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EUROPEAN QUALIFYING EXAMINATION 2009

PAPER C

This paper comprises:

Parry Rhodan
Alassi SPA
Via Genova 6
I-34121 Trieste
Italy

European Patent Attorney
Alain Le Grand
15, rue des Chapeliers
F-22300 Lannion

Trieste, 02.03.2009

Dear Mr. Le Grand,

Please file an opposition against European patent EP 1 861 768 B1 (Annex 1) in the name of my company. Our search has revealed the attached documents (Annexes 2-6) which may be of relevance.

In a file inspection we have discovered that during the examination procedure the sentence “when the receptacle is placed at a distance of about 4 cm away from the induction coil, optimum results are achieved” has been added to the description of the present patent in paragraph [0006]. Can you use this for opposing the patent?

We have further noticed that the claim to priority was filed for the present patent in July 2007 for the first time. This correction was accepted before publication of the application. Is the priority valid and does this have implications for the opposition?

Recently we have read in the media that the patent proprietor is in financial difficulties and may be forced to file for bankruptcy. In the case of bankruptcy, what action would the EPO take, once it had been informed and the opposition were pending? Would the EPO refund the opposition fee in this case?

During a file inspection we found that the expression “preferably consisting of pa was added to claim 6 during the examination procedure in January 2008. This was to a request by the applicant for a correction of errors on the basis of the priority document. This expression was not disclosed in the originally filed application. Can we use this for attacking the patent?

Annex 4 was retrieved last week from the internet at www.microve.com. On this web page of the company MICROVE are notes saying “this page has been loaded from the internet on: 24.02.2009 at 22:45 h” and “this page was last modified on: 12.05.2006 at 13:05 h”. We also contacted Mr. R. Zenon, the owner of the company, and he confirmed by email that he has not changed this web page since that date. Can Annex 4 be used in the opposition?

Yours truly,

Parry Rhodan

Enclosures:
Annex 1
Annex 2
Annex 3
Annex 4
Annex 5
Annex 6

(19) Europäisches Patentamt
European Patent Office
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(11) EP 1 86x 1

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(45) Date of publication and mention of the grant of the patent:

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(51) Int. Cl.[7]: **H05B 6/12**(2006.01)
A47J 27/00(2006.01)

(21) Application number: **07017201.3**

(22) Date of filing: **06.06.2007**

(54) **Table for heating pre-cooked food**

Table pour chauffer des aliments précuits

Tisch zum Erwärmen von vorgekochten Speisen

(84) Designated Contracting States:

AT BE BG CH CY CZ DE DK ES FI FR GB GR HU IE IT LI LU MC NL PT RO SE SK TR

(30) Priority:

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(43) Date of publication of application:

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(73) Proprietor:

Volley Inc.
Boca Raton
FL 33428 (US)

(72) Inventor:

Rusk, Anthony
Delray Beach
FL 33483 (US)

(74) Representative:

Ribaud, Marc
10, rue de la Boule d'Or
41400 Pontlevoy (FR)

x 1

[0001] The present invention relates to a table for heating pre-cooked food, a metal-coated ceramic receptacle for said table and to a method for coating said receptacle.

[0002] It is common knowledge that temperature affects the flavour of many foods. Therefore, warming dining tables such as infra-red warming tables are well-known in the prior art. However, these dining tables may become quite hot and cause burns when they are accidentally touched. Thus they have to be switched off after a certain period of time.

[0003] It is therefore the object of the present invention to provide a dining table which is safe in use and keeps food warm all the time the food is on the table.

[0004] This object has been achieved by a table for inductively heating food contained in a metal-coated receptacle such as a plate or a bowl. Said table comprises a wooden table top having an electrically conductive coil, also called induction coil, enclosed in a cavity within the wood. Means are provided to connect the coil to a source of alternating current of a certain frequency. The coil produces an alternating electromagnetic field of the same frequency, which causes eddy currents within the metal-coated receptacle, thus generating heat when this is on the table.

[0005] No contact is required between the receptacle and the induction coil. The alternating electromagnetic field which is produced penetrates the wooden table surface as well as the table-cloth on it, without heating these objects. Only the metal-coated receptacle is heated and not the surroundings, as it is generally known that the electromagnetic field is not absorbed by non-metallic materials, such as wood or plastics.

[0006] The degree of heating of the metal-coated receptacle is dependent on the frequency of the alternating current which is generated by the source. At a frequency in the range of 15 kHz to 20 kHz the pre-cooked food can be kept at the optimum temperature of 60 °C to 65 °C as long as necessary, without further cooking, thus retaining flavour and nutritional values. When the receptacle is placed at a distance of about 4 cm away from the induction coil, optimum results are achieved.

[0007] The receptacle comprises a ceramic body which is porcelain or earthenware and is coated with a glaze layer and a metal-containing layer. The glaze layer, which may completely cover the ceramic body, is preferably the first layer. Without the glaze layer, in practice any vitreous layer, the receptacle would not be suitable for liquids. At the region to be heated, namely the bottom of the receptacle, the metal-containing layer is normally applied as its outermost surface. This second layer heats up by induction in an electromagnetic alternating field. The thickness of the metal-containing layer for optimum inductive heating of the receptacle is about 0.35 mm.

[0008] The metal-containing layer which is suitable for inductive heating contains a magnetic metal such as iron, or a non-magnetic metal such as silver. The choice of metal used depends on the purpose. The use of magnetic metal results in a very quick and efficient heating. The use of non-magnetic metal is not as efficient, but the inventor has found that a particular mixture results in a detergent-resistant coating. Said mixture comprises 60 - 70 weight% silver, 5 - 10 weight% fused quartz, also called natural silicon dioxide, and the remainder comprising organic constituents.

[0009] A further object of the present invention is to provide a method for coating a ceramic body wherein a layered sheet is prepared from a supporting layer and a metal-containing layer. Said layered sheet is applied to the bottom of the ceramic body in such a manner that the metal-containing layer faces the ceramic body. Then the supporting layer is removed and the ceramic body, coated with the metal-containing layer, is fired at a temperature between 600 °C and 920 °C.

[0010] Fig. 1 shows a wooden table top 1 which carries the electrically conductive coil 2 which is connected by connecting means 2a to a source of alternating current 2b. The receptacle 3 which is placed on the wooden table surface is a ceramic body which is coated with a glaze layer 4 and a metal-containing layer 5.

Claims:

1. A table for inductively heating food contained in a metal-coated receptacle, the table comprising
   - a wooden table top (1) having an electrically conductive coil (2) enclosed in a cavity within the wood, and
   - means (2a) suitable to connect the coil to a source of alternating current for producing an alternating electromagnetic field which is able to cause eddy currents within the metal-coated receptacle (3) when this is placed on the table.

2. A table according to claim 1, further comprising the source of alternating current (2b) which is able to produce an alternating current at a frequency between 15 kHz and 20 kHz.

3. A receptacle (3) for heating food by a table according to claim 1, which comprises a ceramic body at least partially coated with
   - a glaze layer (4) and
   - a metal-containing layer (5).

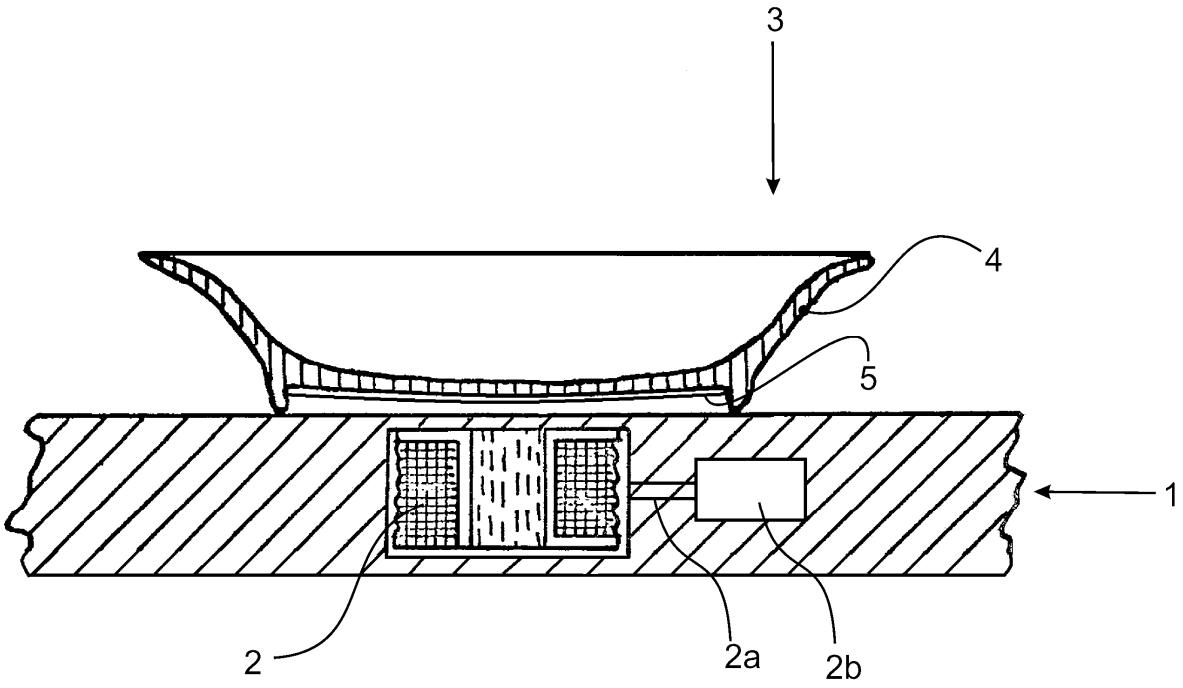
4. A receptacle according to claim 3, wherein
   - the whole ceramic body is coated by the glaze layer,
   - the metal-containing layer is applied to the bottom of the glazed ceramic body and
   - the metal-containing layer comprises 60 - 70 weight% silver, 5 - 10 weight% fused quartz and the remainder comprising organic constituents.

5. A receptacle according to claim 3 in which
   - the metal-containing layer comprises iron and
   - has a thickness of about 0.35 mm.

x 1

6. A method for coating a ceramic body comprising the steps of
   - preparing a layered sheet from a supporting layer, preferably consisting of paper, and a metal-containing layer,
   - applying the layered sheet to the bottom of the ceramic body, whereby the metal-containing layer faces the ceramic body,
   - removing the supporting layer, and
   - firing the ceramic body at a temperature between 600 °C and 920 °C.

Fig. 1



(19) United States

(12) Patent Application Publication, Kendall

(10) Pub. No.: **US 2006/0000072 A1**

(43) Pub. Date: **Jan. 5, 2006**

(76) Inventor: **Kendall, Frank, Avon, NJ, (US)**

Correspondence Address: **Hobdesign Inc.; Forest Hills, NY 11375, USA**

(21) Appl. No.: **10/884,752**

(22) Filed: **July 2, 2004**

(51) Int. Cl. **H05B 1/00**

Food Warming Table

[0001] One of the many applications of electrical heating is keeping prepared food warm. Currently, such food-warming devices are provided in the form of trays. These however, have the disadvantage that they take up space on the table, and need to be stored when not in use.

[0002] Therefore it is an object of the present invention to provide a food warming device which overcomes these problems and offers an elegant way of keeping prepared food warm.

[0003] The present invention provides a warming table which comprises in the table beneath a wooden table surface an electrical heating apparatus comprising a mat which holds electrical heating elements and which is intended for keeping prepared food warm. Said electrical heating apparatus is covered by the wooden table surface and thus is invisible to the user. The temperature of said surface is below 50 °C, so that when a user touches it, no injuries will occur and the wood will not be adversely affected. Thus the food is kept warm and at a constant temperature.

[0004] The present warming table has a lot of advantages over other warming devic including aesthetic aspects and safety. Prolonged use is not advisable as the electrical heating apparatus will eventually heat the surrounding area, which can be uncomfortable for the guests. However, the food may be kept at a temperature of about 40 °C, which while not the optimal consumption temperature, is sufficient, and can be maintained for a reasonable length of time.

Claim:

1. Warming table comprising in the table, below a wooden table surface, an electrical heating apparatus enclosed by wood comprising a mat which holds electrical heating elements.

(19) Office européen des brevets

(12) Demande de brevet européen

(21) Numéro de la demande : **05852154.3**

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(43) Date de publication : **26.04.2006**

(30) Priorité : **20.10.2004**

(51) Int.Cl. : **A47J 39/00B**

(71) Demandeur : **Mercant Inc, Toronto, ON, M9A 4R7 (CA)**

(72) Inventeur : **Cardiff, Tom, Toronto; ON (CA)**

(84) Etats contractants désignés : **AT CH DE FR GB**

Équipement pour distribuer des aliments chauds

[0001] La présente invention porte sur un équipement servant à distribuer des aliments chauds dans les hôpitaux ou les maisons de repos. Ce nouvel équipement améliore le service des repas chauds.

[0002] On utilise des plateaux chauffants pour éviter que les aliments se refroidissent rapidement. Ces plateaux ne restent cependant pas assez longtemps à la température voulue, et les repas sont souvent servis trop froids. Les règlements des hôpitaux exigent que les repas soient servis aux patients à une température d'environ 65 °C pour répondre aux normes de qualité en vigueur.

[0003] La présente invention propose un équipement servant à la distribution d'aliments chauds. Les aliments sont maintenus chauds à environ 65 °C. Des températures plus élevées détruiraient le goût et la valeur nutritive.

[0004] Les portions des aliments chauds à distribuer sont mises dans des assiet plastique jetables. Ces dernières sont ensuite placées sur des plats et transportées, directement de la cuisine aux chambres, à l'aide d'une courroie transporteuse en polymère synthétique thermorésistant. Les plats sont au moins partiellement conducteurs d'électricité grâce à un revêtement métallique. Pour éviter d'endommager la courroie transporteuse, des lamelles de bois peuvent être collées à même la courroie, comme le montre la Fig. 1.

[0005] La courroie transporteuse 1 avance sur un support en céramique statique 4 dans lequel sont installées des bobines inductrices 5. On fait passer un courant alternatif d'une fréquence donnée dans les bobines. Le champ électromagnétique en résultant induit des courants de Foucault dans le revêtement métallique du plat qui sont convertis en chaleur. Seul le plat est chauffé, et pas la courroie transporteuse. La fréquence utilisée dans le présent équipement doit être inférieure à celle des plaques à induction utilisées pour cuire. Les fréquences inférieures à 15 kHz doivent toutefois être évitées car elles engendrent des bruits désagréables.

[0006] Le plat est fait en terre cuite non-imperméabilisée, avec, sur la surface extérieure du fond du plat, un revêtement métallique conducteur d'électricité. La surface non-imperméabilisée procure une rugosité suffisante pour maintenir les assiettes en plastique jetables dans une position appropriée sur le plat lorsque celui-ci est transporté par la courroie transporteuse. Ledit plat ne doit pas être en contact avec les aliments car la terre cuite non-imperméabilisée absorberait en partie les ingrédients liquides. Des problèmes de dilatation thermique se produiraient en raison du chauffage et le plat pourrait casser.

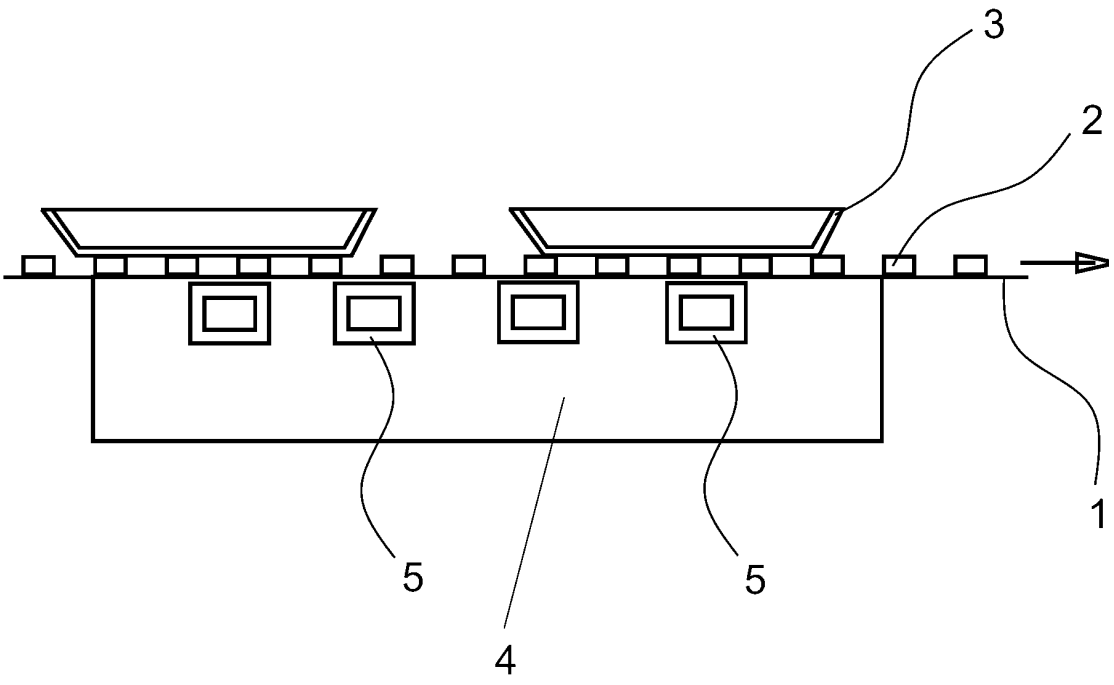
[0007] Le revêtement métallique du plat est constitué d'une matière magnétique que le fer, ce qui permet un chauffage très efficace. Ceci est particulièrement important lorsque le plat avance sur la courroie transporteuse. Le plat y est chauffé par intermittence puisqu'il n'y a pas de chauffage entre les bobines inductrices. Le plat revêtu de fer chauffe immédiatement en passant au-dessus d'une bobine inductrice. Les métaux non magnétiques ne conviennent pas ici car l'effet de chauffage est trop faible.

[0008] La Fig. 1 montre un équipement selon la présente invention consistant en une courroie transporteuse 1 partiellement recouverte de lamelles de bois 2. Les plats revêtus de fer 3 contiennent des assiettes en plastique jetables (non représentées) et sont placés sur ces lamelles de bois. La courroie repose sur un support en céramique 4, dans lequel sont installées des bobines inductrices 5.

Revendication :

1. Équipement pour distribuer des aliments chauds comprenant
   a) une courroie transporteuse (1),
   b) un support statique en céramique (4) sous la courroie transporteuse,
   c) des bobines inductrices (5) installées dans ledit support, et
   d) au moins un plat revêtu de fer (3) placé sur ladite courroie transporteuse.

Fig. 1



Kochgefäß mit Bräunungsbeschichtung für Mikrowellenöfen

[0001] Derzeit auf dem Markt erhältliche Bräunungsgefäße für Mikrowellenöfen umfassen als Bräunungsbeschichtung einen elektrisch leitenden Film aus Zinnoxid. Eine solche Bräunungsbeschichtung erwärmt sich bei Betrieb des Mikrowellenofens, wodurch die Speisen an der Oberfläche gebräunt werden können. Diese beschichteten Gefäße werden aus Glas oder Steingut hergestellt und weisen eine geringe Reinigungsmittelbeständigkeit auf. Außerdem ist der Zinnoxidfilm nicht feuerfest, sodass das Geschirr ausschließlich in Mikrowellenöfen verwendet werden kann.

[0002] Wir haben ein Kochgefäß aus Glas mit einer metallhaltigen Bräunungsbeschichtung entwickelt, das die vorstehend genannten Nachteile nicht aufweist. Die Bräunungsbeschichtung wird auf die Außenfläche des Bodens des Kochgefäßes aufgebracht.

[0003] Die Bräunungsbeschichtung ist elektrisch leitfähig und enthält ein Metallpulver, das sich aus mindestens einem der elektrisch leitfähigen Metalle oder der Gemische daraus zusammensetzt. Diese Metalle können Zink, Nickel, Chrom, Silber und Palladium sein. Der Anteil des Metallpulvers in der Bräunungsbeschichtung beträgt im Allgemeinen 65 - 70 Gew.-%. Diese Beschichtung enthält außerdem ca. 6 - 9 Gew.-% eines Mineralstoffes, z. B. natürliches Siliziumdioxid, und ansonsten eine organische Komponente, z. B. ein Acrylharz.

[0004] Mit einer elektrisch leitenden silberhaltigen Beschichtung weisen die erfi gemäßen Kochgefäße verschiedene Vorteile auf, z. B.:

a) sehr gute Feuerfestigkeit, keine Beschädigung, wenn sie 24 Stunden den Flammen eines Gasherds ausgesetzt werden;

b) sehr gute chemische Beständigkeit, insbesondere gegen Geschirrspülmaschinenreiniger, nach mehr als 300 Spülgängen.

(19) Bundesrepublik Deutschland
Deutsches Patent- und Markenamt
(12) Offenlegungsschrift
(10) DE 10 2005 058357 A1 2006.04.12

(11) Aktenzeichen:	**10 2005 058357.1**
(22) Anmeldetag:	**07.09.2005**
(43) Offenlegungstag:	**12.04.2006**
(30) Priorität:	**15.09.2004**
(51) Int. Cl.:	**C04B 41/87**
(71) Anmelder:	**Rosenberg GmbH,** **77704 Oberkirch (DE)**
(72) Erfinder:	**Garfield, Robert (DE)**

Dekorklebebogen

[0001] Die Erfindung betrifft einen Dekorklebebogen sowie ein Verfahren zum Aufbringen des Dekorklebebogens auf die Oberfläche von Porzellantellern.

[0002] Dekorklebebögen sind allgemein bekannt, haben aber gewisse Nachteile. In der Regel umfassen solche Dekorbögen einen Trägerbogen, der auf der einen Seite mit einem Klebemittel bedeckt und auf der anderen Seite mit einer Dekorschicht versehen ist. Das Klebemittel ist üblicherweise ein Haftkleber mit geringer Klebkraft, auf den zur Verklebung mit der Empfängeroberfläche erheblicher Druck ausgeübt werden muss, sodass die Teller oft zerbrechen.

[0003] Ein Ziel der vorliegenden Erfindung ist die Bereitstellung eines Dekorklebebogens, mit dem eine Dekorbeschichtung auf Porzellan aufgebracht werden kann, ohne dass dabei ein hoher Druck ausgeübt werden muss. Dieses Ziel wird durch einen selbstklebenden Bogen mit hoher Klebkraft erreicht, der auf der nicht-klebenden Seite mit einer Dekorschicht versehen ist.

[0004] In einer bevorzugten Ausführungsform ist die Dekorschicht eine dünne silberhaltige Schicht mit einer Dicke von ungefähr 0,7 mm. Die silberhaltige Schicht zuvor durch Aufsprühen auf die nicht-klebende Seite des selbstklebenden Bogens aufgebracht.

[0005] Ein weiteres Ziel der vorliegenden Erfindung ist die Bereitstellung eines Verfahrens zum Aufbringen des mit einer silberhaltigen Schicht versehenen selbstklebenden Bogens mit hoher Klebkraft auf einen Porzellanteller. Dieses Ziel wird erfindungsgemäß dadurch erreicht, dass der mit einer silberhaltigen Beschichtung versehene selbstklebende Bogen mit hoher Klebkraft auf der Ober- und/oder Unterseite eines glasierten Porzellantellers angebracht wird und dieser beschichtete Teller für einen längeren Zeitraum bei ungefähr 650 °C gebrannt wird. Die Glasur ist wichtig, um die Teller zu versiegeln und flüssigkeitsundurchlässig zu machen.

[0006] Am besten geeignet ist ein selbstklebender Bogen mit hoher Klebkraft, durch den das Silber beim Brennen irreversibel mit dem Teller verbunden wird. Klebstoffe auf Acrylpolymer-Basis erzielen die beste Wirkung und zersetzen sich nicht, wenn sie zusammen mit der erfindungsgemäßen silberhaltigen Schicht verwendet werden. Es ist anzunehmen, dass kupfer- und eisenhaltige Beschichtungen zur Zersetzung des Klebstoffs und somit zu einer unbefriedigenden Beschichtung führen würden.

[0007] Die silberbeschichteten Teller können mit allen Arten von Warmhaltetabletts verwendet werden, einschließlich induktiven Warmhaltetabletts. Allerdings sollte dabei berücksichtigt werden, dass das Erwärmen dieser Teller stets eine gewisse Zeit in Anspruch nimmt.

[0008] Die vorliegende Erfindung stellt Teller mit einer ansprechenden silberhaltigen Beschichtung bereit, die, obwohl sie eine spülmaschinenfeste Glasur aufweisen, nicht in der Geschirrspülmaschine, sondern von Hand gespült werden sollten, da die silberhaltige Beschichtung den in Geschirrspülmaschinen verwendeten hoch konzentrierten Reinigungsmitteln nicht standhält.

[0009] Trotzdem bietet das vorliegende Verfahren insofern einen wesentlichen Vorteil gegenüber aktuellen Verfahren, als der Klebebogen auf das Porzellan aufgebracht werden kann, ohne dass ein hoher Druck zur Aktivierung der Klebeschicht ausgeübt werden muss.

Ansprüche:

1. Dekorklebebogen, bestehend aus einem selbstklebenden Bogen mit hoher Klebkraft, der rückseitig mit einer ungefähr 0,7 mm dicken silberhaltigen Schicht überzogen ist.

2. Verfahren zur Aufbringung des Dekorklebebogens nach Anspruch 1 auf einen glasierten Porzellanteller umfassend das Anbringen des Dekorklebebogens auf der Ober- und/oder Unterseite des glasierten Porzellantellers und das Brennen dieses beschichteten Tellers für einen längeren Zeitraum bei ungefähr 650 °C.

(19) European Patent Office

(12) European Patent Application

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(11) Publication number: **EP 1 885 122 A1**

(22) Date of filing: **30.05.2007**

(43) Date of publication: **19.12.2007**

(30) Priority: **08.06.2006**

(51) Int.Cl.: **H05B 6/12**

(71) Applicant: **Wasabi Electric Co,**
Nigata, 951-8073 (JP)

(72) Inventor: **Hitoshi, Ito, Tokyo, 112-0001 (JP)**

(84) Designated Contracting States: **AT BE CH DE DK FR GB GR PT**

Rice cooker

[0001] Rice cookers generally comprise a receptacle made of stainless steel having a base which is a heating plate. This type of receptacle has the drawback that when the heating plate becomes too hot, the rice burns.

[0002] It is the object of the present invention to provide a rice cooker which overcomes said drawback. We have now developed an induction-heated rice cooker which contains an induction coil in the lower part of the cooking container. This induction rice cooker is faster and the heat can be regulated better than in a traditional rice cooker.

[0003] Electromagnetic induction heating has been used since the early 1980s for induction hobs. In these hobs an induction coil beneath the ceramic surface of a hob heats cookware having a metal base placed on the hob above said coil. When an alternating current of a particular frequency is passed through the induction coil, an alternating electromagnetic field of the same frequency is produced below the ceramic surface and easily penetrates it. The electromagnetic field transfers energy as heat to the cookware on the hob.

[0004] It is well-known since 1984 that with the notable exception of copper and aluminium coated cooking ware, all kinds of metal-coated cooking equipment can be used for induction cooking. It is equally known that said metal coating needs, for optimum inductive heating, to have a certain thickness, namely about 0.3 mm. Of particular importance is the frequency of the generated electromagnetic field, which is expressed in kilohertz (kHz). It has long been known that for cooking the frequency has to lie in the range of about 22 kHz to 44 kHz and that at frequencies lower than about 22 kHz the temperature for cooking is not reached.

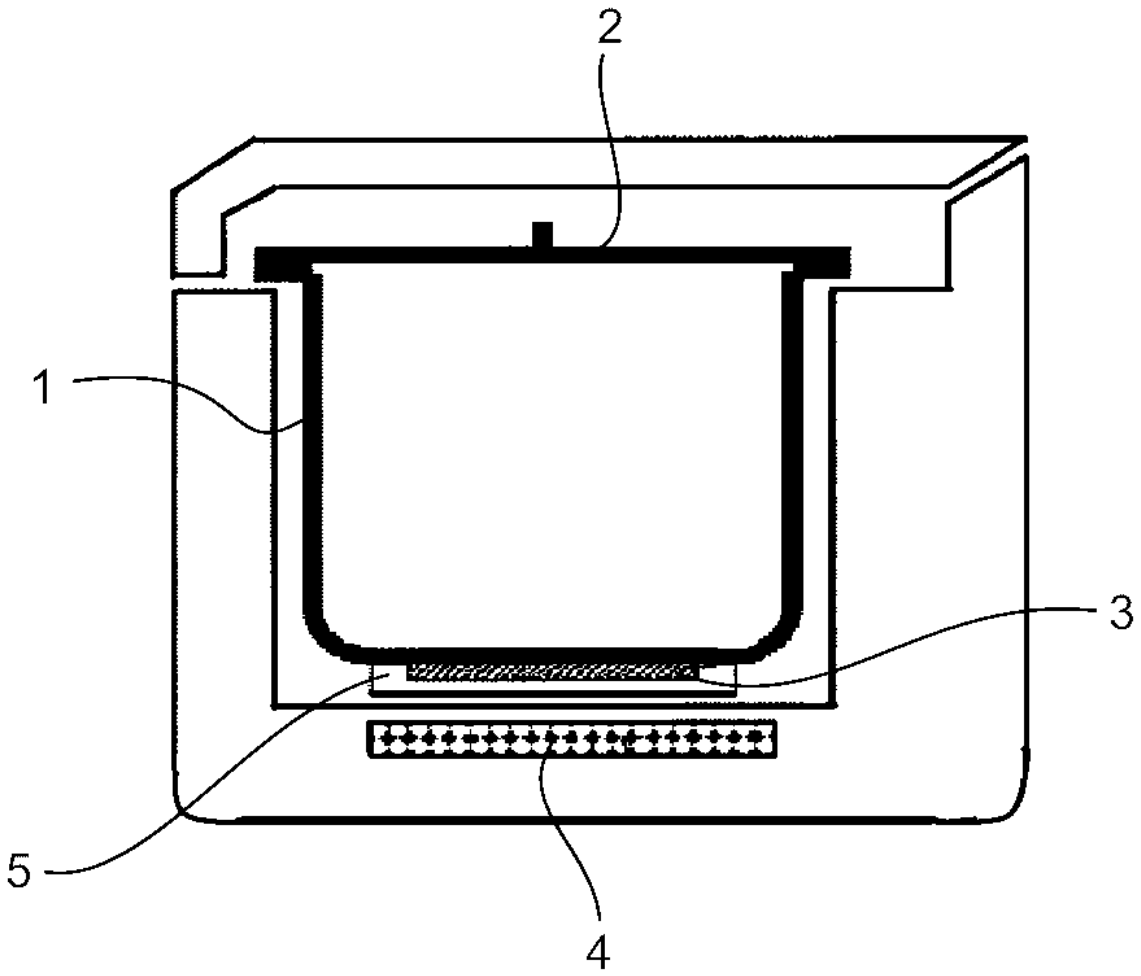
[0005] Figure 1 shows the present rice cooker comprising an inner kettle 1 which consists preferably of earthenware. Said kettle is provided with a lid 2 and has on the external surface of its base a metallic layer 3 which is coated with a vitreous layer 5. In the bottom of said rice cooker an induction-heating coil 4 is installed which generates electromagnetic induction heating in this kettle.

[0006] The metallic layer is applied to the external surface of the inner kettle with the help of a thin paper layer on which the metallic layer has been spread. The paper layer which is the outermost layer can be soaked off and easily removed. The coated kettle is then fired at temperatures from 700 °C to 860 °C.

Claim:

1. A rice cooker comprising an inner kettle (1) with a lid (2), wherein the inner kettle is coated with a metallic layer (3) on the external surface of its base and further has in the bottom of said rice cooker an induction-heating coil (4) installed which is able to induce electromagnetic induction heating in this kettle.

Fig. 1



ÜBERSETZUNG DER ANLAGEN 2 BIS 6

Anlage 2:	**in Französisch**
Anlage 3:	**in Deutsch**
Anlage 4:	**in Englisch**
Anlage 5:	**in Englisch**
Anlage 6:	**in Französisch**

TRANSLATION OF ANNEXES 2 TO 6

Annex 2:	**into French**
Annex 3:	**into German**
Annex 4:	**into English**
Annex 5:	**into English**
Annex 6:	**into French**

TRADUCTION DES ANNEXES 2 À 6

Annexe 2 :	**en français**
Annexe 3 :	**en allemand**
Annexe 4 :	**en anglais**
Annexe 5 :	**en anglais**
Annexe 6 :	**en français**

(19) Etats-Unis

(12) Publication de la demande de brevet, Kendall

(10) Numéro de publication : **US 2006/0000072 A1**

(43) Date de publication : **5 Janvier 2006**

(76) Inventeur : **Kendall, Frank, Avon, NJ, (US)**

Adresse de correspondance : **Hobdesign Inc.; Forest Hills, NY 11375, USA**

(21) Numéro de la demande : **10/884,752**

(22) Date de dépôt : **2 Juillet 2004**

(51) Int. Cl. : **H05B 1/00**

Table à chauffer les aliments

[0001] Une des nombreuses applications du chauffage électrique est de maintenir chauds les aliments cuisinés. À l'heure actuelle, ces dispositifs de chauffage des aliments se présentent sous la forme de plateaux qui ont l'inconvénient d'occuper de la place sur la table et doivent être rangés quand ils ne sont pas utilisés.

[0002] La présente invention a pour objet de proposer un dispositif de chauffage d'aliments qui résout ces problèmes et offre une manière élégante de maintenir chauds les aliments cuisinés.

[0003] La présente invention fournit une table chauffante comprenant dans la table, au-dessous de la surface de table en bois, un appareil de chauffage électrique comprenant un coussin doté d'éléments de chauffage électrique, destiné à garder chauds les aliments cuisinés. Recouvert par la surface en bois de la table, cet appareil de chauffage électrique est invisible pour l'utilisateur. La température de ladite surface étant inférieure à 50 °C, on peut la toucher sans danger et le bois ne subit aucune détérioration. De cette façon, les aliments restent chauds et à température constante.

[0004] Comparée à d'autres dispositifs de chauffage, la présente table chauffante offre beaucoup d'avantages, entre autres sur le plan de l'esthétique et de la sûreté. Un usage prolongé n'est pas recommandé car l'appareil de chauffage électrique chauffera aussi la zone environnante, ce qui peut être désagréable pour les convives. Cependant le mets peut être gardé à une température d'environ 40 °C, qui, bien qu'elle ne soit pas la température de consommation optimale, est satisfaisante et peut être maintenue pendant une durée raisonnable.

Revendication:

1. Table chauffante comprenant dans la table, sous une surface de table en bois, un appareil de chauffage électrique enfermé dans le bois et comprenant un coussin doté d'éléments de chauffage électrique.

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(71) Anmelder:	**Mercant Inc, Toronto, ON, M9A 4R7 (CA)**
(72) Erfinder:	**Cardiff, Tom, Toronto, ON (CA)**
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Vorrichtung zum Verteilen von warmen Speisen

[0001] Die vorliegende Erfindung betrifft eine Vorrichtung zum Verteilen von warmen Speisen in Krankenhäusern oder Altersheimen. Durch diese neue Vorrichtung wird das Servieren von warmen Speisen verbessert.

[0002] Um ein rasches Abkühlen der Speisen zu verhindern, wurden Warmhaltetabletts verwendet. Diese Tabletts halten die gewünschte Temperatur jedoch nicht lange genug, und die Speisen werden oft zu kalt serviert. Laut Krankenhausvorschriften müssen die Mahlzeiten den Patienten mit einer Temperatur von ca. 65 °C serviert werden, damit anerkannte Qualitätsstandards erfüllt sind.

[0003] Die vorliegende Erfindung stellt eine Vorrichtung zum Verteilen von warmen Speisen bereit. Die Speisen werden bei ca. 65 °C warmgehalten. Höhere Temperaturen würden Geschmack und Nährwert zerstören.

[0004] Die zu verteilenden warmen Speisen werden auf Einweg-Kunststoffteller portioniert. Diese werden sodann auf Serviergeschirr gestellt und über ein Förderband aus synthetischem hitzebeständigem Polymer direkt von der Küche auf die Stationen transportiert. Das Serviergeschirr ist aufgrund einer Metallbeschichtung zumindest teilweise elektrisch leitfähig. Um eine Beschädigung des Förderbands zu vermeiden, können, wie in Fig. 1 gezeigt, Holzleisten direkt auf das Band geklebt werden.

[0005] Das Förderband 1 läuft über einen feststehenden Keramikträger 4, in dem Induktionsspulen 5 installiert sind. Durch die Spulen wird Wechselstrom einer bestimmten Frequenz geleitet. Dadurch wird ein elektromagnetisches Wechselfeld erzeugt, das in der Metallbeschichtung des Serviergeschirrs Wirbelströme induziert, die dann in Wärme umgewandelt werden. Nur das Serviergeschirr erwärmt sich, nicht das Förderband. Die in der vorliegenden Einrichtung verwendete Frequenz muss niedriger sein als bei Induktionskochfeldern die zum Kochen geeignet sind. Frequenzen unter 15 kHz sollten jedoch vermieden werden, weil sie unangenehme Geräusche verursachen könnten.

[0006] Das Serviergeschirr besteht aus unversiegeltem Steingut, das an der Außenfläche der Unterseite des Serviergeschirrs mit einer elektrisch leitfähigen Metallbeschichtung überzogen ist. Die unversiegelte Oberfläche verfügt über ausreichende Rauhheit um die Einweg-Kunststoffteller auf dem Serviergeschirr in der richtigen Position zu halten, wenn dieses über das Förderband transportiert wird. Dieses Serviergeschirr sollte nicht mit Speisen in Berührung kommen, da das unversiegelte Steingut die flüssigen Bestandteile teilweise absorbieren würde. Bei Erhitzung käme es zu einer problematischen Wärmeausdehnung, und das Serviergeschirr würde infolgedessen zerbrechen.

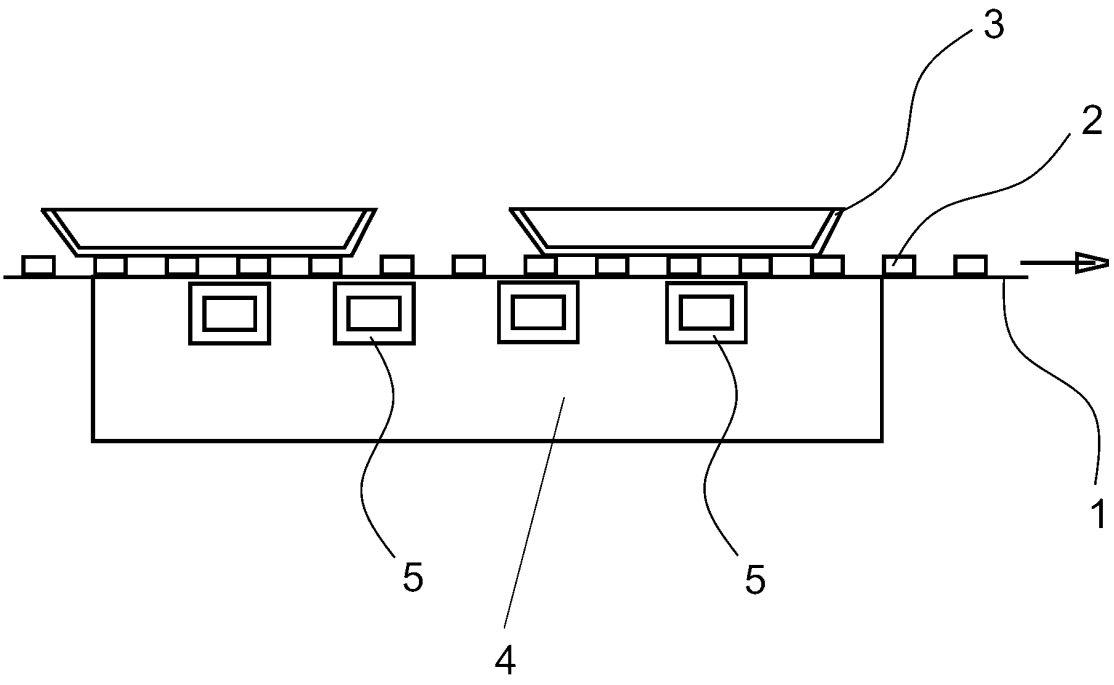
[0007] Die Metallbeschichtung des Serviergeschirrs besteht aus einem magnetischen Material wie Eisen, das ein sehr effizientes Erwärmen ermöglicht. Das ist von besonderer Bedeutung, wenn das Serviergeschirr auf dem Förderband fortbewegt wird. Das Geschirr wird dort mit Unterbrechungen erwärmt, denn zwischen den Induktionsspulen findet keine Erwärmung statt. Das eisenbeschichtete Serviergeschirr erwärmt sich sofort, wenn es über eine Induktionsspule läuft. Nicht magnetische Metalle sind für den vorliegenden Zweck nicht geeignet, da der Erwärmungseffekt zu schwach ist.

[0008] Fig. 1 zeigt eine erfindungsgemäße Vorrichtung, bestehend aus einem Förderband 1, das teilweise mit Holzleisten 2 bedeckt ist. Eisenbeschichtetes Serviergeschirr 3, in dem sich Einweg-Kunstoffteller (nicht dargestellt) befinden, ist auf diese Holzleisten gestellt. Das Förderband ist auf einem Keramikträger 4 gelagert, in dem Induktionsspulen 5 installiert sind.

Anspruch:

1. Vorrichtung zum Verteilen von warmen Speisen, umfassend
   a) ein Förderband (1),
   b) einen feststehenden Keramikträger (4) unter dem Förderband,
   c) in diesem Träger installierte Induktionsspulen (5) und
   d) mindestens ein eisenbeschichtetes Serviergeschirr (3), das auf dieses Förderband gestellt ist.

Fig. 1



Cooking container having a browning coating for microwave ovens

[0001] Browning containers for microwave ovens presently on the market include, as browning coating, a conducting film of tin oxide. Such a browning coating heats up during operation of the microwave oven, thereby allowing the food to be browned on the outside. These coated containers are made of glass or earthenware and have a low resistance to detergents. Furthermore, this tin oxide film is not flame resistant, thus limiting the use of the dishes exclusively to microwave ovens.

[0002] We have developed a cooking container made of glass and having a metal-containing browning coating, eliminating the above-mentioned drawbacks. The browning coating is applied to the outside surface of the bottom of the cooking container.

[0003] The browning coating is electrically conductive and comprises a metal powder composed of at least one of the electrically conducting metals or mixtures thereof. These metals can be zinc, nickel, chromium, silver and palladium. The proportion of metal powder in said browning coating is generally from 65 - 70 weight%. Said coating further contains about 6 - 9 weight% of a mineral substance such as natural silicon dioxide and the remainder being an organic component such as an acrylic resin.

[0004] Using an electrically conducting silver-containing coating, the present coa containers provide various advantages such as:

a) very good flame resistance, no damage when subjected to flames for 24 hours on a gas cooker burner;

b) very good chemical resistance, in particular to detergents in a dishwasher, after more than 300 washing operations.

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(71) Applicant: **Rosenberg GmbH,**
77704 Oberkirch (DE)
(72) Inventor: **Garfield, Robert (DE)**

Adhesive design sheet

[0001] This invention relates to an adhesive design sheet and a method for applying the adhesive design sheet to the surface of plates made of porcelain.

[0002] Adhesive design sheets are well-known, but they suffer from certain disadvantages. In general, such design sheets comprise a supporting sheet covered on one side with an adhesive and provided with a decorative layer on the other side. Usually the adhesive is a low tack pressure-sensitive adhesive which requires substantial pressure to cause adhesion to the receptor surface, often resulting in broken plates.

[0003] One object of the present invention is to provide an adhesive design sheet for applying a decorative coating to porcelain without the need to apply high pressure. This object has been achieved by a high tack self-adhesive sheet coated on the non-adhesive side with a decorative layer.

[0004] In a preferred embodiment the decorative layer is a thin silver-containing approximately 0.7 mm thickness. The silver-containing layer is applied beforehand to non-adhesive side of said self-adhesive sheet by spraying.

[0005] A further object of the present invention is to provide a method of applying the high tack self-adhesive sheet coated with the silver-containing layer to a porcelain plate. According to the present invention, this object is achieved by attaching the high tack self-adhesive sheet coated with the silver-containing layer to the upper and/or lower surface of a glazed porcelain plate, and firing said coated plate over an extended period at about 650 °C. The glaze is important for the plates in order to seal and make them impermeable for liquids.

[0006] The most suitable high tack self-adhesive sheet is one whereby, when fired, the silver is irreversibly bonded to the plate. Acrylic polymer based adhesives are most satisfactory and do not decompose when used with the present silver-containing layer. It is thought that copper- and iron-containing coatings would lead to degradation of the adhesive and thus to unsatisfactory coating.

[0007] The silver-coated plates can be used with all sorts of warming trays, including induction-heated warming trays. However, it should be taken into consideration that the warming up of said plates always takes some time.

[0008] The present invention provides plates with attractive silver-containing coatings which, although they have a dishwasher safe glaze, should be washed manually and not in dishwashers as the silver containing coating is not resistant to the highly concentrated detergents in a dishwasher.

[0009] Nevertheless, the present method offers a major advantage over current methods in that the adhesive sheet may be applied to the porcelain without the use high pressure to activate the adhesive layer.

Claims:

1. An adhesive design sheet which consists of a high tack self-adhesive sheet coated on the back with a silver-containing layer of about 0.7 mm thickness.

2. A method of applying the adhesive design sheet according to claim 1 to a glazed porcelain plate, which comprises attaching said adhesive design sheet to the upper and/or lower surface of the glazed porcelain plate, and firing said coated plate over an extended period at about 650 °C.

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(71) Demandeur : **Wasabi Electric Co,**
Nigata, 951-8073 (JP)

(72) Inventeur : **Hitoshi, Ito, Tokyo, 112-0001 (JP)**

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Cuiseur de riz

[0001] Les cuiseurs de riz comprennent généralement un récipient en acier inoxydable dont la base est une plaque chauffante. L'inconvénient de ce type de récipient est que quand la plaque chauffante devient trop chaude, le riz brûle.

[0002] La présente invention a pour objet de proposer un cuiseur de riz qui remédie à l'inconvénient précité. Nous avons mis au point un cuiseur de riz à chauffage à induction qui contient une bobine inductrice, dans la partie inférieure du récipient du cuiseur. Ce cuiseur de riz à induction est plus rapide et la température peut être mieux contrôlée que dans un cuiseur de riz traditionnel.

[0003] Le chauffage par induction électromagnétique est utilisé depuis le début des années 1980 dans les plaques à induction. Dans ces plaques, une bobine inductrice située sous la surface en céramique de la plaque chauffe la marmite dont la base métallique est placée sur la plaque au-dessus de cette bobine. Quand un courant alternatif d'une fréquence donnée passe dans la bobine inductrice, un champ électromagnétique alternatif de fréquence identique est produit sous la surface en céramique, qu'il traverse facilement. Le champ électromagnétique transmet l'énergie sous forme de chaleur à la marmite sur la plaque.

[0004] On sait très bien depuis 1984 qu'à l'exception notable de marmites à revêtement de cuivre ou d'aluminium, tous types d'équipements de cuisson à revêtement métallique peuvent servir au chauffage à induction. On sait également que pour obtenir une chaleur optimale par induction, le revêtement métallique doit avoir une certaine épaisseur, d'environ 0,3 mm. La fréquence du champ électromagnétique produit, exprimée en kilohertz (kHz), est particulièrement importante. On sait depuis longtemps que pour la cuisson, la fréquence doit se situer dans la plage d'environ 22 kHz à 44 kHz, et que la température de cuisson n'est pas atteinte si les fréquences sont inférieures à environ 22 kHz.

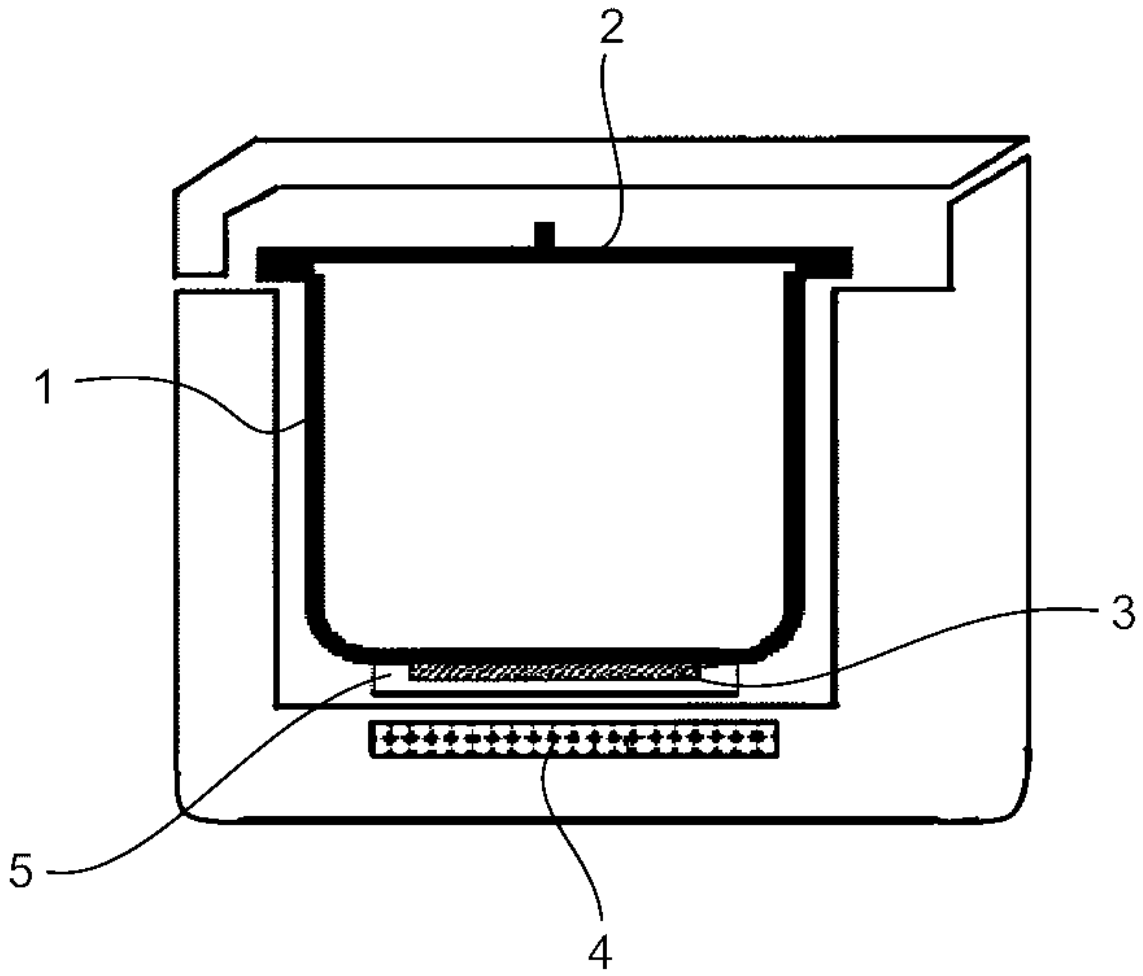
[0005] La Figure 1 représente un cuiseur de riz selon l'invention, qui comprend une casserole intérieure 1, de préférence en terre cuite. La casserole est pourvue d'un couvercle 2 et comporte, sur la surface extérieure de sa base, une couche métallique 3 revêtue d'une couche vitreuse 5. Dans le fond du cuiseur de riz est installée une bobine de chauffage à induction 4 qui génère un chauffage par induction électromagnétique dans cette casserole.

[0006] La couche métallique est appliquée sur la surface extérieure de la casserole intérieure au moyen d'une fine couche de papier sur laquelle la couche métallique a été étalée. La couche de papier, qui constitue la couche la plus externe, peut être facilement enlevée après avoir été détrempée. La casserole revêtue est ensuite cuite à des températures de 700 °C à 860 °C.

Revendication :

1. Cuiseur de riz comprenant une casserole intérieure (1) munie d'un couvercle (2), ladite casserole intérieure étant revêtue d'une couche métallique (3) sur la surface extérieure de sa base et comportant en outre, installée dans le fond du cuiseur de riz, une bobine de chauffage à induction (4) capable d'introduire un chauffage à induction électromagnétique dans ladite casserole.

Fig. 1



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Brief des Einsprechenden / Opponent's Letter / Lettre de l'opposant						
Konkurs	bankruptcy	faillite	фалит	konkurs	quiebra	konkurssi
Webseite	web page	page internet	уеб страница	internetside	página web	verkkosivu
Anlage 1 / Annex 1 / Annexe 1						
vorgekocht	pre-cooked	précuit	предварително сготвено	færdigret	precocinado	esikeitetty
leitfähige Spule	conductive coil	bobine conductrice	проводима бобина	ledende spole	bobina conductora	virtaa johtava kierukka
Quarzglas	fused quartz	verre de silice	кварцово стъкло	kvartsglas	cristal de cuarzo	kvartsisula/ kvartsikristalli
Tischtuch	table-cloth	nappe	покривка за маса	dug	mantel	pöytäliina
eingeschlossen	enclosed	enfermé	затворен	indelukket	encerrado	ympäröity
Hohlraum	cavity	cavité	кухина	hulrum	cavidad	ontelo/aukko
Behältnis	receptacle	récipient	съд	beholder	recipiente	säiliö
Keramik	ceramic	céramique	керамика	keramik	cerámica	keramiikka
glasig	vitreous	vitreux	стъклен	glasagtig	vidrioso	lasinen
äußerste	outermost	extérieur	най-външна	yderst	externo	reunimmainen
Wechselstrom	alternating current	courant alternatif	променлив ток	vekselstrøm	corriente alterna	vaihtovirta
Wirbelströme	eddy currents	courants de Foucault	вихрови токове	hvirvelstrømme	corrientes de Foucault	pyörrevirta
induktives Erwärmen	inductive heating	chauffage par induction	индукционно загряване	induktionsopvarmning	calentamiento por inducción	induktiivinen kuumennus
reinigungsmittel-beständig	detergent-resistant	résistant aux détergents	устойчив на почистващи препарати	modstandsdydtig overfor rengørings midler	resistente al detergente	persuaineen kestävä
überzogen, beschichtet	coated	revêtu(e)	покрит	belagt	revestido	päällystetty
Schicht	layer	couche	слой	lag	capa,estrato	kerros
Bogen	sheet	feuille	лист	ark	hoja	arkki
durchdringen	penetrate	traverser	прониква	gennemtrænge	penetrar	läpäistä
Glasur	glaze	glaçure	глазура	glasur	esmalte	lasitus
Steingut	earthenware	terre cuite	фаянс	stentøj	loza/barro cocido	saviastiat
Brennen	firing	cuisson/passage au feu	горене	brændt	cocer	polttaminen

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Anlage 2 / Annex 2 / Annexe 2						
infrarot	infra-red	infrarouge	инфрачервен	infrarød	infrarrojo	infrapunainen
Tisch zur Erwär-mung von Speisen	food warming table	table à chauffer les aliments	настолен отоплител за ястия	bord til opvarmning af fødevarer	mesa para calentar comida	ruuan lämmittävä pöytä
Matte	mat	coussin	подложка	dækkeserviet	alfombrilla	matto/alusta
Umgebung	surrounding area	zone environnante	обкръжение	omgivelser	zona de alrededor	ympäristö
Tablett	tray	plateau	табла	bakke	bandeja	tarjotin
Anlage 3 / Annex 3 / Annexe 3						
Altersheime	rest homes	maisons de repos	старчески домове	plejehjem	asilo de ancianos	vanhainkodit
Stationen	wards	chambres	отделения	stue	habitaciones	osastot
Nährwerte	nutrional values	valeurs nutritives	хранителни стойности	nærings værdi	valores nutritivos	ravintoarvot
Einweg-	disposable	jetable	за еднократна употреба	engangs	desechable	kertakäyttöinen
unversiegelt	unsealed	non imperméabilisé	незапечатан	ikke forseglet	permeable	tiivistämätön/ sinetöimätön
Förderband	conveyor belt	courroie transporteuse	конвейер	transportbånd	cinta transportadora	kuljetushihna
feststehend	stationary	statique	стационарен	faststående	estacionario	liikkumaton
Induktionskochfeld	induction hob	plaque à induction	индукционна плоча	induktionskogeplade	placa de inducción	induktioliesi
mit Unterbrechungen	intermittently	par intermittence	с прекъсвания	afbrudt	de manera intermitente	keskeytyvästi
Leisten	slats	lamelles	летви	lameller	tablillas	lista
Anlage 4 / Annex 4 / Annexe 4						
Mikrowellenofen	microwave oven	four à micro-ondes	летви	mikrobølgeovn	microondas	mikroaaltouuni
Bräunungsbeschichtung	browning coating	revêtement croustilleur	микровълнова фурна	bruningsbelægning	recubrimiento para hacer la comida crujiente	ruskistava pinnoitus
Anlage 5 / Annex 5 / Annexe 5						
selbstklebend	self-adhesive	autocollant	самозалепващ	selvklæbende	autoadhesivo	itseliimautuva
geringe Klebkraft	low tack	à adhésivité faible	слаба адхезия	svagt klæbende	baja adhesividad	alhainen tarttuvuus
hohe Klebkraft	high tack	à adhésivité forte	висока адхезия	stærkt klæbende	alta adhesividad	korkea tarttuvuus
Haftkleber	pressure-sensitive adhesive	adhésif sensible à la pression	клей-адхезив	trykfølsom lim	adhesivo de contacto/ a presión	paineherkkä liima
Anlage 6 / Annex 6 / Annexe 6						
Edelstahl	stainless steel	acier inoxydable	благородна стомана	rustfrit stål	acero inoxidable	ruostumaton teräs
Kochgeschirr	cookware	marmite	готварски съдове	kogegrej	cacerola	keittoastiat
Kessel	kettle	casserole	котел	kedel	cazo	kattila
abgeweicht	soaked-off	détrempé(e)	отлепен	opløst	empapado	kostutettu

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Brief des Einsprechenden / Opponent's Letter / Lettre de l'opposant						
Konkurs	bankruptcy	faillite	fallimento	faillissement	bankructwo	falência
Webseite	web page	page internet	pagina web	internetpagina	strona internetowa	página web
Anlage 1 / Annex 1 / Annexe 1						
vorgekocht	pre-cooked	précuit	pre-cucinato	voorgekookt	gotowany wstępnie	pré-cozinhado
leitfähige Spule	conductive coil	bobine conductrice	spira conduttrice	geleidende spoel	szpula przewodząca	bobina conductiva
Quarzglas	fused quartz	verre de silice	quarzo fuso	kwartsglas	szkło kwarcowe	vidro de quartzo
Tischtuch	table-cloth	nappe	tovaglia	tafelkleed	obrus	toalha de mesa
eingeschlossen	enclosed	enfermé	racchuiso	ingesloten	zamknięty	encerrado/ contido
Hohlraum	cavity	cavité	cavità	holte	pusta przestrzeń	cavidade
Behältnis	receptacle	récipient	contenitore	houder	pojemnik	recipiente
Keramik	ceramic	céramique	ceramico	keramiek	ceramika	cerâmica
glasig	vitreous	vitreux	vetroso	glasachtig	szklany	vítreo
äußerste	outermost	extérieur	esterno	buitenste	zewnętrzny	exterior
Wechselstrom	alternating current	courant alternatif	corrente alternata	wisselstroom	prąd przemienny	corrente alterna
Wirbelströme	eddy currents	courants de Foucault	correnti parassite	werwelstromen	prądy wirowe	corrente de Foucault
induktives Erwärmen	inductive heating	chauffage par induction	riscaldamento per induzione	induktief verwarmen	podgrzewanie indukcyjne	aquecimento por indução
reinigungsmittel-beständig	detergent-resistant	résistant aux détergents	resistente ai detersivi	bestand tegen detergentia	odporny na detergenty	resistente a detergentes
überzogen, beschichtet	coated	revêtu(e)	rivestito	bekleed	powłokowany	revestido
Schicht	layer	couche	strato	laag	powłoka	camada
Bogen	sheet	feuille	foglio	vel	arkusz	folha
durchdringen	penetrate	traverser	penetrare	doordringen	przenikać	penetrar
Glasur	glaze	glaçure	smalto	glazuur	glazura	esmalte
Steingut	earthenware	terre cuite	terra cotta	aardewerk	fajans	loiça/loiça de barro
Brennen	firing	cuisson/passage au feu	cuocere	bakken	wypalać	cozer

DE	EN	FR	IT	NL	PL	PT
Anlage 2 / Annex 2 / Annexe 2						
infrarot	infra-red	infrarouge	infrarossi	infrarood	w podczerwieni	infra-vermelho
Tisch zur Erwärmung von Speisen	food warming table	table à chauffer les aliments	tavola per riscaldare il cibo	tafel voor het verwarmen van voedsel	stół do podgrzewania posiłków	mesa para aquecer comida
Matte	mat	coussin	tappetino	mat	mata	base
Umgebung	surrounding area	zone environnante	area circostante	omgevings-gebied	otoczenie	área circundante
Tablett	tray	plateau	vassoio	schaal	taca	tabuleiro
Anlage 3 / Annex 3 / Annexe 3						
Altersheime	rest homes	maisons de repos	case di riposo	rusthuis	domy spokojnej starości	casas de repouso
Stationen	wards	chambres	corsie	zalen	stacje	quartos
Nährwerte	nutrional values	valeurs nutritives	valore nutrizionale	voedingswaarde	wartość odżywcza	valores nutritivos
Einweg-	disposable	jetable	monouso	wegwerp-	jednorazowego użytku	descartável
unversiegelt	unsealed	non imperméabilisé	permeabile, non stagno	poreus	nie zapieczętowany	permeável
Förderband	conveyor belt	courroie transporteuse	nastro traportatore	transportband	przenośnik taśmowy	banda transportadora
feststehend	stationary	statique	stazionario	vast opgestelde	stojący na stałe	estacionário
Induktionskochfeld	induction hob	plaque à induction	piastra a induzione	inductiekookplaat	indukcyjna płyta kuchenna	placa de indução
mit Unterbrechungen	intermittently	par intermittence	ad intermittenza	met onderbrekingen	z przerwami	de forma intermitente
Leisten	slats	lamelles	piastre	latten	listwy	ripas
Anlage 4 / Annex 4 / Annexe 4						
Mikrowellenofen	microwave oven	four à micro-ondes	forno a microonde	magnetron	piec mikrofalowy	forno microondas
Bräunungsbe-schichtung	browning coating	revêtement croustilleur	rivestimento per rosolare	coating voor bruinkleuring	powłoka opalająca	camada para dourar a comida
Anlage 5 / Annex 5 / Annexe 5						
selbstklebend	self-adhesive	autocollant	autoadesivo	zeefklevend	samoprzylepny	auto-colante
geringe Klebkraft	low tack	à adhésivité faible	a bassa adesività	geringe hechting	znikoma siła klejenia	baixa adesividade
hohe Klebkraft	high tack	à adhésivité forte	ad alta adesività	hoge hechting	duża siła klejenia	elevada adesividade
Haftkleber	pressure-sensitive adhesive	adhésif sensible à la pression	adesivo a pressione	drukgevoelig kleefmiddel	klej przylepcowy	adesivo sensível à pressão
Anlage 6 / Annex 6 / Annexe 6						
Edelstahl	stainless steel	acier inoxydable	acciaio inossidabile	edelstaal	stal szlachetna	aço inoxidável
Kochgeschirr	cookware	marmite	tegame	kookgerei	naczynia do gotowania	tacho
Kessel	kettle	casserole	bollitore	ketel	kocioł	tacho
abgeweicht	soaked-off	détrempé(e)	rimosso bagnando	afgeweekt	rozmoczony	removível à imer

DE	EN	FR	RO	SE	TR
Brief des Einsprechenden / Opponent's Letter / Lettre de l'opposant					
Konkurs	bankruptcy	faillite	faliment	konkurs	iflas
Webseite	web page	page internet	pagină Web	nätsida	internet sitesi
Anlage 1 / Annex 1 / Annexe 1					
vorgekocht	pre-cooked	précuit	prefiert	förkokt	önceden pişirilmiş
leitfähige Spule	conductive coil	bobine conductrice	bobină conductoare	ledande spiral	iletken bobin
Quarzglas	fused quartz	verre de silice	sticlă de cuarț	kvartssmälta/ kvartskristall	kuvars cam
Tischtuch	table-cloth	nappe	față de masă	bordduk	masa bezi
eingeschlossen	enclosed	enfermé	închis	omgiven	dahil
Hohlraum	cavity	cavité	cavitate	hålighet/ urgröpning	boşluk
Behältnis	receptacle	récipient	recipient	behållare	kap
Keramik	ceramic	céramique	ceramică	keramik	seramik
glasig	vitreous	vitreux	sticlos	glasartad	camsı
äußerste	outermost	extérieur	exterior	ytterste	en dıştaki
Wechselstrom	alternating current	courant alternatif	curent alternativ	växelström	dalgalı akım
Wirbelströme	eddy currents	courants de Foucault	curenți turbionari	virvelströmmar	girdap akımları
induktives Erwärmen	inductive heating	chauffage par induction	încălzire prin inducție	induktiv upphettning	indüksiyon ısıtma
reinigungsmittel-beständig	detergent-resistant	résistant aux détergents	rezistent la detergenți	beständig mot tvättmedel	deterjanlara dayanıklı
überzogen, beschichtet	coated	revêtu(e)	peliculizat	överdragen	kaplı
Schicht	layer	couche	strat	lager/skikt	kat
Bogen	sheet	feuille	coală	blad	tabaka
durchdringen	penetrate	traverser	penetrat	genomtränga	işlemek
Glasur	glaze	glaçure	glasură	glasyr	sırlamak
Steingut	earthenware	terre cuite	faianță	lergods	toprak işi
Brennen	firing	cuisson/passage au feu	ardere	bränning	yakma

ÜBERSETZUNGSHILFE / GLOSSARY / GLOSSAIRE

DE	EN	FR	RO	SE	TR
Anlage 2 / Annex 2 / Annexe 2					
infrarot	infra-red	infrarouge	infraroşu	infraröd	kızılötesi
Tisch zur Erwärmung von Speisen	food warming table	table à chauffer les aliments	masă pentru încălzirea mâncărurilor	bord som håller maten varm	yemekleri ısıtma masası
Matte	mat	coussin	saltea	matta/underlägg	minder
Umgebung	surrounding area	zone environnante	ambianţă	omgivning	etraf
Tablett	tray	plateau	platou	bricka	tablet
Anlage 3 / Annex 3 / Annexe 3					
Altersheime	rest homes	maisons de repos	cămine de bătrâni	ålderdomshem	huzurevleri
Stationen	wards	chambres	secţii	avdelningar	üniteler
Nährwerte	nutrional values	valeurs nutritives	valori nutritive	näringsvärden	besin değerleri
Einweg-	disposable	jetable	jetabil	engångs-	tek kullanımlık
unversiegelt	unsealed	non imperméabilisé	nesigiliat	oförseglad	sızdırmazlık işlemi
Förderband	conveyor belt	courroie transporteuse	bandă de transport	transportband	taşıma bandı
feststehend	stationary	statique	staţionar	fast	sabit
Induktionskochfeld	induction hob	plaque à induction	plită cu inducţie	induktionsspis	indüksiyon ocak gözü
mit Unterbrechungen	intermittently	par intermittence	cu întreruperi	med avbrytningar	aralıklı olarak
Leisten	slats	lamelles	lise	list	çıtalar
Anlage 4 / Annex 4 / Annexe 4					
Mikrowellenofen	microwave oven	four à micro-ondes	cuptor cu microunde	mikrovågsugn	mikro dalga fırın
Bräunungsbe-schichtung	browning coating	revêtement croustilleur	strat de rumenire	brynande skikt	kızartıcı kaplama
Anlage 5 / Annex 5 / Annexe 5					
selbstklebend	self-adhesive	autocollant	autocolant	självhäftande	kendinden yapışkanlı
geringe Klebkraft	low tack	à adhésivité faible	adezivitate redusă	låg häftförmåga	yapışma kuvveti düşük
hohe Klebkraft	high tack	à adhésivité forte	adezivitate mare	hög häftförmåga	yapışma kuvveti yüksek
Haftkleber	pressure-sensitive adhesive	adhésif sensible à la pression	adeziv senzitiv la presiune	tryckkänsligt lim	basınca hassas yapışkan
Anlage 6 / Annex 6 / Annexe 6					
Edelstahl	stainless steel	acier inoxydable	otel inox	rostfritt stål	paslanmaz çelik
Kochgeschirr	cookware	marmite	vase de gătit	kokkärl	tencere/tava
Kessel	kettle	casserole	cazan	kastrull	çaydanlık
abgeweicht	soaked-off	détrempé(e)	înmuiat	som har loss blötts	yumuşatılmış

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Notes to the notice of opposition (EPO Form 2300)

Although the opposition form is not mandatory for the purpose of filing a notice of opposition, it specifies all the information required for such a notice to be admissible and hence facilitates the formulation and processing of the opposition. In stating and explaining the grounds for opposition, the opponent is free to comment as he wishes.

Explanatory notes to the various sections:

I. Patent opposed

Under **Patent No**. the number of the European patent against which opposition is filed (Rule 76(2)(b) EPC) must be given.

If known, the **application number and the date on which the Patent Bulletin mentions the grant** (Art. 97(3) EPC) should also be given. The latter makes it easier to monitor compliance with the opposition period.

The **title of the invention** must be given (Rule 76(2)(b) EPC); it should be indicated **as shown on the cover page of the printed patent specification** under item 54.

II. Proprietor of the patent

Where there are **several** patent proprietors, it is sufficient for the proprietor first named in the patent specification (under item 74) to be given.

III. Opponent

The **name, address and nationality** of the opponent and the **state** in which his residence or principal place of business is located must be given, in accordance with Rule 41(2)(c) EPC (Rule 76(2)(a) EPC). If the identity of the opponent has not been established by expiry of the opposition period, such deficiency can no longer be remedied (decision of the Technical Board of Appeal T 25/85, OJ EPO 1986, 81).

IV. Authorisation

If the opponent has appointed a **representative**, his name and the address of his place of business must be given, in accordance with Rule 41(2)(c) EPC (Rule 76(2)(d) EPC). If **several** professional representatives are appointed, only one representative to whom notification is to be made should be named. Any further representatives must be named in an annex (please put a cross in the appropriate box). In the case of an association of representatives, only the name and address of the association must be entered (see Rule 143(1)(h)).

of the EPC contracting states must be represented and act through his representative (Art. 133(2) EPC). Professional representation before the EPO may only be undertaken by professional representatives (Art. 134(1) EPC) or legal practitioners entitled to act as professional representatives (Art. 134(8) EPC).

Natural or legal persons having their residence or principal place of business within the territory of one of the EPC Contracting States may also be represented in opposition proceedings by **an employee**, who must, however, be authorised (Art. 133(3), first sentence, EPC). In this case notification will be made to the opponent (not the employee) unless a professional representative has also been authorised.

To avoid delaying the proceedings, any authorisation which has to be filed should if possible be enclosed with the opposition. Under Rule 152(1) EPC in conjunction with the decision of the President of the EPO dated 12 July 2007, listed professional representatives identifying themselves as such normally no longer need to file signed authorisations (cf. Special edition No. 3, OJ EPO 2007, L.1.). These are, however, required from legal practitioners and employees who are not professional representatives and are acting for the opponent under Articles 134(8) and 133(3), first sentence, EPC respectively. If they do not file an authorisation, the EPO will ask them to do so within a specified period. Failure to comply will result in any procedural steps performed by the practitioner or employee being deemed not to have been taken (Rule 152(6) EPC) – which means that the notice of opposition will be considered not to have been filed.

V. Statement of the extent to which the patent is opposed

The notice of opposition must contain a statement of the extent to which the European patent is opposed (Rule 76(2)(c) EPC). If the opposition is not filed against the patent as a whole (place a cross in the appropriate box), the number(s) of the claims (as in the patent specification) which the opponent considers to be affected by one or more of the grounds for opposition must be given.

VI. Grounds for opposition

The alleged grounds for opposition (Art. 100 EPC) must be indicated by a cross in the appropriate box(es).

Under the heading of non-patentability (Art. 100(a) EPC) the most frequently cited grounds for opposition are lack of novelty and lack of inventive step, for

otherwise gives the opponent ample scope for indicating other possible grounds for opposition. Under the heading “other grounds” the following Articles may be cited in the box provided: 52(1) and 57; 52(2); 53(a); 53(b); 53(c) EPC.

A full list of grounds for opposition is given in Article 100 EPC. The following in particular are not admissible grounds: lack of unity of invention (Art. 82 EPC), lack of clarity in the claims (Art. 84 EPC) and prior national rights (Art. 139(2) EPC).

For general information on grounds for opposition see Guidelines for Examination in the EPO, D-III, 5.

VII. Facts and arguments presented in support of the opposition

The notice of opposition must contain an indication of the facts and evidence presented in support of the opposition (Rule 76(2)(c) EPC) and, where documents are cited, an indication of the relevant part(s) (Guidelines D-IV, 1.2.2.1).

The facts, with the relevant arguments and evidence, in support of the opposition must be presented on a separate sheet enclosed as an annex to the Form (indicated by a pre-printed cross in the box).

The fact that the evidence is listed separately in Section IX does not anticipate the presentation of facts, evidence and arguments but merely makes for greater clarity and simplifies processing of the dossier. Section IX of the Form (Evidence presented) may of course always be referred to in this presentation.

Where documents are cited in shortened form, the rules set out in the Guidelines B-X, 9.1 should be followed.

VIII. Other requests

This section may be used for example to request oral proceedings or a file inspection.

IX. Evidence

Published documents cited as evidence (e.g. patent specifications) must be entered under “Publications” in the spaces provided – preferably in order of importance. They should be cited in the manner described in Guidelines B-X, 9.1.

Opponents should also indicate the parts of the document on which the opposition is based (this information has to be given anyway in the statement of facts and arguments – see notes to Section VII above).

Other evidence (e.g. witnesses, affidavits, company brochures, test or expert reports) must be cited under “Other evidence” (for public prior use: place, time, nature – see Guidelines D-V, 3.1.2; D-IV, 1.2.2.1(v); room, the evidence can simply be listed, with an indication of where in the statement of grounds the relevant particulars appear (e.g. “Witness ..., page 5”).

Documents cited by a party to opposition proceedings must be filed (including publications already cited in the European patent specification) with the notice of opposition or other written submission. This will avoid an invitation from the EPO for subsequent filing thereof. If they are neither enclosed nor filed in due time on invitation, the EPO may ignore any arguments based on them (Rule 83 EPC).

X. Payment of opposition fee

The opposition fee must be paid within the opposition period. Notice of opposition is not deemed to have been filed until the opposition fee has been paid (Art. 99(1) EPC). With regard to what constitutes the date to be considered as the date on which payment is made, see Article 7 of the Rules relating to Fees and the guidance on payment methods in the Official Journal.

XI. List of documents enclosed

Please indicate which documents are enclosed by crossing the relevant box.

XII. Signature

If the opponent is a legal person and the notice of opposition is not signed by the representative, it must be signed:

(a) either by a person entitled to sign under the law or the opponent’s statute, articles of association or the like, with an **indication of the capacity of the person doing so**, e.g. Geschäftsführer, Prokurist, Handlungsbevollmächtigter; chairman, director, company secretary; directeur, fondé de pouvoir (Art. 133(1) EPC), in which case no authorisation need be filed;

(b) or by another employee of the opponent, provided the latter’s principal place of business is in a contracting state (Art. 133(3), first sentence; Rule 152(1) EPC), in which case an authorisation must be filed.

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Notice of opposition to a European patent

I. Patent opposed

Patent No.

Application No.

Date of mention of the grant in the European Patent Bulletin (Art. 97(3), Art. 99(1) EPC)

Title of the invention

II. Proprietor of the patent

first named in the patent specification

Opponent's or representative's reference (max. 15 keystrokes)

III. Opponent

Name

Address

State of residence or of principal place of business

Nationality

Telephone/Fax

Multiple opponents (see additional sheet)

IV. Authorisation

1. Representative (name only one representative or name of association of representatives to whom notification is to be made)

Address of place of business

Telephone/Fax

Additional representative(s) on additional sheet/see authorisation

0.1 04.08

2. Name(s) of employee(s) of the opponent authorised to act in these opposition proceedings under Art. 133(3) EPC

Authorisation(s) to 1./2.

- not considered necessary ☐
- has/have been registered under No. ☐
- is/are enclosed ☐

V. Opposition is filed against

- the patent as a whole ☐
- claim(s) No(s).

VI. Grounds for opposition:

Opposition is based on the following grounds:

(a) the subject-matter of the European patent opposed is not patentable (Art. 100(a) EPC) because:

- it is not new (Art. 52(1); Art. 54 EPC) ☐
- it does not involve an inventive step (Art. 52(1); Art. 56 EPC) ☐
- patentability is excluded on other grounds, i.e. Article ☐ Art.

(b) the patent opposed does not disclose the invention in a manner sufficiently clear and complete for it to be carried out by a person skilled in the art (Art. 100(b) EPC; see Art. 83 EPC). ☐

(c) the subject-matter of the patent opposed extends beyond the content of the application/of the earlier application as filed (Art. 100(c) EPC, see Art. 123(2) EPC). ☐

VII. Facts (Rule 76(2)(c) EPC) presented in support of the opposition are submitted herewith on a separate sheet (annex 1) ☒

VIII. Other requests:

IX. Evidence presented

Evidence is enclosed ☐

will be filed at a later date ☐

A. Publications:

1

Particular relevance (page, column, line, fig.):

2

Particular relevance (page, column, line, fig.):

3

Particular relevance (page, column, line, fig.):

4

Particular relevance (page, column, line, fig.):

5

Particular relevance (page, column, line, fig.):

6

Particular relevance (page, column, line, fig.):

Continued on additional sheet ☐

B. Other evidence

Continued on additional sheet ☐

X. Payment of the opposition fee is made

- as indicated in the enclosed voucher for payment of fees and costs (EPO Form 1010) ☐
- via EPO Online Services ☐

XI. List of documents

Enclosure No.

0 Form for notice of opposition ☒

1 Facts (see VII.) ☒

2 Copies of documents presented as evidence (see IX.)

a Publications ☐

b Other documents ☐

3 Signed authorisation(s) (see IV.) ☐

4 Voucher for payment of fees and costs (see X.) ☐

5 Additional sheet(s) ☐ Number of sheets

6 Other ☐

Please specify here:

XII. Signature of opponent or representative

Place

Date

Signature

Name (block capitals)

In case of legal persons, signatory's position within company