A partial glove is provided for use in preparing vegetables which is easy to put on and take off, which provides underside gripping features for preventing vegetable slippage and which provides protection against cutting or abrading during vegetable preparation.
SAFE VEGGIE PREP PROTECTIVE GLOVE FOR FOOD PREPARATION

RELATED APPLICATIONS

[0001] This Application claims rights under 35 USC §119 (c) from U.S. Application Ser. No. 61/586,286 filed Jan. 13, 2012, the contents of which are incorporated herein by reference.

FIELD OF THE INVENTION

[0002] This invention relates to preparing of vegetables or fruits and more particularly to a protective partial or half glove for gripping vegetables or fruits and for protecting an individual during the food preparation process.

BACKGROUND OF THE INVENTION

[0003] Peeling of potatoes, carrots, cucumbers and other vegetables or fruits often times results in cuts due to the lack of protection of the hand holding the vegetable when the peeler or other cutting device is used to peel the vegetable.  

[0004] Taking potatoes for example, one normally grabs the potato, holds it over the sink or trash can and starts peeling slowly while turning the potato and trying not to lose ones grip.  Potatoes are mostly damp and slippery such that as one tries to grip the slippery side of the already peeled potato, the potato tends to slip out of one’s hands, making it relatively impossible to peel the potato without cutting oneself.  

[0005] It is noted that if one cuts oneself and for instance bleeds over the vegetable being prepared, there is health factor involved, to say nothing of that the individual sustains. There is also a time factor involved in that it takes much too long to peel a potato when one is trying to protect ones hand from being cut.  

[0006] Carrots are in the same category. For carrots, one tends to cut one’s first knuckle while holding the carrot and utilizing the peeler to push away from oneself.  

[0007] Moreover, whether it is a cucumber, carrot, potato or other vegetable, if the vegetable slips during the peeling process, often times it is dropped on the floor at which point it may have to be thrown out or otherwise cleansed.  

[0008] In short, preparing of vegetables by slicing or cutting often times results in injury due to the cutting device, be it a peeler or knife, in which the peeler or knife is invariably utilized adjacent to one’s first or second knuckles, or adjacent the top side of one’s hand.  

[0009] There is therefore a need for a method of peeling the vegetables that protects the individual while at the same time speeds the vegetable preparation process.  

[0010] In the past, there have been mechanical slicing and dicing machines, but these machines do not peel the vegetables, but rather cut them in their unpeeled state. Moreover, just to be able to cook properly prepared vegetables one does not want to spend a large amount of money for a machine if one is going to have to wash, clean and store it. Moreover, one does not want to have to pay for new blades for the devices.  

[0011] If one sought to protect one’s hand utilizing a traditional glove and more usually an oven mitt or glove, the problem is that they are much too bulky, and sometimes difficult to put on. Moreover, with these types of mitts and gloves due to the large size it is hard to grab the vegetable, with the glove not necessarily being sanitary depending what it is used for or what it is made of. As illustrated by the work glove illustrated in U.S. Pat. No. 5,829,061 fingers and palms of a work glove can be manufactured with molded beads that act as gripping aids. Moreover, this glove is a full glove which is bulky and difficult to put on. Thus this glove is not suitable for hand protection when preparing vegetables due to its cumbersome nature.

SUMMARY OF INVENTION

[0012] In order to solve the problem of cut fingers, knuckles and the like when preparing vegetables utilizing cutting implements including scrapers, graters, knives and peelers, in the subject invention in one embodiment a simple three finger partial glove is provided made out of an elastomeric flexible material that conforms to the fingers yet is strong enough to prevent skin damage when a cutting implement is utilized in the vegetable preparation process. The three finger glove covers the thumb and two fingers with the proper amount of coverage over the hands to protect the top side of the hand as well as the knuckles. The glove is a partial glove in that it extends from the juncture of the third finger to the base of the palm such that the glove only covers a portion of the palm as opposed to providing full glove coverage.

[0013] Because of its simplistic three finger structure, it is easy to put the partial glove on. This is because of the remainder of the fingers of a normal glove are not there. Thus, the three finger glove slips quickly and easily onto the hand. Since the glove need not be fit around the entire whole palm or whole back of the hand it is easy to put on or remove.

[0014] In one embodiment, the partial glove is water proof and non toxic, with the underside of the thumb and two fingers having raised portions to provide for the gripping of the vegetable during the peeling process. In another embodiment there is an integral band at the cuff of the partial glove to assist in slipping on the glove by pulling on the band, note the hand may be made of thicker material than the glove itself for ease in gripping.

[0015] Moreover, it has been found that one can completely control the vegetable utilizing the thumb and one or two adjacent fingers, with the ring and fifth finger being unnecessary in the process.

[0016] It is noted that in the peeling process the most vulnerable fingers are the first and second fingers away from the thumb, with the thumb not technically a finger but rather a digit.

[0017] Because of the grips on the bottoms of the fingers, the vegetable is less likely to slip when one is rinsing vegetables underneath a faucet in order to get rid of the extra peels.

[0018] Thus, providing a glove having a number of missing fingers nonetheless allows one to control the vegetable and not have to worry about getting cut because the material of the glove has a sufficiently shear resistant nature that contact with a metal cutting instrument or the like does not shear the material or cause bodily harm. Moreover, because of the waterproof nature of the glove one does not have to worry about getting water inside the glove.

[0019] In short, the three digits most likely to be cut and therefore vulnerable are protected by this partial or half glove against cutting, dicing, slicing and peeling.

[0020] For purposes of this invention the subject glove includes any glove which has a thumb and a number of fingers less than the total number of fingers of a hand. Thus, a four fingered glove, a three fingered glove, and a two fingered glove are within the scope of the subject invention.
As to the material of the partial glove, it is important that it be elastomeric, stretchable or elastic, yet have sufficient sheer resistance to protect the individual and resistant to heat. It must also conform to the fingers well to be able to handle even small items. As a result it is desirable at least partially stretchable such as the case with woven or elastized fabric Kevlar® or Nomex®.

Note that while the glove conforms to the tops of the fingers and the top of the hand, it is not necessary that the palm portion of the glove be tight fitting and in fact it can be loose. The reason that it can be loose is because the bottom of the palm is not in a position to be cut by any of the above-mentioned equipment.

While in one embodiment the glove may be made of a rubber or other stretchable material, the glove may also be provided with an inner liner that facilitates the putting on of the glove and its removal.

Note in one embodiment the way that the half glove is configured is that the underneath glove coverage of the palm is around fifty percent of the bottom area of the hand. In this embodiment glove coverage moves from the adjacent fingers in a moon or circle over the palm and then back down towards the base of the palm such that it runs all the way across the palm from a wrist band to in between the middle finger and the ring finger. Thus the fleshy part of the palm is protected.

In one embodiment, the appropriate material for the glove is rather urethane or a moldable silicone namely a National Sanitation Foundation, NSF Pro silicone which provides maximum protection for one’s hand and withstands heat up to 480 degrees Fahrenheit while maintaining 100 percent of its high shear strength. This means that the NSF Pro silicone is exceedingly durable for handling the vegetables. Also the NSF Pro silicone is safe for use in ovens, boiling water, or with charcoal. The silicone feature provides a safe non slip grip and fits either hand, with the NSF Pro silicone being waterproof, dish washer safe and machine washable. With this material it is also possible to be able to provide a partial glove as a one size fits all. Alternatively, three different sizes may be offered for sale. Note elastameric may be thermosetting or thermoplastic.

In summary, a partial glove is provided for use in preparing vegetables which is easy to put on and take off, which provides underside gripping features for preventing vegetable slippage and which provides protection against cutting or abrading during vegetable preparation.

BRIEF DESCRIPTION OF THE DRAWINGS

These and other features of the subject invention will be better understood in connection with the detailed description in conjunction with the Drawings of which:

FIG. 1 is a diagrammatic illustration of the peeling operation for potato illustrating the use of a peeler shown cutting the first knuckle of the individual holding the potato;

FIG. 2 is a diagrammatic illustration of the subject partial glove indicating a three digit version in which the peeler rather than cutting the knuckle of the individual contacts the first finger of the glove adjacent to the thumb.

FIG. 3 is a diagrammatic illustration of the use of the peeler for peeling a carrot in which the thumb of the individual holding the carrot is cut by the peeler;

FIG. 4 is a diagrammatic illustration of the subject partial glove showing that the glove is utilized to hold the carrot and also showing that any impact of the peeler on the thumb prevents the thumb from being cut;

FIG. 5 is a diagrammatic illustration of the utilization of a knife cutting a carrot illustrating the positioning of the knife with one’s first and second knuckles showing the motion of the blade towards the knuckles and showing the chopping direction;

FIG. 6 is a diagrammatic illustration of the cutting of one’s first knuckle in a carrot cutting and chopping operation;

FIG. 7 is a diagrammatic illustration of the utilization of the subject partial glove while positioning the blade of a knife during the chopping operation;

FIG. 8 is a diagrammatic illustration of the protection offered by the subject partial glove during the chopping operation of FIG. 7; and

FIG. 9 is a bottom view of the subject partial glove showing that the glove surrounds the thumb and the first two fingers of the individual, with the bottom parts of the fingers and the palm being provided with grabbing features to prevent slippage of the vegetable during the peeling operation, also showing a band at the base of the glove for pulling the glove onto the fingers.

DETAILED DESCRIPTION

Referring now to FIG. 1 what is shown is a peeling process in which a vegetable in the form of a potato is being peeled by a peeler. Peeler 12, is held by the right hand of an individual whose left hand is holding the potato.

During the course of the peeling often times peeler 12 cuts the individual as seen by the cutting of the first knuckle which can cause bleeding as illustrated at 20.

Because the processing of vegetables including peeling, cutting and the like often times results in injury, as shown in FIG. 2 a partial glove 38 is pulled onto hand 16 which protects the fingers 32, 34 and 36 from being cut by an implement such as peeler 12. Also partial glove 30 covers the upper portion of the hand as illustrated at 38 so as to protect not only the finger and thumb of the hand but also the top portion of the hand which is exposed to the cutting implement.

For purposes of the subject invention, a partial glove is defined to be a glove that is missing one or more fingers. As shown in FIG. 2, a three finger glove is illustrated, with the thumb counting as a finger and with the first and second fingers removed from the thumb used in addition to the thumb to grip the vegetable.

The partial glove is also provided with a partial wristband 40 which is used to pull the glove over the fingers of the hand and may be made thicker than the glove itself to assist in gripping.

As will be discussed in FIG. 9, the bottom portion of the fingers and the thumb as well as the palm of the glove is provided with gripping features to prevent the vegetable from slipping out from the control of the individual during the vegetable processing operation.

Referring to FIG. 3, here it can be seen that a carrot is to be peeled by peeler 12 which is gripped by right hand 14, with the carrot being gripped by left hand 16. As seen, peeler 12 slices the individual’s thumb here as illustrated at 36 during the peeling process of the vegetable.

The carrot is illustrated as being a relatively narrow vegetable in which gripping of the vegetable is somewhat difficult due to the small diameter of the carrot itself. Thus, it...
is important to be able to grip the carrot utilizing one's thumb and one's first finger in a way in which the carrot does not slip during the peeling process.

Referring to FIG. 4, the partial glove 30 of FIG. 2 is utilized to protect the thumb 36 of the individual from being injured during the carrot peeling process. Here it can be seen that the second finger 32 need not be utilized in the peeling process.

Referring to FIG. 5 if the carrot 42 is to be sliced, in general one procedure is to rest the blade 50 of the knife 52 against the knuckles 54 and 56 of left hand 16, with the knife held by hand 14 and guided in the direction of double ended arrows 56 after having been moved against the knuckles in the direction of arrow 58.

As illustrated in FIG. 6, in such a procedure, knuckle 60 may be injured by blade 50 unless left hand 16 is protected.

Referring now to FIG. 7, left hand 16 is provided with the subject partial glove 30 such that when the blade 50 is positioned adjacent knuckle 54 and 56 of the blade comes to rest against the partial glove, the glove protects the hand.

As illustrated in FIG. 8, blade 50 is shown contacting glove 30. However, there is no injury to the individual due to the utilization of the partial glove.

The under side of partial glove 30 is shown in FIG. 9 in which the partial glove surrounds thumb 36 and fingers 32 and 34, with the ring finger 70 and the pinky finger 72 being left exposed.

Here it can be seen that the partial glove covers a portion of the palm shown at 74 such that the underside of the glove runs from a position between the third finger and the ring finger, here illustrated as 76, in a circle towards the juncture of the palm and the thumb, here illustrated at 78. As can be seen from the underside of the hand, the partial glove covers approximately half of the underside of the hand.

It will also be seen that the underside of the glove is provided with gripping features 80 on the thumb, features 82 on the under side of the fingers of the glove and features 84 on the portion of the glove between the fingers and the base of the palm.

It will be appreciated that this partial glove is exceptionally easy to slip on and slip off due to the fact that it is not necessary to insert all of the fingers of the hand into a glove. It is also important to note that it is only the thumb and one or two of the adjacent fingers that are necessary to thoroughly control the vegetable during the peeling, cutting, chopping or other processing operation.

In one embodiment, the glove is made of a moldable material which is waterproof and is flexible enough to mold to the fingers of the individual while at the same time being dishwasher safe and providing a certain measure of heat resistance based on the thickness of the partial glove material and the layering thereof.

It will be seen that the hand can be completely protected utilizing the subject partial glove while at the same time providing the individual with the means to firmly grip the vegetable that is being processed.

While the present invention has been described in connection with the preferred embodiments of the various figures, it is to be understood that other similar embodiments may be used or modifications or additions may be made to the described embodiment for performing the same function of the present invention without deviating therefrom. Therefore, the present invention should not be limited to any single embodiment, but rather construed in breadth and scope in accordance with the recitation of the appended claims.

What is claimed is:

1. A protective glove for food preparation, comprising: a partial glove having two or more fingers but less than five, including a thumb surrounding portion, and a portion surrounding at least one finger, said glove having a top portion and a bottom portion; said top portion covering a portion of the hand of an individual when slipped over the hand of the individual and having a bottom portion which runs from the joint of said finger over a portion of the palm to a wrist portion below said thumb; said partial glove including a flexible material having resistance to cutting or abrading of a peeling or cutting instrument; whereby when said partial glove is in place on the hand of an individual it protects the hand of the individual from being cut during a food preparation process involving the use of said cutting instrument.

2. The glove of claim 1, and further including gripping features on the bottom of said glove at least a finger and the palm thereof.

3. The glove of claim 1, wherein said glove includes less than all of the fingers of an individual’s hand.

4. The glove of claim 3, wherein said glove includes three fingers, one of said fingers surrounding said thumb and the three fingers surrounding fingers other than said thumb.

5. The glove of claim 1, wherein said glove is made of an elastomeric material.

6. The glove of claim 5, wherein said elastomeric material includes rubber.

7. The glove of claim 6, wherein said rubber includes NSF Pro silicone.

8. The glove of claim 1, wherein said glove may be sustained to heat up to 480 degrees Fahrenheit while maintaining 100 percent strength.

9. The glove of claim 8, wherein said glove maintains its sheer strength at elevated temperatures.

10. The glove of claim 9, wherein said sheer strength is sufficient to withstand cutting of said cutting instrument.

11. The glove of claim 4, wherein said partial glove has a wrist band below the palm of said glove.

12. The glove of claim 11, wherein said wrist band is integral to said glove.

13. The glove of claim 10, wherein said wrist band has a thickness greater than the thickness of said glove.

14. A method for protecting the hand of an individual from cutting by a food preparation instrument, comprising the step of:

providing the individual with a partial glove having less than the total number of fingers of an individual, with the glove having sufficient high sheer strength to prevent cutting by the cutting instrument, the underside of the glove being provided with gripping features to prevent the slippage of the food being prepared out of the grasp of the individual performing the food preparation.

15. The method claim 14, wherein the food being prepared is taken from the group consisting of vegetables and fruits.

16. The method of claim 15, wherein said vegetables includes at least one of a potato, a carrot, a cucumber, and an onion.

17. The method of claim 16, wherein said cutting instrument includes at least one of a scraper, a grater, a knife or a peeler.
18. The method of claim 14, wherein the glove is a three finger glove, the glove surrounding at least a thumb and two adjacent fingers.

19. The glove of claim 1, wherein the glove is made of a flexible material that is waterproof.

20. The glove of claim 1, wherein the glove includes an elastomeric material that withstands heat up to 480 degrees Fahrenheit without losing sheer strength.

21. The method of claim 14, wherein the glove is a partial glove that surrounds no more than fifty percent of the hand on which it is slipped, whereby slipping on of the gloves is made easy due to the partial glove configuration.