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Sütő roston sült ételhez

Az európai szabadalom ellen, megadásának az Európai Szabadalmi Közlönyben való meghirdetésétől számított kilenc hónapon belül, felszólalást lehet benyújtani az Európai Szabadalmi Hivatalnál. (Európai Szabadalmi Egyezmény 99. cikk(1))

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(54) **OVEN FOR GRILLING FOOD**

OFEN ZUM GRILLEN VON LEBENSMITTELN

FOUR SERVANT À GRILLER DES ALIMENTS

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Description

[0001] This invention relates to the food preparation equipment sector.

[0002] More in detail, the invention relates to an oven for grilling food.

[0003] Ovens normally used in the food preparation field, either electric or powered by liquid or gas fuels, substantially comprise an outer shell, generally made of insulated aluminum or steel walls, enclosing an internal volume subdivided into a heat production zone and a food cooking zone.

[0004] The outer shell generally comprises a wall, at least partially transparent, and at least one door for opening said oven, which normally comprises said transparent portion and opens frontally, towards the operator.

[0005] The heat production zone comprises either an electric coil that heats up, or a plurality of nozzles emitting gas ignited by a spark, or other means for the combustion of other types of fuel.

[0006] The cooking zone is provided with one or more grills arranged vertically at different heights, on which the food can be placed directly.

[0007] Sometimes, for ovens provided with several grills, the door is not a single piece but is subdivided into individual doors, each hinged at the level of one of said grills.

[0008] Disadvantageously, each time the door is opened to insert the food or to check the degree of cooking, a large quantity of heat escapes from the oven and the temperature in the cooking zone drops drastically, compromising the successful preparation of the food. Furthermore, to return to the correct temperature, the oven requires a greater consumption of fuel and therefore greater expense.

[0009] The operator is also struck by the heat escaping from the oven, and grills removed from the oven drip cooking liquids directly onto the door or floor.

[0010] Furthermore, these types of ovens do not enable the use of fossil fuels, such as wood or coal for example, meaning that they cannot be used to barbecue.

[0011] Braziers are an alternative to said traditional ovens, especially to barbecue and therefore using fossil fuels.

[0012] Braziers are containers made of steel or cast iron formed of a surface on which the wood is placed, with specific holes allowing the ashes to fall into an underlying collecting tray. A grill for cooking foods is placed at a variable distance above the plane. This is the most common type of "barbecue" and can also be made of brickwork, closed on three sides, normally at the back and sides, to provide protection against the wind and from inevitable sparks from the hot coals.

[0013] Disadvantageously, for said braziers there is no front closure and therefore, in this case too, there is an enormous dispersion of heat.

[0014] Even more disadvantageously, several grills cannot be arranged vertically above one another, since

the heat would not reach them uniformly.

[0015] Furthermore, the user is constantly struck by heat and smoke, making the work unpleasant and unhygienic.

[0016] US 2009/0320882 A1 discloses an oven for grilling food, devoid of a transparent portion for visualizing the food contained therein, wherein each single grill that supports the food can be extracted only frontally towards the user.

[0017] This invention proposes to overcome this limits, by providing an oven for grilling food that does not waste heat, thus having a good efficiency, that does not strike the operator with heat or smoke and which recovers the cooking liquids when extracting the grills and moving the food.

[0018] Another aim of the invention is to provide an oven that is easy to use both in a domestic environment, and in a restaurant environment.

[0019] Further aim of the invention is to provide an oven that is practical, safe to use, fitted with adjustment and safety devices, suitable for use with solid, liquid or gaseous fuels or with electricity.

[0020] These aims are achieved by an oven for grilling food provided with:

- an outer shell, consisting of walls defining an internal volume, comprising a transparent portion belonging to a wall of said oven placed at the front;
- at least one door,

wherein said volume is subdivided into a zone for heat production by means of heating means and a cooking zone comprising at least one grill on which said food is placed,

wherein said at least one door is associated with said at least one grill, which is slidably supported inside said outer shell by means of guides arranged for allowing the lateral exit of the grill from the oven, and wherein the grill comprises a bulkhead, opposite said door with respect to said grill, arranged for closing said cooking zone when the grill is fully extracted from said oven.

[0021] According to a first embodiment of the invention, said at least one grill is slidably associated with said outer shell by means of telescopic guides.

[0022] A further embodiment of the invention provides that said transparent portion can be opened for loading said fuel and cleaning operations.

[0023] According to a further embodiment of the invention, said oven comprises a drip tray positioned so as to be underneath said at least one grill when the latter is extracted from said oven. In particular, said drip tray comprises a perforated surface and an underlying draining tray for cooking liquids.

[0024] According to yet another embodiment of the invention, said oven comprises a smoke outlet conduit that connects said cooking zone with the outside environment, and said conduit is provided with a butterfly valve that is selectively operable by movement means acces-

sible from the outside.

[0025] Furthermore, said shell comprises, in a position corresponding with said heat production zone, a ventilation grill for the introduction of combustion air, provided with a mobile shutter that determines the size of the openings thereof, selectively operable by further movement means accessible from the outside.

[0026] Advantageously, said heat production zone comprises a grill for supporting solid fuel, arranged for engaging support means placed at different heights with respect to said cooking zone above. Said heat production zone also comprises a tray for collecting the ash deriving from combustion.

[0027] In a further preferred embodiment of the invention, said oven comprises a food-warmer compartment positioned laterally and thermically connected with said heat production zone.

[0028] The invention has many advantages.

[0029] The bulkheads associated with each grill hermetically close the volume used for the cooking zone when the grill, during use, is completely extracted from the oven to check the cooking and preparation of food.

[0030] Advantageously, the internal volume of the oven always maintains a constant temperature, the foods are not subjected to sudden changes in temperature and therefore their cooking is optimal, and the operator is not struck by any blast of heat.

[0031] Even more advantageously, during use there is no heat loss towards the outside, thereby optimizing and reducing fuel consumption.

[0032] The grills, which are totally independent from one another including the door, allow different types and times of cooking. Advantageously, each grill is provided with a temperature control probe connected to display means placed on the outer shell.

[0033] The grills are slidingly resting on telescopic guides arranged for resisting high temperatures, but advantageously they are also interchangeable: indeed each item of food requires a particular grill with a specific geometry and spacing of the fissures.

[0034] The drip tray makes it possible to collect the cooking liquids coming from the foods when the grills are extracted from the oven, thereby always guaranteeing the cleanliness of the working zone.

[0035] The wheels the oven is provided with, associated with the outer shell, allow to move it. In the case of domestic use of said oven, the wheels are even more advantageous since they enable the oven to be moved outside the house as well for parties and gatherings.

[0036] The smoke outlet conduit ensures the perfect disposal of spent gases, but at the same time, thanks to the selectively operable butterfly valve associated therewith, it is possible to adjust said outlet to control the degree of flavoring and smoking of the foods being cooked.

[0037] On the other hand, the combustion air control shutter, placed on the outer shell in a position corresponding to the heat production zone, advantageously makes it possible to control the flame and fuel consump-

tion, which also results in economic savings.

[0038] Whenever solid fuel is used, such as wood or coal for example, the supporting grill can advantageously be moved up or down with respect to the grills on which the food is resting: this makes it possible to position even greater quantities of fuel inside the heat production zone, thereby enabling the oven to be prepared earlier with a single operation, even for long cooking times. Furthermore, the heat source can be placed closer to or farther away from the food to be cooked according to the type of food and the corresponding cooking method.

[0039] On the bottom of the oven, below the heat production zone, there is a tray for collecting the ash deriving from combustion, so that no ash is deposited directly on the outer shell and cleaning operations are made easier.

[0040] Advantageously, accessory elements can be applied to said oven that make it even more functional, such as a food-warmer compartment for example, arranged for keeping cooked foods at the appropriate temperature, by indirectly exploiting the heat from the combustion zone.

[0041] The oven is made entirely of steel and is therefore easily cleaned.

[0042] The advantages of the invention shall appear more clearly from the following description of preferred embodiments, made by way of indicative and non-limiting examples, with reference to the figures, wherein:

Figures 1, 4 and 5 show an axonometric view of an oven for grilling food according to the invention, at different moments of use;

Figure 2 shows an axonometric view of a detail of the oven illustrated in Figure 1;

Figure 3 shows a partially exploded axonometric view of the oven illustrated in Figure 1.

[0043] With reference to the Figures, an oven 1 for grilling food is shown, in particular an oven powered by solid fuel, such as wood or charcoal.

[0044] Said oven consists of an outer shell 2, consisting of steel walls, which defines an internal volume subdivided into a heat production zone 5 and a cooking zone 6.

[0045] On the front of said outer shell 2 there is a portion in transparent glass 3.

[0046] In correspondance with the position of said transparent portion 3, said outer shell 2 can be opened for cleaning operations and for preparing the oven for use.

[0047] The fuel to be burned is placed inside said heat production zone 5, while the food is arranged inside said cooking zone 6.

[0048] In particular, said heat production zone 5 comprises a grill 16 for supporting the solid fuel.

[0049] Said support grill 16 engages appropriate support means 17, guides or protrusions, placed at different heights with respect to said cooking zone 6 above.

[0050] Said heat production zone 5 further comprises

a tray 18 for collecting the ash deriving from combustion, arranged below said support grill 16.

[0051] Said outer shell 2 further comprises, in a position corresponding to said heat production zone 5, a ventilation grill 14 for the introduction of combustion air into the oven.

[0052] Said ventilation grill 14 is provided with a mobile shutter that determines the size of the openings thereof, selectively operable by movement means 15 provided on said outer shell 2 and therefore accessible from the outside.

[0053] Inside said food cooking zone 6 a plurality of grills 7 are provided, above one another, upon which the food can be directly placed.

[0054] Each grill 7 can slide on specific telescopic guides 19, and is associated on one side with a door 4 made in said outer shell 2 and on the other side with a bulkhead 8, as shown in particular in Figure 2.

[0055] The telescopic guides 19 allow the grills 7 to exit laterally from the oven.

[0056] Each door 4 is totally independent and is provided with a handle 20 to enable the operator to open it.

[0057] Each bulkhead 8 is arranged for closing said cooking zone 6 when the corresponding door 4 is open and the corresponding grill 7 is fully outside said oven 1.

[0058] Each grill 7 is provided with a probe, arranged for measuring the surrounding temperature, which can then be displayed on specific thermometers 21 provided on the outer shell 2.

[0059] Said oven 1 comprises a drip tray 9 positioned on one side so that it underlies each grill 7 when the latter is outside the oven.

[0060] Said drip tray 9 comprises a perforated surface 10 and a draining tray 11 for the cooking liquids falling from the grills 7 above.

[0061] Said oven 1 comprises a smoke outlet conduit 12, made in said outer shell 2, arranged for connecting said cooking zone 6 with the outside environment in order to let the gases released by the burnt fuel out.

[0062] Said conduit 12 is provided with a butterfly valve that is selectively operable by movement means 13, provided on said outer shell 2 and therefore accessible from the outside. Said movement means 13 comprise a lever that opens or closes, fully or partially, said butterfly valve so as to adjust the quantity of smoke leaving said conduit 12 and the degree of flavoring and smoking, typical of barbeque, of the food inside the oven 1.

[0063] According to embodiments not illustrated, said oven may comprise a plurality of wheels arranged for enabling the movement thereof, and a food-warmer compartment positioned to the side, below the drip tray, thermally connected with said heat production zone 5.

[0064] Use of the oven 1 for grilling food according to the invention is described below.

[0065] The user loads the oven 1 with fuel, for example wood, by momentarily opening the front wall provided with the transparent portion 3 and arranging the wood onto the grill 16 provided in the heat production zone 5.

[0066] Once the wall has been closed again and combustion started, the user opens each door 4 one by one and places the food to be cooked on the respective grills 7, choosing the position of the grill to load according to the need for cooking heat of the various foods.

[0067] During the food arrangement phase and subsequent checking phases, the volume inside the oven 1 maintains a constant temperature and the heat does not escape thanks to the individual bulkheads 8 that hermetically close the cooking zone 6 when the grills are totally extracted.

[0068] Advantageously, the user can operate in front of the transparent portion 3 with a clear view of the inside of the oven 1, and can open the doors 4 laterally without being struck by the heat.

[0069] The invention, as described and illustrated, achieves the set objectives and aims.

[0070] Naturally, the construction details, materials, dimensions, thicknesses and embodiments may vary considerably with respect to what has been described and illustrated, without however departing from the scope of the present invention, as defined in the claims.

Claims

1. Oven (1) for grilling food provided with:

- an outer shell (2), consisting of walls defining an internal volume, comprising a transparent portion (3) belonging to a wall of said oven (1) placed at the front;
- at least one door (4),

wherein said volume is subdivided into a zone (5) for heat production by means of heating means and a cooking zone (6) comprising at least one grill (7) on which said food is placed, wherein said at least one door (4) is associated with said at least one grill (7), which is slidingly supported inside said outer shell (2) by means of guides (19) arranged for allowing the lateral exit of the grill (7) from the oven (1), and wherein the grill (7) comprises a bulkhead (8), opposite said door (4) with respect to said grill (7), arranged for closing said cooking zone (6) when the grill is fully extracted from said oven (1).

2. Oven (1) according to claim 1, **characterized in that** said at least one grill (7) is slidingly associated with said outer shell (2) by means of telescopic guides (19).

3. Oven (1) according to claim 1, **characterized in that** said transparent portion (3) can be opened for loading said fuel and cleaning operations.

4. Oven (1) according to claim 1, **characterized in that**

it comprises a drip tray (9) positioned so as to be underneath said at least one grill (7) when the latter is extracted from said oven.

5. Oven (1) according to claim 4, **characterized in that** said drip tray (9) comprises a perforated surface (10) and an underlying draining tray (11) for cooking liquids.
6. Oven (1) according to claim 1, **characterized in that** it comprises a smoke outlet conduit (12) that connects said cooking zone (6) with the outside environment, and said conduit (12) is provided with a butterfly valve that is selectively operable by movement means (13) accessible from the outside.
7. Oven (1) according to claim 1, **characterized in that** said outer shell (2) comprises, in a position corresponding with said heat production zone (5), a ventilation grill (14) for the introduction of combustion air, provided with a mobile shutter that determines the size of the openings thereof, selectively operable by further movement means (15) accessible from the outside.
8. Oven (1) according to claim 1, **characterized in that** said heat production zone (5) comprises a grill (16) for supporting solid fuel arranged for engaging supporting means (17) placed at different heights with respect to said cooking zone above.
9. Oven (1) according to claim 1, **characterized in that** said heat production zone (5) comprises a tray (18) for collecting the ash deriving from combustion.
10. Oven (1) according to claim 1, **characterized in that** it comprises a food-warmer compartment positioned laterally and thermically connected with said heat production zone (5).

Patentansprüche

1. Ein Ofen (1) zum Grillen von Speisen, versehen mit:
 - einem äußeren Gehäuse (2), bestehend aus Wänden, die ein internes Volumen definieren, umfassend einen transparenten Teil (3), der zu einer Wand besagten Ofens (1) gehört, der vorne platziert ist;
 - mindestens einer Tür (4),
 wobei besagtes Volumen unterteilt ist in eine Zone (5) zur Erzeugung von Wärme durch Wärmeverrichtungen und eine Koch-Zone (6), umfassend mindestens einen Grill (7), auf den besagte Speisen platziert werden,
 wobei besagte mindestens eine Tür (4) verbunden

ist mit besagtem mindestens einem Grill (7), der gleitend gestützt wird innerhalb des besagten äußeren Gehäuses (2) durch Führungslager (19), die angeordnet sind, um den seitlichen Austritt des Grills (7) aus dem Ofen (1) zu ermöglichen, und wobei der Grill (7) eine Querwand (8) umfasst, gegenüber besagter Tür (4) bezüglich besagten Grills (7), so angeordnet, dass besagte Koch-Zone (6) geschlossen ist, wenn der Grill vollkommen aus besagtem Ofen (1) herausgezogen wird.

2. Ein Ofen (1) gemäß Anspruch 1, **gekennzeichnet dadurch, dass** der besagte mindestens ein Grill (7) gleitend verbunden ist mit besagtem äußeren Gehäuse (2) durch teleskopische Führungslager (19).
3. Ein Ofen (1) gemäß Anspruch 1, **gekennzeichnet dadurch, dass** besagter durchsichtiger Teil (3) geöffnet werden kann, um besagten Brennstoff zu laden und für Reinigungseingriffe.
4. Ein Ofen (1) gemäß Anspruch 1, **gekennzeichnet dadurch, dass** er ein Auffangblech (9) umfasst, das so positioniert ist, dass es sich unter besagtem mindestens einem Grill (7) befindet, wenn letzterer aus besagtem Ofen herausgezogen wird.
5. Ein Ofen (1) gemäß Anspruch 4, **gekennzeichnet dadurch, dass** besagtes Auffangblech (9) eine perforierte Oberfläche (10) und ein darunterliegendes Abflussblech (11) für Kochflüssigkeiten umfasst.
6. Ein Ofen (1) gemäß Anspruch 1, **gekennzeichnet dadurch, dass** er ein Rauchabzugsrohr (12) umfasst, das besagte Koch-Zone (6) mit der äußeren Umgebung verbindet, und besagtes Rohr (12) mit einer Absperrklappe versehen ist, die selektiv durch Bewegungsvorrichtungen (13), die von außen zugänglich sind, betätigt werden kann.
7. Ein Ofen (1) gemäß Anspruch 1, **gekennzeichnet dadurch, dass** besagtes äußeres Gehäuse (2), in einer Position, die besagter Wärmeerzeugungs-Zone (5) entspricht, einen Lüftungs-Rost (14) oder den Einlass von Verbrennungsluft umfasst, versehen mit einem beweglichen Verschluss, der die Größe der Öffnungen desselben bestimmt, und selektiv durch weitere Bewegungsvorrichtungen (15), die von außen zugänglich sind, betätigt werden kann.
8. Ein Ofen (1) gemäß Anspruch 1, **gekennzeichnet dadurch, dass** besagte Wärmeerzeugungs-Zone (5) einen Grill (16) umfasst, um festen Brennstoff aufzunehmen, der angeordnet ist, um Stützvorrichtungen (17), die in verschiedenen Höhen bezüglich besagter darüber liegenden Koch-Zone platziert sind, in Anspruch zu nehmen.

9. Ein Ofen (1) gemäß Anspruch 1, **gekennzeichnet dadurch, dass** besagte Wärmeerzeugungs-Zone (5) ein Blech (18) zum Auffangen der durch die Verbrennung entstandenen Asche umfasst.
10. Ein Ofen (1) gemäß Anspruch 1, **gekennzeichnet dadurch, dass** er ein Fach zum Wärmen von Speisen umfasst, das seitlich platziert ist und thermisch mit besagter Wärmeerzeugungs-Zone (5) verbunden ist.

Revendications

1. Four (1) pour faire griller les aliments, équipé de : 15
- une enveloppe extérieure (2) faite de parois définissant un volume intérieur comprenant une partie transparente (3) sur une paroi dudit four (1), située sur le devant ;
 - une porte au minimum (4),
- dans lequel ledit volume est divisé en une zone (5) pour la production de chaleur au moyen de mécanismes de chauffage, et une zone de cuisson (6) comprenant une grille (7) au minimum sur laquelle lesdits aliments sont placés,
- dans lequel ladite porte (4) au minimum est associée à ladite grille (7) au minimum, qui est soutenue par coulissement à l'intérieur de ladite enveloppe extérieure (2) au moyen de glissières (19) prévues pour permettre la sortie latérale de la grille (7) du four (1) et dans lequel la grille (7) comprend une cloison (8), à l'opposé de ladite porte (4) par rapport à ladite grille (7), prévue pour fermer ladite zone de cuisson (6) lorsque la grille est entièrement extraite dudit four (1).
2. Four (1) selon la revendication 1, **caractérisé en ce que** ladite grille (7) au minimum est associée par coulissement à ladite enveloppe extérieure (2) au moyen de glissières télescopiques (19). 40
3. Four (1) selon la revendication 1, **caractérisé en ce que** ladite partie transparente (3) peut être ouverte pour charger ledit combustible et pour les opérations de nettoyage. 45
4. Four (1) selon la revendication 1, **caractérisé en ce qu'il** comprend un bac collecteur (9) positionné de façon à être au-dessous de ladite grille (7) au minimum lorsque cette dernière est extraite dudit four. 50
5. Four (1) selon la revendication 4, **caractérisé en ce que** ledit bac collecteur (9) comprend une surface perforée (10) et un bac de drainage sous-jacent (11) pour les jus de cuisson. 55

6. Four (1) selon la revendication 1, **caractérisé en ce qu'il** comprend un conduit de sortie de la fumée (12) qui relie ladite zone de cuisson (6) à l'environnement extérieur, et ledit conduit (12) est équipé d'une vanne à papillon que l'on peut actionner de manière sélective par le biais de mécanismes de mouvement (13) accessibles de l'extérieur. 5
7. Four (1) selon la revendication 1, **caractérisé en ce que** ladite enveloppe extérieure (2) comprend, dans une position correspondant à ladite zone de production de chaleur (5), une grille de ventilation (14) pour l'introduction de l'air de combustion, équipée d'un volet mobile qui détermine la taille des ouvertures de la grille, actionnable de façon sélective par le biais d'autres mécanismes de mouvement (15) accessibles de l'extérieur. 10
8. Four (1) selon la revendication 1, **caractérisé en ce que** ladite zone de production de chaleur (5) comprend une grille (16) pour recevoir le combustible solide, prévue pour s'engager dans des mécanismes de support (17) placés à des hauteurs différentes par rapport à ladite zone de cuisson ci-dessus. 20
9. Four (1) selon la revendication 1, **caractérisé en ce que** ladite zone de production de chaleur (5) comprend un bac (18) pour collecter la cendre résultant de la combustion. 30
10. Four (1) selon la revendication 1, **caractérisé en ce qu'il** comprend un compartiment chauffe-plats positionné latéralement et relié thermiquement à ladite zone de production de chaleur (5). 35

Fig. 1

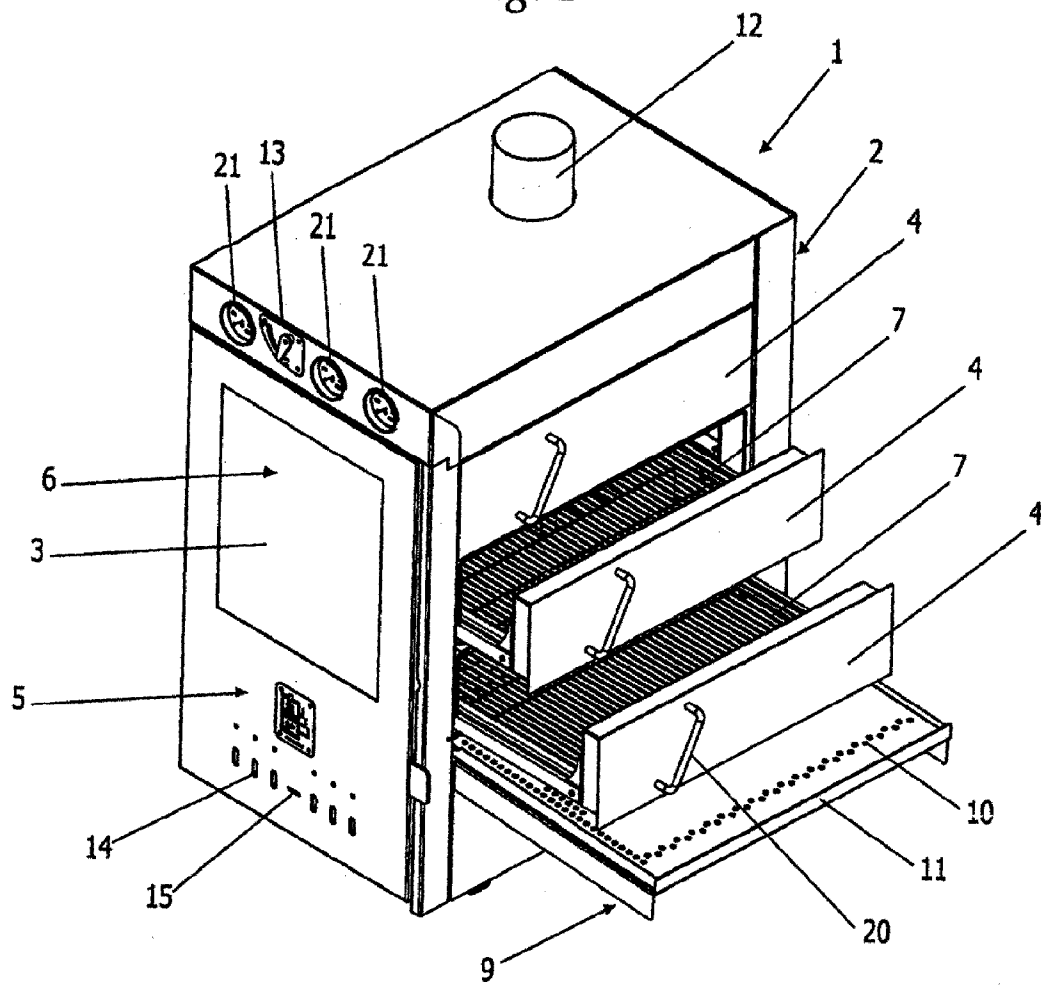


Fig. 2

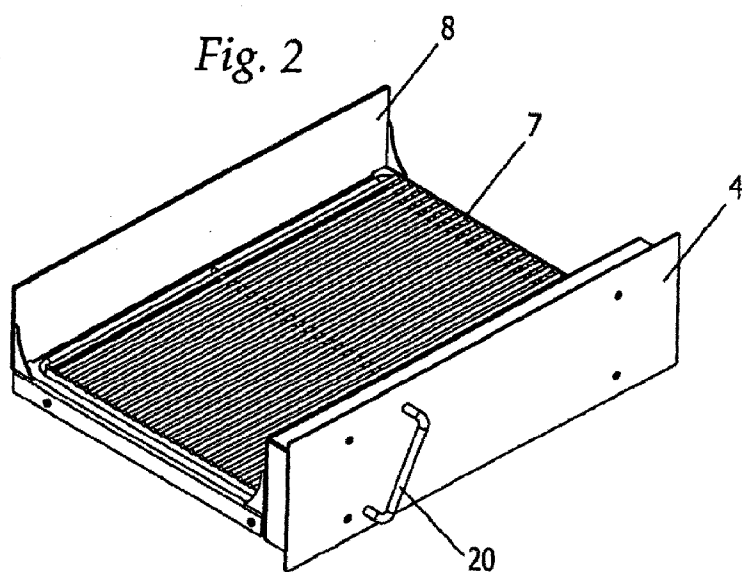


Fig. 3

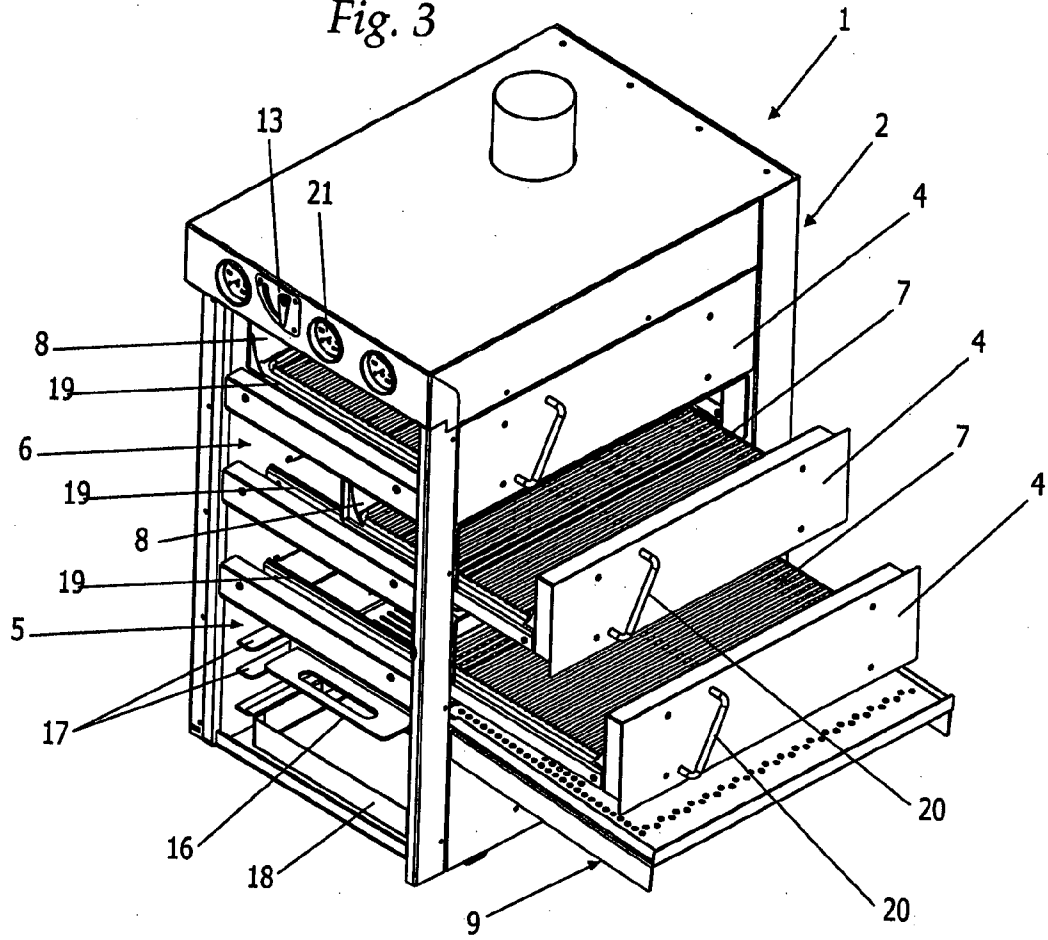


Fig. 4

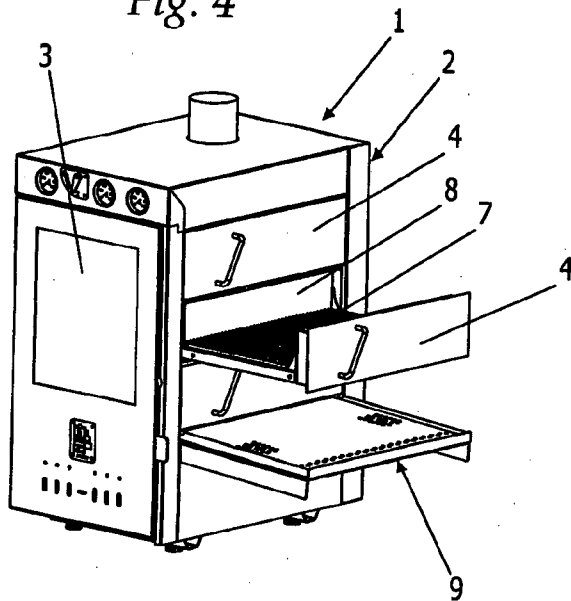
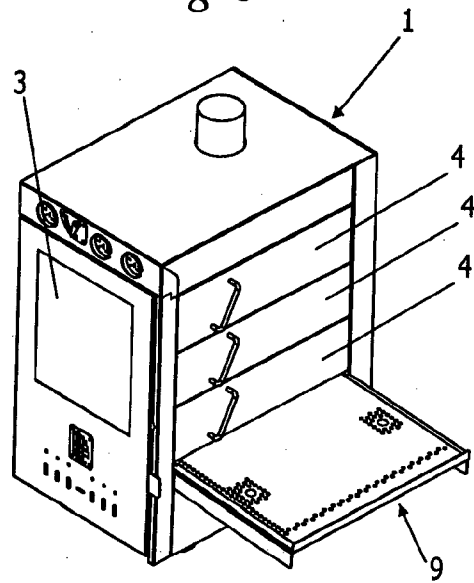


Fig. 5



REFERENCES CITED IN THE DESCRIPTION

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Patent documents cited in the description

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715691/DO

SÜTŐ ROSTON SÜLT ÉTELHEZ



SZTNH-100034036

SZABADALMI IGÉNYPONTOK

1. Sütő (1) roston sült ételhez, amelynek van

- egy, a belső teret meghatározó falakból álló külső burkolata (2), amely tartalmaz egy, a sütő (1) előfalát képező falon elhelyezett átlátszó részt (3),

- legalább egy ajtaja (4),

ahol a tér egy, fűtőeszközök által fűtött hőtermelő zónára (5) és egy, az étel elhelyezésére szolgáló rostélyt (7) tartalmazó főző zónára (6) van felosztva,

ahol a legalább egy ajtó (4) legalább egy rostélyhoz (7) kapcsolódik, amely a külső burkolat (2) belső oldalán lévő vezető eszközök (19) révén csúszthatóan van tartva és úgy van elhelyezve, hogy a rostély (7) oldalsó kimenetén kihúzható a sütőből (1) és ahol a rostély (7) egy válaszfallal (8) van ellátva, amely a rostély (7) tekintetében az ajtóval (4) szemben van elhelyezve, hogy lezárja a főzőzónát (6), amikor a rostély teljesen ki van húzva a sütőből (1).

2. Az 1. igénypont szerinti sütő (1), azzal jellemezve, hogy legalább egy rostély (7) teleszkópos vezetőeszközök (19) révén csúszókapcsolatban van a külső burkolattal (2).

3. Az 1. igénypont szerinti sütő (1), azzal jellemezve, hogy az átlátszó rész (3) a fűtőanyag betöltéséhez és a tisztítási művelethez kinyitható.

4. Az 1. igénypont szerinti sütő (1), azzal jellemezve, hogy tartalmaz egy csepptálcát (9) oly módon elhelyezve, hogy amikor legalább egy rostélyt (7) a sütőből kihúzzunk, az az alatt legyen.

5. Az 4. igénypont szerinti sütő (1), azzal jellemezve, hogy a csepptálca (9) perforált felülettel (10) és alatta egy, a főzési folyadékot felfogó tálcával (11) van ellátva.

6. Az 1. igénypont szerinti sütő (1), azzal jellemezve, hogy egy füst elvezető csatornája (12) van, amely a főzési zónát (6) összeköti a külső környezettel és a csatorna (12) egy pillangó szeleppel rendelkezik, amely kívülről hozzáférhető mozgó eszközzel (13) szelektíven működtethető.

7. Az 1. igénypont szerinti sütő (1), azzal jellemezve, hogy a külső burkolat (2) a hőtermelő zónának (5) megfelelően elhelyezett rostély szellőzéssel (14) van ellátva az égési levegő eltávolítására, el van látva egy, a nyílások nagyságát meghatározó mozgatható zsaluval, amely kívülről hozzáférhető további mozgató eszközzel (15) szelektíven működtethető.

8. Az 1. igénypont szerinti sütő (1), azzal jellemezve, hogy a hőtermelő zóna (5) tartalmaz egy rostélyt (16) szilárd tüzelőanyag elhelyezésére a főző zóna felett különböző magasságban elhelyezett tartóeszközhöz (17) való összekapcsolására.

9. Az 1. igénypont szerinti sütő (1), azzal jellemezve, hogy a hőtermelő zóna (5) egy, az égésből származó hamu összegyűjtésére szolgáló tálcával (18) van ellátva.

10. Az 1. igénypont szerinti sütő (1), azzal jellemezve, hogy egy ételmelegítő rekesszel van ellátva, amely oldalt van elhelyezve és a hőtermelő zónával (5) termikusan össze van kötve.

A meghatalmazott:

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