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(54) Title: PRESSING (TOAST ETC.) AND / OR HEATING (BREAD ETC.) TOOL WITH DOUBLE-SIDED TURNABLE INTER-CONNECTED PANS FOR KETTLE / TEAPOT AND ALL HEATING CONTAINERS (POT ETC.) HAVING SIMILAR LOGIC WITH KETTLE / TEAPOT

(57) Abstract: It is a tool using heat available in teapots/kettles(6) and even cooking pots to be able to heat bread, make a toast etc., with the help of specially designed stepped seating surface, top(1) and bottom(2) pans which can be closed on each other. The main purposes of the tool are saving electrical energy, for reducing carbon emissions and for ensuring that the product is heated without burning, without using toast machine, heaters, or etc. Forms of use, options and all other details can be found in the description and claims.



WO 2020/142014 A2

**PRESSING(TOAST ETC.) AND / OR HEATING(BREAD ETC.) TOOL WITH DOUBLE-SIDED TURNABLE
INTERCONNECTED PANS FOR KETTLE / TEAPOT AND ALL HEATING CONTAINERS(POT ETC.)
HAVING SIMILAR LOGIC WITH KETTLE / TEAPOT**

Technical Field and Application Format to Industry:

The tool is designed to be used in all kettle, small and big parts of double teapot, all electrical, non-electrical household appliances-equipments used for cooking or boiling, and in all devices that emit steam and / or heat after heating(For example, bread can be heated with this apparatus while cooking a meal in a pan). However, it can be applied to other industries with the same usage logic (utilization of existing heat). Since production costs will be low, people will be positive about purchasing. It is also an environmentally-friendly and electricity-saving product and can be used by single people or people who have an extra few minutes to wait preparation of steam toast etc. (Considering the time taken from the room temperature of the toast machine/heaters to the desired temperature, there is a possibility that this designed system will complete the task sooner). While brewing tea or heating water etc., the desired product can be heated-pressed at the same time and thus, time and money can be saved. In addition, cold products can be reheated using this apparatus instead of using a toast machine or other heaters. To make toast, to heat bread, or for a similar requirement, if a product is to be pressed and heated, probably a hot drink such as tea, coffee or soup is also being prepared, and there is also a boiling water-containing mixture. The aim is to prevent the use of the toast machine or other machines when there is an available energy. At the same time, manufacturers of kitchen tools will be able to offer this product as an option to their customers and will be able to go one step further.

State of The Art:

A similar application was not found in the preliminary searches.

Purpose of Invention:

It is a tool using heat available in teapots/kettles(6) and even cooking pots to be able to heat bread, make a toast etc., with the help of specially designed stepped seating surface, top(1) and bottom(2) pans which can be closed on each other. The main purposes of the tool are saving electrical energy,

for reducing carbon emissions and for ensuring that the product is heated without burning, without using toast machine, heaters, or etc.

Description of The Figures:

- 5 Fig. 1 – Mounted and 180 Degrees Open View of Double Sided Pans
- Fig. 2 – Mounted and 45 Degrees Open View of Double Sided Pans
- Fig. 3 – Closed View of Double Sided Pans with Mounted and Magnet Locked
- Fig. 4 – Top Isometric View of Mounted Double Sided Pans Placed on Teapot-Kettle
- Fig. 5 – Side View of Mounted Double Sided Pans Placed on Teapot-Kettle
- 10 Fig. 6 – Bottom Isometric View of Mounted Double Sided Pans Placed on Teapot-Kettle
- Fig. 7 – Side Full Section View of Mounted Double Sided Pans Placed on Teapot-Kettle
- Fig. 8 – Isometric Full-Section View of Mounted Pans Placed on Teapot-Kettle
- Fig. 9 – Front Isometric View of Mounted Double Sided Pans Placed on Teapot-Kettle
- Fig. 10 – Placing the Product on the Bottom Pan (on the grill)
- 15 Fig. 11 – Starting to Close Top Pan After The Product Is Placed
- Fig. 12 – Fully Closing and Pressing-Heating Processes of the Top Pan With the Help of Locking Magnet
- Fig. 13 – System Components and Descriptions

Description of References in the Figures:

- 20 1: Top Pan (With Grill In The Middle)
- 2: Bottom Pan (With Grill In The Middle)
- 3: Magnet of Top Pan
- 4: Magnet of Bottom Pan
- 5: Pin
- 25 6: Teapot-Kettle

7: Optional Fixed / Portable Handle

Disclosure of The Invention:

The top(1) and bottom(2) pans are designed to be used on both sides to turn and heat the other side and to be used in teapots, kettles and even pots of different sizes. The pans(1,2) are mounted to each other with the help of a pin and sufficient rotation is provided(another mounting material or mounting form can be used which can enable rotation and holding together outside the pin). The grill portions in the pans will perform the pressing process with a material of half round shaped granit or a material having better heat conductive. However, a form other than the half round form may also be preferred.

Completely closing the top(1) and bottom(2) pans will be ensured by two strong magnets(3, 4) of neodymium and similar. Starting the pressing process by directly closing the bottom (2) and top (1) pans will save time as it will increase the friction and thus the heat inside. The bottom (4) and top (3) pan magnets are placed at a certain distance from the kettle-teapot (6) considering that they will lose their properties when exposed to high temperatures. According to the design, a barrier is formed on the outer surfaces of the pans (1, 2) in order to prevent water splashing and / or water leaking around after opening(turning) pan. At the same time, to prevent this, a thin layer of vapor retention sheet provided may be placed in the upper lid portion of the heating container(kettle, kettle, pot, etc.). However, said sheet is not included in this design for stronger heat conduction and is only among the options. The handle(7) can also be designed to be portable and can be used only when necessary. In addition, one of the holding handle(7) can be fixed and the other one movable, and the movable handle can be designed to rotate along the parallel axis to seperate magnets(3,4) more easily(to be able to disassemble it by pushing it horizontally instead of pulling it in opposite directions). It can also be used as a frying pan in normal cookers when the bottom (2) and top (1) pan parts are separated. Dimensions (diameter, internal compression chamber depth, etc.) can be varied if serial production is started. Since there is full surface contact, the gasket was not added, but can be optionally added to completely eliminate heat loss and risk of leakage.

The product provides flexibility as well as energy saving. For example, it is difficult to carry the toaster to the picnic area and requires electricity. However, this mechanism can be used even if there is only a picnic tube and teapot.

CLAIMS

1. An apparatus designed to be used in all kettle/teapot(3), small teapot, all electrical and non-electrical appliances-equipments(pot etc.) used for cooking or boiling, and in all devices emitting steam
5 and / or heat after heating; comprising,
 - a) specially designed stepped-cascaded seating surface for use in teapots / kettles (6) and even pots of different sizes,
 - b) bottom (2) and top (1) pans designed for heating on both sides, which can be closed on each other,
 - c) pin mechanism that allows the pans(1,2) to rotate by mounting each other,
 - 10 d) powerful magnets(neodymium, etc.)(3,4) mounted on each handle for complete closing of top(1) and bottom(2) pans,
 - e) handles with magnet slots to facilitate opening of pans(1,2) (edge of handle is angled to be separated easily),
 - f) a barrier system on the outer surfaces of the pans (1, 2) in order to prevent water splashing and / or
15 water leaking around after opening(turning) pan. and
 - g) an internal support pillar for not bending and more strength of the stepped-cascaded parts.
2. The tool as recited in claim 1, characterized in that, this has the flexibility to allow to be used another mounting material-shape to be able to rotate and hold together, other than the pin.
3. The tool as recited in claim 1, characterized in that, this has the flexibility that allows other
20 options(flat shape-surface, circular direction, etc.) to be used as alternative to the half round shaped and linear directional grill section.
4. The tool as recited in claim 1, characterized in that, this comprises a flexible structure that allows the pan surfaces to be produced from materials that retain very little steam.
5. The tool as recited in claim 1, characterized in that, this comprises a flexible structure which allows
25 the solution of the problem by placing a vapor holding sheet on the upper lid portion of the heating container(teapot/kettle, small part of double teapot, pot, etc.) to prevent the pan surfaces from being exposed to steam and water splashing and / or water leaking during turning.
6. The tool as recited in claim 1, characterized in that, this comprises the flexibility which allows the holding handle (7) to be also designed to be portable (plug-unplug).

7. The tool as recited in claim 1, characterized in that, this has flexibility that allows a system including one fixed holding handle(7) and one movable handle(to be rotated along the parallel axis to separate magnets(3,4) more easily(to be able to disassemble it by pushing it horizontally instead of pulling it in opposite directions)).

5 8. The tool as recited in claim 1, characterized in that, this comprises flexibility (due to heat and fire resistant surfaces) which can be used as a frying pan in normal cookers when the bottom (2) and top (1) pan parts are separated.

9. The tool as recited in claim 1, characterized in that, this has design flexibility which allows it to be added(gasket etc.) to completely eliminate the risk of heat loss and leakage, although the gasket is not
10 used in the present design because full surface contact occurs because the pans are fully closed.

10. The tool as recited in claim 1, characterized in that, this comprises a flexibility that allows the dimensions (diameter, internal compression chamber depth, etc.) available in the design to be varied if serial production is started.

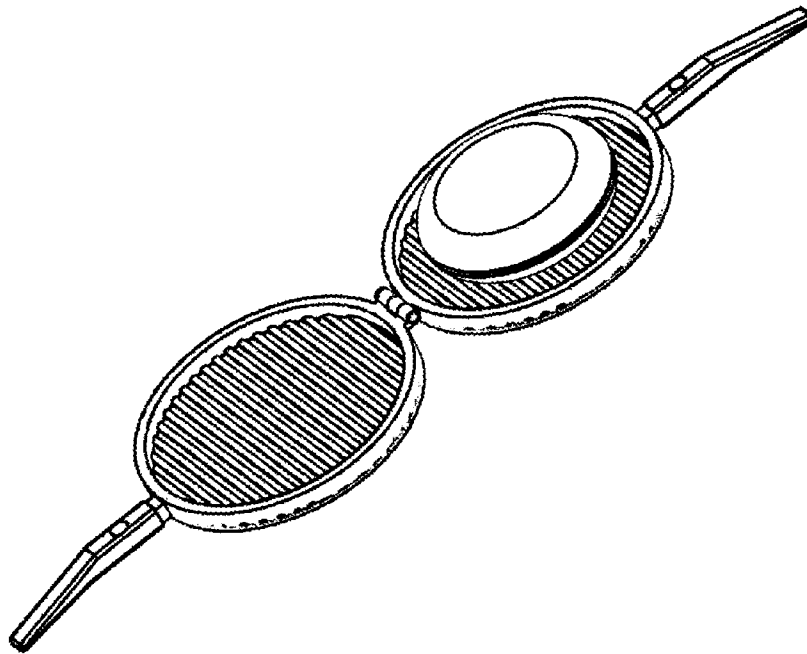


Fig. 1

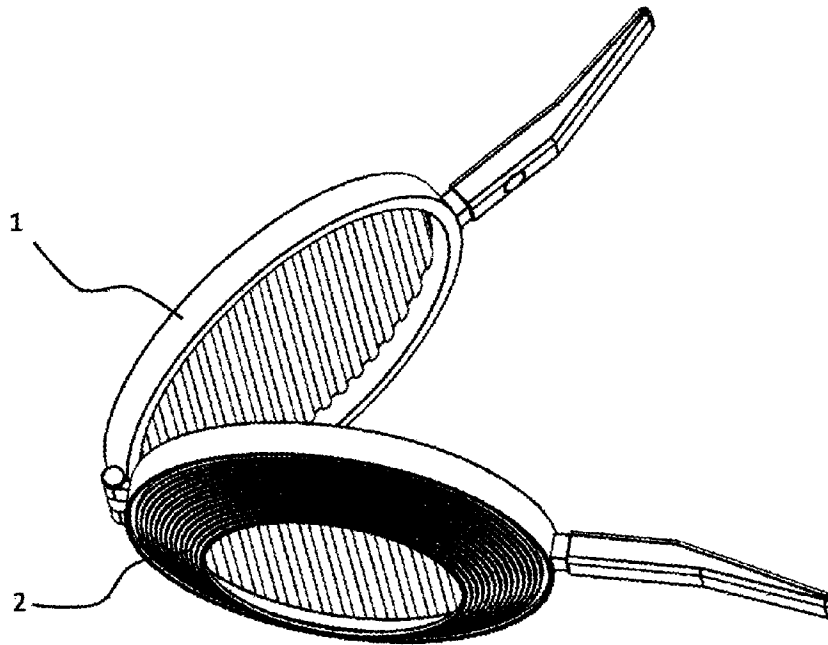


Fig. 2

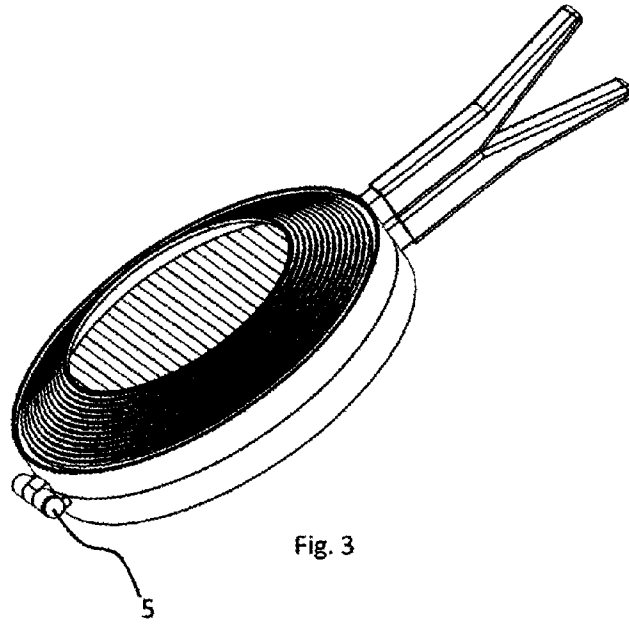


Fig. 3

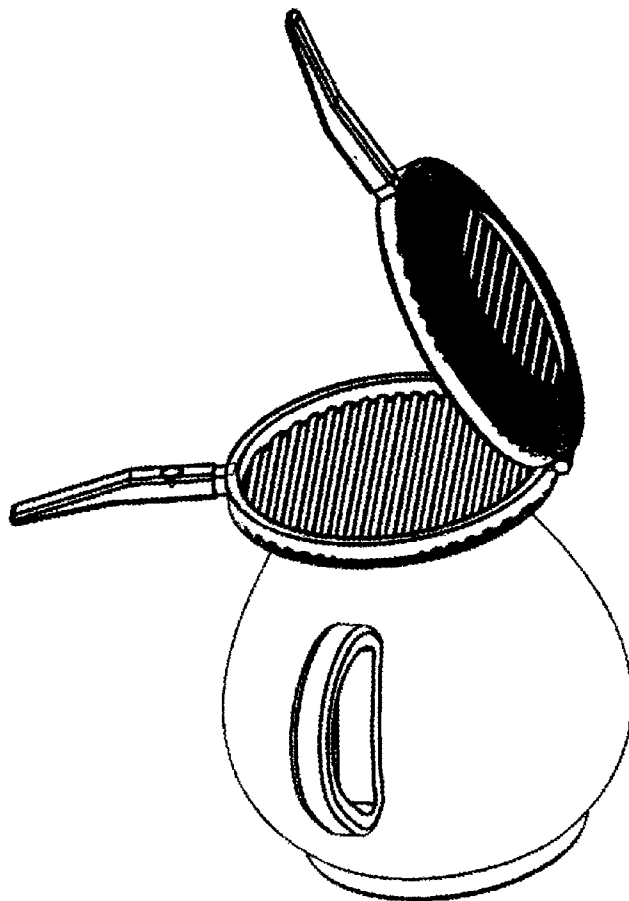


Fig. 4

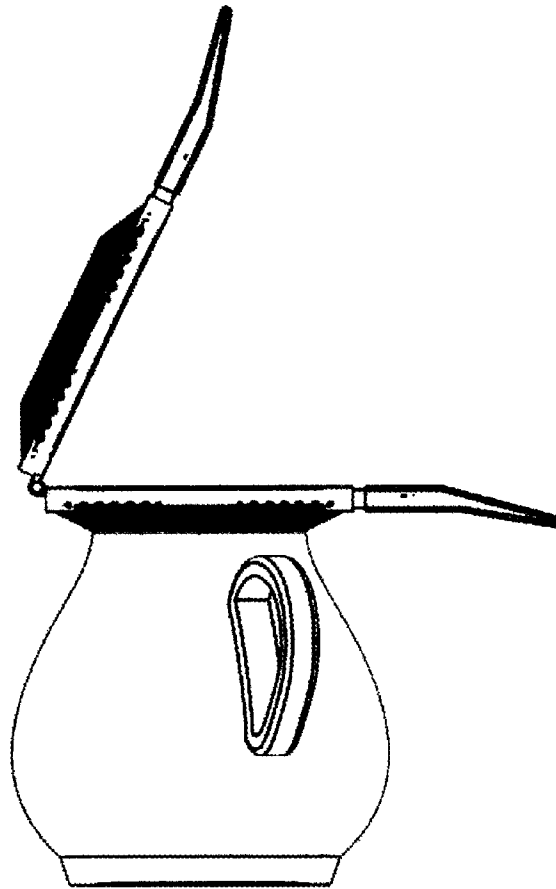


Fig. 5

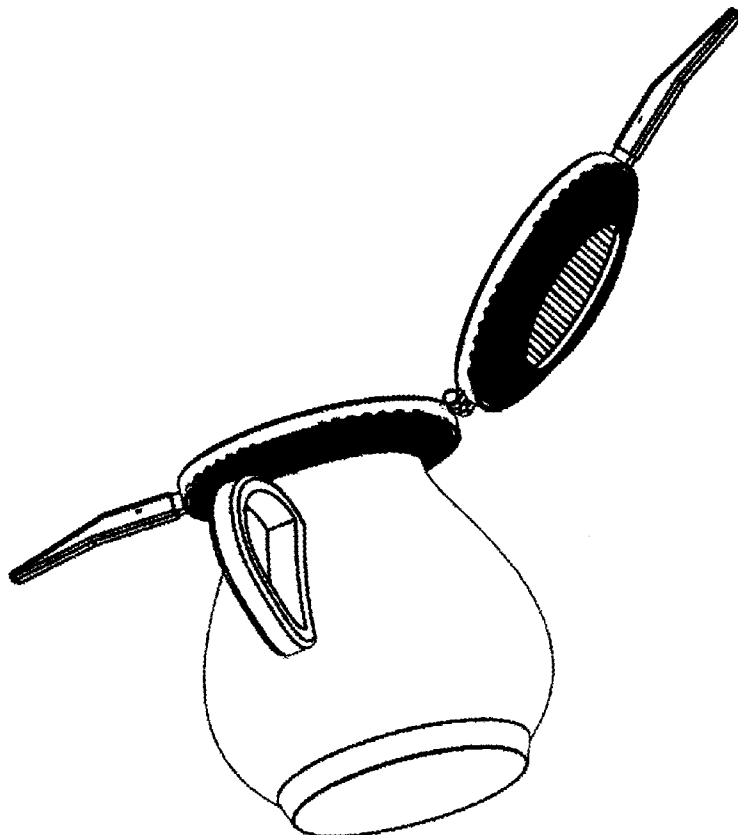


Fig. 6

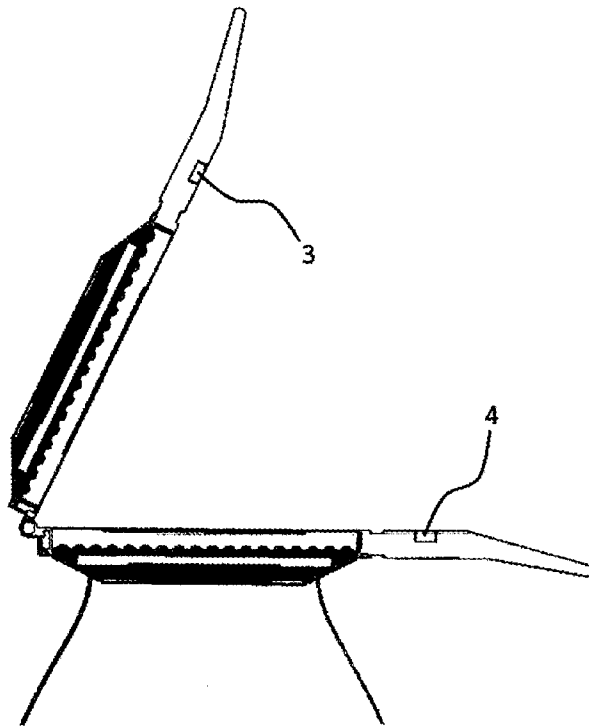


Fig. 7

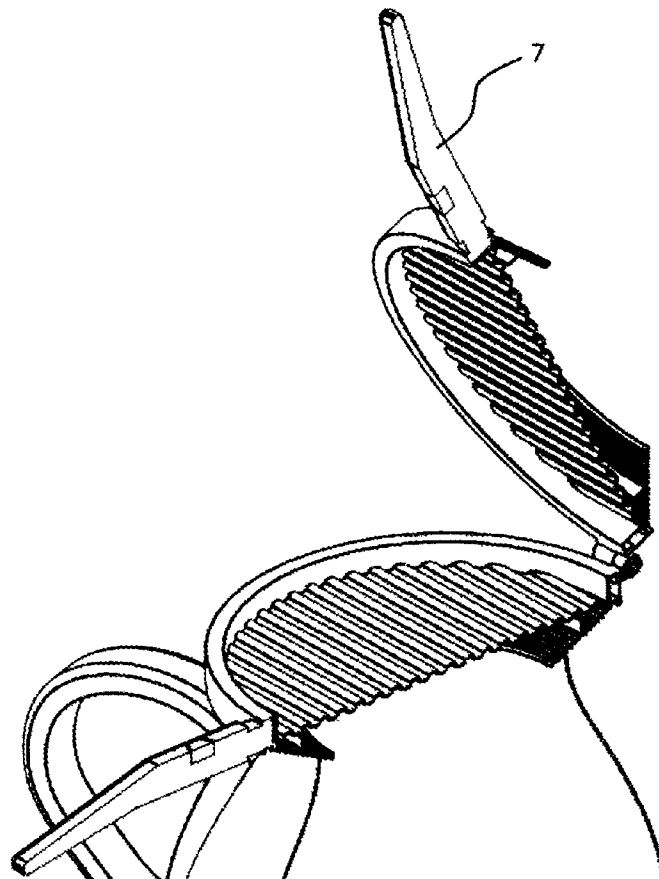


Fig. 8

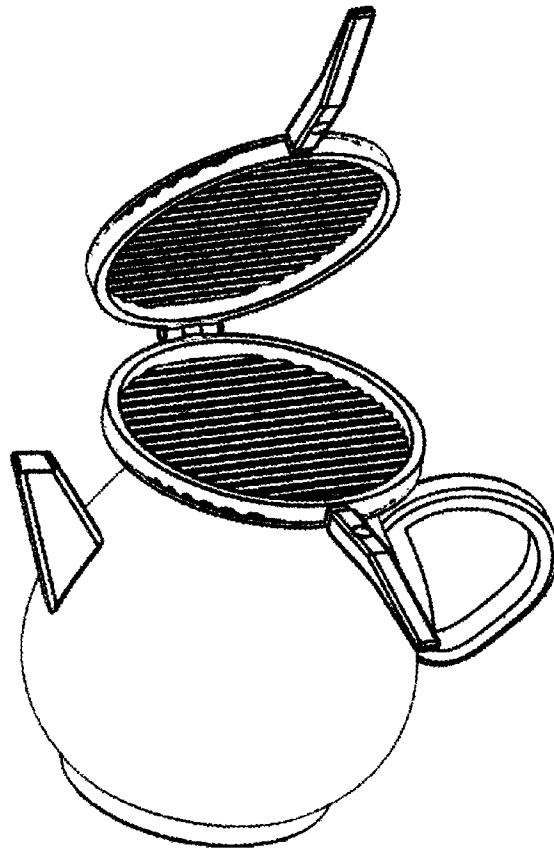


Fig. 9

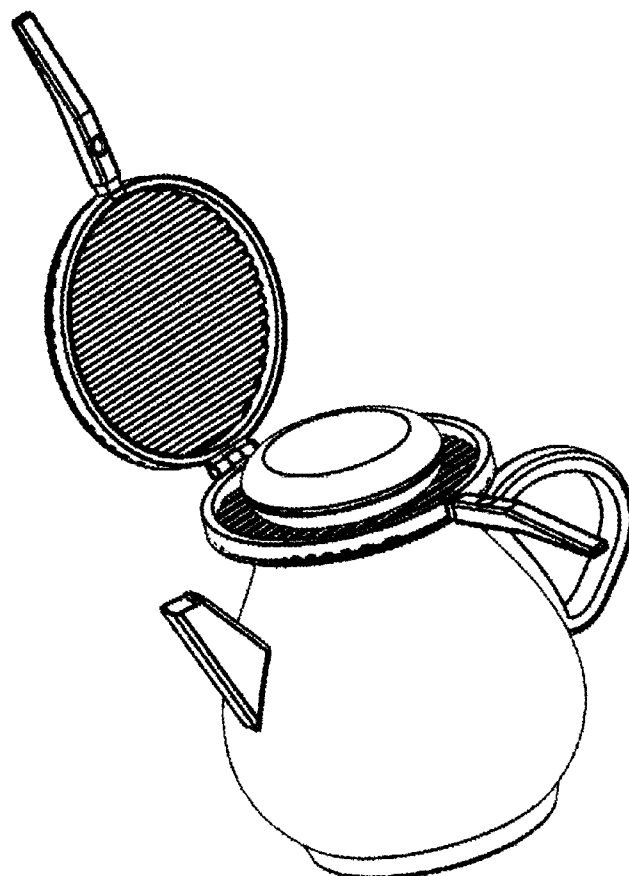


Fig. 10

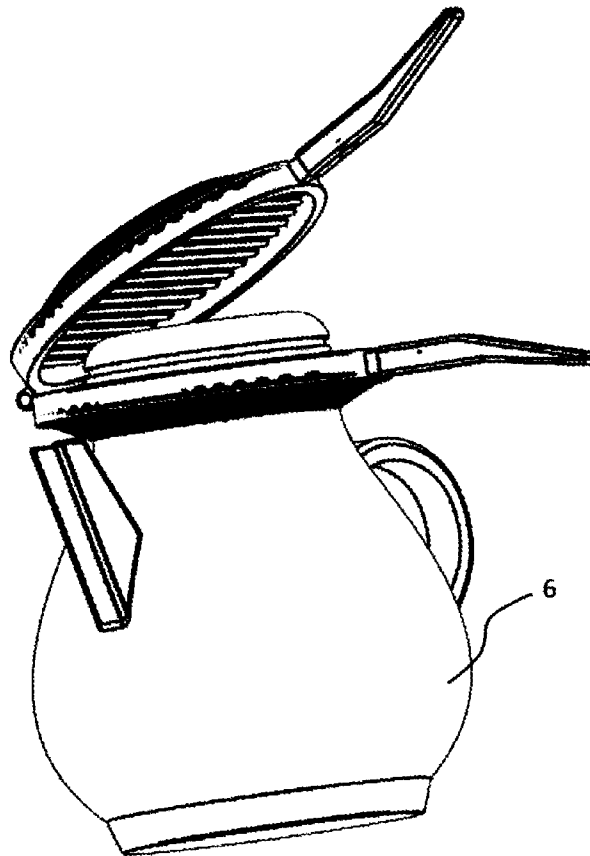


Fig. 11

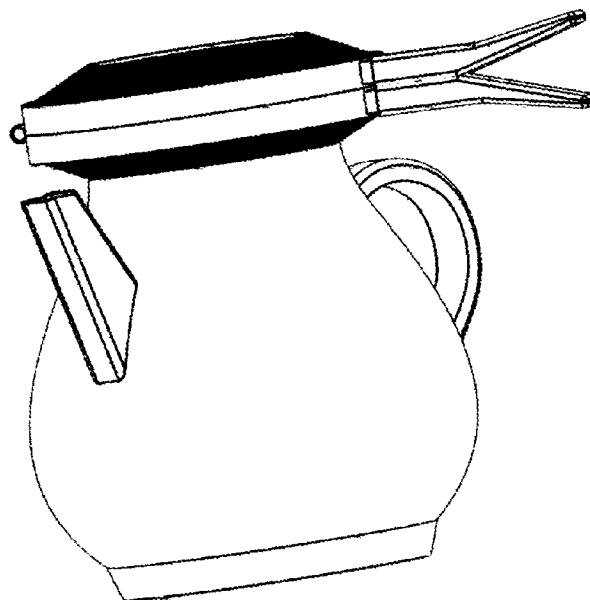


Fig. 12

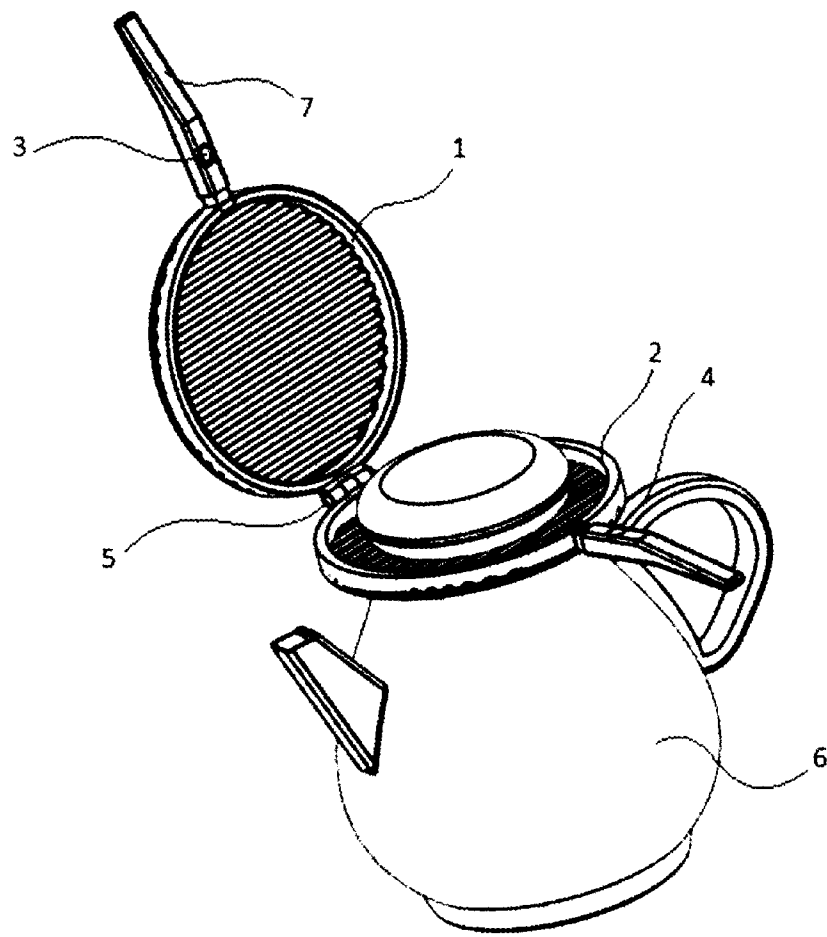


Fig. 13