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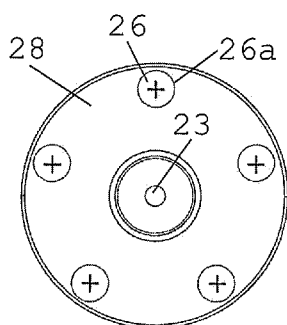


Fig. 8

(57) Abstract: A machine (1) for stirring a liquid food substance has: a container (10) delimiting a cavity (11) with a bottom (12) and a peripheral wall (13) for containing the liquid food substance to be stirred; an impeller (20) comprising an impelling member (21) which is configured to be rotated in the cavity (11), the impeller (20) including an arrangement of driven magnetic elements (26) in the form of permanent magnets; and a motor (30) having an output shaft (31) that is magnetically coupled to the impelling member (21) via the container bottom (12) and/or peripheral wall (13) for driving the impelling member (21), the output shaft (31) driving an arrangement of driving magnetic elements (36,36') that cooperate magnetically with the driven magnetic elements (26) so as to drive the impeller (20) in rotation. One of the driven magnetic elements (26) is positioned to: generally face a first driving magnetic element (36) in a generally attraction orientation relative to said one driven magnetic element (26), the first driving magnetic element (36) driving this one driven magnetic element (26) in rotation; and be off-set relative to a second driving magnetic element (36') in a generally repulsion orientation relative to the one driven magnetic element (26), the second magnetic element (36') driving the one driven magnetic element (26) in rotation.

## HIGH TORQUE MAGNETIC TRANSMISSION FOR WHISK

Field of the Invention

5 The field of the invention pertains to machines for processing a liquid food substance, such as milk or a milk-containing substance. The machine is provided with a magnetically-driven impeller in a cavity for processing the liquid food substance.

10 Background Art

Speciality beverages in which at least a portion is made up of frothed or heated milk are becoming more and more popular. The best-known beverage of this type is a coffee of the cappuccino type. It comprises a liquid  
15 portion consisting of coffee topped by a layer of frothed milk which, because of its very much lower density, floats atop the surface of the liquid. In general, preparing one takes time, manipulation operations and cleaning.

20 The most customary way of preparing a milk-based froth is to pour the desired amount of milk into the container, immerse a steam outlet pipe from a coffee machine in the container, agitating it up and down to introduce the air needed to form the froth.

25 There also exists mechanical stirring appliances which are usually intended for domestic use for beating froth from more or less viscous food products such as eggs, ice, juices or the like. These appliances are usually ill-suited to froth the microbiologically  
30 sensitive liquids such as milk. Regular cleaning of the tank of the appliance needs to be envisaged in order to remove any solid food residue. In addition, heating the milk has a tendency to increase the extent to which cooked or burnt proteins are deposited on and adhere to  
35 the surfaces. The existing appliances are not, for the most part, well suited to reducing the encrustation of this solid residue, making cleaning troublesome. These appliances also have a stirring and drive mechanism which is fixed and intrudes into the tank, and this presents  
40 several disadvantages: the removal/ refitting time is not

insignificant, they have a tendency to become soiled more quickly, they entail additional cost as a result of the multiplicity of components, and the stirring means are difficult to clean.

5 US Patent 6,318,247 relates to an appliance for preparing hot beverages or food with stirring such as hot chocolate, for example. Other devices for stirring food products are described in patent documents WO 2004/043213 or DE 196 24 648. Stirring systems with a magnetic  
10 engagement type are described in documents US 2,932,493, DE 1 131 372, US 4,537,332 and US 6,712,497. DE 89 15 094 relates to a refrigerated pot for dispensing a milk-based beverage. US Patent 3,356,349 discloses a stirring device that has a heated tank, magnetic drive means positioned  
15 under the tank for driving a hub located in the middle of the tank.

An improved appliance for preparing froth from a milk-based liquid or milk has been proposed in WO 2006/050900, WO 2008/142154, WO 2011/039222 and WO  
20 2011/039224. The device has: an inner tank for receiving the liquid that is to be frothed, in which a rotatable stirrer is positioned; an outer stand holding the tank; drive and control means which are in a cavity located between the inner tank and the outer stand, and which  
25 communicate with a switch and electrical connections located on the outer surface of the stand; and disturbance means to optimise circulation of the milk during frothing. In WO 2010/023313 a steam source is associated with the stirring effect.

30 More recently, it has been proposed, as described in WO 2009/074555 and WO 2011/144647, to provide a coffee machine with this type of milk conditioning tank.

Further configurations for processing a milk-based liquid or milk have been proposed in PCT/EP16/063667,  
35 PCT/EP16/063664, PCT/EP16/063665 and PCT/EP16/063666.

#### Summary of the Invention

It is a preferred object of the present invention to provide a machine for processing a liquid food substance  
40 which provides a stirring configuration driven by a easily releasable, high-torque magnetic coupling.

Another preferred object of the present invention is to provide a hygienic machine for heating or cooling a liquid food substance.

5 A further preferred object of the present invention is to provide a machine for processing a liquid food substance with improved mechanical food conditioning of the liquid food substance.

10 Hence, the invention relates to a machine for stirring a liquid food substance, such as milk or a milk-based substance, as a standalone machine or as a machine incorporated in a food processor such as a beverage maker e.g. a coffee maker.

15 The machine may be a standalone machine, e.g. directly pluggable to the mains via an electric cord, or may be integrated in a food processor arranged to process other food items or to carry out different food conditioning processes, the food processor itself being generally pluggable to the mains via an electric cord whereas the machine is a sub-part of the food processor.  
20 Such a food processor may be a beverage maker, such as a coffee or chocolate maker, e.g. a beverage maker configured to prepare a beverage (such as coffee or chocolate) from an ingredient capsule.

25 Standalone and integrated associations of milk frothing machines and coffee makers are for example disclosed in WO 2006/050900, WO 2008/142154, WO 2009/074555, WO 2010/023312 and WO 2010/023313.

30 Hence, the machine can be suitable for frothing milk by incorporating finely divided gas bubbles, e.g. air bubbles, into milk. When the machine is configured for incorporating gas bubbles into the milk, it may include a further operating mode without incorporation of gas bubbles (e.g. a heating or cooling mode).

35 The machine includes a container delimiting a cavity with a bottom and a peripheral wall for containing such liquid food substance to be stirred. The cavity extends generally along a generally upright central container axis and has a mouth for removing from the container the liquid food substance upon stirring.

40 The mouth may be covered with a lid for confining the liquid food substance within the cavity.

The container can be generally cup-shaped or bowl-shaped or cylinder-shaped, the peripheral wall being generally upright and the bottom being generally flat or curved.

5 The container can be provided with a thermally insulating outside material and/or with a handle, for seizure and optional displacement of the container by a human hand. Such a configuration is particularly advantageous when the food is processed at a higher  
10 temperature exceeding e.g. 50°C or below 10°C.

The machine has an impeller comprising an impelling member, e.g. a whisk or wipe or emulsify plate. Such member is configured to be rotated in the cavity against such liquid food substance about an impeller axis that is  
15 generally identical or generally parallel to the container axis.

The impelling member may extend over a predominant part of the bottom of the cavity. In this case, the impelling member can generally have or comprise a plate  
20 shape, e.g. disk shape.

The impelling member can extend across a substantial part of the bottom of the cavity along a diameter thereof. In this case, the impelling member can be an elongated generally rod-shaped or bar-shaped member (e.g.  
25 extending along the bottom wall's diameter) or be formed of a plurality of such elongated members (e.g. up to 6 or 10) in a star arrangement.

The impelling member may extend: over a predominant part of the bottom of the cavity, the impelling member  
30 extending typically over at least 75 or 85% of a surface area of the bottom; across a substantial part of the bottom along a diameter thereof, the impelling member extending typically over at least 75 or 85% of a diameter of the bottom.

35 Suitable examples of shapes of impelling members are disclosed in WO 2006/050900, WO 2008/142154 and PCT/EP16/063667.

The impeller includes an arrangement of driven magnetic elements in the form of permanent magnets.

The impelling member can have a processing surface for imparting a mechanical effect to the liquid food substance, such as for mixing the liquid food substance with another fluid, e.g. air.

5 The machine incorporates a motor having an output shaft that is magnetically coupled to the impelling member via the container bottom and/or peripheral wall for driving the impelling member. The output shaft drives an arrangement of driving magnetic elements that  
10 cooperate magnetically with the driven magnetic elements so as to drive the impeller in rotation.

The arrangement of driving magnetic elements can be located adjacent a peripheral part of the cavity's bottom or around the cavity's peripheral wall.

15 In accordance with the invention, one of these driven magnetic elements is positioned to:

- generally face a first driving magnetic element in a generally attraction orientation relative to this one driven magnetic element, such first driving magnetic  
20 element driving this one driven magnetic element in rotation, such first driving magnetic element being optionally an attracting electromagnet or permanent magnet; and
- be off-set relative to a second driving magnetic  
25 element in a generally repulsion orientation relative to this one driven magnetic element, such second magnetic element driving this one driven magnetic element in rotation, such second driving magnetic element being optionally a repulsive electromagnet or  
30 permanent magnet and/or being positioned adjacent to said first driving magnetic element.

Each driven magnetic element may be positioned to generally face a respective first driving magnetic element in a generally attraction orientation and to be  
35 off-set relative to a respective second driving magnetic element in a generally repulsion orientation.

The first and second driving magnetic elements can be in a ring-like arrangement and/or located in or on a driving disc. The arrangement of driven magnetic elements  
40 may be in a configuration that has one or more of the following features:

- 6 -

- in a generally parallel e.g. generally collinear orientation with at least some of the first and second driving magnetic elements;
- located in or on a support rotating the impelling member, e.g. in or on a driven disc and/or in or on cavities or openings of such support; and
- in a ring-like arrangement, e.g. a ring-like arrangement in a ring corresponding to and facing a ring containing a ring-like arrangement of the first and second driving magnetic elements.

The or each driven magnetic element may generate with:

- its corresponding first driving magnetic element that is in a generally attraction orientation a cumulated attractive magnetic field; and
- its corresponding second driving magnetic element that is in a generally repulsion orientation a cumulated repulsive magnetic field.

The cumulated repulsive magnetic field may be greater than the attractive magnetic field. For example, the second driving magnetic element in the generally repulsion orientation generates a magnetic field greater than the magnetic field generated by the first driving magnetic element in the generally attraction orientation.

The cumulated repulsive magnetic field and the cumulated attractive magnetic field may have a ratio of at least 1.02, such as a ratio in the range of 1.03 to 1.25, for instance 1.05 to 1.2, for example 1.08 to 1.15, e.g. in the range of 1.11 to 1.13.

When placed against an iron plate, the first driving magnetic element and the driven magnetic element may each exhibit a force in the range of 5 to 15 N, e.g. about 9 to 12 N, and the second driving magnetic element may exhibit a force in the range of 10 to 25 N, e.g. about 15 to 20 N.

When placed against an iron plate, the total force of all the first driving magnetic elements may be in the range of 25 to 75 N, e.g. about 45 to 60 N.

When placed against an iron plate, the total force of all the second driving magnetic elements may be in the range of 50 to 125 N, e.g. about 75 to 100 N.

To remove the impeller when in place in the cavity  
5 in a position for being rotated against the liquid food substance, it may be necessary to exercise a force on the impeller in a direction away from the arrangement of driving magnetic elements. Such exercised removal force may be in the range of 1 to 50 N, such as 3 to 30 N, for  
10 instance 4 to 15 N, e.g. 5 to 10 N.

When in place in the cavity in a position for being rotated against the liquid food substance the arrangement of driving magnetic elements may be spaced from the driving magnetic elements by a distance in the range of 2  
15 to 15 mm, such as 3 to 10 mm, e.g. 4 to 7 mm.

In such a configuration, all magnetic elements can be used for driving (magnetically pushing or pulling) the impeller. By providing a configuration where some magnets operate in attraction and some in repulsion, the overall  
20 attraction force between the impeller and the output shaft can be reduced while increasing the maximum torque that can be transmitted from the output shaft to the impeller. Hence, impellers with high inertia and/or for operating in (relatively) high viscosity liquid food  
25 substances can be used and also be removed from the cavity without requiring the user to exercise a relatively high force for such removal.

Moreover, by providing one driven magnetic element at the side of the impeller for two driving magnetic  
30 elements (in attraction and in repulsion) at the side of the output shaft, the inertia (caused by the weight) at the impeller's side can be reduced while maintaining a good magnetic transmission of the torque.

In an embodiment, the impeller is provided with a  
35 total number of driven magnetic elements in the range of 2 to 10, e.g. in the range of 4 to 8, the total number of driving magnetic elements at the level of the drive shaft being double the number of driven magnetic elements.

The motor can be located in a motor chamber separate  
40 from the container cavity, such as a motor chamber that

is located in a docking station for removably receiving the container.

The motor chamber may include one or more electric components, such as a component in the form of a generator of an oscillating electromagnetic field directed to the container for heating the liquid food substance in the container.

One or more of the electric components can include at least one of a control unit and a power management unit.

The motor chamber may be associated with means for evacuating undesired heat, e.g. as disclosed in PCT/EP16/063668.

The container can be mounted, such as removably mounted, on or in the docking station. The container may be assembled to or on the docking station or simply placed on or in the docking station. For instance, the container is removable from the docking station for normal operation, e.g. to dispense the food substance, e.g. milk, from the container. The container can be removable from the docking station for servicing or maintenances purposes only.

The container may be mechanically passive. Hence, beyond the inherent mechanical properties of the materials making its structure for containing the food substance and for being integrated or assembled in the machine, the container may be free of any mechanically active part such as a motor or movement transformation system which may require special care for hygiene or cleaning purposes.

The container may be electrically passive. Hence, beyond the inherent electric properties of the materials making its structure for containing the food substance and for being integrated or assembled in the machine, the container may be free of any electric active parts such as an electric circuit of discrete or integrated components (e.g. resistors, inductances, transistors,...) that require special care for hygiene or cleaning purposes.

By providing a container which is mechanically and/or electrically passive (optionally with a lid that

is equally passive), it can easily be cleaned, e.g. in a dishwasher, without any risk of damaging electric and/or mechanic components.

5 The machine may include a thermal conditioner for thermally conditioning the liquid food substance in the cavity, such as a heater and/or a cooler, e.g. a resistive, inductive or radiating thermal conditioner.

10 The thermal conditioner can be configured to heat the cavity's peripheral wall and/or bottom from outside the cavity to thermally condition the liquid food substance contained in the cavity.

The machine may incorporate a control system of the thermal conditioner (heating and/or cooling) for:

- 15 - carrying out different thermal conditioning profiles over time and/or for carrying out one or more thermal conditioning profiles of constant or variable value; and/or
- disabling the thermal conditioning.

20 Examples of suitable thermal conditioners are disclosed in WO 2006/050900, WO 2008/142154 and PCT/EP16/063668.

25 The impelling member can be configured to be spaced above the cavity's bottom by: a maximum stirring distance when the impelling member is rotated at a maximum stirring level at a maximum stirring speed about the impeller axis; and a resting distance when the impelling member stands still at a resting level. The maximum stirring distance can be greater than the resting distance.

30 The maximum stirring speed may be sufficiently high for frothing the liquid food substance when such food substance can be frothed, e.g. milk or a milk-based substance.

35 The maximum stirring speed of the impelling member may be a rotational speed in the range of 300 to 10000 RPM, for instance 500 to 7500 RPM, such as 800 to 5000 RPM, e.g. 1000 to 3000 RPM.

For instance, the maximum stirring distance exceeds the resting distance by a distance difference in the

range of 0.5 to 6 cm, such as 1 to 4 cm, e.g. 1.5 to 3 cm.

In other words, when the impeller is rotated to impart a mechanical effect onto the liquid food substance by contacting it during its rotation, the impeller is located well in the body formed by the liquid food substance so that the liquid food substance is well exposed to the rotating impeller. Conversely, when the impeller is standing still, the impeller member is at a retracted position (at or closer to the container's bottom) to reduce or prevent any interference between the impeller and the removal of the processed liquid food substance, e.g. by dipping a spoon into the body of processed liquid food substance or by pouring it via the container's mouth.

The impelling member may be configured to be spaced above the cavity's bottom by a distance smaller than the maximum stirring distance, e.g. by the resting distance, when it is rotated at a lower stirring level at a slower stirring speed about the impeller axis, the slower stirring speed being slower than the maximum stirring speed. For instance, the slower stirring speed is below 25% of the maximum stirring speed, such as below 10%, e.g. below 3%, for example below 1%, e.g. below 0.25% of the maximum stirring speed.

The level of the impelling member above the cavity's bottom may depend of the speed of the impelling member at which it is rotated about the impeller axis.

The level of the impelling member above the cavity's bottom may depend of a viscosity of the liquid food substance that is being stirred and that may even change during the stirring, for instance when the liquid food substance is being frothed e.g. milk that is being frothed.

The machine may include one or more travel stops for preventing the impelling member from moving above a maximum height when rotated. For example, such stop projects from the peripheral wall towards the container axis and/or such stop is formed on a guide of the impeller and interferes with an upward movement of the impeller member above the maximum height.

The machine may include one or more travel stops for preventing the impelling member from moving below a minimum height when standing still. For example, such stop projects from the peripheral wall towards the container axis or is formed by the bottom and/or a stop is formed by a foot of the impeller and interferes with a downward movement of the impeller member below the minimum height.

By using an appropriate stop (e.g. a geometrical stop), the impelling member may be maintained in the container's cavity when the container is tilted (e.g. for dispensing its content) under the action of the stop. In such a case, for removing the impelling member from the cavity, the stop and/or the impelling member can be made deformable, e.g. resiliently deformable, so that it is removable by applying sufficient pressure and/or force.

The machine may have a guide for guiding the impelling member between the maximum stirring level and the resting level, such as at least one guide formed by: the container's peripheral wall; a central axle of the container or of the impeller; and a peripheral upright guide surface of the impeller.

Such guide, e.g. the central axle, may bear a marking at or up to a maximum level of filling the cavity with the liquid food substance before stirring thereof. The guide can be free of any marking indicating a level of filling above the maximum level of filling. The maximum level of filling may be located above the cavity's bottom at an average vertical distance from the bottom that is smaller than  $2/3$  of an average vertical distance spacing the cavity's bottom from the cavity's mouth, such as smaller than  $1/2$ , for example smaller than  $1/3$  e.g.  $1/4$ , of the average vertical distance spacing the cavity's bottom from the cavity's mouth.

The guide, e.g. the central axle, may bear a marking at or down to a minimum level of filling the cavity with the liquid food substance before stirring thereof. The guide can be free of any marking indicating a level of filling below the minimum level of filling. The minimum level of filling can be located above the resting level of the impelling member, e.g. above the maximum stirring level of the impelling member or above  $1/4$  of the

vertical way separating the resting level from the maximum stirring level.

Such marking can thus be used as a readily visible indicator or warning for the user to fill the cavity with the liquid food substance (prior to stirring) within a workable range. By omitting a marking at levels at which the filling of the liquid food substance should not be provided, the user is discouraged from filling the container's cavity at such undesirable levels.

By providing, in an exemplary mode, the marking on a central axle of the container's cavity or of the impeller, continuously or intermittently around the entire perimeter of the axle, the marking can be made visible from any (horizontal) angle around the cavity's mouth so that the user does not have to turn the container or turn around the container's mouth to find the marking for selecting the proper level of fill. Even though slightly less convenient, the marking may be provided continuously or intermittently around the entire perimeter of the cavity, e.g. of its peripheral wall.

The impelling member may be arranged to be driven automatically towards the cavity's bottom when the speed of rotation of the impelling member is lowered from the maximum stirring speed towards stand still, for instance under the effect of gravity and/or magnetic effect.

The impelling member can be provided with one or more magnetic elements which cooperate(s) with one or more magnetic elements that is/are located above the impelling member's magnetic element(s) in a repulsion arrangement and/or located below the impelling member's magnetic element(s) in an attraction arrangement.

The repulsion arrangement may be formed by two magnetic field-generating elements generally oriented in mutual repulsion.

The attraction arrangement may be formed by: two magnetic field-generating elements generally oriented in mutual attraction; and/or a magnetic field-generating element and a ferromagnetic element generally oriented in mutual attraction.

By using a magnetic arrangement to maintain the impelling member at or towards the bottom of the

container's cavity, the container can be tilted (e.g. for dispensing its content) while the impelling member is prevented or at least inhibited from dropping out of the cavity.

5           The impeller can have a support that is relatively movable to the impelling member and that is rotated to rotate the impelling member. The support may have a drive surface, such as a drive surface that is formed by a central axle and/or peripheral upright guide surface that  
10 is rotated to rotate the impelling member. For instance, the drive surface has a cam that engages with a cam follower of the impelling member, such as a helicoidal cam, for moving the impelling member to the maximum stirring level when the impelling member is rotationally  
15 accelerated towards the maximum stirring speed and for moving the impelling member towards the rest level when the impelling member is rotationally decelerated towards stand still.

          The drive surface and the impelling member may of course have an inverted cam and cam-follower arrangement, i.e. the cam being on the impelling member and the cam-follower being on the drive surface.

          The helicoidal cam (when present) can have a constant or a variable pitch. A variable pitch can be provided to  
25 adjust the height of the impelling member according to its rotational speed.

          The support may be configured for spacing the impelling member above the cavity's bottom, such as a foot spaced under the impelling member by a distance in  
30 the range of 0.5 to 5 cm e.g. 1 to 3.5 cm.

          The support can have a downwardly-oriented convex curved contact surface, e.g. a downwardly projecting pin, such that the impeller rests on the bottom wall entirely via this convex curved contact surface. The convex curved  
35 contact can be in contact with the bottom wall over a total surface area of typically less than 5 mm<sup>2</sup>, such as less than 4 e.g. less than 3 for instance less than 2 for example less than 0.3 mm<sup>2</sup>.

          The contact surface can be made of hard polymeric  
40 material, such as hard plastic, or of food-safe stainless steel and be supported by a surface of the bottom wall

made of ceramic material, such as PTFE, or of food-safe stainless steel e.g. AiSi 304 steel.

5 The impelling member can have a lifting surface, e.g. a hydrofoil or wing-like shape, to lift the impelling member when in the liquid food substance and when rotationally accelerated towards the maximum stirring speed.

10 The machine may include a holder, e.g. a removable holder, for holding one or more ingredients and/or one or more thermal-transfer elements. The holder can be connected to the impelling member for being driven with the impelling member in the liquid food substance.

15 Such one or more thermal-transfer elements may comprise at least one element selected from an ice cube, e.g. a water ice cube or milk ice cube, a heated or cooled insert, such as an inert insert, typically a food-grade insert.

Such one or more ingredients may comprise:

- 20 - at least one ingredient selected from coffee e.g. instant coffee, cacao, chocolate, sugar, honey, milk and cream; and/or
- 25 - at least one ingredient supplied in or as a solid ingredient bulk, e.g. generally shaped as a parallelepiped, a prism, a pyramid e.g. a truncated pyramid, a polyhedron e.g. a octahedron or an icosidodecahedron or a rhombicuboctahedron, a cylinder, a cone e.g. a truncated cone, a sphere e.g. a truncated sphere, an ellipsoid e.g. a truncated ellipsoid, or an ovoid e.g. a truncated ovoid.

30 The holder may form a basket for containing such one or more ingredients and/or one or more thermal-transfer elements, the basket having one or more side openings for an ingredient and/or thermal side transfer from inside to outside the holder. The basket can be formed as a generally continuous single seat or as a plurality of  
35 seats for the ingredient(s) and/or thermal-transfer element(s). For instance, the holder has a plurality of seats separated by partitions, e.g. generally radially projecting ribs or wings or edges.

Examples of suitable holders are disclosed in WO 2011/039222 and in WO 2011/039224.

5 Magnetic field-generating element(s) may include, as appropriate, an electromagnet element or a permanent magnet element, e.g. made of at least one of iron, nickel, cobalt, rare earth metals, e.g. lanthanide, and alloys and oxides containing such metals as well as polymers (e.g. plastics) carrying such elements and components.

10 Ferromagnetic element(s) can be made of at least one of Co, Fe, Fe<sub>2</sub>O<sub>3</sub>, FeOFe<sub>2</sub>O<sub>3</sub>, NiOFe<sub>2</sub>O<sub>3</sub>, CuOFe<sub>2</sub>O<sub>3</sub>, MgO Fe<sub>2</sub>O<sub>3</sub>, Nd<sub>2</sub>Fe<sub>14</sub>B, Mn, Bi, Ni, MnSb, MnOFe<sub>2</sub>O<sub>3</sub>, Y<sub>3</sub>Fe<sub>5</sub>O<sub>12</sub>, CrO<sub>2</sub>, MnAs, Gd, Dy, EuO, Cu<sub>2</sub>MnAl, Cu<sub>2</sub>MnIn, Cu<sub>2</sub>MnSn, Ni<sub>2</sub>MnAl, Ni<sub>2</sub>MnIn, Ni<sub>2</sub>MnSn, Ni<sub>2</sub>MnSb, Ni<sub>2</sub>MnGa, Co<sub>2</sub>MnAl, Co<sub>2</sub>MnSi, Co<sub>2</sub>MnGa, 15 Co<sub>2</sub>MnGe, SmCo<sub>5</sub>, Sm<sub>2</sub>Co<sub>17</sub>, Pd<sub>2</sub>MnAl, Pd<sub>2</sub>MnIn, Pd<sub>2</sub>MnSn, Pd<sub>2</sub>MnSb, Co<sub>2</sub>FeSi, Fe<sub>3</sub>Si, Fe<sub>2</sub>VAl, Mn<sub>2</sub>VGa and Co<sub>2</sub>FeGe.

#### Brief Description of the Drawings

20 The invention will now be described with reference to the schematic drawings, wherein:

- Figure 1 is a cross-sectional view of a machine according to the invention having an impeller magnetically driven by a motor;
- Figure 2 is a perspective view of an impeller with an impelling member at a resting level that can be fitted 25 in the machine of Fig. 1;
- Figure 3 shows another impeller (having a slightly different design) with an impelling member at a maximum stirring level that can be fitted in the 30 machine of Fig. 1;
- Figure 4 is a perspective view of a holder for holding one or more ingredients and/or one or more thermal-transfer elements that can be fitted onto the impeller of Figs 2 or 3;
- 35 - Figure 5 is a side view of the holder of Fig. 4;
- Figure 6 illustrates the holder of Figs 4 and 5 with one or more thermal-transfer elements;
- Figure 7 illustrates an arrangement of driving magnetic elements that can be fitted in the machine of

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Fig. 1 and connected to the motor for driving the impeller; and

- Figure 8 illustrates an arrangement of driven magnetic elements that can be mounted to the impeller of Fig. 1 so that the impeller can be driven by the arrangement of driving magnetic elements of Fig. 7.

#### Detailed description

Figures 1 to 8, in which the same references generally designate the same elements, illustrate an exemplary embodiment of a machine 1 for stirring a liquid food substance, such as milk or a milk-based substance.

Machine 1 can be a standalone machine or a machine incorporated in a food processor such as a beverage maker e.g. a coffee maker.

Machine 1 includes a container 10 delimiting a cavity 11 with a bottom 12 and a peripheral wall 13 for containing the liquid food substance to be stirred. cavity 11 extends generally along a generally upright central container axis 14 and has a mouth 15 for removing from container 10 the liquid food substance upon stirring.

Impeller 20 has an impelling member 21, e.g. a whisk or wipe or emulsify plate, which is configured to be rotated in cavity 11 against the liquid food substance about an impeller axis 22 that is generally identical or generally parallel to container axis 14. Impeller 20 includes an arrangement of driven magnetic elements 26 in the form of permanent magnets.

Impelling member 21 can have a processing surface 21'' for imparting a mechanical effect to the liquid food substance, such as for mixing the liquid food substance with another fluid, e.g. air.

Machine 1 includes a motor 30 having an output shaft 31 that is magnetically coupled to impelling member 21 via container bottom 12 and/or peripheral wall 13 for driving impelling member 21. Output shaft 31 drives an arrangement of driving magnetic elements 36,36' that cooperate magnetically with driven magnetic elements 26 so as to drive impeller 20 in rotation.

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One of driven magnetic elements 26 is positioned to:

- generally face a first driving magnetic element 36 in a generally attraction orientation relative to such one driven magnetic element 26, first driving magnetic element 36 driving such one driven magnetic element 26 in rotation, first driving magnetic element 36 being optionally an attracting electromagnet or permanent magnet 36; and
- be off-set relative to a second driving magnetic element 36' in a generally repulsion orientation relative to such one driven magnetic element 26, second magnetic element 36' driving such one driven magnetic element 26 in rotation, second driving magnetic element 36' being optionally a repulsive electromagnet or permanent magnet 36' and/or being adjacent to first driving magnetic element 36.

Each driven magnetic element 26 can be positioned to generally face a respective first driving magnetic element 36 in a generally attraction orientation and to be off-set relative to a respective second driving magnetic element 36' in a generally repulsion orientation.

First and second driving magnetic elements 36,36' may be in a ring-like arrangement and/or located in or on a driving disc 35. The arrangement of driven magnetic elements 26 can be in a configuration that has one or more of the following features:

- in a generally parallel e.g. generally collinear orientation with at least some of first and second driving magnetic elements 36,36';
- located in or on a support 23,28 rotating impelling member 21, e.g. in or on a driven disc 28 and/or in or on cavities or openings 26a of such support; and
- in a ring-like arrangement, e.g. a ring-like arrangement in a ring corresponding to and facing a ring containing a ring-like arrangement of first and second driving magnetic elements 36,36'.

The or each driven magnetic element 26 may generate with: its corresponding first driving magnetic element 36 that is in a generally attraction orientation a cumulated

attractive magnetic field; and its corresponding second driving magnetic element 36' that is in a generally repulsion orientation a cumulated repulsive magnetic field.

5           The cumulated repulsive magnetic field can be greater than the attractive magnetic field, e.g. second driving magnetic element 36' in the generally repulsion orientation generating a magnetic field greater than the magnetic field generated by first driving magnetic  
10 element 36 in the generally attraction orientation. For instance, the cumulated repulsive magnetic field and the cumulated attractive magnetic field can have a ratio of at least 1.02, such as a ratio in the range of 1.03 to 1.25, for instance 1.05 to 1.2, for example 1.08 to 1.15,  
15 e.g. in the range of 1.11 to 1.13.

When placed against an iron plate, first driving magnetic element 36 and driven magnetic element 26 may each exhibit a force in the range of 5 to 15 N, e.g. about 9 to 12 N, and second driving magnetic element 36'  
20 may exhibit a force in the range of 10 to 25 N, e.g. about 15 to 20 N.

When placed against an iron plate, the total force of all first driving magnetic elements 36 may be in the range of 25 to 75 N, e.g. about 45 to 60 N.

25           When placed against an iron plate, the total force of all second driving magnetic elements 36' may be in the range of 50 to 125 N, e.g. about 75 to 100 N.

When placed against an iron plate, the total force of all driven magnetic elements 26 may be in the range of  
30 25 to 75 N, e.g. about 45 to 60 N.

To remove impeller 20 when in place in cavity 11 in a position for being rotated against the liquid food substance, it may be necessary to exercise a force on impeller 20 in a direction away from the arrangement of  
35 driving magnetic elements 36,36'. Such exercised removal force may be in the range of 1 to 50 N, such as 3 to 30 N, for instance 4 to 15 N, e.g. 5 to 10 N.

When in place in cavity 11 in a position for being rotated against the liquid food substance the arrangement  
40 of driving magnetic elements 36,36' may be spaced from

driving magnetic elements 26 by a distance in the range of 2 to 15 mm, such as 3 to 10 mm, e.g. 4 to 7 mm.

Motor 30 may be located in a motor chamber 41 separate from container cavity 11. Motor chamber 41 can be located in a docking station 40 for removably receiving container 10.

Machine 1 may further include a thermal conditioner 38 for thermally conditioning the liquid food substance in cavity 11, such as a heater and/or a cooler, e.g. a resistive, inductive or radiating thermal conditioner. Thermal conditioner 38 can be configured to heat the cavity's peripheral wall 13 and/or bottom 12 from outside cavity 11 to thermally condition the liquid food substance contained in cavity 11.

Impelling member 21 may be configured to be spaced above cavity's bottom 12 by:

- a maximum stirring distance H when impelling member 21 is rotated at a maximum stirring level S at a maximum stirring speed about impeller axis 22; and
- a resting distance h when impelling member 21 stands still at a resting level R.

Maximum stirring distance H may be greater than resting distance h. For instance, maximum stirring distance H can exceed resting distance h by a distance difference in the range of 0.5 to 6 cm, such as 1 to 4 cm, e.g. 1.5 to 3 cm.

Impelling member 21 can be configured to be spaced above cavity's bottom 12 by a distance smaller than maximum stirring distance H, e.g. by resting distance h, when it is rotated at a lower stirring level at a slower stirring speed about impeller axis. The slower stirring speed is slower than the maximum stirring speed. For instance, the slower stirring speed can be below 25% of the maximum stirring speed, such as below 10%, e.g. below 3%, for example below 1%, e.g. below 0.25% of the maximum stirring speed.

The level of impelling member 21 above cavity's bottom 12 may depend of the speed of impelling member 21 at which it is rotated about impeller axis 22 and/or may

depend of a viscosity of the liquid food substance that is being stirred.

Machine 1 may comprise one or more travel stops 16,27;12,28 for preventing the impelling member 21 from moving:

- above a maximum height when rotated, such as a stop 16 projecting from peripheral wall 13 towards container axis 14 and/or a stop 27 formed on a guide 23 of impeller 20 and interfering with an upward movement of impeller member 21 above the maximum height; and/or
- below a minimum height when standing still, such as a stop 12 projecting from peripheral wall 13 towards container axis 14 or formed by bottom 12 and/or a stop 28 formed by a foot 28 of impeller 20 and interfering with a downward movement of impeller member 21 below the minimum height.

Machine 1 may include a guide 13,23 for guiding impelling member 21 between maximum stirring level S and resting level R. For instance, at least one guide is formed by:

- container's peripheral wall (13);
- a central axle 23 of the container or of impeller 20; and
- a peripheral upright guide surface of the impeller,

Such guide, e.g. central axle 23, may bear a marking 27,27',27'' at or up to a maximum level of filling the cavity 11 with the liquid food substance before stirring thereof, the guide being free of any marking indicating a level of filling above the maximum level of filling 27,27'. The maximum level of filling can be located above cavity's bottom 12 at an average vertical distance from bottom 12 that is smaller than 2/3 of an average vertical distance spacing cavity's bottom 12 from cavity's mouth 15, such as smaller than 1/2, for example smaller than 1/3 e.g. 1/4, of the average vertical distance spacing the cavity's bottom 12 from cavity's mouth 15.

Such guide, e.g. central axle 23, may bear a marking 27,27',27'' at or down to a minimum level 27,27'' of filling cavity 11 with the liquid food substance before stirring thereof, the guide being free of any marking

indicating a level of filling below the minimum level of filling 27,27''. The minimum level of filling can be located above resting level R of impelling member 21, e.g. above maximum stirring level S of impelling member 21 or above 1/4 of the vertical way separating resting level R from maximum stirring level S.

Impelling member 21 can arranged to be driven automatically towards cavity's bottom 12 when the speed of rotation of impelling member 21 is lowered from the maximum stirring speed towards stand still, for instance under the effect of gravity and/or magnetic effect.

Impelling member 21 can be provided with one or more magnetic elements 24 which cooperate(s) with one or more magnetic elements 25,26,36 that is/are located above impelling member's magnetic element(s) 24 in a repulsion arrangement and/or located below the impelling member's magnetic element(s) 24 in an attraction arrangement.

Repulsion arrangement 24,25 can be formed by two magnetic field-generating elements generally oriented in mutual repulsion.

Attraction arrangement 24,26;24,36 can be formed by: two magnetic field-generating elements generally oriented in mutual attraction; and/or a magnetic field-generating element and a ferromagnetic element generally oriented in mutual attraction.

Impeller 20 may have a support 23,28 that is relatively movable to impelling member 21 and that is rotated to rotate impelling member 21. Support 23,28 can have a drive surface, such as a drive surface that is formed by a central axle 23 and/or peripheral upright guide surface that is rotated to rotate the impelling member. The drive surface may have a cam 29 that engages with a cam follower 29' of impelling member 21 such as a helicoidal cam 29 for moving impelling member 21 to maximum stirring level S when impelling member 21 is rotationally accelerated towards the maximum stirring speed and for moving impelling member 21 towards rest level R when impelling member 21 is rotationally decelerated towards stand still. Of course, the drive surface and the impelling member 21 may have an inverted cam and cam-follower arrangement.

Impelling member 21 may have a lifting surface 21', e.g. a hydrofoil or wing-like shape, to lift impelling member 21 when in the liquid food substance and when rotationally accelerated towards the maximum stirring speed.

Machine 1 may include a holder 50, e.g. a removable holder 50, for holding one or more ingredients and/or one or more thermal-transfer elements. Holder 50 can be connected to impelling member 21 for being driven with impelling member 21 in such liquid food substance.

One or more thermal-transfer elements may include at least one element selected from an ice cube, e.g. a water ice cube or milk ice cube, a heated or cooled insert, such as an inert insert, typically a food-grade insert.

One or more ingredients may comprise at least one ingredient selected from coffee e.g. instant coffee, cacao, chocolate, sugar, honey, milk and cream.

One or more ingredients may include at least one ingredient supplied in or as a solid ingredient bulk, e.g. generally shaped as a parallelepiped, a prism, a pyramid e.g. a truncated pyramid, a polyhedron e.g. a octahedron or an icosidodecahedron or a rhombicuboctahedron, a cylinder, a cone e.g. a truncated cone, a sphere e.g. a truncated sphere, an ellipsoid e.g. a truncated ellipsoid, or an ovoid e.g. a truncated ovoid.

Holder 50 may form a basket for containing one or more ingredients and/or one or more thermal-transfer elements. The basket may have one or more side openings 51 for an ingredient and/or thermal side transfer from inside to outside holder 50. The basket can be formed as a generally continuous single seat or as a plurality of seats 55 for the ingredient(s) and/or thermal-transfer element(s) such as a plurality of seats separated by partitions, e.g. generally radially projecting ribs or wings or edges 52.

Claims

1. A machine (1) for stirring a liquid food substance, such as milk or a milk-based substance, as a standalone machine or as a machine incorporated in a food processor such as a beverage maker e.g. a coffee maker, such machine (1) comprising:
- 5 10 15 20 25 30 35 40
  - a container (10) delimiting a cavity (11) with a bottom (12) and a peripheral wall (13) for containing said liquid food substance to be stirred, the cavity (11) extending generally along a generally upright central container axis (14) and having a mouth (15) for removing from the container (10) said liquid food substance upon stirring;
  - an impeller (20) comprising an impelling member (21), e.g. a whisk or wipe or emulsify plate, which is configured to be rotated in the cavity (11) against said liquid food substance about an impeller axis (22) that is generally identical or generally parallel to the container axis (14), the impeller (20) including an arrangement of driven magnetic elements (26) in the form of permanent magnets, optionally the impelling member (21) having a processing surface (21'') for imparting a mechanical effect to the liquid food substance, such as for mixing the liquid food substance with another fluid, e.g. air; and
  - a motor (30) having an output shaft (31) that is magnetically coupled to the impelling member (21) via the container bottom (12) and/or peripheral wall (13) for driving the impelling member (21), the output shaft (31) driving an arrangement of driving magnetic elements (36,36') that cooperate magnetically with the driven magnetic elements (26) so as to drive the impeller (20) in rotation,
- 35 characterised in that one of said driven magnetic elements (26) is positioned to:
- generally face a first driving magnetic element (36) in a generally attraction orientation relative to said one driven magnetic element (26), said first driving magnetic element (36) driving said one driven magnetic element (26) in rotation, said first driving magnetic

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element (36) being optionally an attracting electromagnet or permanent magnet (36); and

- be off-set relative to a second driving magnetic element (36') in a generally repulsion orientation relative to said one driven magnetic element (26),  
5 said second magnetic element (36') driving said one driven magnetic element (26) in rotation, said second driving magnetic element (36') being optionally a repulsive electromagnet or permanent magnet (36')  
10 and/or being adjacent to said first driving magnetic element (36),

optionally each driven magnetic element (26) is positioned to generally face a respective first driving magnetic element (36) in a generally attraction  
15 orientation and to be off-set relative to a respective second driving magnetic element (36') in a generally repulsion orientation.

2. The machine of claim 1, wherein the first and second driving magnetic elements (36,36') are in a ring-like  
20 arrangement and/or located in or on a driving disc (35), and wherein the arrangement of driven magnetic elements (26) is in a configuration that has one or more of the following features:

- in a generally parallel e.g. generally collinear  
25 orientation with at least some of the first and second driving magnetic elements (36,36');
- located in or on a support (23,28) rotating the impelling member (21), e.g. in or on a driven disc (28) and/or in or on cavities or openings (26a) of  
30 such support; and
- in a ring-like arrangement, e.g. a ring-like arrangement in a ring corresponding to and facing a ring containing a ring-like arrangement of the first and second driving magnetic elements (36,36').

35 3. The machine of claim 1 or 2, wherein the or each driven magnetic element (26) generates with:

- its corresponding first driving magnetic element (36) that is in a generally attraction orientation a cumulated attractive magnetic field; and

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- its corresponding second driving magnetic element (36') that is in a generally repulsion orientation a cumulated repulsive magnetic field,

5 such that the cumulated repulsive magnetic field is greater than the attractive magnetic field, e.g. the second driving magnetic element (36') in the generally repulsion orientation generating a magnetic field greater than the magnetic field generated by the first driving magnetic element (36) in the generally attraction  
10 orientation, optionally the cumulated repulsive magnetic field and the cumulated attractive magnetic field having a ratio of at least 1.02, such as a ratio in the range of 1.03 to 1.25, for instance 1.05 to 1.2, for example 1.08 to 1.15, e.g. in the range of 1.11 to 1.13.

15 4. The machine of any preceding claim, wherein the motor (30) is located in a motor chamber (41) separate from the container cavity (11), such as a motor chamber (41) that is located in a docking station (40) for removably receiving the container (10).

20 5. The machine of any preceding claim, which further comprises a thermal conditioner (38) for thermally conditioning the liquid food substance in the cavity (11), such as a heater and/or a cooler, e.g. a resistive, inductive or radiating thermal conditioner, such as a  
25 thermal conditioner (38) configured to heat the cavity's peripheral wall (13) and/or bottom (12) from outside the cavity (11) to thermally condition said liquid food substance contained in the cavity (11).

30 6. The machine of any preceding claim, wherein the impelling member (21) is configured to be spaced above the cavity's bottom (12) by:

- a maximum stirring distance (H) when the impelling member (21) is rotated at a maximum stirring level (S) at a maximum stirring speed about the impeller axis  
35 (22); and

- a resting distance (h) when the impelling member (21) stands still at a resting level (R),

40 the maximum stirring distance (H) being greater than the resting distance (h), for instance the maximum stirring distance (H) exceeding the resting distance (h) by a

distance difference in the range of 0.5 to 6 cm, such as 1 to 4 cm, e.g. 1.5 to 3 cm.

7. The machine of claim 6, wherein the impelling member (21) is configured to be spaced above the cavity's bottom (12) by a distance smaller than the maximum stirring distance (H), e.g. by the resting distance (h), when it is rotated at a lower stirring level at a slower stirring speed about the impeller axis, the slower stirring speed being slower than the maximum stirring speed, for instance below 25% of the maximum stirring speed, such as below 10%, e.g. below 3%, for example below 1%, e.g. below 0.25% of the maximum stirring speed.

8. The machine of claim 6 or 7, wherein the level of the impelling member (21) above the cavity's bottom (12) depends of the speed of the impelling member (21) at which it is rotated about the impeller axis (22) and/or depends of a viscosity of said liquid food substance that is being stirred.

9. The machine of any one of claims 6 to 8, which comprises one or more travel stops (16,27;12,28) for preventing the impelling member (21) from moving:

- above a maximum height when rotated, such as a stop (16) projecting from the peripheral wall (13) towards the container axis (14) and/or a stop (27) formed on a guide (23) of the impeller (20) and interfering with an upward movement of the impeller member (21) above the maximum height; and/or
- below a minimum height when standing still, such as a stop (12) projecting from the peripheral wall (13) towards the container axis (14) or formed by the bottom (12) and/or a stop (28) formed by a foot (28) of the impeller (20) and interfering with a downward movement of the impeller member (21) below the minimum height.

10. The machine of any one of claims 6 to 9, which comprises a guide (13,23) for guiding the impelling member (21) between the maximum stirring level (S) and the resting level (R), such as at least one guide formed by:

- the container's peripheral wall (13);

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- a central axle (23) of the container or of the impeller (20); and

- a peripheral upright guide surface of the impeller, optionally such guide, e.g. said central axle (23),  
5 bearing a marking (27,27',27''):

- at or up to a maximum level of filling the cavity (11) with said liquid food substance before stirring thereof, the guide being free of any marking indicating a level of filling above the maximum level  
10 of filling (27,27'), the maximum level of filling being located above the cavity's bottom (12) at an average vertical distance from the bottom (12) that is smaller than  $2/3$  of an average vertical distance spacing the cavity's bottom (12) from the cavity's  
15 mouth (15), such as smaller than  $1/2$ , for example smaller than  $1/3$  e.g.  $1/4$ , of the average vertical distance spacing the cavity's bottom (12) from the cavity's mouth (15); and/or

- at or down to a minimum level (27,27'') of filling the  
20 cavity (11) with said liquid food substance before stirring thereof, the guide being free of any marking indicating a level of filling below the minimum level of filling (27,27''), the minimum level of filling being located above the resting level (R) of the  
25 impelling member (21), e.g. above the maximum stirring level (S) of the impelling member (21) or above  $1/4$  of the vertical way separating the resting level (R) from the maximum stirring level (S).

11. The machine of any one of claims 6 to 10, wherein  
30 the impelling member (21) is arranged to be driven automatically towards the cavity's bottom (12) when the speed of rotation of the impelling member (21) is lowered from the maximum stirring speed towards stand still, for instance under the effect of gravity and/or magnetic  
35 effect,

optionally the impelling member (21) being provided with one or more magnetic elements (24) which cooperate(s) with one or more magnetic elements (25,26,36) that is/are located above the impelling member's magnetic element(s)  
40 (24) in a repulsion arrangement and/or located below the impelling member's magnetic element(s) (24) in an

attraction arrangement, such as a repulsion arrangement (24,25) formed by two magnetic field-generating elements generally oriented in mutual repulsion and/or an attraction arrangement (24,26;24,36) formed by:

- 5 - two magnetic field-generating elements generally oriented in mutual attraction; and/or
- a magnetic field-generating element and a ferromagnetic element generally oriented in mutual attraction.

10 12. The machine of any one of claims 6 to 11, wherein the impeller (20) has a support (23,28) that is relatively movable to the impelling member (21) and that is rotated to rotate the impelling member (21), the support (23,28) having a drive surface, such as a drive  
15 surface that is formed by a central axle (23) and/or peripheral upright guide surface that is rotated to rotate the impelling member, optionally the drive surface having a cam (29) that engages with a cam follower (29') of the impelling member (21) such as a helicoidal cam  
20 (29) for moving the impelling member (21) to the maximum stirring level (S) when the impelling member (21) is rotationally accelerated towards the maximum stirring speed and for moving the impelling member (21) towards the rest level (R) when the impelling member (21) is  
25 rotationally decelerated towards stand still, or the drive surface and the impelling member (21) having an inverted cam and cam-follower arrangement.

13. The machine of any one of claims 6 to 12, wherein the impelling member (21) has a lifting surface (21'),  
30 e.g. a hydrofoil or wing-like shape, to lift the impelling member (21) when in said liquid food substance and when rotationally accelerated towards the maximum stirring speed.

14. The machine of any preceding claim, which comprises  
35 a holder (50), e.g. a removable holder (50), for holding one or more ingredients and/or one or more thermal-transfer elements, the holder (50) being connected to the impelling member (21) for being driven with the impelling member (21) in said liquid food substance, for instance:

- 40 - said one or more thermal-transfer elements comprising at least one element selected from an ice cube, e.g. a

water ice cube or milk ice cube, a heated or cooled insert, such as an inert insert, typically a food-grade insert; and/or

- said one or more ingredients comprising:

5 - at least one ingredient selected from coffee e.g. instant coffee, cacao, chocolate, sugar, honey, milk and cream; and/or

10 - at least one ingredient supplied in or as a solid ingredient bulk, e.g. generally shaped as a parallelepiped, a prism, a pyramid e.g. a truncated pyramid, a polyhedron e.g. a octahedron or an icosidodecahedron or a rhombicuboctahedron, a cylinder, a cone e.g. a truncated cone, a sphere e.g. a truncated sphere, an ellipsoid e.g. a truncated  
15 truncated ellipsoid, or an ovoid e.g. a truncated ovoid.

15. The machine of claim 14, wherein the holder (50) forms a basket for containing said one or more ingredients and/or one or more thermal-transfer elements,  
20 the basket having one or more side openings (51) for an ingredient and/or thermal side transfer from inside to outside the holder (50), the basket being formed as a generally continuous single seat or as a plurality of seats (55) for the ingredient(s) and/or thermal-transfer  
25 element(s) such as a plurality of seats separated by partitions, e.g. generally radially projecting ribs or wings or edges (52).

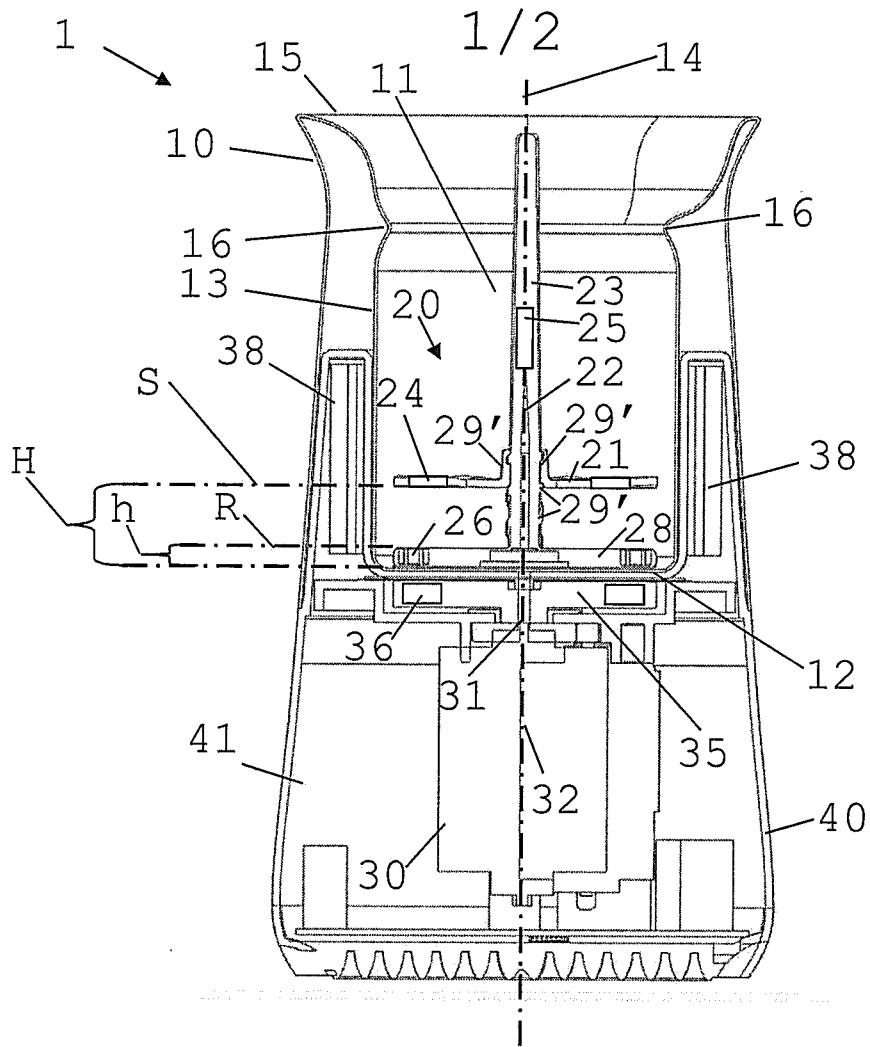


Fig. 1

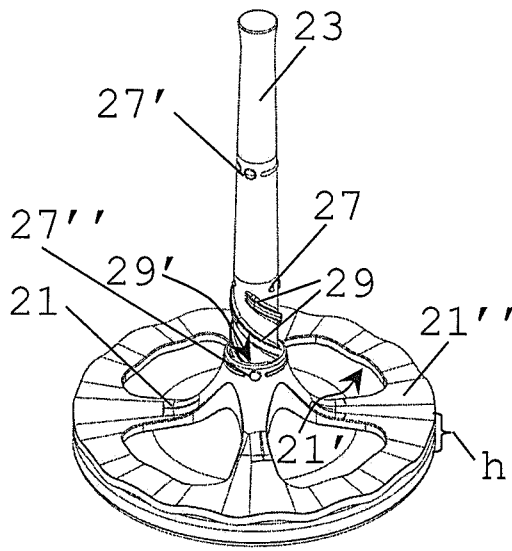


Fig. 2

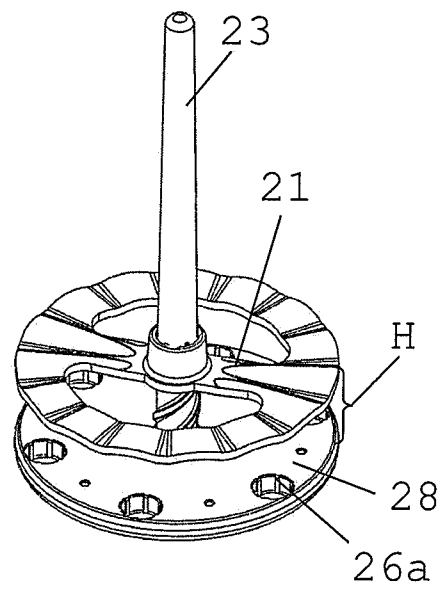


Fig. 3

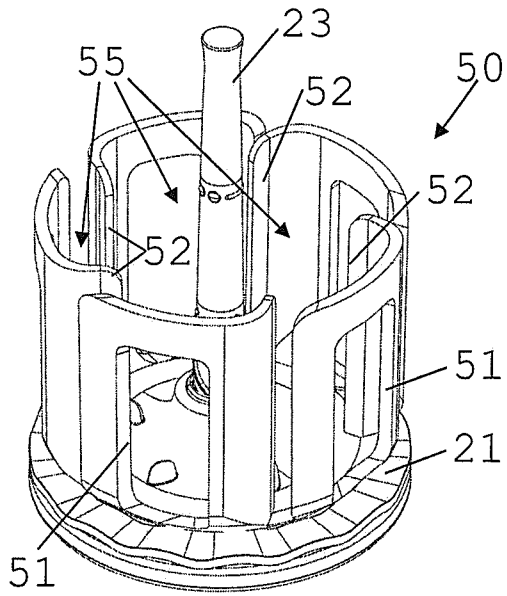


Fig. 4

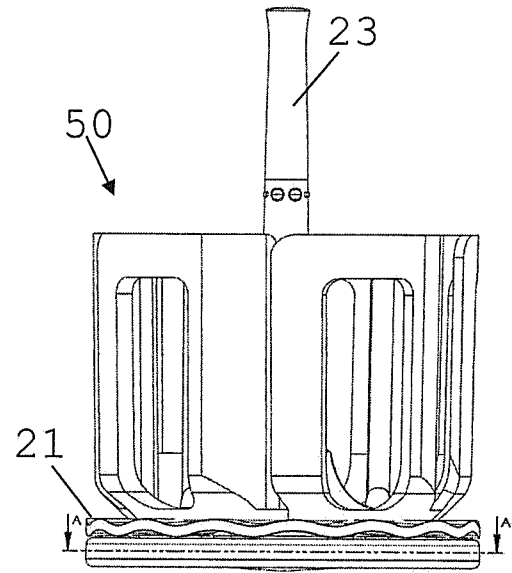


Fig. 5

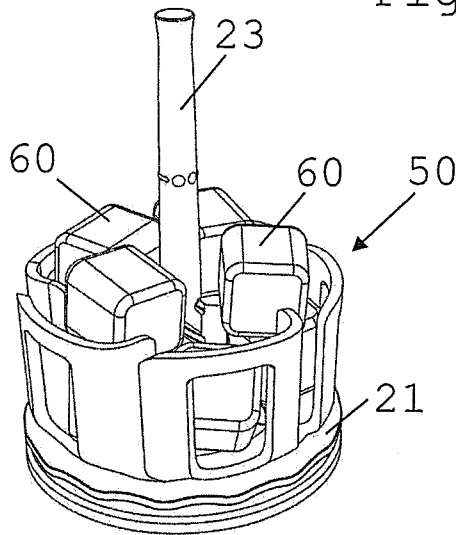


Fig. 6

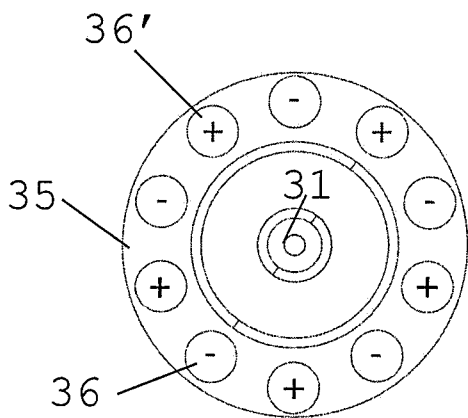


Fig. 7

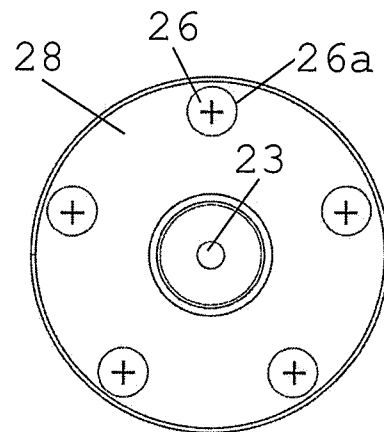


Fig. 8

**INTERNATIONAL SEARCH REPORT**

International application No  
PCT/EP2017/082211

**A. CLASSIFICATION OF SUBJECT MATTER**  
INV. A47J43/046  
ADD.  
  
According to International Patent Classification (IPC) or to both national classification and IPC

**B. FIELDS SEARCHED**  
Minimum documentation searched (classification system followed by classification symbols)  
A47J  
  
Documentation searched other than minimum documentation to the extent that such documents are included in the fields searched

Electronic data base consulted during the international search (name of data base and, where practicable, search terms used)  
EPO-Internal, WPI Data

**C. DOCUMENTS CONSIDERED TO BE RELEVANT**

Category*	Citation of document, with indication, where appropriate, of the relevant passages	Relevant to claim No.
X	US 2012/291637 A1 (YU CHUNPING [CN]) 22 November 2012 (2012-11-22)	1-5
Y	paragraphs [0003], [0005], [0007], [0028] - [0030]; claims; figures	6,9,10, 12-15
A	-----	7,8,11
X	US 6 095 677 A (KARKOS JR JOHN F [US] ET AL) 1 August 2000 (2000-08-01) figure 6	1-5
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Y	-----	
Y	US 2002/044496 A1 (LAWSON ANTHONY CHARLES [TH]) 18 April 2002 (2002-04-18) paragraph [0023]; claims; figures	6,9,10, 12-15
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Further documents are listed in the continuation of Box C.

See patent family annex.

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Date of the actual completion of the international search

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Date of mailing of the international search report

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