

ECLA EUROPEAN CLASSIFICATION

- A47J** **KITCHEN EQUIPMENT** [N: (domestic washing or cleaning A47L; refuse receptacles [B65F1/00](#))]; **COFFEE MILLS; SPICE MILLS; APPARATUS FOR MAKING BEVERAGES** (disintegrating, e.g. mincing, B02C; severing, e.g. cutting, slicing, B26B, B26D) [C9508]
- A47J9/00** **Apparatus or utensils for shaping** [N: or dispensing portions of] **butter or the like** (for use in dairies [A01J19/00](#), [A01J21/00](#), [N: [A01J23/00](#)]; moulding plastic material in general B29C) [C9903]
- A47J9/00F . [N: and spreading them on other food items, e.g. bread slices (for corn cob holders [A47G19/30B](#); butter spreading table ware [A47G21/00F](#))] [N9903]
- A47J9/00H . [N: by forming, e.g. peeling off or extruding, curls or rings] [N9903]
- A47J9/00K . [N: by slicing slabs or prints into pats] [N9903]
- A47J9/00K2 . . [N: combined with extrusion or molding] [N9903]
- A47J9/00K4 . . [N: with automatic feeding mechanism] [N9903]
- A47J9/00M . [N: by molding] [N9903]
- A47J17/00** **Household peeling, stringing, or paring implements or machines** (for foodstuffs in bulk [A23N](#)) [C9410]
- A47J17/02 . Hand devices for scraping or peeling vegetables or the like
- A47J17/04 . . Citrus fruit peelers
- A47J17/06 . Devices for stringing beans
- A47J17/08 . Asparagus peelers
- A47J17/10 . Vegetable or fruit grippers or holders for use while peeling
- A47J17/14 . Machines for peeling (universal kitchen machines [A47J43/04](#))
- A47J17/16 . . Peeling machines with rotary fruit-holding spindles and fixed or movable peeler blades
- A47J17/18 . . with scraping discs or rotors
- A47J17/20 . . with brushes
- A47J19/00** **Household machines for straining foodstuffs; Household implements for mashing or straining foodstuffs** (for foodstuffs in bulk [A23N](#))
- A47J19/00C . [N: Hand devices for straining foodstuffs]
- A47J19/02 . Citrus fruit squeezers; Other fruit juice extracting devices
- A47J19/02B . . [N: Hand devices]

- A47J19/02B2 . . . [N: with a pressing screw]
- A47J19/02D . . [N: Centrifugal extractors]
- A47J19/04 . Household implements for mashing potatoes or other foodstuffs
- A47J19/06 . Juice presses for vegetables
- A47J21/00** **Devices for removing stalks from fruit** (machines [A23N15/02](#))
- A47J23/00** **Devices for stoning fruit** (machines for stoning fruit in bulk [A23N3/00](#), [A23N4/00](#))
- A47J25/00** **Devices for coring fruit** (machines for coring fruit in bulk [A23N3/00](#), [A23N4/12](#))
- Guide heading:** **Cooking; Apparatus for making beverages**
- A47J27/00** **Cooking-vessels** ([A47J29/00](#) to [A47J33/00](#) takes precedence)
- A47J27/00A . [N: Construction of cooking-vessels (with enlarged bottom [A47J27/022](#), made of specific materials [A47J36/02](#)); 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 [B21D51/22](#))] [C0310]
- A47J27/00B . [N: with integral electrical heating means (drinking cups with integral heating means [A47J36/24E4B](#))] [C0311]
- A47J27/02 . with enlarged heating surfaces
- A47J27/022 . . with enlarged bottom
- A47J27/024 . . with liquid-heating tubes extending outside the vessel
- A47J27/026 . . with conduits through the vessel for circulating heating gases
- A47J27/04 . for cooking food in steam; Devices for extracting fruit juice by means of steam; [N: Vacuum cooking vessels (steam-heated vessels for hotels, restaurants or canteens [A47J27/16](#))]
- A47J27/05 . . Tier steam-cookers, i.e. with steam-tight joints between cooking-vessels stacked while in use ([N: tier pressure-cookers [A47J27/084](#)]; tier cooking-vessels in general [A47J27/13](#))
- A47J27/06 . Steam-heated kettles for domestic use [N: (cooking-vessels with water-bath [A47J27/10](#); cooking-vessels with steam jacket for hotels, restaurants or canteens [A47J27/17](#); milk-boiling vessels with water or steam jacket [A47J27/57](#))]
- A47J27/08 . Pressure-cookers; Lids or locking devices specially adapted therefor [C0311]
- A47J27/08C . . [N: Control mechanisms for pressure-cookers]
- A47J27/08L . . [N: Locking devices]
- A47J27/08L2 . . . [N: of the bayonet-type]
- A47J27/08L4 . . . [N: of the bridge-type]
- A47J27/08L6 . . . [N: using a number of pivotable clamps along the circumference of the

- cooking-vessel]
- A47J27/08L8 . . . [N: using a clamping ring or clamping segments]
- A47J27/08L10 . . . [N: where vessel and lid have adapted shapes to provide for the locking action]
- A47J27/08R . . [N: Large-capacity pressure cookers; Pressure fryers (cooking-vessels heated by steam [A47J27/16](#))]
- A47J27/082 . . with inserts for cooking different foods separately at the same time; Inserts therefor (inserts for cooking vessels in general [A47J36/16](#))
- A47J27/084 . . with adjustable volume; Tier pressure-cookers [N: (tier steam-cookers [A47J27/05](#); tier cooking-vessels in general [A47J27/13](#))]
- A47J27/086 . . with built-in heating means (adaptations of automatic switches for the heating means [A47J27/62](#))
- A47J27/088 . . adapted to high-frequency heating
- A47J27/09 . . Safety devices [N: including the pressure indicators]
- A47J27/092 . . . Devices for automatically releasing pressure before opening

- A47J27/10 . Cooking-vessels with water-bath arrangements for domestic use [N: (milk-boilers with water-bath [A47J27/57B](#))]

- A47J27/12 . Multiple-unit cooking vessels [N: (carriers for prepared food [A47J47/14](#))]
- A47J27/122 . . with adaptation of shape to that of adjacent vessels for forming a unit, e.g. sector-shaped
- A47J27/13 . . Tier cooking-vessels [N: 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 [A47J27/05](#); tier pressure-cookers [A47J27/084](#))]

- A47J27/14 . Cooking-vessels for use in hotels, restaurants, or canteens
- A47J27/16 . . heated by steam
- A47J27/17 . . . with steam jacket
- A47J27/18 . . heated by water-bath, [N: e.g. pasta-cookers]

- A47J27/20 . Ham-boilers

- A47J27/21 . Water-boiling vessels, e.g. kettles [N: (for coffee-making machines [A47J31/54](#))]
- A47J27/21B . . [N: electrically heated] [C9807]
- A47J27/21B1 . . . [N: with heating elements immersed in the water ([A47J27/21B3](#) takes precedence)] [N9511]
- A47J27/21B1A [N: the heating elements being electrodes] [N9511]
- A47J27/21B1B [N: with removable heating elements] [N9511]
- A47J27/21B2 . . . [N: with heating elements arranged outside the water vessel ([A47J27/21B3](#) takes precedence)] [N9511]
- A47J27/21B3 . . . [N: of the cordless type, i.e. whereby the water vessel can be plugged into an electrically-powered base element] [N9511]
- A47J27/21B4 . . . [N: Control devices to avoid overheating, i.e. "dry" boiling, or to detect boiling of the water ([A47J27/21B5](#) takes precedence)] [N9511]
- A47J27/21B4A [N: Details concerning the mounting thereof in or on the water boiling vessel] [N9511]
- A47J27/21B4A1 [N: relating to the boiling sensor or to the channels conducting the steam thereto] [N9511]

- A47J27/21B4B [N: with variable operating parameters, e.g. temperature or boiling period] [N9511]
- A47J27/21B4C [N: of electronic type] [N9511]
- A47J27/21B4D [N: using a thermomagnetic material] [N9511]
- A47J27/21B4E [N: using a bimetallic element] [N9511]
- A47J27/21B4E1 [N: specially adapted for detecting boiling of the water ([A47J27/21B4E2](#) takes precedence)] [N9511]
- A47J27/21B4E2 [N: the bimetallic element being a snapping disc] [N9511]
- A47J27/21B4F [N: using a fusible material or a shape memory effect (SME) material] [N9511]
- A47J27/21B4G [N: based on the weight of the water vessel] [N9511]
- A47J27/21B4H [N: using a float] [N9511]
- A47J27/21B5 [N: Devices to detect overheating or boiling with a single control element or unit] [N9511]
- A47J27/21C . . . [N: Constructional details or accessories (for coffee makers or the like [A47J31/44](#); for cooking vessels in general [A47J36/00](#))] [N9511]
- A47J27/21C1 . . . [N: Covers] [N9511]
- A47J27/21C2 . . . [N: Water filters (water filters for coffee machines [A47J31/60B](#))] [N9511]
- A47J27/21C3 . . . [N: Pouring spouts] [N9511]
- A47J27/212 . . with signalling means, e.g. whistling kettles ([signalling milk-boiling vessels A47J27/57](#))

- A47J27/56 . Preventing boiling over, e.g. of milk ([appliances for preventing or destroying foam in dairy apparatus for treating milk A01J11/02](#); preventing foaming in boiling in general [B01B1/02](#))
- A47J27/57 . . Milk-boiling vessels with water or steam jackets, e.g. with signalling means [N: ([cooking-vessels with steam jackets A47J27/06](#), [A47J27/17](#); [whistling kettles A47J27/212](#))]
- A47J27/57B . . . [N: Milk-boiling vessels with water-bath ([cooking- vessels with water-bath A47J27/10](#), [A47J27/18](#))]
- A47J27/58 . . Cooking utensils with channels or covers collecting overflowing liquid
- A47J27/60 . . Funnel-like inserts; Grooved plates to be placed on the bottom of cooking utensils
- A47J27/62 . . by devices for automatically controlling the heat supply by switching off heaters or for automatically lifting the cooking-vessels [N: ([heat supply regulation in beverage-making machines A47J31/047](#); [timing devices for beverage-making machines A47J31/52](#))]
- A47J27/64 . . . for automatically lifting the cooking-vessels ([devices for automatically lifting eggs from boiling water A47J29/04](#))

- A47J29/00 Egg-cookers**
- A47J29/02 . for eggs or poached eggs; Time-controlled cookers [N: ([coffee-makers A47J31/52](#); [controlled igniting means in cooking-vessels A47J36/32](#); [bread-toasters A47J37/08B](#))]
- A47J29/04 . . Cookers for eggs with devices for automatically lifting the eggs from the boiling water [N: ([devices for automatically lifting cooking-vessels A47J27/64](#))]
- A47J29/06 . Grasping devices for eggs; Supporting devices for eggs during boiling [N: ([A47J29/04](#) takes precedence; [holding or clamping devices for fowl, venison or other meat or vegetables during cooking or cutting A47J43/18](#))]

- A47J31/00** **Apparatus for making beverages** (household machines or implements for straining foodstuffs [A47J19/00](#); preparation of non-alcoholic beverages, e.g. by adding ingredients to fruit or vegetable juices, [A23L2/00](#); coffee or tea pots [A47G19/14](#); tea infusers [A47G19/16](#); dispensing beverages on draught [B67D 1/00](#); brewing of beer [C12C](#); preparation of wine or other alcoholic beverages [C12G](#))
- [A47J31/00M](#) . [N: following a specific operational sequence, e.g. for improving the taste of the extraction product]
- [A47J31/00P](#) . [N: Portable or compact beverage making apparatus, e.g. for travelling, for use in automotive vehicles]
- [A47J31/00R](#) . [N: for brewing on a large scale, e.g. for restaurants, or for use with more than one brewing container]
- [A47J31/02](#) . Coffee-making machines with removable extraction cups, to be placed on top of drinking-vessels, [N: 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 [A47J31/06](#); [N: with integral heating means [A47J31/10](#)])[C0310]
- [A47J31/04](#) . Coffee-making apparatus with rising pipes [N: (pressure coffee-makers [A47J31/24](#))]
- [A47J31/043](#) . . 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
- [A47J31/047](#) . . . with automatic cut-off of heat supply
- [A47J31/053](#) . . with repeated circulation of the extract through the filter
- [A47J31/057](#) . . with water container separated from beverage container, the hot water passing the filter only once, [N: 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 [A47J31/10](#))] [C0311]
- [A47J31/057A](#) . . . [N: with flow through heaters (flow through heaters as part of a water boiling vessel in a beverage making machine [A47J31/54A](#))] [N0310]
- [A47J31/057B](#) . . . [N: 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 [A47J31/30](#))] [N0310]
- [A47J31/06](#) . Filters or strainers for coffee or tea makers; [N: Holders therefor] [C0801]
- [A47J31/06D](#) . . [N: with a valve at the filter-outlet; Anti-drip devices ([A47J31/06E](#), [A47J31/06F](#) take precedence)]
- [A47J31/06D2](#) . . . [N: activated by the beverage container]
- [A47J31/06E](#) . . [N: 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]
- [A47J31/06F](#) . . [N: with means for varying the infusion outflow velocity, e.g. for brewing smaller quantities]
- [A47J31/06G](#) . . [N: with means for securing the filter holder to the beverage container]
- [A47J31/06H](#) . . [N: with means for better or quicker spreading the infusion liquid over the filter (spreader plates for drip coffee makers [A47J31/44A6A](#))] [C0310]
- [A47J31/06K](#) . . [N: suspended from the top of the beverage container so as to remain in contact with the prepared infusion (tea eggs [A47G19/16](#))]

- A47J31/06L . . [N: specially adapted to cooperate with a cartridge, e.g. having grooves or protrusions to separate cartridge from the bottom of the brewing chamber ([A47J31/06P4](#) takes precedence)] [N0801]
- A47J31/06M . . [N: with means to adjust the brewing chamber volume to accommodate different quantities of brewing material] [N0801]
- A47J31/06N . . [N: with means to by-pass a quantity of water, e.g. to adjust beverage strength] [N0801]
- A47J31/06P . . [N: for brewing coffee under pressure, e.g. for espresso machines] [N0801]
- A47J31/06P2 . . . [N: to be used with loose coffee ([A47J31/06P6](#) takes precedence)] [N0801]
- A47J31/06P4 . . . [N: specially adapted for cartridges] [N0801]
- A47J31/06P4B [N: Means to perforate the cartridge for creating the beverage outlet] [N0801]
- A47J31/06P4D [N: Means to separate the cartridge from the bottom of the brewing chamber, e.g. grooves or protrusions] [N0801]
- A47J31/06P5 . . . [N: Sealing means for sealing the filter holder to the brewing head] [N0801]
- A47J31/06P6 . . . [N: 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 [A47J31/08](#); disposable cartridges already filled with brewing material [B65D85/804B](#))] [N0801]
- A47J31/08 . . Paper filter inlays therefor [N: to be disposed after use] [C0801]
- A47J31/08B . . . [N: to be used for brewing coffee under pressure, e.g. for espresso machines] [N0801]
- A47J31/10 . Coffee-making apparatus, in which the brewing vessel, [N: i.e. water heating container,] is placed above or in the upper part of the beverage containers; [N: i.e. brewing vessel]; Drip coffee-makers [N: with the water heating container in a higher position than the brewing vessel (without integral heating means [A47J31/02](#), with hot water transport by rising pipes [A47J31/057](#))] [C0311]
- A47J31/10B . . [N: with a siphon in the water heating container] [N0310]
- A47J31/10C . . [N: with a valve at the water heating container outlet] [N0310]
- A47J31/12 . . in which the vapour from the boiling water is raised above the filter and after condensing passes through the filter
- A47J31/14 . Coffee or tea-making apparatus with filters placed in or behind pouring spouts
- A47J31/16 . 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
- A47J31/18 . Apparatus in which ground coffee or tea-leaves are immersed in the hot liquid in the beverage container ([infusing bags A47G19/16](#))
- A47J31/20 . . having immersible, e.g. rotatable, filters
- A47J31/22 . Centrifuges for producing filtered coffee ([A47J31/20](#) takes precedence)
- A47J31/24 . Coffee-making apparatus in which hot water is passed through the filter under pressure, [N: i.e. in which the coffee grounds are extracted under pressure] ([A47J31/043](#) [N: and [A47J31/40](#)] take precedence)[C0310]
- A47J31/30 . . with hot water under steam pressure
- A47J31/30B . . . [N: 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] [N0310]

- A47J31/30B2 [N: with integral electrical heating means] [N0310]
- A47J31/32 . . with hot water under air pressure
- A47J31/34 . . with hot water under liquid pressure
- A47J31/36 . . . with mechanical pressure-producing means
- A47J31/36A [N: with a mechanism arranged to move the brewing chamber between loading, infusing and ejecting stations] [N0801] [C1006]
- A47J31/36A2 [N: Loose coffee being employed (with a filtering tape [A47J31/36A8B](#))] [N0801]
- A47J31/36A2B [N: Means to perform transfer from a loading position to an infusing position] [N0801]
- A47J31/36A2D [N: Means to remove coffee after brewing] [N0801]
- A47J31/36A4 [N: Cartridges being employed (with tape of cartridges [A47J31/36A8B](#))] [N0801]
- A47J31/36A4B [N: Perforating means therefor] [N0801]
- A47J31/36A4D [N: Means to perform transfer from a loading position to an infusing position] [N0801]
- A47J31/36A4F [N: Means to eject the cartridge after brewing] [N0801]
- A47J31/36A4H [N: Cartridge magazines therefor] [N0801]
- A47J31/36A8 [N: a tape being employed] [N0801]
- A47J31/36A8B [N: the tape including only filtering means, i.e. not including brewing material] [N0801]
- A47J31/36A8D [N: the tape including permeable cartridges] [N0801]
- A47J31/36A8F [N: the tape including impermeable cartridges] [N0801]
- A47J31/36B [N: whereby the loading of the brewing chamber with the brewing material is performed by the user ([A47J31/36A](#) takes precedence)] [N0801] [C1006]
- A47J31/36B2 [N: Loose coffee being employed] [N0801]
- A47J31/36B4 [N: Cartridges being employed] [N0801]
- A47J31/36B4B [N: Permeable cartridges being employed] [N0801]
- A47J31/36B4B2 {7 dots} [N: Brewing heads therefor] [N0801]
- A47J31/36B4D [N: Impermeable cartridges being employed] [N0801]
- A47J31/36B4D2 {7 dots} [N: Cartridge perforating means for creating the hot water inlet (cartridge perforating means of the filter holder for creating the beverage outlet [A47J31/06P4B](#))] [N0801]
- A47J31/38 operated by hand
- A47J31/40 . Beverage-making apparatus with dispensing means for adding a measured quantity of ingredients, e.g. coffee, water, sugar, cocoa, milk, tea
- A47J31/40C . . [N: whereby the powder ingredients and the water are delivered to a mixing bowl]
- A47J31/40D . . [N: Liquid dosing devices]
- A47J31/40E . . [N: Powder dosing devices]
- A47J31/40G . . [N: with one or more infusion chambers moving successively between loading, infusing and dumping stations] [N0801]
- A47J31/40H . . [N: with ingredient-containing cartridges; Cartridge-perforating means] [N0801]
- A47J31/40L . . [N: with means for moving a filter in the form of a tape (coffee or tea filters per se [A47J31/06](#))] [N0801]
- A47J31/41 . . of liquid ingredients

- A47J31/42 . Beverage-making apparatus with incorporated grinding or roasting means for coffee
[N: (coffee mills [A47J42/00](#); coffee roasters in general [A23N12/08](#))]
- A47J31/44 . Parts or details [N: or accessories] of beverage-making apparatus (filters or strainers
[A47J31/06](#)) [C9511]
- A47J31/44A . . [N: Constructional details]
- A47J31/44A1 . . . [N: Lids, covers or knobs]
- A47J31/44A2 . . . [N: Warming devices or supports for beverage containers (warming devices not
being part of the beverage-making apparatus A47J36/24; stands or holders for
beverage containers not being part of the beverage-making apparatus
A47J47/16)] [C0710]
- A47J31/44A2E [N: Supports for empty beverage containers while not in use, e.g. for storing
extra jug or cups] [N0710]
- A47J31/44A2E2 [N: with heating means for pre-heating the empty beverage containers,
e.g. cup-warmers] [N0710]
- A47J31/44A2E2P [N: Heated support plates] [N0710]
- A47J31/44A2F [N: 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 A47J31/44B)] [N0710]
- A47J31/44A2F2 [N: with a drip-tray underneath] [N0710]
- A47J31/44A2F4 [N: with means for keeping the beverage warm (urns with devices for
keeping beverages hot or cool A47J31/50)] [N0710]
- A47J31/44A2F4P [N: Heated support plates] [N0710]
- A47J31/44A2F4P2 {7 dots} [N: with electrical heating elements (for flow-through
heaters A47J31/44A2F4P4Q)] [N0710]
- A47J31/44A2F4P4 {7 dots} [N: in combination with a continuous-flow heater for the
water (continuous-flow heaters per se A47J31/54A)] [N0710]
- A47J31/44A2F4P4M {8 dots} [N: microwaves being used for the flow-through heater]
[N0710]
- A47J31/44A2F4P4Q {8 dots} [N: an electrical heating element being used for the
flow-through heater] [N0710]
- A47J31/44A2F6 [N: 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] [N0710]
- A47J31/44A3 [N: Water-level indicators (water-level controls [A47J31/56](#))]
- A47J31/44A4 [N: Filter holding means; Attachment of filters to beverage-making
apparatus][C0310]
- A47J31/44A4B [N: by means of bayonet-type engagement] [N0801]
- A47J31/44A4D [N: by means of linear guides, e.g. drawer-type engagement] [N0801]
- A47J31/44A4F [N: by means of a hinge] [N0801]
- A47J31/44A6 [N: Hot water outlets for drip coffee makers] [N0310]
- A47J31/44A6A [N: Spreader plates (as an accessory of the filter [A47J31/06H](#))] [N0310]
- A47J31/44B [N: 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][C0310]
- A47J31/44D [N: 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] [N0310]

- A47J31/44F . . [N: Steam nozzles, e.g. for introducing into a milk container to heat and foam milk] [N0310]
- A47J31/44H . . [N: Means to read code provided on ingredient pod or cartridge] [N1204]
- A47J31/44L . . [N: Means to produce beverage with a layer on top, e.g. of cream, foam or froth] [N1204]
- A47J31/46 . . Dispensing spouts, pumps, drain valves or like liquid transporting devices
- A47J31/46S . . . [N: with an intermediate liquid storage tank]
- A47J31/46S2 [N: for the heated water]
- A47J31/46S4 [N: for the infusion]
- A47J31/48 . . Clips, rings, hooks, or like devices to support filter parts while not in use
- A47J31/50 . . Urns with devices for keeping beverages hot or cool [N: (devices for warming-up drink-containers not being a part of the beverage-making apparatus [A47J36/24](#); thermally-insulated vessels [A47J41/00](#))] [C0310]
- A47J31/50B . . . [N: with heat-supply regulation]
- A47J31/52 . . Alarm-clock-controlled mechanisms for coffee or tea making apparatus [N: or timers without an alarm-device (water-level controls [A47J31/56](#); safety devices [A47J31/58](#))]
- A47J31/54 . . Water boiling vessels [N: in beverage making machines (as an independent water-boiling vessel [A47J27/21](#))]
- A47J31/54A . . . [N: Continuous-flow heaters]
- A47J31/54A1 [N: Control or safety devices]
- A47J31/54M . . . [N: using microwave energy for heating the water]
- A47J31/56 . . . having water-level controls; having temperature controls
- A47J31/58 . . Safety devices
- A47J31/60 . . Cleaning devices
- A47J31/60B . . . [N: Water filters]

- A47J33/00** **Camp cooking devices without integral heating means** (travelling cookers with one burner [A47J36/26](#); other travelling cookers heated by petroleum, gasoline, spirit, or the like [F24C](#))

- A47J36/00** **Parts, details or accessories of cooking-vessels** ([A47J27/00](#) to [A47J33/00](#) 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](#)) [C0311]

- A47J36/02 . . Selection of specific materials, e.g. heavy bottoms with copper inlay or with insulating inlay [N: (Processes for applying fluoropolymers to obtain an anti-adhesive surface [B05D5/08C](#))] [C0310]
- A47J36/02B . . [N: Cooking- or baking-vessels or supports thereof for using only once (eating- or serving-plates for using only once [A47G19/02](#); heat-resistant food-packages [B65D81/34](#))]
- A47J36/02F . . [N: Vessels with non-stick features, e.g. coatings] [N1204]
- A47J36/02M . . [N: Cooking- or baking-vessels specially adapted for use in microwave ovens; Accessories therefor] [N9801]
- A47J36/04 . . the materials being non-metallic
- A47J36/06 . . Lids or covers for cooking-vessels (specially adapted for pressure-cookers [A47J27/08](#))

- [N: preventing boiling over of milk [A47J27/56](#); for draining liquids from cooking-vessels [A47J36/08](#); lids for frying-pans [A47J37/10A](#); for deep fat fryers [A47J37/12M1](#)] [C0311]
- [A47J36/08](#) . . for draining liquids from vessels
- [A47J36/10](#) . . Lid-locking devices [C0311]
- [A47J36/12](#) . . Devices for holding lids in open position on the container
- [A47J36/14](#) . Pouring-spouts, e.g. as parts separate from vessel (spouts in general [B05B1/22](#))
- [A47J36/16](#) . Inserts [N: (for preventing boiling over of milk [A47J27/60](#); for frying pans [A47J37/10D](#))] [C9410]
- [A47J36/16B](#) . . [N: Stirring devices operatively connected to cooking vessels when being removably inserted inside (mixing, whipping, or beating devices [A47J43/00](#))] [N0310][C0311]
- [A47J36/18](#) . . Boilers or utensils with sieves inserted therein, e.g. potato-cookers [N: (perforated supports [36/20](#); basting devices in frying-pans [A47J37/10C](#))] [C9410]
- [A47J36/20](#) . . Perforated bases or perforated containers to be placed inside a cooking utensil; [N: Draining baskets, inserts with separation wall]
- [A47J36/22](#) . . . Wire inserts (for deep fat fryers [A47J37/12](#))
- [A47J36/24](#) . Warming devices
- [A47J36/24B](#) . . [N: for warming food contained in vessels immersed in a water bath, e.g. chafers or steam tables (A47J36/24D4A takes precedence)] [N1204]
- [A47J36/24D](#) . . [N: Baby bottle warmers; Devices for warming baby food in jars][C0310]
- [A47J36/24D1](#) . . . [N: with a heat storage element or material] [N0310]
- [A47J36/24D2](#) . . . [N: using solid fuel] [N0310]
- [A47J36/24D3](#) . . . [N: with a burner, e.g. using gasolene] [N0310]
- [A47J36/24D4](#) . . . [N: with electrical heating means] [N0310]
- [A47J36/24D4A](#) [N: for warming a water-bath or -jacket] [N0310]
- [A47J36/24E](#) . . [N: Drinking cups with heating means (drinking vessels with means for keeping liquid hot without integral heating means [A47G19/22Q](#))] [C0311]
- [A47J36/24E2](#) . . . [N: using solid fuel] [N0310]
- [A47J36/24E3](#) . . . [N: with a burner, e.g. using gasolene] [N0310]
- [A47J36/24E4](#) . . . [N: with electrical heating means] [N0310]
- [A47J36/24E4B](#) [N: with integral heating means] [N0311]
- [A47J36/24E4B2](#) [N: of the cordless type, i.e. whereby the cup can be plugged into an electrically-powered base element] [N0311]
- [A47J36/24P](#) . . [N: using solid fuel, e.g. with candles (baby bottle warmers [A47J36/24D2](#), drinking cups [A47J36/24E2](#))] [N0310]
- [A47J36/24Q](#) . . [N: with electrical heating means (baby bottle warmers [A47J36/24D4](#), drinking cups [A47J36/24E4](#))] [N0310]
- [A47J36/24Q2](#) . . . [N: having infrared radiating elements] [N1204]
- [A47J36/24R](#) . . [N: using heat storage elements or materials, e.g. lava stones] [N1012]
- [A47J36/26](#) . . Devices for warming vessels containing drinks or food, especially by means of burners; [N: Warming devices with a burner, e.g. using gasolene]; Travelling cookers, e.g. using petroleum or gasolene with one burner [N: (baby bottle warmers [A47J36/24D](#), drinking cups [A47J36/24E](#), using solid fuel [A47J36/24P](#), with electrical heating means [A47J36/24Q](#))] [C0310]

- A47J36/28 . . Warming devices generating the heat by exothermic reactions, e.g. heat released by the contact of unslaked lime with water [N: (Packages having self-contained heating means generating heat by an exothermic reaction [B65D81/34S](#), materials for producing heat by chemical reactions [C09K5/16](#))] [C0310]
- A47J36/30 . . Devices for warming by making use of burning cartridges or other chemical substances
- A47J36/32 . Time-controlled igniting mechanisms or alarm devices [N: (in egg-cookers [A47J29/02](#); in coffee-makers [A47J31/52](#); bread-toasters [A47J37/08B](#))]
- A47J36/34 . Supports for cooking vessels [N: (for kitchen utensils [A47J47/16](#))]
- A47J36/36 . Shields or jackets for cooking utensils minimising the radiation of heat, fastened or movably mounted
- A47J36/38 . for withdrawing or condensing cooking vapours from cooking utensils (removing cooking fumes from domestic stoves or ranges [F24C15/20](#))
- A47J36/40 . Leak-stopping devices for repairing cooking-vessels
- A47J36/42 . Devices to prevent deposition of scale, i.e. fur, or the like
- A47J37/00** **Baking; Roasting; Grilling; Frying** (bakers` ovens, non-domestic baking apparatus or equipment [A21B](#); domestic stoves or ranges [F24B](#), [F24C](#))
- A47J37/01 . Vessels uniquely adapted for baking (for use in baker`s ovens [A21B](#))
- A47J37/01A . . [N: electrically heated]
- A47J37/04 . Roasting apparatus with movably-mounted food supports or with movable heating implements; Spits [N: (field-cookers [A47J33/00](#), [A47J36/26](#), [F24B](#))]
- A47J37/04A . . [N: with food supports rotating about a horizontal axis ([A47J37/04B](#) takes precedence)]
- A47J37/04B . . [N: with food supports arranged on wheels or spiders rotating about a horizontal axis]
- A47J37/04C . . [N: with food supports rotating about a vertical axis]
- A47J37/04D . . [N: with conveyers moving in a horizontal or an inclined plane ([A47J37/04E](#), [A47J37/04F](#) take precedence)]
- A47J37/04E . . [N: with endless conveyers]
- A47J37/04F . . [N: with horizontal turntables]
- A47J37/04G . . [N: with rotating drums or baskets]
- A47J37/04H . . [N: Sausage grills with rotating rollers]
- A47J37/04P . . [N: Details of the food supports not specially adapted to one of the preceding types of food supports]
- A47J37/06 . Roasters; Grills; Sandwich grills
- A47J37/06A . . [N: specially adapted for "raclettes"] [N1002]
- A47J37/06B . . [N: the food being cooked between two heating plates, e.g. waffle-irons]
- A47J37/06C . . [N: Small-size cooking ovens, i.e. defining an at least partially closed cooking cavity ([A47J37/06A](#) takes precedence; barbecues [A47J37/07](#))] [C1002]
- A47J37/06C4 . . . [N: with electric heating elements] [N1002]

A47J37/06C4B	[N: with reflectors] [N1002]
A47J37/06C4D	[N: with forced air circulation] [N1002]
A47J37/06C6	[N: with gas burners] [N1002]
A47J37/06C6B	[N: with reflectors] [N1002]
A47J37/06C8	[N: specially adapted for cooking pizza] [N1002]
A47J37/06C10	[N: Accessories] [N1204]
A47J37/06D	[N: Horizontally disposed broiling griddles]
A47J37/06D2	[N: electrically heated]
A47J37/06D3	[N: gas-heated]
A47J37/06E	[N: Broilers with vertically disposed heat sources and food supports]
A47J37/06P	[N: Broiling racks]
A47J37/07	Roasting devices for outdoor use; Barbecues [N: (field-cookers A47J33/00 , A47J36/26)]
A47J37/07B	[N: with horizontal fire box]
A47J37/07B2	[N: with electric heating elements]
A47J37/07B3	[N: with gas burners]
A47J37/07C	[N: with vertical fire box]
A47J37/07C2	[N: with electric heating elements]
A47J37/07C3	[N: with gas burners]
A47J37/07D	[N: with a fire box movable between different positions, e.g. horizontal, vertical, inclined]
A47J37/07D2	[N: with electric heating elements]
A47J37/07D3	[N: with gas burners]
A47J37/07E	[N: with motor-driven food supports]
A47J37/07E2	[N: steam- or hot air-driven]
A47J37/07F	[N: with blowers providing forced air circulation]
A47J37/07G	[N: constructed from refractory blocks]
A47J37/07H	[N: Small-size, portable barbecues]
A47J37/07H2	[N: Disposable barbecue packages containing a quantity of fuel, e.g. charcoal]
A47J37/07H4	[N: for use in a fireplace]
A47J37/07K	[N: Barbecue tables, e.g. central grilling areas surrounded by an eating table]
A47J37/07L	[N: Accessories]
A47J37/07L2	[N: Charcoal igniting devices]
A47J37/08	Bread-toasters (electric heating elements H05B)
A47J37/08A	[N: with radiating heaters and reflectors]
A47J37/08B	[N: with automatic bread ejection or timing means (A47J37/08C takes precedence)]
A47J37/08B2	[N: with mechanical clockwork timers]
A47J37/08B3	[N: with pneumatic or hydraulic timers]
A47J37/08B4	[N: with thermal timers]
A47J37/08B5	[N: with electronic timers]
A47J37/08B6	[N: with means for sensing the bread condition]

- A47J37/08C . . . [N: with bread supports or heating means movable during the toasting operation (meat roasting [A47J37/04](#))]
- A47J37/08D . . . [N: Bun toasters]
- A47J37/08L . . . [N: Accessories] [N9702]
- A47J37/08L2 [N: Warming racks] [N9702]
- A47J37/08L4 [N: Toaster inserts; Removable bread tongs] [N9702]
- A47J37/08L6 [N: Devices for providing browning patterns on the toasted surface] [N9702]

- A47J37/10 . Frying-pans, including lids or basting devices
- A47J37/10A . . [N: Lids] [C9410]
- A47J37/10A1 . . . [N: Broiling- or heating-lids] [N9410]
- A47J37/10B . . [N: electrically heated]
- A47J37/10C . . [N: Basting devices] [N9410]
- A47J37/10D . . [N: Accessories, e.g. inserts, plates to hold food down during frying] [N9410]

- A47J37/12 . Deep fat fryers, including apparatus specially adapted for frying fish [N: (frying under pressure [A47J27/08R](#); devices for withdrawing or condensing frying vapours [A47J36/38](#))]
- A47J37/12A . . [N: for domestic use]
- A47J37/12A1 . . . [N: electrically heated]
- A47J37/12B . . [N: the food being transported through an oil-bath (for bakery products [A21B5/08](#))]
- A47J37/12C . . [N: with means for lowering or raising the frying basket]
- A47J37/12D . . [N: with means for filtering the frying liquid]
- A47J37/12E . . [N: Automatic machines for frying and dispensing metered amounts of food]
- A47J37/12F . . [N: the frying liquid being heated outside the frying vessel, e.g. by pumping it through a heat exchanger]
- A47J37/12F2 . . . [N: and the oil being returned to the frying vessel by means of a spraying system]
- A47J37/12G . . [N: heated with burners]
- A47J37/12G2 . . . [N: Details of the burners; Details of the channels for guiding the combustion gases]
- A47J37/12G4 . . . [N: of the pulse combustion type]
- A47J37/12H . . [N: electrically heated ([A47J37/12A1](#) takes precedence)]
- A47J37/12H2 . . . [N: Details of the heating elements; Fixation of the heating elements to the frying vessel]
- A47J37/12K . . [N: Control devices, e.g. to control temperature, level or quality of the frying liquid]
- A47J37/12L . . [N: Accessories] [C9410]
- A47J37/12M . . [N: Constructional details ([A47J37/12G2](#) and [A47J37/12H2](#) take precedence)]
- A47J37/12M1 . . . [N: Lids or covers] [C9410]
- A47J37/12M2 . . . [N: Valves or arrangements to drain used oil or food particles settled at the bottom of the frying vessel]
- A47J37/12M3 . . . [N: Frying vessels]
- A47J37/12P . . [N: Frying baskets or other food holders]

A47J39/00 Heat-insulated warming chambers; Cupboards with heating arrangements for warming kitchen utensils

- A47J39/00A . [N: with forced air circulation]
- A47J39/00B . [N: for either storing and preparing or for preparing food on serving trays, e.g. heating, thawing, preserving]
- A47J39/02 . Dish-warmers; Devices to keep food hot [N: ([A47J39/00B](#) takes precedence)] [C9807]
- A47J39/02B . . [N: for warming dishes without food before use] [N1002]

- A47J41/00** **Thermally-insulated vessels, e.g. flasks, jugs, jars** (containers with thermal insulation in general [B65D81/38](#))

- A47J41/00C . [N: comprising a single opening for filling and dispensing provided with a stopper] [N9711]
- A47J41/00C1 . . [N: the stopper being completely removed from the opening during dispensing] [N9711]
- A47J41/00C3 . . [N: the stopper remaining in the opening and clearing a passage way between stopper and vessel for dispensing] [N9711]
- A47J41/00C3T . . . [N: the stopper comprising two or more pieces movable relatively to each other for opening or closing the dispensing passage] [N9711]
- A47J41/00C5 . . [N: the stopper incorporating a dispensing device, i.e. the fluid being dispensed through the stopper] [N9711]
- A47J41/00C5P . . . [N: comprising a pumping system] [N9711]

- A47J41/00E . [N: comprising additional heating or cooling means, i.e. use of thermal energy in addition to stored material] [N9711]
- A47J41/00E1 . . [N: comprising heat or cold storing elements or material, i.e. energy transfer within the vessel] [N9711]
- A47J41/00E3 . . [N: comprising heat or cold producing means, i.e. energy transfer from outside the vessel] [N9711]

- A47J41/00G . [N: Constructional details of the elements forming the thermal insulation([A47J41/02](#)takes precedence)][N9711]
- A47J41/00G1 . . [N: the elements being detachable or the food holding vessel being replaceable] [N9711]
- A47J41/00G2 . . [N: Flexible containers or jackets] [N9711]
- A47J41/00G5 . . [N: Double walled vessels comprising a single insulating layer between inner and outer walls] [N9711]
- A47J41/00G5B . . . [N: made of two vessels inserted in each other] [N9711]

- A47J41/00L . [N: Accessories] [N9711]
- A47J41/00L2 . . [N: Inserts; Devices attached to the stopper] [N9711]
- A47J41/00L4 . . [N: Indicating means, e.g. for level or temperature] [N9711]

- A47J41/02 . Vacuum-jacket vessels, e.g. vacuum bottles [C9711]
- A47J41/02G . . [N: Constructional details of the elements forming vacuum space] [N9711]
- A47J41/02G3 . . . [N: made of glass] [N9711]
- A47J41/02G3B [N: Protective elements therefor, e.g. liner, support or housing] [N9801]
- A47J41/02G4 . . . [N: made of metal] [N9711]

A47J42/00

Coffee mills; Spice mills (as part of universal or multi-purpose machines [A47J43/04](#), [A47J44/00](#); grinding or pulverising in general [B02C](#))

- A47J42/02 . having grinding cones
- A47J42/04 . . hand driven
- A47J42/06 . . mechanically driven
- A47J42/08 . . Adjusting mechanisms
- A47J42/10 . . Grinding cones

- A47J42/12 . having grinding discs
- A47J42/14 . . hand driven
- A47J42/16 . . mechanically driven
- A47J42/18 . . Adjusting mechanisms
- A47J42/20 . . Grinding discs

- A47J42/22 . having pulverising beaters or rotary knives
- A47J42/24 . . hand driven
- A47J42/26 . . mechanically driven
- A47J42/28 . . Beaters or knives
- A47J42/30 . . having perforated container for the ground material; having sieves

- A47J42/32 . with other grinding or pulverising members
- A47J42/34 . . hand driven
- A47J42/36 . . mechanically driven

- A47J42/38 . Parts or details
- A47J42/40 . . relating to discharge, receiving container or the like; Bag clamps, e.g. with means for actuating electric switches
- A47J42/42 . . . Drawers for receiving ground material
- A47J42/44 . . Automatic starting or stopping devices ([bag clamps with means for actuating switches A47J42/40](#)); Warning devices
- A47J42/46 . . Driving mechanisms; Coupling to drives
- A47J42/48 . . Attachment of mills to tables, walls, or the like ([attachment of household machines in general to tables, walls, or the like A47J45/02](#))
- A47J42/50 . . Supplying devices, e.g. funnels; Supply containers
- A47J42/52 . . Coffee mills combined with roasting devices ([N: combinations of coffee mills with coffee-making machines [A47J31/42](#);] coffee-roasting devices per se [A23N12/00](#))
- A47J42/54 . . Cooling
- A47J42/56 . . Safety devices [N: ([for food processors A47J43/07S](#))] [C0410]

A47J43/00

Miscellaneous implements for preparing or holding food

- A47J43/04 . 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 A47J19/00](#); [devices for grating A47J43/25](#); multi-purpose machines [A47J44/00](#))

- A47J43/042 . . Mechanically-driven liquid shakers [N: (hand-held shakers [A47J43/27](#))]
- A47J43/044 . . with tools driven from the top side
- A47J43/046 . . with tools driven from the bottom side
- A47J43/046A . . . [N: with magnetic drive]
- A47J43/06 . . with a plurality of interchangeable working units, [N: e.g. with a single driving-unit]
- A47J43/07 . . Parts or details, e.g. mixing tools, whipping tools
- A47J43/07B . . . [N: for machines with tools driven from the upper side ([A47J43/07D](#) to [A47J43/08](#) take precedence)][C0410]
- A47J43/07B2 [N: mixing, whipping or cutting tools]
- A47J43/07C . . . [N: for machines with tools driven from the lower side ([A47J43/07D](#) to [A47J43/08](#) take precedence)]
- A47J43/07C2 [N: Mixing, whipping or cutting tools]
- A47J43/07D . . . [N: Mixing bowls] [N9602]
- A47J43/07S . . . [N: Safety devices][N0410]
- [N: **WARNING**
Not complete, see also [A47J42/56](#), [A47J43/07](#)
]
- A47J43/07S2 [N: for machines with tools driven from the upper side][N0410]
- [N: **WARNING**
Not complete, see also [A47J43/07B](#)
]
- A47J43/07S4 [N: for machines with tools driven from the lower side][N0410]
- [N: **WARNING**
Not complete, see also [A47J43/07C](#)
]
- A47J43/07S4B [N: activated by the proper positioning of the mixing bowl][N0410]
- A47J43/07S4C [N: activated by the proper positioning of the cover][N0410]
- A47J43/07S4C2 [N: 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][N0410]
- A47J43/07S4D [N: activated by the proper positioning of a separate food chute on the cover][N04]
- A47J43/07S4E [N: activated by the proper positioning of a food chute protector][N0410]
- A47J43/07S4F [N: in which operation is not possible without the use of a food pusher][N04]
- A47J43/08 . . . Driving mechanisms
- A47J43/08B [N: for machines with tools driven from the upper side ([A47J43/08D](#), [A47J43/09](#) take precedence)] [N9511] [C9709]
- A47J43/08C [N: for machines with tools driven from the lower side ([A47J43/08D](#), [A47J43/09](#) take precedence)] [C9709]
- A47J43/08D [N: for machines with several driving units ([A47J43/09](#) takes precedence)] [N9709]
- A47J43/09 with fluid drive, e.g. by jets
- A47J43/10 . Egg-whisks; Cream-beaters, i.e. hand implements [N: or hand-driven devices] [C9511]

- A47J43/10B . . [N: 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] [N9511]
- A47J43/10B2 . . . [N: the mixing device being fitted on a post beside the mixing receptacle] [N9511]
- A47J43/10B3 . . . [N: the mixing device being fitted on the cover of, or directly on, the stationary mixing receptacle] [N9511]
- A47J43/10B3B [N: with gears between the drive axis and the driven axis, e.g. for planetary motion of tools or for coaxial tools] [N9511]
- A47J43/10B4 . . . [N: the mixing device being provided with a grip to be held by one hand, the other hand being used for driving the mixing device ([A47J43/10B5](#), [A47J43/10B6](#) take precedence)] [N9511]
- A47J43/10B4B [N: with two or more mixing tools] [N9511]
- A47J43/10B4B2 [N: with coaxial tools] [N9511]
- A47J43/10B5 . . . [N: the rotating tools being driven by a reciprocating member, e.g. by a rack-and-pinion mechanism or by a tangentially-pulled rope] [N9511]
- A47J43/10B6 . . . [N: the tools rotating about a horizontal or inclined axis] [N9511]
- A47J43/10B7 . . . [N: the mixing devices being provided with an additional liquid receptacle, e.g. for adding oil during mixing] [N9511]
- A47J43/10B8 . . . [N: Construction of the rotating mixing tools] [N9511]
- A47J43/10C . . [N: Hand-driven mixing devices with reciprocating or oscillating tools] [N9511]
- A47J43/10C2 . . . [N: with rectilinearly reciprocating tools] [N9511]
- A47J43/10D . . [N: Whisks or similar tools comprising mixing wires] [N9511]
- A47J43/10D2 . . . [N: the wires being of the closed-loop type mounted at the end of a shaft] [N9511]

- A47J43/12 . Whipping by introducing a stream of gas [N: (milk-foaming devices adapted to coffee-making machines [A47J31/44D](#), [A47J31/44F](#); aerating or deaerating milk [A01J11/04](#); making ice-cream [A23G9/20](#))] [C9511] [C1011]
- A47J43/12B . . [N: Devices using a static mixing element; Static mixing elements therefor] [N9511]
- A47J43/12B2 . . . [N: the mixing element being of considerable length, e.g. labyrinth-type mixing elements] [N9511]
- A47J43/12B2B [N: Self-contained units for making whipped cream] [N9511]
- A47J43/12D . . [N: Receptacles with gas-introducing means at the bottom; Gas pumping means therefor] [N9511]
- A47J43/12F . . [N: Tools whereby gas is introduced through their axis; Gas pumping means therefor] [N9511]
- A47J43/12G . . [N: Devices using a rotary mixing element, e.g. driven by the gas] [N9511]
- A47J43/12K . . [N: Parts; Accessories, e.g. valves] [N9511]

- A47J43/14 . Devices [N: or machines] for opening raw eggs or separating the contents thereof [N: (openers for boiled eggs [A47G19/28](#))]
- A47J43/14B . . [N: Machines therefor]

- A47J43/16 . Implements for introducing fat, bacon or the like into meat; Larding-pins

- A47J43/18 . Holding or clamping devices for supporting fowl, venison, or other meat, or vegetables, during cooking or during subsequent cutting

- A47J43/20 . Shapes for preparing foodstuffs, e.g. meat-patty moulding devices, [N: pudding moulds]

- A47J43/22 . Kitchen sifters
- A47J43/24 . Devices for washing vegetables or the like; [N: Colanders (machines for washing potatoes, beets, apples on an industrial scale [A23N12/02A](#); machines for washing grain [B02B1/04](#))]
- A47J43/25 . Devices for grating
- A47J43/25A . . [N: with grating discs or drums]
- A47J43/26 . Nutcrackers (pliers [B25B7/00](#))
- A47J43/27 . for mixing drinks; Hand-held shakers (mechanically driven [A47J43/042](#))
- A47J43/28 . Other culinary hand implements, e.g. spatulas, pincers, forks or like food holders, ladles, skimming ladles, cooking spoons; Spoon-holders attached to cooking pots ([N: measuring spoons for powders [A61J](#), measuring flasks [B01L3/00](#)]; calibrated capacity measures for fluids or fluent solid material [G01F19/00](#); weighing spoons [G01G19/56](#))
- A47J43/28B . . [N: Cooking spoons; Ladles (table spoons [A47G21/02](#), [A47G21/04](#))]
- A47J43/28C . . [N: Spoons for serving ice-cream]
- A47J43/28D . . [N: Tongs; Devices for picking, holding or rotating food]
- A47J43/28E . . [N: Hand implements for separating solids from liquids or liquids from liquids][C0310]
- [N: **WARNING**
Skimmers and skimming ladles are being continuously reclassified to [A47J43/28E1](#)]
- A47J43/28E1 . . . [N: Skimmers; Skimming ladles] [N0310]
- [N: **WARNING**
Not complete, see also [A47J43/28E](#)]
- A47J43/28E2 . . . [N: 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[B30B9/02](#); containers with provisions for draining away fluids [B65D81/26](#))] [N0310]
- A47J43/28F . . [N: Holders for spoons or the like attached to cooking pots (plates with integral holders for spoons [A47G19/06](#))]
- A47J43/28G . . [N: Spatulas; Scrapers; Multi-purpose hand implements]
- A47J44/00** **Multi-purpose machines for preparing food** [N: with several driving units]
- A47J44/02 . with provisions for drive either from top or from bottom, e.g. for separately-driven bowl
- Guide heading:** **Other household implements or utensils**
- A47J45/00** **Devices for fastening or gripping kitchen utensils** [N: or crockery] (kitchen cabinets with provision for attachment of kitchen implements or utensils [A47B77/00](#))
- A47J45/02 . for fastening kitchen utensils to tables, walls, or the like (for household utensils [A47G29/087](#))

- A47J45/06 . Handles for hollow-ware articles [N: (handles for metallic holders [B65D](#))]
- A47J45/06A . . [N: Saucepan, frying-pan handles ([A47J45/07](#) takes precedence)]
- A47J45/06B . . [N: Bowl handles ([A47J45/07](#) takes precedence)]
- A47J45/06C . . [N: Knobs, e.g. for lids ([A47J45/07](#) takes precedence)]
- A47J45/06D . . [N: Bails, e.g. for pails, for kettles ([A47J45/07](#) takes precedence)]
- A47J45/06E . . [N: Collar handles ([A47J45/07](#) takes precedence)]
- A47J45/06F . . [N: Handles for coffee pots or the like ([A47J45/07](#) takes precedence)]
- A47J45/06G . . [N: Handles having indicating means, e.g. for temperature ([A47J45/07](#) takes precedence)]
- A47J45/07 . . of detachable type (separate handles, [N: devices for gripping hot cooking utensils] [A47J45/10](#))
- A47J45/07A . . . [N: Saucepan, frying-pan handles]
- A47J45/07B . . . [N: Bowl handles]
- A47J45/07C . . . [N: Knobs, e.g. for lids]
- A47J45/07D . . . [N: Bails, e.g. for pails, for kettles]
- A47J45/07E . . . [N: Collar handles]
- A47J45/07F . . . [N: Handles for coffee pots or the like]
- A47J45/08 . . Heat-insulating handles (of detachable type [A47J45/07](#))
- A47J45/08B . . . [N: Heat shields for handles]
- A47J45/10 . Devices for gripping or lifting hot cooking utensils, e.g. pincers, separate pot handles, fabric or like pads (egg grasping devices [A47J29/06](#); [N: plate-holders [A47G19/08](#)])
- A47J47/00** **Miscellaneous kitchen containers, stands, or the like** ([N: bowls for food processors [A47J43/07D](#)]; containers in general [B65D](#)); **Cutting-boards, e.g. for bread** (with slicing devices [B26D](#)) [C9606]
- A47J47/00A . [N: Cutting boards] [N0310]
- A47J47/01 . with dispensing devices [N: (for butter or the like [A47J9/00](#); for table use [A47G19/32](#)) [C9903]
- A47J47/02 . Closed containers for foodstuffs [N: (for table use [A47G19/30](#))]
- A47J47/04 . . for granulated foodstuffs
- A47J47/06 . . . with arrangements for keeping fresh
- A47J47/08 . . for non-granulated foodstuffs
- A47J47/10 . . . with arrangements for keeping fresh
- A47J47/12 . . . Bread boxes
- A47J47/14 . Carriers for prepared human food (lunch boxes, picnic boxes, or the like [A45C11/20](#))
- A47J47/14A . . [N: Hand carriers for pizza delivery, e.g. with thermal insulation, heating means or humidity control] [N1204]
- A47J47/16 . Stands, or holders for kitchen articles (racks [A47B](#))
- A47J47/18 . Pails for kitchen use

A47J47/19

- . . Edge protectors; Floor protectors

A47J47/20

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