

CPC**COOPERATIVE PATENT CLASSIFICATION****A47J**

KITCHEN EQUIPMENT { (domestic washing or cleaning [A47L](#) ; refuse receptacles [B65F 1/00](#)) }; **COFFEE MILLS; SPICE MILLS; APPARATUS FOR MAKING BEVERAGES** (disintegrating, e.g. mincing, [B02C](#) ; severing, e.g. cutting, slicing, [B26B](#) , [B26D](#))

Guidance heading:**A47J 9/00**

Apparatus or utensils for shaping { or dispensing portions of } **butter or the like** (for use in dairies [A01J 19/00](#), [A01J 21/00](#), { [A01J 23/00](#) } ; moulding plastic material in general [B29C](#))

- [A47J 9/001](#) . {and spreading them on other food items, e.g. bread slices (for corn cob holders [A47G 19/303](#); butter spreading table ware [A47G 21/005](#)) }
- [A47J 9/002](#) . {by forming, e.g. peeling off or extruding, curls or rings }
- [A47J 9/003](#) . {by slicing slabs or prints into pats }
- [A47J 9/005](#) . . {combined with extrusion or molding }
- [A47J 9/006](#) . . {with automatic feeding mechanism }
- [A47J 9/007](#) . {by molding }

A47J 17/00

Household peeling, stringing, or paring implements or machines (for foodstuffs in bulk [A23N](#))

- [A47J 17/02](#) . Hand devices for scraping or peeling vegetables or the like
- [A47J 17/04](#) . . Citrus fruit peelers
- [A47J 17/06](#) . Devices for stringing beans
- [A47J 17/08](#) . Asparagus peelers
- [A47J 17/10](#) . Vegetable or fruit grippers or holders for use while peeling
- [A47J 17/14](#) . Machines for peeling (universal kitchen machines [A47J 43/04](#))
- [A47J 17/16](#) . . Peeling machines with rotary fruit-holding spindles and fixed or movable peeler blades
- [A47J 17/18](#) . . with scraping discs or rotors
- [A47J 17/20](#) . . with brushes

A47J 19/00

Household machines for straining foodstuffs; Household implements for mashing or straining foodstuffs (for foodstuffs in bulk [A23N](#))

- [A47J 19/005](#) . {Hand devices for straining foodstuffs }

- A47J 19/02 . Citrus fruit squeezers; Other fruit juice extracting devices
- A47J 19/022 . . {Hand devices }
- A47J 19/025 . . . {with a pressing screw }
- A47J 19/027 . . {Centrifugal extractors }
- A47J 19/04 . Household implements for mashing potatoes or other foodstuffs
- A47J 19/06 . Juice presses for vegetables
- A47J 21/00** **Devices for removing stalks from fruit** (machines [A23N 15/02](#))
- A47J 23/00** **Devices for stoning fruit** (machines for stoning fruit in bulk [A23N 3/00](#), [A23N 4/00](#))
- A47J 25/00** **Devices for coring fruit** (machines for coring fruit in bulk [A23N 3/00](#), [A23N 4/12](#))
- Guidance heading: Cooking; Apparatus for making beverages**
- A47J 27/00** **Cooking-vessels** ([A47J 29/00](#) to [A47J 33/00](#) takes precedence)
- A47J 27/002 . {Construction of cooking-vessels (with enlarged bottom [A47J 27/022](#), made of specific materials [A47J 36/02](#)) ; Methods or processes of manufacturing specially adapted for cooking-vessels (making cooking pots by processing sheet metal or metal tubes, rods or profiles without removing material [B21D 51/22](#)) }
- A47J 27/004 . {with integral electrical heating means (drinking cups with integral heating means [A47J 36/2466](#)) }
- A47J 27/02 . with enlarged heating surfaces
- A47J 27/022 . . with enlarged bottom
- A47J 27/024 . . with liquid-heating tubes extending outside the vessel
- A47J 27/026 . . with conduits through the vessel for circulating heating gases
- A47J 27/04 . for cooking food in steam; Devices for extracting fruit juice by means of steam; {Vacuum cooking vessels (steam-heated vessels for hotels, restaurants or canteens [A47J 27/16](#)) }
- A47J 27/05 . . Tier steam-cookers, i.e. with steam-tight joints between cooking-vessels stacked while in use ({tier pressure-cookers [A47J 27/084](#) }; tier cooking-vessels in general [A47J 27/13](#))
- A47J 27/06 . Steam-heated kettles for domestic use { (cooking-vessels with water-bath [A47J 27/10](#); cooking-vessels with steam jacket for hotels, restaurants or canteens [A47J 27/17](#); milk-boiling vessels with water or steam jacket [A47J 27/57](#)) }
- A47J 27/08 . Pressure-cookers; Lids or locking devices specially adapted therefor
- A47J 27/0802 . . {Control mechanisms for pressure-cookers }
- A47J 27/0804 . . {Locking devices }

- A47J 27/0806 . . . {of the bayonet-type }
- A47J 27/0808 . . . {of the bridge-type }
- A47J 27/0811 . . . {using a number of pivotable clamps along the circumference of the cooking-vessel }
- A47J 27/0813 . . . {using a clamping ring or clamping segments }
- A47J 27/0815 . . . {where vessel and lid have adapted shapes to provide for the locking action }
- A47J 27/0817 . . {Large-capacity pressure cookers; Pressure fryers (cooking-vessels heated by steam [A47J 27/16](#)) }
- A47J 27/082 . . with inserts for cooking different foods separately at the same time; Inserts therefor (inserts for cooking vessels in general [A47J 36/16](#))
- A47J 27/084 . . with adjustable volume; Tier pressure-cookers { (tier steam-cookers [A47J 27/05](#); tier cooking-vessels in general [A47J 27/13](#)) }
- A47J 27/086 . . with built-in heating means (adaptations of automatic switches for the heating means [A47J 27/62](#))
- A47J 27/088 . . adapted to high-frequency heating
- A47J 27/09 . . Safety devices {including the pressure indicators }
- A47J 27/092 . . . Devices for automatically releasing pressure before opening

- A47J 27/10 . . Cooking-vessels with water-bath arrangements for domestic use { (milk-boilers with water-bath [A47J 27/575](#)) }

- A47J 27/12 . . Multiple-unit cooking vessels { (carriers for prepared food [A47J 47/14](#)) }
- A47J 27/122 . . with adaptation of shape to that of adjacent vessels for forming a unit, e.g. sector-shaped
- A47J 27/13 . . Tier cooking-vessels {Cooking-vessels with adjustable volume; Cooking-vessels with lids or covers which may be used as a cooking vessel (tier steam-cookers with steam-tight joints between stacked vessels [A47J 27/05](#); tier pressure-cookers [A47J 27/084](#)) }

- A47J 27/14 . . Cooking-vessels for use in hotels, restaurants, or canteens
- A47J 27/16 . . heated by steam
- A47J 27/17 . . . with steam jacket
- A47J 27/18 . . heated by water-bath, {e.g. pasta-cookers }

- A47J 27/20 . . Ham-boilers

- A47J 27/21 . . Water-boiling vessels, e.g. kettles { (for coffee-making machines [A47J 31/54](#)) }
- A47J 27/21008 . . {electrically heated }
- A47J 27/21016 . . . {with heating elements immersed in the water ([A47J 27/2105](#) takes precedence) }
- A47J 27/21025 {the heating elements being electrodes }
- A47J 27/21033 {with removable heating elements }
- A47J 27/21041 . . . {with heating elements arranged outside the water vessel ([A47J 27/2105](#) takes precedence) }
- A47J 27/2105 . . . {of the cordless type, i.e. whereby the water vessel can be plugged into an electrically-powered base element }
- A47J 27/21058 . . . {Control devices to avoid overheating, i.e. "dry" boiling, or to detect boiling of the water ([A47J 27/21158](#) takes precedence) }

- A47J 27/21066 {Details concerning the mounting thereof in or on the water boiling vessel }
- A47J 27/21075 {relating to the boiling sensor or to the channels conducting the steam thereto }
- A47J 27/21083 {with variable operating parameters, e.g. temperature or boiling period }
- A47J 27/21091 {of electronic type }
- A47J 27/211 {using a thermomagnetic material }
- A47J 27/21108 {using a bimetallic element }
- A47J 27/21116 {specially adapted for detecting boiling of the water ([A47J 27/21125](#) takes precedence) }
- A47J 27/21125 {the bimetallic element being a snapping disc }
- A47J 27/21133 {using a fusible material or a shape memory effect (SME) material }
- A47J 27/21141 {based on the weight of the water vessel }
- A47J 27/2115 {using a float }
- A47J 27/21158 . . . {Devices to detect overheating or boiling with a single control element or unit }
- A47J 27/21166 . . {Constructional details or accessories (for coffee makers or the like [A47J 31/44](#); for cooking vessels in general [A47J 36/00](#)) }
- A47J 27/21175 . . . {Covers }
- A47J 27/21183 . . . {Water filters (water filters for coffee machines [A47J 31/605](#)) }
- A47J 27/21191 . . . {Pouring spouts }
- A47J 27/212 . . with signalling means, e.g. whistling kettles (signalling milk-boiling vessels [A47J 27/57](#))

- A47J 27/56 . Preventing boiling over, e.g. of milk (appliances for preventing or destroying foam in dairy apparatus for treating milk [A01J 11/02](#); preventing foaming in boiling in general [B01B 1/02](#))
- A47J 27/57 . . Milk-boiling vessels with water or steam jackets, e.g. with signalling means { (cooking-vessels with steam jackets [A47J 27/06](#), [A47J 27/17](#); whistling kettles [A47J 27/212](#)) }
- A47J 27/575 . . . {Milk-boiling vessels with water-bath (cooking- vessels with water-bath [A47J 27/10](#), [A47J 27/18](#)) }
- A47J 27/58 . . Cooking utensils with channels or covers collecting overflowing liquid
- A47J 27/60 . . Funnel-like inserts; Grooved plates to be placed on the bottom of cooking utensils
- A47J 27/62 . . by devices for automatically controlling the heat supply by switching off heaters or for automatically lifting the cooking-vessels { (heat supply regulation in beverage-making machines [A47J 31/047](#); timing devices for beverage-making machines [A47J 31/52](#)) }
- A47J 27/64 . . . for automatically lifting the cooking-vessels (devices for automatically lifting eggs from boiling water [A47J 29/04](#))

A47J 29/00 Egg-cookers

- A47J 29/02 . for eggs or poached eggs; Time-controlled cookers { (coffee-makers [A47J 31/52](#); controlled igniting means in cooking-vessels [A47J 36/32](#); bread-toasters [A47J 37/0814](#)) }
- A47J 29/04 . . Cookers for eggs with devices for automatically lifting the eggs from the boiling water { (devices for automatically lifting cooking-vessels [A47J 27/64](#)) }
- A47J 29/06 . Grasping devices for eggs; Supporting devices for eggs during boiling { ([A47J 29/04](#) takes precedence; holding or clamping devices for fowl, venison or other meat or

vegetables during cooking or cutting [A47J 43/18](#) }

A47J 31/00

Apparatus for making beverages (household machines or implements for straining foodstuffs [A47J 19/00](#); preparation of non-alcoholic beverages, e.g. by adding ingredients to fruit or vegetable juices, [A23L 2/00](#); coffee or tea pots [A47G 19/14](#); tea infusers [A47G 19/16](#); dispensing beverages on draught [B67D 1/00](#); brewing of beer [C12C](#) ; preparation of wine or other alcoholic beverages [C12G](#))

- A47J 31/002 . {following a specific operational sequence, e.g. for improving the taste of the extraction product }
- A47J 31/005 . {Portable or compact beverage making apparatus, e.g. for travelling, for use in automotive vehicles }
- A47J 31/007 . {for brewing on a large scale, e.g. for restaurants, or for use with more than one brewing container }
- A47J 31/02 . Coffee-making machines with removable extraction cups, to be placed on top of drinking-vessels, {i.e. coffee-makers with removable brewing vessels, to be placed on top of beverage containers, into which hot water is poured, } e.g. cafe filtre (filters [A47J 31/06](#); {with integral heating means [A47J 31/10](#) }
- A47J 31/04 . Coffee-making apparatus with rising pipes { (pressure coffee-makers [A47J 31/24](#)) }
- A47J 31/043 . . Vacuum-type coffee-making apparatus with rising pipes in which hot water is passed to the upper bowl in which the ground coffee is placed and subsequently the heat source is cut-off and the water is sucked through the filter by the vacuum in the lower bowl
- A47J 31/047 . . . with automatic cut-off of heat supply
- A47J 31/053 . . with repeated circulation of the extract through the filter
- A47J 31/057 . . with water container separated from beverage container, the hot water passing the filter only once, {i.e. classical type of drip coffee makers (drip coffee makers only functioning with the water heating container in a higher position than the brewing vessel [A47J 31/10](#)) }
- A47J 31/0573 . . . {with flow through heaters (flow through heaters as part of a water boiling vessel in a beverage making machine [A47J 31/542](#)) }
- A47J 31/0576 . . . {with a sealed water boiling vessel in which the steam pressure urges the hot water through a rising pipe (with brewing vessel adapted for extraction under pressure [A47J 31/30](#)) }
- A47J 31/06 . Filters or strainers for coffee or tea makers; { Holders therefor }
- A47J 31/0605 . . {with a valve at the filter-outlet; Anti-drip devices ([A47J 31/0615](#), [A47J 31/0621](#) take precedence) }
- A47J 31/061 . . . {activated by the beverage container }
- A47J 31/0615 . . {with special arrangements for making tea or the like, e.g. where the infusion liquid is kept a certain time in the filter before flowing out }
- A47J 31/0621 . . {with means for varying the infusion outflow velocity, e.g. for brewing smaller quantities }
- A47J 31/0626 . . {with means for securing the filter holder to the beverage container }
- A47J 31/0631 . . {with means for better or quicker spreading the infusion liquid over the filter (spreader plates for drip coffee makers [A47J 31/4478](#)) }
- A47J 31/0636 . . {suspended from the top of the beverage container so as to remain in contact with

- the prepared infusion ([tea eggs A47G 19/16](#)) }
- A47J 31/0642 . . { specially adapted to cooperate with a cartridge, e.g. having grooves or protrusions to separate cartridge from the bottom of the brewing chamber ([A47J 31/0668](#) takes precedence) }
- A47J 31/0647 . . { with means to adjust the brewing chamber volume to accommodate different quantities of brewing material }
- A47J 31/0652 . . { with means to by-pass a quantity of water, e.g. to adjust beverage strength }
- A47J 31/0657 . . { for brewing coffee under pressure, e.g. for espresso machines }
- A47J 31/0663 . . . { to be used with loose coffee ([A47J 31/0689](#) takes precedence) }
- A47J 31/0668 . . . { specially adapted for cartridges }
- A47J 31/0673 { Means to perforate the cartridge for creating the beverage outlet }
- A47J 31/0678 { Means to separate the cartridge from the bottom of the brewing chamber, e.g. grooves or protrusions }
- A47J 31/0684 . . . { Sealing means for sealing the filter holder to the brewing head }
- A47J 31/0689 . . . { Reusable cartridges suitable to be opened for being filled with brewing material and to be closed to envelope the brewing material therein ([disposable cartridges to be filled by the user with brewing material A47J 31/08](#); [disposable cartridges already filled with brewing material B65D 85/804B](#)) }
- A47J 31/08 . . Paper filter inlays therefor { to be disposed after use }
- A47J 31/085 . . . { to be used for brewing coffee under pressure, e.g. for espresso machines }
- A47J 31/10 . Coffee-making apparatus, in which the brewing vessel, {i.e. water heating container, } is placed above or in the upper part of the beverage containers; {i.e. brewing vessel }; Drip coffee-makers {with the water heating container in a higher position than the brewing vessel ([without integral heating means A47J 31/02](#), with hot water transport by rising pipes [A47J 31/057](#)) }
- A47J 31/103 . . {with a siphon in the water heating container }
- A47J 31/106 . . {with a valve at the water heating container outlet }
- A47J 31/12 . . in which the vapour from the boiling water is raised above the filter and after condensing passes through the filter
- A47J 31/14 . Coffee or tea-making apparatus with filters placed in or behind pouring spouts
- A47J 31/16 . Inverting coffee-making apparatus in which water is boiled in the lower part and the apparatus is subsequently inverted to pass the water through the filter
- A47J 31/18 . Apparatus in which ground coffee or tea-leaves are immersed in the hot liquid in the beverage container ([infusing bags A47G 19/16](#))
- A47J 31/20 . . having immersible, e.g. rotatable, filters
- A47J 31/22 . Centrifuges for producing filtered coffee ([A47J 31/20](#) takes precedence)
- A47J 31/24 . Coffee-making apparatus in which hot water is passed through the filter under pressure, {i.e. in which the coffee grounds are extracted under pressure } ([A47J 31/043](#) {and [A47J 31/40](#) } take precedence)
- A47J 31/30 . . with hot water under steam pressure
- A47J 31/303 . . . {classical type of espresso apparatus, e.g. to put on a stove, i.e. in which the water is heated in a lower, sealed boiling vessel, raised by the steam pressure through a rising pipe and an extraction chamber and subsequently is collected in a beverage container on top of the water boiling vessel }

- A47J 31/306 {with integral electrical heating means }
- A47J 31/32 . . with hot water under air pressure
- A47J 31/34 . . with hot water under liquid pressure
- A47J 31/36 . . . with mechanical pressure-producing means
- A47J 31/3604 { with a mechanism arranged to move the brewing chamber between loading, infusing and ejecting stations }
- A47J 31/3609 { Loose coffee being employed (with a filtering tape [A47J 31/3652](#)) }
- A47J 31/3614 { Means to perform transfer from a loading position to an infusing position }
- A47J 31/3619 { Means to remove coffee after brewing }
- A47J 31/3623 { Cartridges being employed (with tape of cartridges [A47J 31/3652](#)) }
- A47J 31/3628 { Perforating means therefor }
- A47J 31/3633 { Means to perform transfer from a loading position to an infusing position }
- A47J 31/3638 { Means to eject the cartridge after brewing }
- A47J 31/3642 { Cartridge magazines therefor }
- A47J 31/3647 { a tape being employed }
- A47J 31/3652 { the tape including only filtering means, i.e. not including brewing material }
- A47J 31/3657 { the tape including permeable cartridges }
- A47J 31/3661 { the tape including impermeable cartridges }
- A47J 31/3666 { whereby the loading of the brewing chamber with the brewing material is performed by the user ([A47J 31/3604](#) takes precedence) }
- A47J 31/3671 { Loose coffee being employed }
- A47J 31/3676 { Cartridges being employed }
- A47J 31/368 { Permeable cartridges being employed }
- A47J 31/3685 { Brewing heads therefor }
- A47J 31/369 { Impermeable cartridges being employed }
- A47J 31/3695 { Cartridge perforating means for creating the hot water inlet (cartridge perforating means of the filter holder for creating the beverage outlet [A47J 31/0673](#)) }
- A47J 31/38 operated by hand
- A47J 31/40 . Beverage-making apparatus with dispensing means for adding a measured quantity of ingredients, e.g. coffee, water, sugar, cocoa, milk, tea
- A47J 31/401 . . {whereby the powder ingredients and the water are delivered to a mixing bowl }
- A47J 31/402 . . {Liquid dosing devices }
- A47J 31/404 . . {Powder dosing devices }
- A47J 31/405 . . { with one or more infusion chambers moving successively between loading, infusing and dumping stations }
- A47J 31/407 . . { with ingredient-containing cartridges; Cartridge-perforating means }
- A47J 31/408 . . { with means for moving a filter in the form of a tape (coffee or tea filters per se [A47J 31/06](#)) }
- A47J 31/41 . . of liquid ingredients
- A47J 31/42 . Beverage-making apparatus with incorporated grinding or roasting means for coffee { (coffee mills [A47J 42/00](#); coffee roasters in general [A23N 12/08](#)) }

- A47J 31/44 . Parts or details {or accessories } of beverage-making apparatus ([filters or strainers A47J 31/06](#))
- A47J 31/4403 .. {Constructional details }
- A47J 31/4407 ... {Lids, covers or knobs }
- A47J 31/441 ... { Warming devices or supports for beverage containers (warming devices not being part of the beverage-making apparatus [A47J 36/24](#); stands or holders for beverage containers not being part of the beverage-making apparatus [A47J 47/16](#)) }
- A47J 31/4414 { Supports for empty beverage containers while not in use, e.g. for storing extra jug or cups }
- A47J 31/4417 { with heating means for pre-heating the empty beverage containers, e.g. cup-warmers }
- A47J 31/4421 { Heated support plates }
- A47J 31/4425 { Supports for beverage containers when filled or while being filled (supports allowing to adapt the beverage making apparatus to the size of the beverage container [A47J 31/4482](#)) }
- A47J 31/4428 { with a drip-tray underneath }
- A47J 31/4432 { with means for keeping the beverage warm (urns with devices for keeping beverages hot or cool [A47J 31/50](#)) }
- A47J 31/4435 { Heated support plates }
- A47J 31/4439 { with electrical heating elements (for flow-through heaters [A47J 31/445](#)) }
- A47J 31/4442 { in combination with a continuous-flow heater for the water (continuous-flow heaters per se [A47J 31/542](#)) }
- A47J 31/4446 { microwaves being used for the flow-through heater }
- A47J 31/445 { an electrical heating element being used for the flow-through heater }
- A47J 31/4453 { interposed between means for keeping the beverage warm and the beverage container, e.g. spacers for raising the beverage container from the heated support plate in order to reduce heat transfer }
- A47J 31/4457 ... {Water-level indicators ([water-level controls A47J 31/56](#)) }
- A47J 31/446 ... {Filter holding means; Attachment of filters to beverage-making apparatus }
- A47J 31/4464 { by means of bayonet-type engagement }
- A47J 31/4467 { by means of linear guides, e.g. drawer-type engagement }
- A47J 31/4471 { by means of a hinge }
- A47J 31/4475 ... {Hot water outlets for drip coffee makers }
- A47J 31/4478 {Spreader plates ([as an accessory of the filter A47J 31/0631](#)) }
- A47J 31/4482 .. {Details allowing to adapt the beverage-making apparatus to the size of the brewing vessel or the beverage container, e.g. with adjustable support for the beverage container or adjustable hot water outlet }
- A47J 31/4485 .. {Nozzles dispensing heated and foamed milk, i.e. milk is sucked from a milk container, heated and foamed inside the device, and subsequently dispensed from the nozzle }
- A47J 31/4489 .. {Steam nozzles, e.g. for introducing into a milk container to heat and foam milk }
- A47J 31/4492 .. { Means to read code provided on ingredient pod or cartridge }
- A47J 31/4496 .. { Means to produce beverage with a layer on top, e.g. of cream, foam or froth }
- A47J 31/46 .. Dispensing spouts, pumps, drain valves or like liquid transporting devices

- A47J 31/462 . . . {with an intermediate liquid storage tank }
- A47J 31/465 {for the heated water }
- A47J 31/467 {for the infusion }
- A47J 31/48 . . Clips, rings, hooks, or like devices to support filter parts while not in use
- A47J 31/50 . . Urns with devices for keeping beverages hot or cool { (devices for warming-up drink-containers not being a part of the beverage-making apparatus [A47J 36/24](#); thermally-insulated vessels [A47J 41/00](#)) }
- A47J 31/505 . . . {with heat-supply regulation }
- A47J 31/52 . . Alarm-clock-controlled mechanisms for coffee or tea making apparatus {or timers without an alarm-device (water-level controls [A47J 31/56](#); safety devices [A47J 31/58](#)) }
- A47J 31/54 . . Water boiling vessels {in beverage making machines (as an independent water-boiling vessel [A47J 27/21](#)) }
- A47J 31/542 . . . {Continuous-flow heaters }
- A47J 31/545 {Control or safety devices }
- A47J 31/547 . . . {using microwave energy for heating the water }
- A47J 31/56 . . . having water-level controls; having temperature controls
- A47J 31/58 . . Safety devices
- A47J 31/60 . . Cleaning devices
- A47J 31/605 . . . {Water filters }
- A47J 33/00** **Camp cooking devices without integral heating means** (travelling cookers with one burner [A47J 36/26](#); other travelling cookers heated by petroleum, gasoline, spirit, or the like [F24C](#))
- A47J 36/00** **Parts, details or accessories of cooking-vessels** ([A47J 27/00](#) to [A47J 33/00](#) take precedence insofar as these parts, details or accessories are restricted to a particular kind of cooking-vessel provided for in a single one of these groups; heating devices for cooking-vessels in general [F24](#))
- A47J 36/02 . Selection of specific materials, e.g. heavy bottoms with copper inlay or with insulating inlay { (Processes for applying fluoropolymers to obtain an anti-adhesive surface [B05D 5/083](#)) }
- A47J 36/022 . . { Cooking- or baking-vessels or supports thereof for using only once (eating- or serving-plates for using only once [A47G 19/02](#); heat-resistant food-packages [B65D 81/34](#)) }
- A47J 36/025 . . { Vessels with non-stick features, e.g. coatings }
- A47J 36/027 . . {Cooking- or baking-vessels specially adapted for use in microwave ovens; Accessories therefor }
- A47J 36/04 . . the materials being non-metallic
- A47J 36/06 . Lids or covers for cooking-vessels (specially adapted for pressure-cookers [A47J 27/08](#)) { preventing boiling over of milk [A47J 27/56](#); for draining liquids from cooking-vessels [A47J 36/08](#); lids for frying-pans [A47J 37/101](#); for deep fat fryers [A47J 37/128](#) }
- A47J 36/08 . . for draining liquids from vessels
- A47J 36/10 . . Lid-locking devices
- A47J 36/12 . . Devices for holding lids in open position on the container

- A47J 36/14 . Pouring-spouts, e.g. as parts separate from vessel (spouts in general [B05B 1/22](#))
- A47J 36/16 . Inserts { (for preventing boiling over of milk [A47J 27/60](#); for frying pans [A47J 37/108](#)) }
- A47J 36/165 . . {Stirring devices operatively connected to cooking vessels when being removably inserted inside (mixing, whipping, or beating devices [A47J 43/00](#)) }
- A47J 36/18 . . Boilers or utensils with sieves inserted therein, e.g. potato-cookers { (perforated supports [36/20](#); basting devices in frying-pans [A47J 37/106](#)) }
- A47J 36/20 . . Perforated bases or perforated containers to be placed inside a cooking utensil; {Draining baskets, inserts with separation wall }
- A47J 36/22 . . . Wire inserts (for deep fat fryers [A47J 37/12](#))
- A47J 36/24 . Warming devices
- A47J 36/2405 . . { for warming food contained in vessels immersed in a water bath, e.g. chafers or steam tables ([A47J 36/2438](#) takes precedence) }
- A47J 36/2411 . . {Baby bottle warmers; Devices for warming baby food in jars }
- A47J 36/2416 . . . {with a heat storage element or material }
- A47J 36/2422 . . . {using solid fuel }
- A47J 36/2427 . . . {with a burner, e.g. using gasolene }
- A47J 36/2433 . . . {with electrical heating means }
- A47J 36/2438 {for warming a water-bath or -jacket }
- A47J 36/2444 . . {Drinking cups with heating means (drinking vessels with means for keeping liquid hot without integral heating means [A47G 19/2288](#)) }
- A47J 36/245 . . . {using solid fuel }
- A47J 36/2455 . . . {with a burner, e.g. using gasolene }
- A47J 36/2461 . . . {with electrical heating means }
- A47J 36/2466 {with integral heating means }
- A47J 36/2472 {of the cordless type, i.e. whereby the cup can be plugged into an electrically-powered base element }
- A47J 36/2477 . . {using solid fuel, e.g. with candles (baby bottle warmers [A47J 36/2422](#), drinking cups [A47J 36/245](#)) }
- A47J 36/2483 . . {with electrical heating means (baby bottle warmers [A47J 36/2433](#), drinking cups [A47J 36/2461](#)) }
- A47J 36/2488 . . . { having infrared radiating elements }
- A47J 36/2494 . . { using heat storage elements or materials, e.g. lava stones }
- A47J 36/26 . . Devices for warming vessels containing drinks or food, especially by means of burners; {Warming devices with a burner, e.g. using gasolene }; Travelling cookers, e.g. using petroleum or gasolene with one burner { (baby bottle warmers [A47J 36/2411](#), drinking cups [A47J 36/2444](#), using solid fuel [A47J 36/2477](#), with electrical heating means [A47J 36/2483](#)) }
- A47J 36/28 . . Warming devices generating the heat by exothermic reactions, e.g. heat released by the contact of unslaked lime with water { (Packages having self-contained heating means generating heat by an exothermic reaction [B65D 81/3484](#), materials for producing heat by chemical reactions [C09K 5/16](#)) }
- A47J 36/30 . . Devices for warming by making use of burning cartridges or other chemical substances
- A47J 36/32 . Time-controlled igniting mechanisms or alarm devices { (in egg-cookers [A47J 29/02](#); in coffee-makers [A47J 31/52](#); bread-toasters [A47J 37/0814](#)) }

- A47J 36/34 . Supports for cooking vessels { (for kitchen utensils [A47J 47/16](#)) }
- A47J 36/36 . Shields or jackets for cooking utensils minimising the radiation of heat, fastened or movably mounted
- A47J 36/38 . for withdrawing or condensing cooking vapours from cooking utensils (removing cooking fumes from domestic stoves or ranges [F24C 15/20](#))
- A47J 36/40 . Leak-stopping devices for repairing cooking-vessels
- A47J 36/42 . Devices to prevent deposition of scale, i.e. fur, or the like
- A47J 37/00** **Baking; Roasting; Grilling; Frying** (bakers` ovens, non-domestic baking apparatus or equipment [A21B](#) ; domestic stoves or ranges [F24B](#) , [F24C](#))
- A47J 37/01 . Vessels uniquely adapted for baking (for use in baker`s ovens [A21B](#))
- A47J 37/015 .. {electrically heated }
- A47J 37/04 . Roasting apparatus with movably-mounted food supports or with movable heating implements; Spits { (field-cookers [A47J 33/00](#), [A47J 36/26](#), [F24B](#)) }
- A47J 37/041 .. {with food supports rotating about a horizontal axis ([A47J 37/042](#) takes precedence) }
- A47J 37/042 .. {with food supports arranged on wheels or spiders rotating about a horizontal axis }
- A47J 37/043 .. {with food supports rotating about a vertical axis }
- A47J 37/044 .. {with conveyers moving in a horizontal or an inclined plane ([A47J 37/045](#), [A47J 37/046](#) take precedence) }
- A47J 37/045 .. {with endless conveyers }
- A47J 37/046 .. {with horizontal turntables }
- A47J 37/047 .. {with rotating drums or baskets }
- A47J 37/048 .. {Sausage grills with rotating rollers }
- A47J 37/049 .. {Details of the food supports not specially adapted to one of the preceding types of food supports }
- A47J 37/06 . Roasters; Grills; Sandwich grills
- A47J 37/0605 .. { specially adapted for "raclettes" }
- A47J 37/0611 .. {the food being cooked between two heating plates, e.g. waffle-irons }
- A47J 37/0623 .. { Small-size cooking ovens, i.e. defining an at least partially closed cooking cavity ([A47J 37/0605](#) takes precedence; barbecues [A47J 37/07](#)) }
- A47J 37/0629 ... { with electric heating elements }
- A47J 37/0635 { with reflectors }
- A47J 37/0641 { with forced air circulation }
- A47J 37/0647 ... { with gas burners }
- A47J 37/0652 { with reflectors }
- A47J 37/0658 ... { specially adapted for cooking pizza }
- A47J 37/0664 ... { Accessories }
- A47J 37/067 .. {Horizontally disposed broiling griddles }

A47J 37/0676	...	{electrically heated }
A47J 37/0682	...	{gas-heated }
A47J 37/0688	..	{Broilers with vertically disposed heat sources and food supports }
A47J 37/0694	..	{Broiling racks }
A47J 37/07	..	Roasting devices for outdoor use; Barbecues { (field-cookers A47J 33/00 , A47J 36/26) }
A47J 37/0704	...	{with horizontal fire box }
A47J 37/0709	{with electric heating elements }
A47J 37/0713	{with gas burners }
A47J 37/0718	...	{with vertical fire box }
A47J 37/0722	{with electric heating elements }
A47J 37/0727	{with gas burners }
A47J 37/0731	...	{with a fire box movable between different positions, e.g. horizontal, vertical, inclined }
A47J 37/0736	{with electric heating elements }
A47J 37/074	{with gas burners }
A47J 37/0745	...	{with motor-driven food supports }
A47J 37/075	{steam- or hot air-driven }
A47J 37/0754	...	{with blowers providing forced air circulation }
A47J 37/0759	...	{constructed from refractory blocks }
A47J 37/0763	...	{Small-size, portable barbecues }
A47J 37/0768	{Disposable barbecue packages containing a quantity of fuel, e.g. charcoal }
A47J 37/0772	{for use in a fireplace }
A47J 37/0781	...	{Barbecue tables, e.g. central grilling areas surrounded by an eating table }
A47J 37/0786	...	{Accessories }
A47J 37/079	{Charcoal igniting devices }
A47J 37/08	..	Bread-toasters (electric heating elements H05B)
A47J 37/0807	...	{with radiating heaters and reflectors }
A47J 37/0814	...	{with automatic bread ejection or timing means (A47J 37/0857 takes precedence) }
A47J 37/0821	{with mechanical clockwork timers }
A47J 37/0828	{with pneumatic or hydraulic timers }
A47J 37/0835	{with thermal timers }
A47J 37/0842	{with electronic timers }
A47J 37/085	{with means for sensing the bread condition }
A47J 37/0857	...	{with bread supports or heating means movable during the toasting operation (meat roasting A47J 37/04) }
A47J 37/0864	...	{Bun toasters }
A47J 37/0871	...	{Accessories }
A47J 37/0878	{Warming racks }
A47J 37/0885	{Toaster inserts; Removable bread tongs }
A47J 37/0892	{Devices for providing browning patterns on the toasted surface }
A47J 37/10	.	Frying-pans, including lids or basting devices

- A47J 37/101 .. {Lids }
- A47J 37/103 ... {Broiling- or heating-lids }
- A47J 37/105 .. {electrically heated }
- A47J 37/106 .. {Basting devices }
- A47J 37/108 .. {Accessories, e.g. inserts, plates to hold food down during frying }

- A47J 37/12 . Deep fat fryers, including apparatus specially adapted for frying fish { (frying under pressure [A47J 27/0817](#); devices for withdrawing or condensing frying vapours [A47J 36/38](#)) }
- A47J 37/1204 .. {for domestic use }
- A47J 37/1209 ... {electrically heated }
- A47J 37/1214 .. {the food being transported through an oil-bath (for bakery products [A21B 5/08](#)) }
- A47J 37/1219 .. {with means for lowering or raising the frying basket }
- A47J 37/1223 .. {with means for filtering the frying liquid }
- A47J 37/1228 .. {Automatic machines for frying and dispensing metered amounts of food }
- A47J 37/1233 .. {the frying liquid being heated outside the frying vessel, e.g. by pumping it through a heat exchanger }
- A47J 37/1238 ... {and the oil being returned to the frying vessel by means of a spraying system }
- A47J 37/1242 .. {heated with burners }
- A47J 37/1247 ... {Details of the burners; Details of the channels for guiding the combustion gases }
- A47J 37/1252 ... {of the pulse combustion type }
- A47J 37/1257 .. {electrically heated ([A47J 37/1209](#) takes precedence) }
- A47J 37/1261 ... {Details of the heating elements; Fixation of the heating elements to the frying vessel }
- A47J 37/1266 .. {Control devices, e.g. to control temperature, level or quality of the frying liquid }
- A47J 37/1271 .. {Accessories }
- A47J 37/1276 .. {Constructional details ([A47J 37/1247](#) and [A47J 37/1261](#) take precedence) }
- A47J 37/128 ... {Lids or covers }
- A47J 37/1285 ... {Valves or arrangements to drain used oil or food particles settled at the bottom of the frying vessel }
- A47J 37/129 ... {Frying vessels }
- A47J 37/1295 .. {Frying baskets or other food holders }

A47J 39/00 Heat-insulated warming chambers; Cupboards with heating arrangements for warming kitchen utensils

- A47J 39/003 . {with forced air circulation }
- A47J 39/006 . {for either storing and preparing or for preparing food on serving trays, e.g. heating, thawing, preserving }
- A47J 39/02 . Dish-warmers; Devices to keep food hot { ([A47J 39/006](#) takes precedence) }
- A47J 39/025 .. { for warming dishes without food before use }

A47J 41/00 Thermally-insulated vessels, e.g. flasks, jugs, jars (containers with thermal insulation in general [B65D 81/38](#))

- A47J 41/0005 . {comprising a single opening for filling and dispensing provided with a stopper }
- A47J 41/0011 .. {the stopper being completely removed from the opening during dispensing }
- A47J 41/0016 .. {the stopper remaining in the opening and clearing a passage way between stopper and vessel for dispensing }
- A47J 41/0022 ... {the stopper comprising two or more pieces movable relatively to each other for opening or closing the dispensing passage }
- A47J 41/0027 .. {the stopper incorporating a dispensing device, i.e. the fluid being dispensed through the stopper }
- A47J 41/0033 ... {comprising a pumping system }
- A47J 41/0038 . {comprising additional heating or cooling means, i.e. use of thermal energy in addition to stored material }
- A47J 41/0044 .. {comprising heat or cold storing elements or material, i.e. energy transfer within the vessel }
- A47J 41/005 .. { comprising heat or cold producing means, i.e. energy transfer from outside the vessel }
- A47J 41/0055 . { Constructional details of the elements forming the thermal insulation ([A47J 41/02](#) takes precedence) }
- A47J 41/0061 .. {the elements being detachable or the food holding vessel being replaceable }
- A47J 41/0066 .. {Flexible containers or jackets }
- A47J 41/0072 .. {Double walled vessels comprising a single insulating layer between inner and outer walls }
- A47J 41/0077 ... {made of two vessels inserted in each other }
- A47J 41/0083 . {Accessories }
- A47J 41/0088 .. {Inserts; Devices attached to the stopper }
- A47J 41/0094 .. {Indicating means, e.g. for level or temperature }
- A47J 41/02 . Vacuum-jacket vessels, e.g. vacuum bottles
- A47J 41/022 .. {Constructional details of the elements forming vacuum space }
- A47J 41/024 ... {made of glass }
- A47J 41/026 {Protective elements therefor, e.g. liner, support or housing }
- A47J 41/028 ... {made of metal }

A47J 42/00 **Coffee mills; Spice mills** (as part of universal or multi-purpose machines [A47J 43/04](#), [A47J 44/00](#); grinding or pulverising in general [B02C](#))

- A47J 42/02 . having grinding cones
- A47J 42/04 .. hand driven
- A47J 42/06 .. mechanically driven
- A47J 42/08 .. Adjusting mechanisms
- A47J 42/10 .. Grinding cones
- A47J 42/12 . having grinding discs
- A47J 42/14 .. hand driven

- A47J 42/16 .. mechanically driven
- A47J 42/18 .. Adjusting mechanisms
- A47J 42/20 .. Grinding discs
- A47J 42/22 . having pulverising beaters or rotary knives
- A47J 42/24 .. hand driven
- A47J 42/26 .. mechanically driven
- A47J 42/28 .. Beaters or knives
- A47J 42/30 .. having perforated container for the ground material; having sieves
- A47J 42/32 . with other grinding or pulverising members
- A47J 42/34 .. hand driven
- A47J 42/36 .. mechanically driven
- A47J 42/38 . Parts or details
- A47J 42/40 .. relating to discharge, receiving container or the like; Bag clamps, e.g. with means for actuating electric switches
- A47J 42/42 ... Drawers for receiving ground material
- A47J 42/44 .. Automatic starting or stopping devices ([bag clamps with means for actuating switches A47J 42/40](#)); Warning devices
- A47J 42/46 .. Driving mechanisms; Coupling to drives
- A47J 42/48 .. Attachment of mills to tables, walls, or the like ([attachment of household machines in general to tables, walls, or the like A47J 45/02](#))
- A47J 42/50 .. Supplying devices, e.g. funnels; Supply containers
- A47J 42/52 .. Coffee mills combined with roasting devices ({ [combinations of coffee mills with coffee-making machines A47J 31/42](#); } [coffee-roasting devices per se A23N 12/00](#))
- A47J 42/54 .. Cooling
- A47J 42/56 .. Safety devices { ([for food processors A47J 43/075](#)) }

A47J 43/00 Miscellaneous implements for preparing or holding food

- A47J 43/04 . Machines for domestic use not covered elsewhere, e.g. for grinding, mixing, stirring, kneading, emulsifying, whipping or beating foodstuffs, e.g. power-driven ([food straining implements A47J 19/00](#); [devices for grating A47J 43/25](#); [multi-purpose machines A47J 44/00](#))
- A47J 43/042 .. Mechanically-driven liquid shakers { ([hand-held shakers A47J 43/27](#)) }
- A47J 43/044 .. with tools driven from the top side
- A47J 43/046 .. with tools driven from the bottom side
- A47J 43/0465 ... { [with magnetic drive](#) }
- A47J 43/06 .. with a plurality of interchangeable working units, { [e.g. with a single driving-unit](#) }
- A47J 43/07 .. Parts or details, e.g. mixing tools, whipping tools
- A47J 43/0705 ... { [for machines with tools driven from the upper side \(A47J 43/0727 to A47J 43/08 take precedence\)](#) }
- A47J 43/0711 { [mixing, whipping or cutting tools](#) }
- A47J 43/0716 ... { [for machines with tools driven from the lower side \(A47J 43/0727 to A47J 43/08 take precedence\)](#) }

A47J 43/0722	{Mixing, whipping or cutting tools }
A47J 43/0727	...	{Mixing bowls }
A47J 43/075	...	{Safety devices }

WARNING

Not complete, see also [A47J 42/56](#), [A47J 43/07](#)

A47J 43/0755	{for machines with tools driven from the upper side }
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WARNING

Not complete, see also [A47J 43/0705](#)

A47J 43/0761	{for machines with tools driven from the lower side }
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WARNING

Not complete, see also [A47J 43/0716](#)

A47J 43/0766	{activated by the proper positioning of the mixing bowl }
A47J 43/0772	{activated by the proper positioning of the cover }
A47J 43/0777	{in which the activating element on the cover transmits a signal to a safety device in the base element via the mixing bowl removably seated on this base element, e.g. pin on the cover moves a pushrod in the bowl handle to operate safety switch in the base element }
A47J 43/0783	{activated by the proper positioning of a separate food chute on the cover }N04
A47J 43/0788	{activated by the proper positioning of a food chute protector }
A47J 43/0794	{in which operation is not possible without the use of a food pusher }N04
A47J 43/08	...	Driving mechanisms
A47J 43/082	{for machines with tools driven from the upper side (A47J 43/087 , A47J 43/09 take precedence) }
A47J 43/085	{for machines with tools driven from the lower side (A47J 43/087 , A47J 43/09 take precedence) }
A47J 43/087	{for machines with several driving units (A47J 43/09 takes precedence) }
A47J 43/09	with fluid drive, e.g. by jets

A47J 43/10	.	Egg-whisks; Cream-beaters, i.e. hand implements {or hand-driven devices }
A47J 43/1006	..	{Hand-driven mixing devices with rotating tools, e.g. sticking out from the bottom of the mixing receptacle; with rotating bowls; with an additional function }
A47J 43/1012	...	{the mixing device being fitted on a post beside the mixing receptacle }
A47J 43/1018	...	{the mixing device being fitted on the cover of, or directly on, the stationary mixing receptacle }
A47J 43/1025	{with gears between the drive axis and the driven axis, e.g. for planetary motion of tools or for coaxial tools }
A47J 43/1031	...	{the mixing device being provided with a grip to be held by one hand, the other hand being used for driving the mixing device (A47J 43/105 , A47J 43/1056 take precedence) }
A47J 43/1037	{with two or more mixing tools }

- A47J 43/1043 {with coaxial tools }
- A47J 43/105 . . . {the rotating tools being driven by a reciprocating member, e.g. by a rack-and-pinion mechanism or by a tangentially-pulled rope }
- A47J 43/1056 . . . {the tools rotating about a horizontal or inclined axis }
- A47J 43/1062 . . . {the mixing devices being provided with an additional liquid receptacle, e.g. for adding oil during mixing }
- A47J 43/1068 . . . {Construction of the rotating mixing tools }
- A47J 43/1075 . . {Hand-driven mixing devices with reciprocating or oscillating tools }
- A47J 43/1081 . . . {with rectilinearly reciprocating tools }
- A47J 43/1087 . . {Whisks or similar tools comprising mixing wires }
- A47J 43/1093 . . . {the wires being of the closed-loop type mounted at the end of a shaft }

- A47J 43/12 . Whipping by introducing a stream of gas { (milk-foaming devices adapted to coffee-making machines [A47J 31/4485](#), [A47J 31/4489](#); aerating or deaerating milk [A01J 11/04](#); making ice-cream [A23G 9/20](#)) }
- A47J 43/121 . . {Devices using a static mixing element; Static mixing elements therefor }
- A47J 43/122 . . . {the mixing element being of considerable length, e.g. labyrinth-type mixing elements }
- A47J 43/123 {Self-contained units for making whipped cream }
- A47J 43/125 . . {Receptacles with gas-introducing means at the bottom; Gas pumping means therefor }
- A47J 43/126 . . { Tools whereby gas is introduced through their axis; Gas pumping means therefor }
- A47J 43/127 . . {Devices using a rotary mixing element, e.g. driven by the gas }
- A47J 43/128 . . {Parts; Accessories, e.g. valves }

- A47J 43/14 . Devices {or machines } for opening raw eggs or separating the contents thereof { (openers for boiled eggs [A47G 19/28](#)) }
- A47J 43/145 . . {Machines therefor }

- A47J 43/16 . Implements for introducing fat, bacon or the like into meat; Larding-pins

- A47J 43/18 . Holding or clamping devices for supporting fowl, venison, or other meat, or vegetables, during cooking or during subsequent cutting

- A47J 43/20 . Shapes for preparing foodstuffs, e.g. meat-patty moulding devices, {pudding moulds }

- A47J 43/22 . Kitchen sifters

- A47J 43/24 . Devices for washing vegetables or the like; {Colanders (machines for washing potatoes, beets, apples on an industrial scale [A23N 12/023](#); machines for washing grain [B02B 1/04](#)) }

- A47J 43/25 . Devices for grating
- A47J 43/255 . . {with grating discs or drums }

- A47J 43/26 . Nutcrackers ([pliers B25B 7/00](#))

- A47J 43/27 . for mixing drinks; Hand-held shakers ([mechanically driven A47J 43/042](#))

- A47J 43/28 . Other culinary hand implements, e.g. spatulas, pincers, forks or like food holders, ladles, skimming ladles, cooking spoons; Spoon-holders attached to cooking pots ({measuring spoons for powders [A61J](#) , measuring flasks [B01L 3/00](#) }; calibrated capacity measures for fluids or fluent solid material [G01F 19/00](#); weighing spoons [G01G 19/56](#))
- A47J 43/281 . . {Cooking spoons; Ladles (table spoons [A47G 21/02](#), [A47G 21/04](#)) }
- A47J 43/282 . . {Spoons for serving ice-cream }
- A47J 43/283 . . {Tongs; Devices for picking, holding or rotating food }
- A47J 43/284 . . {Hand implements for separating solids from liquids or liquids from liquids }

WARNING

Skimmers and skimming ladles are being continuously reclassified to [A47J 43/285](#)

- A47J 43/285 . . . {Skimmers; Skimming ladles }

WARNING

Not complete, see also [A47J 43/284](#)

- A47J 43/286 . . . {Hand implements for draining preserving liquid from canned food, e.g. tuna-squeezers (devices for squeezing-out liquid from liquid-containing material not used as kitchen equipment [B30B 9/02](#); containers with provisions for draining away fluids [B65D 81/26](#)) }
- A47J 43/287 . . {Holders for spoons or the like attached to cooking pots (plates with integral holders for spoons [A47G 19/06](#)) }
- A47J 43/288 . . {Spatulas; Scrapers; Multi-purpose hand implements }

A47J 44/00 Multi-purpose machines for preparing food {with several driving units }

- A47J 44/02 . with provisions for drive either from top or from bottom, e.g. for separately-driven bowl

Guidance heading: Other household implements or utensils

A47J 45/00 Devices for fastening or gripping kitchen utensils {or crockery } (kitchen cabinets with provision for attachment of kitchen implements or utensils [A47B 77/00](#))

- A47J 45/02 . for fastening kitchen utensils to tables, walls, or the like (for household utensils [A47G 29/087](#))
- A47J 45/06 . Handles for hollow-ware articles { (handles for metallic holders [B65D](#)) }
- A47J 45/061 . . {Saucepan, frying-pan handles ([A47J 45/07](#) takes precedence) }
- A47J 45/062 . . {Bowl handles ([A47J 45/07](#) takes precedence) }
- A47J 45/063 . . {Knobs, e.g. for lids ([A47J 45/07](#) takes precedence) }
- A47J 45/065 . . {Bails, e.g. for pails, for kettles ([A47J 45/07](#) takes precedence) }
- A47J 45/066 . . {Collar handles ([A47J 45/07](#) takes precedence) }
- A47J 45/067 . . {Handles for coffee pots or the like ([A47J 45/07](#) takes precedence) }

- A47J 45/068 . . {Handles having indicating means, e.g. for temperature ([A47J 45/07](#) takes precedence) }
- A47J 45/07 . . of detachable type (separate handles, {devices for gripping hot cooking utensils } [A47J 45/10](#))
- A47J 45/071 . . . {Saucepan, frying-pan handles }
- A47J 45/072 . . . {Bowl handles }
- A47J 45/074 . . . {Knobs, e.g. for lids }
- A47J 45/075 . . . {Bails, e.g. for pails, for kettles }
- A47J 45/077 . . . {Collar handles }
- A47J 45/078 . . . {Handles for coffee pots or the like }
- A47J 45/08 . . Heat-insulating handles (of detachable type [A47J 45/07](#))
- A47J 45/085 . . . {Heat shields for handles }

- A47J 45/10 . Devices for gripping or lifting hot cooking utensils, e.g. pincers, separate pot handles, fabric or like pads (egg grasping devices [A47J 29/06](#); {plate-holders [A47G 19/08](#) })

- A47J 47/00** **Miscellaneous kitchen containers, stands, or the like ({bowls for food processors [A47J 43/0727](#) }; containers in general [B65D](#)) ; Cutting-boards, e.g. for bread (with slicing devices [B26D](#))**

- A47J 47/005 . {Cutting boards }
- A47J 47/01 . with dispensing devices { (for butter or the like [A47J 9/00](#); for table use [A47G 19/32](#)) }
- A47J 47/02 . Closed containers for foodstuffs { (for table use [A47G 19/30](#)) }
- A47J 47/04 . . for granulated foodstuffs
- A47J 47/06 . . . with arrangements for keeping fresh
- A47J 47/08 . . for non-granulated foodstuffs
- A47J 47/10 . . . with arrangements for keeping fresh
- A47J 47/12 . . . Bread boxes

- A47J 47/14 . Carriers for prepared human food (lunch boxes, picnic boxes, or the like [A45C 11/20](#))
- A47J 47/145 . . { Hand carriers for pizza delivery, e.g. with thermal insulation, heating means or humidity control }

- A47J 47/16 . Stands, or holders for kitchen articles (racks [A47B](#))

- A47J 47/18 . Pails for kitchen use
- A47J 47/19 . . Edge protectors; Floor protectors

- A47J 47/20 . Grids, racks, or other supports removably mounted in, on, or over sinks; Splash guards for sinks

Guidance heading:

- A47J 2009/00** **Apparatus or utensils for shaping { or dispensing portions of } butter or the like (for use in dairies [A01J 19/00](#), [A01J 21/00](#), { [A01J 23/00](#) }; moulding plastic material in general [B29C](#))**

- A47J 2009/008
 - with scales or indicators to determine the amount to be dispensed or separated
- A47J 2027/00
Cooking-vessels (A47J 29/00 to A47J 33/00 takes precedence)
- A47J 2027/006
 - especially adapted for preparing pasta
- A47J 2027/008
 - for cooking pasta under pressure
- A47J 2027/04
 - for cooking food in steam; Devices for extracting fruit juice by means of steam; {Vacuum cooking vessels (steam-heated vessels for hotels, restaurants or canteens A47J 27/16) }
- A47J 2027/043
 - for cooking food in steam
- A47J 2027/046
 - Devices for extracting fruit juice by means of steam
- A47J 2031/00
Apparatus for making beverages (household machines or implements for straining foodstuffs A47J 19/00; preparation of non-alcoholic beverages, e.g. by adding ingredients to fruit or vegetable juices, A23L 2/00; coffee or tea pots A47G 19/14; tea infusers A47G 19/16; dispensing beverages on draught B67D 1/00; brewing of beer C12C ; preparation of wine or other alcoholic beverages C12G)
- A47J 2031/06
 - Filters or strainers for coffee or tea makers; { Holders therefor }
- A47J 2031/0694
 - with indicating means to aid the measurement of ground coffee contained therein
- A47J 2031/16
 - Inverting coffee-making apparatus in which water is boiled in the lower part and the apparatus is subsequently inverted to pass the water through the filter
- A47J 2031/165
 - Stirring devices operatively connected to cooking utensils when being removably inserted in a cooking-vessel
- A47J 2037/00
Baking; Roasting; Grilling; Frying (bakers` ovens, non-domestic baking apparatus or equipment A21B ; domestic stoves or ranges F24B , F24C)
- A47J 2037/06
 - Roasters; Grills; Sandwich grills
- A47J 2037/0611
 - {the food being cooked between two heating plates, e.g. waffle-irons }
- A47J 2037/0617
 - with means to adjust the distance between heating plates
- A47J 2037/07
 - Roasting devices for outdoor use; Barbecues { (field-cookers A47J 33/00, A47J 36/26) }
- A47J 2037/0777
 - with foldable construction for storage or transport purposes
- A47J 2037/0786
 - {Accessories }
- A47J 2037/0795
 - Adjustable food supports, e.g. for height adjustment
- A47J 2043/00
Miscellaneous implements for preparing or holding food
- A47J 2043/04
 - Machines for domestic use not covered elsewhere, e.g. for grinding, mixing, stirring, kneading, emulsifying, whipping or beating foodstuffs, e.g. power-driven (food straining implements A47J 19/00; devices for grating A47J 43/25; multi-purpose machines A47J 44/00)
- A47J 2043/044
 - with tools driven from the top side
- A47J 2043/04409
 - Apparatus of hand held type

A47J 2043/04418	with housing extending perpendicular, e.g. horizontally, from the tool axis
A47J 2043/04427	with housing extending vertically in line with the tool axis
A47J 2043/04436	attachable to the bowl
A47J 2043/04445	attachable to a stand
A47J 2043/04454	...	Apparatus of counter top type
A47J 2043/04463	with a mixing unit rigidly fixed on the housing and a movable support for the bowl
A47J 2043/04472	with a mixing unit vertically movable relative to the support
A47J 2043/04481	with a mixing unit pivotable on the support
A47J 2043/0449	with a mixing unit detachable from the support
A47J 2043/07	..	Parts or details, e.g. mixing tools, whipping tools
A47J 2043/0733	...	Weighing means
A47J 2043/0738	...	Means for storing accessories
A47J 2043/0744	...	Means for storing the power cord

Guidance heading:

A47J 2201/00 **Devices having a modular construction**

Guidance heading: **Other household implements or utensils**

A47J 2202/00 **Devices having temperature indicating means**

A47J 2203/00 **Devices having filling level indicating means**