

(19) **DANMARK**



Patent- og
Varemærkestyrelsen

(10) **DK/EP 3445672 T3**

(12) Oversættelse af
europæisk patentskrift

-
- (51) Int.Cl.: **B 65 D 35/22 (2006.01)** **A 23 L 5/10 (2016.01)** **A 23 L 13/00 (2016.01)**
A 23 P 20/18 (2016.01) **C 10 L 7/04 (2006.01)**
- (45) Oversættelsen bekendtgjort den: **2021-05-17**
- (80) Dato for Den Europæiske Patentmyndigheds
bekendtgørelse om meddelelse af patentet: **2021-03-10**
- (86) Europæisk ansøgning nr.: **17732299.7**
- (86) Europæisk indleveringsdag: **2017-04-19**
- (87) Den europæiske ansøgnings publiceringsdag: **2019-02-27**
- (86) International ansøgning nr.: **EP2017000496**
- (87) Internationalt publikationsnr.: **WO2017182121**
- (30) Prioritet: **2016-04-20 DE 102016004698**
- (84) Designerede stater: **AL AT BE BG CH CY CZ DE DK EE ES FI FR GB GR HR HU IE IS IT LI LT LU LV
MC MK MT NL NO PL PT RO RS SE SI SK SM TR**
- (73) Patenthaver: **Windplussonne GmbH, Dakelsberg 16, 48599 Gronau (Westf.), Tyskland**
- (72) Opfinder: **LUTHE, Gregor, Dakelsberg 16, 48599 Gronau (Westf.), Tyskland**
SCHMIDT, Nele, Bahnhofstrasse 40A, 48683 Ahaus, Tyskland
MEYER, Robert, Am Königsweg 7, 48599 Gronau-Epe, Tyskland
- (74) Fuldmægtig i Danmark: **Dennemeyer & Associates S.A, P.O. Box 700425, DE-81304 Munich, Tyskland**
- (54) Benævnelse: **Fremgangsmåde til flambering af grillmad og dispenser til påføring af pastøse grillsaucer og
flamberingspastaer**
- (56) Fremdragne publikationer:
DE-C- 820 268
DE-T2-602004 007 923
US-A- 3 239 105
US-A- 3 964 880
US-B1- 8 757 438

Process for flambéing grilled food and dispenser for applying pasty barbecue sauces and flambé pastes

Field of the invention

The present invention relates to a method for flambéing grilling products.

Furthermore, the present invention relates to a dispenser for the simultaneous, separate application of pasty grilling sauces and flambéing pastes in layers on grilling products.

Prior art

When flambéing in its simplest form, high-percentage or pure alcohol is poured over the flambéed food and ignited using an ignition source. The alcohol that has been previously distributed on the surface of the flambéed food ignites and burns down with a comparatively cool flame. The disadvantage of this method is that it represents a source of danger for deflagration and neither the alcohol, its dosage nor the spread of the flames can be precisely controlled, meaning the method therefore requires a lot of practice and experience. In particular, the method is not suitable for the mass production of flambéed foods such as grilling products, which, for example, has to be produced in large quantities as quickly as possible with high capacity at public festivals.

Therefore, there has been no lack of attempts to develop alternatives, such as hand-held flambé burners or caramelisers. However, these cannot be used for the purpose described above.

Various methods of cooking food with denatured alcohol have also been proposed. The translation of the European patent specification DE 60 2004 007 923 T2 describes a method for cooking a food placed in a container, in which a predetermined volume of denatured alcohol is poured onto the food with the addition of aromatics and the alcohol is ignited and burned completely. However, the use of denatured alcohol poses toxicological problems.

From the two utility model documents DE 20 2015 007 804 U1 and DE 20 2015 004 434 U1, an arrangement for producing a cocoa-containing drink is known, the configuration of which is reminiscent of the production of the German “fire tong punch” drink. Here, a vessel for a drinkable liquid is provided with a carrier that can be positioned above the liquid for receiving an edible component to be dissolved in the drink. Within this first component, there is a second edible component soaked with high-percentage alcohol, which liquefies the first and second components by flambéing so that the components drip into the drinking liquid.

British published patent application GB 2387310 A discloses a cooking liquid, which is prepared by mixing demineralised water, granulated sugar, mettesoro, fruit juices, nature-identical flavouring agents, alcohol, vegetables, herbs, and fruit additives in a sterile environment. The cooking liquid is suitable for storage and packaging in a steel tank, glass bottles and other containers. The liquid speeds up the cooking process and reduces the risk during flambéing. The cooking liquid can be added to any commercial or home-made sauces, soups, main meals or desserts. Ultimately, however, it has to be poured over the food just like pure alcohol, which makes it difficult to control its distribution in and on the food.

A method for producing an edible alcohol-containing solid in powder form is known from German patent specification DE 2162045. In that case, a mixture of alcohol, water and an edible water-soluble material is produced and spray-dried. For example, whiskey powder can be mixed with a chewing gum base and used as a raw material for a wide variety of confectionery, instant beverages, etc.

Alcohol-containing powder compositions are also known from the German published patent application DE 2315672. The alcohol content of the powders is so high that they are flammable and continue to burn. For example, it is possible to sprinkle a powder made from alcohol-containing dextrin over a grilled steak and set it on fire. The material burns with a regulated blue flame and is extinguished before excessive charring can occur.

However, the alcohol-containing powders have the disadvantage that they are difficult to distribute evenly on the surface of the grilling product. This can lead to local accumulations of powders, which develop a lot of heat when flambéing and burn the grilling product at certain points. In addition, it is not known how the well-known alcohol-containing powders interact with pasty grilling sauces when flambéing. However, there is a risk that local accumulations of powders will damage the consistency and taste of the grilling sauces in places.

Two- and multi-chamber tubes have long been known and we can no longer imagine our everyday life without them. In this regard, toothpaste tubes can be referred to as one example by many. A few examples will suffice for the prior art in writing: American patents 1,535,529 and 3,239,105, German patent specification No. 820 268 – or more recently – international patent applications WO 98/14319, WO 02/051717 A1, WO 2005/080215 A1 and WO 2006/131163 A1. A method for flambéing grilling products with all the features of the preamble of claim 1 is known from the patent application US 3 964 880 A. From patent application US 8 757 438 B1, a dispenser with two chambers having different volumes is known, which is similar to that of claim 11.

The object of the present invention

The object of the present invention was to find new dispensers for simultaneous, separate application of flambéing pastes and pasty grilling sauces in layers on grilling products, which among other things enable large turnovers, for example at fairs and celebrations. Last but not least, the object of the present invention was to provide a flambéing method for grilling products that does not pose any safety problems.

The solution according to the invention

For the method, the flambéing pastes for grilling products were found which contain at least one gelling agent and/or thickening agent which is soaked and/or gelled by pure alcohol and pure alcohol in a concentration that maintains combustion until its complete consumption.

A method for flambéing grilling products was found, with which at least one pasty grilling sauce is applied simultaneously and separately to the grilling product together with at least one flambéing paste, so that – lying one above the other in this sequence – this results in at least one separate layer of at least one flambéing paste and at the same time at least one separate layer of at least one pasty grilling sauce, and the flambéing paste ignites with an ignition source.

In the following, the method for flambéing grilling products is referred to as the “flambéing method according to the invention”.

Last but not least, a dispenser was found for simultaneously applying of pasty grilling sauces and flambéing pastes to the grilling product comprising a two-chamber or multi-chamber system and with which at least one pasty grilling sauce can be applied simultaneously and separately to the grilling product together with at least one flambéing paste, so that – lying one above the other in this sequence – at the same time at least one separate layer of at least one pasty grilling sauce and at least one separate layer of at least one flambéing paste can be produced.

In the following, this dispenser is referred to as “dispenser according to the invention”.

Advantages of the invention

With regard to the prior art, it was surprising and not foreseeable for the person skilled in the art that the object on which the present invention was based could be achieved with the aid of the flambéing method according to the invention and the dispenser according to the invention.

The alcohol content of the paste used could be precisely adjusted so that the alcohol on the grilling sauces to be flambéed could be precisely dosed – both in terms of quantity and location – and therefore no longer caused any safety problems.

In addition, these flambéing pastes offered the opportunity to find new combinations of pasty grilling sauces and flambéing pastes.

Furthermore, the dispenser according to the invention enabled high turnovers of flambéed grilling products, for example at fairs and celebrations, without any safety issues.

Detailed description of the invention

The flambéing paste used in the method according to the invention for flambéing grilling products contains at least one gelling agent and/or thickening agent that has been soaked and/or gelled by pure alcohol.

In the context of the present invention, pastes are to be understood as meaning flowable materials whose properties lie somewhere between solids and liquids. They can also be referred to as highly-viscous liquids.

Examples of grilling products include foods such as meat, sausages, fish, crustaceans and vegetables.

Pure alcohol is alcohol that does not contain a denaturant. However, it can contain water, flavourings, food approved dyes and other substances that are commonly used in the field of spirits.

In the flambéing pastes used in the method according to the invention, the alcohol is contained in a concentration that maintains the combustion until its complete consumption. The amount of alcohol can vary greatly and can therefore be perfectly adapted to the requirements of the individual case, such as taste preferences. The quantities can be determined by simple preliminary tests. In general, they are 5 to 50 wt.-%, based on the total amount of flambéing pastes.

Before adding the alcohol, the gelling agents and/or thickening agents can be soaked with water.

As a general rule, any food approved gelling agents and/or thickening agents can be used. The gelling agents and/or thickening agents are preferably selected from the group consisting of gelatine, alginic acid, sodium alginate, potassium alginate, calcium alginate, propylene glycol alginate, agar-agar, carrageenan, furcelleran, locust bean gum, Guar gum, tragacanth, gum arabic, xanthan gum, karaya, tara gum, gellan, pectins, amidated pectins, microcrystalline cellulose, methylcellulose, ethylcellulose, hydroxypropylcellulose, hydroxypropylmethylcellulose, methylethylcellulose,

carboxymethylcellulose, sodium carboxymethylcellulose, gliadin, secalin, avenin, hordein, zein, oryzine and kafirin and modified starches E 1400, E 1401, E 1402, E 1403, E 1404, E 1405, E 1410, E 1412, E 1413, E 1414, E 1420, E 1421, E 1422, E 1423, E 1430, E 1440, E 1441, E 1442, E 1450 and E1451.

In addition, the flambéing pastes used can contain spices, flavourings, food approved dyes and/or crushed, preferably pasty, foods such as onion paste as flavour carriers.

In the flambéing method according to the invention, at least one pasty grilling sauce is applied simultaneously and separately to the grilling product together with at least one flambéing paste, so that – lying one above the other in this sequence – this results in at least one separate layer of at least one flambéing paste and at the same time at least one separate layer of at least one pasty grilling sauce, whereby the flambéing paste ignites with an ignition source.

Suitable ignition sources are gas burners whose flames burn odourlessly and without developing soot.

A number of pasty grilling sauces and seasoning sauces are suitable for the flambéing method according to the invention. Their selection is based on the taste preferences of the consumer of the cooked grilling product. Examples of suitable grilling sauces and seasoning sauces are

- A1 steak sauce
- Oyster sauce
- BBQ sauce
 - ✦ Classic
 - ✦ Spicy
 - ✦ Roasted garlic
 - ✦ Honey
 - ✦ Sweet
 - ✦ Smoky and fiery
- Chilli sauce
- Chimichurri
- Chutney
- Cumberland sauce
- Fish sauce
- Fruity mustard sauce
- Garum
- Hoisin sauce

- HP sauce
- Ketchup
 - Curry
 - Chilli with varying levels of spiciness
 - Spices
 - 50% less sugar
 - Organic
- Maggi seasoning
- Pesto
- Relish
- Sambal
- Zhug
- Mustard
- Sriracha sauce
- Soy sauce
- Tabasco sauce
- Teriyaki sauce
- Worcestershire sauce
- Sweet and hot
- Peri peri
- Spanish creamy and spicy
- French fries sauce
- Three pepper
- Cocktail sauce
- Garlic sauce
- Exotic sauce
- Curry-mango sauce
- American sauce
- Hot sauce
- Asian sweet and sour
- Curry sauce
- Green pepper sauce
- Honey/mustard/dill sauce
- Caribbean sauce
- Spicy tomato sauce

- Shish kebab sauce
- Mexican sauce
- Chilli-mango sauce
- Wasabi style garlic sauce
- Garlic jalapeño sauce
- Burger sauce

The aforementioned sauces mostly contain food additives which can give flavour and/or have other functions. Many sauces also contain other food additives such as preservatives, thickening agents, acidity regulators, dyes and/or stabilisers.

The dispenser according to the invention is preferably used for the flambéing method according to the invention, since it can apply the pasty grilling sauces and the flambéing pastes according to the invention simultaneously and separately to the grilling product. The simultaneous, separate application can be controlled very well with the dispenser according to the invention.

The dispenser according to the invention comprises a two-chamber or multi-chamber system, in which the volume or volumes of the chamber or chambers containing at least one flambéing paste is or are smaller than the volume or volumes of the chamber or chambers containing at least one pasty grilling sauce.

The at least one, in particular one, chamber of the at least one, in particular one, flambéing paste and the at least one, in particular one, chamber of the at least one pasty grilling sauce can have an airtight sealable, common outlet nozzle. The common outlet nozzle can be a nozzle with a circular or oval outlet hole. The outlet nozzle can, however, also be a wide-slot nozzle

In this embodiment of the dispenser according to the invention, at least one, in particular one, chamber containing at least one, in particular one, pasty grilling sauce is surrounded by at least one chamber containing at least one flambéing paste, whereby the emerging paste strand has the desired layer structure, in which a layer of at least one, in particular one, flambéing paste envelops a strand of at least one, in particular one, grilling sauce.

In a further embodiment, the at least one, in particular one, chamber of the at least one, in particular one, flambéing paste and the at least one, in particular one, chamber of the at least one, in particular one, pasty grilling sauce can each have their own airtight sealable outlet nozzle. The at least two, in particular two, outlet nozzles are preferably conical hollow cones, wherein they preferably have a circular or oval outlet hole. The outlet nozzles, however, can also be wide-slot nozzles. They are preferably of the same length. The at least one, in particular one, outlet nozzle for the flambéing paste can have

a smaller diameter than the outlet nozzle for the at least one, in particular one, grilling sauce. In addition, the at least two, in particular two, outlet nozzles can be arranged parallel to one another or inclined towards one another.

Each outlet nozzle can have its own closure, or one closure is used which can seal at least two, in particular two, outlet nozzles at the same time.

For the layered application of the at least one, in particular one, flambéing paste and the at least one, in particular one, pasty grilling sauce, the dispenser is held in such a way that the at least one, in particular one, outlet nozzle for the at least one, in particular one, flambéing paste is above the outlet nozzle for the at least one, in particular one, pasty grilling sauce. This results in a flat, layered structure in which the layers are superimposed as follows:

surface of the grilling product/pasty grilling sauce/pasty flambéing paste

when the dispenser is moved over the grilling product.

The simultaneous separate exit of the at least one, in particular one, flambéing paste and the at least one, in particular one, pasty grilling sauce can be obtained and controlled by building up external and/or internal pressure on the chambers and/or in the chambers. For this purpose, the dispenser according to the invention can be constructed from flexible materials, preferably plastics, which can be pressed together and return to their original shape where appropriate. If an internal pressure is to be built up, the dispenser according to the invention is preferably made of metal.

The embodiments described below are only given by way of example and are not exhaustive. The examples are therefore intended to illustrate the variety of possibilities, and the person skilled in the art can easily specify further possibilities on the basis of their general specialist knowledge. It is therefore understood that the features mentioned above and explained in more detail below can be used not only in the specified combinations and configurations, but also in other combinations and configurations or on their own, without departing from the scope of the present invention.

Example 1

flambéing paste FP with pasty grilling sauce GS

Gelatine and alcohol were mixed to produce the flambéing pastes FP. For this purpose, the gelatine was soaked in water for 10 minutes. The alcohol was warmed up slightly and stirred into the soaked gelatine until a homogeneous mixture was formed. The mixing ratio could be adjusted as required, depending on how firm or viscous the flambéing paste FP should be.

At the same time, a grilling sauce was made as a grilling sauce GS.

The flambéing paste FP and the grilling sauce GS were poured into a plastic bottle (dispenser 1) with two chambers 1.1 and 1.2, which had a common, airtight sealable outlet opening. The chamber 1.1 of the flambéing paste FP was smaller than that of the grilling sauce GS (chamber 1.2), since the flambéing paste FP should not be dosed one-to-one with the grilling sauce GS. By pressing the bottle, the sauce GS with the paste FP could be applied to the desired grilling product, such as steaks, as a strand in which the flambéing paste FP enveloped the grilling sauce GS. By lighting the flambéing paste FP, the grilling sauce GS was flambéed and the sugar in the grilling sauce was caramelised. This created another flavour carrier that made the cooked grilling product particularly tasty.

Example 2

Dispenser 1 with flambéing paste FP and pasty grilling sauce GS

Figure 1 shows a longitudinal section through a dispenser 1 with two chambers 1.1, 1.2.

In Figure 1, the reference symbols have the following meaning:

- 1 Plastic dispenser
- 1.1 Chamber for the flambéing paste FP
 - 1.1.1 Chamber wall
 - 1.1.2 Conical outlet nozzle
 - 1.1.3 Circular outlet opening
- 1.2 Chamber for the pasty grilling sauce GS
 - 1.2.1 Chamber wall
 - 1.2.2 Conical outlet nozzle
 - 1.2.3 Circular outlet opening
- 1.3 Partition wall
- 1.4 Thread
- 1.5 Screw-on support of the outlet nozzles 1.1.2 and 1.2.2
- 2 Removable closure caps for both outlet nozzles 1.1.2 and 1.2.2
- FP Flambéing paste
- GS Pasty grilling sauce

The dispenser 1 was an open-topped standing bottle made of flexible plastic with a flat bottom. It was a total of 30 cm long and its largest diameter was 12 cm. The wall thickness of its chamber walls 1.1.1 and 1.2.1 and its bottom was 3 mm. The horizontal outline of each chamber wall 1.1.1 and 1.2.1 was a correspondingly dimensioned segment of a

circle. The dispenser 1 was subdivided into a chamber 1.1 for the flambéing paste FP of Example 1 and a chamber 1.2 for the grilling sauce GS of Example 1 by a partition 1.3 made of flexible plastic, which was arranged in the centre of the two outlet nozzles 1.2.2 and 1.1.2. The volume ratio of chamber 1.1 to chamber 1.2 was 1:10. The chamber wall 1.2.1 tapered in the direction of the thread 1.4, so that the partition 1.3 was centrally arranged. The two conical outlet nozzles 1.1.2 and 1.2.2 were each 1 cm long and each had a circular outlet opening 1.1.3 and 1.2.3. They were screwed onto the filled open standing bottle using the screwable carrier 1.5 (thread 1.4). The two outlet openings 1.1.3 and 1.2.3 were closed with the aid of the removable closure cap 2.

Before the dispenser 1 was used, the removable closure cap 2 was removed and, when the dispenser 1 was used, it was guided over the grilling product in such a way that the outlet nozzle 1.1.2 was arranged above the outlet nozzle 1.2.2. By applying pressure to the chamber walls 1.1.1 and 1.2.1, the flambéing paste FP and the grilling sauce GS were simultaneously applied in layers over the entire surface of the grilling product. The flambéing paste FP was ignited and the grilling sauce flambéed. As a result, the sugar that was in the grilling sauce was caramelised, which resulted in another flavour carrier that made the grilling product particularly tasty.

**Fremgangsmåde til flambering af grillmad og dispenser til påføring af pastøse
grillsaucer og flamberingspastaer
Patentkrav**

1. Fremgangsmåde til flambering af grillmad, med mindst én flamberingspasta (FP) til grillmad, som indeholder mindst ét geleringsmiddel, der er svulmet op ved hjælp af rent alkohol og/eller geleret geleringsmiddel, og/eller et fortykningsmiddel samt ren alkohol i en koncentration, så den opretholder forbrændingen frem til komplet forbrug, kendetegnet ved, at man mindst trinvist påfører grillmaden en grillsauce (GS) samtidigt med mindst en flamberingspasta (FP) i rækkefølgen overflade af grillmad/pastøs(e) grillsauce(r) (GS)/pastøs(e) flamberingspasta(er) (FP) og antænder flamberingspastaen (FP) ved hjælp af en antændelseskilde.
2. Fremgangsmåden til flambering af grillmad i henhold til krav 1, **kendetegnet ved, at** flamberingspastaen (FP) i forhold til sin samlede mængde indeholder 5 til 50 vægtprocent rent alkohol.
3. Fremgangsmåden til flambering af grillmad i henhold til krav 1 eller 2, **kendetegnet ved, at** flamberingspastaen (FP) indeholder vand som geleringshjælpemiddel.
4. Fremgangsmåden til flambering af grillmad i henhold til et af kravene 1 til 3, **kendetegnet ved, at** geleringsmidlet og/eller fortykningsmidlet er valgt fra den gruppe, der består af gelatine, alginsyre, natriumalginat, kaliumalginat, calciumalginat, propylenglykolalginat, agar-agar, carragen, furcelleran, johannesbrødkernemel, guarkernemel, traganth, gummiarabicum, xanthan, karaya, taragummi, gellangummi, pektin, amideret pektin, mikrokrySTALLinsk cellulose, methylcellulose, ethylcellulose, hydroxypropylcellulose, hydroxypropylmethylcellulose, methylethylcellulose, carboxymethylcellulose, natriumcarboxymethylcellulose, gliandin, secalin, avenin, hordein, zein, oryzin og kafirin samt de modificerede stivelser E 1400, E 1401, E 1402, E 1403, E 1404, E 1405, E 1410, E 1412, E 1413, E 1414, E 1420, E 1421, E 1422, E 1423, E 1430, E 1440, E 1441, E 1442, E 1450 og E 1451.
5. Fremgangsmåden til flambering af grillmad i henhold til ethvert af kravene 1 til 4, **kendetegnet ved, at** flamberingspastaen (FP) indeholder krydderier, aromastoffer, levnedsmiddelgodkendte farvestoffer og/eller findelte og/eller pastøse levnedsmidler.

6. Fremgangsmåden til flambering af grillmad i henhold til ét af kravene 1 til 5, **kendetegnet ved, at** hertil bruges en dispenser (1) til samtidigt at påføre grillmaden pastøse grillsaucer (GS) og flamberingspastaer FP, hvorved dispenseren 1 omfatter et to- eller flerkammersystem med ét eller flere første kamre (1.1) og et eller flere andre kamre (1.2), og hvorved volumenet eller volumenerne af det første kammer (1.1) eller de første kamre (1.1), som indeholder mindst en flamberingspasta (FP), er mindre end volumenet eller volumenerne af det andet kammer (1.2) eller de andre kamre (1.2), som mindst indeholder en pastøs grillsauce (GS).

7. Fremgangsmåden til flambering af grillmad i henhold til krav 6, **kendetegnet ved, at** det mindst ene første kammer (1.1), der mindst indeholder en flamberingspasta (FP), og det mindst ene andet kammer (1.2), der mindst indeholder en pastøs grillsauce (GS), har en lufttæt, fælles udløbsdyse, der kan lukkes.

8. Fremgangsmåden til flambering af grillmad i henhold til krav 6, **kendetegnet ved, at** det mindst ene første kammer (1.1), der mindst indeholder en flamberingspasta (FP) til grillmad, som indeholder mindst ét geleringsmiddel, der er svulmet op ved hjælp af rent alkohol og/eller geleret geleringsmiddel, og/eller et fortykningsmiddel samt ren alkohol i en koncentration, så den opretholder forbrændingen frem til komplet forbrug, og som mindst har et andet kammer (1.2), der mindst råder over en pastøs grillsauce (GS) via hver sin egne lufttætteudløbsdyse, der kan lukkes (1.1.2 og 1.2.2).

9. Fremgangsmåden til flambering af grillmad i henhold til krav 8, **kendetegnet ved, at** det samtidige separate udløb, der mindst indeholder en flamberingspasta (FP) til grillmad, som indeholder mindst ét geleringsmiddel, der er svulmet op ved hjælp af rent alkohol og/eller geleret geleringsmiddel, og/eller et fortykningsmiddel samt ren alkohol i en koncentration, så den opretholder forbrændingen frem til komplet forbrug, og som mindst fremstiller og regulerer en pastøs grillsauce (GS) gennem opbygning af udvendigt og/eller indvendigt tryk på kamrene (1.1 og 1.2) og/eller i kamrene (1.1 og 1.2).

10. Fremgangsmåden til flambering af grillmad i henhold til ét af kravene 6, 8 eller 9, **kendetegnet ved, at** dispenseren (1) til det samtidige separate udløb af mindst en flamberingspasta (FP) til grillmad, som indeholder mindst ét geleringsmiddel, der er svulmet op ved hjælp af rent alkohol og/eller geleret geleringsmiddel, og/eller et

fortykningsmiddel samt ren alkohol i en koncentration, så den opretholder forbrændingen frem til komplet forbrug, og som mindst fører en pastøs grillsauce (GS) sådan hen over grillmaden, at udløbsdysen (1.1.2) med udløbsåbningen (1.1.3) er placeret over udløbsdysen (1.2.2) med udløbsåbningen (1.2.3).

11. Dispenser (1) til samtidig påføring af pastøse grillsaucer (GS) og flamberingspastaer FP på grillmaden, hvorved dispenseren (1) omfatter et to- eller flerkammersystem, hvori volumenet eller volumenerne i første kammer (1.1) eller de første kamre (1.1) er mindre end volumenet eller volumenerne i det andet kammer (1.2) eller de andre kamre (1.2), som mindst indeholder en pastøs grillsauce (GS), kendetegnet ved, at det første kammer (1.1) eller de første kamre (1.1) mindst indeholder en flamberingspasta (FP) til grillmad, som indeholder mindst ét geleringsmiddel, der er svulmet op ved hjælp af rent alkohol og/eller geleret geleringsmiddel, og/eller et fortykningsmiddel samt ren alkohol i en koncentration, så den opretholder forbrændingen frem til komplet forbrug, og at det mindst ene kammer (1.1) og det mindst andet kammer (1.2), som hver råder over en egen lufttæt udløbsdys, der kan lukkes (1.1.2 og 1.2.2), og hvorved udløbsdyserne (1.1.2 og 1.2.2) er bredspaltedyser.

12. Dispenseren (1) i henhold til krav 11, **kendetegnet ved, at** bredspaltedyserne (1.1.2 og 1.2.2) er lige lange.

FIGURE 1

