents an advantageous S- or flex-shaped side profile, i.e. a profile changing from concave to convex. Other shapes are obviously possible.

The distance between the ends 15A and 15B of the blocking element 15 is advantageously such that when the handle 11 is applied to the pot 10 and the first end 15A abuts on the lid 12, the second end 15B is at a lower height than the gripping area 14C of the first part 14 of the handle, and free space remains, actually a vertical gap indicated with the letter "g1" in figure 2, between gripping area 14C of the part fixed to the pot and the gripping second end 15B of the blocking element.

In this example, the distance between the most external portion of the gripping end 15B of the blocking element 15 from the short wall 11B of the pot is lower than the distance of the most external portion of the gripping area 14C with respect to the short wall 11B to which the handle is fixed. Practically, between gripping area 14C and gripping ends 15B there is, in addition to the vertical gap "g1", also an horizontal gap "g2".

Adequately, the abutment end 15A of the blocking element 15 on the lid 12 presents two ends defining two opposite (in cross direction) areas or abutment points 15A' on the lid, spaced from each other, with the end part 15A 'between these areas or points 15A' that does not touch the lid.

Furthermore, another variant of handle is illustrated in figures 6, 7, and 8, and provides that the part 14 to be cantilevered fixed to the pot body presents a single fixing area 14A from which an intermediate area extends, delimiting centrally a

vertical through hole defining the passage for arranging and hinging the blocking element 15.

This intermediate area in particular presents a first beam 14D from which extends the fixing part 14A' onto which the part 14A for fixing to the pot is defined.

5 From this beam 14D opposite wings 14B extend, ending in a second beam defining the gripping area 14C for the user.

First beam 14D, wings 14B and second beam 14C delimit the hole/passage for arranging and hinging the blocking element 15.

10 The ends of the wings 14B form shoulders 17 which heightened from the first beam 14D and on which two opposite pockets 18 are defined, opened towards the pot body and with an abutment bottom 18A. These pockets 18 are seats for housing the opposite heads 16' of a pin-like portion 16, exiting below the portion comprised between the ends 15A and 15B of the blocking element 15. These heads 16' exit from the opposite sides of the blocking element 15. This pin-like portion 16 allows
15 hinging to the body 14 according to the axis X.

The pin-like portion 16 is in a single piece with the blocking element 15.

In this example, the fixing part 14A' presents a flattening 14A'' at the level of the lower side of the pockets 18, thus facilitating the insertion of the pin-like heads 16' into the respective pockets 18 and allowing the rotational rest of the pin-like
20 portion 16.

To prevent the pin-like appendices 16' exiting from the pockets 18, a blocking body 19 is interposed between the pot and the entrance to the pockets, in particular abutting onto the shoulders 17. In this example this blocking body 19 is a collar surrounding the fixing part 14A', thus also masking the fixing to the pot. It should be
25 noted that, in this example, the handle 11 is fixed to the pot by means of a threaded screw F passing through the part 14A'.

Operation of the pot and of the handles is as follows. Once the food contained in the pot has been cooked, the user takes the pot handles, taking care to hold tightly in a pliers-like manner the gripping area 14C and the gripping end 15B with a
30 comfortable opposition thumb-index finger and/or middle finger and/or ring finger and/or little finger. In this way a thrust force is applied on the lid upper face by the ends 15A of the handle blocking elements 15. The lid is prevented from moving from the pot upper edge. The user then rotates the pot moving the holes 12A on the lid

downwards, to drain water; the lid cannot fall downwards as it is blocked. Once the water has been strained off, it is sufficient to release the gripping ends of the blocking elements and to remove the lid, that is no more blocked by the blocking elements.

- 5 This handle configuration allows a particularly effective ergonomics, giving the user a particular feeling of safety while rotating the pot to drain water from the pasta strainer lid. Its structure is such that the blocking element does not disturb the user while using the pot without lid.

- 10 The combination of the above described handles with a pot with elongated shape of pasta strainer lid allows to facilitate water draining.

- 15 It is understood that what illustrated purely represents possible non-limiting embodiments of the present invention, which may vary in forms and arrangements without departing from the scope of the concept on which the invention is based. Any reference numbers in the appended claims are provided for the sole purpose of facilitating the reading thereof in the light of the description hereinbefore and the accompanying drawings and do not in any way limit the scope of protection of the present invention.

CLAIMS

- 1) A handle for pot with lid (12) comprising
- a part (14) to be cantilevered fixed to the outer wall (10B) of the body of a pot, said part (14) presenting an area (14A) for fixing to the wall (10B) of the pot body, a gripping outer area (14C) for the user, and an intermediate area (14B) for connecting the two fixing and gripping areas (14A, 14B), and
 - a blocking element (15) for blocking the lid (12) defining two opposite ends, respectively a first end (15A) abutting on the upper face of the lid (12) and a gripping second end (15B) for the user's fingers, said blocking element (15) being hinged between said first and second ends (15A, 15B) to said intermediate area (14B), characterized in that said first and second ends (15A, 15B) are spaced so that, when the handle (11) is applied to the wall of the pot body and said first end (15A) abuts on the lid (12), said second end (15B) is at a lower height than said gripping area (14C) of the fixing part (14), free space remaining between them.
- 2) Handle as claimed in claim 1, wherein said part (14) that must be cantilevered fixed to the wall (10B) of the pot body comprises a vertical passage laterally delimited by at least two opposite wings (14B) extending from a common segment (14C) and directed towards the area (14A) for fixing to the pot, with said element (15) for blocking the lid (12) arranged between said opposite wings (14B), i.e. arranged inside said passage.
- 3) Handle as claimed in claim 2, wherein said part to be cantilevered fixed to the pot is a U-shaped portion with concavity facing the body of the pot (10) and the blocking element (15) arranged in the space delimited by the U-shaped portion.
- 4) Handle as claimed in claim 2 or 3, wherein the axis for hinging said blocking element (15) to said part (14) for fixing to the pot body passes through said opposite wings (14B).
- 5) Handle as claimed in one or more of the previous claims, wherein the distance of the most external portion of said gripping end (15B) of said blocking element (15) from the area (14A) for fixing the handle to the pot body is lower than the distance of the most external portion of said gripping area (15B) with respect to the same fixing area (14A).
- 6) Handle as claimed in one or more of the previous claims, wherein said

abutment end (15A) of the blocking element (15) presents two ends (15A') defining two opposite areas or point for abutting on the lid (12), spaced from each other, with the part of said abutment end (15) between said areas or points that does not touch the lid (12).

5 7) Handle as claimed in one or more of the previous claims, wherein said blocking element (15) presents an S- or flex-shaped side profile, i.e. a profile changing from concave to convex.

 8) Handle as claimed in one or more of the previous claims, wherein said blocking element (15) comprises a pin-like portion (16) in a single piece, defining
10 two opposite heads (16') suitable to be housed rotationally on respective pockets (18) obtained on the intermediate area (14B) of the part (14) of the handle to be fixed to the pot; a blocking body (19) being preferably present, interposed between said pockets (18) and the pot body, suitable to prevent said heads (16') from exiting from said pockets (18).

15 9) A pot (10) with lid (12) characterized by comprising a pair of opposite handles (11) according to one or more of the previous claims.

 10) Pot as claimed in claim 9, wherein said lid (12) presents, on its own upper face, a plurality of through holes (12A).

 11) Pot as claimed in claim 9 or 10, characterized by having a shape with
20 base presenting a plan dimension greater than the other, such as preferably a rectangular base; said handles (11) being fixed to the opposite short sides (10B) of the pot.

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Fig. 4

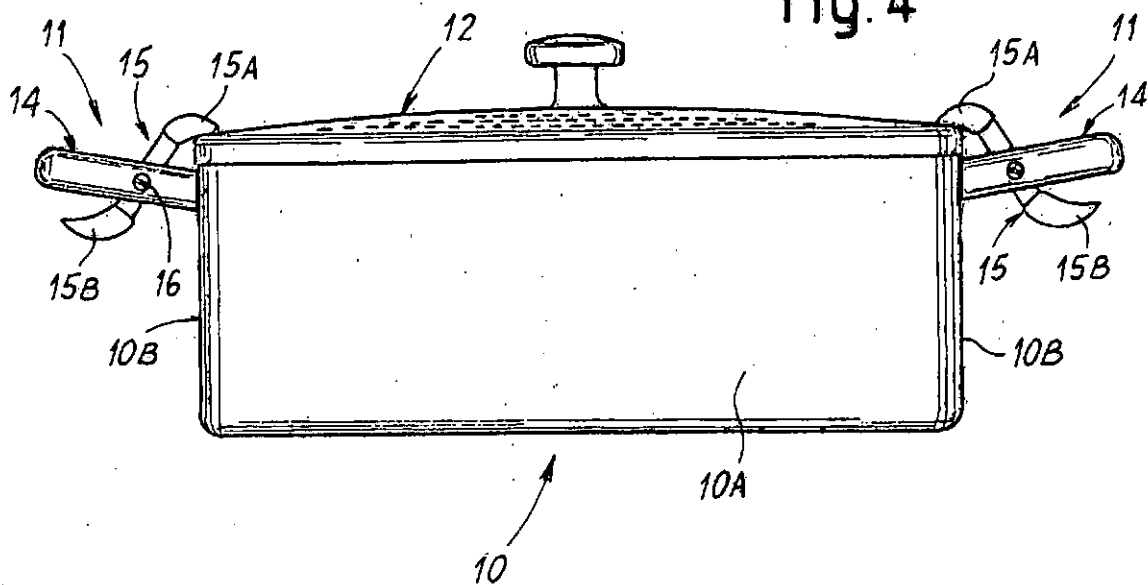
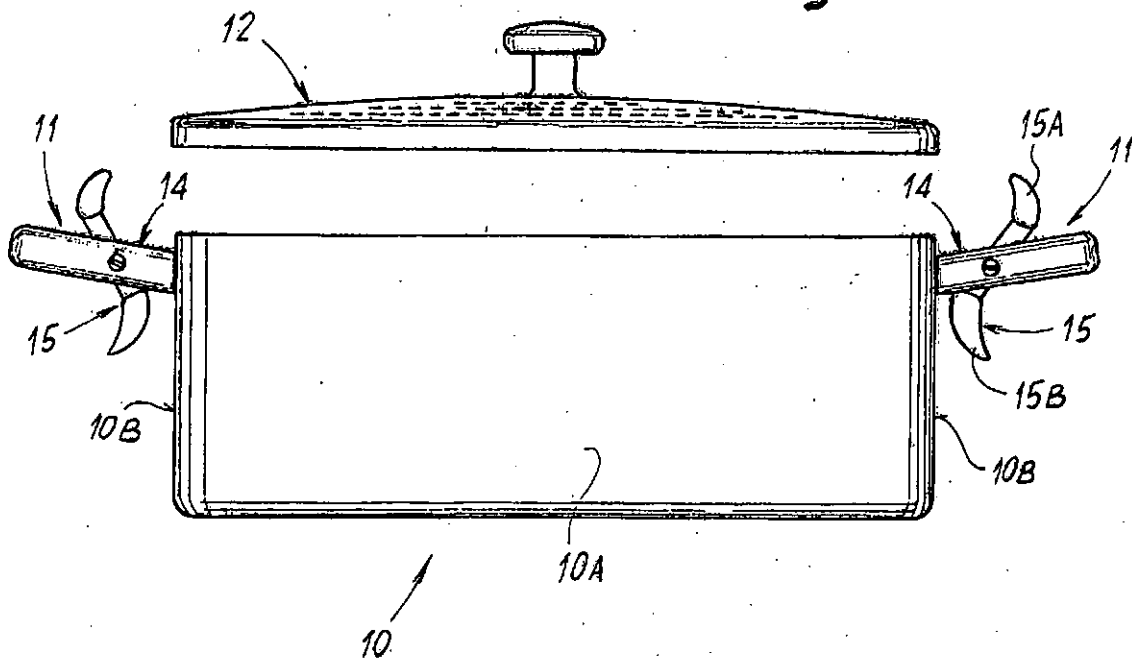
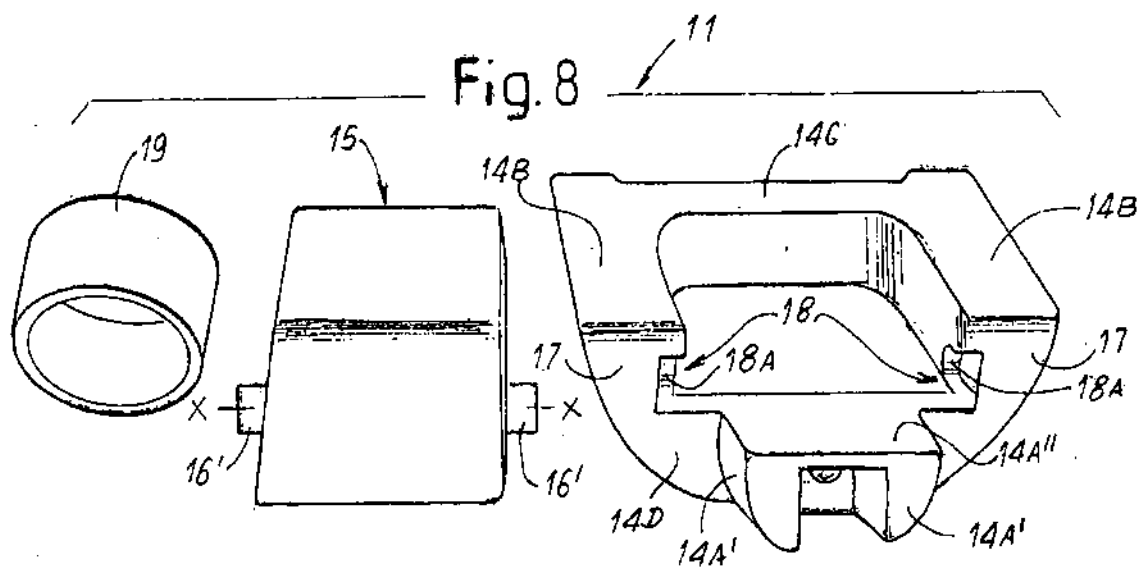
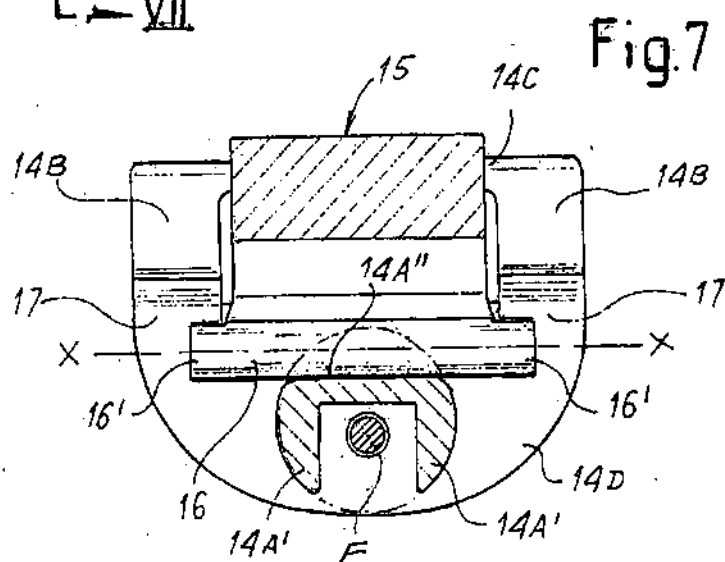
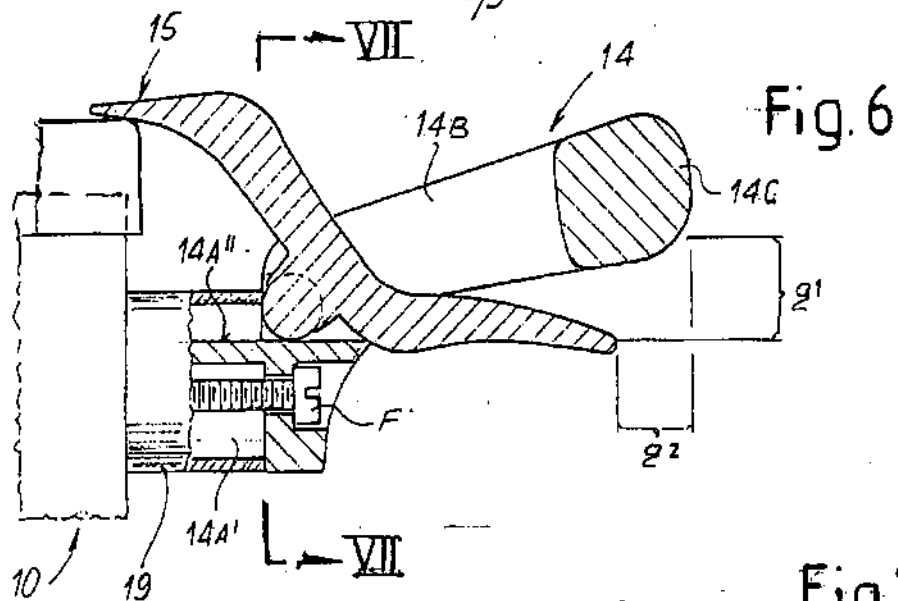


Fig. 5



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INTERNATIONAL SEARCH REPORT

International application No

PCT/IT2011/000402

A. CLASSIFICATION OF SUBJECT MATTER

INV. A47J36/10

ADD.

According to International Patent Classification (IPC) or to both national classification and IPC

B. FIELDS SEARCHED

Minimum documentation searched (classification system followed by classification symbols)

A47J

Documentation searched other than minimum documentation to the extent that such documents are included in the fields searched

Electronic data base consulted during the international search (name of data base and, where practicable, search terms used)

EPO-Internal, WPI Data

C. DOCUMENTS CONSIDERED TO BE RELEVANT

Category*	Citation of document, with indication, where appropriate, of the relevant passages	Relevant to claim No.
X	US 2004/200851 A1 (WOODERSON BLAISE M [US]) 14 October 2004 (2004-10-14) paragraphs [0015], [0037], [0040]; claims; figure 2	1-11
A	EP 0 761 151 A1 (TERMOPLASTIC FBM SRL [IT]) 12 March 1997 (1997-03-12) cited in the application the whole document	1-11
A	WO 2005/048789 A2 (INTERMARK S R L [IT]; PETRONI PAOLO [IT]) 2 June 2005 (2005-06-02) the whole document	1-11

☐ Further documents are listed in the continuation of Box C.

☒ See patent family annex.

* Special categories of cited documents :

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Date of the actual completion of the international search

26 June 2012

Date of mailing of the international search report

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INTERNATIONAL SEARCH REPORT

Information on patent family members

International application No

PCT/IT2011/000402

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		WO 2005048789 A2	02-06-2005

Señor
SUPERINTENDENTE DE INDUSTRIA Y COMERCIO
E. S. D.

El abajo firmado,

LANDERS y CIA S.A.S

Con domicilio en la

Carrera 53 No. 30 -27 de Medellín, Antioquia, Colombia,

Nombro por el presente a ALICIA LLOREDA y/o ANA MARÍA CASTRO y/o GUSTAVO TAMAYO, domiciliados en Bogotá, Colombia, con oficinas en dicha ciudad, Calle 72 No. 5-83, piso 6o., mis representantes legales y verdaderos en Bogotá, con facultades para recibir notificaciones y nombrar apoderados judiciales o extrajudiciales, con el fin de dar cumplimiento al parágrafo 1o. del artículo 543 del decreto 410 de 1971.

Los doctores ALICIA LLOREDA y/o ANA MARÍA CASTRO y/o GUSTAVO TAMAYO, o los apoderados que cualquiera de ellos designe, quedan especialmente facultados para representarme ante las autoridades colombianas, administrativas, judiciales o de policía, en todos los trámites relativos a la propiedad industrial, a cuyo efecto los faculto para dar ante dichas autoridades todos los pasos necesarios al objeto indicado; elevar solicitudes, declaraciones, reclamos, recursos y presentar desistimientos; formular descripciones, enmiendas, limitar el alcance de las solicitudes, presentar oposiciones y apelaciones; instaurar cancelaciones, renunciar total o parcialmente a los registros, abonar todos los impuestos y cuotas y efectuar todo otro pago determinado por la ley; recibir todos los documentos y valores, dando el descargo respectivo; llenar cualesquiera otros requisitos y tomar, en fin, todas las medidas que creyeren conducentes al resguardo de mis intereses; y en caso de producirse oposición, pasando los antecedentes a los tribunales, quedan facultados para tomar intervención como demandantes o demandados ante los jueces que sean competentes, pudiendo transar, someter a árbitros, desistir, percibir y apelar, con todas las demás facultades que resulten necesarias, y por el presente declaro desde ahora válido y bueno cuanto dichos representantes y/o los apoderados que cualquiera de ellos nombre hicieren en mi beneficio.

Asimismo, faculto a los doctores ALICIA LLOREDA y/o ANA MARÍA CASTRO y/o GUSTAVO TAMAYO, para solicitar en la Oficina de Propiedad Industrial la protocolización de este documento y de cualquier poder que cualquiera de ellos otorgue a mi nombre.

Dado y firmado en Medellín, a los quince (15) días del mes de julio 2014.

Atentamente,


DIEGO A. URIBE MONTOYA
CC. 71.394.212
Representante Legal
LANDERS y CIA S.A.S

PRESENTACION PERSONAL

Este memorial dirigido a:
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MEDELLIN**

OSCAR ANTONIO ALVAREZ GOMEZ

Fue presentado personalmente ante el suscrito NOTARIO por:

URIBE MONTOYA DIEGO ALFONSO

Identificado con: "C.C. 71394212"

Tarjeta Profesional No.:

del C.S.J.

Medellin 15/07/2014

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*** Conceptos Pagados ***

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1	50005-01-04 PRESENTACION DE OBSERVACIONES A SOLICITUDES	1632 OPOSICION NUEVA CRACION / PRESENTACION	345.000.00	345.000.00
				\$345.000.00

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No. 13-301739- -00004-0000

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