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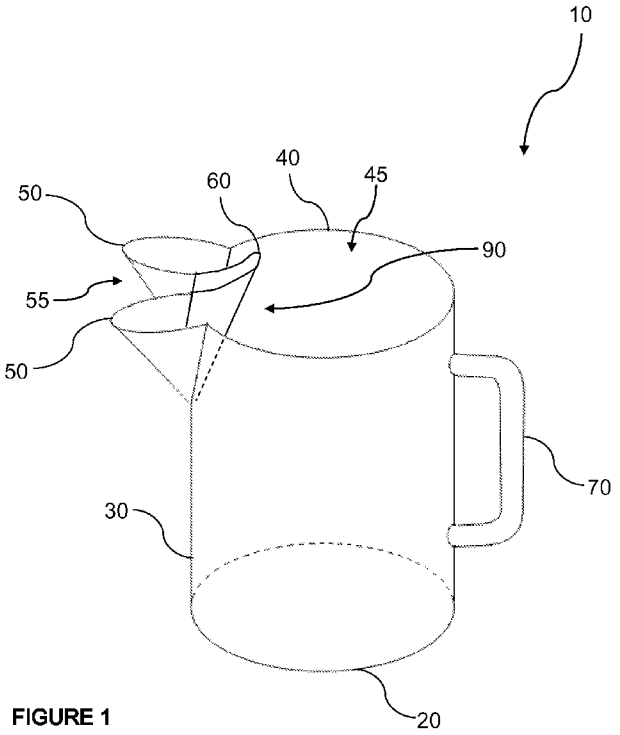

FIGURE 1

(57) Abstract: The present disclosure relates to a vessel for dispensing a fluid contained therein. The vessel comprises a bottom surface, a side wall extending upwardly from the bottom surface and terminating at an open upper rim, two or more spouts extending outwardly from the side wall and being disposed along the open upper rim and arranged for simultaneously dispensing the fluid from the vessel in use, and one or more raised rim portions, wherein the or each raised rim portion is located between a group of two spouts of the two or more spouts and is adapted to inhibit a flow of the fluid over a central portion of the open upper rim located between the spouts of the group of two spouts in use. Advantageously, fluid can be dispensed from the two or more spouts simultaneously into two or more drinking vessels, thereby saving time when preparing more than one of the same drink.

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A VESSEL FOR DISPENSING A FLUID CONTAINED THEREIN

Field of the Invention

The present invention relates to a vessel for dispensing a fluid contained therein.

The invention has been developed primarily for use in domestic and commercial settings for preparing beverages and will be described hereinafter with reference to this application. However, it will be appreciated that the invention is not limited to this particular field of use.

Background of the Invention

Coffee has become one of the most widely consumed beverages in the world, and numerous coffee shops and cafés have opened to accommodate this demand.

Typically, in a commercial setting, similar coffee orders are made simultaneously using an espresso coffee machine and lined up for the addition of certain condiments such as, for example, milk or syrup. When milk is desired, it is often steamed inside a vessel first before being poured into the coffee cup. The milk is then poured from the vessel having a single spout to create a single stream of milk, which is controlled by the barista to create patterns on the surface of the coffee.

To meet the high demand for coffee, particularly at busy times of the day, it would be beneficial to be able to pour milk into multiple coffee orders simultaneously in a single action and still be able to create the desired patterns on the surface of the coffee.

The present invention seeks to provide a vessel for dispensing a fluid contained therein which will overcome or substantially ameliorate at least some of the deficiencies of the prior art, or to at least provide an alternative.

It is to be understood that, if any prior art information is referred to herein, such reference does not constitute an admission that the information forms part of the common general knowledge in the art, in Australia or any other country.

Summary of the Invention

According to a first aspect of the present invention, there is provided a vessel for dispensing a fluid contained therein, comprising:

a bottom surface;

a side wall extending upwardly from the bottom surface and terminating at an open upper rim;

two or more spouts extending outwardly from the side wall, disposed along the open upper rim and arranged for simultaneously dispensing the fluid from the vessel in use; and

one or more raised rim portions, the or each raised rim portion located between a group of two spouts of the two or more spouts and being adapted to inhibit a flow of the fluid over a central portion of the open upper rim located between the spouts of the group of two spouts in use.

Advantageously, fluid can be dispensed from the two or more spouts simultaneously into two or more drinking vessels, thereby saving time when preparing more than one of the same drink.

Advantageously, fluid can be dispensed from the two or more spouts simultaneously into a single drinking vessel at a faster rate than dispensing fluid from just one spout.

Advantageously, the one or more raised rim portions inhibit any overflow of the fluid between the spouts during use, allowing better control of the fluid and creation of uninterrupted pouring streams.

Preferably, the vessel further comprises a handle adapted to enable a user to dispense the fluid from the vessel in use.

Advantageously, the handle allows the user to pour the fluid with greater control and stability.

Advantageously, the handle allows the vessel to be used even when the temperature of the vessel is too hot or cold to hold, thereby increasing the safety for the user and allowing the vessel to contain fluids at a large range of temperatures.

Preferably, the or each raised rim portion comprises a blocking portion having a surface oriented transversely to the direction of the fluid flow along the spouts to block the flow of the fluid over the respective central portion in use.

Advantageously, the blocking portion further inhibits the overflow of fluid in between the spouts in conjunction with the raised rim portion. This allows the vessel to be tilted at a larger angle when in use to pour the fluid at a faster rate.

Advantageously, the blocking portion may be used to block or filter unwanted material or formation located on or near the surface of the fluid such as, but not limited to, froth, ice, tea leaves or combinations thereof.

Preferably, the blocking portion is removable.

Advantageously, the blocking portion can be removed or changed for another blocking portion which may be of different shape, material, colour and/or size.

Preferably, the handle is attached to the side wall.

Advantageously, the attachment of the handle to the side wall allows the user to pour the fluid with good stability and control in use.

Preferably, the spouts are integral with the side wall.

Advantageously, the spouts being integral with the side wall creates a sturdy and durable vessel while minimizing the number of parts used in its assembly to save on costs in manufacture.

Other aspects of the invention are also disclosed.

Brief Description of the Drawings

Notwithstanding any other forms which may fall within the scope of the present invention, a preferred embodiment of the invention will now be described, by way of example only, with reference to the accompanying drawings in which:

Fig. 1 is a perspective view of a vessel for dispensing a fluid contained therein in accordance with a preferred embodiment of the present invention;

Fig. 2 is a side view of the vessel of Fig. 1;

Fig. 3 is a top view of the vessel of Figs.1 and 2; and

Fig. 4 is a top view of the vessel of Figs. 1 to 3 further comprising a blocking portion.

Detailed Description of Specific Embodiments

It should be noted in the following description that like or the same reference numerals in different embodiments denote the same or similar features.

According to a first embodiment of the present invention, there is provided a vessel 10 as shown in Figs. 1 to 4, for dispensing a fluid contained therein, comprising a bottom surface 20; a side wall 30 extending upwardly from the bottom surface 20 and terminating at an open upper rim 40; two or more spouts 50 extending outwardly from the side wall 30, disposed along the open upper rim 40 and arranged for simultaneously dispensing the fluid from the vessel 10 in use; and one or more raised rim portions 60, the or each raised rim portion 60 located between a group of two spouts 50 of the two or more spouts 50 and being adapted to inhibit a flow of the fluid over a central portion 55 of the open upper rim 40 located between the spouts of the group of two spouts 50 in use.

Referring specifically to Figs. 1 to 3, in this embodiment, the vessel 10 has a substantially circular cross-section throughout its length as defined by the side wall 30 and bottom surface 20 which terminates at the open upper rim 40 of the vessel 10. The vessel 10 defined by the bottom surface 20, side wall 30 and open upper rim 40 is substantially cylindrical in shape and has dimensions defined by the thickness of the side wall 30 and the bottom surface 20 of the vessel 10, respectively. It will be appreciated that the bottom surface 20 is substantially flat to allow the vessel 10 to stand substantially upright and unaided on a surface (not shown), for example, a table, bench or the like.

In this embodiment, and as shown in Figs. 1 to 3, the two or more spouts 50 are integral with, and extend outwardly from the side wall 30 of the vessel 10 such that the open upper rim 40 of the vessel 10 extends to form the open upper rim of the two or more spouts 50. The two or more spouts 50 are of an upwardly open substantially V-shaped cross-section extending from the side wall 30 to define a spout depth. Each of the two or more spouts 50 has a pouring surface that is integral with an inner surface 45 of the vessel 10 such that in use, fluid flows from the inner surface 45 to the two or more spouts 50 and is dispensed simultaneously therefrom The two or more spouts 50 are arranged for simultaneously dispensing the fluid from the inner surface 45 of the vessel 10 into two or more drinking vessels (not shown) when poured. As such, when the vessel 10 is oriented by a user to dispense the fluid in use, the fluid is simultaneously dispensed from the two or more spouts 50 as two or more corresponding streams of fluid. It will be appreciated that the two or more spouts 50 are not limited to being of an upwardly open substantially V-shaped cross-section, but can be of any shape or size that permits the fluid to be simultaneously dispensed from the two or more spouts 50 as two or more corresponding streams of fluid in use.

In this embodiment, the two or more spouts 50 are generally symmetrical about an axis running from the central portion 55 of the raised rim portion 60 to the centre of the handle 70. As shown in Figs. 3 to 4, the two or more spouts 50 are two spouts 50 oriented in a substantially outwardly extending angle relative to the axis. In other embodiments, the two or more spouts 50 could be oriented inwardly, outwardly, or even substantially parallel to one another relative to the axis, provided the fluid is simultaneously dispensed from the two or more spouts 50 as two or more corresponding streams of fluid in use.

In this embodiment, and as shown in Figs. 1 and 2, the or each raised rim portion 60 located between the group of two spouts 50 extends substantially inwardly and upwardly from the side wall 30 of the vessel 10 such that the or each raised rim portion 60 is raised substantially above the open upper rim 40 of the vessel 10 to inhibit the flow of fluid over the central portion 55 of the open upper rim 40 located between the spouts 50 in use. This ensures that the two or more streams of fluid simultaneously dispensed from the corresponding two or more spouts 50 do not combine or disrupt the flow of any of the other of the two or more streams of fluid in use, thereby allowing a user to better control the flow of fluid from the two or more spouts 50 into the corresponding two or more drinking vessels.

In this embodiment, the vessel 10 is constructed from a food grade material that is robust, easy to manufacture and sterilisable. Preferably, the vessel 10 is constructed from food grade stainless steel. In other embodiments, the vessel 10 may be constructed from another food grade material, such as, a food grade material that complies with, for example, the Australian New Zealand Food Standards Code (Standard 3.2.3), the US Food and Drug Administration (FDA) regulations or the European Food Safety Authority requirements. It will be appreciated that the vessel 10 is not limited to being manufactured from a food grade material complying with these codes or regulations only, but that food grade materials that comply with codes or regulations specific to other countries in which the various embodiments described may be employed will also apply.

It will also be appreciated that in other embodiments, the shape of the vessel 10 is not limited to being substantially circular in cross-section, but it may take on different cross-sectional shapes and sizes, which may alter as the side wall 30 extends upwardly from the bottom surface 20 of the vessel 10.

In a preferred embodiment, and as shown in Figs. 1 to 3, the side wall 30, two or more spouts 50, open upper rim 40, raised rim portion 60 and bottom surface 20 are constructed from a

single unitary piece of food grade material that is easy and inexpensive to mold. The vessel 10 is readily cleanable, having an unobstructed access to the inner surface 45 of the vessel 10, in which the inner surface 45 has a non-convoluted shape for ease of cleaning and sterilization to avoid the buildup of contaminants that may later contaminate the fluid to be contained therein.

Referring to Figs. 1 to 4, the vessel 10 further comprises a handle 70 adapted to enable a user to dispense the fluid from the vessel 10 easily. In this embodiment, the handle 70 is attached to, and extends outwardly from, the side wall 30. The handle 70 being of a vertically elongate U-shape, extends longitudinally along the side wall 30 and is attached to the side wall 30 diametrically opposite the central portion 55 of the open upper rim 40 of the vessel 10. As such, a right-handed or left-handed user can dispense the fluid from the vessel 10 in a controlled manner. In this embodiment, the handle 70 is attached to the side wall 30 of the vessel 10 at a first and second end of the U-shape handle 70. It will be appreciated that in other embodiments, the handle 70 may be integral with the side wall 30 of the vessel 10 such that the handle 70 and vessel 10 are cast or molded from a single unitary piece of material.

In another embodiment, the handle 70 may be removably mounted to the vessel 10 such that it may be detachable from and re-attachable to the vessel 10 if and when required. This may be beneficial for example, for the purposes of sterilizing the vessel 10 and handle 70.

In this embodiment, the handle 70 is constructed from a food grade material that complies with, for example, the Australian New Zealand Food Standards Code (Standard 3.2.3), the US Food and Drug Administration (FDA) regulations or the European Food Safety Authority requirements. It will be appreciated that the handle 70 is not limited to being manufactured from a food grade material complying with these codes or regulations only, but that food grade materials that comply with codes or regulations specific to other countries in which the various embodiments described may be employed will also apply. In the preferred embodiment, the handle 70 is constructed from food grade stainless steel. Preferably, the handle 70 further comprises an insulating portion (not shown) to insulate the user holding the vessel 10 by the handle 70 from the temperature of the handle 70. This will be particularly beneficial in the case when the temperature of the fluid contained in the vessel 10 is hot such as, for example, freshly dispensed coffee from an espresso coffee machine, or cold such as, for example, iced water, such that the vessel 10 would be correspondingly too hot or too cold to hold.

Referring specifically to Fig. 4, the or each raised rim portion 60 comprises a blocking portion 80 having a surface oriented transversely to the direction of the fluid flow along the spouts 50 to block the flow of the fluid over the respective central portion 55 in use. The or each blocking portion 80 is constructed having a specific shape or size for the purpose of, for example, in the case of the fluid being milk, blocking froth or foam that may have formed on the surface of the milk after steaming it in the vessel 10, or in the case of tea, tea leaves contained within the vessel 10, from being dispensed in use.

In this embodiment, the or each blocking portion 80 is adapted to sealingly clamp around an upwardly extending portion, as generally indicated by reference numeral 90 in Fig. 1, of the or each corresponding raised rim portion 60. Alternatively, the or each blocking portion 80 may comprise a blocking portion flange (not shown) about substantially its periphery, the blocking portion flange being adapted to removably engage with the or each corresponding raised rim portion 60.

In another embodiment, the or each blocking portion 80 may be integral with the or each corresponding raised rim portion 60 of the vessel 10.

In this embodiment, the or each blocking portion 80 is removable such that any one of a number of, for example, differently shaped or sized blocking portions 80 may be removably attached to the or each raised rim portion 60. For example, a larger blocking portion 80 may be useful for reducing not only fluid flow along the spouts 50, but also the flow of any froth that may be present on the surface of the fluid. This would be particularly beneficial when the fluid contained in the vessel 10 is milk that has been frothed using steam from an espresso machine and the user would like to prevent or delay dispensing the frothed milk into a drinking vessel comprising a freshly dispensed beverage such as coffee.

It will be appreciated that in other embodiments, the or each blocking portion 80 is not limited to being removably attached to the or each corresponding raised rim portion 60 to block the flow of fluid over the central portion 55 of the open upper rim 40 located between the spouts of the group of two spouts 50 in use, but with appropriate modifications to the design and or orientation of the blocking portion 80, it could also be removably attached to the one or more spouts 50 themselves, or to the open upper rim 40 or side wall 30 of the vessel 10.

In other embodiments in which the two or more spouts 50 are three or more spouts 50 and the one or more raised rim portions 60 located between the groups of two spouts 50 of the three or more spouts 50 are two or more raised rim portions 60, the or each blocking portion 80 is

preferably one blocking portion 80 adapted to be removably attached to the two or more raised rim portions 60 in use. As such, it will be appreciated that one blocking portion 80 to block fluid flow over the central portions 55 located between the groups of two spouts 50 of the three or more spouts 50 in use rather than two blocking portions 80 will be more cost effective with respect to manufacturing and will be less cumbersome.

In use, the vessel 10 is useful for simultaneously dispensing a fluid contained therein such as, for example, a beverage like coffee or tea, from the two or more spouts 50 into two or more corresponding drinking vessels (not shown). This is beneficial in the case of a multiple order for a particular type of beverage (e.g. a café latte) as the user can dispense the beverage, in this case coffee, into the two or more drinking vessels at the same time rather than having to dispense the coffee into the separate drinking vessels one by one. In the same example, a similar vessel 10 can also be used to simultaneously dispense a condiment such as for example, milk, into the coffee in the drinking vessels to complete the café latte multiple order. In this example, the milk may be first frothed using steam from, for example, an espresso machine, and then dispensed simultaneously from the two or more spouts 50 into the two or more drinking vessels as two or more individual streams of frothed milk. The froth or foam on top of the frothed milk in the vessel 10 may be dispensed into the two or more drinking vessels, or alternatively, blocking portions 80 may be removably attached to the one or more raised rim portions 60 of the vessel 10 to reduce or even block the froth or foam on the top of the frothed milk from flowing into the drinking vessel and to allow only the milk to be dispensed. Additionally, the user dispensing the frothed milk, for example, a barista, can control the flow of the frothed milk from the vessel 10 to create patterns in the frothed milk on the surface of the coffee as is commonly performed in beverages such as café lattes. In one example, the barista can create the same pattern in the frothed milk on the surface of the coffee in two or more drinking vessels simultaneously. In another example, the barista can use the two or more streams of milk from the two or more spouts 50 to create more complex patterns in the frothed milk on the surface of the coffee in one drinking vessel.

In another embodiment, the vessel 10 is adapted to receive a lid (not shown) to prevent unwanted contaminants from entering the vessel 10 and contaminating the fluid contained therein. Preferably, the lid comprises, for example, a lid flange (not shown) located substantially around the periphery of the lid adapted to engage the open upper rim 40 of the vessel 10 and the two or more spouts 50.

In another embodiment, the lid may comprise two or more pivotally movable spout flaps (not shown) corresponding to the two or more spouts 50, the two or more spout flaps being pivotally movable between a closed position, where the two or more spout flaps substantially seal the corresponding two or more spouts 50, and an open position, in which as the vessel 10 is oriented to dispense the fluid contained therein in use, the two or more pivotally mounted spout flaps open and fluid is allowed to be simultaneously dispensed from the two or more spouts 50 as two or more corresponding streams of fluid.

It will be appreciated that in these embodiments, the lid is constructed from a food grade material, including, but not limited to, any one or more of the following materials: stainless steel, a polymer, a glass (for example, a treated glass such as Pyrex). In other embodiments, the lid may be constructed from another food grade material, such as, a food grade material that complies with, for example, the Australian New Zealand Food Standards Code (Standard 3.2.3), the US Food and Drug Administration (FDA) regulations or the European Food Safety Authority requirements. It will be appreciated that the lid is not limited to being manufactured from a food grade material complying with these codes or regulations only, but that food grade materials that comply with codes or regulations specific to other countries in which the various embodiments described may be employed will also apply.

In other embodiments, the lid may be hingedly mounted to the vessel 10 via a hinge assembly (not shown) so that the vessel 10 may be sealed when not in use thereby preventing contaminants from entering the vessel 10 and contaminating the fluid contained therein.

In another embodiment, the vessel 10 may comprise a side wall 30 having a double-walled region (not shown) where an intermediate space between the walls of the double-walled region has an insulating effect. In one example, the intermediate space allows for the creation of a full or partial vacuum to insulate the vessel 10 when containing a hot or cold fluid therein. It will be appreciated that in this example, the double-walled region may be manufactured from a suitable food grade material, including, but not limited to, any one or more of the following materials: It will be appreciated that in these embodiments, the lid is constructed from a food grade material, including, but not limited to, any one or more of the following materials: stainless steel, a polymer, a glass (for example, a treated glass such as Pyrex), or combination thereof.

In other embodiments, the two or more spouts 50, the handle 70 and the or each raised rim portion 60 may be manufactured from separate pieces of material to that of the side wall 30,

bottom surface 20 and open upper rim 40 of the vessel 10, and be sealingly attached to the side wall 30 using appropriate means of attachment for the type of material used to ensure, in the case of at least the two or more spouts 50, the formation of a liquid tight seal. It will be appreciated that in embodiments in which the two or more spouts 50 are sealingly attached to the side wall 30 of the vessel 10, the side wall 30 will comprise one or more apertures (not shown) therethrough in positions in the side wall 30 corresponding to the positions of the two or more spouts 50 such that in use, fluid contained within the inner surface 45 of the vessel 10 can be fluidly communicated from the inner surface 45 through the one or more apertures in the side wall 30 to the two or more spouts 50 and dispensed into two or more drinking vessels (not shown) therefrom.

The vessel 10 for dispensing a fluid contained therein provides a number of advantages, including:

1. Fluid can be dispensed from the two or more spouts simultaneously into two or more drinking vessels, thereby saving time when preparing more than one of the same drink.
2. Fluid can be dispensed from the two or more spouts simultaneously into a single drinking vessel at a faster rate than dispensing fluid from just one spout.
3. The one or more raised rim portions inhibit any overflow of the fluid between the spouts during use, allowing better control of the fluid and creation of uninterrupted pouring streams.
4. The handle allows the user to pour the fluid with greater control and stability.
5. The handle allows the vessel to be used even when the temperature of the vessel is too hot or cold to hold, thereby increasing the safety for the user and allowing the vessel to contain fluids at a large range of temperatures.
6. The blocking portion further inhibits the overflow of fluid in between the spouts in conjunction with the raised rim portion. This allows the vessel to be tilted at a larger angle when in use to pour the fluid at a faster rate.
7. The blocking portion may be used to block or filter unwanted material or formation located on or near the surface of the fluid such as, but not limited to, froth, ice, tea leaves or combinations thereof.
8. The blocking portion can be removed or changed for another blocking portion which may be of different shape, material, colour and/or size.

9. The attachment of the handle to the side wall allows the user to pour the fluid with good stability and control in use.
10. The spouts being integral with the side wall creates a sturdy and durable vessel while minimizing the number of parts used in its assembly to save on costs in manufacture.
11. The vessel is constructed from food grade material to allow it to contain fluid that is consumable and be readily cleanable and sterilisable.

Interpretation

Embodiments:

Reference throughout this specification to "one embodiment" or "an embodiment" means that a particular feature, structure or characteristic described in connection with the embodiment is included in at least one embodiment of the present invention. Thus, appearances of the phrases "in one embodiment" or "in an embodiment" in various places throughout this specification are not necessarily all referring to the same embodiment, but may. Furthermore, the particular features, structures or characteristics may be combined in any suitable manner, as would be apparent to one of ordinary skill in the art from this disclosure, in one or more embodiments.

Similarly it should be appreciated that in the above description of example embodiments of the invention, various features of the invention are sometimes grouped together in a single embodiment, figure, or description thereof for the purpose of streamlining the disclosure and aiding in the understanding of one or more of the various inventive aspects. This method of disclosure, however, is not to be interpreted as reflecting an intention that the claimed invention requires more features than are expressly recited in each claim. Rather, as the following claims reflect, inventive aspects lie in less than all features of a single foregoing disclosed embodiment. Thus, the claims following the Detailed Description of Specific Embodiments are hereby expressly incorporated into this Detailed Description of Specific Embodiments, with each claim standing on its own as a separate embodiment of this invention.

Furthermore, while some embodiments described herein include some but not other features included in other embodiments, combinations of features of different embodiments are meant to be within the scope of the invention, and form different embodiments, as would be

understood by those in the art. For example, in the following claims, any of the claimed embodiments can be used in any combination.

Specific Details

In the description provided herein, numerous specific details are set forth. However, it is understood that embodiments of the invention may be practiced without these specific details. In other instances, well-known methods, structures and techniques have not been shown in detail in order not to obscure an understanding of this description.

Terminology

In describing the preferred embodiment of the invention illustrated in the drawings, specific terminology will be resorted to for the sake of clarity. However, the invention is not intended to be limited to the specific terms so selected, and it is to be understood that each specific term includes all technical equivalents which operate in a similar manner to accomplish a similar technical purpose. Terms such as "forward", "rearward", "radially", "peripherally", "upwardly", "downwardly", and the like are used as words of convenience to provide reference points and are not to be construed as limiting terms.

Different Instances of Objects

As used herein, unless otherwise specified the use of the ordinal adjectives “first”, “second”, “third”, etc., to describe a common object, merely indicate that different instances of like objects are being referred to, and are not intended to imply that the objects so described must be in a given sequence, either temporally, spatially, in ranking, or in any other manner.

Comprising and Including

In the claims which follow and in the preceding description of the invention, except where the context requires otherwise due to express language or necessary implication, the word “comprise” or variations such as “comprises” or “comprising” are used in an inclusive sense, i.e. to specify the presence of the stated features but not to preclude the presence or addition of further features in various embodiments of the invention.

Any one of the terms: including or which includes or that includes as used herein is also an open term that also means including at least the elements/features that follow the term, but not excluding others. Thus, including is synonymous with and means comprising.

Scope of Invention

Thus, while there has been described what are believed to be the preferred embodiments of the invention, those skilled in the art will recognize that other and further modifications may be made thereto without departing from the spirit of the invention, and it is intended to claim all such changes and modifications as fall within the scope of the invention. For example, any formulas given above are merely representative of procedures that may be used. Functionality may be added or deleted from the block diagrams and operations may be interchanged among functional blocks. Steps may be added or deleted to methods described within the scope of the present invention.

Although the invention has been described with reference to specific examples, it will be appreciated by those skilled in the art that the invention may be embodied in many other forms.

Industrial Applicability

It is apparent from the above, that the arrangements described are applicable to domestic and commercial settings for preparing beverages.

Claims

The claims defining the invention are as follows:

1. A vessel for dispensing a fluid contained therein comprising:

   a bottom surface;

   a side wall extending upwardly from the bottom surface and terminating at an open upper rim;

   two or more spouts extending outwardly from the side wall, disposed along the open upper rim and arranged for simultaneously dispensing the fluid from the vessel in use; and

   one or more raised rim portions, the or each raised rim portion located between a group of two spouts of the two or more spouts and being adapted to inhibit a flow of the fluid over a central portion of the open upper rim located between the spouts of the group of two spouts in use.

2. A vessel as claimed in claim 1, further comprising a handle adapted to enable a user to dispense the fluid from the vessel in use.

3. A vessel as defined in claim 1, wherein the or each raised rim portion comprises a blocking portion having a surface oriented transversely to the direction of the fluid flow along the spouts to block the flow of the fluid over the respective central portion in use.

4. A vessel as claimed in claim 3, wherein the blocking portion is interchangeable.

5. A vessel as claimed in claim 2, wherein the handle is attached to the side wall.

6. A vessel as claimed in any one of the preceding claims, wherein the spouts are integral with the side wall.

7. A vessel for dispensing a fluid contained therein substantially as herein described with reference to the accompanying drawings.

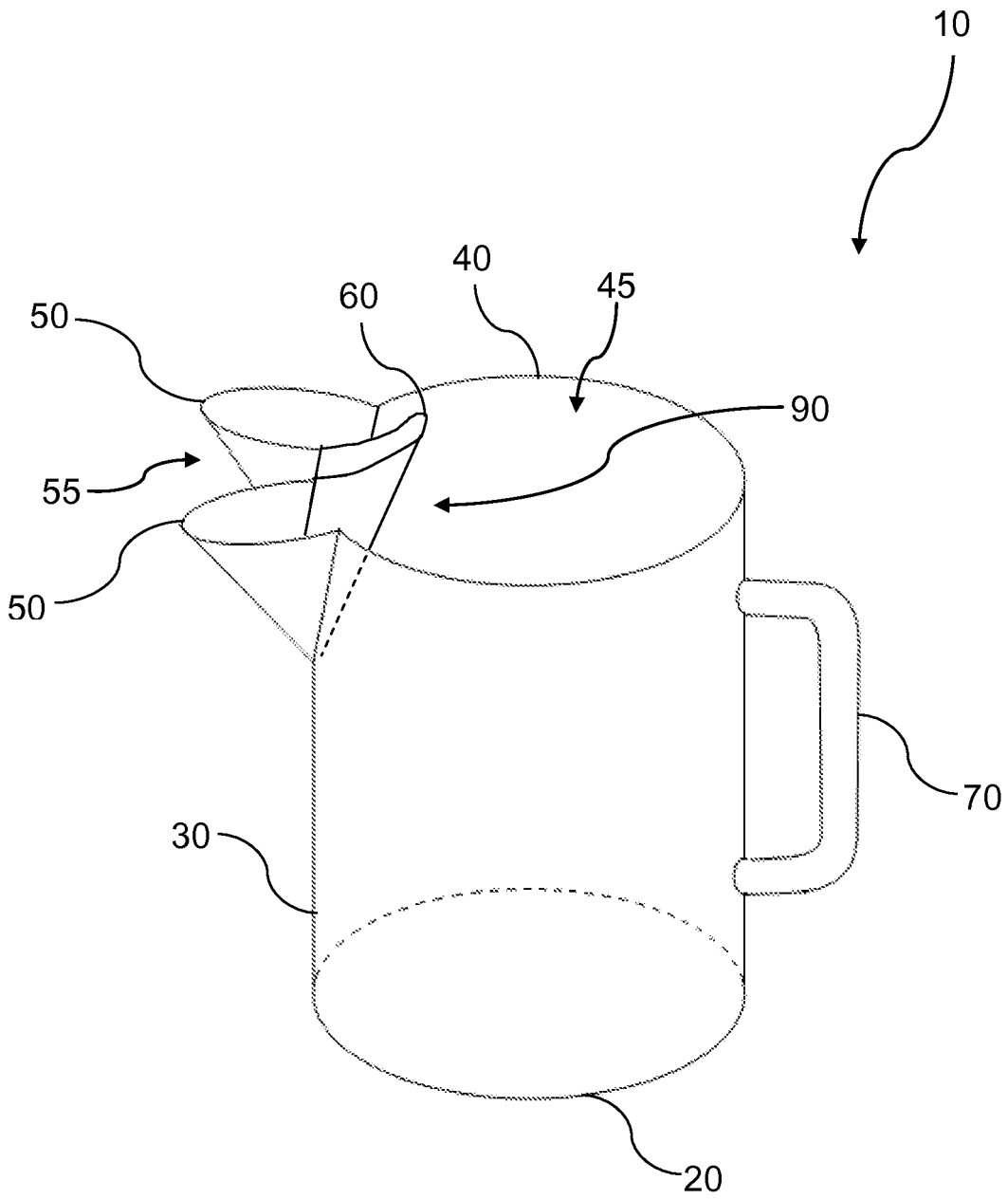

FIGURE 1

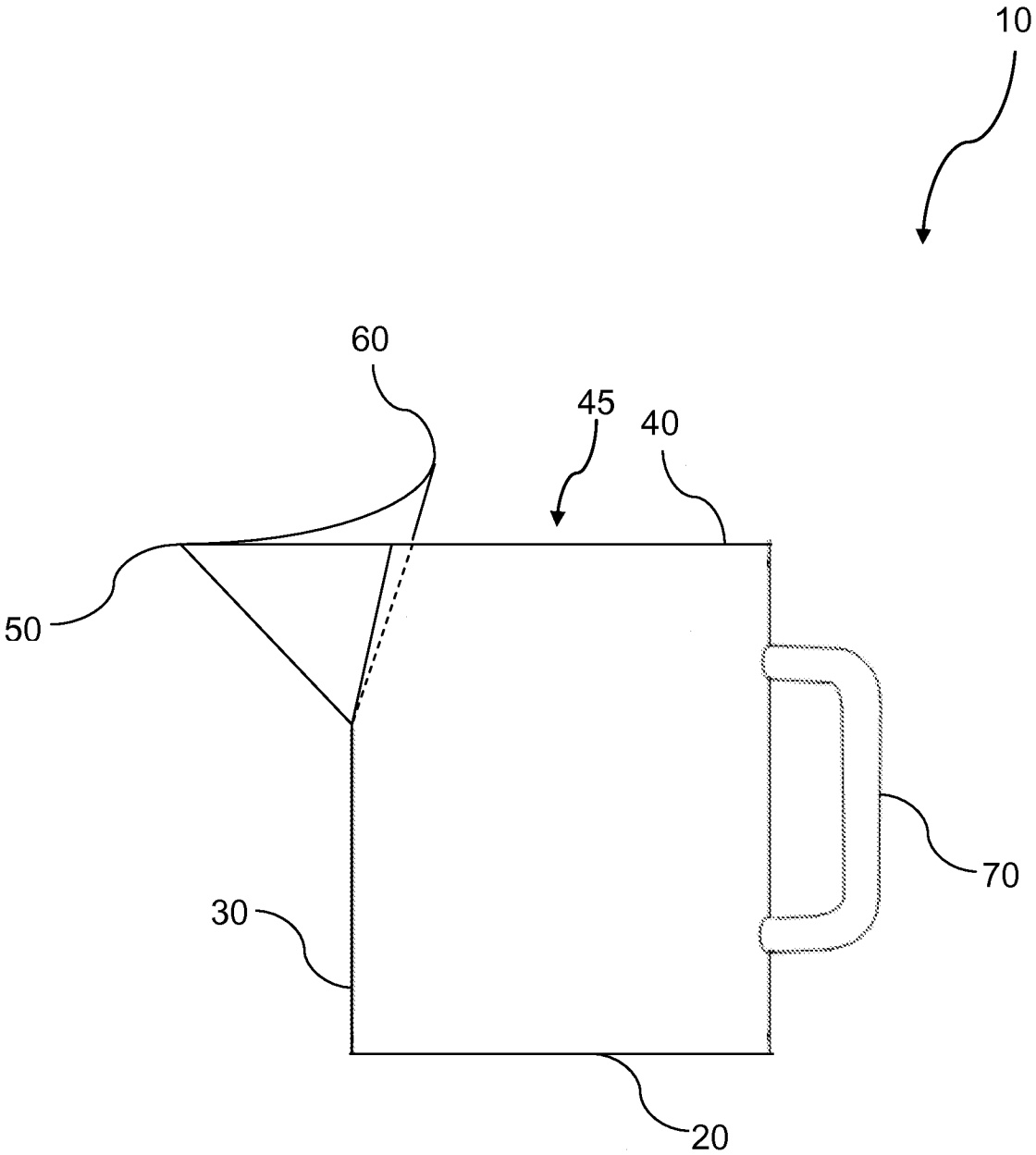

FIGURE 2

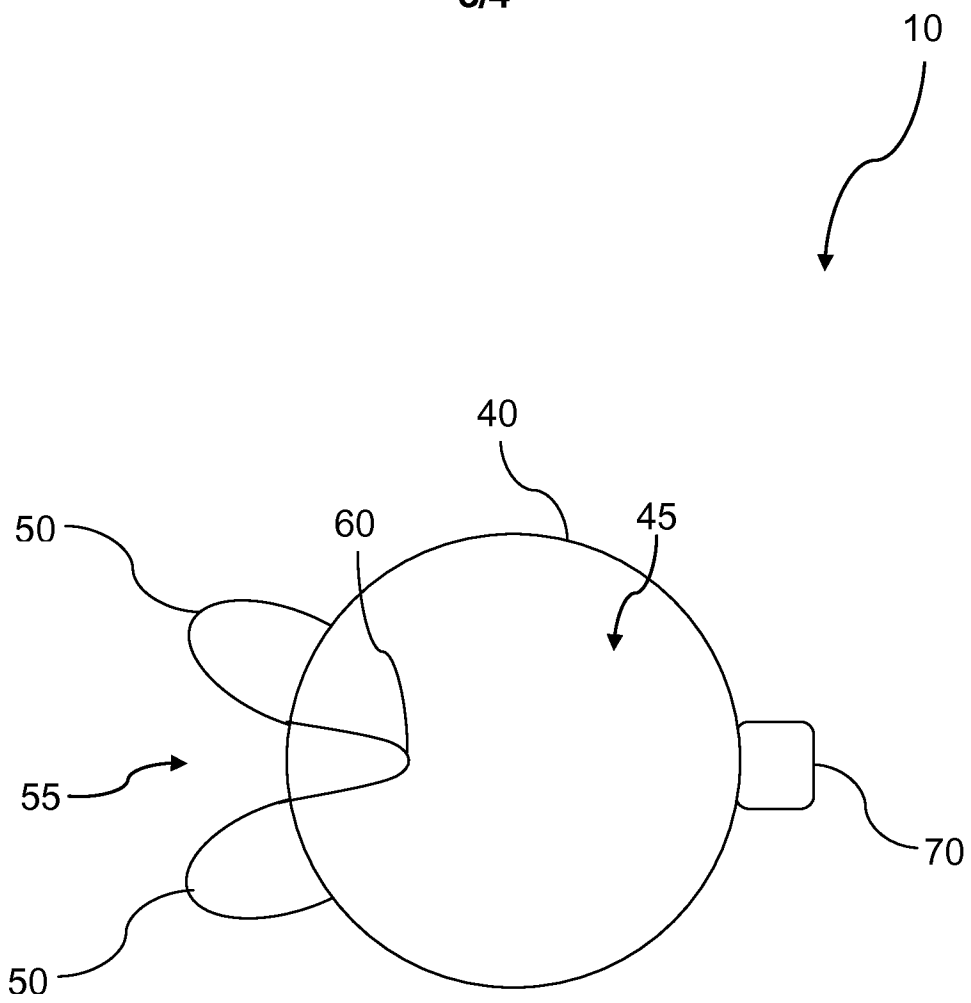

FIGURE 3

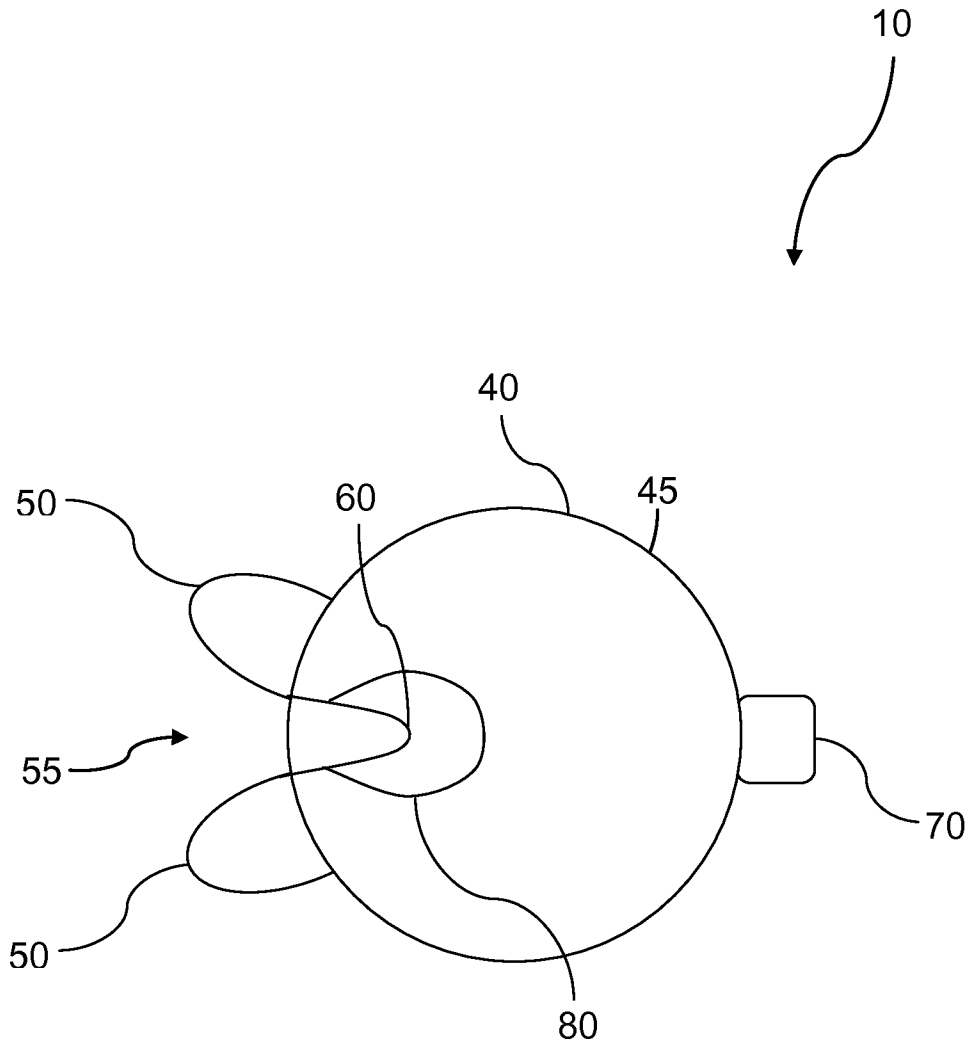

FIGURE 4

INTERNATIONAL SEARCH REPORT

International application No.
PCT/AU2011/000431

A. CLASSIFICATION OF SUBJECT MATTER

Int. Cl.

B67D 99/00 (2010.01) ***A47J 31/46*** (2006.01) ***B67C 9/00*** (2006.01)

According to International Patent Classification (IPC) or to both national classification and IPC

B. FIELDS SEARCHED

Minimum documentation searched (classification system followed by classification symbols)

Documentation searched other than minimum documentation to the extent that such documents are included in the fields searched

Electronic data base consulted during the international search (name of data base and, where practicable, search terms used)

WPI, EPODOC; Google Patents; IPC Marks - A47G19/14, A47G19/12, A47G19/20, A47G19/30, B67D5/01, B67D5/02, B67D5/06, B67D5/58, B67D99/00, B67C9/00, B65D25/42, A47J31/46; Key Words- TWO, MULTI+, PLURAL+, NOZZL+, OUTLET+, DISCHARG, UPPER+, ABOVE, TOP+, RAIS+, EXTEND+, DISPENS+, SPOUT+, OPENING+;

C. DOCUMENTS CONSIDERED TO BE RELEVANT

Category*	Citation of document, with indication, where appropriate, of the relevant passages	Relevant to claim No.
A	US 2006/0249544 A1 (WOOG) 9 November 2006 See whole document	
A	US 6755328 B1 (FRANCO) 29 June 2004 See whole document	
A	US 5265767 A (GUSTAFSON) 30 November 1993 See whole document	

[X] Further documents are listed in the continuation of Box C [X] See patent family annex

* Special categories of cited documents:

"A" document defining the general state of the art which is not considered to be of particular relevance

"E" earlier application or patent but published on or after the international filing date

"L" document which may throw doubts on priority claim(s) or which is cited to establish the publication date of another citation or other special reason (as specified)

"O" document referring to an oral disclosure, use, exhibition or other means

"P" document published prior to the international filing date but later than the priority date claimed

"T" later document published after the international filing date or priority date and not in conflict with the application but cited to understand the principle or theory underlying the invention

"X" document of particular relevance; the claimed invention cannot be considered novel or cannot be considered to involve an inventive step when the document is taken alone

"Y" document of particular relevance; the claimed invention cannot be considered to involve an inventive step when the document is combined with one or more other such documents, such combination being obvious to a person skilled in the art

"&" document member of the same patent family

Date of the actual completion of the international search	Date of mailing of the international search report
04 May 2011	9 MAY 2011
Name and mailing address of the ISA/AU AUSTRALIAN PATENT OFFICE PO BOX 200, WODEN ACT 2606, AUSTRALIA E-mail address: pct@ipaustralia.gov.au Facsimile No. +61 2 6283 7999	Authorized officer **PRAVEEN JAIN** AUSTRALIAN PATENT OFFICE (ISO 9001 Quality Certified Service) Telephone No : +61 2 6222 3653

INTERNATIONAL SEARCH REPORT

International application No.
PCT/AU2011/000431

C (Continuation). DOCUMENTS CONSIDERED TO BE RELEVANT

Category*	Citation of document, with indication, where appropriate, of the relevant passages	Relevant to claim No.
A	US 4957224 A (KESSLER ET AL.) 18 September 1990 See whole document	
A	US 3063602 A (ANDERSON V. R.) 13 November 1962 See whole document	
A	CN 101371745 A (LI A) 25 February 2009. English Abstract retrieved from WPI database. See Abstract	

INTERNATIONAL SEARCH REPORT

International application No.
PCT/AU2011/000431

Box No. II Observations where certain claims were found unsearchable (Continuation of item 2 of first sheet)

This international search report has not been established in respect of certain claims under Article 17(2)(a) for the following reasons:

1. [ ] Claims Nos.:
because they relate to subject matter not required to be searched by this Authority, namely:

2. [X] Claims Nos.: **7**
because they relate to parts of the international application that do not comply with the prescribed requirements to such an extent that no meaningful international search can be carried out, specifically: The claim does not comply with Rule 6.2(a) because it relies on references to the drawings.

3. [ ] Claims Nos.:
because they are dependent claims and are not drafted in accordance with the second and third sentences of Rule 6.4(a)

Box No. III Observations where unity of invention is lacking (Continuation of item 3 of first sheet)

This International Searching Authority found multiple inventions in this international application, as follows:

1. [ ] As all required additional search fees were timely paid by the applicant, this international search report covers all searchable claims.
2. [ ] As all searchable claims could be searched without effort justifying additional fees, this Authority did not invite payment of additional fees.
3. [ ] As only some of the required additional search fees were timely paid by the applicant, this international search report covers only those claims for which fees were paid, specifically claims Nos.:
4. [ ] No required additional search fees were timely paid by the applicant. Consequently, this international search report is restricted to the invention first mentioned in the claims; it is covered by claims Nos.:

Remark on Protest

[ ] The additional search fees were accompanied by the applicant's protest and, where applicable, the payment of a protest fee.

[ ] The additional search fees were accompanied by the applicant's protest but the applicable protest fee was not paid within the time limit specified in the invitation.

[ ] No protest accompanied the payment of additional search fees.

INTERNATIONAL SEARCH REPORT

Information on patent family members

International application No.
PCT/AU2011/000431

This Annex lists the known "A" publication level patent family members relating to the patent documents cited in the above-mentioned international search report. The Australian Patent Office is in no way liable for these particulars which are merely given for the purpose of information.

Patent Document Cited in Search Report		Patent Family Member
US	2006249544	NONE
US	6755328	NONE
US	5265767	NONE
US	4957224	NONE
US	3063602	NONE
CN	101371745	NONE

Due to data integration issues this family listing may not include 10 digit Australian applications filed since May 2001.

END OF ANNEX