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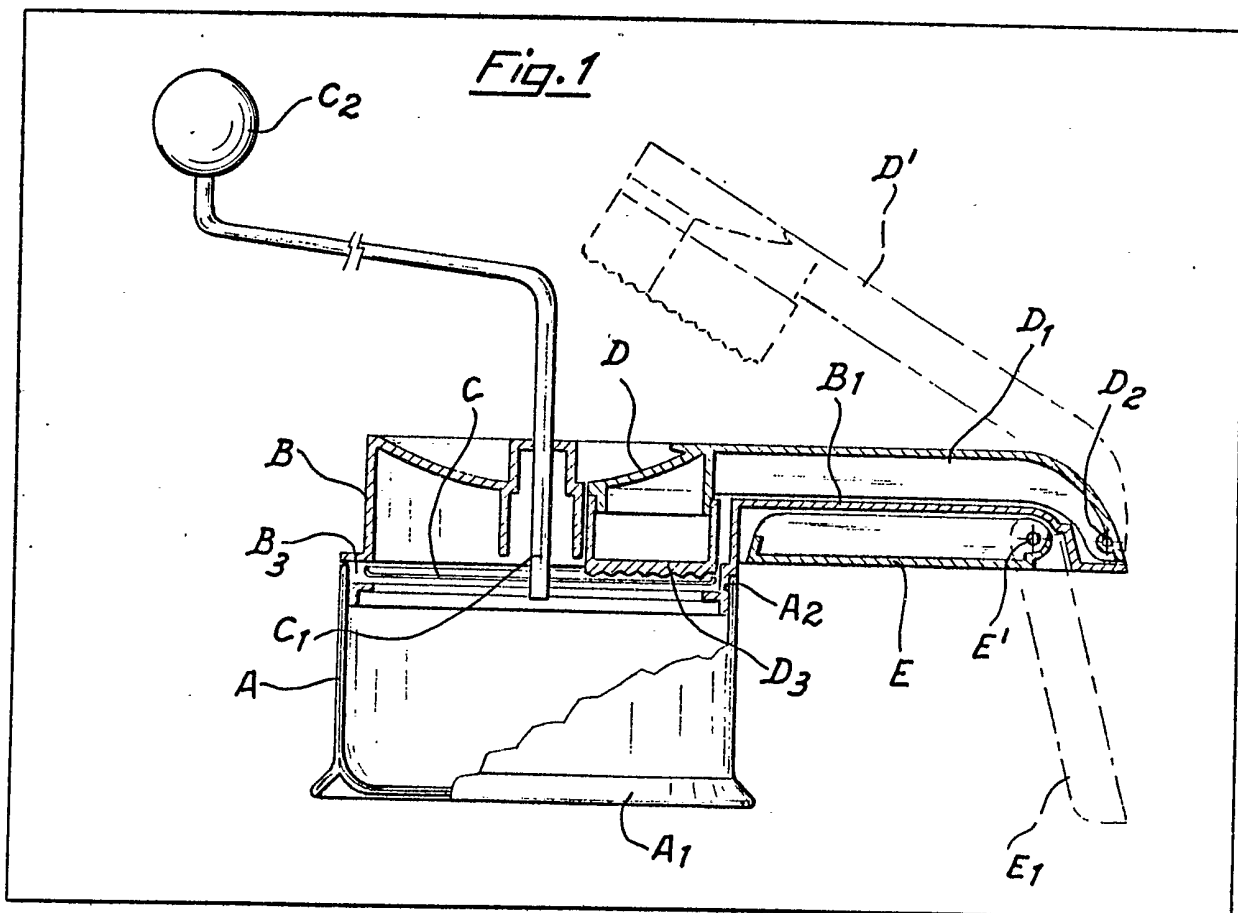
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(54) **Kitchen utensil for cutting**
vegetables

(57) A kitchen utensil for cutting
 vegetables has a chopping unit (B)

detachably connected to the mouth of a
 container (A) for chopped vegetables.
 The chopping unit has a blade (C)
 rotatable by a crank (C1, C2) about a
 substantially vertical axis. A presser
 (D) is pivotably connected to the
 chopping unit (B) for pressing
 vegetables to be chopped against the
 blade. The chopping unit and presser
 each have an extension (B1, D1)
 extending radially outwardly and a
 support (E) can pivot downwardly
 from the extensions to engage a table
 on which the base of the utensil is
 located preferably by a suction device
 (A1).



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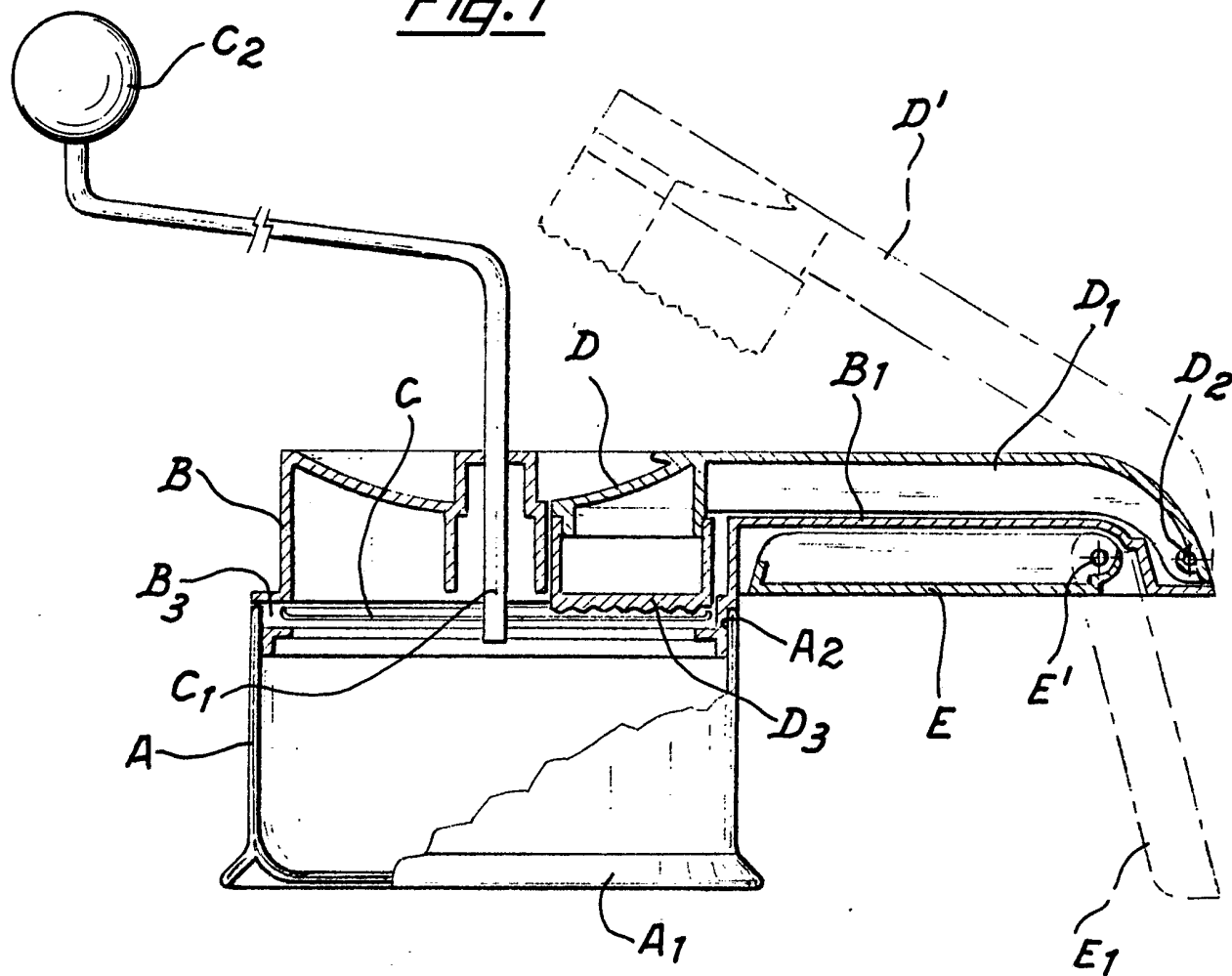
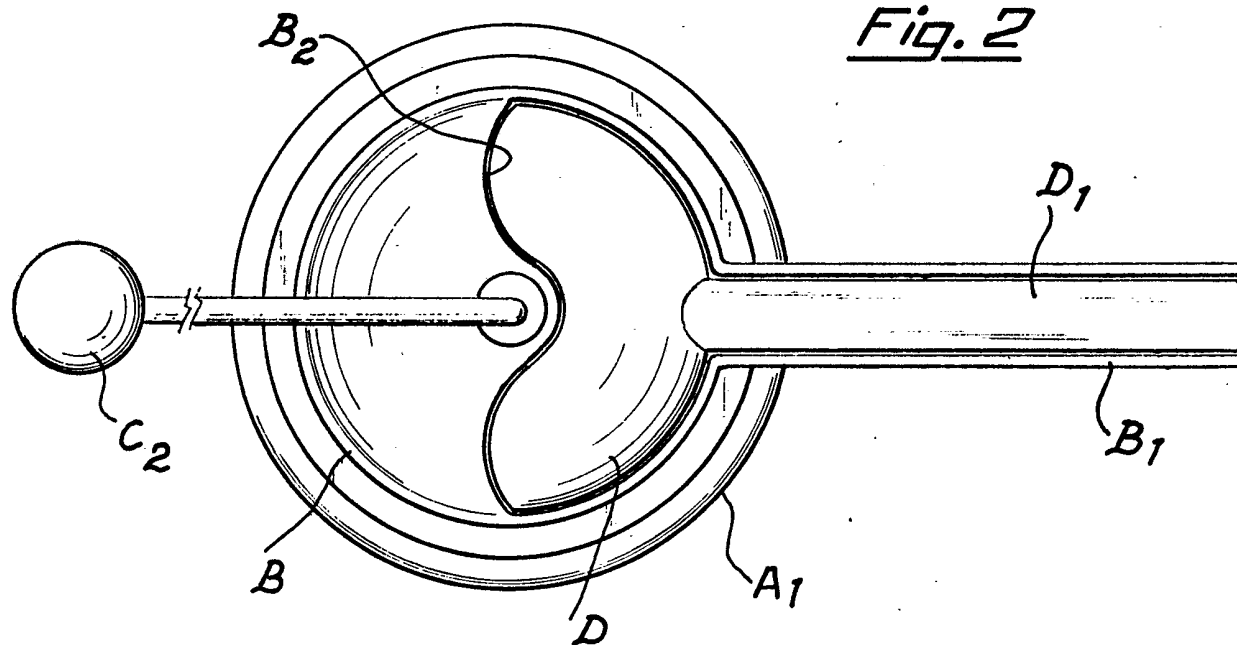
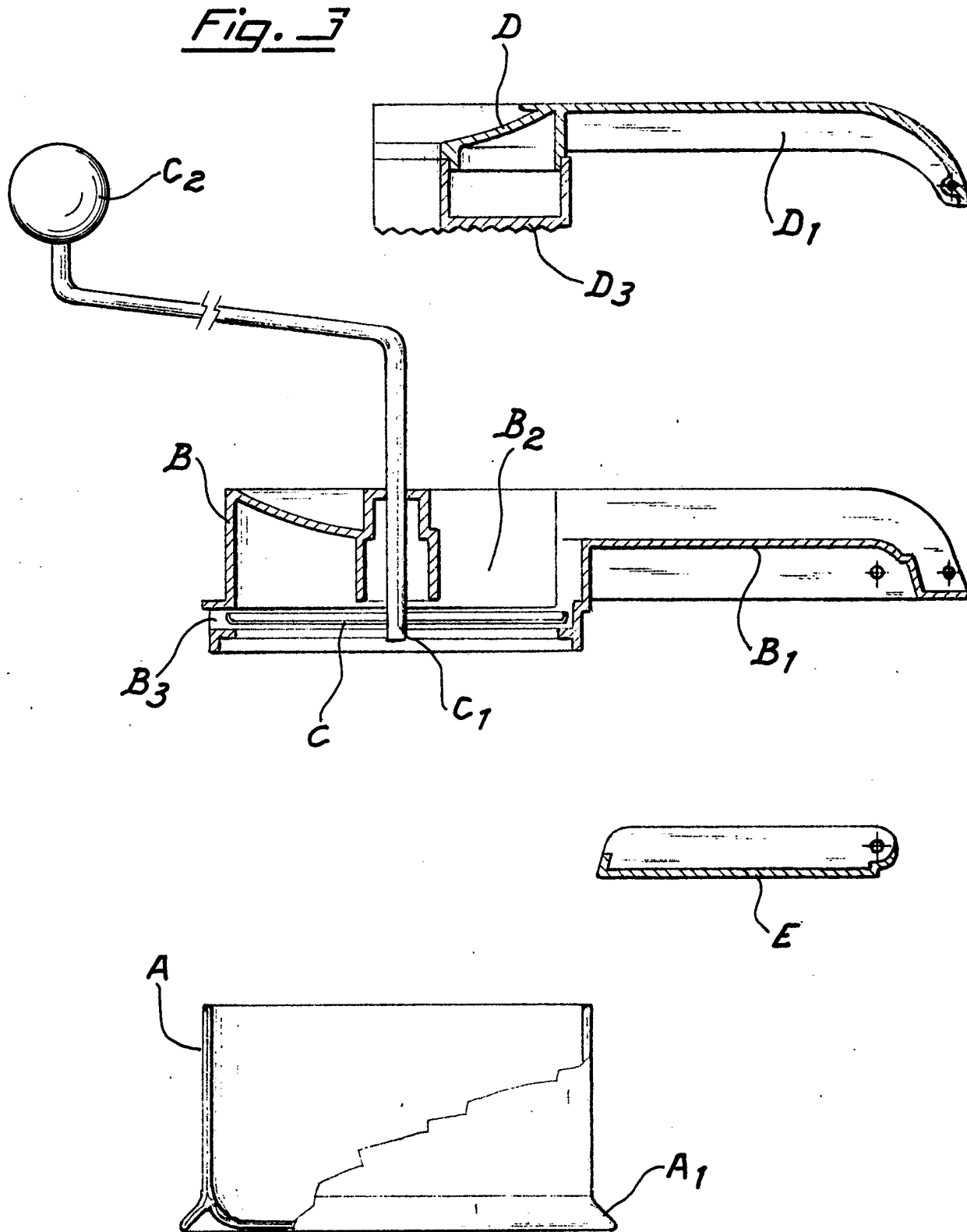
Fig. 1Fig. 2

Fig. 3

SPECIFICATION

Kitchen utensil for cutting vegetables

The present invention relates to a utensil mainly intended for domestic use, which by reason of its essential functions specified hereinafter can be suitably described as a "vegetable cutter" or "vegetable chopper", as it is capable of finely subdividing vegetables in general in ways which it would be superfluous to enumerate.

In view of the fact that the subdivision of vegetables is effected by a combined cutting and tearing action, the utensil will be specifically termed a "vegetable cutter" in the widest sense, the scope of the invention obviously extending to all the various equivalent functions and manipulations.

The present invention provides a kitchen utensil for cutting vegetables or the like comprising:

a container for the chopped or otherwise finely subdivided vegetables,
a chopping unit designed to be detachably connected to the mouth of the container;
a blade which is capable to being rotated about a vertical or sub-vertical axis and
a presser shaped and arranged in such a way as to thrust vegetables against the blade.

The container is preferably of transparent material of sufficient strength, designed in such a way that it will itself form the base on which the utensil can be firmly supported on a working table or any suitable surface.

The chopping unit is removably connectable to the container and preferably supports rotatably a shaft fitted with a crank by means of which a rotary movement is imparted to the blade which is preferably replaceable, the blade rotates in a substantially horizontal plane, with the utensil correctly positioned, on a level with the mouth of the container.

The presser is designed to press the vegetables to be processed against the blade by means of a thrust exerted by hand.

The chopping unit preferably has a substantially radially extending arm raised above the surface on which the supporting container rests.

Preferably a support is hinged to the end of the extension arm and is capable of being lowered in order to provide a support for the vegetable cutter, stabilizing the latter, when required, on the surface of the table or other equivalent surface.

According to one advantageous characteristic of the invention the container is associated, on the perimeter of its base, with a flared supporting edge, preferably of an elastomer material, having the dual function of stabilizing the utensil in order to ensure its adhesion and of preventing accidental displacements thereof, its configuration rendering the said edge substantially capable of acting as a suction device.

According to a further feature of the invention the chopper unit has a complex configuration and comprises, as already mentioned, an essentially radial extension which engages a similar extension

provided on the presser and which can be gripped together with the latter.

The blade, made of sheet metal, is mounted in conjunction with the shaft so that it can be entrained thereby.

An embodiment of kitchen utensil, in accordance with the invention, will now be described, by way of example only, with reference to the accompanying drawings, in which:

Fig. 1 is a view, partly in elevation and partly in section, of a utensil to which the invention relates.

Fig. 2 is a plan view of the utensil shown in Fig. 1

Fig. 3 shows, separately from one another, the main components of the utensil illustrated in Fig. 1.

With particular reference to the attached drawings, the item marked A is the container body as a whole, made of transparent material and for containing the cut or chopped vegetables, A1 being a flared supporting edge, of an elastomer material and functioning in practice as a suction-operated securing device.

The cavity of the container A is suitably rounded to facilitate cleaning.

The chopping unit B is detachably connected to the container A at the point marked A2 and has a substantially radially extending extension B1 of substantially H-shaped cross section, engaging the corresponding extension D1 of a presser which is marked D as a whole. The chopping unit B has a shaped aperture B2 through which is inserted the active part (that is the part which engages vegetables) D3 of the said presser D (see Fig. 2) when the apparatus is being used.

The thin lines indicate the position of a blade C against which are thrust the vegetables to be cut, the said blade being affixed at an angle, by known means, to a vertical or substantially vertical shaft formed by the lower part C1 of a crank having a knob C2. The crank is rotated by hand to rotate the blade.

The blade C is preferably inserted in an aperture, in practice a slit B3, provided in the lower part of the chopping unit B, this obviously being done before the latter is connected to the container A.

Furthermore, the active part D3 of the presser F is for preference removably affixed to the body of the presser, so that the most suitable type of active part for the various possible uses of the utensil can be selected.

In Fig. 1 the broken lines indicate one of the possible positions D' of the presser D when it is raised. The item marked E is a stabilizing support also shown in broken lines in Figure 1 after it has been lowered to a position marked E1 by rotation around a pin E'.

The item marked D2 is the pivot pin connecting the chopper unit B and the presser D, the purpose of raising and lowering the said presser being to push the vegetables against the blade C and to effect the operation of cutting and chopping the vegetables.

CLAIMS

1. A kitchen utensil for cutting vegetables or the like comprising:
a container for the chopped or otherwise finely subdivided vegetables,
a chopping unit designed to be detachably connected to the mouth of the container,
a blade which is capable of being rotated about a vertical or sub-vertical axis and
a presser shaped and arranged in such a way as to thrust vegetables against the blade.
2. A utensil in accordance with Claim 1, in which the container is made of a transparent material.
3. A utensil in accordance with Claim 1 or Claim 2, in which the container is provided, around its base, with a flared edge of elastomer material.
4. A utensil in accordance with Claim 3 in which the flared edge is operated, shaped and arranged in such a way as to act as a suction-operated securing device.
5. A utensil in accordance with any of Claims 1 to 4, in which the chopping unit comprises an extension of essentially H-shaped cross sections capable of engaging an extension belonging to the presser.
6. A utensil in accordance with Claim 5, in which the chopping unit and presser are hinged adjacent the ends of the respective extensions.
7. A utensil in accordance with any of Claims 1 to 6 in which an aperture for the passage of the vegetables to be chopped is of substantially semicircular configuration about the vertical or sub-vertical axis and designed to accommodate the active part of the presser.
8. A utensil in accordance with Claim 5 or any claim dependent thereon including an additional component hinged to the extension of the chopping unit and of a length substantially equal to the height of the container and capable of being lowered in order to form an additional stabilizing support for the utensil on a table or working surface.
9. A utensil in accordance with any of Claims 1 to 8, in which the chopping unit is provided with an aperture, preferably consisting of a slit, for the insertion, removal and replacement of the blade.
10. A utensil in accordance with any of Claims 1 to 9, in which the active part of the presser is detachably mounted on the body of the presser, to enable alternative active parts to be selected.
11. A utensil, particularly for domestic and culinary use, for the purposes indicated or for equivalent purposes, as described, and with the combinations, arrangements and configurations of components, as illustrated by way of example in the accompanying drawings.