

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](#))

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 }
- WARNING**
- Not complete, see also [A47J 43/0705](#)
- A47J 43/0761 { for machines with tools driven from the lower side }
- 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

- 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

[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