

Search query (2): [SP]: 1. an automated, on-demand baking system comprising: a computer controllable injector configured to be operative to programmably inject liquid baking ingredients through a wall of and into a mixing, baking and dispensing container a computer controllable rotator configured to be operative to programmably rotate said mixing, baking and dispensing container containing baking ingredients, thereby mixing said baking ingredients into a dough a heating generator operative to cause baking of said dough in said mixing, baking and dispensing container and a controller operative to govern the operation of said computer controllable injector, said computer controllable rotator and said heating generator. 2. an automated, on-demand baking system according to claim 1 and wherein: said computer controllable rotator includes a rotating drive motor and a drive shaft coupled to a container support and said computer controllable injector injects said liquid baking ingredients along an injection pathway that is generally coaxial with said drive shaft. 3. an automated, on-demand baking system according to claim 1 and wherein: said computer controllable rotator includes a rotating drive motor and a drive shaft coupled to a container support and said computer controllable injector injects said liquid baking ingredients along an injection pathway that lies above said drive shaft. 4. an automated, on-demand baking system according to claim 1 and wherein said controller is associated with a container recognition subsystem and is operative to permit operation of at least one of said computer controllable rotator and said computer controllable injector only when a recognized container is in operative engagement with said computer controllable injector. 5. an automated, on-demand baking method comprising: providing dry baking ingredients in a mixing, baking and dispensing container inserting liquid baking ingredients into said mixing, baking and selling container through a needle which penetrates said mixing, baking and dispensing container mixing said liquid baking ingredients and said dry baking ingredients into a dough in said mixing, baking and dispensing container baking said dough in said mixing, baking and dispensing container to produce an edible baked product and thereafter dispensing said edible baked product in said mixing, baking and dispensing container. 6. an automated, on-demand baking method according to claim 5 and wherein said providing dry baking ingredients in a mixing, baking and dispensing container includes supplying said dry baking ingredients from a single unit storage container to said mixing, baking and dispensing container. 7. an automated, on-demand baking method according to claim 5 and wherein said providing dry baking ingredients in a mixing, baking and dispensing container includes storing said dry baking ingredients in said mixing, baking and dispensing container. 8. an automated, on-demand baking method according to claim 5 and wherein said inserting liquid baking ingredients into said mixing, baking and selling container through a needle which penetrates said mixing, baking and dispensing container employs a needle which initially penetrates a wall of said mixing, baking and dispensing container, thereafter injects said liquid baking ingredients into said container and thereafter is withdrawn from said container. 9. an automated, on-demand baking method according to claim 5 and wherein said inserting liquid baking ingredients into said mixing, baking and selling container through a needle which penetrates said mixing, baking and dispensing container employs a needle which initially penetrates a wall of said mixing, baking and dispensing container, thereafter injects said liquid baking ingredients into said container at a location in said container located above said dry ingredients and in which said dry ingredients are not currently present and thereafter is withdrawn from said container. 10. an automated, on-demand baking method according to claim 9 and wherein said mixing said liquid baking ingredients and said dry baking ingredients into a dough in said mixing, baking and dispensing container includes an initial stage in which said liquid baking ingredients and said dry baking ingredients are mixed when they are both located below said location in said container at which said needle penetrated said container. 11. an automated, on-demand baking method according to claim 10 and wherein said mixing said liquid baking ingredients and said dry baking ingredients into a dough in said mixing, baking and dispensing container includes a further stage at which said dough is initially formed and generally flowable liquid baking ingredients are no longer present in said mixing, baking and dispensing container and said dough is no longer always below said location in said container at which said needle penetrated said container. 12. a mixing, baking and dispensing container for use with an automated, on-demand baking system or in an automated, on-demand baking method, said container comprising an injectable baking volume defining enclosure. 13. a mixing, baking and dispensing container according to claim 12 and also comprising a machine recognizable feature for providing an indication of genuineness. 14. a mixing, baking and dispensing container according to claim 12 and also comprising an engagement portion on an outside of container enabling said container to be securely engaged by a rotator through 360 degree rotation. 15. a mixing, baking and dispensing container according to claim 12 and wherein said container is formed of a material including a material which is readily microwave heatable, whereby application of microwave energy to said container causes said container to be heated sufficiently to bake dough located therewithin. 16. a mixing, baking and dispensing container according to claim 15 and wherein said microwave heatable material includes at least one of silicon carbide and dense rubber urethane.

Results: 10

1) Family number: 60148290 (US2015230657A)

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Title: AUTOMATED ON DEMAND BAKING SYSTEM

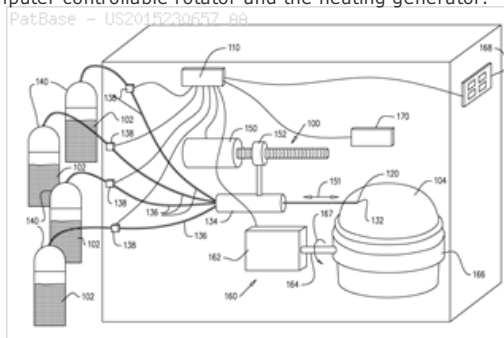
Abstract: Source: US2015230657A An automated, on-demand baking system including a computer controllable injector configured to be operative to programmably inject liquid baking ingredients through a wall of and into a mixing, baking and dispensing container, a computer controllable rotator configured to be operative to programmably rotate the mixing, baking and dispensing container containing baking ingredients, thereby mixing the baking ingredients into a dough, a heating generator operative to cause baking of the dough in the mixing, baking and dispensing container and a controller operative to govern the operation of the computer controllable injector, the computer controllable rotator and the heating generator.

Classifications:

International (IPC 8-9): A21B5/00 A21C9/00 A21D8/00 A21D8/02 A23C3/00 A23L1/01 A23L5/10 A47J36/02 A47J37/00 A47J37/01 A47J37/04 A47J37/06 A47J43/07 A47J47/04 B65D25/20 B65D81/34 B65D85/72 (Advanced/Invention)

CPC: A47J37/015 B65D81/3446 B65D85/72 B65D25/20 B65D2581/3481 B65D2581/3485 A47J36/027 A47J37/041 A47J37/0629 A47J37/0664 A47J43/04 A47J43/0727 A47J47/04 A21C9/00 A21D8/02 A21B7/005

US: 220/573.1 426/549 99/326



Family:

Publication number	Publication date	Application number	Application date
AP201609406 A0	20160831	AP20160009406	20150217
AU2015216581 AA	20150820	AU20150216581	20150217
CA2939750 AA	20160815	CA20152939750	20150217
CL2016002053 A1	20170217	CL20160002053	20160816
CN106455598 A	20170222	CN201580009119	20150217
CO20160001329 A2	20161121	CO20160001329	20160829
EP3107399 A1	20161228	EP20150748610	20150217
IN201617030195 A	20161223	IN201617030195	20160903
JP2017512057 T2	20170518	JP20160552318T	20150217
KR20160124163 A	20161026	KR20167025481	20150217
MX2016010638 A1	20170320	MX20160010638	20150217
PH2016501621 A	20161107	PH20160501621	20160815
SG11201606717W A1	20160929	SG20161106717	20150217
US2015230657 AA	20150820	US20140208670	20140313
WO15121871 A1	20150820	WO20151L50182	20150217

Priority:

US20140208670 20140313

US20140940516P 20140217

WO2015IL50182 20150217

Probable Assignee: GENIE ENTERPRISE LTD**Assignee(s):** (std): WHITE INNOVATION D M 2012 LTD**Assignee(s):** WHITE INNOVATION DM 2012 LTD ; CARASSO AYELET ; GENIE ENTERPRISE LTD ; MARCO DORON**Inventor(s):** (std): AYELET CARASSO ; CARASSO AYELET ; DORON MARCO ; MARCO DORON**Agent(s):** SPRUSON AND FERGUSON; OSLER HOSKIN AND HARCOURT LLP; SILVA AND COMPANIA PATENTES Y MARCAS LTDA; ANDREA TOBOS MATEUS; BEATTIE ALEX THOMAS STEWART; COLB SANFORD T ET AL**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 LI 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**2) Family number: 18831592** (US4234605A)

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Title: METHOD OF MAKING BREAD IN AN OVEN USING A COMBINED TROUGH AND BAKING-PAN UNIT

Abstract: Source: US4234605A A breadmaking method and apparatus particularly adapted for household use. A combined trough and baking-pan unit is removably mounted on a lift table arranged in the oven and, when raised, is automatically covered by a downwardly spring-biased closure member and receives a measured amount of water as allowed to fall down through the bottom port of a water tank provided above and through holes formed in the closure member. Also provided are agitator means which are operable to act upon the mixture in the combined trough and baking pan unit raised. For fermentation and degassing of the dough thus formed in the unit, the lift table is lowered to its bottom position and held there for an appropriate length of time and thereafter the oven temperature is raised to a suitable level. The oven heater can also serve to heat the water held in the tank preliminarily to an optimum temperature and thus enables any inexperienced person to make palatable bread at all seasons independently of the external atmospheric temperature with ease.

Classifications:**International (IPC 8-9):** A21B1/00 A21C1/02 A21C1/14 A21D8/00 A47J37/00 B01F7/16 (Advanced/Invention);

A21B1/00 A21C1/00 A21D8/00 A47J37/00 B01F7/16 (Core/Invention)

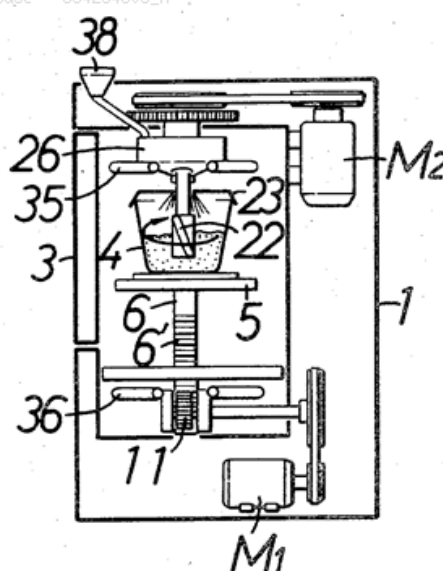
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A21D8/06 A47J27/00 A47J43/04 B01F7/24

CPC: A21B7/005 A21D8/00 A21C1/02 A21C1/1495 B01F7/1605**European:** A21B1/00 A21C1/02 A21C1/14V A21D8/00 B01F7/16C**US:** 366/97 426/18 426/504 426/506 426/549 426/551 99/348

PatBase - US4234605_A

**Family:**

Publication number	Publication date	Application number	Application date
BR7805336 A	19790327	BR19780005336	19780818
CA1104878 A1	19810714	CA19780308711	19780803
DE2836241 A1	19790222	DE19782836241	19780818
DE2836241 B2	19800410	DE19782836241	19780818
DE2836241 C3	19801204	DE19782836241	19780818
DE7824708 U1	19810129	DE19780024708U	19780818
JP1027461 C3	19801225	JP19770099833	19770819
JP54035278 A2	19790315	JP19770099833	19770819
JP55019579 B4	19800527	JP19770099833	19770819
US4234605 A	19801118	US19780933116	19780809
US4294166 A	19811013	US19800157189	19800606

Priority:

CA19780308711 19780803

JP19770099833 19770819

US19780933116 19780809

Probable Assignee: TAKEUCHI SHIGEO**Assignee(s):** (std): TAKEUCHI S ; TAKEUCHI SHIGEO**Assignee(s):** TAKEUCHI SHIGEO NAGOYA AICHI JAPAN**Inventor(s):** (std): TAKEUCHI S ; TAKEUCHI SHIGEO**Inventor(s):** TAKEUCHI SHIGEO NAGOYA AICHI JAPAN**Agent(s):** MARKS AND CLERK**3) Family number: 28323299** (US2002178932A)

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Title: Device and method for cooking and/or heating comestibles with hot gaseous fluid

Abstract: Source: US2002178932A Device for preparing comestibles with hot gaseous fluid directly in a dish includes a gas-impermeable body, a fluid inlet connected to a generator for the pressurized hot gaseous fluid, a seal plate around the body for sealing to the top of the dish to create a closed cooking chamber, a distributor having a plurality of orifices to convert the pressurized hot gaseous fluid into a plurality of jets to inject onto or into the comestibles to cause uniform heating of the comestibles in the dish. It also has an extendable member for allowing the body to move between a rest position and a cooking position in which the seal plate and dish are engaged. Method for preparing comestibles with hot gaseous fluid includes forming a closed cooking chamber by setting an applicator comprising a body and seal plate onto a dish, introducing the hot gaseous fluid into the cooking chamber, distributing the hot gaseous fluid to the comestibles to cook the comestibles in the dish directly, and removing the applicator from the dish to make the prepared comestibles in the dish accessible to a user. To improve cooking efficiency, the hot gaseous fluid is delivered to comestibles in the form of pressure pulses, each comprising a pressurization period during which the hot gaseous fluid is forced into the pores in the comestibles and a de-pressurization period during which the hot gaseous fluid is forced out of the pores, thereby causing the cooking or heating deep inside the comestibles.

Classifications:

International (IPC 8-9): A47J27/04 A47J31/46 A47J31/54

A47J36/24 (Advanced/Invention);

A47J27/04 A47J31/44 A47J36/24 (Core/Invention)

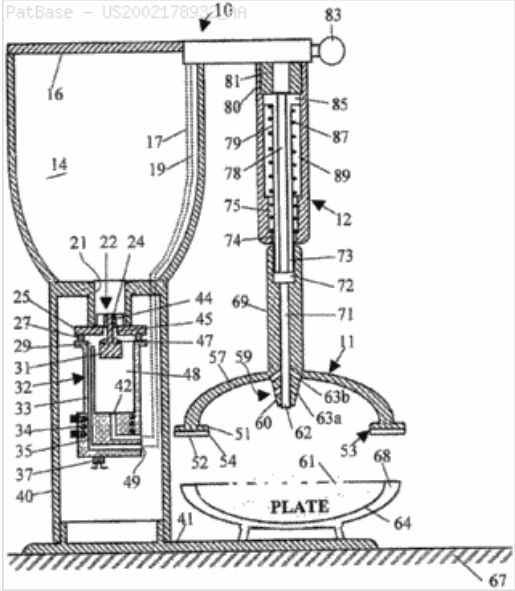
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CPC: A47J27/04 A47J31/46 A47J31/54 A47J36/24 A47J2027/043

European: A47J27/04 A47J31/46 A47J31/54 A47J36/24 K47J27/04C

US: 426/510 426/511 426/519 426/523 99/323.1 99/323.3 99/474

99/516



Family:

Publication number	Publication date	Application number	Application date
US2002178932 AA	20021205	US20010871453	20010531
US6582743 BB	20030624	US20010871453	20010531
WO02096252 A1	20021205	WO2002US17279	20020529

Priority:

US20010871453 20010531

Probable Assignee: CAI EDWARD

Assignee(s): (std): CAI EDWARD ; CAI EDWARD Z

Inventor(s): (std): CAI EDWARD ; CAI EDWARD Z

Designated states: AT BE CH CN CY DE DK ES FI FR GB GR IE IT JP LU MC NL PT SE TR

4) Family number: 29260201 (US4747690A)

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Title: Kneading apparatus for bread dough and the like and a method of controlling the quality thereof during kneading

Abstract: Source: US4747690A An apparatus and method for controlling the quality of bread dough is provided. Instruments such as a strain gauge, a thermometer, a weighing device, and a pH meter are disposed, and values measured with these instruments are indicated on a display for monitoring. By comparing the temperature, weight, and pH values of the dough and strain caused on an agitator with control values stored in a computer, undesirable products can be eliminated and dough temperature can be adjusted during the kneading operation.

Classifications:

International (IPC 8-9): A21C1/00 A21C1/02 A21C1/04 A21C1/14

A21D8/02 B01F7/00 (Advanced/Invention);

A21C1/00 A21D8/02 B01F7/00 (Advanced/Non-invention)

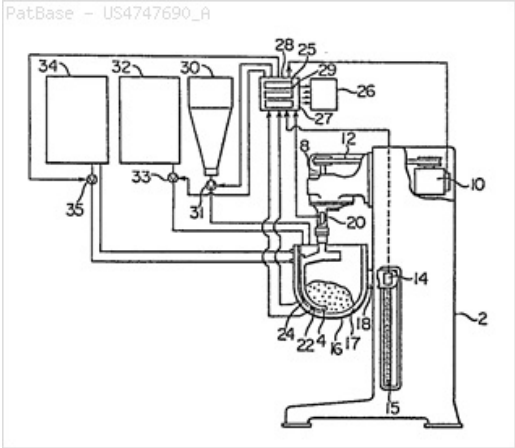
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A21D8/02 B01F15/00 B01F7/00

CPC: A21C1/1455 A21C1/146 A21C1/14

European: A21C1/14K2 A21C1/14K3

US: 366/141 366/142 366/151 366/152.5 366/98 426/231 426/504



Family:

Publication number	Publication date	Application number	Application date
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AT86073 E	19930315	AT19860308396T	19861029
AU198664486 A1	19870514	AU19860064486	19861029
AU573992 B2	19880623	AU19860064486	19861029
CA1273696 A1	19900904	CA19860521557	19861028
CN1006118 B	19891220	CN19861007130	19861029
CN86107130 A	19870429	CN19861007130	19861029
DD252310 A5	19871216	DD19860295697	19861029
DE3687880 D1	19930408	DE19863687880	19861029
DE3687880 T2	19930624	DE19863687880T	19861029
EP0221759 A2	19870513	EP19860308396	19861029
EP0221759 A3	19880928	EP19860308396	19861029
EP0221759 B1	19930303	EP19860308396	19861029
ES2038967 T3	19930816	ES19860308396T	19861029
JP1696980 C3	19920928	JP19850242292	19851029
JP3067653 B4	19911023	JP19850242292	19851029
JP62104538 A2	19870515	JP19850242292	19851029
KR890004700 B1	19891125	KR19860009069	19861029
US4747690 A	19880531	US19860923642	19861027
US4790665 A	19881213	US19880143182	19880113

Priority:

CA19860521557 19861028 EP19860308396 19861029 JP19850242292 19851029
US19860923642 19861027

Probable Assignee: RHEON AUTOMATIC MACHINERY CO

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UTSUNOMIYA TOCHIGI JP ; HAYASHI TORAHIKO ; LEINA AUTOMATIC CO LTD ; LEINA AUTOMTIC CO LTD ; RHEON AUTOM MACH CO LTD

Inventor(s): (std): HAYASHI TORAHIKO ; TORAHIKA RIN ; TORAHIKO HAYASHI ; RIN TORAHIKA ; HAYASHI TORAHIKO JP

Inventor(s): HAYASHI TORAHIKO UTSUNOMIYA SHI TOCHIGI KEN JP

Agent(s): FB RICE; SMART AND BIGGAR

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

5) Family number: 29432672 (US4649810A)

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Title: AUTOMATIC COOKING APPARATUS

Abstract: Source: US4649810A A microcomputer-controlled, integrated cooking apparatus for automatically preparing culinary dishes. The constituent ingredients of a particular dish are loaded into a compartmentalized carousel, which is mounted on the cooking apparatus. The apparatus includes a memory for storing one or more recipe programs. The recipe program specifies schedules for dispensing the ingredients from the carousel into a cooking vessel, for heating the vessel (either covered or uncovered), and for stirring the contents of the vessel. These operations are performed automatically under control of the microcomputer.

Classifications:

International (IPC 8-9): A47J27/00 A47J27/14 A47J27/62

A47J43/044 (Advanced/Invention);

A47J27/00 (Advanced/Non-invention);

A47J27/00 A47J27/14 A47J27/56 A47J43/04 (Core/Invention);

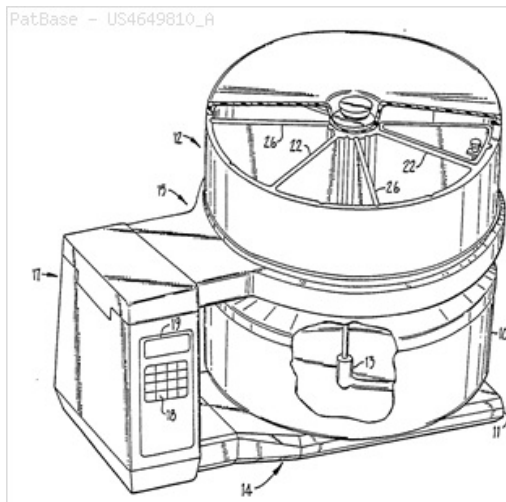
A47J (Subclass/Invention)

International (IPC 1-7): A47J27/00 A47J36/14 G05B15/00

CPC: A47J36/32 A47J27/62 A47J27/14 A47J43/044 A47J2043/04481
A47J27/004

European: A47J27/14 A47J27/62 A47J43/044 K47J43/044K6

US: 222/501 364/400 425/523 426/523 700/90 99/326 99/331
99/334 99/348 99/352



Family:

Publication number	Publication date	Application number	Application date
AT61511 E	19910315	AT19860905545T	19860818
AU198663344 A1	19870310	AU19860063344	19860818
AU577023 B2	19880908	AU19860063344	19860818
CA1260519 A1	19890926	CA19860516566	19860821
CN1012110 B	19910320	CN19861005228	19860822
CN86105228 A	19870429	CN19861005228	19860822
DE3678158 D1	19910418	DE19863678158	19860818
DK202587 A	19870619	DK19870002025	19870421
DK202587 A0	19870421	DK19870002025	19870421
EP0235258 A1	19870909	EP19860905545	19860818
EP0235258 A4	19881212	EP19860905545	19860818
EP0235258 B1	19910313	EP19860905545	19860818
HK136393 A	19931217	HK19930001363	19931209

JP4018846 B4	19920327	JP19860504674T	19860818
JP63501617 T2	19880623	JP19860504674T	19860818
KR940002651 B1	19940328	KR19870070338	19870420
NO168684 B	19911216	NO19870001638	19870421
NO168684 C	19920325	NO19870001638	19870421
NO871638 A	19870617	NO19870001638	19870421
NO871638 A0	19870421	NO19870001638	19870421
US4649810 A	19870317	US19850768978	19850822
WO8701021 A1	19870226	WO1986US01727	19860818

Priority:

CA19860516566 19860821 EP19860905545 19860818 US19850768978 19850822
WO1986US01727 19860818

Probable Assignee: WONG D M

Assignee(s): (std): DON MAN WANG ; DON MAN WONG ; UONGU DON MAN ; WONG D M ; WONG DON M ; WONG DON MAN

Assignee(s): WONG DON MAN SAN MATEO CALIF US ; WONG DM

Inventor(s): (std): MAN WONG DON ; UONGU DON MAN ; WANG DON MAN ; WONG DON M ; WONG DON MAN

Inventor(s): WONG DON MAN SAN MATEO CALIF US ; DON MAN WANG ; DON MAN WONG

Agent(s): SPRUSON AND FERGUSON; ASPEN PHARMA PTY LTD; FETHERSTONHAUGH AND CO

Designated states: AT AU BE CH DE DK FR GB IT JP KR LI LU NL NO SE

6) Family number: 29597295 (US3349438A)

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Title: Apparatus for dividing dough and like materials

Abstract: Source: US3349438A ABSTRACT OF THE DISCLOSURE

The dough divider disclosed herein includes a series of cylinders movable successively into and out of communication with a nozzle through which dough and the like is extruded in a continuous stream, the cylinders each having a piston therein which is retracted as dough is extruded through the nozzle into the cylinder and by means of which the dough in the cylinder is ejected after the cylinder has been moved out of communication with the nozzle, the cylinders each being provided with a detecting means for detecting the complete filling of the cylinder with dough and controlling a drive mechanism by means of which a cylinder filled with dough is moved away from the nozzle and another cylinder is moved into communication with the nozzle, the cylinders also preferably including a detecting means for determining when the dough has been ejected from the cylinders and connected to the drive mechanism to control the movement of the cylinders into and out of communication with the nozzle.

Classifications:

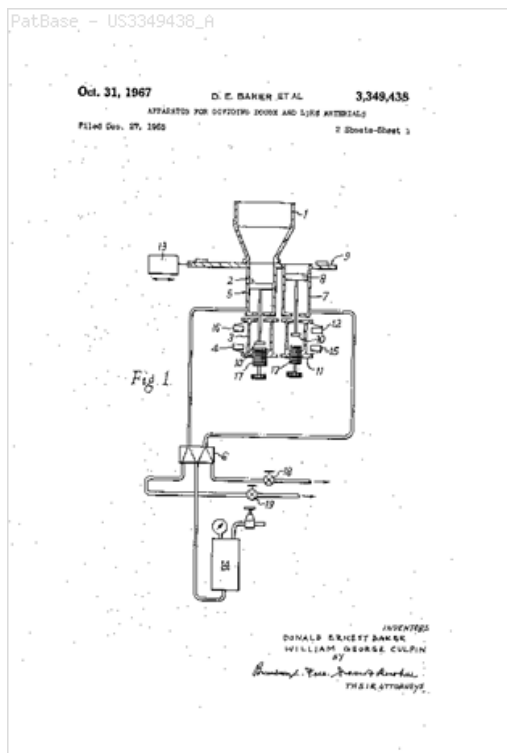
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International (IPC 1-7): A21C5/00 A21C5/02 A21C5/06 B29B5/06

CPC: A21C5/02 A21C5/00

European: A21C5/00 A21C5/02

US: 425/165 425/238 425/554



Family:

Publication number	Publication date	Application number	Application date
BE674537 A	19660415		19651230
CH450324 A	19680131	CH19650018057	19651230
DE1432969 A1	19690327	DE19651432969	19651230
GB1099347 A	19680117	GB19640052868	19641230
NL147017 B	19750915	NL19650017127	19651230
NL6517127 A	19660701	NL19650017127	19651230
US3349438 A	19671031	US19650516259	19651227

Priority:

GB19640052868 19641230

Probable Assignee: ET OAKES CORP

Assignee(s): (std): E T OAKES CORP ; ET OAKES CORP ; OAKES LTD E T

Assignee(s): E T OAKES MACCLESFIELD GROOT BRITTANNIE LTD
Inventor(s): (std): BAKER DONALD ERNEST ; CULPIN WILLIAM GEORGE ; DONALD ERNEST BAKER ; ERNEST BAKER DONALD ; GEORGE CULPIN WILLIAM ; WILLIAM GEORGE CULPIN

7) Family number: 48909909 (US2011117259A)

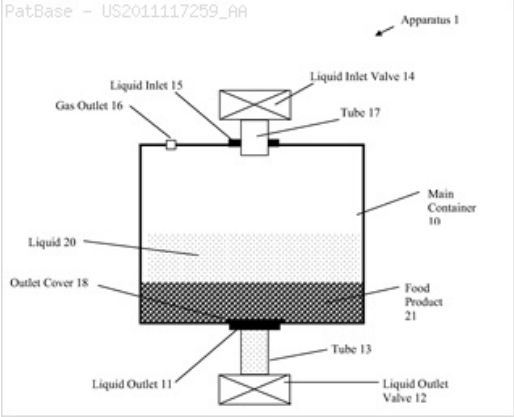
© PatBase

Title: LIQUID MOVEMENT AND CONTROL WITHIN A CONTAINER FOR FOOD PREPARATION

Abstract: Source: US2011117259A An apparatus and method for controlling the movement of liquids into and out of a container is described. The apparatus includes a main container for holding the food product, a liquid inlet for providing liquid into the main container with the food product, and a liquid outlet for removing liquid from the main container without removing the food product. The apparatus can include a valve attached to the liquid inlet and a valve attached to the liquid outlet for automated regulation of inflow and outflow of the liquid from the main container. The apparatus also includes a heater associated with the main container for automated heating of the main container including the food/liquid, and a controller for automatically regulating the inflow/outflow of the liquid from the main container. The apparatus can be designed as a cleanable, portable, fully automated appliance for sprouting, rinsing, soaking, cooking, etc. food products.

Classifications:

International (IPC 8-9): A23L1/01 A23L5/10 A47J27/10 A47J27/16 A47J27/18 A47J36/00 A47J36/14 (Advanced/Invention)
CPC: A47J36/00 A23V2002/00 A47J36/14 A23L5/15
European: A23L1/01F A47J36/14
US: 1/1 426/231 426/509 426/509P 99/330 99/330S 99/407 99/407S



Family:

Publication number	Publication date	Application number	Application date
US2011117259 AA	20110519	US20100945891	20101115
US2016206136 AA	20160721	US20160081056	20160325
US9320388 BB	20160426	US20100945891	20101115
WO11060337 A2	20110519	WO2010US56636	20101115
WO11060337 A3	20110915	WO2010US56636	20101115

Priority:

US20090261342P 20091115 US20100945891 20101115 US20160081056 20160325

Probable Assignee: LEGUPRO AB

Assignee(s): (std): LEGUPRO ; LEGUPRO AB ; OTILLAR ROBERT ; OTILLAR ROBERT P ; SEQUEIRA ANTONIA ; STOREK DAVID ; SEQUEIRA ANTONIA L

Inventor(s): (std): OTILLAR ROBERT ; OTILLAR ROBERT P ; SEQUEIRA ANTONIA ; SEQUEIRA ANTONIA L ; STOREK DAVID

Agent(s): FENWICK AND WEST LLP; OTILLAR ROBERT

Designated states: AE AG AL AM AO AT AU AZ BA BB BE BF BG BH BJ 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 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 PE PG PH PL PT RO RS RU 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

8) Family number: 55663950 (US2014023768A)

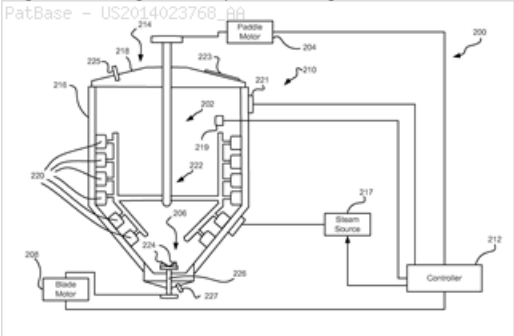
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Title: WHOLE GRAIN NON-FLOUR BAKING PROCESS

Abstract: Source: US2014023768A A system is provided for producing gluten-free, vegan products at an industrial level. In one implementation, a vat system (200) includes a paddle assembly (202), a blade assembly (206) and steam-lined kettle (210). Whole grains and water are added in a certain order to the vat and heated to cook the mixture. As the mixture is cooking, the blade assembly (206) chops the grain and the paddle assembly (202) mixes the grains and water into a specific texture. The result is a cooked grain product that can be used like a dough in forming a variety of baked goods.

Classifications:

International (IPC 8-9): A21C1/00 A21C14/00 A21D13/02 A21D13/04 A21D13/06 A21D8/00 A21D8/02 (Advanced/Invention)
CPC: A21D8/02 A23V2200/264 A23L7/197
US: 426/504 99/348



Family:

Publication number	Publication date	Application number	Application date
AU2013292583 AA	20140123	AU20130292583	20130717
AU2013292583 BB	20170309	AU20130292583	20130717
CA2879435 AA	20150116	CA20132879435	20130717
US2014023768 AA	20140123	US20130926914	20130625
WO14015057 A1	20140123	WO2013US50922	20130717

Priority:

US20120672731P 20120717 US20130926914 20130625 WO2013US50922 20130717

Probable Assignee: MARY S GONE CRACKERS INC

Assignee(s): (std): MARY S GONE CRACKERS INC

Assignee(s): WALDNER MARY

Inventor(s): (std): WALDNER MARY

Agent(s): ALLENS PATENT AND TRADE MARK ATTORNEYS; PARLEE MCLAWS LLP; FISCHMANN KENT A

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 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 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

9) Family number: 56140251 (US2014093625A)

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Title: EDIBLE, BIODEGRADABLE FOOD AND BEVERAGE CONTAINER

Abstract: Source: US2014093625A An edible, biodegradable container that includes an edible or biodegradable sealant preventing liquids or moisture from foods or beverages stored therein from being absorbed into the container is disclosed. The sealant allows the edible container to contain liquids, even when the liquids are stored for extended periods of time within the container. The sealant may be applied to the interior of the container only, or may be applied to the entire container. The edible container may be configured in any size and shape to hold a plurality of different foods or beverages such as cups, mugs, shot glasses, bowls, or bottles. The edible container may be formed with high side walls, allowing it to hold a beverage and used like a traditional drinking cup or mug. The edible container is configured to be eaten during or after consumption of the food or liquid stored therein.

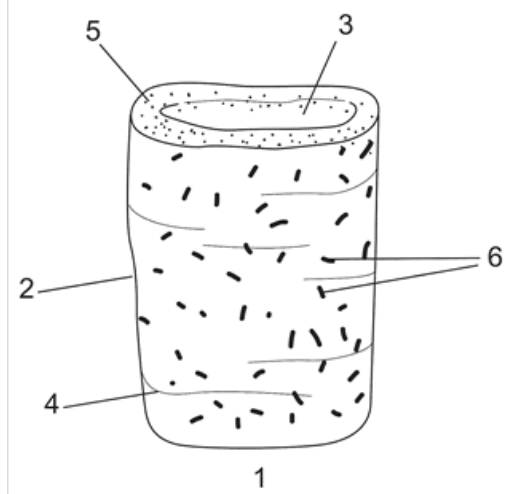
Classifications:

International (IPC 8-9): A47G19/22 B65D65/46 (Advanced/Invention)

CPC: B65D65/463 Y02W90/13

US: 426/138 426/310

PatBase - US2014093625_AA



Family:

Publication number	Publication date	Application number	Application date
US2014093625 AA	20140403	US20130044595	20131002
WO14055673 A1	20140410	WO2013US63105	20131002

Priority:

US20120708676P 20121002 US20130044595 20131002

Probable Assignee: BECK ALEC A

Assignee(s): (std): BECK ALEC A ; MAIER ALLICEN

Inventor(s): (std): BECK ALEC A ; MAIER ALLICEN

Agent(s): HUGHES SCOTT ET AL

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 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

10) Family number: 7541268 (US4538509A)

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Title: Automatic bread baking machine

Abstract: Source: US4538509A An automatic bread baking machine wherein, at a predetermined time prior to a preset time, water is supplied into a container, in which the ingredients of bread are mixed into the water by rotating a rotary vane

provided in the container, producing dough. A fixed rod is provided in the container adjacent to and spaced from the rotary vane, and the dough is twined around the fixed rod by the rotary vane and kneaded at comparatively low speed by the cooperation of the rotary vane and the fixed rod. The dough temperature is sensed by a temperature sensor disposed in the fixed rod, and when the sensed temperature has reached a predetermined value, the dough kneading operation is terminated. The water is supplied into the container from a water tank covered with a heat-insulating layer. An ice box for containing ice is provided in the water tank, and when the ambient temperature is higher than a predetermined value, cold water is supplied to the container.

Classifications:

International (pc 8-9): A21B1/00 A21B1/40 A21B7/00 A21C1/00 A21C1/02 A21C1/14 A21C13/00 A47J27/14 A47J37/00 A47J37/08 A47J43/046 B01F15/06 B01F7/00 B01F7/16 (Advanced/Invention); A47J37/08 B01F15/06 B01F7/00 B01F7/16 (Advanced/Non-invention); A21B1/00 A21B7/00 A21C1/00 A21C13/00 A47J27/14 A47J37/08 (Core/Invention); B01F15/00 B01F7/00 B01F7/16 (Core/Non-invention)

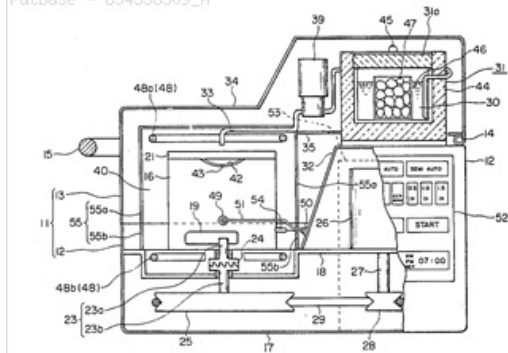
International (pc 1-7): A21B1/00 A21B1/40 A21B5/00 A21B7/00 A21C1/00 A21C1/02 A21C1/14 A21C13/00 A47J27/00 A47J37/00 A47J37/01 A47J37/08 A47J43/04 A47J43/046

CPC: A21B1/40 A21B7/005 A21C1/02 A21C1/145 A21C13/00 B01F7/16 B01F2015/00597 B01F2015/062 A47J27/14

European: A21B1/40 A21B7/00B A21C1/02 A21C1/14K A21C13/00 A47J27/14 L01F15/00L10F L01F15/06B L01F7/00Y2C L01F7/16

US: 366/144 366/98 99/348 99/352 993/480

PatBase - US4538509_A



Family:

Publication number	Publication date	Application number	Application date
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Priority:

CA19840457829	19840629	EP19840107857	19840706	JP19830125251	19830708
JP19830130100U	19830822	JP19830185758	19831202	JP19830130100	19830822
KR19890018303	19891211	KR19890018305Q	19891211	JP19870279551	19871104
KR19840003928	19840706	JP19830185758U	19831202		

Probable Assignee: HOSIDEN ELECTRONICS CO

Assignee(s): (std): HOSI ELECTRIC MFG CO ; HOSIDEN CORP ; HOSIDEN ELECTRONICS CO ; HOSHI ELECTRIC MFG CO LTD

Assignee(s): HOSHIDENKI SEIZO KK ; HOSHI DENKI SEIZOU KK ; HOSIDEN CORP YAO OSAKA JP ; HOSIDENKI ELECTRONICS CO LTD ; HOSIDEN ELECTRONICS CO LTD ; HOSIDENKI ELECTRONICS CO ; KAMIUCHI HIDEAKI ; OJIMA SHIN ; MINE KEIJI

Inventor(s): (std): OSHIMA SHIN ; JINNAI HIDEAKI ; OJIMA SHIN ; MINE KEIJI ; KAMIUCHI HIDEAKI

Inventor(s): SHIN OJIMA ; KEIJI MINE ; HIDEAKI KAMIUCHI ; OJIMA SHIN YAO SHI OSAKA JP ; MINE KEIJI OSAKA JP ; KAMIUCHI HIDEAKI MATSUBARA SHI OSAKA JP

Agent(s): WATERMARK PATENT AND TRADE MARKS ATTORNEYS; KIRBY EADES GALE BAKER

Designated states: DE FR GB