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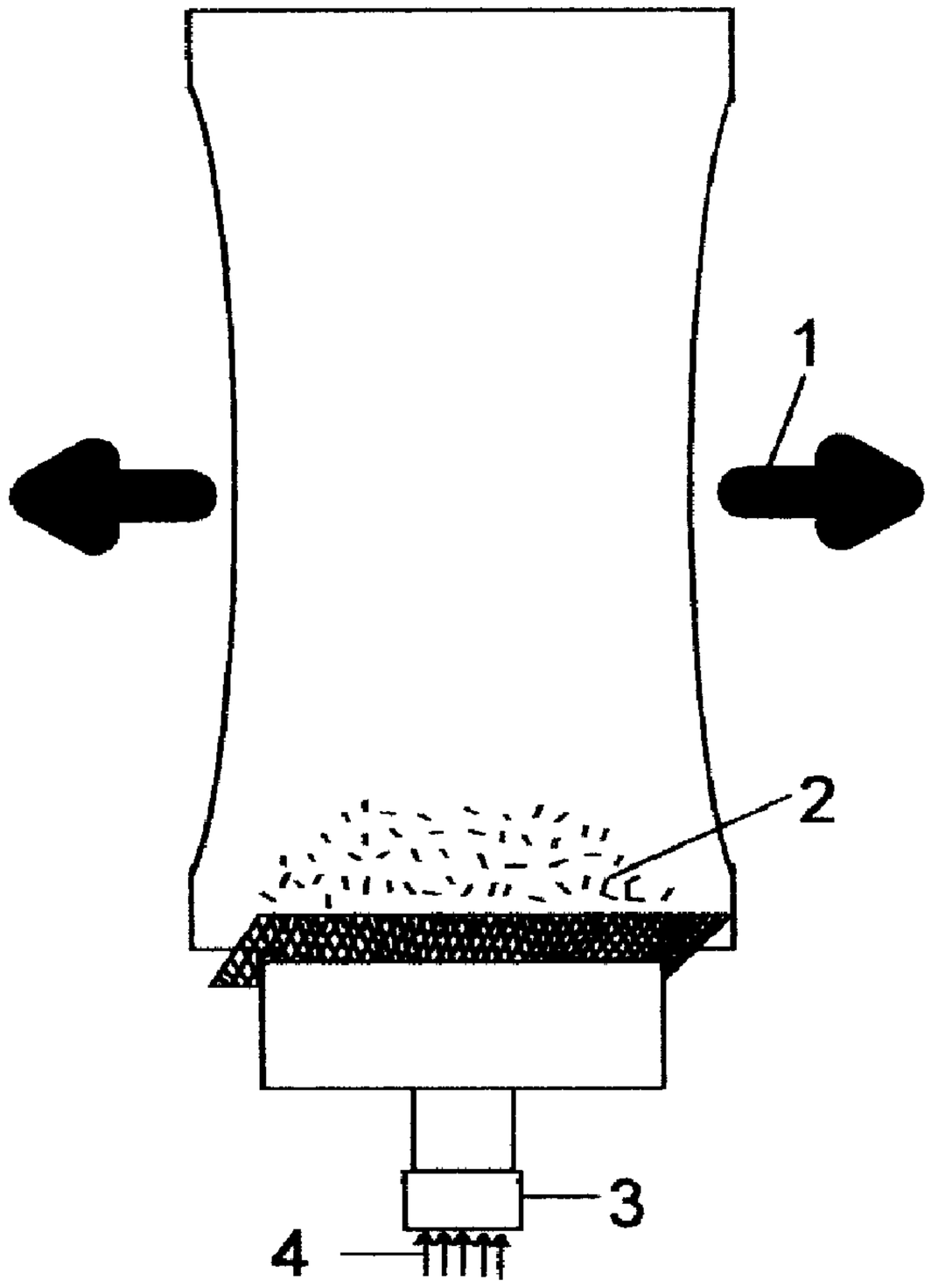
(54) Titre : CAFE PRESSE
(54) Title: SQUEEZED COFFEE



(57) Abrégé/Abstract:
This is a device for making a beverage, such as coffee or tea, in a flexible container, such as, but not limited to a plastic bottle or cylinder. The device has a filter and a securing device for said filter such to prevent the filter from falling out of place. The device has a cap with a pour capacity such as a nozzle to allow the beverage to be dispensed.

Abstract:

This is a device for making a beverage, such as coffee or tea, in a flexible container, such as, but not limited to a plastic bottle or cylinder. The device has a filter and a securing device for said filter such to prevent the filter from falling out of place. The device has a cap with a pour capacity such as a nozzle to allow the beverage to be dispensed.

Squeezed Coffee

This invention provides an improved way of making beverages such as coffee, more particularly of the type called coffee percolators and coffee presses.

Background of the Invention

Various forms of devices for beverage infusion commodities have been heretofore designed and various apparatuses have also been designed with a beverage infusion commodity filter such as a basket or the like. However, most devices for beverage infusion commodities have been reasonably complex in structure. Further, the various devices heretofore provided for beverage infusion commodity are less able to remove the brewing, infusion particulates from the beverage being dispensed. Accordingly, a need exists for a simplified beverage infusion commodity device that is able to dispense a beverage with less brewing particulates left in the beverage such as coffee grounds, yet not limited to coffee grounds. In addition, various devices heretofore provided for beverage infusion commodity are more bulky, heavy and due to their more rigid and numerous parts, more prone to breaking. Again and accordingly, a need exists for a beverage infusion commodity device that is compact, lightweight, less rigid, with fewer parts and less prone to being broken. Also, the various devices heretofore provided for beverage infusion commodity are non-buoyant and more likely to sink if accidentally dropped in water while being transported over water or even when in use on boats. Accordingly, a need exists for a beverage infusion commodity device that is buoyant and less likely to sink. Also, some various devices heretofore provided for beverage infusion commodities utilize disposable filters and/or cartridges that add to litter and landfills. Purchasing and repurchasing of these disposable filters and cartridges result in costing the consumer more. Accordingly, a need exists for a beverage infusion commodity device that has no disposable filter and cartridges, thus not adding to landfills and is more cost effective for the consumer and producer.

Description of Prior Art

The coffee press/ French press, as cited in U.S. patent numbers US 6,079,316 Barden et al. June/2000, US 7,032,505 Brady April/2006 and US 7,040,218 Biolchini Jr. May/2006 work on the premise of combining water and coffee grounds in a cylinder for infusion and through the use of a

screening plunger device that undertakes separating the grounds from the water for the purpose of producing coffee. The parts comprising the coffee press/French Press are more complicated in producing, thus represent a higher cost to the consumer. The level of infusion is limited to steeping, thus the time required for making coffee is considerably longer. Most coffee presses/French presses require coarse ground coffee, which further limits the infusion.

The percolator, as cited in U.S. patent US 7,270,049 Butt September/2007 and Canadian patent CA 740,628 Day August/1966 work on the premise of boiling water expansion being directed up through a percolating tube and then falling into a basket containing ground coffee. The boiling water then, through the law of gravity, drops down through the coffee grounds into the water-boiling portion of the device. This process then re-percolates the already infused coffee that dropped down through the basket containing the coffee grounds over and over, thus the time required for making coffee is considerably longer. As a consequence to the re-boiling, re-percolating of already infused coffee, the result is coffee that has a boiled taste.

Beverage infusion devices as cited in U.S. patent numbers US 4,891,232 Dahl January/1990, US 5,076,425 Plone December/1991 and US 6,541,055 Luzenberg April/2003 work on the premise of infusion by water being drawn through a straw or the like that has been imbedded with food or beverage matter. When water is passed through the straw and in contact with the imbedded food or beverage matter, infusion takes place. This process requires disposable cartridges, which represent litter and add to landfills. Further, the complicated nature of providing cartridges can only add to consumer cost.

Summary of the Invention

The beverage infusion commodity device of the instant invention is a container that is flexible in nature consisting of a lower section, which provides a reservoir where water, hot or cold, can be placed into contact with the brewing agent such as coffee grounds. To filter out the infusing beverage particulates, a filtering screen is placed on top of the mouth of the container and it is held in place by a cap with a dispensing nozzle. The end user is able to either drink the beverage being dispensed from the beverage infusion commodity device or by holding the device over a cup or glass and squeezing the device so as to dispense the beverage into a cup, glass or beverage holding device. An insulating sleeve can be added to the cylinder such to protect the end user's hands from

heat when using boiling water in the beverage infusion commodity device. Also, a container with insulating properties can be used or even a double wall design. The dispensing nozzle of the cap of the beverage infusion commodity device is able to regulate the speed of the beverage being dispensed so as to control the strength of the beverage being made. In the event the beverage being made was coffee, as an example, a person would be able to partly close the pour nozzle of the cap causing the dispensing of the beverage to take longer, increasing the infusion time so as to make stronger coffee. An assortment of caps can be used to regulate the dispensing speed such as, but not limited to, a push-pull cap or a twist cap. The container when squeezed creates internal pressure causing the water inside the container to penetrate the brewing particulates more thoroughly, thus achieving a higher level of infusion. The air that is taken back into the cylinder in between squeezes tosses the brewing particulates, which ensures more even and thorough infusion of the brewing particulates.

In the drawings, which form part of this specification,

Fig. 1 is a perspective view of a container cap with push-pull nozzle.

Fig. 2 is a perspective view of a container cap with twist nozzle.

Fig. 3 is a perspective view of a filtering mesh that is placed over the mouth of the container.

Fig. 4 is a perspective view of a filtering mesh supported by a retaining ring, which is fitted into the mouth of a container or it can be fitted into the cap.

Fig. 5 is a perspective view of a container with an insulated sleeve.

Fig. 6 is a perspective view of a container being squeezed with a filter inserted, cap on, dispensing nozzle in open position, and dispensing beverage. (1) Is a container/reservoir being squeezed; (2) coffee grounds; (3) filter mesh; (4) cap; (5) dispensing nozzle; (6) dispensing beverage.

Fig. 7 is a perspective view of a beverage holding device, such as a cup.

Fig. 8 is a perspective view of a container taking in air in between squeezes tossing beverage infusion particulates, filter inserted, cap on, and nozzle in open position. (1) Is a container/reservoir regaining its original shape; (2) coffee grounds being tossed by incoming air; (3) dispensing nozzle; (4) taking in air

Detailed Description of the Invention

The present invention is a beverage infusion commodity device for making a beverage such as coffee, in a flexible container such as, but not limited to, a plastic bottle or cylinder.

Referring now more specifically to the drawings. Using a flexible container (Fig. 5) as a holding reservoir and adding into this reservoir beverage or food particulates such as ground coffee and then adding water, hot or cold. A filtering screen (Fig. 3) can be placed over the mouth of the container (Fig. 5) or filtering screen with a retainer (Fig. 4) can either be inserted into the container (Fig. 5) or it can be inserted into the cap (Fig. 1) or (Fig. 2). The cap (Fig. 1 or Fig. 2) can then be assembled to the container (Fig. 6 (4)). The device in its assembled form with filter (Fig. 6(3)) and cap (Fig. 6 (4)) containing both water and brewing agents such as ground coffee (Fig. 6 (2)) can be inverted upside down (Fig. 6) with the dispensing nozzle closed. Holding the device (Fig. 6) over a cup (Fig. 7) and opening the dispensing push-pull cap nozzle (Fig. 6 (5)) and then by squeezing the device (Fig. 6 (1)) the beverage can be dispensed (Fig. 6 (6)). In between squeezes the container will regain it original shape (Fig. 8 (1)) as the device takes in air (Fig. 8 (4)). As consequence to the taking in of air the brewing agent, such as coffee grounds, will become tossed and/or stirred (Fig. 8 (1)) resulting in a more thorough infusion of the brewing agent.

When making hot beverages such as coffee and using coffee grounds the pressure created by both the hot water and when squeezing the flexible device will cause the hot water to more thoroughly penetrate the coffee grounds, thus extracting higher levels of coffee oil and sap from the coffee grounds, enhancing infusion.

Before inverting the container right side up after dispensing some or the entire amount of the beverage made, the cap nozzle (Fig. 6 (5) or Fig. 8 (3)) is closed to ensure no unintended dispensing of the beverage made.

The embodiments of the invention in which an exclusive property or privilege is claimed are defined as follows:

1. A beverage infusion device consisting of a container for holding beverage infusion particulates and water, hot or cold, that has a filtering screen at the top of the container and a container cap with a dispensing nozzle for the purpose of dispensing the infused beverage.

2. The beverage infusion device recited in claim 1 wherein said device employs the benefit of pressure created by the squeezing of the container and/or the build-up of pressure when using hot water in which both means of pressure building serve to enhance the infusion of the beverage particulates in the beverage being made.

3. The beverage infusion device recited in claim 1 wherein said device employs the benefit of tossing the beverage particulates in between squeezes as the container takes in air, thus ensuring a more even and thorough infusion of the beverage particulates in the beverage being made.

4. The beverage infusion device recited in claim 1 wherein said device employs the benefit of being able to regulate the strength of the beverage being made through regulating the dispensing flow rate by either partly opening or closing the dispensing nozzle valve whereby the beverage particulates are under more pressure when the dispensing nozzle is partly closed and less pressure when the dispensing nozzle is completely open.

5. The beverage infusion device recited in claim 1 wherein said device employs the benefit of being able to regulate the strength of the beverage being made through the use of either long or short squeezes whereby long squeezes produce lighter strength and less infusion and whereby short squeezes produce stronger strength and greater infusion due to the tossing of the beverage particulates occurring less often with long squeezes and more often with short squeezes.

6. The beverage infusion device recited in claim 1 wherein said device employs the benefit of being able to reduce the amount of time it takes for infusion through the tossing of beverage infusion particulates and through the use of pressure caused by squeezing the container or when using hot water.

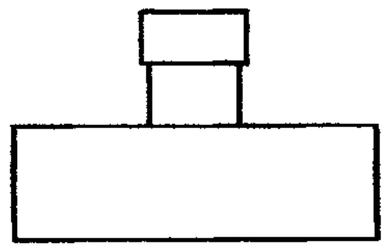


Fig. 1

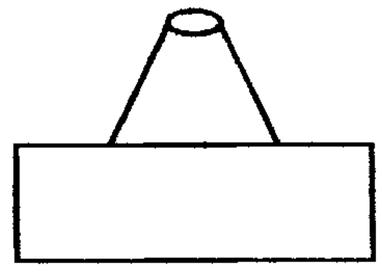


Fig. 2

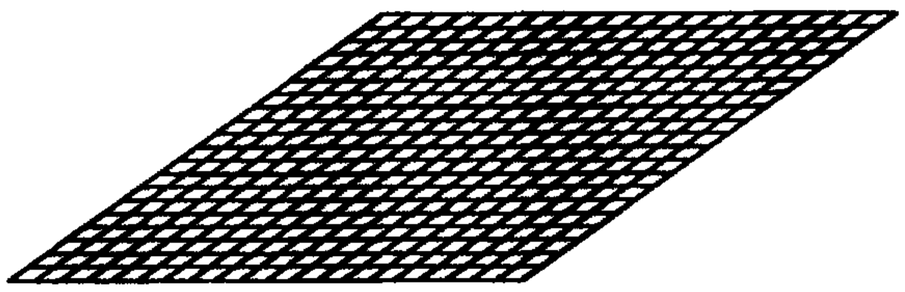


Fig. 3

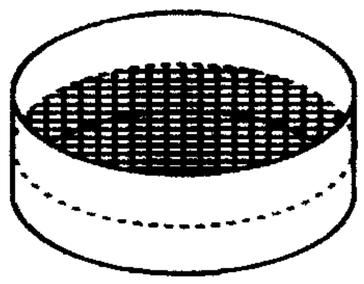


Fig. 4

Fig. 5

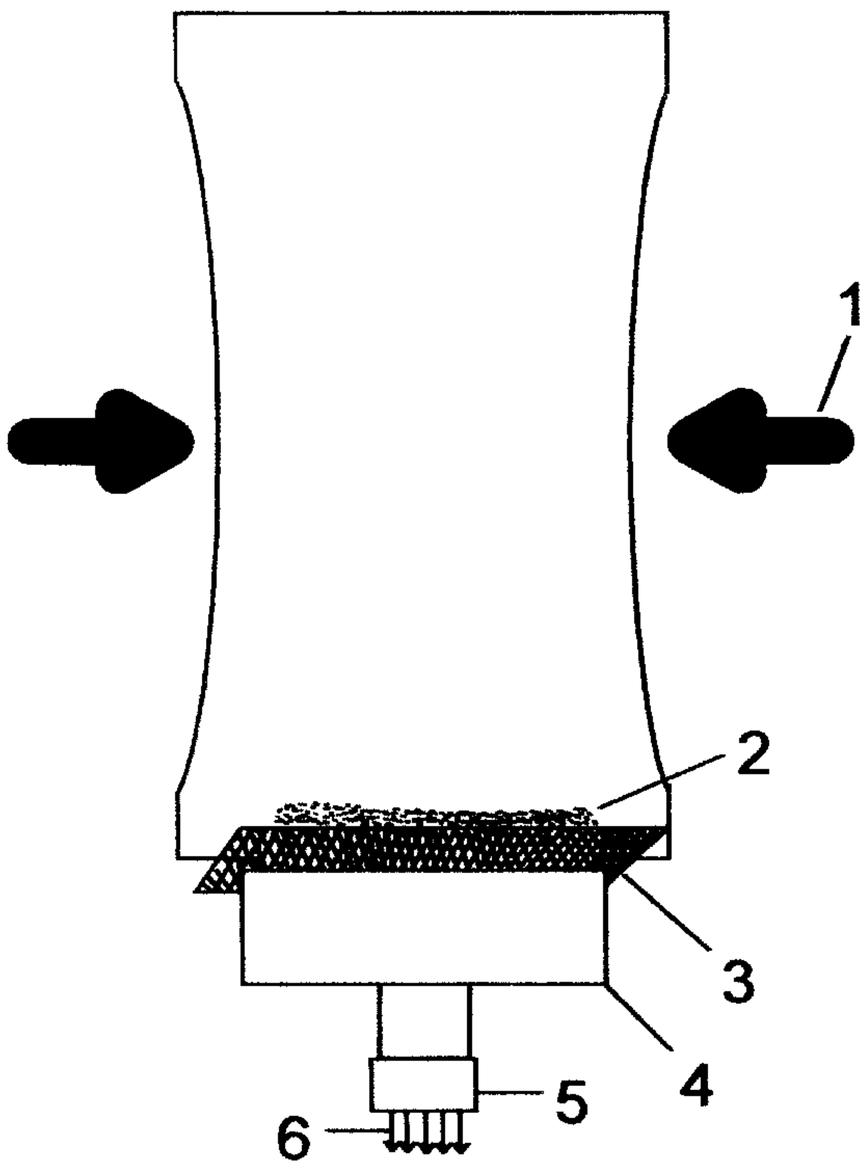


Fig. 6

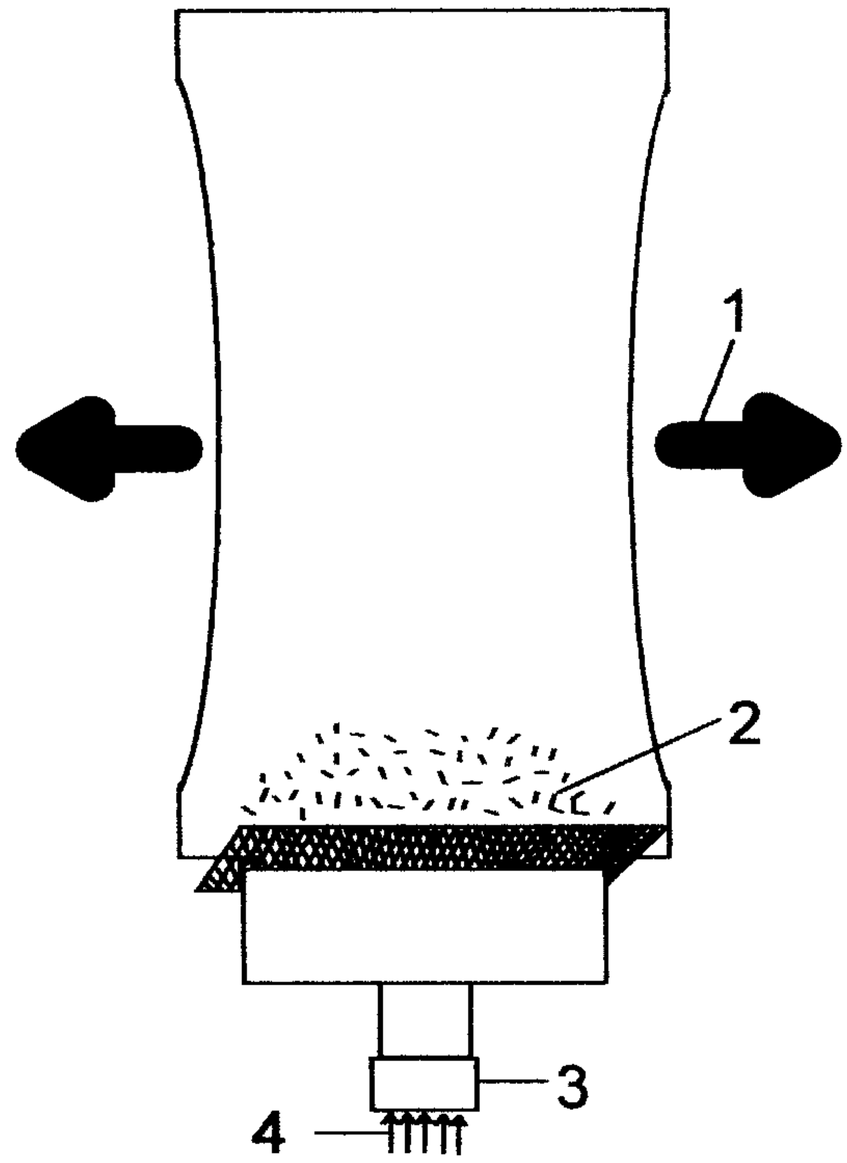


Fig. 8

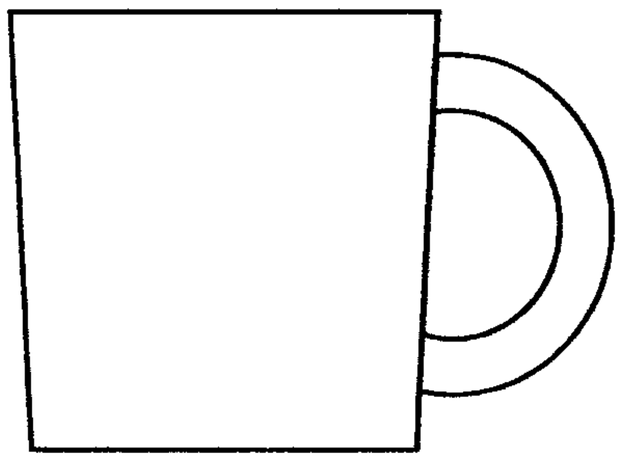
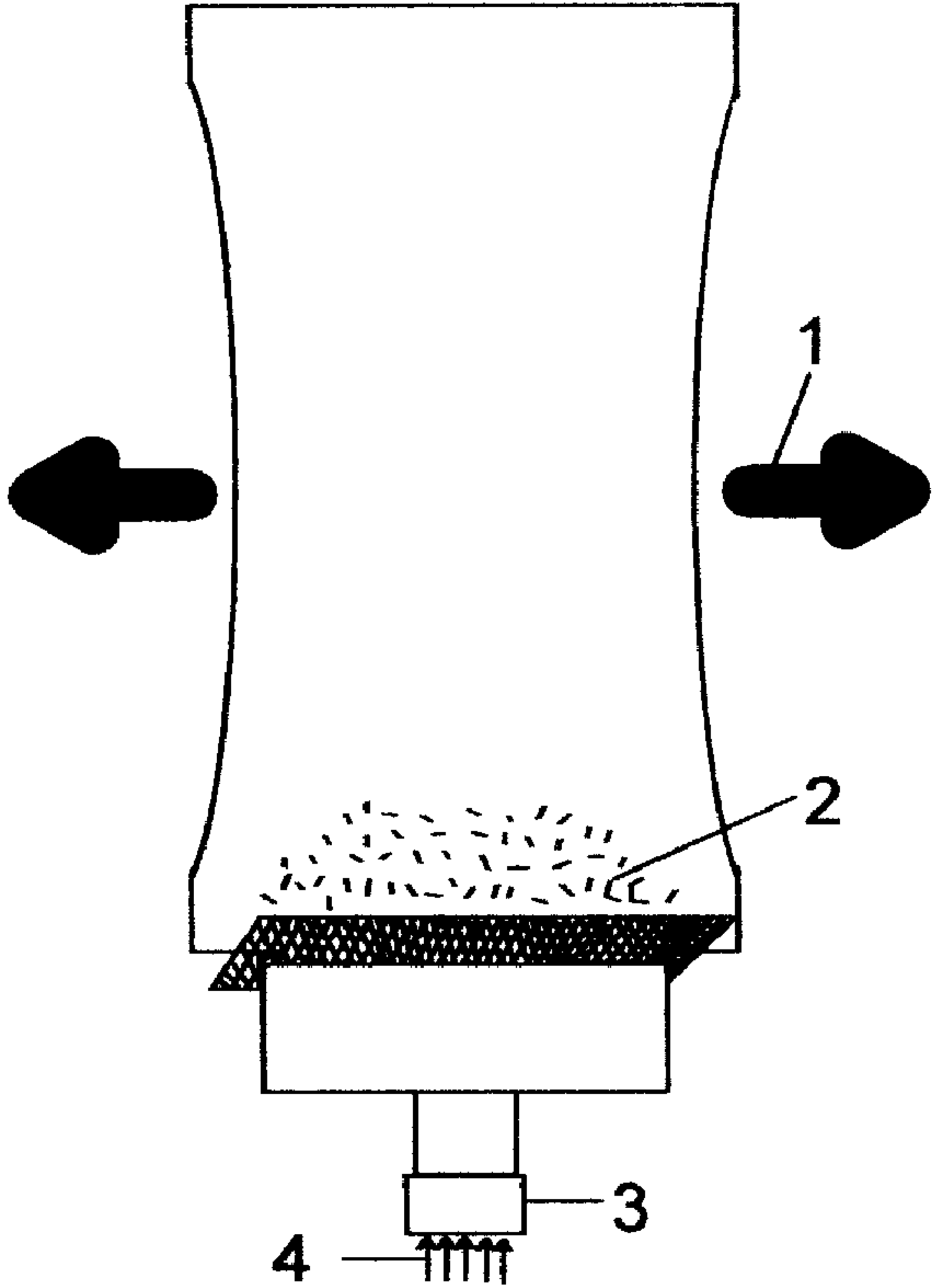


Fig. 7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