The present invention relates to a stirring tool containing two separate reservoirs for a tea bag and sugar. The stirring tool according to the invention is useful for squeezing the tea bag and releasing the aromatic substance or sweetener it contains, at the same time. The reservoir for a tea bag is for holding and reserving the tea bag. Furthermore the tea bag can be easily discharged by means of the stirring tool according to the invention without touching.
A STIRRING TOOL

Technical Field
The present invention relates to a stirring tool comprising reservoirs for a tea bag and sugar.

Prior Art
In dipping tea bags with a string into a cup of water it is difficult to add sugar and then remove the tea bag therefrom. It is particularly difficult to carry out the process in a vehicle such as a coach, an airplane etc. while on the move.

In the abovementioned process a sugar bag, a tea bag and a spoon or mostly a stirring stick are separately used. It is a waste of time to open the sugar bag and the tea bag and then to use the stirring stick. Furthermore, after the tea infuses the user tries to wrap the tea bag around the stirring stick to drip its liquid which causes an ugly presence and splashing of liquid on the user.

The tea bags are very handy since they do not require brewing but can be used only with hot water. However tea sachets for use are provided with a tea bag, a stirring stick and optionally with sugar.

In EP0737041 a stirring apparatus is described which comprises a substance to infuse into the liquid and alternative embodiments thereof. The said substance is held in a perforated member. Thus the substance contacts the liquid. And also pressure can be applied to the stirred substance.

NL1 002621C discloses another stirring apparatus which has a sliding cover mechanism by means of which the flavor is dispersed. Therefore the stirring tool and the flavor are kept together.
Brief Description of the Invention
The stirring tool according to the invention can be used in pressing the tea bag it includes and releasing the flavor or sweeteners simultaneously. It comprises a tea bag reservoir for keeping the tea bag. And also the tea bag can be easily removed by means of the stirring tool without need to touch.

To this end the stirring tool comprises of two main parts: first, a reservoir for a tea bag, and second, a body including a drawer for pressing on the tea bag. The reservoir and the body are connected to each other through an opening on one side of the reservoir. The drawer can enter into the body can press on the tea bag by being moved back and fro within the body. And also the sweetener or flavor in the drawer can mix with the liquid through an opening which is formed during inward movement of the drawer toward the reservoir.

The handy spoon according to the invention is designed as an alternative to the abovementioned embodiments of the art.

Detailed Description of the Invention
The stirring tool according to the invention is illustrated in the accompanying drawings in which,

Figure 1 is the perspective view of the closed form of the stirring tool according to the invention,

Figure 2 is an exploded perspective view of the stirring tool according to the invention,

Figure 3 is a detailed view of the body of the stirring tool according to the invention,
Figure 4 is a detailed view of the body together with the drawer of the stirring tool according to the invention.

The parts in the drawings are each given a reference numeral as follows:

1. Stirring tool
2. Body
3. Reservoir
4. Drawer
5. Cap
6. Hole
7. Notch
8. Tea bag
9. Shaft
10. Supporting element
11. Receptacle
12. Cavity

The stirring tool (1) according to the invention mainly comprises a body (2) and a reservoir (3). The body (2) consists of a handle for gripping the tool (1) and a spout part including the reservoir (3). Thus the body (2) is thin and circular while the reservoir (3) is flat and wide for receiving a tea bag (9). (Figure 9)

The reservoir (3) and the body (2) are linked to each other with an opening on one side of the reservoir (3). The reservoir (3) is in the shape of rectangle with rounded corners and all the five sides are closed. The tea bag (9) is within the reservoir as mentioned above. The reservoir is provided with small holes (7) all around in order to allow the tea bag contact with the liquid. (Figure 2)

The body (2) is tubular and provided with a shaft (11) passing therethrough. The shaft (11) moves within the body (2) along its central axis (E), and it comprises a cap (6) at one end and a drawer (4) at the other end. The shaft (11) is longer than
the body (2) and the drawer (4) moves away from the body (2) with a push on the cap (6). (Figure 4) There are supporting elements (12) extending from the body (2) at the cap side in order to facilitate the push. Thus the stirring tool (1) can be used like a syringe with the help of those supporting elements (12). (Figure 3)

The body (2) is connected to the reservoir (3) from its drawer (4) side. The section of the drawer (4) on the reservoir side is smaller than the section of the gap. Thus the drawer (3) moves freely in and out of the reservoir (3) while on one hand the body (2) is gripped and on the other hand cap (6) is pushed towards the body (2) and backwards.

The tea bags (9) infuse by way of diffusion if stayed still within hot water. In order to facilitate the infusion the tea bag should be pressed within the water. A well-steeped tea can be achieved by repeating pressing or increasing the pressure.

In the stirring tool (1) according to the invention the drawer can squeeze the tea bag (9) within the reservoir (3) and is then withdrawn and thus the tea and the water mix very quickly. The weakness or strength of the tea can be determined by limiting/adjusting the pressure. Thus the shaft (11) can be provided with easily breakable/removable notches (8) for limiting its movements. The notches (8) are preferably on the shaft (11) and prevent the shaft (11) from entering into the body (2) by means of supporting elements (12).

In a preferred embodiment the drawer (4) contains a receptacle (13). The said receptacle (13) cannot be reached while staying closed within the body (2). The term "drawer" refers to a part, of which only one side can be seen from outside like in the chest of drawers. So the aperture of the drawer (4) can only be opened while it is slides outwards from the body (2). Therefore sweetener and/or aromatic mixtures in solid/granule and/or liquid structure to be put into the drawer (4) are not spilt out. When the notches (8) are situated on the shaft (11) such that the
drawer (4) remains closed then the drawer (4) will not be accidentally opened before use.

As described above, the shaft (11) is limited with a cap (6) from one side. In a preferred embodiment of the invention there is a tubular cavity through the shaft (11). The top of the cavity is closed with a threaded or detachably attached cap (6). Sweetener and/or aromatic mixtures in liquid or solid/granule structure can be reserved within said cavity.

It is possible to observe how far the shaft (11) enters into the body (2) via the windows and signals/scales on the body (2). The user can determine its preference of weak or strong tea more clearly with the help of a windowed body structure together with or alternative to the notched (8) embodiment.

Also the user can be offered an option of single/double sugar or the like by providing a drawer (4) with more than one receptacle (13).

In another embodiment of the invention a window (25) is used instead of a drawer (4). Second embodiment of the invention is illustrated in the figures 5, 6 and 7 in which:

Figure 5 is the view of the main part of another embodiment of the stirring tool according to the invention.

Figure 6 shows the upper cover of the tea bag reservoir in another embodiment of the stirring tool according to the invention.

Figure 7 shows tea bag squeezing bar (T-bar) including a receptacle for crystal sugar in another embodiment of the stirring tool according to the invention.
Figure 8 shows the cover of receptacle for crystal sugar in another embodiment of the stirring tool according to the invention.

Figure 9 shows the stirring tool according to another embodiment of the invention from the front with all the parts assembled.

The parts in the figures are each given a reference numeral as follows:

21. Main part
22. A groove - for placing the T-bar in the main part
23. Tea bag reservoir
24. Water holes on sides of the main part
25. An opening on the main part - for discharging crystal sugar
26. Notches - for restraining the upper cover
27. Nicks - for helping gripping
28. Upper cover
29. Connecting gaps of the upper and lower cover
30. Water holes on sides of the upper cover
31. Lower water holes of the upper cover
32. T-bar
33. Crystal sugar receptacle
34. An opening on the T-bar - for discharging crystal sugar
35. Cap - for squeezing the tea bag
36. Handle
37. Receiving part of the crystal sugar receptacle cover on the T-bar
38. Cover of the crystal sugar receptacle

The present invention (kasikmatik) comprises of four parts such that, when assembled, a tea bag and some crystal sugar can be placed in, and said crystal sugar can be easily discharged and the tea bag can be pressed. (Figure 9)
The T-bar (32) is arranged in the groove (22) in the main part by extending upwards therefrom.

The tea bag is restrained within the reservoir (23) in the main part (21) in such a way that the connecting gap (29) of the upper and lower cover located on the upper cover (28) and notches for restraining the upper cover (26) in the tea bag reservoir (23) are engaged.

Thus there is no need to dip a tea bag with a string into a cup.

The crystal sugar receptacle (33) is stuffed with an adequate amount of crystal sugar, which is arranged on the T-bar (32) and the cover of the crystal sugar receptacle (38) is closed by attaching with the receiving part (37).

Thus the invention is ready to use with the tea bag and some crystal sugar placed.

The invention is immersed in the hot water by holding the handle (36) and kept there for a while. Then the nicks (27) are gripped and the opening for crystal sugar discharge on the T-bar and the opening for crystal sugar discharge (25) on the main part are overlapped by pressing on the cover of the crystal sugar receptacle (38). Thus the sugar is poured into the hot water. Then the stirring tool is stirred in the hot water like a spoon and the sugar is dissolved within the hot water.

When the tea infuses the stirring tool is pulled out of the water, but stays above the water and the cover of the crystal sugar receptacle (38) is strongly pressed by gripping the nicks (27) of the main part. So the cap (35) moves downward and squeezes the tea bag.

And the stirring tool can be junked.

The stirring tool is disposable and cannot be recycled.
The stirring tool (1) according to invention and according to another embodiment of the invention (kasikmatik) cannot be limited to the examples described herein for a better understanding of the invention. The invention is mainly as in the claims.
CLAIMS

1. A stirring tool (1) disposable and combining a tea bag and a spoon, comprising:
   - a reservoir (3) having a tongue shape where a tea bag (9) is held, with one side open and also provided with holes (7) all around enabling liquid pass,
   - a tubular body (2) connectable to an opening of the reservoir (3) and through which a shaft (11) passes,
   - a drawer (4) movable along the shaft (11) axis (E) and situated on the reservoir (3) side of the body (2), and
   - a cap (6) on the far side of the shaft (11) from the reservoir (3);
   characterized by a drawer (4),
   - the drawer being able to move in the reservoir (3) when pushed towards the reservoir (3) by the cap (6) for pressing on the tea bag (9) that is within the reservoir (3) and to press on the tea bag with its side facing the reservoir (3),
   - reserving sugar or other additives while staying in the body (2) when it is not pressed by the cap (6), and
   - enabling discharge of liquid and/or solid/granule sweeteners and/or aromatic mixtures by means of opening of its cover while moving towards the reservoir (3) when pressed by the cap (6).

2. A stirring tool (1) according to claim 1, characterized in that it comprises notches (8) for limiting/adjusting the pressure amount towards the reservoir (3) and restricting the movements of the shaft (11), said notches being easily removable/detachable and placed on parts of the shaft (11) and the body (2).

3. A stirring tool (1) according to claim 1, characterized by the notches (8) blocking the shaft movement via supporting elements (12) placed on the body (2) and around the shaft (11) for enabling the movement of the shaft (11).

4. A stirring tool (1) according to any of the preceding claims, characterized by at least two supporting elements (12) for a better gripping of the part of the body (2).
on the cap (6) side in order to press towards the reservoir (3) more easily, the
supporting elements being on both sides of the body (2) and extending outwards.

5. A stirring tool (1) according to any of the preceding claims, characterized by a
cap (6) for reserving liquid or solid/granule sweeteners and/or aromatic mixtures
by covering the tubular cavity in a threaded or detachably attached way.

6. A stirring tool for placing a tea bag within, characterized in that it comprises of
two parts (21, 28, 32 and 38), namely, a main part, an upper cover, a T-bar and a
cover for crystal sugar receptacle, and in that said T-bar (32) contains a crystal
sugar receptacle (33), an opening (34) for discharging crystal sugar and a cap (35)
for squeezing the tea bag and is placed in the main part (21) by being pushed
upwards from the groove (22), covered with an upper cover (28) of the tea bag
reservoir (23), and in that the cover of the crystal sugar receptacle (38) is closed
after sufficient amount of sugar is poured into the receptacle (33) on the T-bar
(32) and thereby it is ready to use.

7. A stirring tool according to claim 6, characterized in that the main part (21)
comprises a tea bag reservoir (23), water holes on sides (24), notches (26) for
restraining the upper cover, a groove (22) for placing the T-bar, an opening (25)
for discharging the crystal sugar and nicks (27) for gripping.

8. A stirring tool according to claims 6 and 7, characterized in that said upper
cover (28) comprises connecting gap (29) of the upper and lower cover, water
holes on sides (30) and lower water holes (31).

9. A stirring tool according to claims 6, 7 and 8, characterized in that T-bar (32)
comprises a crystal sugar receptacle (33), an opening (34) for discharging crystal
sugar, a cap (35) for squeezing the tea bag and a handle (36).
10. A stirring tool according to claims 6, 7, 8 and 9, characterized in that cover of the crystal sugar receptacle (38) is wider than the receiving part (37) on the T-bar.