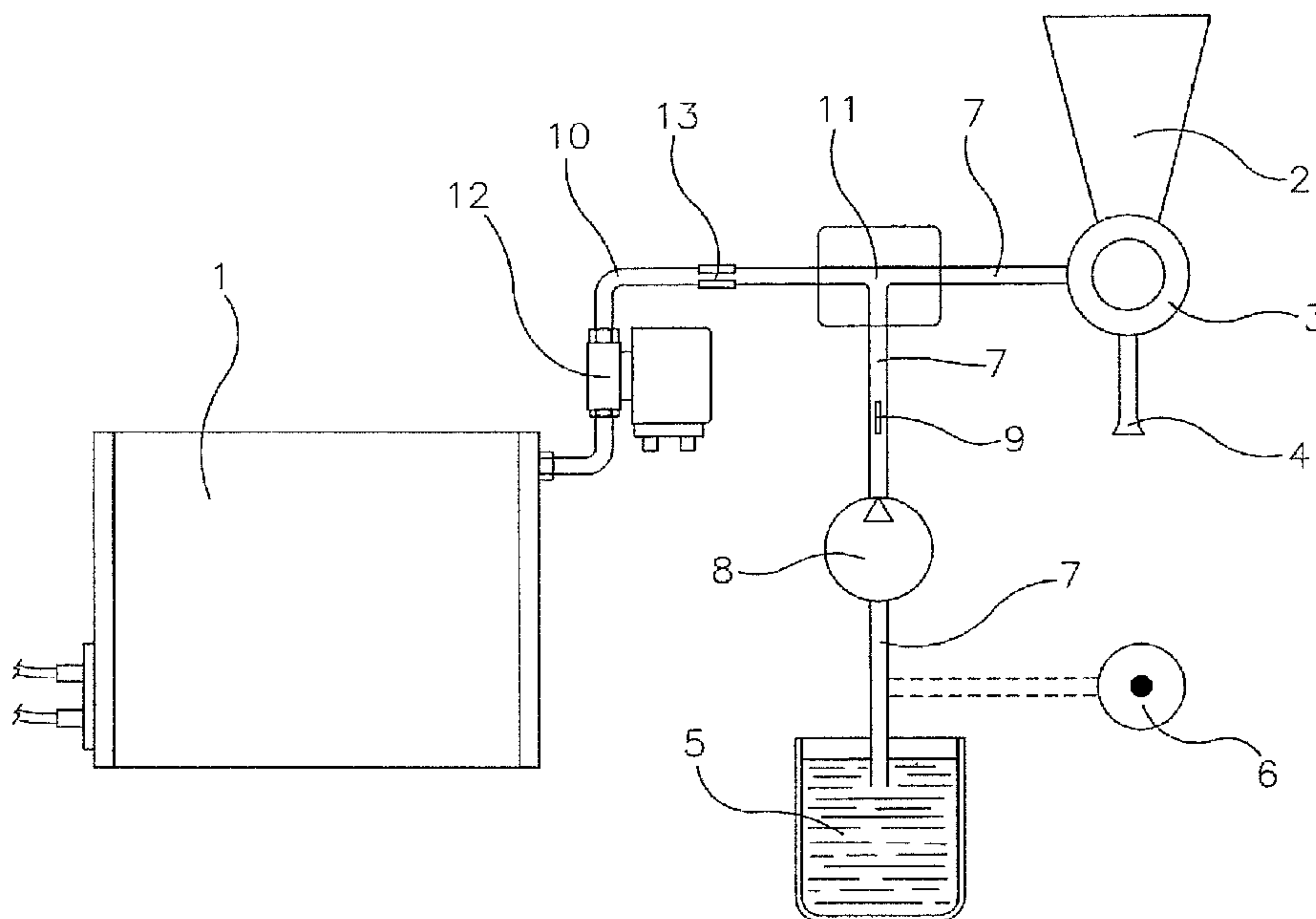




(22) Date de dépôt/Filing Date: 2006/10/12
(41) Mise à la disp. pub./Open to Public Insp.: 2007/04/21
(30) Priorité/Priority: 2005/10/21 (EP05425738.1)

(51) Cl.Int./Int.Cl. *A23G 1/56* (2006.01),
A23C 9/00 (2006.01), *A23G 1/46* (2006.01),
A23L 2/00 (2006.01), *A47J 31/40* (2006.01)
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(54) Titre : METHODE ET DISPOSITIF DE PREPARATION ET DE DISTRIBUTION D'UNE BOISSON AU CHOCOLAT
(54) Title: METHOD AND DEVICE FOR THE PREPARATION AND DISTRIBUTION OF A CHOCOLATE DRINK



(57) Abrégé/Abstract:

Method for the preparation and distribution of a hot chocolate drink, wherein a dose of the liquid which forms the drink is heated to a predetermined temperature and a dose of a preparation containing chocolate is dispersed in the dose of heated liquid, wherein the dose of liquid is heated by making a flow of steam with a constant flow rate flow for a predetermined time into a flow of the said liquid which forms the drink, which also has a constant flow rate. The method can advantageously be implemented by a device comprising a source of water vapour (1), a source (5,6) of liquid for the formation of the drink, a distributor proportioning device (2) for a preparation containing chocolate, and a chamber (3) for mixing this preparation with the liquid for formation of the drink. The device includes a pipe (7) for supply of the liquid for formation of the drink, between the said source of liquid (5,6) and the said mixing chamber (3), pumping means (8) and calibrated choke means (9) which are disposed on this pipe (7) and generate a flow of liquid with a predetermined constant flow rate, a pipe (10) to supply steam between the source of steam (1) and a point of confluence (11) inside the said pipe (7) to supply the liquid for formation of the drink, disposed between the said calibrated choke means (9) and the said mixing chamber (3), the said pipe (10) for supply of the steam being provided with means for interception (12) and calibrated choke means (13) which can determine a flow of steam with a predetermined constant flow rate.

ABSTRACT

Method for the preparation and distribution of a hot chocolate drink, wherein a dose of the liquid which forms the drink is heated to a predetermined temperature and a dose of a preparation containing chocolate is dispersed in the dose of heated liquid, wherein the dose of liquid is heated by making a flow of steam with a constant flow rate flow for a predetermined time into a flow of the said liquid which forms the drink, which also has a constant flow rate. The method can advantageously be implemented by a device comprising a source of water vapour (1), a source (5,6) of liquid for the formation of the drink, a distributor proportioning device (2) for a preparation containing chocolate, and a chamber (3) for mixing this preparation with the liquid for formation of the drink. The device includes a pipe (7) for supply of the liquid for formation of the drink, between the said source of liquid (5,6) and the said mixing chamber (3), pumping means (8) and calibrated choke means (9) which are disposed on this pipe (7) and generate a flow of liquid with a predetermined constant flow rate, a pipe (10) to supply steam between the source of steam (1) and a point of confluence (11) inside the said pipe (7) to supply the liquid for formation of the drink, disposed between the said calibrated choke means (9) and the said mixing chamber (3), the said pipe (10) for supply of the steam being provided with means for interception (12) and calibrated choke means (13) which can determine a flow of steam with a predetermined constant flow rate. Figure 1

Method and device for the preparation and distribution of a chocolate drink

The present invention relates to a method for the
5 preparation and distribution of a hot chocolate drink,
wherein a dose of the liquid which forms the drink is
heated to a predetermined temperature and a dose of a
preparation containing chocolate is dispersed in the dose
of heated liquid.

10

The invention also relates to a device for implementing the
method, preferably, although not exclusively, in connection
with an espresso coffee machine.

15 As is known, amongst the equipment used in bars, hotels,
restaurants and the like, the type of machine which is
commonly known as an espresso coffee machine is in reality
a device which, in addition to the espresso coffee, also
provides many other services.

20

In fact, by means of these machines, it is possible to
distribute hot water for the production of infusions such
as tea and camomile, and to distribute superheated steam,
which, by means of its thermal and kinetic energy, makes it
25 possible to heat milk quickly and to form the fine foam
which characterises a cappuccino.

In the machines of a conventional type, the production of
the various drinks depends on a certain manual process
30 carried out by the operator, who inserts the filter
containing the ground coffee in the machine, empties the
dregs manually, and directs the jet of steam into the jug
containing the milk or chocolate, whilst working the drink
with skilful movements until the best quality is obtained.

In recent years, with the increasingly widespread diffusion of espresso coffee machines on the world market, in order to overcome the need for particular manual skill by the operator, machines have been developed in which there is ever more automation of the manual operations carried out by the bartender. For this purpose the operators in the field have produced inventions for automation, with a quality which is found to be comparable to that obtained manually, firstly of the preparation of the espresso coffee, then for distribution of the hot water, and finally for that of the whipped milk and of the cappuccino.

The automation of the production of hot chocolate constitutes a further implementation of the automation of the functions, provided that a quality is obtained which is comparable in terms of density and temperature with that which is produced manually.

In the devices which have been known and used for a long time on the distributor market, the automatic production of the chocolate is usually carried out by sending to a mixer predetermined doses of a powdered chocolate preparation and hot water produced in an appropriate heater. The process ends with a brief operation of rinsing with the same hot water distributed.

In these heaters, which commonly consist of closed boilers or of open-topped tanks, the temperature of the hot water is subject to certain variation caused by the hysteresis of the thermostats, the stratification of the liquid at rest, and the thermal inertia of the cold refilling water.

The drink is produced with a low concentration of powder because of the requirement to keep the mixture flowing in order to avoid incrustations which could block the distributor device.

5

In addition, the temperature limits of the boiler also affect the efficiency of the automatic washing cycles of the mixer.

10 On the other hand, temperature variations up to values which are too high can "cook" excessively some components of the powdered preparation mixtures which are commercially available, thus detracting from the flavour and taste of the drink.

15

Thus, according to the known techniques which are in use at present for their formation and automatic distribution, the hot chocolate drinks do not achieve the conditions of temperature and density which can make them comparable to
20 those which are prepared manually.

The combination of a device for the production of hot chocolate drinks with an automatic espresso coffee machine also involves sharing a source of hot water which is
25 already installed in the machine, thus subtracting a quantity of hot water which is destined for the coffee and/or for the hot water distributor for the tea. This last case is particularly problematic for machines with small dimensions with small heaters, such that, in order to limit
30 this problem, in some machines the possibility of distribution in succession of the services which are dependent on the heater are inhibited until the heater has regained adequate thermal conditions.

A particular case also concerns machines which are provided with a single steam boiler wherein the water available is superheated, and wherein it would be necessary to add a specific water heater with a consequent increase in the
5 installed power and in the complexity of the machine.

In addition, in devices which are provided with this type of heater, only the water is heated, because any dose of milk for the chocolate is provided only as a powdered
10 ingredient in the preparation for the drink.

The object of the present invention is thus to provide a method for the preparation of hot chocolate at the optimum temperature and density required, which permits automation
15 particularly, although not exclusively, on an espresso coffee machine which is either of the bar type, or is of the type for automatic distribution of drinks.

A further object of the invention is to provide a device
20 which can produce hot chocolate in the optimum conditions, with characteristics which mean that it can also be used in the context of machines for the preparation and distribution of espresso coffee.

25 This object is achieved by means of a method according to claim 1 hereinafter, and a device according to claim 11.

The invention will now be described in greater detail with reference to the diagram of the device illustrated in the
30 attached figure 1.

With reference to this figure, 1 indicates a source of hot water and steam. By way of example, the source 1 can be the boiler of a machine for the preparation of espresso coffee,

cappuccino and other drinks, of the type described in WO2002/008296, which can provide energy for the steam whilst maintaining its distribution pressure in a very narrow band of oscillation, and thus maintaining a flow
5 which is virtually constant. By means of intelligent management of the accumulation of energy, this type of boiler can provide the device for the preparation of the chocolate with the necessary heat, without detracting from any other services, and without needing to increase the
10 installed power.

2 indicates a proportioning device for the product containing chocolate, which is connected to a mixing chamber 3 provided with a conventional mixer, not shown, in
15 which the chocolate drink is prepared. The finished drink is discharged through a distribution spout 4 and reaches a collection container below, which is not shown.

The product containing chocolate can be conventionally in
20 the form of powdered chocolate to which a quantity of powdered milk may or may not be added. Alternatively, this product with chocolate can also be in liquid or cream form. Finally, it can also comprise other ingredients and flavours according to particular gastronomic recipes.

25
5 illustrates a tank, which is optionally cooled in a conventional manner, for the liquid for formation of the chocolate drink. This liquid can be fresh or long-life milk. Alternatively it can simply be water at ambient
30 temperature.

In this last case, the tank 5 can advantageously be replaced by a source 6 represented by a conventional connection to the drinking water distribution mains, which

can also advantageously be used, after the heating, for washing of the mixing chamber 3.

From the source 5 or from the source 6 of the liquid which is destined for formation of the drink, there extends a pipe 7 which reaches the mixing chamber 3. On the pipe 7 there is provided a pump 8, and downstream from the pump there is a choke 9 of the calibrated type.

An additional pipe 10 is disposed between the boiler 1 steam source and a point 11 of confluence in the pipe 7 for the liquid for formation of the drink. This point of confluence 11 is located between the calibrated choke 9 and the mixing chamber 3.

15

When the pump 8 is activated, the liquid is conveyed through the pipe 7 at a predetermined pressure to the point of confluence 11 to which, via the electro-valve 12 which is activated simultaneously with the pump 8, there is also conveyed the steam which is obtained from the boiler via the pipe 10. When, at the point of confluence 11, the steam comes into contact with the cold liquid obtained from the tank 5 or from the source 6, impelled by the pump 8, it condenses and transfers the condensation heat and part of its specific heat to the liquid is conveyed along the pipe 7. The temperature reached by the liquid in the pipe 7 depends on the ratio between the flow rate of the steam Q_v and that of the liquid Q_l . Since the condensation heat and the specific heat of the steam are constant, as is the specific heat which is characteristic of the liquid, by setting the ratio Q_v/Q_l accordingly via the pressure in the boiler 1, the pressure in the pump 8 and the flow rate calibrators 9 and 13, it is possible to set the required temperature of the liquid at the output of the point of

confluence 11 towards the mixing chamber 3, where it is mixed with the preparation obtained from the proportioning device 2.

5 It should be pointed out that the method according to the invention provides a high speed of transmission of the heat to the liquid which forms the drink. In fact, with the steam which is obtained from the boiler 1, for example from a boiler of an espresso coffee machine, by means of the
10 calories which have accumulated in the superheated steam, it is possible, for example, to heat a litre of milk in one minute from 5°C to 80°C, by distributing power of over 5000 Watts.

15 It is thus possible to distribute chocolate drinks with the correct temperature even with a high frequency of distribution.

In addition, because the preparation liquid is available at
20 a constantly high temperature, in the drink distributed automatically it is also possible to obtain a density such as to make it substantially the same as a similar drink prepared manually using traditional methods.

25 Finally, because of the availability of water at a high temperature even after operative cycles in quick succession, the method according to the invention makes it possible to carry out the washing of the mixing chamber 3 efficiently, even though the residues of the drink in this
30 chamber have a relatively high density.

CLAIMS

1. Method for the preparation and distribution of a hot chocolate drink, wherein a dose of the liquid which forms the drink is heated to a predetermined temperature and a dose of a preparation containing chocolate is dispersed in the dose of heated liquid, characterised in that the dose of liquid is heated to the required temperature by making a flow of steam with a constant flow rate obtained from a source of steam flow for a predetermined time into a flow of the said liquid which forms the drink, which also has a constant flow rate, and is obtained from a respective source, and in that the chocolate drink is prepared in a mixing chamber (3).
2. Method according to claim 1, wherein the finished drink is discharged through a distribution spout (4) before reaching a collection container.
3. Method according to claims 1 to 2, wherein the said preparation containing chocolate is in powder form.
4. Method according to claims 1 to 2, wherein the said preparation containing chocolate is in liquid form.
5. Method according to claims 1 to 4, wherein the said liquid which forms the drink consists of water taken from a source.
6. Method according to claim 5, wherein the source of the water is a water distribution mains.
7. Method according to claim 5, wherein the source of the water consists of a tank.

8. Method according to claims 1 to 4 , wherein the said liquid for the chocolate drink consists of milk taken from a corresponding container.

5

9. Method according to claim 8, wherein the milk is of the long-life type.

10. Method according to claims 1 to 9, wherein the said flow of steam consists of superheated steam.

11. Method according to claims 1 to 10, wherein the source of the said flow of steam consists of the boiler of a machine for the preparation and distribution of espresso coffee.

12. Device for the preparation and distribution of a hot chocolate drink comprising a source of water vapour (1), a source (5,6) of liquid for the formation of the drink, a distributor proportioning device (2) for a preparation containing chocolate, a chamber (3) for mixing this preparation with the liquid for formation of the drink, characterised in that it includes a pipe (7) for supply of the liquid for formation of the drink, between the said source of liquid (5,6) and the said mixing chamber (3), pumping means (8) and calibrated choke means (9) which are disposed on this pipe (7) and generate a flow of liquid with a predetermined constant flow rate, a pipe (10) to supply steam between the source of steam (1) and a point of confluence (11) inside the said pipe (7) to supply the liquid for formation of the drink, disposed between the said calibrated choke means (9) and the said mixing chamber (3), the said pipe (10) for supply of the steam being provided with means for interception (12) and calibrated

choke means (13) which can determine a flow of steam with a predetermined constant flow rate.

13. Device according to claim 12, wherein the said means
5 for pumping the liquid for formation of the drink comprise a peristaltic pump.

14. Device according to claim 12, wherein the said means for interception consist of an electro-valve.

10

15. Device according to claim 12, wherein the source of steam is constituted by the boiler of a machine for the preparation and distribution of espresso coffee.

15 16. Device according to claim 12, wherein said mixing chamber (3) comprises a mixer.

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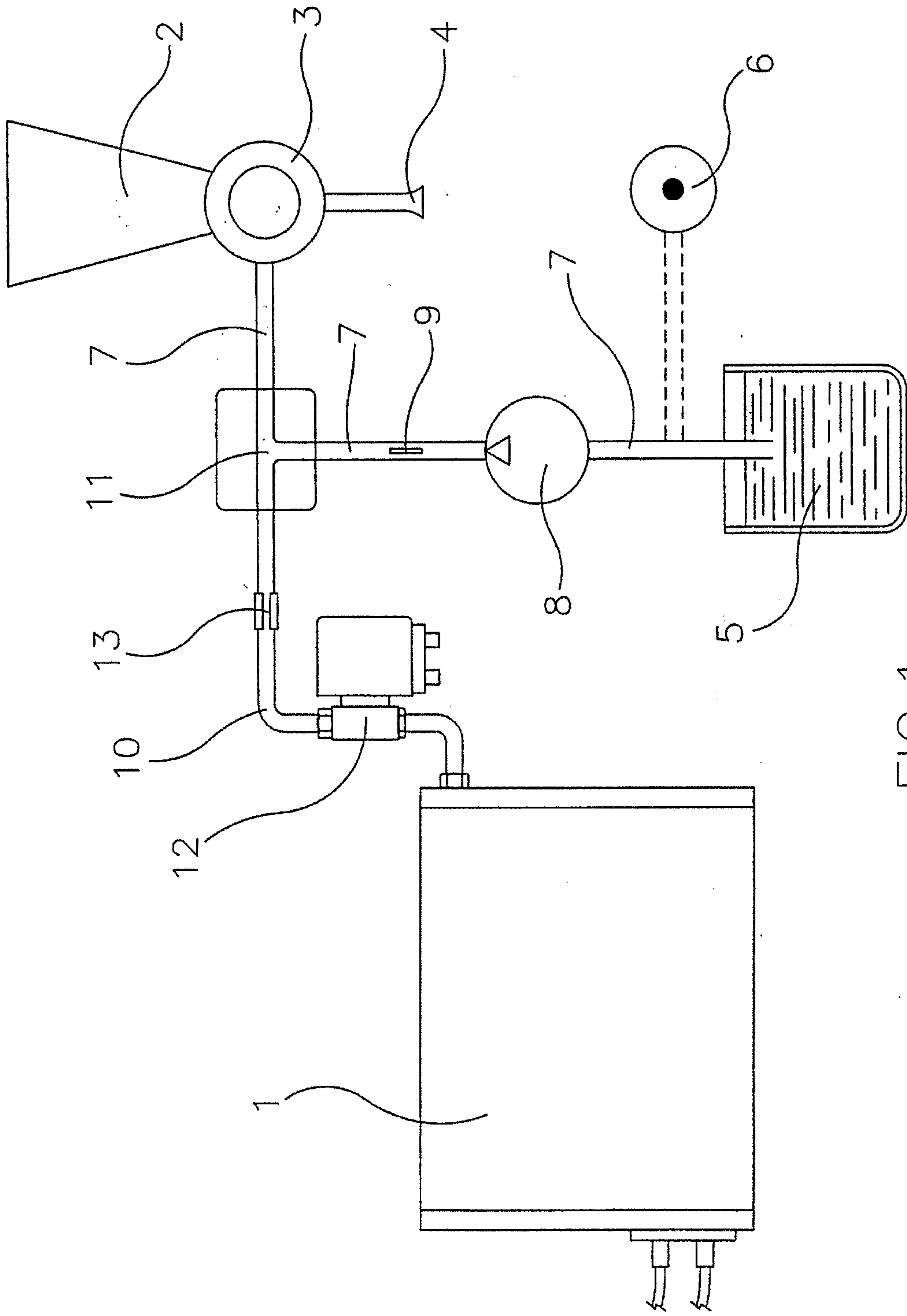


FIG.1

