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(54) **Food cooking hob**

(57) A food cooking hob (1) is described comprising at least one burner (2-5) arranged on the top surface

(50) of the cooking hob (1). The cooking hob (1) comprises at least one recessing (20) for the collection of the residues of the cooking of foods.

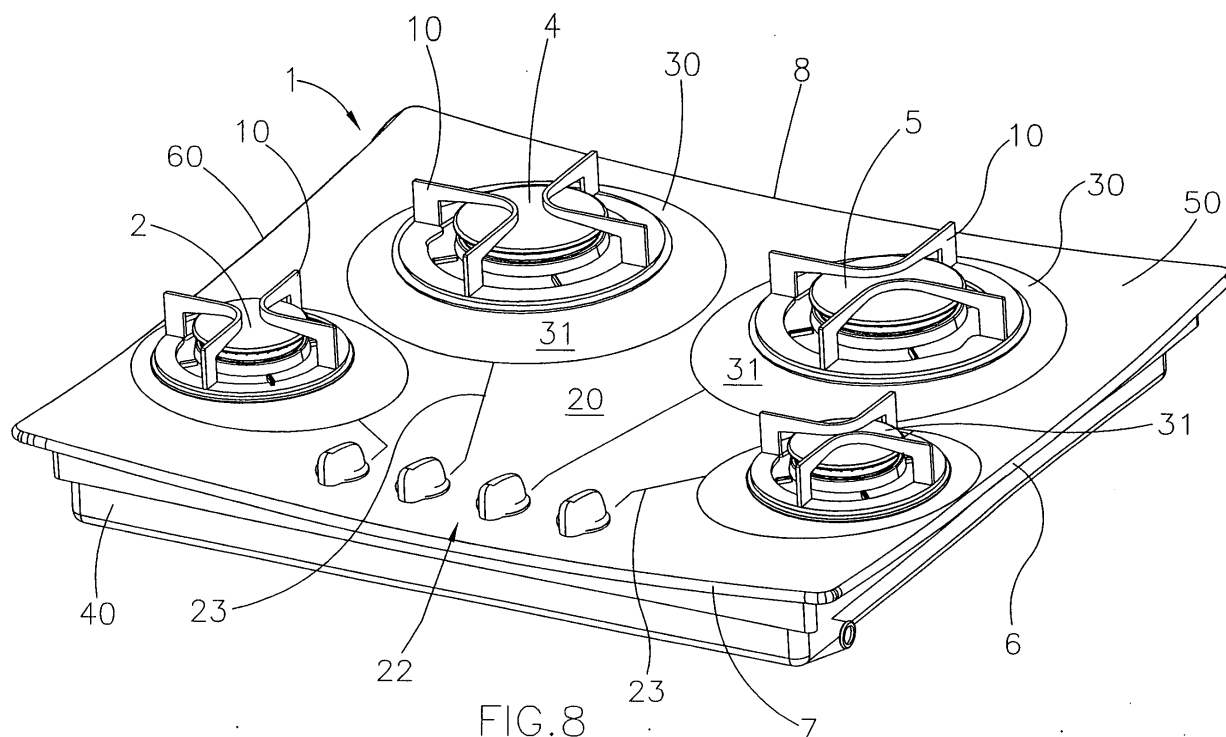


FIG. 8

Description

[0001] The present invention refers to a cooking hob for food.

[0002] Currently existing cooking hobs in general have a rectangular shape and they usually comprise three, four or five burners. The burners generally have a standard arrangement and, in the case of cooking hobs with four burners, they are located in the four corners of the quadrilateral which delimits the cooking hob. In the case of cooking hob with five burners, the fifth burner is generally arranged at the centre, whereas in the case of cooking hob with three burners, the three burners are arranged as a triangle with the base facing toward the back side of the cooking hob.

[0003] Said cooking hobs have a flat top surface for the positioning of the burners. During the cooking of the foods it is possible that a part of them flows out of the pots or frying pans or other thus spilling on the cooking hob. The flat surface of the cooking hob favours the depositing of the residues of the cooking of foods in different zones of the same cooking hob thus making their removal difficult.

[0004] In view of the state of the art herein described, scope of the present invention is to provide a food cooking hob in which the removal of the residues of the cooking of foods is easier.

[0005] According to the present invention, such scope is attained by means of a food cooking hob comprising at least one burner arranged on the top surface of the cooking hob, characterised in that it comprises at least a recessing for the collection of the residues of the cooking of foods.

[0006] Owing to the present invention it is possible to provide a food cooking hob which has zone for the collection of the residues of the cooking of foods in order to facilitate the removal of the same residues.

[0007] The characteristics and the advantages of the present invention will become evident from the following detailed description of an embodiment thereof, that is illustrated as a non-limiting example in the enclosed drawings, in which:

Figure 1 is a plan view of the food cooking hob according to the present invention;

Figure 2 is a section view of the cooking hob in Figure 1 according to the line II-II;

Figure 3 is a section view of the cooking hob in Figure 1 according to the line III-III;

Figure 4 is a section view of the cooking hob in Figure 1 according to the line IV-IV which is placed on a kitchen top;

Figure 5 is a section view of the cooking hob in Figure 1 according to the line V-V;

Figure 6 is a section view of the cooking hob in Figure 1 according to the line VI-VI;

Figure 7 is a section view of the cooking hob in Figure 1 according to the line VII-VII;

Figure 8 is a perspective view of the cooking hob in Figure 1.

[0008] With reference to Figures 1-8 a cooking hob 1 according to the present invention is shown. Said cooking hob comprises at least one burner arranged on the top surface 50 of the cooking hob and comprises also at least one recessing or one depression 20 for the collection of the residues of the cooking of foods. In fact the various residues deriving from spills of food due to the cooking or the handling of various pots above the cooking hob, can easily be pushed by means of a sponge or similar toward said recessing 20 which therefore functions as a zone for the collection of said residues. The residues collected in the recessing 20 can be removed more easily.

[0009] Preferably the top surface 50 of the cooking hob 1 is shaped in undulating way without sharp corners so as to facilitate the action of push of the residues toward the collection zone 20.

[0010] Preferably said cooking hob 1 has four burners 2-5 arranged according to the vertexes of a trapeze, preferably an isosceles trapeze 100. In particular in said isosceles trapeze 100 the angles A comprised between the greater base 101 and the respective sides 102, 103 are both preferably comprised between 75° and 77°. The burners 2-5 generally have different sizes, meant also as power, in such a way so as to adapt themselves to the several dimensions of the utensil that is located on them.

[0011] In a central zone of the top surface 50 of the cooking hob 1 the recessing 20 for the collection of the residues of the cooking of foods is arranged.

[0012] The smaller burners 2 and 3 are arranged along the base 101 of the trapeze, in proximity of the front side 7 of the cooking hob 1, that is the side that in the arrangement of the cooking hob 1 on a cabinet is the nearest to the user during the normal operations of cooking of foods. The burners 2 and 3 are also arranged in adjacent way to the sides 60 and 6 of the cooking hob 1.

[0013] Preferably the recessing 20 is obtained in the central zone of the cooking hob 1 arranged between the burners 2-5, as visible in Figures 1, 2, 3, 6, 8. As better shown in Figures 2, 3 and 6 the recessing 20 extends from the smaller burners 2 and 3 up to the larger burners 4 and 5 and it is frontally limited by the zone where there are the controls 22. Therefore the recessing 20 extends from a central zone of the trapeze 100 to a zone outside of the trapeze 100 beyond the base 101 and up to the controls 22. In such a way the cleaning of the cooking hob from the residues of the cooking of foods is easier.

[0014] As better visible in Figure 8, the recessing 20 is obtained by means of the shape of the top surface 50, which is concave in the central part 20, and of the shape of ovoid supports 30 of the burners 2-5 that allow the burners 2-5 to be arranged in a raised position, for instance 30 millimetres, as compared with the top surface

50. Each support 30 is made in such a way that its side walls 31 comprised between the base of each burner 2-5 and the top surface 50, form with the same top surface 50 angles greater than a straight angle in order to obtain that said side walls 31 descend in a non-steep way toward the surface 50. The arrangement of the supports 30 is such so as to surround, at least in part, the central zone of the top surface 50 so that the parts of the side walls 31 facing toward said central zone form the walls of said recessing 20. The burners 2-5 are arranged in off-centred way on each support 30 in order to let that most part of each side wall 31 is facing toward the central zone of surface 50 in order to form the recessing 20.

[0015] The larger burners 4 and 5 are arranged in proximity of the back side 8 of the cooking hob 1, opposite to the front side 7. Between the two burners 4 and 5 the walls 31 and the top surface 50 of the cooking hob 1 form an additional recessing 35, meant as single coupled profile, that is suitable to facilitate the removal of residues from the cooking of the foods from the zones of cooking 1 near the burners 4 and 5, as shown in Figure 5; the residues are then pushed toward the recessing 20. Other recessings similar to the recessing 35, even if not visible in the figures, are present between the burners 2 and 4 and the burners 3 and 5.

[0016] All the burners 2-5 are provided with grids 10 having different sizes for the positioning of the utensils on the burners.

[0017] The arrangement of the burners 2-5 allows an ergonomic and safe use of the utensils without any diametrical superimposition of the same. In addition said arrangement of the burners 2-5 as a trapeze with the burners 2 and 3 next to the sides 60 and 6 of the cooking hob 1, allows to leave a larger free space in a central zone of the cooking hob 1 for the collection of the residues due to the cooking of foods, that is it allows a greater extension of the recessing 20 for the collection of said residues.

[0018] The cooking hob 1 comprises the control devices 22 of the burners arranged between the base 101 of the trapeze 100 and the front side 7 of the cooking hob 1 in a zone of the top surface 50 higher than the central zone and almost at the same level of the zones destined to the burners 2-5, as shown in the Figures 1, 2, 7 and 8. Such frontal arrangement of the controls 22 allows an easy use on behalf of the user as compared with the cooking hobs in which the controls are located laterally with respect to the burners. In addition the arrangement of the controls 22 away from the heat sources prevents their overheating.

[0019] In addition the cooking hob 1 comprises indicators 23 in order to associate with each control 22 the respective burner 2-5. Said indicators 23 are preferably made, as visible in Figures 1 and 8, of lines of connection of the control 22 with the respective burner 2-5.

[0020] The bearing structure of the cooking hob 1 is preferably made of tempered glass in order to make the

cleaning of the same easier and to guarantee a high thermal insulation.

[0021] The cooking hob 1 preferably comprises a socle 40 arranged under the cooking hob 1 and integral with it, as visible in Figures 2-8. Said socle has a pre-established thickness, for instance 30mm, and allows a better cooling of the part of the cooking hob 1 that can be touched by a user. The socle 40 also allows to enhance the profile of the cooking hob and it can be made of the same colour of the cooking hob 1.

[0022] The socle 40 allows to easily arrange the cooking hob 1 in an appropriate space 201 of a kitchen top 200, as shown in Figure 4. In fact, without the socle 40, the cooking hob 1 would not have that sufficient depth in order to be arranged in the appropriate space 201 obtained in the kitchen top.

Claims

1. Food cooking hob (1) comprising at least one burner (2-5) arranged on the top surface (50) of the cooking hob (1), **characterised in that** it comprises at least one recessing (20) for the collection of the residues of the cooking of foods.
2. Cooking hob according to claim 1, **characterised in that** said top surface (50) has an undulating profile.
3. Cooking hob according to claim 1 or 2, **characterised in that** it comprises four burners (2-5) arranged according to the vertexes of a trapeze (100) whose greater base (101) is in turn positioned in proximity of the fore side (7) of the cooking hob (1), said recessing (20) being arranged in a central zone of the cooking hob (1) between said burners (2-5).
4. Cooking hob according to claim 3, **characterised in that** said trapeze (100) is an isosceles trapeze.
5. Cooking hob according to claim 3, **characterised in that** said four burners (2-5) have different sizes and two smaller burners (2, 3) lay on the greater base (101) of said trapeze (100), and **in that** it comprises devices (22) for the control of the burners (2-5) arranged between said greater base (101) of said trapeze (100) and the fore side (7) of the cooking hob (1), said recessing (20) being arranged between said burners (2-5) and said control devices (22).
6. Cooking hob according to claim 5, **characterised in that** it comprises supports (30) for each burner (2-5) which are suitable to arrange each burner (2-5) in a position raised as compared with said top surface (50) of the cooking hob (1).

7. Cooking hob according to claim 6, **characterised in that** it said top surface (50) is concave in said central position and said recessing (20) is made of said top surface and part of the side walls (31) of said supports (30).

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8. Cooking hob according to claim 5, **characterised in that** it comprises indicators (23) suitable to associate to each control (22) the respective burner (2-5).

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9. Cooking hob according to claim 1 or 2, **characterised in that** the structure of said cooking hob (1) is made of glass.

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10. Cooking hob according to claims 1 or 2, **characterised in that** it comprises a socle (40) having pre-fixed height that is arranged under the cooking hob (1) in integral way with the same.

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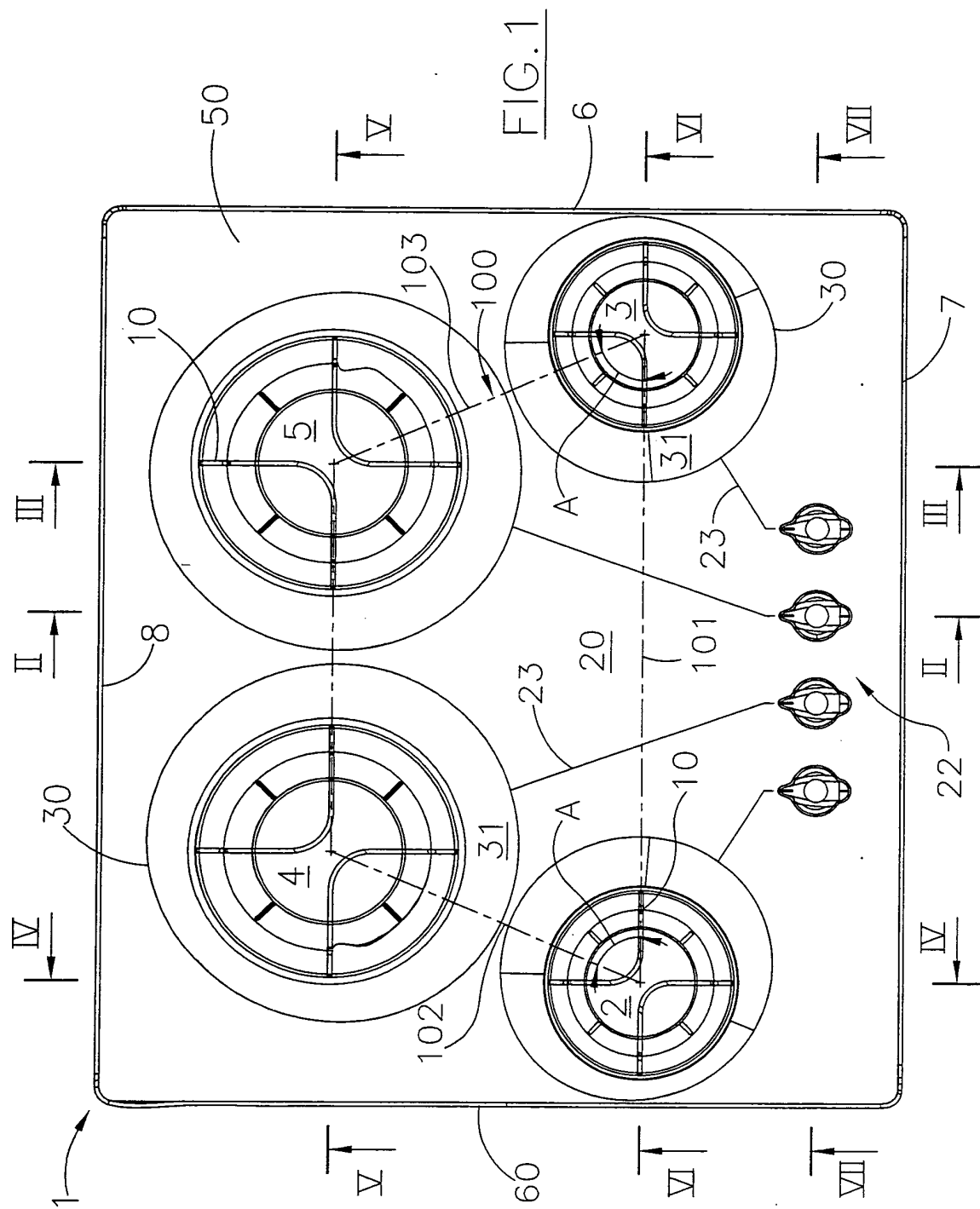
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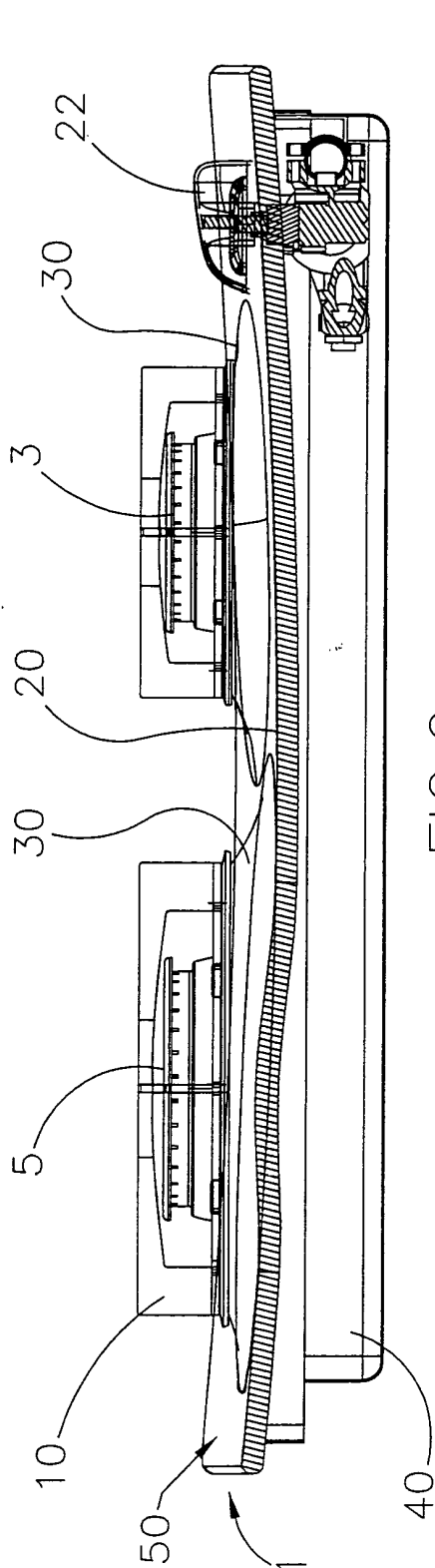


FIG. 2

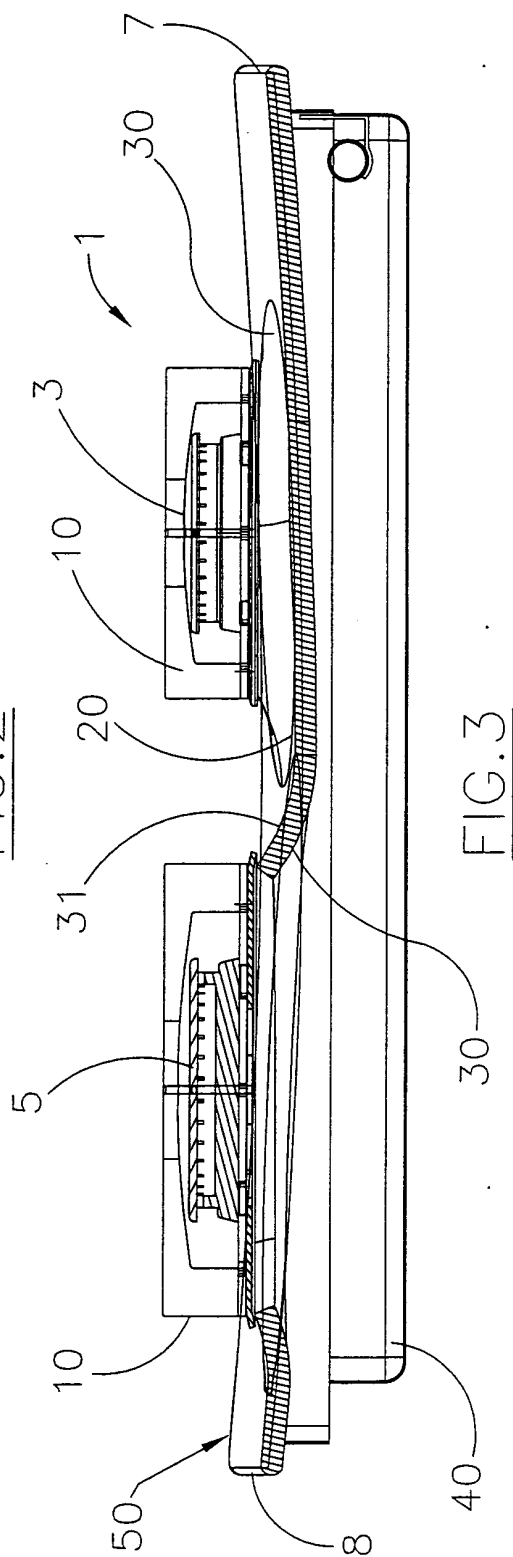
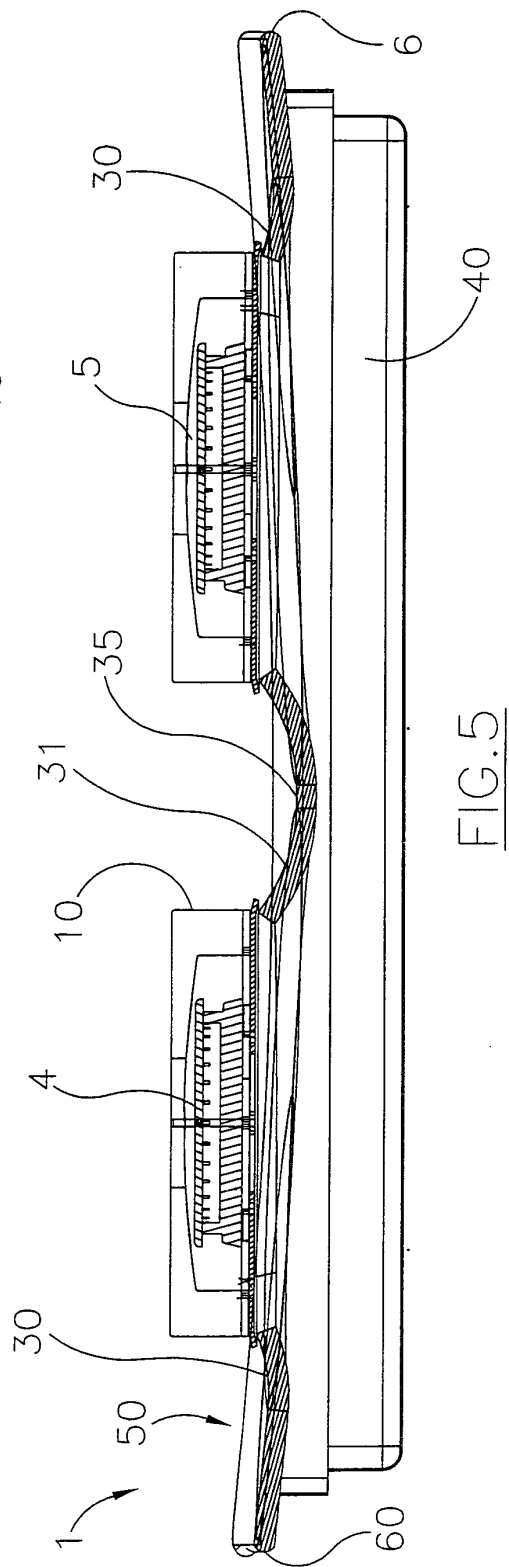
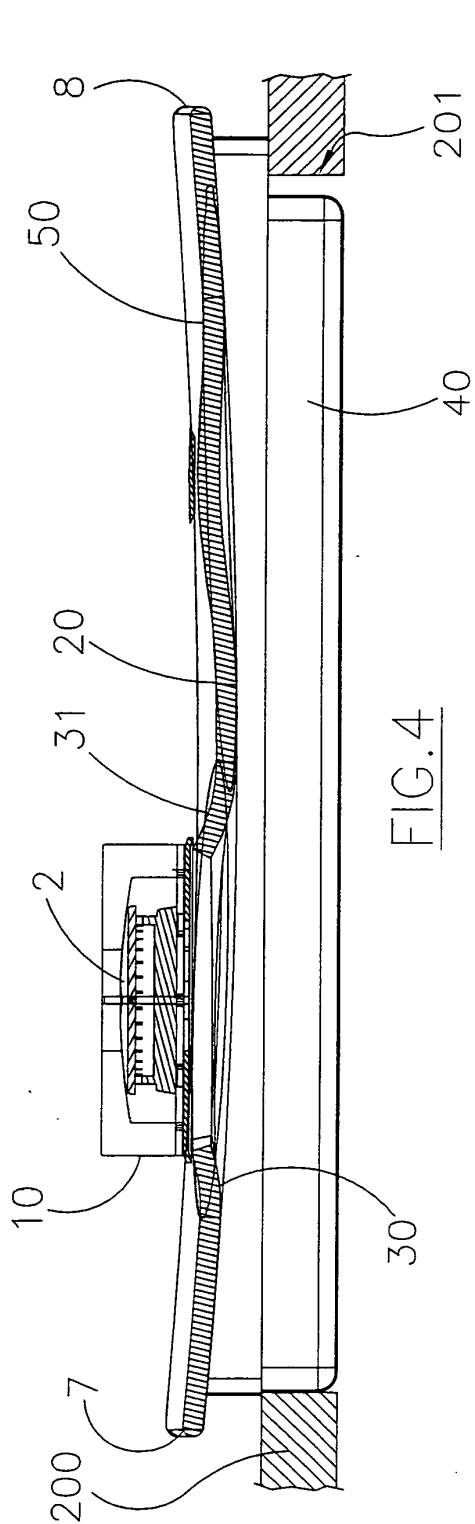
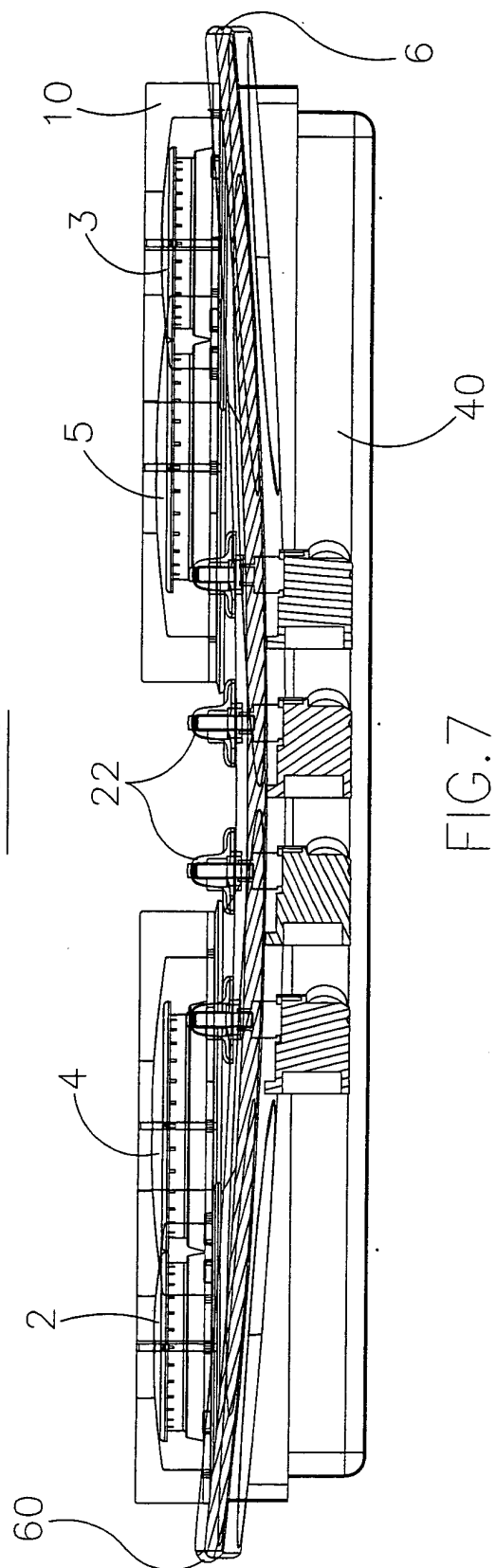
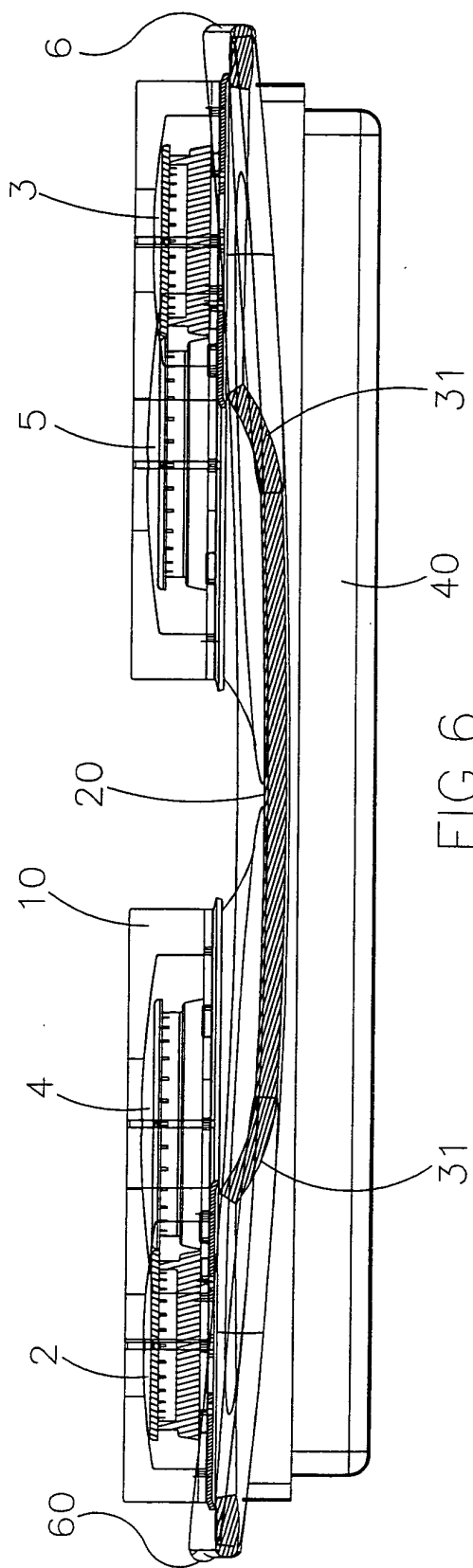


FIG. 3





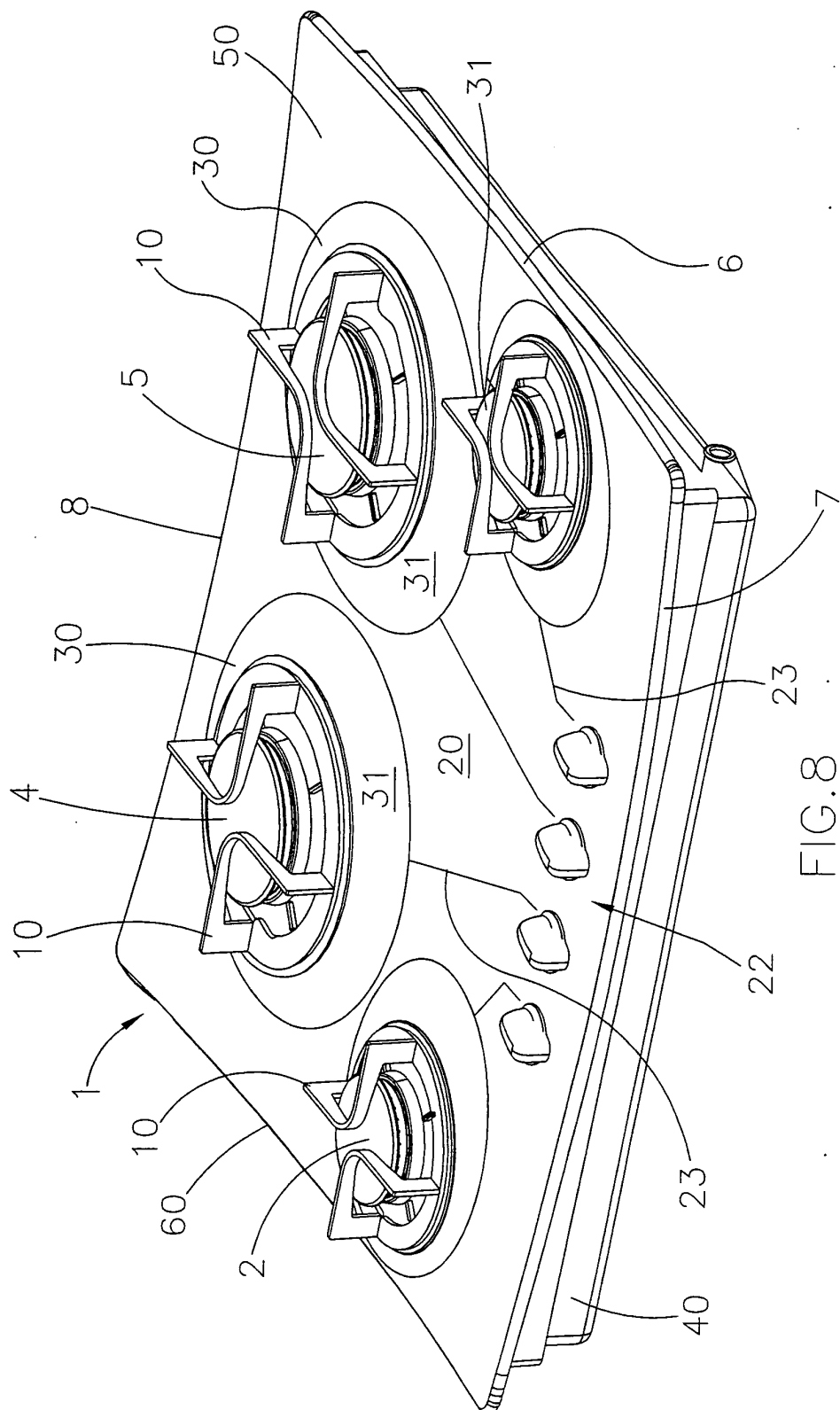


FIG. 8



European Patent
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Application Number
EP 04 42 5270

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The present search report has been drawn up for all claims			
Place of search The Hague		Date of completion of the search 24 September 2004	Examiner Coli, E
CATEGORY OF CITED DOCUMENTS X : particularly relevant if taken alone Y : particularly relevant if combined with another document of the same category A : technological background O : non-written disclosure P : intermediate document		T : theory or principle underlying the invention E : earlier patent document, but published on, or after the filing date D : document cited in the application L : document cited for other reasons & : member of the same patent family, corresponding document	

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EPO FORM 1503 03.82 (P04C01)

**ANNEX TO THE EUROPEAN SEARCH REPORT
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