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**JP-U- 3 202 296**  
**US-A- 5 438 758**  
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DESCRIPTION

The present invention relates to butcher's knives.

- 5 More precisely, the invention relates to butcher's knives used in an industrial and artisanal framework as well as in a domestic framework, for cutting meat. Conventionally, such butcher's knives have a long tapered blade adapted to this operation.
- 10 The invention relates to such a butcher's knife of which the end of the blade has a sharp rounded edge, in particular for use in first, second and third meat processing (slaughter, boning, trimming) and all other cutting operations.
- 15 Note that the term meat here is taken in the broad sense and includes fish.

The particularity of the knife resides in the combination of the following characteristics that said knife is provided with,  
20 namely:

- a) a blade with a length between 10 cm and 40 cm rounded at its end, the rounded end having a radius between 2 mm and 10 mm;
- 25 b) a sharp edge that extends over said rounded end of the blade and extends over a portion of the back of the blade of the knife over at least 8 mm from the end of the blade.

Note that a knife specially designed to skin game having a short  
30 and rounded blade was known from US 2002/104222. In this American patent application, this skinning knife is presented as an alternative to knives with a long blade. Document JP3202296U describes a kitchen knife having a rounded end.

35 Butcher's knives are historically and conventionally provided with a pointed and thin end corresponding to the operating procedures and usual uses in the art.

These knives generate many work accidents and cause injuries by cutting or sticking, either when handling knives in the work phase, or when knives fall, when sticking the meat, which can result in a turning over of the knife towards the top of the  
5 body and injuries, sometimes very serious, to the neck, face, forearms, etc., in case of contact with blades of knives coming out of the cutlery, ...

Accidents by cutting or sticking in the meat processing industry  
10 represent about 30% of the work accidents.

The invention provides an effective technical solution to this problem, while still improving working conditions.

15 It makes it possible to eradicate accidents by sticking, or to substantially limit the impact and the severity thereof.

It reduces the risk of musculoskeletal disorders linked to the repetitive gestures of the art, by facilitating working gestures.  
20

The knife with a sharp rounded blade according to the invention indeed makes it possible to reduce the number of gestures required for cutting operations.

25 The operator using a knife with a pointed blade, for the purpose of a cutting stroke to separate muscles or separate muscle from a bone, must extract their knife from the meat in order to put it back into the meat and continue the cutting thereof by progressing into the depth of the piece. The back of the blunt  
30 blade indeed does not make it possible to continue this cutting gesture in the opposite direction.

Thanks to the knife according to the invention that has a sharp edge that continues on the rounded tip of the blade and, beyond,  
35 on the back of the knife, the operator, at the end of a cutting stroke in a descending direction, can continue their movement in an ascending direction (and so on), without extracting their knife from the meat.

In addition, the end of the blade, when it is pointed, requires at the moment of cutting a substantial amplitude of the movement of the wrist.

5

The sharp rounded blade of the knife according to the invention, having a wider impact surface, makes it possible to substantially reduce the amplitude of the movement, thus reducing musculoskeletal disorders.

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The invention also makes it possible to suppress the risk linked to the sticking of the meat (gesture sometimes carried out by the operator to bring the pieces of meat towards them), since the operator, due to the rounding of the blade, is no longer able to practice this risky gesture, which suppresses the risks of injuries linked to the knife returning towards the top of the body.

The invention, as well as the advantages that it has, will be understood more easily thanks to the following description of an embodiment of the latter given by way of non-limiting example in reference to the single figure.

In reference to this figure, the butcher's knife 1 according to the invention has a handle 2 and a blade 3 that conventionally has a sharp edge on one of its sides.

This blade 3 has a length of 15 cm. In other embodiments, this blade can have a different length between 10 cm and 40 cm, and preferably between 13 cm to 25 cm.

This blade 3 moreover has a width of 2.8 cm (measured at the greatest width of the blade). In other embodiments, this blade can have a different width preferably between 2 cm and 5 cm.

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This blade 3 thus has a length/width ratio equal to about 5.3. In other embodiments, this ratio can be different and preferably between 4 and 8.

Conventionally, the blade of the knife according to this non-limiting embodiment is made from rust-resistant chrome-molybdenum steel. Its handle is made from plastic material that is resistant to sterilisation processes, cold and cleaning products. In other embodiments, other materials known to those skilled in the art can be used to manufacture the blade or the handle.

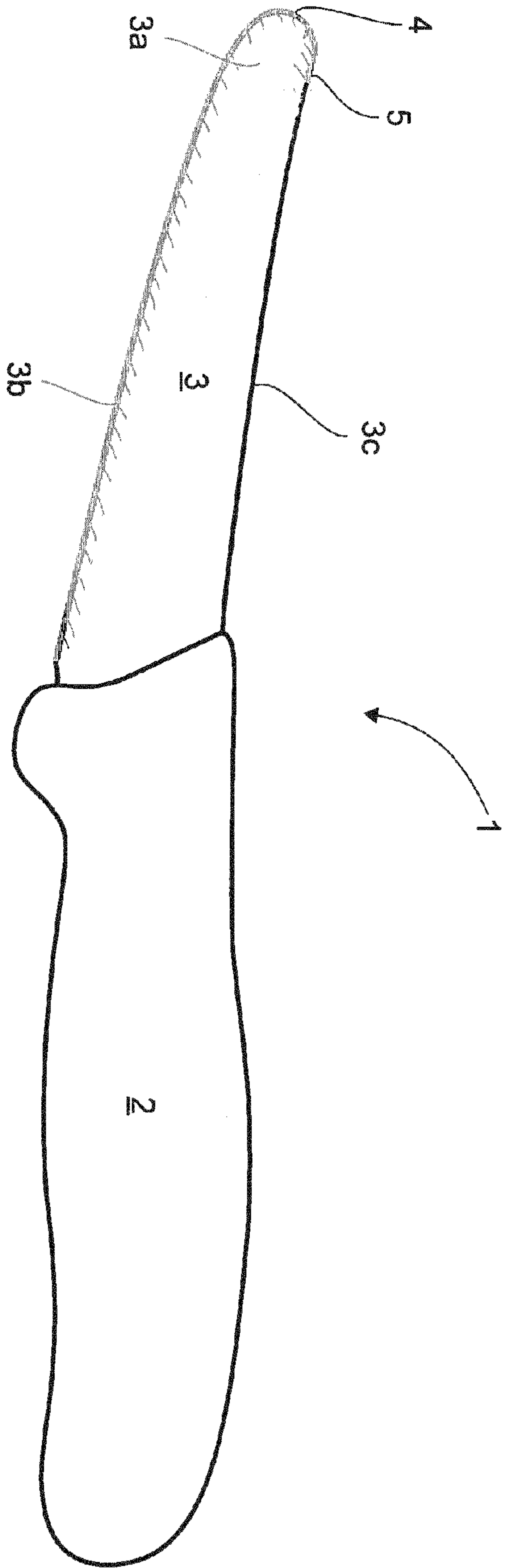
10 In accordance with the present invention, the blade 3 has a rounded end 3a and a sharp edge 3b. The rounded end has a radius of 2.5 mm. In other embodiments, this radius can be different and vary between 2 mm and 10 mm.

15 The sharp edge 3b extends to the back 3c of the blade. This sharp edge is obtained by sharpening the two sides of the blade. More precisely, this sharp edge 3b, represented in the figure by hatching, extends, in this embodiment, over a length of 10 mm from the end 4 of the blade to a point 5 of the back 3c. In  
20 other embodiments, this sharp edge can be extended over a different length over the back of the blade, in practice by at least 8 mm and preferably between 8 mm and 12 mm from the end of the blade. The end of the blade is formed, in practice, by the point whereon the knife can be maintained vertically on a  
25 horizontal support by maintaining it with a finger at the end of the handle thereof.

In order to facilitate the sharpening of the sharp edge of the blade 3, the back 3c of the blade 3 is thinned on its two sides  
30 in the extension of the sharp portion over a minimum thinning length of 30 mm from the end 4 of the blade. This thinning, consisting in a reduction in the thickness of the blade, can be obtained by those skilled in the art with any conventional method known to them. Note that, in other embodiments, this thinning  
35 can be extended further on the back of the blade until it extends over the entire length of the latter, from the end of the blade such as defined hereinabove.

## Patentkrav

1. Slagterkniv, der omfatter et skaft (2), og et blad (3) med en længde på mellem 10 cm og 40 cm, kendetegnet ved, at bladet (3) omfatter en afrundet ende (3a) med en radius på mellem 2 mm og 10 mm, og en skærekant (3b), der strækker sig over den afrundede ende (3a) og fortsætter over en del af bagsiden (3b) af bladet (3), idet bladets (3) skærekant (3b) fortsætter over mindst 8 mm fra enden (4) af bladet.
- 10 2. Slagterkniv ifølge krav 1, kendetegnet ved, at skærekanten (3b) på knivens blad (3) fortsætter over 8 mm til 12 mm fra enden (4) af bladet.
- 15 3. Slagterkniv ifølge krav 1 eller 2, kendetegnet ved, at den største bredde af bladet (3) ligger mellem 2 cm og 5 cm, og forholdet mellem bladets længde og bredde ligger mellem 4 og 8.
- 20 4. Slagterkniv ifølge krav 1 til 3, kendetegnet ved, at bladets (3) bagside (3c) er tyndere på begge sine sider i forlængelsen af skærekanten (3b) over en tyndere længde på mindst 30 mm fra enden (4) af bladet.



Figure