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(54) **Élelmiszerdaraboló készülék**

Az európai szabadalom ellen, megadásának az Európai Szabadalmi Közlönyben való meghirdetésétől számított kilenc hónapon belül, felszólalást lehet benyújtani az Európai Szabadalmi Hivatalnál. (Európai Szabadalmi Egyezmény 99. cikk(1))

A fordítást a szabadalmas az 1995. évi XXXIII. törvény 84/H. §-a szerint nyújtotta be. A fordítás tartalmi helyességét a Szellemi Tulajdon Nemzeti Hivatala nem vizsgálta.



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A FOOD COMMINATION DEVICE
DESCRIPTION

The invention relates to a food comminution device having a base part, which bears a cutting part and having an actuation part, which actuation part is articulately fixed in particular to the base part and can be pivoted from a loading position toward the cutting part into a closed position in order to push food items for comminution through the cutting part and can subsequently be pivoted from the closed position into the loading position again.

A device is known from DE 10 2009 023167 for cutting foodstuffs, such as fruit and vegetables, with a cutting part having several cutters and an actuation part, which are mounted pivotably with respect to each other. For cutting the cutting material the actuation part is pressed against the cutting part, wherein the actuation part has a stamp, which pushes the cutting material through the cutting part, wherein the cutters dip into the corresponding recesses of the stamp. The cutting part has a cutting frame, in which cutting blades are held. The device also has a cover part for attachment to a receiving container for the cut cutting material, wherein the cover part has an opening, which forms a passage for the cut cutting material.

A food comminution device of the type mentioned at the outset is also known from DE 20 2011 050 041 U1. This food comminution device has a special cutting insert with a first cutting blade arrangement, which is arranged in a first area, and with a second cutting blade arrangement, which is arranged in a second area, different from the first area, so that selectively either the first cutting blade arrangement or the second cutting blade arrangement can be positioned and used in a working position within the food comminution device.

A food comminution device according to the preamble of Claim 1 is known from DE 10 2012 224 517 A1 and from DE 20 2013 105 875 U1. The food comminution device is designed to be installed for a comminution process on a working surface and has an actuation part as well as a base part, which has a cutting part. The base part and the actuation part are articulately connected in such a manner that the actuation part can be pivoted from a loading position towards the cutting part into a closed position in order to push food items for comminution through the cutting part and can subsequently be pivoted from the closed position into the loading position again. The food comminution device is characterized in that the food comminution device has at least one drive device, in particular a spring drive, for supporting or effecting the pivot movement from the closed position into the loading position and/or from the loading position into the closed position.

A food comminution device with a container is known from DE 21 2005 000 048 U1. A tray is placed on the opening, which has a plurality of blades. In addition, a cover is mounted pivotably on the container, which has a pressing stamp for pushing the material to be comminuted through the blades.

The aforementioned devices known from the prior art offer exclusively the possibility of comminuting food items by pushing said items through a cutting part by means of a pivotably mounted pressing stamp. A possibility of being able to comminute the food item in other ways does not exist in these devices. The user therefore relies on using other food comminution devices, if the food item is to be comminuted in other ways.

A four-edge grater with four non-removable friction surfaces arranged orthogonal to each other for abrading grating material, in particular foodstuffs, is known from DE 10 2012 211 360 A1. The four-edge grater has a square, tubular cross section and a container insertable into the latter for collecting the grating material. A similar four-edge grater is known from US Des. 343,098, DE 10 2005 011 310 A1 and from GB 189827111. These devices merely offer the possibility of grating food. These devices do not offer other possibilities for the comminution of foodstuffs.

A device of the type mentioned at the outset is also known from DE 20 2009 011 687 U1. This device has a collecting container, on which an actuation part with a pressing stamp is pivotably mounted. The actuation part serves the purpose of pressing food items to be comminuted through a cutting grid placed on the opening of the container. In addition, the actuation part is designed as a kitchen slicer, which has a sliding track for displacing a cutting material to be comminuted and a blade, which is arranged on the sliding track in such a way that it cuts off cutting material parts from the cutting material during its displacement on the sliding track. This device offers the advantage at first glance, that the food item can be comminuted in different ways. However, the device has the particular disadvantage, that the actuation part cannot withstand greater loads due to the integrated slicer when the material to be comminuted is pushed through the cutting grid. Therefore, it is only provided to continue to comminute the slices of food items generated by the slicer after the slicing process by pushing them through the cutting grid. This device does not permit a pushing through of larger pieces of food, which have not been sliced beforehand, such as, for example, larger potato pieces.

A comminution device designed in a pincer-like manner is known from US 2009/0193981 A1, which is held in a hand during the comminution process. The comminution device has a single comminution tool with a pressing stamp, which is pivotable against one of several different cutting segments, in order to press a food item to be comminuted through the respective cutting segment. The cutting segments are arranged rotatably on a wheel relative to the pressing stamp.

The problem addressed by the present invention is therefore to indicate a food comminution device, which permits food items to be comminuted in different ways and which in addition can be handled rapidly and efficiently and can be designed to be compact.

The problem is solved by a food comminution device of the type mentioned at the outset, which is characterized in that

- a. the base part has the outer contour of a cuboid as its outer contour, and that
- b. the food comminution device has a collecting container, and that
- c. on one face surface of the base part, an opening is provided for the sliding-in of the collecting container into the base part, and that
- d. the cutting part is arranged on a first side surface of the base part, which side surface is adjacent to the face surface, and that
- e. the cutting part and the actuation part are constituent parts of a first comminution tool, and that
- f. the base part is a constituent part of a second further comminution tool and/or at least one further comminution tool is fixed to the base part, wherein the further comminution tool is arranged on a further side surface of the base part, which further side surface is adjacent to the face surface, and that

- g. the collecting container can be arranged in the base part selectively in a first position, in which said collecting container collects food items comminuted by way of the first comminution tool, or in a second position, which differs from the first position and in which said collecting container collects the food items comminuted by way of the further comminution tool.

The food comminution device according to the present invention has the very particular advantage that several different comminution tools are available in order to be able to comminute food items in different ways. In addition, the food comminution device according to the present invention has the very particular advantage that the individual comminution tools can all be arranged in their respective functional positions on a base part and that therefore no large conversion effort must be made, if a different comminution tool should be used after the use of one of the comminution tools. Rather only the position of the collecting container and the orientation of the food comminution device in the space usually need to be adjusted relative to a kitchen worktop, which is explained further in detail below.

In addition, the food comminution device has the particular advantage that the comminution tools do not need to be stored individually and separately from each other, if they are not used. Rather, the entire food comminution device together with the comminution tools located in their respective functional positions can easily and rapidly be stored, for example, in a kitchen cabinet and is immediately available, as soon as it is needed again, without cumbersome setup or conversion work being required.

In the case of a particular design the food comminution device has the first comminution tool and at least one further comminution tool on the same base part at the same time. Alternatively or additionally it can be provided, that the base part is at the same time the constituent part both of the first comminution tool as well as of the further comminution tool or of several further comminution tools.

In the case of a particular design the at least one further comminution tool has no constituent parts or exclusively the base part together with the first comminution tool. Such a design has the advantage that the comminution tools can be actuated independently of each other. Preferably, the further comminution tool consists, apart from the base part, of other constituent parts than the first comminution tool.

Alternatively or additionally it can be provided in particular that the first comminution tool and the further comminution tool can be actuated independently of each other and/or are not dependent on each other with respect to their functionality. In particular, the food comminution device can be advantageously designed such that the further comminution tool, apart from the base part, has no constituent parts, without which the first comminution tool is unable to function.

In particular, if the further comminution tool is formed from constituent parts different from the cutting part and the actuation part, it is advantageously achieved that these constituent parts need not be converted expensively, if the further comminution tool is

supposed to be used, and that these constituent parts are exposed to no load overwhelming to them during the use of the further comminution tool.

The food comminution device according to the present invention can have several further comminution tools. For example, it can be provided advantageously that a further comminution tool is designed as a slicer. Alternatively or additionally it can be provided advantageously that a further comminution tool is designed as a grater. In particular, the food comminution device can also have several different graters, for example, a coarse grater and a fine grater, as further comminution tools.

Alternatively or additionally it can also be provided that the food comminution device has as a further comminution tool a spiral cutter, in particular, in the manner of a sharpener. Such a design has the very particular advantage that food to be comminuted, such as, for example, carrots, radishes, zucchini or cucumbers, can be cut in spiral-shaped garlands, which are suitable in particular for decorating a meal, such as, for example, a salad preparation.

In a particularly advantageous design the spiral cutter, in particular instead of the cutting part, can be inserted into a receptacle of the base part. Such a design has the particular advantage that the user can use the device after a comminution process, in which foodstuffs were pressed by means of the actuation part through the cutting part, rapidly and efficiently for the generation of spiral-shaped garlands. In this connection, it can be provided advantageously, that the comminution tool can be inserted into the receptacle in an accurately fitting manner and/or with detent action. In this way it is ensured that the comminution tool is retained securely in its working position.

The spiral cutter can advantageously have a holding plate, which has the same outer contour with respect to form and size as the cutting part or another comminution tool. It is hereby advantageously achieved, that selectively the cutting part or the comminution tool without greater effort and without additional fixation components being required can be fixed securely and reliably in the receptacle of the base part.

In the case of a very particularly advantageous design the comminution tool has a holding plate, in which selectively at least one of the several different spiral cutting inserts can be inserted. In particular, it can be provided advantageously that each spiral cutting insert has an, in particular cone-shaped receiving space for the introduction of food items, in the wall of which in each case a cutting blade is arranged, and/or that each spiral cutting insert in each case has an, in particular cone-shaped receiving space for the introduction of food items, in which the food item can be rotated. The spiral cutting inserts can differ in particular in respect to their form and/or size and/or in respect to the thickness and/or width of the spiral-shaped garlands which can be cut by them and/or in respect to the number of spiral-shaped garlands produced at the same time in a cutting process.

In a particular design the food comminution device has an insert which can be inserted into a receptacle of the base part, in particular in an accurately fitting manner and/or with detent action, which has both the cutting part as well as the spiral cutter. Such a design has the particular advantage that the food comminution device does not need to be converted, if after a

comminution process, in which the cutting part was used, spiral-shaped garlands are subsequently supposed to be cut; or vice versa, if after the cutting of spiral-shaped garlands a comminuting is supposed to occur by using the cutting part.

In an entirely different design the actuation part has a spiral cutter. This can be arranged in particular in such a manner that it is preferably used in the case of a closed actuation part, therefore if the actuation part is pivoted against the base part. If by means of the spiral cutter spiral-shaped garlands are now cut, the latter can, for example, fall through the receptacle, in which no cutting part is inserted for this cutting process, into a collecting container. Alternatively, it is also possible that the base part has its own through opening for this purpose.

The spiral cutter can be designed advantageously in this way such that it has an, in particular cone-shaped, receiving space for the introduction of the food item, such as, for example a carrot, a radish, a cucumber or zucchini, on the wall of which a cutting blade is arranged. Alternatively or additionally it can also be provided that the spiral cutter has an, in particular cone-shaped, receiving space for the introduction of the food item, in which the food item can be rotated. Moreover, the wall of the receiving space has an opening, through which the spiral-shaped garland can exit from the receiving space.

Preferably the cutting blade is arranged in such a manner that in the case of a rotational movement – similar to a pencil sharpener – a spiral-shaped layer is separated on the end side circumferentially from the rotating food. For this purpose, the cutting edge of the cutting blade can be arranged in such a manner that it projects into the receiving space, wherein the parallel distance of the cutting blade to the receiving space wall determines the thickness of the separated layer.

According to an independent inventive concept in respect to the comminution tool in the manner of a sharpener, which is also realizable detached from the remaining structure of the food comminution device, layers of different thickness can be separated depending on the rotational direction. Such a design has, on the one hand, the very particular advantage that the user can decide individually whether he wants to cut the food item into thin or thick spiral-shaped garlands. On the other hand, such a design has the very particular advantage that especially brittle or delicate foods, in which the garlands tend to break, if they are cut too thin, alternatively can be cut into thicker spiral-shaped garlands. Conversely, foodstuffs, which are unsuitable for being cut into thick spiral-shaped garlands, can selectively be cut into thin spiral-shaped garlands. In short: Such a design makes it possible in particular to adapt the cutting thickness to the respective food.

In particular, it can be provided advantageously that the spiral cutter separates a layer of a first thickness from a food item rotating clockwise in the receiving space, and that the spiral cutter separates a layer of a second thickness, which is different from the first thickness from a food item rotating counterclockwise in the receiving space.

The cutting into spiral-shaped garlands with different layer thicknesses, in particular depending on the rotational direction, can, for example, be realized by the use of a pendulum blade, which has two cutting edges. In this connection, it can be provided in particular, that one cutting edge is used for the cutting into thin spiral-shaped garlands, while the other cutting edge is used for the cutting into thick spiral-shaped garlands.

In particular, the pendulum blade can be arranged, for example, in such a manner that in respect to the first cutting edge in a rotation of the food item clockwise a first distance to the wall of the receiving space is set while in a rotation of the food item counterclockwise a second distance of the second cutting edge to the receiving space is set, wherein the first distance is different from the second distance. In particular, the cutting blades can be oriented parallel to each other and/or opposite each other in respect to the orientation of the cutting edges. In an advantageous design, the pendulum blade is suspended in such a manner, that during a rotation of the food item the first cutting edge rotates clockwise automatically in the receiving space, while the second cutting edge is rotated out of the receiving space, and that conversely during a rotation of the food item the second cutting edge rotates counterclockwise automatically in the receiving space, while the first cutting edge is rotated out of the receiving space.

In an advantageous manner, it can also be provided, in particular, that the comminution tool has a pendulum blade with two cutting edges, of which – in particular automatically – in each case one of the cutting edges cuts into the food item depending on the rotational direction of the food item to be comminuted.

In a particular design the spiral cutter is designed to separate several spiral-shaped garlands simultaneously from a food item. In this way the vegetables can be cut advantageously into vegetable noodles, for example, zucchini noodles. The spiral cutter can in particular have a cutting device, which divides the layer to be separated or the already separated layer into several strips parallel to each other. Alternatively or additionally it can also be provided, that the spiral cutter has a cutting blade, which separates a layer from the cutting material, and a cutting device, which has further cutting blades arranged perpendicular to the cutting blade. The further cutting blades can be used to divide the layer to be separated or the already separated layer into several strips parallel to each other.

The food comminution device can have precisely one spiral cutter, however, it is quite advantageously possible that the food comminution device has a further spiral cutter or several further spiral cutters. In particular, it can be provided advantageously that the further spiral cutter has a different size than the spiral cutter, and/or that the receiving space of the further spiral cutter has a different wedge angle than the receiving space of the spiral cutter. In this way it is possible, in the case of a food item, which is small in diameter, to use a smaller one of the spiral cutters, and in the case of a food item, larger in diameter, a larger one of the spiral cutters.

Alternatively or additionally it can be provided advantageously that the food comminution device has a pitting means for pitting stone fruits. Such a design has the very particular advantage that besides stoneless foodstuffs also stone fruit can be processed. This can occur in particular in such a way that in a first working step a pitting occurs and that the pitted stone fruit subsequently, in particular, with one of the other comminution tools, is further comminuted. For example, the pitted stone fruit can be further processed in that it is pressed by means of the actuation part through a cutting part. It is also possible not to comminute the pitted fruits further, but rather to use them in one piece.

In particular, it can be provided advantageously that the food comminution device has a stone fruit holder for holding at least one piece of stone fruit and at least one pushing-out spike, so that through a pivoting movement of the pushing-out spike relative to the stone fruit holder the stone of one of the pieces of stone fruit held by the stone fruit holder can be pushed out of the stone fruit.

In a particular embodiment, the pushing-out spike is fixed on the actuation part. It is also possible that the pushing-out spike can be fixed again, in particular without tools, detachably on the actuation part. For example, in a particular design it is provided that the pushing-out spike is removed from the actuation part, if the actuation part is used for pushing the material to be comminuted through the cutting part and that the pushing-out spike is fastened on the actuation part, if the stone fruit is to be pitted.

The pushing-out spike can be advantageously designed as a blade or at least have a blade, which during the pitting process penetrates through the skin and the pulp of the stone fruit, until it reaches the stone and pushes the latter in front of it until the stone is pushed out of the respective piece of stone fruit. In this way it is ensured that the pulp is not crushed or only insignificantly. A particular stability of the pushing-out spike can be achieved in that the latter is formed by two crossed blades.

The fixing of the pushing-out spike on the actuation part can be realized advantageously in particular by means of a plug connection. A plug connection makes it possible in an advantageous manner to fix the pushing-out spike stably on the actuation part, wherein it is nevertheless made possible to be able to remove the pushing-out spike again in a rapid and uncomplicated manner.

Alternatively to a pushing-out spike, which is fixed or can be fixed on the actuation part, in a particular design a further actuation part exists, which has the pushing-out spike and which can be fixed on the base part in an articulated manner instead of the actuation part. In this design, a comminution of the food item to be comminuted occurs by using the actuation part, in order to push the food item through the cutting part. If instead of a comminution, a pitting of the stone fruit is supposed to occur, the actuation part is detached from the base part and instead the further actuation part, which has the pushing-out spike (or several pushing-out spikes for the simultaneous pitting of several pieces of stone fruit), is fixed on the base part in an articulated manner.

The stone fruit holder is preferably designed and arranged in such a manner that the piece of stone fruit to be pitted in each case is held securely during the pitting process in a pitting position, in particular without the piece of stone fruit to be pitted being able to evade the pushing-out spike.

In a particular design, the stone fruit holder can be inserted into a receptacle of the base part, in particular in an accurately fitting manner and/or with detent action. In a very particularly advantageous manner it can be provided that the stone fruit holder instead of the cutting part can be inserted into the receptacle, if instead of the comminution process a pitting process is to be carried out. This can be realized, for example, in such a manner that the stone fruit holder has a holding plate, which has the same outer contour in respect to form and size as the cutting part. Similarly, in the case of a particular design it can be provided that the

cutting part, if a comminution process is to be carried out, can be inserted into the receptacle, in particular in an accurately fitting manner and/or with detant action.

In a very particularly advantageous design the device has a storage container for a plurality of pieces of stone fruit to be pitted. In particular, it can be provided advantageously that the storage container is designed and arranged in such a manner that after each pitting process, in particular automatically, at least one piece of stone fruit to be pitted advances to the stone fruit holder, in particular into the pitting position.

It should be noted that in terms of this application what is meant by the wording "a piece of stone fruit" is in each case an entire stone fruit and not, for example, a piece of a stone fruit. A piece of stone fruit can, for example, be a cherry or a plum or a mirabelle plum.

As is further described in detail below, the food comminution device can advantageously have a collecting container for the food item to be comminuted. It is in particular possible, that the stones and/or the pitted stone fruit are collected, in particular automatically, in the collecting container. In particular, it can be provided advantageously that the collecting container has two chambers separated from each other and the pitting process runs in such a manner that in one chamber the stones and in the other chamber the pitted stone fruits are collected. It is also possible, that a dividing wall can be inserted into the collecting container in order to form two chambers.

In a particular design the actuation part and/or the further actuation part has several pushing-out spikes, which are designed and arranged in order to pit several pieces of stone fruit simultaneously. For this purpose it can be provided in particular that the stone fruit holder is designed and arranged in order to hold several pieces of stone fruit in each case simultaneously in a pitting position.

A food comminution device, which besides the first comminution tool, which contains the cutting part and the actuation part, has both a slicer as well as two graters as further comminution tools, permits it, particularly if additionally the possibility of the generation of spiral-shaped garlands and/or the possibility for the pitting of stone fruit is provided, to meet most of comminution requirements occurring in the kitchen daily routine.

Preferably the food comminution device is designed in such a manner that the individual comminution tools are operable independently of one another. In particular, such a design has the particular advantage that the comminution tools are mutually dependent on each other and one comminution tool can also be used when another comminution tool is not usable, because it is, for example, soiled or defective.

As is explained still further in detail below, the food comminution device is designed advantageously particularly in such a manner that one of several different installation orientations of the food comminution device is assigned to each comminution tool, so that the food comminution device needs to be set down only in the appropriate installation orientation on a working surface, in order to be able to use a particular one of the tools. In particular, in order to achieve this, the base part has the outer contour of a cuboid

as its outer contour. Such a design permits arranging different comminution tools on different surfaces of the base part such that by suitably setting down the food comminution device, for example, on one of the surfaces, equipped preferably with supporting feet, another surface, which bears the desired comminution tool, arrives at a working position directed upwards, in which the desired comminution tool can be used.

The particular form of the base part is especially well suited to arrange different comminution tools on different surfaces and to use the in each case opposite surface as the setting-down surface assigned in each case to the comminution tool.

In particular, the base part can be designed as a frame, which as its outer contour has the outer contour of a polyhedron, in particular of a cuboid. One design of the base part in the form of a frame makes it possible, in particular to fix the comminution tools preferably removable again, in the frame openings. In addition, a frame design can be produced especially stably and cost-effectively.

As already mentioned, it can be provided advantageously, that the comminution tools are arranged or can be arranged separately from each other on or in one of the different surfaces of the base part. In particular, it can be provided advantageously, that at least one comminution tool is arranged on or in one of the different surfaces of the base part and the surface situated opposite the surface is formed as a setting-down surface, on which the base part can be set down in order for the comminution tool to be used. The setting-down surface can, as is explained further below, be equipped with supporting feet.

In particular, it can be provided advantageously that a further comminution tool is arranged on or in the setting-down surface. If after a setting down of the food comminution device on the setting-down surface the comminution tool of the setting-down surface is to be used, the food comminution device, apart from a possible position change of the collecting container, which is explained further in detail below, must be rotated only by 180 degrees about a horizontal axis, so that the comminution tool of the setting-down surface arrives in its working position and can be used.

As already mentioned it can be provided advantageously that at least one comminution tool or at least a part of one of the comminution tools is fixed or is fixable detachably to the base part, in particular without tools and non-destructively. Alternatively or additionally it can also be provided, that several comminution tools or in each case at least parts of different comminution tools, in particular independantly of one another, are fixed or are fixable detachably to the base part. Such a design has the particular advantage, that the comminution tools or at least parts of the comminution tools can be detached temporarily for a cleaning process from the base part or can be exchanged for other comminution tools or other parts of comminution tools, if, for example, another type of comminution tool should be inserted or if the latter are defective.

For example, at least one detent element can be available for detachably fixing the comminution tool or the further comminution tool or a component of the comminution tool or a component of the further comminution tool. In particular, it can be provided advantageously that the comminution tool to be fixed or the component to be fixed is inserted with detent action into an opening or a through-hole, in particular a frame opening, of the base part and can be removed again without tools and non-destructively.

In order to be able to set down the food comminution device in different orientations for the use of different comminution tools, without the actuation part connected with the base part being inadvertently moved out of its closed position, in the case of a particular design there is a locking device, with which the actuation part can be fixed in the closed position. For example, the locking device can have a locking bolt arranged on the actuation part, which in a locking position engages with an opening of the base part. Conversely, the locking bolt can, of course, also be arranged on the base part and in a locking position can engage with an opening of the actuation part. Preferably, the locking bolt or the opening is arranged in the area of the free end of the actuation part.

In a particular design at least one comminution tool is arranged undetachably on the base part. Such a design suggests itself, if the removability of a comminution tool, for example, for a cleaning process, is not required and/or if a cost-effective production of the food comminution device is desired. In this connection, the comminution tool can be advantageously at least partially produced integrally with the base part, for example, as an injection-molded part. For example, it can be provided advantageously that the sliding track of a comminution tool designed as a slicer is produced integrally with the base part or with parts of the base part and that only the slicer cutting blade is subsequently inserted. However, it is also possible, that the slicer cutting blade is also already included in the production process of the base part and the sliding track, in particular is in part injection-molded in a plastics injection molding process.

In particular, it is advantageous, if the collecting container for the comminuted food item of the food comminution device is produced from a clear and/or transparent material, in order to be able to optically check the fill level, for example, through a window in the base part. In particular it can be provided advantageously that the collecting container has essentially the same outer contour as the base part and/or as the receptacle in the base part for the collecting container.

In particular, it can be provided advantageously, that the collecting container can in particular be inserted into the base part as a drawer and can be removed again from the base part. Such a design offers the particular advantage that the collecting container can be brought into the respectively necessary collecting position in a simple manner and can be removed again from the latter position in a simple manner.

In a particular design the base part has a receptacle for the collecting container. As is explained further in detail below, it can be provided in particular that the collecting container can be inserted into the receptacle in different positions to be able to be oriented towards the comminution tool to be used in each case. Preferably, the receptacle and the collecting container are designed in such a manner that the collecting container is held securely in the respective position and cannot move unintentionally into another position. For this purpose the receptacle and/or the collecting container can have guide- and stop elements, which hold the inserted collecting container in its respective position.

In a particular design, the face surface with the opening for inserting the collecting container and/or the opening are of square shape. Such a design permits inserting the collecting container through the opening into the base part in four different positions, wherein the filling opening of the collecting container is facing in each case different surfaces of the cuboid.

Preferably, the collecting container can be arranged in the base part, in particular insertable into the base part, in such a manner, that it automatically collects the comminuted food item.

In order to prevent the collecting container inadvertently sliding out of the receptacle and/or in order to prevent the collecting container moving unintentionally into the receptacle, advantageously a fastening device, in particular, a detent device can be available for temporarily fixing the collecting container in the receptacle. This can be designed advantageously in such a manner that no additional work step for the fixing or detaching is required, but rather in such a manner that the detent device is automatically actuated during the insertion and removal again of the collecting container.

In a particular design the different, possible positions of the collecting container, which are assigned to different comminution tools, differ due to a different orientation of the opening of the collecting container, wherein the collecting container occupies essentially the same volume of space within the base part in all positions.

In a particular design the base part has at least one window, through which the collecting container arranged in the base part and/or its fill level can be viewed, in particular in one of the surfaces and quite particularly in the face surface, situated opposite the face surface, which has the opening for the collecting container. Such a design has the particular advantage that the user does not need to remove the collecting container from the base part in order to be able to control the fill level. Rather the user does not need to interrupt the comminution process for a control of the fill level.

As already explained, the food comminution device is preferably designed to be set down on a worktop for a comminution process, in particular the food comminution device is preferably designed to be set down on a worktop selectively in one of several different setting-down orientations for a comminution process. Advantageously, a setting-down orientation can be assigned to each comminution tool, into which the food comminution device is moved for using the comminution tool.

In a particular design the food comminution device is designed to be set down on a worktop, for example, a kitchen worktop, in a first setting-down orientation for a comminution process using the first comminution tool and in a further setting-down orientation, which differs from the first setting-down orientation for a comminution process using the further comminution tool.

In an advantageous design supporting feet are arranged, in particular on the base part, which permit a secure setting down of the food comminution device in the different setting-down orientations. In particular, the supporting feet can be from an elastic material and/or from a material with high static friction, for example, from rubber.

Preferably the supporting feet project in such a manner that the comminution tools always remain spaced apart from the worktop, on which the food comminution device is set down. In this manner it is ensured that no comminution tool is damaged by contact with a worktop, while a different comminution tool is being used.

In a particularly advantageous design at least one supporting foot is arranged in such a manner that it can be used for different setting-down orientations. For this purpose the supporting foot can, for example, be arranged on or along an edge of the base part, which is in particular in the form of a polyhedron or cuboid. In particular, the supporting foot can also be arranged at a corner of the base part, which is in particular in the form of a polyhedron or cuboid. In this manner it is made possible to be able to use the supporting foot arranged on a corner when being set down on each of the surfaces adjacent to the corner. Since the base part has the outer contour of a cuboid as its outer contour, only eight supporting feet arranged on the corners and projecting in each spatial direction are sufficient, in order to be able to set down the base part on each of its six surfaces.

Alternatively, however, it is also possible that the base part has supporting feet, which serve exclusively for setting down in a single one of the possible setting-down orientations. In particular, it is, for example, possible that the base part has on at least one of its surfaces only supporting feet projecting perpendicular to the surface.

In particular, the base part, however, also the comminution tools or parts off the comminution tools can advantageously be produced as an injection-molded part, in particular as a plastics injection-molded part. It can also be provided, that the base part has a component produced as an injection-molded part, in particular as a plastics injection-molded part. In a particular design the base part is assembled from multiple parts in particular from multiple injection-molded parts.

In a very particularly advantageous design in each case a further comminution tool, namely a coarse grater, a fine grater and a slicer, are arranged on the further side surfaces, which are adjacent to the face surface. Such a design has the advantage that it offers four surfaces for four comminution tools, namely for the first comminution tool and three further comminution tools and in addition permits the collecting container to be inserted in each case simply and securely via the face surface in different rotational positions, such that the container opening is oriented upwards and facing the comminution tool to be used in each case and is arranged at the top by means of the suitable setting-down orientation on the base part.

In the drawing the subject matter of the invention is depicted schematically and is described by means of the figures below, wherein the elements which are the same or act the same are mostly provided with the same reference signs.

- Figure 1 shows a schematic representation of an embodiment of a food comminution device according to the present invention in a first setting-down orientation for the use of a first comminution tool.
- Figure 2 shows the food comminution device in the first setting-down orientation with removed graters.
- Figure 3 shows the food comminution device in a further setting-down orientation for the use of a further comminution tool.
- Figure 4 shows another embodiment of a food comminution device according to the present invention during a comminution process in a sectional view.

- Figure 5 shows another embodiment at the beginning of the pitting process in a sectional view,
 Figure 6 shows another embodiment after the pushing-out of the stone in a sectional view,
 Figure 7 shows a further embodiment of a food comminution device according to the present invention in a sectional view,
 Figure 8 shows a fourth embodiment of a food comminution device according to the present invention converted for cutting spiral-shaped garlands,
 Figure 9 shows a fifth embodiment of a food comminution device according to the present invention designed for cutting spiral-shaped garlands,
 Figure 10 shows the fifth embodiment with an opened actuation part, and
 Figure 11 shows a fifth embodiment of a food comminution device according to the present invention designed for cutting spiral-shaped garlands.

Figure 1 shows an embodiment of a food comminution device according to the present invention in a first setting-down orientation for the use of a first comminution tool 1. The food comminution device has a base part 2, which has the contour of a cuboid as its outer contour. The base part bears a removable cutting part 3, which has several cutting blades 4. Moreover, an actuation part 5 is articulately fixed to the base part, which can be pivoted from a loading position toward the cutting part 3 in order to push food items for comminution through the cutting part 3 and can subsequently be pivoted from the closed position into the loading position again. The cutting part 3 and the actuation part are constituent parts of the first comminution tool 1. Further comminution tools, namely a fine grater 6, a coarse grater 7 and on the lower side a slicer 8 are arranged on the base part. A collecting container 10 can be inserted through an opening 9 in the square face side of the base part 2.

The collecting container 10 is preferably always inserted such that its filling opening 11 is facing the comminution tool to be used in each case and which is directed upwards. In the setting-down orientation of the base part shown the collecting container is inserted in such a manner that its filling opening is facing the cutting part 3, so that the food item pushed through the cutting part and comminuted falls automatically into the collecting container 10.

If instead of the first comminution tool 1, a further comminution tool should be used, the collecting container 10 is initially removed from the base part 2, the base part is rotated such that the further comminution tool to be used is oriented upwards, and then the collecting container 10 is inserted again with its filling opening oriented upwards. Figure 3 shows this as an example with reference to the use of the further comminution tool designed as slicer 8.

Figure 2 shows the food comminution device with removed fine grater 6 and removed coarse grater 7. The fine grater 6 and the coarse grater 7 can be detached temporarily from the base part 2, preferably without tools and non-destructively, for a cleaning process.

In Figure 2 the further comminution tool located in this setting-down orientation at the bottom and designed in the form of a slicer 8, which has a slicer blade 12 and a sliding track 13, particularly easy to see in Figure 3, can be viewed.

The base part 2 has a window 14 on the face side situated opposite the face side with the filling opening 9, through which window the fill level of the preferably clear collecting container 10 can be controlled, without the collecting container 10 having to be removed from the base part 2.

The base part 2 preferably has on its corners in each case a supporting foot projecting in all three spatial directions. The supporting feet are, however, not drawn in for the sake of better clarity.

Figure 4 shows another embodiment of the food comminution device according to the present invention during a comminution process in a sectional view. The further comminution tools, which are arranged on the surfaces of the base part 2, are not drawn in for the sake of a better overview. The food comminution device depicted in Figure 4 has a base part 2, which has a receptacle 15 for a cutting part 3. The base part 2 is articulately connected with an actuation part 5 by means of an articulated connection 16 in such a manner that the actuation part 5 can be pivoted towards the cutting part 3 for the purpose of pushing food item 17 to be comminuted through. The cutting part 3 has several cutting blades 4, between which pressing stamps 35 of the actuation part 5 dip during the comminution process. A handle 18 is arranged on the free end of the actuation part 5.

Figure 5 shows the device at the beginning of a pitting process. In order to be able to carry out the pitting process, the actuation part 5 was replaced by a further actuation part 19, which has a pushing-out spike 24. For this purpose, the articulated connection 16 of the actuation part 5 was detached with the base part 2 and instead the further actuation part 19 was articulately connected with the base part 2. In addition, instead of the cutting part 3 a stone fruit holder 20 was inserted into the receptacle 15, which stone fruit holder is designed to hold a piece of stone fruit 21, such as, for example, a cherry 22, which has a stone 23 to be pushed out, in a pitting position.

In the pitting process the further actuation part 19 is pivoted in the direction towards the base part 2, so that through the pivot motion of the pushing-out spike 24 relative to the stone fruit holder 20 the stone 23 of the piece of stone fruit 21 held by the stone fruit holder 20 is pushed out of the stone fruit 21, which is depicted in Figure 6. The pushed-out stone 23 thereby falls into the collecting container 10. After the pitting process the further actuation part 19 can be pivoted upwards again and the pitted piece of stone fruit 21 can be removed.

Figure 7 shows another embodiment of a device according to the present invention, in which the pushing-out spike 24 for carrying out a pitting process is fastened to the base part 5, which has the pressing stamps 35, by means of a plug connection not depicted in detail. The pitting process itself takes place in the embodiment in a manner similar to how it is depicted in Figures 5 and 6.

Figure 8 shows a fourth embodiment of a food comminution device according to the present invention converted for cutting spiral-shaped garlands. In the basic structure the fourth embodiment can be designed in particular like the embodiment depicted in Figure 4.

To convert for cutting spiral-shaped garlands, the cutting part 3 was removed from the receptacle 15 and instead a spiral cutter 25 in the form of a sharpener was inserted into the receptacle 15. The spiral cutter 25 has a holding plate 27, which has the same outer contour with respect to form and size as the cutting part 3. This makes it possible to temporarily insert the spiral cutter 25 – without additional fixing components being required – instead of the cutting part 3 in the receptacle 15 of the base part 2. Moreover, a further spiral cutter 26 is held in the holding plate 27 of the spiral cutter 25.

The spiral cutter 25 has a cone-shaped receiving space 28 for the insertion of food items, such as, for example, a carrot, a radish or a cucumber, on the wall of which a cutting blade 29 is arranged. By rotating the food item inserted into the receiving space 28 its tip is operatively connected with the cutting blade 29, whereby a (not shown) spiral-shaped garland is separated by machining. Moreover, the wall of the receiving space 28 has a (not shown) opening, through which the spiral-shaped garland can exit from the receiving space 28. The spiral-shaped garland is collected automatically in the collecting container 10.

The further spiral cutter 26 in the form of a sharpener has a different size than the spiral cutter 25. Moreover, the further receiving space 30 of the further spiral cutter 26 has a different wedge angle than the receiving space 28 of the spiral cutter 25. A further cutting blade 31 projecting into the further receiving space 30 is arranged on the wall of the further receiving space 30, which cutting blade separates a (not shown) spiral-shaped garland from a food item, which is rotated in the further receiving space about the rotational center axis of the further receiving space 30. The wall of the further receiving space 30 also has an opening, through which the spiral-shaped garland separated there can exit from the further receiving space 30 and thus arrive in the collecting container 10.

Figures 9 and 10 show a fifth embodiment of a food comminution device according to the present invention designed for cutting spiral-shaped garlands. In this design, the spiral cutter 25 is arranged in the form of a sharpener in the actuation part 5.

The actuation part 5 has a first section with pressing stamps 35, which are used for pressing a food item to be comminuted through a cutting part 3 provided with cutting part blades 4, as the actuation part is pivoted towards the cutting part 3. The spiral cutter 25 is arranged in a second section of the actuation part 5.

In this embodiment the cutting part 3 has a through opening 32, which is free of cutting part blades 4. One part of the spiral cutter 25 projects in the case of a closed actuation part 5 through the through opening 32. Moreover, the (not shown) separated, spiral-shaped garland can enter through the through opening 32 into the collecting container 10.

The spiral cutter 25 has a cone-shaped receiving space 28 for the introduction of a food item, such as, for example, a carrot, a radish or a cucumber, on the wall of which a cutting blade 29 is arranged. By rotating the food item introduced into the receiving space 28 its tip is operatively connected with the cutting blade 29, whereby the (not shown) spiral-shaped garland is separated by machining. Moreover, the wall of the receiving space 28 has a (not shown) opening, through which the spiral-shaped garland can exit from the receiving space 28.

Figure 11 shows a fifth embodiment of a food comminution device according to the present invention designed for cutting spiral-shaped garlands. In this embodiment the spiral cutter 25 has a holding plate 27, in which selectively at least one of several different cutting inserts 33 can be inserted. The cutting inserts 33 in each case have a cone-shaped receiving space 28 for the introduction of a food item, on the wall of which in each case a cutting blade 29 is arranged and in which the food item can be rotated. The cutting inserts 33 can differ in particular in respect to their form and/or size and/or in respect to the thickness and/or width of the spiral-shaped garlands which can be cut with them and/or in respect to the number of spiral-shaped garlands produced at the same time in a cutting process.

The cutting insert 33 inserted in each case into the holding plate 27 can, for example, be detachably fixed again by means of a detent device or a bayonet fixing, in particular without a tool.

The holding plate 27 has the same outer contour with respect to form and size as a cutting part 3 which can be inserted into the receptacle. This makes it possible to temporarily fix the spiral cutter 25 – without additional fixing components being required – instead of a cutting part 3 in the receptacle 15 of the base part 2. In addition, the holding plate has a cylindrical projection 34, into which in each case a cutting insert 33 can be inserted.

List of reference signs

1	first comminution tool	18	handle
2	base part	19	further actuation part
3	cutting part	20	stone fruit holder
4	cutting blades	21	stone fruit
5	actuation part	22	cherry
6	fine grater	23	stone
7	coarse grater	24	pushing-out spike
8	slicer	25	spiral cutter
9	insertion opening	26	further spiral cutter
10	collecting container	27	holding plate
11	filling opening	28	receiving space
12	slicer blade	29	cutting blade
13	sliding track	30	further receiving space
14	window	31	further cutting blade
15	receptacle	32	through opening
16	articulated connection	33	cutting insert
17	food item	34	cylindrical projection
		35	pressing stamp

ELELMISZERDARABOLÓ KÉSZÜLÉK
SZABADALMI IGÉNYPONTOK



1. Élelmiszerdaraboló készülék alaprészei (2), amely vágórészt (3) hordoz, és elfordítható, különösen az alaprészen (2) rögzített mozgatórészsel (5), amely a darabolandó élelmiszeranyagnak a vágórész (3) segítségével lórtendő keresztlynméréséhez egy behelyezési állástól a vágórészsel szemben a záró állásba, és végül a záró állásból ismét a behelyezési állásba dönthető, **azzal jellemezve, hogy**
- a) az alaprész (2), külső konfűrként egy négyszög hasábot tartalmaz, és **hog**
 - b) az élelmiszerdaraboló készüléknek gyűjtőtartálya (10) van, és **hog**
 - c) az alaprész (2) homlokfelületén egy nyílás van a gyűjtőtartály (10) betöltéséhez, és **hog**
 - d) az alaprész (2) egy első oldalfelületén, amely határos az alapfelülettel, van elrendezve a vágórész (3), és **hog**
 - e) a vágórész (3) és a mozgatórész (5) egy első daraboló szerszám (1) alkatrészei, és **hog**
 - f) az alaprész (2) egy további daraboló szerszám alkatrésze, és/vagy az alaprészen (2) legalább egy további daraboló szerszám van rögzítve, ahol a további daraboló szerszám az alaprész (2) egy további oldalfelületén van elrendezve, amely szomszédos a homlokfelülettel, és **hog**
 - g) a gyűjtőtartály (10) az alaprészben (2) rendezhető el, ahol váltakozva egy első állásban van elrendezve, amelyben a tartály az első daraboló szerszámmal (1) összedaraboló élelmiszer anyagot gyűjt össze, vagy egy második, az első állástól különböző állásban gyűjt össze az összedaraboló élelmiszer anyagot.
2. Az 1. igénypont szerinti élelmiszerdaraboló készülék, **azzal jellemezve, hogy**
- a) az élelmiszerdaraboló készülék második daraboló szerszámként gyálat tartalmaz, és/vagy **hog**
 - b) az élelmiszerdaraboló készülék további daraboló szerszámként reszelőt tartalmaz, és/vagy **hog**
 - c) az élelmiszerdaraboló készülék további daraboló szerszámként durvareszelőt (7) tartalmaz, és/vagy **hog**
 - d) az élelmiszerdaraboló készülék további daraboló szerszámként finomreszelőt (8) tartalmaz, és/vagy **hog**
 - e) az élelmiszerdaraboló készülék további daraboló szerszámként spirálvágót (25) tartalmaz, különösen hegyezőként kialakítva, és/vagy **hog**
 - f) az élelmiszerdaraboló készülék további daraboló szerszámként kőmenteseitőt tartalmaz csonttörés gyümölcs eltávolításához.
3. Az 1. igénypont szerinti élelmiszerdaraboló készülék, **azzal jellemezve, hogy**
- a) a további daraboló szerszám olyan alkatrészekből van kiképezve, amelyek a vágórésztől (3) és a mozgatórésztől (5) el vannak választva, vagy **hog**
 - b) a legalább egy további daraboló szerszám az első daraboló szerszámmal (1) közös alkatrészt nem tartalmaz, vagy **hog**
 - c) az alaprész (2) egyidejűleg mind az első daraboló szerszámnak (1), mind a további daraboló szerszámnak alkatrésze, vagy **hog**

- d) a legalább egy további daraboló szerszámot kizárólag az első daraboló szerszámmal közösen tartalmazza az alaprész (2), vagy **hog**y
- e) a daraboló szerszámok egymástól függetlenül üzemeltethetők.
4. Az 1-4. igénypontok egyike szerinti élelmiszerdaraboló készülék, **azzal jellemezve, hogy** az alaprész (2) keretként van kiképezve.
5. A 4. igénypont szerinti élelmiszerdaraboló készülék, **azzal jellemezve, hogy**
- a) a daraboló szerszámok egymástól elválasztva, mindig az alaprész (2) különböző felületeinek egyikén, vagy felületében vannak elrendezve, vagy rendezhetők el, és/vagy **hog**y
- b) legalább egy daraboló szerszám az alaprész (2) különböző felületeinek egyikén, vagy felületében van elrendezve, és a felülettel szemben fekvő felület, különösen álló lábakkal rendelkező felállító felületként van kiképezve, amelyre az alaprész (2) a daraboló szerszám használatához felállítható, és/vagy **hog**y
- c) legalább egy daraboló szerszám az alaprész (2) különböző felületeinek egyikén, vagy felületében van elrendezve, és a felülettel szemben fekvő felület, különösen álló lábakkal rendelkező felállító felületként van kiképezve, amelyre az alaprész (2) a daraboló szerszám használatához felállítható, ahol a felállító felület másik daraboló szerszámot tartalmaz.
6. Az 1-5. igénypontok egyike szerinti élelmiszerdaraboló készülék, **azzal jellemezve, hogy**
- a) legalább egy daraboló szerszám, vagy egy daraboló szerszámnak legalább egy része oldható módon van rögzítve, vagy rögzíthető az alaprészen (2), és/vagy **hog**y
- b) több daraboló szerszám, vagy különböző daraboló szerszámoknak legalább egy része, különösen egymástól függetlenül, oldható módon van rögzítve, vagy rögzíthető az alaprészen (2), és/vagy **hog**y
- c) legalább egy további daraboló szerszám, vagy egy további daraboló szerszámnak legalább egy része oldható módon van rögzítve, vagy rögzíthető az alaprészen (2).
7. A 6. igénypont szerinti élelmiszerdaraboló készülék, **azzal jellemezve, hogy**
- a) rendelkezésre áll legalább egy rögzítő elem a daraboló szerszám (1), vagy további daraboló szerszám, vagy a daraboló szerszám egy alkatrészének, vagy a további daraboló szerszám egy alkatrészének oldható rögzítéséhez, és/vagy **hog**y
- b) rendelkezésre áll egy olyan rögzítő készülék, amellyel a mozgatórész (5) záróállásban rögzíthető.
8. Az 1-7. igénypontok egyike szerinti élelmiszerdaraboló készülék, **azzal jellemezve, hogy**
- a) legalább egy daraboló szerszám nem oldható módon van az alaprészen (2) elrendezve, vagy az alaprészzel (2), legalább részben, egy darabként van előállítva, és/vagy **hog**y
- b) az alaprésznek (2) legalább egy ablaka (14) van, amelyen keresztül az alaprészen (2) elrendezett gyűjtőtartály (10), és/vagy az alaprészen (2) elrendezett gyűjtőtartály töltőhelye látható.
9. Az 1-8. igénypontok egyike szerinti élelmiszerdaraboló készülék, **azzal jellemezve, hogy**
- a) az élelmiszerdaraboló készüléknek csonthéjas gyümölcs tartálya (20) van legalább egy darab csonthéjas gyümölcs (21) tartásához és legalább egy kinyomó tuskéval (24) rendelkezik, úgy, hogy a

kinyomó túske (24) billenő mozgásán keresztül, a csonthéjas gyümölcs tartályhoz (20) viszonyítva, a csonthéjas gyümölcs tartályban (20) levő csonthéjas gyümölcs (21) mag a csonthéjas gyümölcsből (21) kinyomható, és/vagy **hogyan**

b) az élelmiszerdaraboló készüléknek csonthéjas gyümölcs tartálya (20) van legalább egy darab csonthéjas gyümölcs (21) tartásához és legalább egy kinyomó tuskével (24) rendelkezik, úgy, hogy a kinyomó túske (24) billenő mozgásán keresztül, a csonthéjas gyümölcs tartályhoz (20) viszonyítva, a csonthéjas gyümölcs tartályban (20) levő csonthéjas gyümölcs (21) mag a csonthéjas gyümölcsből (21) kinyomható, ahol a kinyomó túske (24) a mozgatórészen (5) rögzítve van, vagy a mozgatórészen (5) rögzíthető, vagy **hogyan**

c) az élelmiszerdaraboló készüléknek csonthéjas gyümölcs tartálya (20) van legalább egy darab csonthéjas gyümölcs (21) tartásához és legalább egy kinyomó tuskével (24) rendelkezik, úgy, hogy a kinyomó túske (24) billenő mozgásán keresztül, a csonthéjas gyümölcs tartályhoz (20) viszonyítva, a csonthéjas gyümölcs tartályban (20) levő csonthéjas gyümölcs (21) mag a csonthéjas gyümölcsből (21) kinyomható, ahol egy további mozgatórész (18) áll rendelkezésre, amely tartalmazza a kinyomó tuskét (24), és ami a mozgatórész (5) helyett az alaprészen (2) rögzíthető elfordítható módon.

10. Az 1.-9. igénypontok egyike szerinti élelmiszerdaraboló készülék, **azzal jellemezve, hogyan**

a) az alaprész (2) befogadó hellyel rendelkezik, amelybe vállakozva, különösen illesztett pontossággal, és/vagy szorosan behelyezhető a vágórész (3), vagy egy csonthéjas gyümölcs tartály (20), vagy egy spirálvágó (25), vagy **hogyan**

b) az alaprésznek (2) befogadó helye van, amelybe vállakozva, különösen illesztett pontossággal, és/vagy szorosan behelyezhető a vágórész (3), vagy egy csonthéjas gyümölcs tartály (20), vagy egy spirálvágó, ahol a spirálvágónak (25) tartólemeze (27) van, amely alak és méret tekintetében ugyanolyan külső kontúrral rendelkezik, mint a vágórész (3), és/vagy **hogyan**

c) a csonthéjas gyümölcs tartálynak (21) tartólemeze (27) van, amely alak és méret tekintetében ugyanolyan külső kontúrral rendelkezik, mint a vágórész (3).

11. Az 1.-10. igénypontok egyike szerinti élelmiszerdaraboló készülék, **azzal jellemezve, hogyan**

a) az alaprész (2) befogadó hellyel rendelkezik a gyűjtőtartály (10) számára, amelynek rögzítő készüléke van a gyűjtőtartály (10) átmeneti rögzítéséhez, és/vagy **hogyan**

b) a gyűjtőtartály (10) az alaprészben (2) olyan módon rendezhető el, különösen tolható be, hogy az a feldarabolt élelmiszer árut automatikusan összegyűjtse, és/vagy **hogyan**

c) a gyűjtőtartály (10) vállakozva rendezhető el egy első forgási helyzetben, amelyben az első daraboló szerszámmal darabolt élelmiszer árut gyűjti össze, vagy egy második, az első elfordulási helyzettel különböző elfordulási helyzetben rendezhető el, amelyben a második daraboló szerszámmal darabolt élelmiszer árut gyűjti össze.

12. Az 1.-11. igénypontok egyike szerinti élelmiszerdaraboló készülék, **azzal jellemezve, hogyan**

a) az élelmiszerdaraboló készülék arra van kiképezve, hogy egy daraboló folyamat számára egy munkaiemezen, például könyhai munkafelületen, legyen felállítható, és/vagy **hogyan**

- b) Az élelmiszerdaraboló készülék ahhoz van kiképezve, hogy egy daraboló folyamat több különböző felállítási irányban, egy munkavégző lapon, például egy konyhaasztal lapon, legyen felállítható, és/vagy **hogyan**
- c) az élelmiszerdaraboló készülék ahhoz van kiképezve, hogy egy első daraboló szerszámmal rendelkező daraboló folyamat egy első felállítási irányban, és egy további daraboló szerszámmal rendelkező daraboló folyamat egy, az első felállítási iránytól eltérő további felállítási irányban, egy munkavégző lapon, például egy konyhaasztal lapon, legyen felállítható, és/vagy **hogyan**
- d) minden daraboló szerszámhoz hozzá van rendelve több különböző felállítási irány, és **hogyan** az élelmiszerdaraboló készülék arra van kiképezve, hogy egy darabolási folyamat, a daraboló szerszámok egyikével, a daraboló szerszámhoz hozzárendelt felállítási irányban egy munkavégző lapon, például egy konyhaasztal lapon, felállítható legyen.

13. Az 1.-12. igénypontok egyike szerinti élelmiszerdaraboló készülék, **azzal jellemezve, hogy**

- a) az élelmiszerdaraboló készülék, az élelmiszerdaraboló készülék felállításához, különböző felállítási irányokba álló lábakkal rendelkezik, és/vagy **hogyan**
- b) az alaprész (2) álló lábakkal rendelkezik, és/vagy **hogyan**
- c) olyan álló lábak állnak rendelkezésre, amelyek elasztikus anyagokból, és/vagy magas csúszóerővel rendelkező anyagokból, különösen gumbóval vannak előállítva, és/vagy **hogyan**
- d) az alaprész, a daraboló szerszámon túl előre nyúló, álló lábakkal rendelkezik.

14. A 13. igénypont szerinti élelmiszerdaraboló készülék, **azzal jellemezve, hogy**

- a) legalább egy álló láb úgy van elrendezve, hogy az álló láb különböző felállítási irányokban alkalmazható, és/vagy **hogyan**
- b) az álló lábak a különösen sokfelületként, vagy négyszöghasábként kiképezett alaprész (2) peremén, és/vagy a peremek mentén vannak elrendezve, és/vagy **hogyan**
- c) az álló lábak a különösen sokfelületként, vagy négyszöghasábként kiképezett alaprész (2) sarkain vannak elrendezve, és/vagy **hogyan**
- d) az alaprész (2) olyan álló lábakkal rendelkezik, amelyek egyetlen lehetséges felállítási irányban történő felállításra szolgálnak, és/vagy **hogyan**
- e) az alaprész (2) legalább egy saját álló lábbal rendelkezik.

15. Az 1.-14. igénypontok egyike szerinti élelmiszerdaraboló készülék, **azzal jellemezve, hogy az alaprész (2) fröccsöntött alkatrészként, különösen műanyag fröccsöntött alkatrészként van előállítva, vagy hogy az alaprész (2) legalább egy, fröccsöntött alkatrészként, különösen műanyag fröccsöntött alkatrészként előállított alkatrészt tartalmaz, vagy hogy az alaprész (2) több, különösen fröccsöntött részből, különösen műanyag fröccsöntött részből előállított alkatrészből van összerakva.**

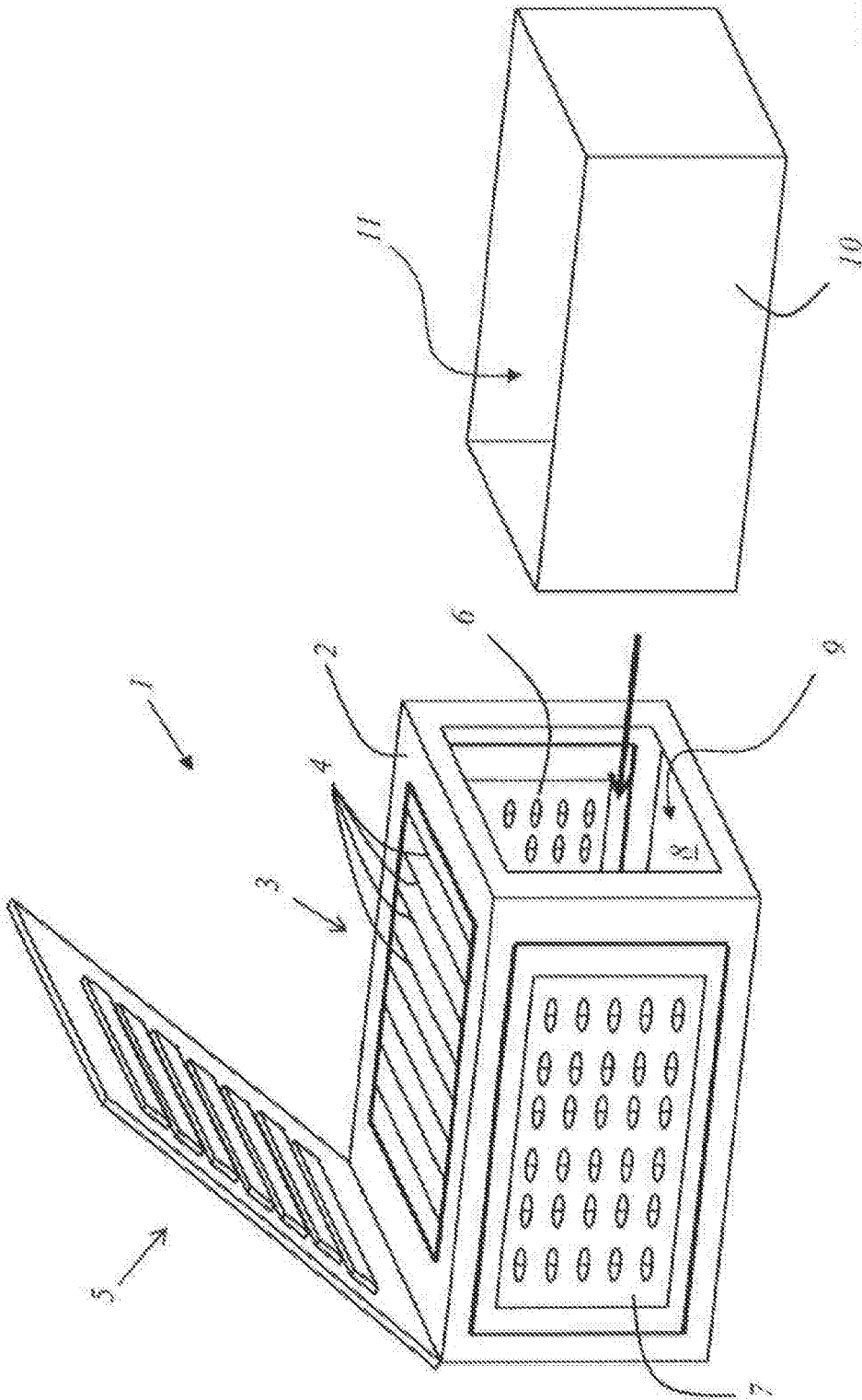


Fig. 1

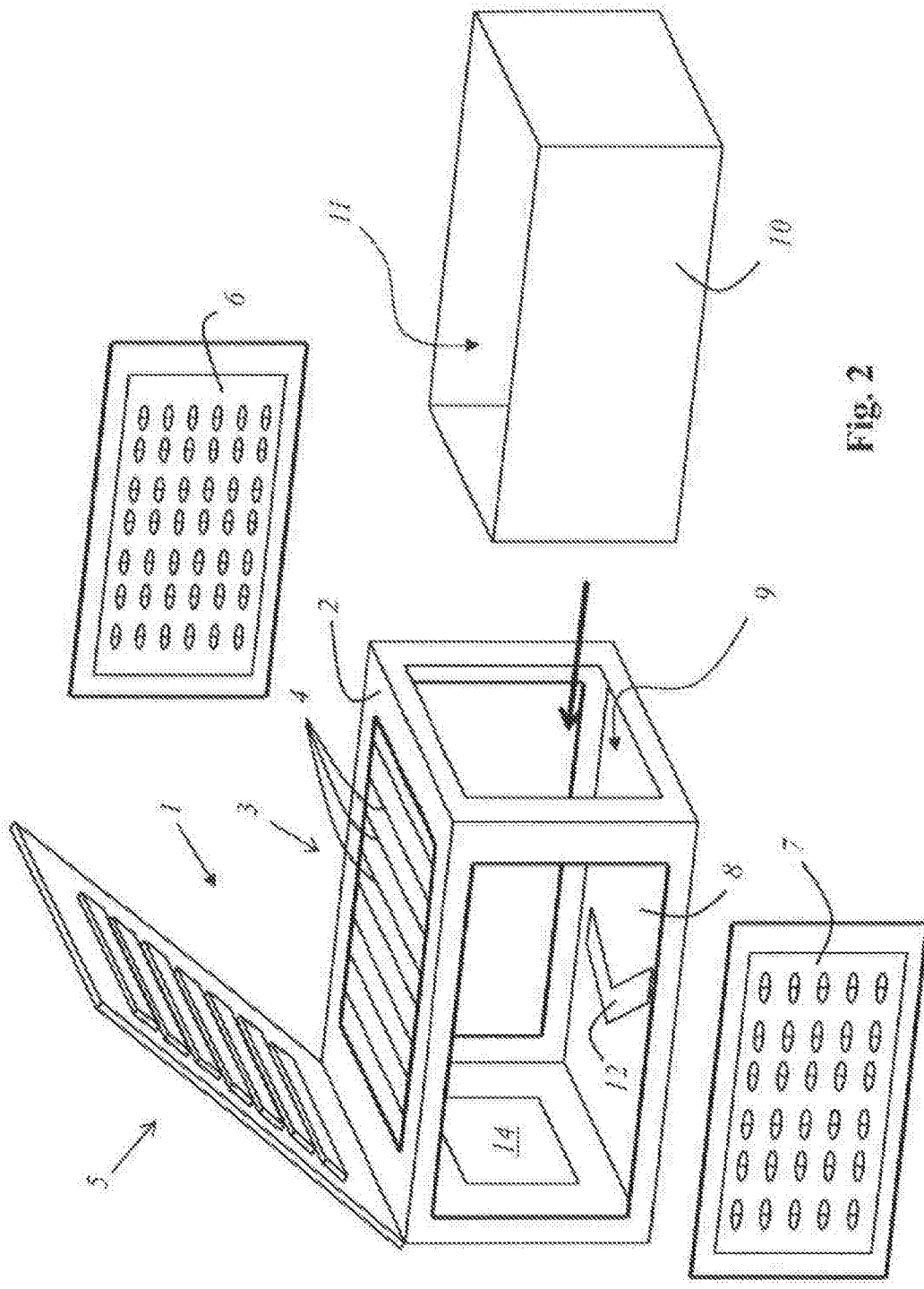


Fig. 2

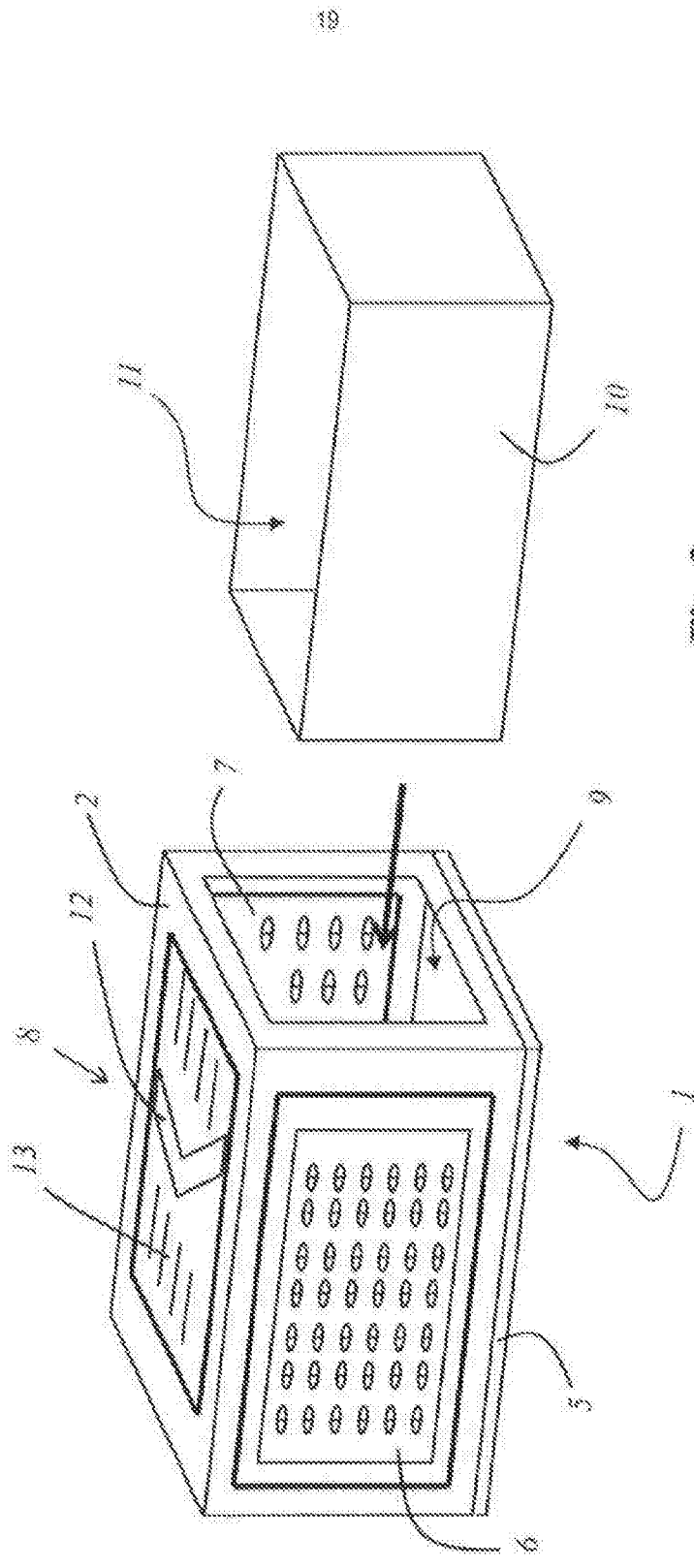


Fig. 3

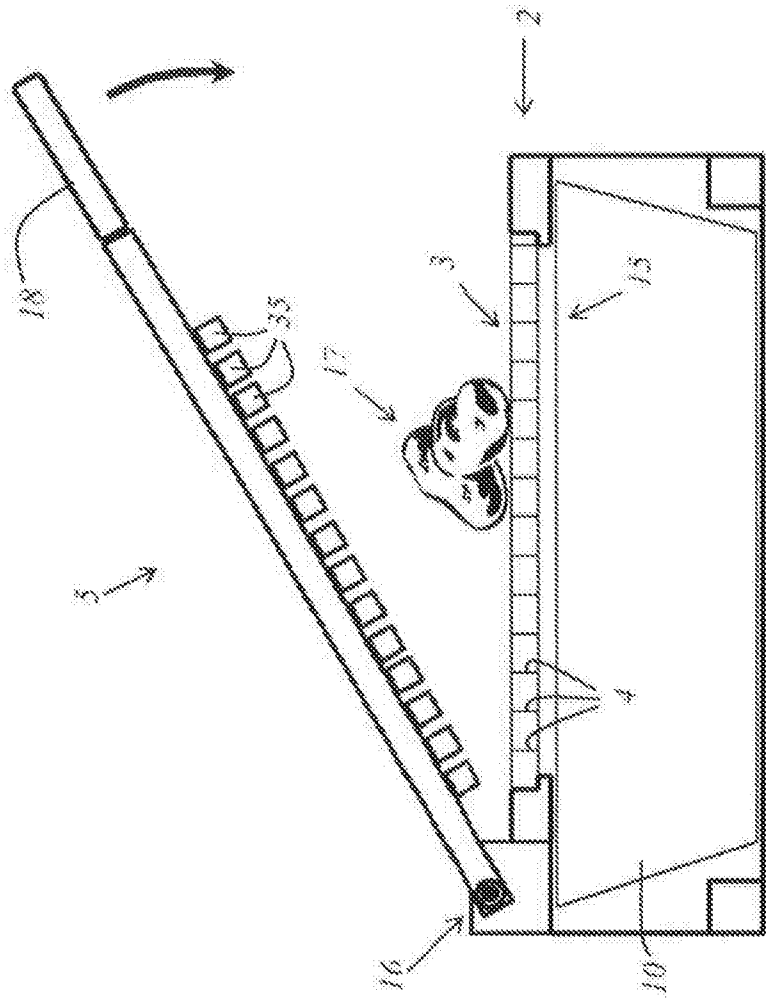


Fig. 4

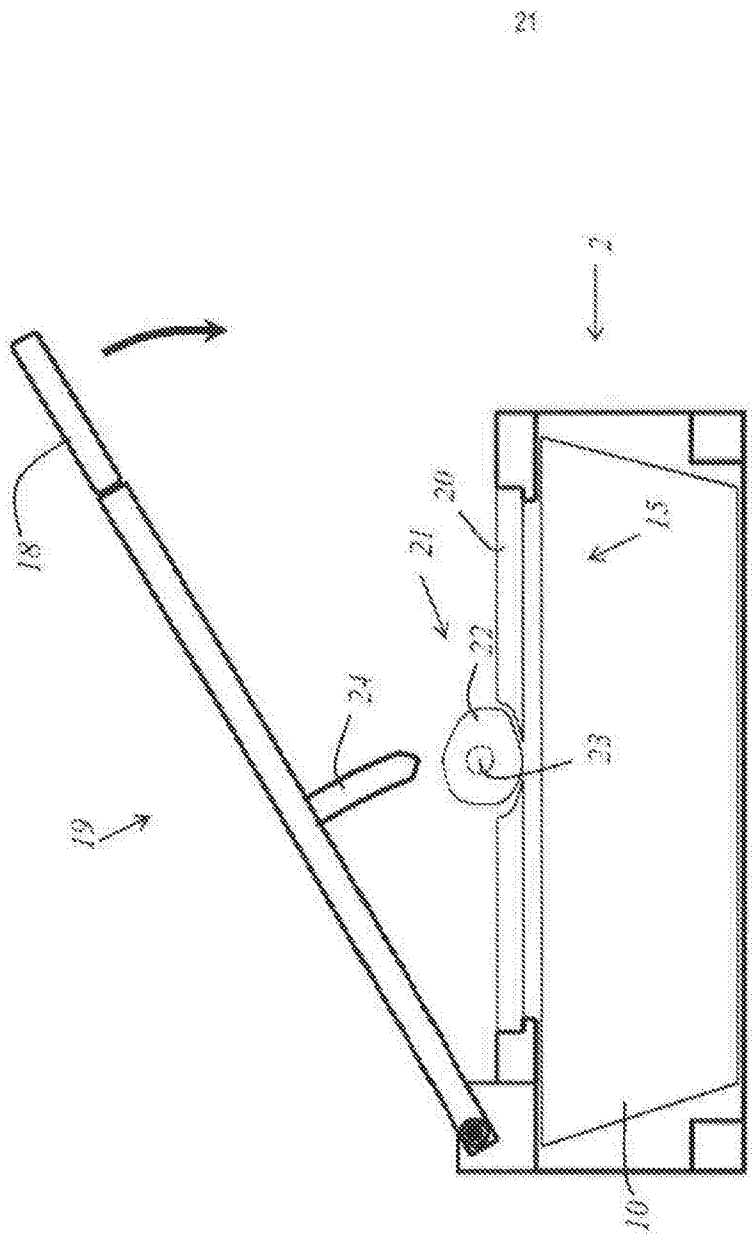


Fig. 5

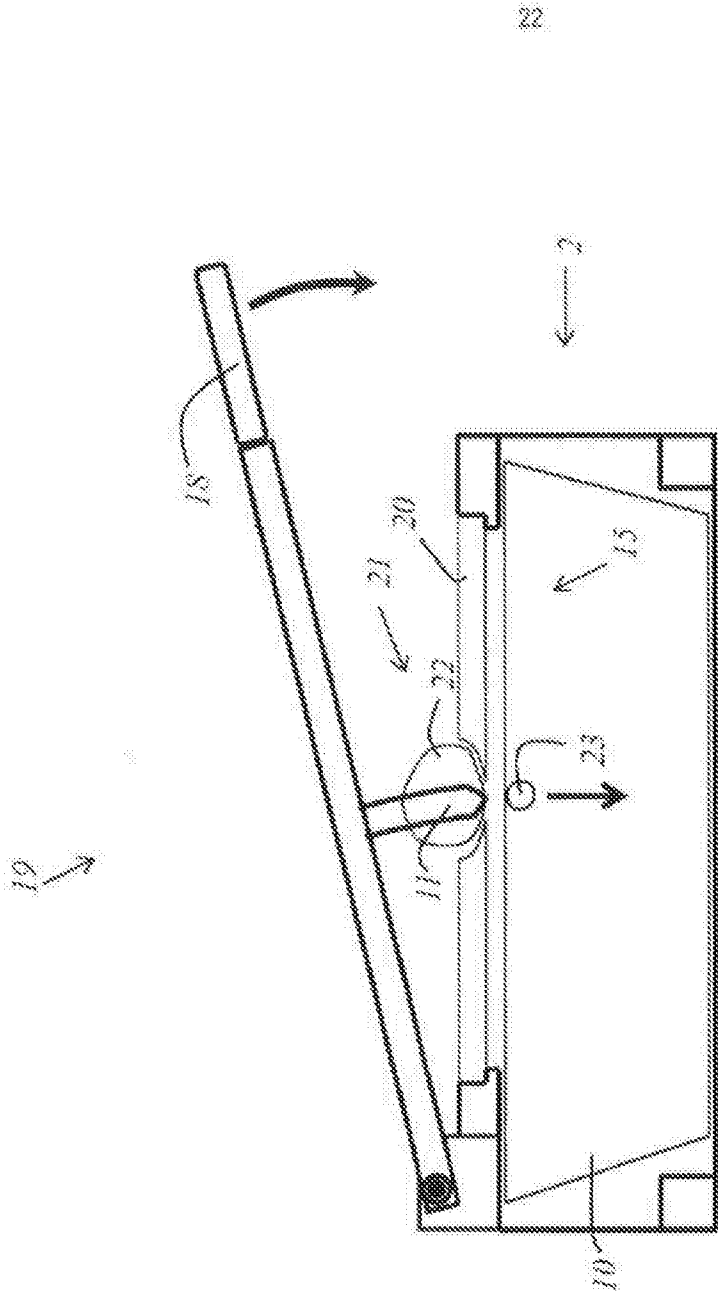


Fig. 6

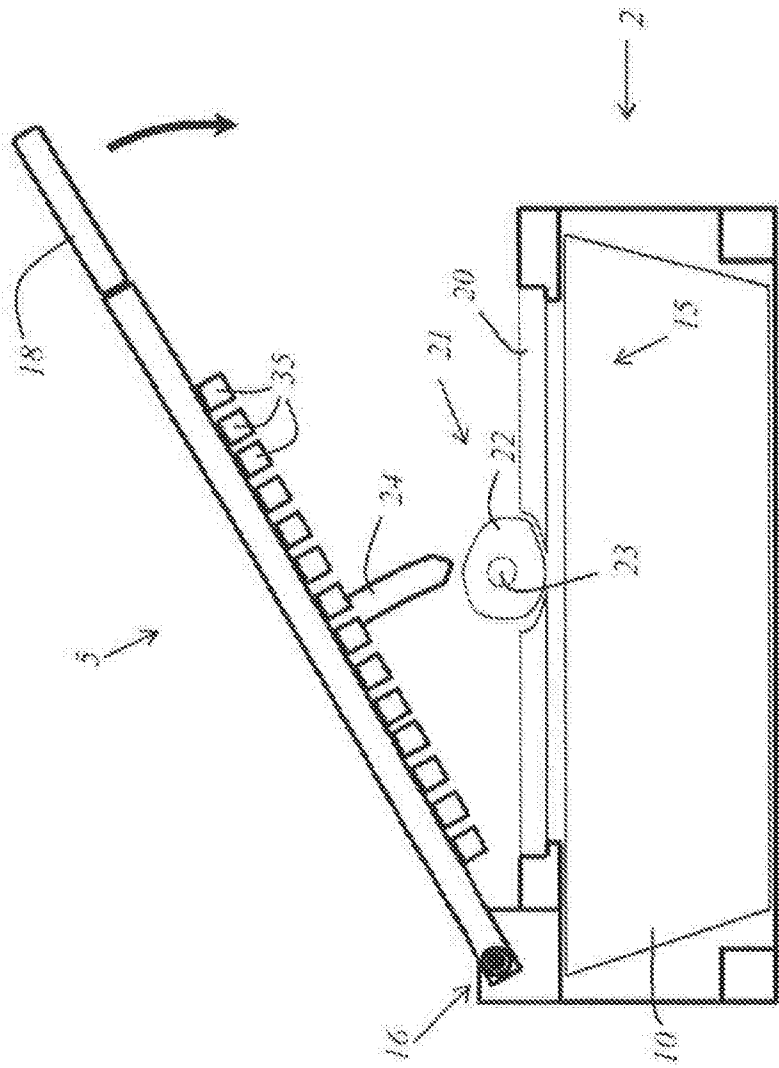


Fig. 7

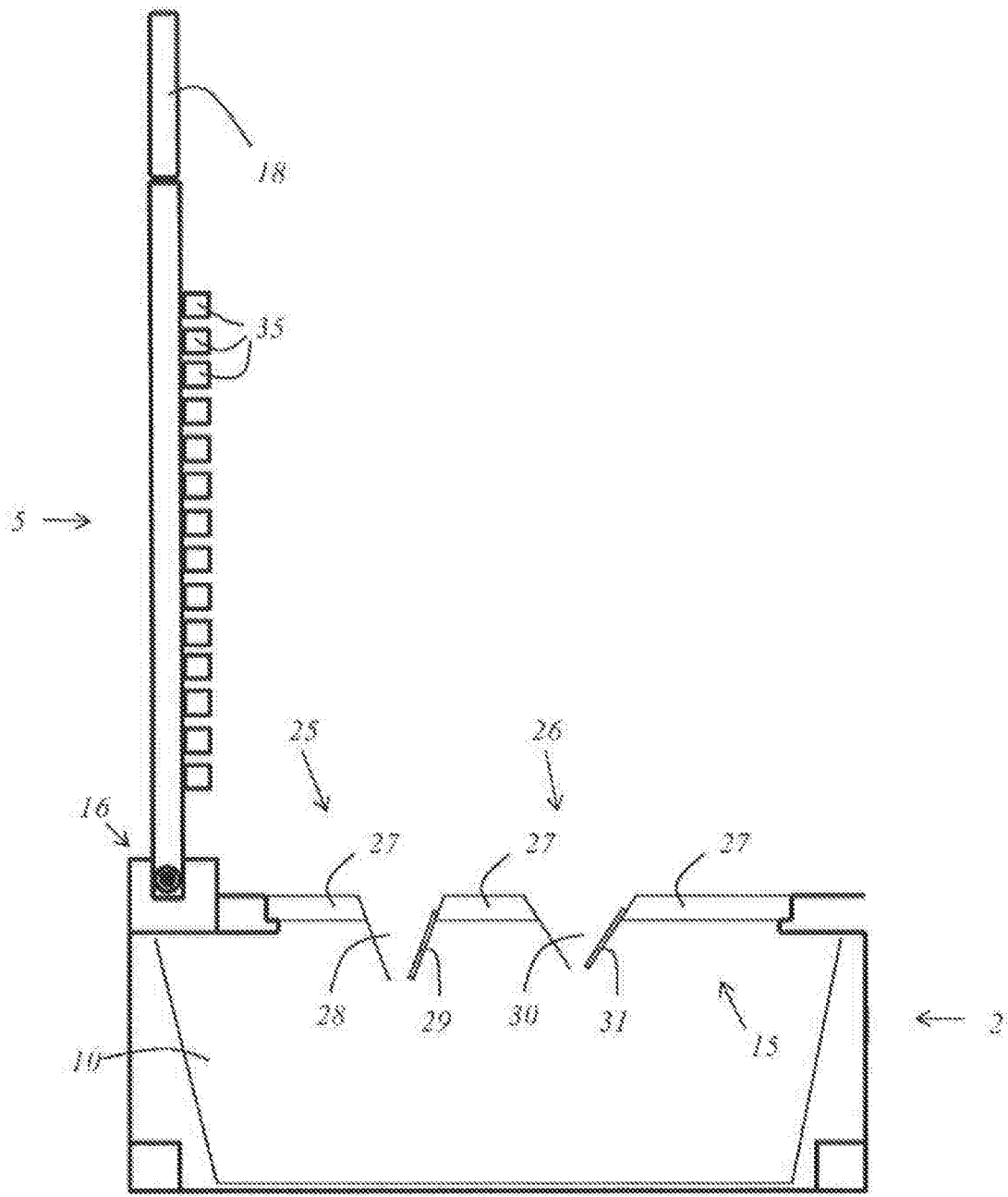


Fig. 8

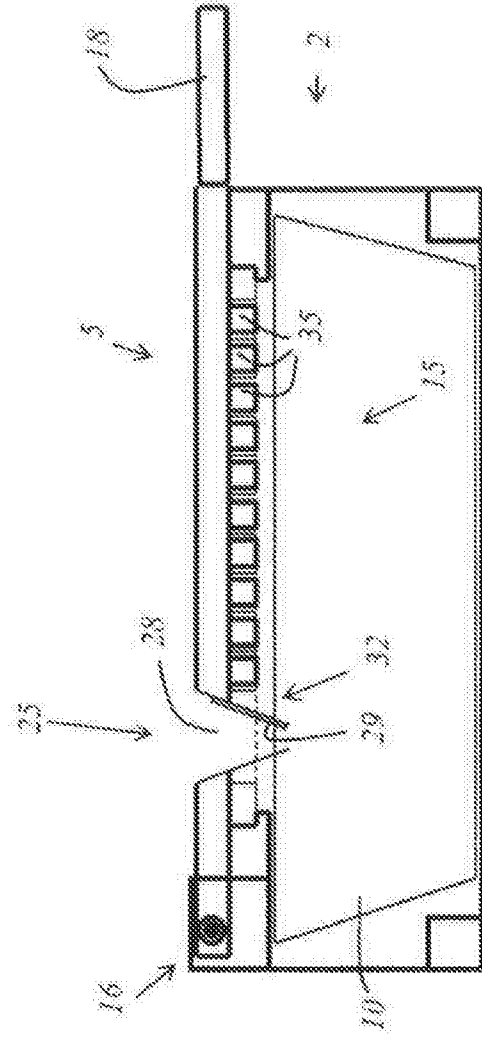


Fig. 9

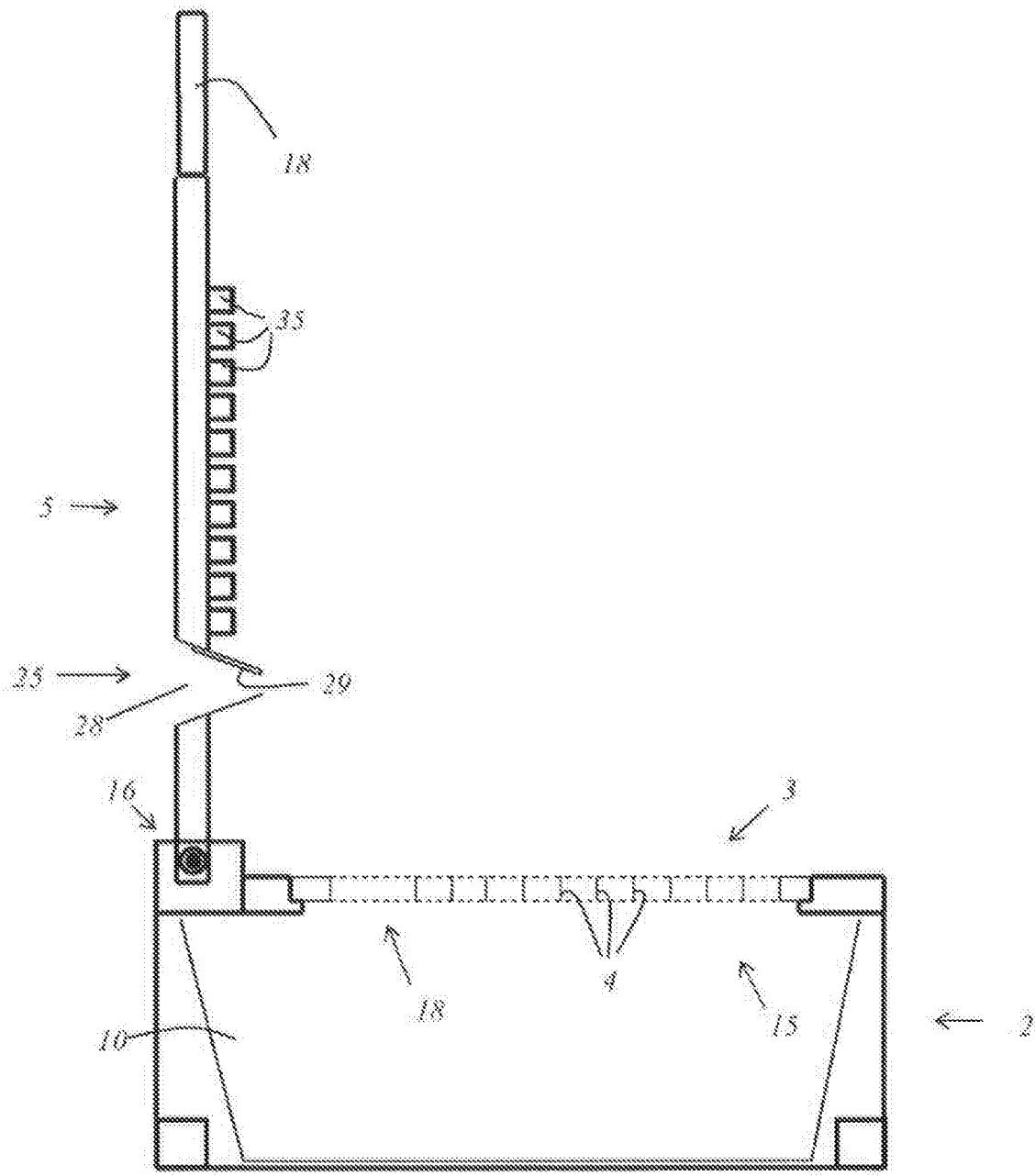


Fig. 10

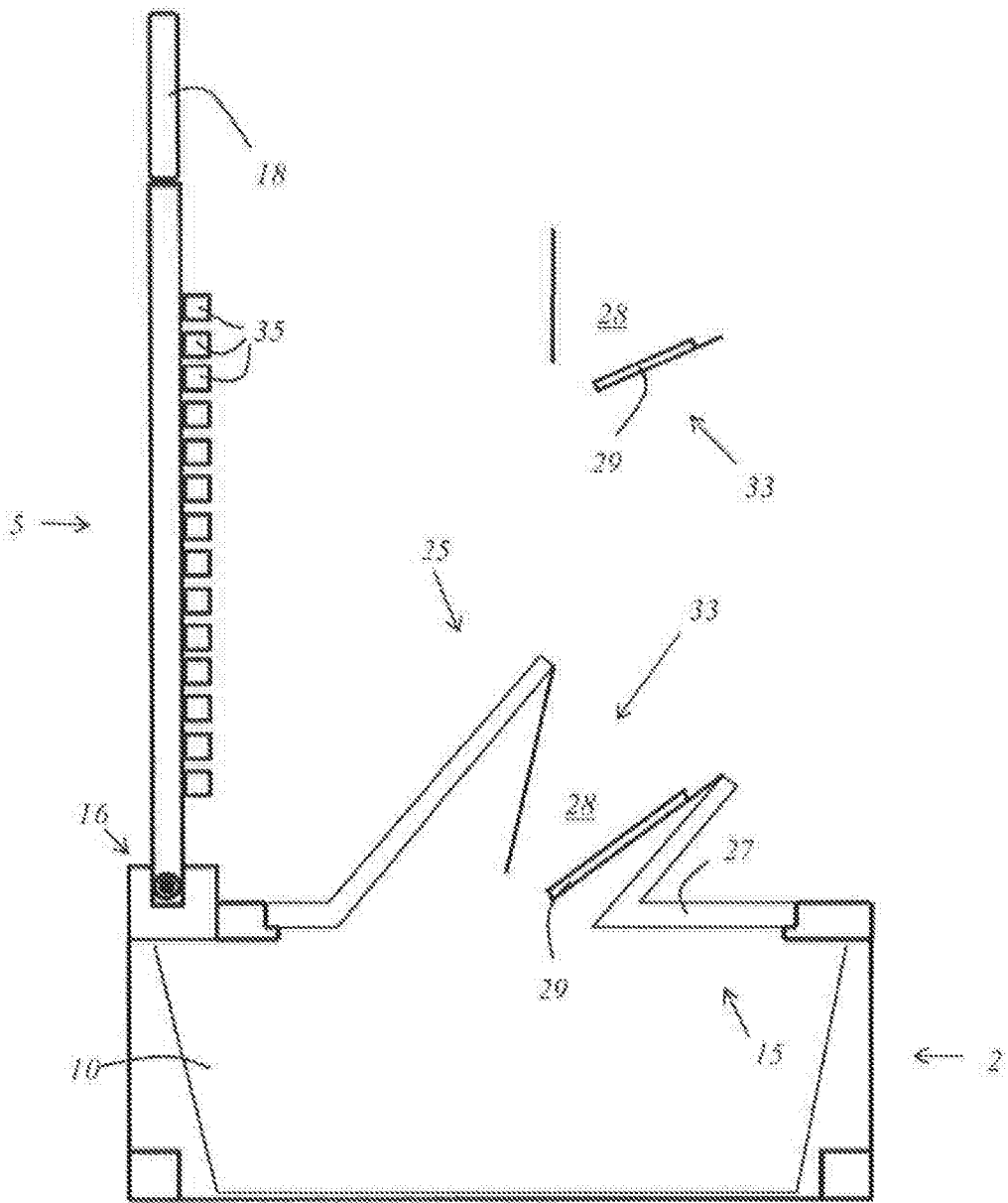


Fig. 11