

Search history

Search 1: grill and diagonal (Results 265)
Search 2: cook* and surface* (Results 65037)
Search 3: 1 and 2 (Results 21)

Title: Electric **grill**

Abstract: Source: US5845562A A **grill** for **cooking** food is provided that has an inclined **cooking surface** with **diagonally** positioned ribs projecting therefrom. The ribs have a rounded elongated configuration that all point toward a liquid drain. The ribs have liquid flow channels there between to facilitate liquid flow down the incline into a collection vessel. The **cooking surface** is surrounded by a retaining wall for holding food in position during a **cooking** operation.

Classifications:

International (IPC 8-9): A47J37/06 F24C7/04 (Advanced/Invention);
A47J37/06 (Core/Invention)

International (IPC 1-7): A47J37/06 F24C7/04

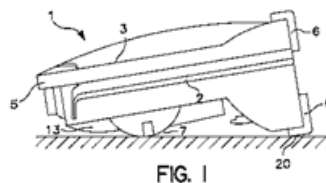
CPC: A47J37/0611

European: A47J37/06B

US: 219/386 219/521 99/375 99/380 99/400 99/425 99/446

PatBase - US5845562_A

U.S. Patent Dec. 8, 1998 Sheet 1 of 7 5,845,562



Family:

Publication number	Publication date	Application number	Application date
CA2254041 AA	19991003	CA19982254041	19981113
CA2254041 C	19991221	CA19982254041	19981113
CN1115127 C	20030723	CN19981022466	19981116
CN1231398 A	19991013	CN19981022466	19981116
DE69808597 D1	20021114	DE19986008597	19981116
DE69808597 T2	20031113	DE19986008597T	19981116
EP0953308 A1	19991103	EP19980309371	19981116
EP0953308 B1	20021009	EP19980309371	19981116
PT953308 T	20030228	PT19980309371T	19981116
US5845562 A	19981208	US19980054699	19980403

Priority:

CA19982254041 19981113 US19980054699 19980403

Probable Assignee: KEYSTONE MFG CO INC

Assignee(s): (std): KEYSTONE MANUFACTURING CO INC ; KEYSTONE MFG CO ; KEYSTONE MFG CO INC

Assignee(s): KEYSTONE MFG ; DENI JOSEPH A ; DENI LEONARD A ; KEYSTONE MANUFACTURING CO

Inventor(s): (std): DENI J A ; DENI JOSEPH A ; DENI L A ; DENI LEONARD A

Inventor(s): LEONARD A DENI ; JOSEPH A DENI ; L A DENI ; J A DENI

Agent(s): SIM AND MCBURNEY

Designated states: BE CH DE ES FR GB GR IT LI NL PT SE

Title: DEVICE AND METHOD FOR CONTROLLING/BALANCING FLOW FLUID FLOW-VOLUME RATE IN FLOW CHANNELS

Abstract: Source: US2004035411A A system and method for controlling flow in filtering systems and for balancing the flow through fluid systems employs flow control devices that minimize suspended matter precipitation. Several embodiments are included. In a first embodiment, a smooth-walled flow control device (410) with no abrupt transitions is provided in a flow conduit section. In a second embodiment, a filter (305) acts as a flow control device. A variation of the latter locates a flow control device (300) immediately adjacent to the filter (305) and upstream of it. In other embodiments, a control system (950) detects the real time status of the load to provide on the fly critical balancing.

Classifications:

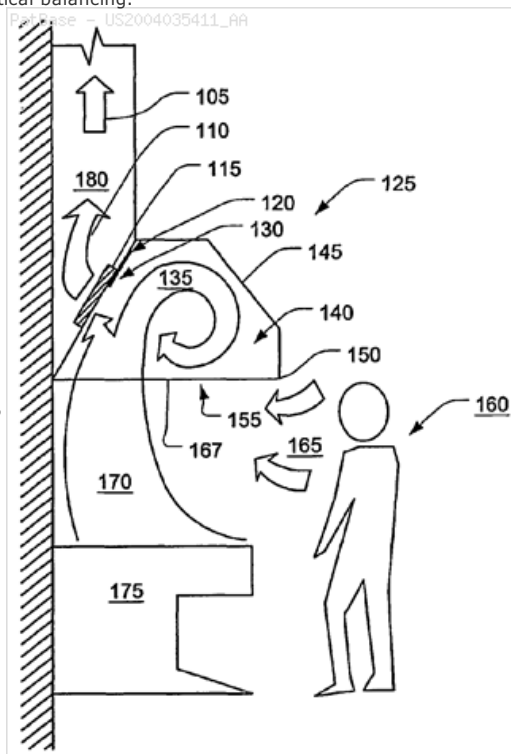
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International (ipc 1-7): B01D45/00 B01D45/08 B01D46/00 B08B15/02 F16L9/14 F24C15/20 F24F5/00 F24F7/00 G05D23/32

CPC: B08B15/00 F24F11/0001 F24F11/0009 F24F11/001 F24F11/006 F24F2011/0038 F24F2011/0073 B08B15/02 F24F2007/001 F24C15/2021 B08B15/023 F15D1/02 F24C15/20 F24C15/2028 F24C15/2035 F24C15/2042 F24F7/08 Y10T137/0324 Y10T137/0391

European: B08B15/00 B08B15/02 F15D1/02 F24C15/20 F24C15/20B F24C15/20C F24C15/20D F24C15/20F F24F11/00C F24F11/00R F24F11/00R3 F24F11/00R5 F24F7/08 R24F11/00R3E R24F11/00R5K R24F7/00A

US: 1/1 126/299 126/299.00D 126/299.00DP 126/299.00DS 126/299.00R 126/299.00RP 126/299D 126/299R 126/312 137/13 137/13P 137/2 165/237 236/49.3 236/49.300P 236/49.4 236/49.400P 359/463 454/229 454/239 454/343 454/343S 454/449 454/49 454/56 454/57 454/57P 454/58 454/61 454/61P 454/65 454/65S 454/67 454/67S 62/157 62/157S



Family:

Publication number	Publication date	Application number	Application date
AT473062 E	20100715	AT20050775069T	20050725
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CA2573955 AA	20070115	CA20052573955	20050725
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CA2828718 AA	20060202	CA20052828718	20050725
CA2828718 C	20160503	CA20052828718	20050725
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EP1340024 A1	20030903	EP20010959697	20010810
EP1340024 A4	20050706	EP20010959697	20010810
EP1778418 A2	20070502	EP20050775069	20050725
EP1778418 A4	20090902	EP20050775069	20050725
EP1778418 B1	20100707	EP20050775069	20050725
EP1778418 B2	20131106	EP20050775069	20050725
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US2005279845 AA	20051222	US20050210551	20050823
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US2010294259 AA	20101125	US20100848140	20100731
US2011005507 A9	20110113	US20050907300	20050328
US2011021128 AA	20110127	US20100898105	20101005
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US2013149949 AA	20130613	US20130763167	20130208
US2013213483 AA	20130822	US20130845635	20130318
US2015241074 AA	20150827	US20150656491	20150312
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US2016252256 AA	20160901	US20160149305	20160509
US6899095 BB	20050531	US20010344505	20010810
US7147168 BA	20061212	US20030638754	20030811
US7364094 BB	20080429	US20050210550	20050823

US7601054 BB	20091013	US20060555410	20061101
US8038515 BB	20111018	US20050572343	20050725
US8444462 BB	20130521	US20100848140	20100731
US9011215 BB	20150421	US20130763167	20130208
US9188354 BB	20151117	US20150656491	20150312
US9335057 BB	20160510	US20130845635	20130318
USRE42735 E	20110927	US20090551516	20090831
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WO0214746 A1	20020221	WO2001US25063	20010810
WO05019736 A1	20050303	WO2003US25515	20030813
WO06012628 A2	20060202	WO2005US26378	20050725
WO06012628 A3	20070301	WO2005US26378	20050725

Priority:

CA20052573955	20050725	CA20052828718	20050725	US20000224123P	20000810
US20000226953P	20000822	US20010263557P	20010123	CA20132573955	20131008
US20050572343	20050725	US20040590889P	20040723	US20050210550	20050823
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US20080316905	20081212	US20130763167	20130208	US20130845635	20130318
US20150656491	20150312	US20150928628	20151030	US20160149305	20160509
WO2005US26378	20050725	WO2003US25515	20030813	WO2005US26378	20040725

Probable Assignee: OY HALTON GROUP LTD

Assignee(s): (std): HALTON CO ; HALTON CO INC ; MEREDITH PHILIP ; LIVCHAK ANDREY ; SCHROCK DEREK ; HALTON COMPANY ; HALTON COMPANY INC ; OY HALTON GROUP LTD ; HALTON GROUP LTD OY ; BAGWELL RICK ; BEARDSLEE DARRIN ; BEARDSLEE DARRIN W ; SCHROCK DEREK W ; YO HALTON GROUP LTD

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Designated states: AE AG AL AM AT AU AZ BA BB BE BF BG BJ BR BW BY BZ CA CF CG CH CI CM CN CO CR CU CY CZ DE DK DM DZ EC EE EG ES FI FR GA GB GD GE GH GM GN GQ GR GW HR HU ID IE IL IN IS IT JP KE KG KM KP KR KZ LC LI LK LR LS LT LU LV MA MC MD MG MK ML MN MR MW MX MZ NA NE NG NI NL NO NZ OM PG PH PL PT RO RU SC SD SE SG SI SK SL SM SN SY SZ TD TG TJ TM TN TR TT TZ UA UG US UZ VC VN YU ZA ZM ZW

Title: HEAT ENERGY RECAPTURE AND RECYCLE AND ITS NEW APPLICATIONS

Abstract: Source: US2005120715A What has been created is a plurality and a variety of processes and a variety of devices correspondingly supportive to each process, wherein, a new partnership between; (1) a heat absorbing radiator compressed air pipes/tubes and (2) a gas turbine engine or a reciprocating piston engine, -is used to recapture and reconvert the, otherwise wasted, heat energies expelled by engines, by factories, by smelting plants, by distillation plants, by chillers/coolers/freezers, by **cooking** ovens, by lamps/stoves, by trash burners, and the heat energies created by the solar heat on the desert/ocean water, -into electric power and finally into hydrogen-deuterium fuel, -by having the engine's tailpipes submerged in cold compressed air inside the heat absorbing radiator pipes in reverse air flow, to further drive and re-drive the same engine; wherein, in order to capture fusion heat energy the hydrogen bomb is detonated in the deep ocean to catch the flames by the water and the hot water is used to energize the compressed air inside the heat absorbing radiator pipes; wherein, in order to produce fusion energy, an abundant electric arc is passed across liquid deuterium or across gaseous deuterium by the electro-plasma torch and sparkplug in the internal combustion engine, and by detonating a dynamite inside a liquid deuterium; wherein diamond is produced by placing carbon inside the hydrogen bomb; and wherein, deuterium fusion flame is used first in smelting glass to large sizes before running an engine.

Classifications:

International (ipc 8-9): B01D61/10 B63B1/10 B63B1/12 B63B35/00 B63B35/44 B63B39/06 B63B43/06 B63G1/00 B63G8/30 B63H19/02 B63H9/06 B63H9/10 B63J3/00 B64C31/04 B64C31/06 E02B3/06 F01K13/00 F01K23/10 F01K27/00 F02C1/00 F02C1/05 F02G5/00 F03B13/18 F03D11/04 F03D5/00 F03D5/04 F03G7/00 F24F5/00 F24F6/14 F28D5/00 (Advanced/Invention);

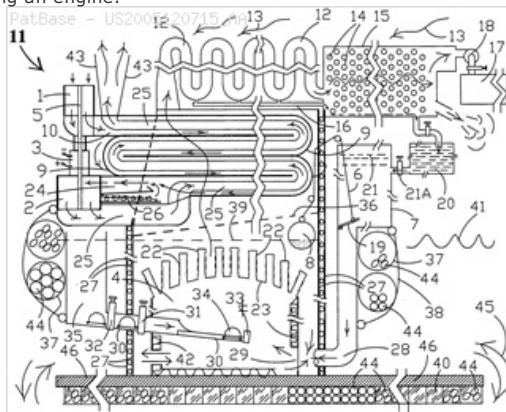
B63B1/24 B63J1/00 F24F1/00 (Advanced/Non-invention); B01D61/02 B63B1/00 B63B35/00 B63B35/44 B63B43/00 B63H9/00 B63J3/00 E02B3/06 F01K23/10 F01K27/00 F02C1/00 F02G5/00 F03B13/00 F03D5/00 F03G7/00 (Core/Invention)

International (ipc 1-7): B01D61/10 B63B17/00 B63B35/00 B63B7/00 F01K23/10 F03D5/02 F03D5/04 F03G7/00 F04B35/00 F24F6/14 F28D5/00

CPC: B63H9/06 B63H9/1021 F05D2260/212 F01K27/00 F02C1/05 F03G7/00 Y02T50/672 Y02T50/676 B63B1/121 Y02W10/33 Y02W10/37 B63B1/107 B63B1/24 B63B39/06 B63B2039/067 B63G1/00 B63G8/30 B63H19/02 B63J1/00 C02F1/04 F05B2240/40 Y02T70/59 B63B35/00 B63B43/06 B63J3/00 E02B3/062 E02B2017/0091 F03B13/182 F03D5/04 F24F5/0035 F24F6/14 Y02B10/30 Y02B10/50 Y02E10/38 F03D13/20 F28D5/00 B01D61/10 B63B35/44 B63B2035/446 B63B2035/4466 B64C31/04 B64C31/06 F03D5/00 F05B2240/921 F05B2240/922 F24F2001/0088 Y02B30/545 Y02E10/70 Y02E10/728 B63H9/10 F05B2210/18

European: B01D61/10 B63B1/10C B63B1/12B B63B35/00 B63B35/44 B63B39/06 B63B43/06 B63G1/00 B63G8/30 B63H19/02 B63H9/06 B63H9/10 B63H9/10C B63J3/00 B64C31/04 B64C31/06 E02B3/06B F01K27/00 F02C1/05 F03B13/18B2D F03D11/04 F03D5/00 F03D5/04 F03G7/00 F24F5/00C7 F24F6/14 F28D5/00 L63B1/24 L63B35/44 L63B35/44E7 L63B35/44E9 L63B39/06R L63B43/06 L63H9/10 L63J1/00 L63J3/00 M02F1/04 P02B17/00M R05B210/18 R05B240/40 R05B240/921 R05B240/922 R05B240/931 R05B260/212 R24F1/00G1 Y02B10/30 Y02B10/50 Y02B30/14 Y02B30/54D Y02E10/38 Y02E10/70 Y02E10/72L Y02E10/72N Y02E20/18 Y02T50/67B2 Y02T50/67F2 Y02T70/59

US: 114/102 114/267 114/382 114/39.1 114/39.2 114/39.26 114/39.29 114/39.31 210/136 210/170 210/259 210/321.87 244/153.00R 244/153R 244/24 405/76 415/5 416/8 417/330 417/332 60/39.01 60/506 60/618 60/618P 60/676 60/698 60/698P 60/772 62/304 62/310 62/314 623/40

**Family:**

Publication number	Publication date	Application number	Application date
AP200704109 A0	20070831	AP20070004109	20050727
AU2005325208 AA	20060727	AU20050325208	20050727
AU2005325208 BB	20120329	AU20050325208	20050727
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CA2599414 AA	20070823	CA20052599414	20050727
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EA200701538 A1	20081030	EA20070001538	20050727
EP1851418 A1	20071107	EP20050779535	20050727
EP1851418 A4	20090513	EP20050779535	20050727
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US2005120715 AA	20050609	US20050039624	20050120
US2008155985 AA	20080703	US20050795835	20050727
US4756666 A	19880712	US19840631321	19840719
US4859146 A	19890822	US19880177599	19880405
US5027735 A	19910702	US19900472753	19900131
US5052902 A	19911001	US19860820082	19860121
US5056447 A	19911015	US19880255657	19881013
US5094595 A	19920310	US19890376002	19890815
US5435259 A	19950725	US19930097655	19930727
US5507943 A	19960416	US19910811470	19911218
US6293121 BA	20010925	US19980137499	19980820
US6327994 BA	20011211	US19970999729	19971223
US8051637 BB	20111108	US20050795835	20050727
WO06078315 A1	20060727	WO2005US26793	20050727
WO06078315 C1	20061102	WO2005US26793	20050727

Priority:

CA20022397847	20020812	CA20022404410	20020920	PH20040000148	20040325
US19880255719	19881013	US19860820082	19860121	US19840631321	19840719
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US19890376002	19890815	US19930097655	19930727	US19910773680	19911008
US19950506335	19950725	US19910811470	19911218	US20050039624	20050120
WO2005US26793	20050727	US19970999729	19971223	US19980137499	19980820

Probable Assignee: CHRISTIAN SCHOOL OF TECHNOLOGY CHARITABLE FOUNDATION TRUST

Assignee(s): (std): CHRISTIAN SCHOOL OF TECHNOLOGY CHARITABLE FOUNDATION TRUST ; CHRISTION SCHOOL OF TECHNOLOGY ; LABRADOR GAUDENCIO A ; LABRADOR GAUDENCIO AQUINO ; GAUDENCIO LABRADOR ; LABRADOR GAUDENCIO ; CHRISTIAN SCHOOL OF TECHNOLOGY

Assignee(s): CHRISTIAN SCHOOL OF TECHNOLOGY CHARITABLE FOUNDATI ; CHRISTION SCHOOL OF TECHNOLOGY CHARITABLE FOUNDATI ; CHRISTION SCHOOL OF TECHNOLOGY CHARITABLE FOUNDATION TRUST

Inventor(s): (std): LABRADOR GAUDENCIO AQUINO ; LABRADOR GAUDENCIO A ; CHRISTIAN SCHOOL OF TECHNOLOGY

Inventor(s): GAUDENCIO AQUINO LABRADOR ; LABRADOR GAUDENCIO ; CHRISTIAN SCHOOL OF TECHNOLOGY CHARITABLE

Agent(s): ROGER SYN AND CO PATENT AND TRADE MARK ATTORNEYS; FURMAN AND KALLIO; OYEN WIGGS GREEN AND MUTALA LLP; GAUDENCIO AQUINO LABRADOR

Designated states: AE AG AL AM AT AU AZ BA BB BE BF BG BJ BR BW BY BZ CA CF CG CH CI CM CN CO CR CU CY CZ DE DK DM DZ EC EE EG ES FI FR GA GB GD GE GH GM GN GQ GR GW HR HU ID IE IL IN IS IT JP KE KG KM KP KZ LC LI LK LR LS LT LU LV MA MC MD MG MK ML MN MR MW MX MZ NA NE NG NI NL NO NZ OM PG PH PL PT RO RU SC SD SE SG SI SK SL SM SN SY SZ TD TG TJ TM TN TR TT TZ UA UG US UZ VC VN YU ZA ZM ZW

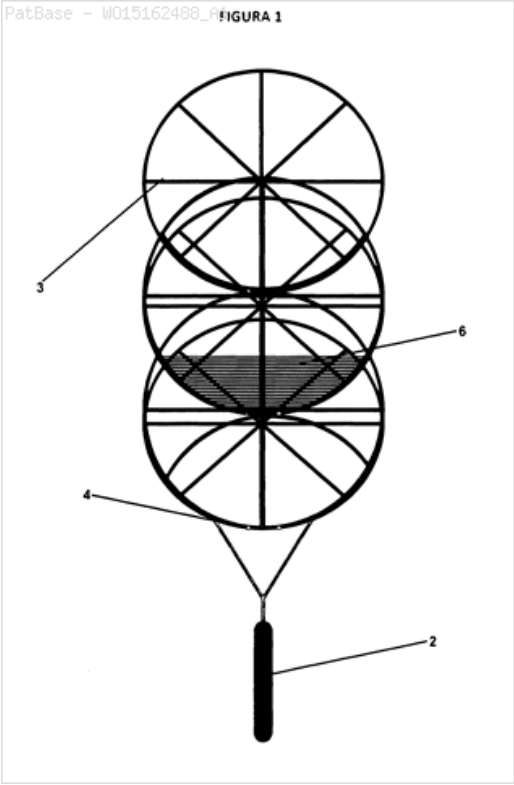
Title: DOMESTIC **DIAGONAL GRILL** COMPRISING MULTIPLE **COOKING SURFACES**

Abstract: Arepa flatbreads can be enjoyed at home in a convenient and low-cost manner by **grilling** pre-**cooked** products on a conventional single-**surface grill**. The invention relates to a domestic **diagonal grill** having multiple **cooking surfaces** that allows up to three units to be **grilled** simultaneously owing to the design based on wire of 1 to 3 mm in diameter, in which three discs overlap one another by 50 percent. Each disc includes a pair of stop elements (4) that prevent the flatbread from sliding, as well as at least three anti-adherent stop elements (5) on each face of the disc. As a result, **grilling** can be performed more quickly, using less energy and without any risk of flatbreads being wasted as a result of sticking to the discs.

Classifications:

International (IPC 8-9): A47J37/06 A47J37/08 (Advanced/Invention)

CPC: A47J37/06 A47J37/08



Family:

Publication number	Publication date	Application number	Application date
CO6980067 U1	20140627	CO20140089198U	20140425
WO15162488 A1	20151029	WO2015IB00571	20150424
WO15162488 A4	20151217	WO2015IB00571	20150424

Priority:

CO20140089198 20140425 CO20140089198U 20140425

Probable Assignee: REYES VELEZ FABIO ESTEBAN

Assignee(s): (std): REYES VELEZ FABIO ESTEBAN

Inventor(s): (std): REYES VELEZ FABIO ESTEBAN

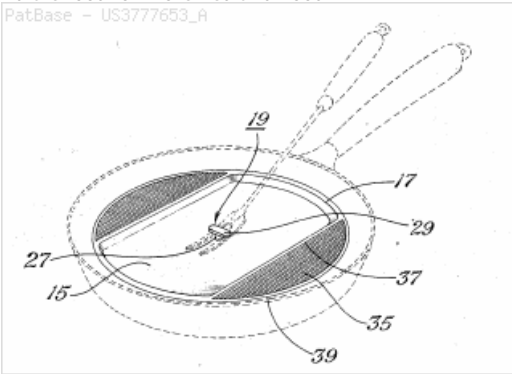
Designated states: AE AG AL AM AO AT AU AZ BA BB BE BF BG BH BJ BN BR BW BY BZ CA CF CG CH CI CL CM CN CO CR CU CY CZ DE DK DM DO DZ EC EE EG ES FI FR GA GB GD GE GH GM GN GQ GR GT GW HN HR HU ID IE IL IN IR IS IT JP KE KG KM KN KP KR KZ LA LC LK LR LS LT LU LV LY MA MC MD ME MG MK ML MN MR MT MW MX MY MZ NA NE NG NI NL NO NZ OM PA PE PG PH PL PT QA RO RS RU RW SA SC SD SE SG SI SK SL SM SN ST SV SY SZ TD TG TH TJ TM TN TR TT TZ UA UG US UZ VC VN ZA ZM ZW

Title: **COOKING** ACCESSORY

Abstract: Source: US3777653A A **cooking** accessory that is adapted to be employed in conjunction with another **cooking** utensil or to be employed as a **cooking** utensil and to be handled with a **cooking** fork characterized by a metallic centerpiece having both top and bottom **surfaces** adapted for **cooking** contact with the food without sticking; a raised outer edge extending peripherally about the metallic centerpiece for retaining juices about food **cooked** on the top thereof; and a handle having a base portion that will fit within the tines of a **cooking** fork and having an enlarged head to prevent the fork from slipping off the handle. The **cooking** accessory can be emplaced atop meat, such as bacon, frying in a skillet to eliminate problems with curling and wasteful shrinkage, and to obtain substantially uniform **cooking**. On the other hand, the **cooking** accessory can be employed on a **grill** and meat, eggs, hotcakes or the like **cooked** on its upper **surface** as on the **surface** of a griddle. In specific embodiments, the **cooking** accessory has foraminous, screen-like portions at one or more of its edges exteriorly of the raised edge to allow turning the **cooking** accessory to inspect the food to see if it has been **cooked** completely, draining grease or the **cooking** juices from around the food for more healthful food.

Classifications:

International (IPC 8-9): A47J37/10 (Advanced/Invention);
A47J37/10 (Core/Invention)
International (IPC 1-7): A47J37/10
CPC: A47J37/108
European: A47J37/10D
US: 99/339 99/341 99/349 99/422 D7/391 D7/667



Family:

Publication number	Publication date	Application number	Application date
US3777653 A	19731211	US19720230889	19720301

Priority:

US19720230889 19720301

Probable Assignee:

Assignee(s): (std):	CARRUTH J
Assignee(s):	CARRUTH J
Assignee(s):	CARRUTH J US
Inventor(s): (std):	CARRUTH J
Inventor(s):	CARRUTH J US

Title: Electric **grills** and hot plates.

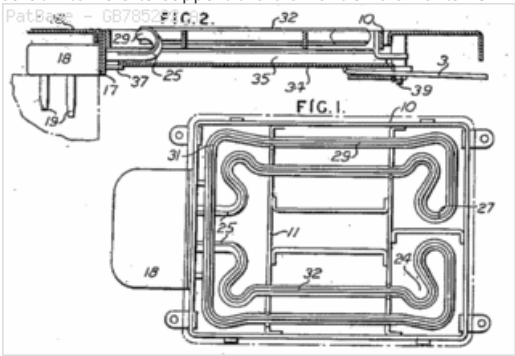
Abstract: Source: GB785292A 785,292. Electric **grills** and hot plates. SIMPLEX ELECTRIC CO., Ltd. Nov. 5, 1954 [Nov. 5, 1953], No. 30565/53. Class 39(3) An electric **grill** comprises a sheathed heating element 29 bent to fit into a rectangular strip metal frame 10 so that the element 29 lies adjacent the edge of the frame 10 at the corners of which the element is bent into open loops 31 facing inward so as to give a greater length of element at the corners to ensure more even downward radiation. The element is of uniform power per unit length and fits, into an aperture in a hob 16 which may be above an oven, and a **cooking** pot may be supported on or above the element. The looped corner parts of the heater may include spiral convolutions. The element may be of vertical oval cross section and the sheath may have ribs 32 as in Specification 592,124, so that if the **cooking** pot rests on the element, there is only line contact between them, in order that the heating of the pot does not interfere with the uniformity of the downward radiant heating e.g. for toast. The element 29 may be shaped as in Fig. 1 to give an inner heating line with loops 24, 27 as shown, the ends of the element being bent down at 25 to enter a contact box 18 with contact pins 19. The element may be in two parts with a switch for connection in series or parallel or singly and the corner loops are closer together than the straight or slightly curved side parts of the heater. A reflector 34 with a detachable wire handle 3 and comprising rectangular aluminium sheet with opposed flanges 35 is supported below the element on pins 37 and a collar on a stud 39 projecting below the hob or may be supported above the element. The frame 10 has reinforcing cross strips 11, which are slotted at intervals to support the element or elements 29.

Classifications:

International (IPC 8-9): H05B3/68 (Advanced/Invention);
H05B3/68 (Core/Invention)

CPC: H05B3/68

European: H05B3/68



Family:

Publication number	Publication date	Application number	Application date
GB785292 A	00000000		00000000

Title: PARRILLA **DIAGONAL** PROXIMAL A VERTICAL CON SUPERFICIES MULTIFORMES DE COCCION **GRILL DIAGONAL** VERTICAL **SURFACES** proximal multiform **COOKING** (Machine translation)

Abstract: Source: CO7580059U La parrilla **diagonal** proximal a vertical con superficies multiformes de coccionpermite de manera simultanea el asado de mas de tres unidadesaumentando la cobertura de personas al degustar en grupo, unas deliciosas arepascalientes en casa o fuera de ella. Cada superficie de coccion (4) posee uno o mas arcosde contencion (6), ademas de un portillo (5) que facilita girar la arepa para una mejorcoccion, con una base reducida (1) evitando fugas de calor, un area de atenuacion decalor (2) extendida por toda la base para regular la temperatura hacia los alimentos yun cuello alargado (7) que permite la ubicacion precisa de la parrilla sobre la hornilla ysin generar tropiezos con el herraje dispuesto sobre la estufa. The proximal to vertical **surfaces** with multiform coccionpermite **diagonal** parrila simultaneously roast more than three people unidadesaumentando coverage group to taste, delicious arepascalientes at home or away. Each **cooking** area (4) has one or more arcosde containment (6), plus a wicket (5) which facilitates turning the arepa for mejorcoccion, with a low base (1) avoiding heat leaks, an area of attenuation decalor (2) spread throughout the basis for regulating the temperature to the food yun elongated neck (7) allows precise location of the **grill** on the stove ysin generate smooth with hardware provided on the stove.

Classifications:

International (IPC 8-9): A47J37/06 A47J37/07 F24C15/08 (Advanced/Invention)

Family:

Publication number	Publication date	Application number	Application date
CO7580059 U1	20160420	CO20150241995U	20151013

Priority:

CO20150241995U 20151013

Probable Assignee:

REYES VELEZ FABIO ESTEBAN

Assignee(s): (std):

REYES VELEZ FABIO ESTEBAN

Assignee(s):

FABIO ESTEBAN REYES VELEZ

Inventor(s): (std):

REYES VELEZ FABIO ESTEBAN

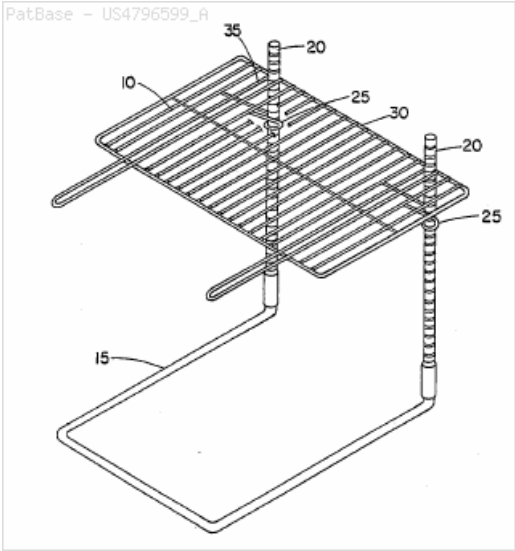
Inventor(s):

FABIO ESTEBAN REYES VELEZ

Title: PORTABLE **COOKING GRILL** DEVICE

Abstract: Source: US4796599A A portable **cooking grill** device is formed from two vertical posts removably attached to the upturned ends of a U-shaped base. The **cooking surface** of the device is a **grill** having a rod attached along its rear edge, and a plurality of parallel rods extending perpendicular thereto from front to back of the **grill**. Two braces attached to the **grill** extend **diagonally** downward and rearward from the **grill**. The vertical posts pass through the **grill** between adjacent parallel rods. The **grill** is held in place with respect to the vertical posts and base by the rod attached along the rear edge of the **grill** which seats against the back of the vertical posts, and by the distal ends of the **diagonal** braces being seated against the front of the vertical posts. A number of horizontal ribs may be spaced along the length of the vertical

Classifications:
International (IPC 8-9): F24B1/20 (Advanced/Invention);
F24B1/00 (Core/Invention)
International (IPC 1-7): F24B3/00
CPC: A47J33/00
European: F24B1/20B2
US: 126/25A 126/30 126/9R



Family:

Publication number	Publication date	Application number	Application date
US4796599 A	19890110	US19880179662	19880411

Priority:

US19880179662 19880411

Probable Assignee:

COOPER ROBERT

Assignee(s): (std):

COOPER ROBERT

Inventor(s): (std):

COOPER ROBERT

Title: **COOKING** AND WATER HEATING APPARATUS

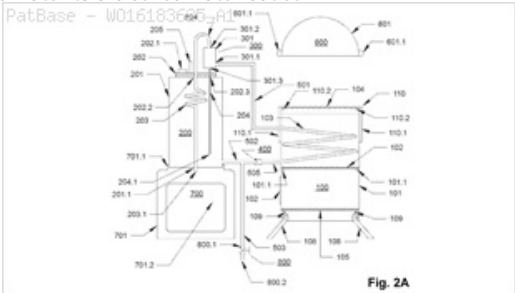
Abstract: An apparatus for use combined **cooking** and water heating, the apparatus including a combustion chamber for burning a fuel to generate heat, a **cooking** support positioned above the combustion chamber in use to allow **cooking** to be performed, a heat exchanger in thermal communication with the combustion chamber, a water reservoir coupled to the heat exchanger via delivery and return fluid paths, allowing water from the reservoir to be circulated through the heat exchanger to thereby heat the water in the reservoir, a separator provided in the return path to separate steam from heated water and a condenser element for condensing steam to thereby provide distilled water to a distilled water outlet.

Classifications:

International (IPC 8-9): A47J33/00 F24B1/183 F24B9/00

F24C13/00 (Advanced/Invention)

CPC: F24C13/00 F24B1/183 F24B9/003



Family:

Publication number	Publication date	Application number	Application date
WO16183625 A1	20161124	WO2016AU50370	20160517

Priority:

AU20150901830 20150520

Probable Assignee: GAMIKON PTY LTD

Assignee(s): (std): GAMIKON PTY LTD

Inventor(s): (std): JACOBS GIDEON JOHANNES

Agent(s): DAVIES COLLISON CAVE PTY LTD

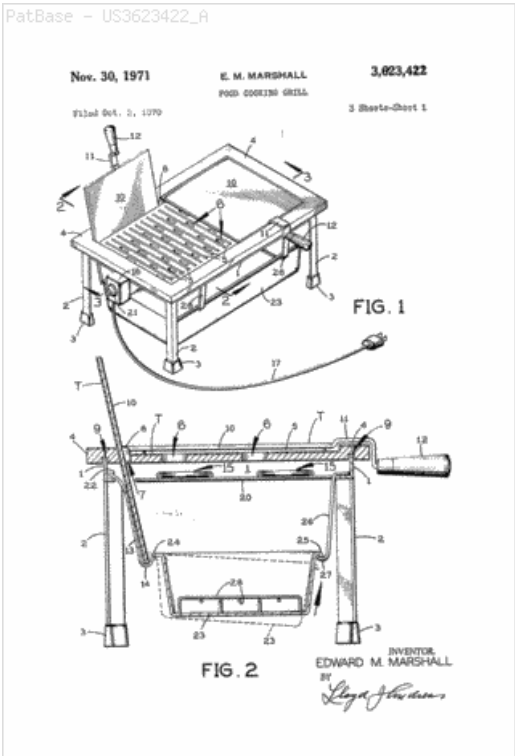
Designated states: AE AG AL AM AO AT AU AZ BA BB BE BF BG BH BJ BN BR BW BY BZ CA CF CG CH CI CL CM CN CO CR CU CY CZ DE DK DM DO DZ EC EE EG ES FI FR GA GB GD GE GH GM GN GQ GR GT GW HN HR HU ID IE IL IN IR IS IT JP KE KG KM KN KP KR KZ LA LC LK LR LS LT LU LV LY MA MC MD ME MG MK ML MN MR MT MW MX MY MZ NA NE NG NI NL NO NZ OM PA PE PG PH PL PT QA RO RS RU RW SA SC SD SE SG SI SK SL SM SN ST SV SY SZ TD TG TH TJ TM TN TR TT TZ UA UG US UZ VC VN ZA ZM ZW

Title: FOOD COOKING GRILL

Abstract: Source: US3623422A (Claim 1) 1. A food cooking grill comprising means forming a frame, said frame having a planar rectangular upper edge of uniform width, a rectangular main cooking plate with an outer margin on each side adapted and constructed on the said upper edge of said frame against lateral movement, the portion of said main plate within said margin having a plurality of rows of spaced apertures of predetermined size therethrough, a plurality of upstanding ridges of predetermined height integral with the upper side of said main plate with each of said ridges extending between opposite margins of said main plate and positioned between each row of apertures, a planar electric heating element detachably secured in said frame and positioned in predetermined parallel spaced relation with respect to the under side of said main plate, at least one manually operated planar gravity cooking plate having a projection extending from the central forward edge thereof and terminating in a handle means, said projection shaped to conform with the contour of the forward said margin of said main plate for positioning said gravity plate on said main plate whereby said main plate and said gravity plate will be heated when said heating element is energized and whereby food placed on said ridges of said main plate with said gravity plate manually placed on said food by said handle means will be rapidly cooked from the upper and lower sides thereof and said gravity plate will be maintained in heated condition by the heat radiation from the surface of said main plate and heated air flowing upward through said apertures.

Classifications:

International (IPC 8-9): A47J37/06 (Advanced/Invention);
A47J37/06 (Core/Invention)
International (IPC 1-7): A47J37/6
CPC: A47J37/0676 A47J37/0709
European: A47J37/06D2 A47J37/07B2
US: 99/340 99/349 99/389 99/400



Family:

Publication number	Publication date	Application number	Application date
US3623422 A	19711130	US19700077548	19701002

Priority:

US19700077548 19701002

Probable Assignee:

EDWARD M MARSHALL

Assignee(s): (std):

EDWARD M MARSHALL

Inventor(s): (std):

MARSHALL EDWARD M

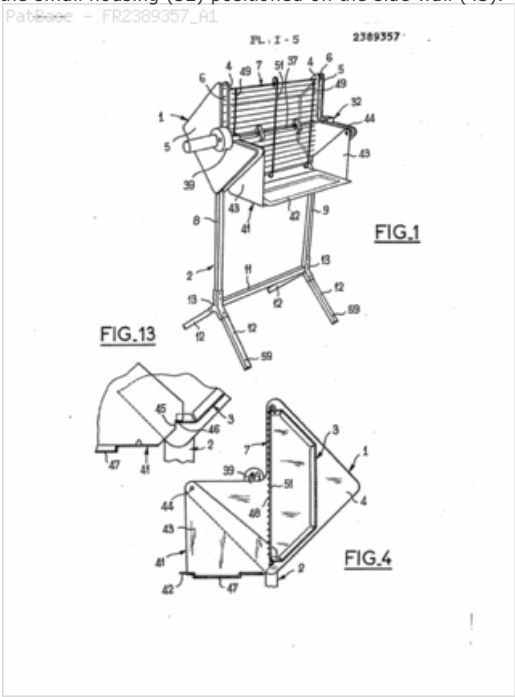
Inventor(s):

EDWARD M MARSHALL

Title: FOLDING TABLE-HEIGHT BARBECUE - HAS SOLID FUEL BEHIND UPRIGHT OR HORIZONTAL GRILL FOR GRILLING OR SPIT ROASTING WITH MOTOR IN OUTER HOUSING

Abstract: Source: FR2389357A Dispositif transportable pour la cuisson des aliments en plein air, comprenant un bloc de cuisson 1 porte par un système de support 2. Le système de support 2 comprend des pieds obliques 12 repliables le long d'une traverse 11 et deux montants 8, 9 également repliables et agencés pour s'emboîter dans des bras de raccordement solidaires du bloc de cuisson 1. Ce bloc est articulé pour pouvoir tourner de 90 degrés et fournir une position de cuisson à la broche et une position de grillage. Le système de support 2 est autostable et permet un montage facile du bloc de cuisson. Application aux dispositifs de cuisson en plein air, notamment du genre barbecue. The grill (1) is mounted on a folding stand (2) of lightweight angle metal (8, 9) with a cross bar (11) and a pair of Y shaped connectors (13) to hold the verticals (8, 9), cross bar (11) and angled pair of feet (12, 59). It can be easily erected by one person and may be folded up even while still hot. The barbecue can be used for grilling when the box containing the fuel is situated below the horizontally positioned grill (7). this grill can be tilted into an upright position when spit roasting is preferred (37). The motor (39) of the spit is situated outside the barbecue together with the handle. The spit is retained in the small housing (32) positioned on the side wall (43).

Classifications:
International (IPC 8-9): A47J37/07 (Advanced/Invention);
A47J37/07 (Core/Invention)
International (IPC 1-7): A47J37/07
CPC: A47J37/0731
European: A47J37/07D



Family:

Publication number	Publication date	Application number	Application date
FR2389357 A1	19781201	FR19770013555	19770504

Priority:
FR19770013555 19770504
Probable Assignee:
Assignee(s): (std):

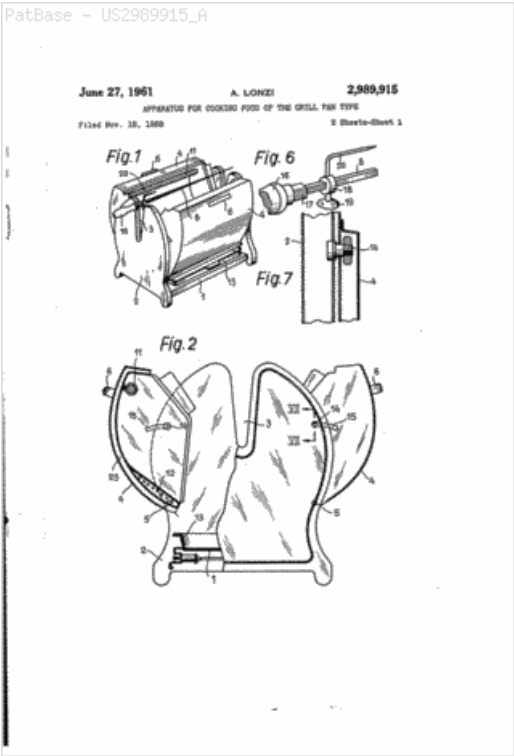
SEB SA
SEB SA

Title: APPARATUS FOR **COOKING** FOOD OF THE **GRILL** PAN TYPE

Abstract: Source: US2989915A (Claim 1) All-purpose **cooking** apparatus for **cooking** by direct heat absorption food supported by a spit or contained in a retainer with grid shaped walls or the like, comprising a base plate, a pair of upstanding opposite end walls fast with the opposite end portions of the base plate, a pair of curved side walls, said walls being arranged to face each other by their concave **surfaces**, a pair of coaxial pivots fast with said opposite end walls for rotatably supporting each of said side walls near the lower edge of the latter, said pivots being so arranged as to maintain said lower edges spaced from said base plate, means for limiting the oscillation of said side walls between their closed position in which they define together with said end walls and said base plate the **cooking** room of the apparatus for containing the food to be **cooked** and in which the upper edges of said side walls are arranged nearer the longitudinal plane of symmetry of the apparatus than their lower edges and an open position in which said upper edges are arranged farther from said longitudinal plane than said lower edges, food support inside said **cooking** room, said support having longitudinal extensions supported at the bottom of a V-shaped slot respectively cut in the upper edge of each said end walls, said slots arranged symmetrically with respect to said longitudinal plane of symmetry and each said slot extending to a point on its respective end wall corresponding to about mid-point of said side walls as they are in their closed position, the upper edge of each side wall having an extension arranged substantially at right angles thereto and projecting towards said longitudinal plane of symmetry, the free edges of said extension being spaced to provide a slot connecting said **cooking** room with the outside, a pair of upper electrical heating elements of rod type each arranged in the corner formed between the upper portion of each side wall and the extension of the latter and a pair of lower electrical heating elements in the form of a plate carrying electrical resistors arranged adjacent lower portions of said side wall and extending from their lower edges to a region situated immediately below the horizontal plane extending through the bottoms of said V-shaped slots when said side walls are in their closed position.

Classifications:

International (IPC 8-9): A47J37/06 (Advanced/Invention);
A47J37/06 (Core/Invention)
International (IPC 1-7): A47J37/06
CPC: A47J37/0688
European: A47J37/06E
US: 219/391 99/391 99/400 99/419



Family:

Publication number	Publication date	Application number	Application date
US2989915 A	19610627	US19580774752	19581118

Priority:

19571122 US19580774752 19581118

Probable Assignee:

AGOSTINO LONZI

Assignee(s): (std):

AGOSTINO LONZI

Inventor(s): (std):

AGOSTINO LONZI

Inventor(s):

LOZI AGOSTINO

Title: COMBINED MICROWAVE, INFRARED AND CONVECTION OVEN

Abstract: In order to extend the range of applications of a microwave oven and to enhance the quality and digestibility of the food heated, in particular **cooked** and baked, therein, a current of hot, dry air is guided by deflecting elements (23, 24, 25, 26; 27) in the oven or **cooking** chamber (4a) so as to circulate around the food being **cooked** on a **grill** (33). A crust rapidly forms on the **surface** of the food being **cooked**, because a vapour screen which would absorb the infrared rays from the heating elements (28) cannot form around the food being **cooked**. The food therefore becomes crisp on the outside while remaining juicy on the inside. This is difficult if not impossible to achieve with conventional microwave ovens, or demands a preparation time which is too long for microwave ovens. In addition, by means of suitable constructional measures, it is possible to prevent liquid dropping from the food (31) being **cooked** onto the infrared heating source located below the food.

Classifications:

International (IPC 8-9): C07C403/24 F24C7/02 H05B6/64

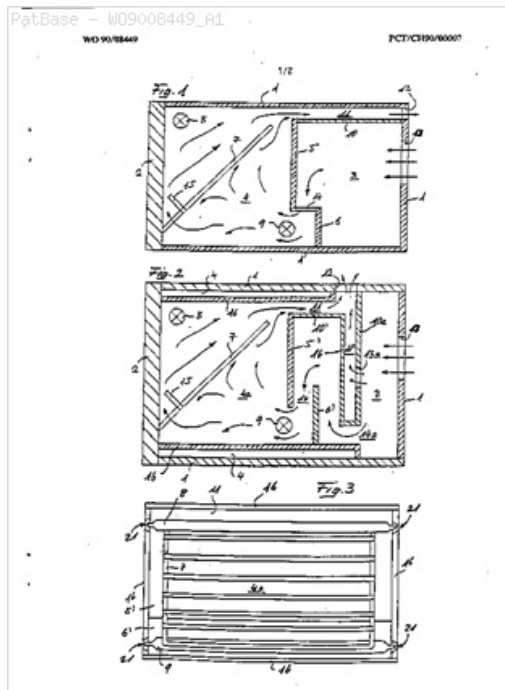
H05B6/80 (Advanced/Invention);

C07C403/00 H05B6/64 H05B6/80 (Core/Invention)

International (IPC 1-7): H05B6/64 H05B6/80

CPC: H05B6/6485 H05B6/64

European: H05B6/64 H05B6/64T2A T05B106/64



Family:

Publication number	Publication date	Application number	Application date
AU199048055 A1	19900813	AU19900048055	19900112
EP0417214 A1	19910320	EP19900900049	19900112
WO9008449 A1	19900726	WO1990CH00007	19900112

Priority:

CH19890000087 19890112 WO1990CH00007 19900112

Probable Assignee: FRECH WOLFGANG

Assignee(s): (std): FRECH WOLFGANG

Assignee(s): WOLFGANG FRECH

Inventor(s): (std): FRECH WOLFGANG

Inventor(s): WOLFGANG FRECH

Designated states: AT AU BE CA CH DE DK ES FR GB IT JP KR LI LU NL SE US

Title: MODULAR COUNTER ASSEMBLY

Abstract: Source: US2006144935A The present invention is a modular construction method for enclosures and counter assemblies. The counter assembly has a series of modules, which can be added or removed at will. The counter assembly comprises an innovative metal framework having modules connected by angled splices to enhance customization into variable shapes and sizes. Cross-supporting framework and perimeter rails may be added to incorporate customized components for drawers, shelving, appliances, storage, access doors, vents, and the like. The framework is capable of supporting countertops formed in a shape corresponding to the shape of the modular assembly. Side panels may be supported on the framework for purposes of enclosing the assembly, said panels being attached by a plurality of metal clips designed to fit into the metal framework with extensions designed to secure the side panels. The framework and components of the counter assembly are moveable, rearrangeable, and replaceable.

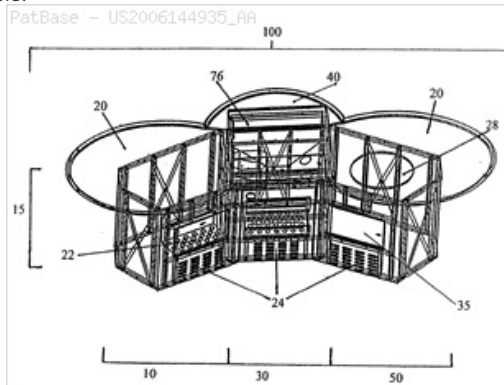
Classifications:

International (IPC 8-9): A47B87/00 G06K15/00 (Advanced/Invention); A47B87/00 G06K15/00 (Core/Invention)

CPC: F16B12/20 A47F9/00 Y10T403/42 Y10T403/555 Y10T403/7176 Y10T403/73

European: A47F9/00 F16B12/20

US: 126/25R 126/37R 126/8 126/9R 235/383 312/107 312/140.1 312/257.1 403/205 403/295 403/397 403/403



Family:

Publication number	Publication date	Application number	Application date
US2006144935 AA	20060706	US20040027995	20041231
US7497531 BB	20090303	US20040027995	20041231

Priority:

US20040027995 20041231

Probable Assignee: GROSS JAMES LEE

Assignee(s): (std): GROSS JAMES L ; GROSS JAMES LEE

Inventor(s): (std): GROSS JAMES L ; GROSS JAMES LEE

Inventor(s): GROSS JAMES

Agent(s): BELASCO JACOBS AND TOWNSLEY LLP, HOWARD HUGHES CENTER; BELASCO JACOBS AND TOWNSLEY LLP HOWARD HUGHES CENTER; BELASCO JACOBS AND TOWNSLEY LLP; TOWNSLEY NORTON R; NORTON R

Title: Hob-plate with ceramic glass **cooking surface**

Abstract: Source: DE19505801A1 The hob has a heating element (3) set underneath the glass ceramic **surface** and controlled by a switch and can be used to **grill** food placed directly on the glass. The output of the heating element is set to a maximum temperature of 350 deg. C. A temperature-resistant preferably cast iron or refined steel tray can be provided as a separate unit extending over the entire **cooking surface** and designed to hold the food being **grilled**. The tray can be connected with keyed engagement to the hob to prevent displacement. This can be done by two pins on the underneath of the tray engaging in bores in the **cooking** area. A seal insert with blind hole can be placed in the bore.

Classifications:

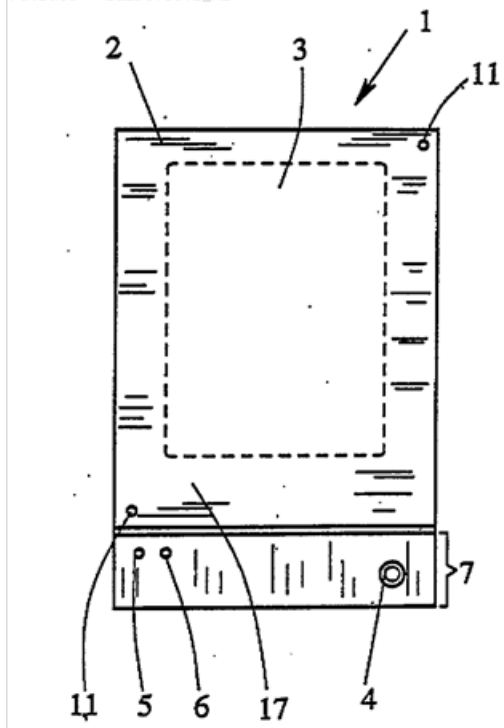
International (IPC 8-9): F24C 15/16 (Advanced/Invention);
F24C 15/16 (Core/Invention)

International (IPC 1-7): F24C 15/10 F24C 15/18

CPC: F24C 15/16

European: F24C 15/16

PatBase - DE19505801_A1



Family:

Publication number	Publication date	Application number	Application date
DE19505801 A1	19961107	DE19951005801	19950221
DE19505801 C2	19971120	DE19951005801	19950221

Priority:

DE19951005801 19950221

Probable Assignee: THIELMANN AG KG

Assignee(s): (std): THIELMANN AG KG

Assignee(s): THIELMANN AG KG 35708 HAIGER DE

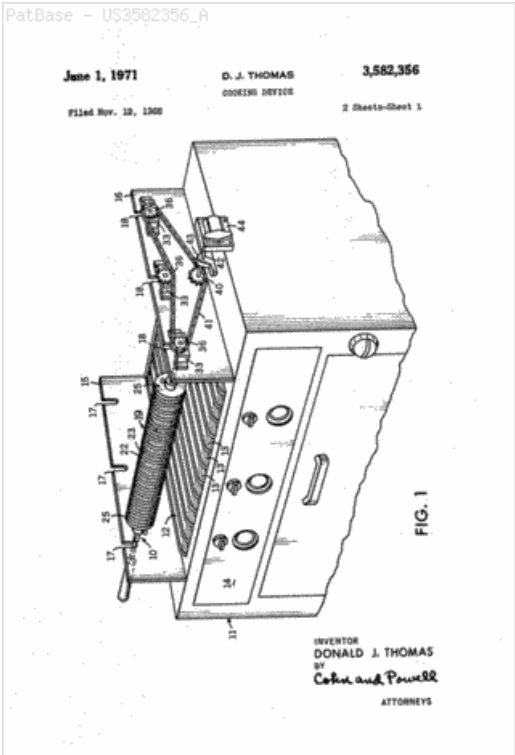
Inventor(s): (std): LUIG RAINER ; REITZ JUERGEN

Inventor(s): REITZ JUERGEN 35713 ESCHENBURG DE ; LUIG RAINER 58706 MENDEN DE

Title: **COOKING** DEVICE

Abstract: Source: US3582356A ABSTRACT OF THE DISCLOSURE
The **cooking** device, in its rôtisserie form, includes a spit on which a plurality of conductor plates are mounted. Meat patties are disposed between the conductor plates in alternating relation, and the multiple sandwich car-tridge so formed is clamped together on the spit by degrees means of a pair of opposed end conductor plates. The spit is rotatively supported by and between a pair of plates. B

Classifications:
International (IPC 8-9): A47J37/04 (Advanced/Invention);
A47J37/04 (Core/Invention)
International (IPC 1-7): A47J37/04
CPC: A47J37/041
European: A47J37/04A
US: 165/185 426/523 99/421HH 99/447 991/80



Family:

Publication number	Publication date	Application number	Application date
US3582356 A	19710601	US19680774809	19681112

Priority:
US19680774809 19681112

Probable Assignee: BURGER CHEF SYSTEMS INC
Assignee(s): (std): BURGER CHEF SYSTEMS INC
Inventor(s): (std): THOMAS DONALD J
Inventor(s): DONALD J THOMAS

Title: Charcoal starter

Abstract: Source: US3934520A A charcoal starter used with a conventional charcoal barbecue grill for outdoor cooking includes a tapered housing formed by interconnecting quadrilateral sidewalls that are arranged to rest vertically on the supporting surface of the charcoal grill. The sidewalls define open top and bottom portions with the area of the bottom opening being greater than the area of the top opening. A row of air inlet apertures and a pair of openings are provided in each of the sidewalls adjacent the lower end portions and the upper end portions thereof respectively. A handle member is detachably engageable with a pair of openings for lifting the housing into and out of position on the barbecue grill supporting surface. A grate having a plurality of apertures extending therethrough is positioned in the housing and is supported at an elevation above the sidewall air inlet apertures by support members secured to the grate. Ignitable material such as paper is received within the housing below the grate, and charcoal briquets are supported on the grate. The combustion gases from the burning of the ignitable material flow upwardly through the grate to thereby ignite the charcoal. The handle also functions to lift the grate from the grill by engagement with one of the apertures in the grate and to disperse the heated charcoal briquets into the grill. After use the charcoal starter is conveniently stored by extending the handle down through the open top portion of the housing to engage the grate by the apertures. Vertically lifting the grate by the handle within the housing urges the edge portions of the grate into frictional engagement with the housing sidewalls. Thus, by suspending the handle

Classifications:

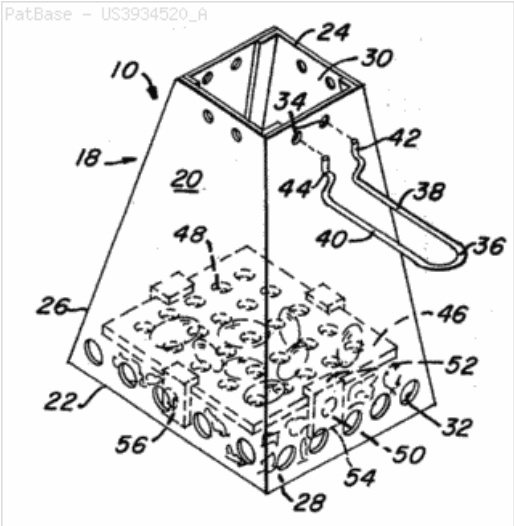
International (IPC 8-9): A47J37/07 F23Q13/04 (Advanced/Invention);
A47J37/07 F23Q13/00 (Core/Invention)

International (IPC 1-7): F23Q13/00

CPC: A47J37/079 F23Q13/04

European: A47J37/07L2 F23Q13/04

US: 110/1F 126/25B D23/386 D7/417



Family:

Publication number	Publication date	Application number	Application date
US3934520 A	19760127	US19740513767	19741010

Priority:

US19740513767 19741010

Probable Assignee: K AND B IND INC

Assignee(s): (std): K AND B IND INC

Assignee(s): K AND B INDUSTRIES INC

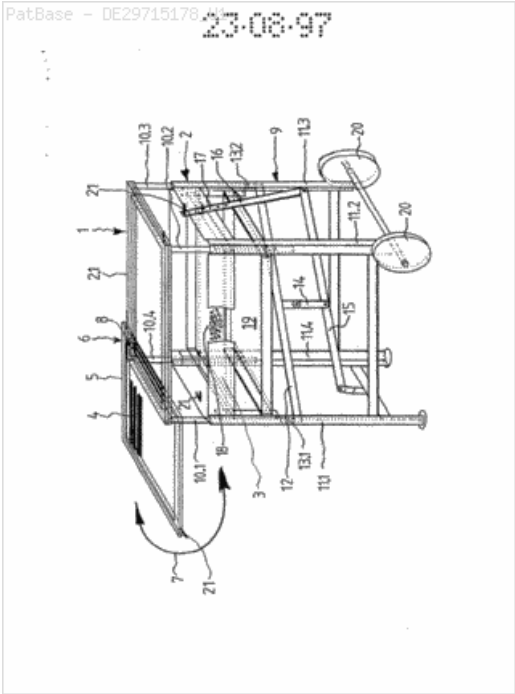
Inventor(s): (std): BRENNAN MARTIN J ; BROWNE EDWARD K ; KLAOWONN VERNON D

Title: **Grill**

Abstract: Source: DE29715178U1 (Claim 1) P A TENTANWAELTE-" · · · D - 33330 Guete re loh, Ve n nstrasse 9 T e lefon: (0 5241) 1 3 0 5 4 Dipi.- i ng. Gustav Meldau Dip L Ph y s. D r. Hans-Jochen Strauss Datum: 21.08.97 Dipl.-Ing. Hubert Fl Oe tOtto Unser Zeichen: D 6 5 5-hF Schutzansprueche 01.

Machine translation: (Claim 1) P A TENTANWAELTE-" · · · D - 33330 quality RH loh, VE n nstrasse 9 T e lefon: (0 5241) 1 3 0 5 4 Dipi. - i ng. Gustav Meldau Dip L pH y S.D R. Hans yokes bunch date: 21.08.97 Dipl. - engineer stroke ore flat steel bar Oe tOtto our indication: D 6 5 5-hF Requirements for protection 01.

Classifications:
International (IPC 8-9): A47J37/07 (Advanced/Invention);
A47J37/07 (Core/Invention)
International (IPC 1-7): A47J37/06
CPC: A47J37/0731
European: A47J37/07D



Family:

Publication number	Publication date	Application number	Application date
DE29715178 U1	19980917	DE19972015178U	19970823

Priority:
DE19972015178U 19970823

Probable Assignee: DREEKMANN JUERGEN

Assignee(s): (std): DREEKMANN JUERGEN

Assignee(s): DREEKMANN JUERGEN 33739 BIELEFELD DE

Title: ELEKTRISCH BEHEIZBARES HAUSHALTGERAET MULTIPURPOSE DOMESTIC ELECTRIC **COOKING** APPLIANCE - WITH HINGED UPPER AND LOWER HOT PLATES ADJUSTABLE IN VARIOUS HORIZONTAL AND VERTICAL POSITIONS

Abstract: Source: DE2602716A1 Elektrisch beheizbares Haushaltgeraet, bestehend aus einem eine Heizplatte aufweisenden Unterteil und einem ebenfalls mit einer Heizplatte versehenen Oberteil, welche ueber wenigstens ein Scharnier schwenkbar miteinander verbunden sind, wobei das Scharnier mit Anschlagflaechen zur Abstuetzung des Oberteiles in einer aufgeklappten, senkrechten Lage versehen ist, dadurch gekennzeichnet, dass das am Oberteil (21) befestigte Scharnierteil (24,50) ueber wenigstens eine am Unterteil (20) schwenkbar ange lenkte, an Anschlagflaechen (28,30,37,38,52) anlegbare Stuetze (43) mit diesem in Verbindung steht. A multi-purpose electric domestic appliance has a hinged upper and lower part, both electrically heated, which can be supported in an open position. The hinge on the upper part includes a stay which can be locked in various positions and heights in the hinge of the lower part. Detent faces hold the upper part in a rectangular or in-line position with the stay. The appliance can be used to bake waffles, to **grill** meat or to overbake food.

Classifications:

International (IPC 8-9): A47J37/06 (Advanced/Invention);

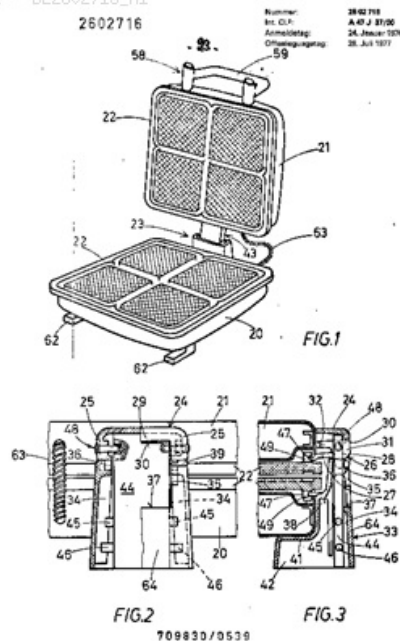
A47J37/06 (Core/Invention)

International (IPC 1-7): A21B5/02 A21C15/02 A47J37/00 A47J37/06

CPC: A47J37/0611

European: A47J37/06B

PatBase - DE2602716_R1

**Family:**

Publication number	Publication date	Application number	Application date
DE2602716 A1	19770728	DE19762602716	19760124
DE2602716 C2	19830505	DE19762602716	19760124

Priority:

DE19762602716 19760124

Probable Assignee: KRUPS ROBERT FA

Assignee(s): (std): KRUPS FA ROBERT ; KRUPS ROBERT FA ; KRUPS STIFTUNG

Assignee(s): ROBERT KRUPS FA ; ROBERT KRUPS STIFTUNG AND CO KG 5650 SOLINGEN DE ; FA ROBERT KRUPS

Inventor(s): VERZICHT DES ERFINDERS AUF NENNUNG

Title: **Cook grill** top lid

Abstract: Source: US6293276B A removable **diagonally** ventilated hood with controlled ventilation provision and plural inlet and exhaust ports creating a downward fluid flow for use with a **grill** or burner section of a counter top stove that is provided with a suction exhaust inlet adjacent the burners or **grill** on the stove.

Classifications:

International (ipc 8-9): F24C15/20 (Advanced/Invention);

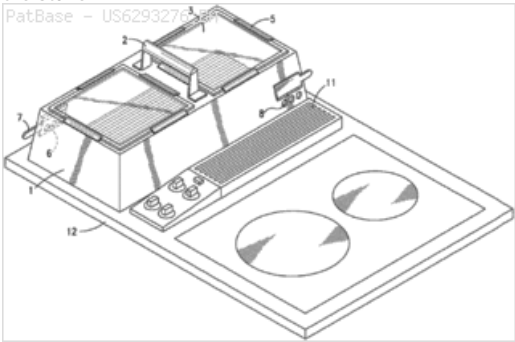
F24C15/20 (Core/Invention)

International (ipc 1-7): F24C15/20

CPC: F24C15/2042

European: F24C15/20F

US: 126/299C 126/299D 126/42



Family:

Publication number	Publication date	Application number	Application date
US6293276 BA	20010925	US20000629812	20000731

Priority:

US20000629812 20000731

Probable Assignee: BOWEN RICHARD MELVIN

Assignee(s): BOWEN RICHARD MELVIN ; OWENS ANDREA GONZELLA

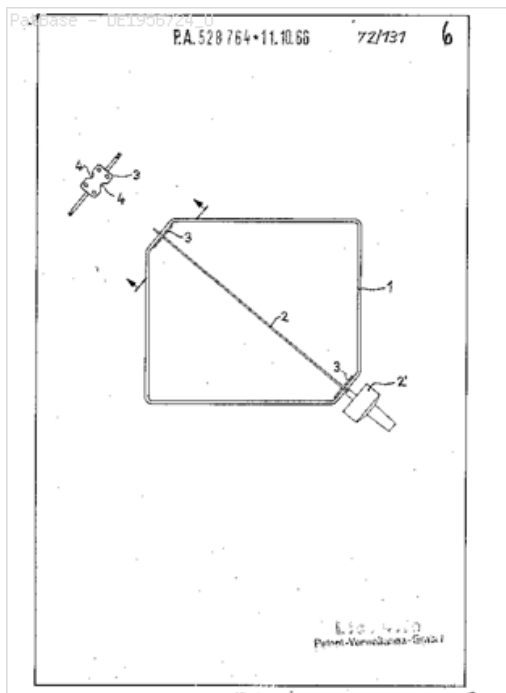
Inventor(s): (std) BOWEN RICHARD MELVIN ; OWENS ANDREA GONZELLA

Title: GRILLEINRICHTUNG FUER BACK- UND BRATROEHREN VON HERDEN OD. DGL.

Abstract: Source: DE1956724U (Claim 1) 1. Grilleinrichtung faer Back- und Bratroehren von Herden oder dgl. mit einer Grillwaermequelle im Innern der Back- und Bratroehre, bestehend aus einem in die Back- und Bratroehre einschiebbaren Tragabmen, auf welchem ein spiessartiger Grillguttraeger um seine Laengsachse drehbar gelagert ist, dadurch gekennzeichnet, dass der Grillguttraeger (2) auf dem Tragrahmen (1) in **diagonaler** Richtung verlaufend gelagert ist.

Machine translation: (claim 1) 1 Barbeque equipment faer back and Bratroehren of herds or the like with a Grillwaermequelle inside the baking and **cooking** chamber, consisting of a retractable in the baking and **cooking** chamber Tragabmen on which a spies-like **grilling**-food is rotatable about its longitudinal axis, characterized in that the **grilling**-food carrier (2) on the support frame (1) is mounted to extend in a **diagonal** direction.

Classifications:



Family:

Publication number	Publication date	Application number	Application date
DE1956724 U	19670309	DE1966L043192U	19661011

Priority:

DE1966L043192U 19661011

Probable Assignee: LICENTIA GMBH

Assignee(s): (std): LICENTIA GMBH

Assignee(s): LICENTIA PATENT VERWALTUNGS G M B H