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(54) **Kitchen unit having multiple cooking platforms**

(57) A kitchen unit having a cooking platform arrangement having at least an upper level cooking platform (1) and a lower level cooking platform (2) a plurality

of heating units (3) positioned at both said platforms characterized in that said upper and lower level cooking platform is super imposed to each other.

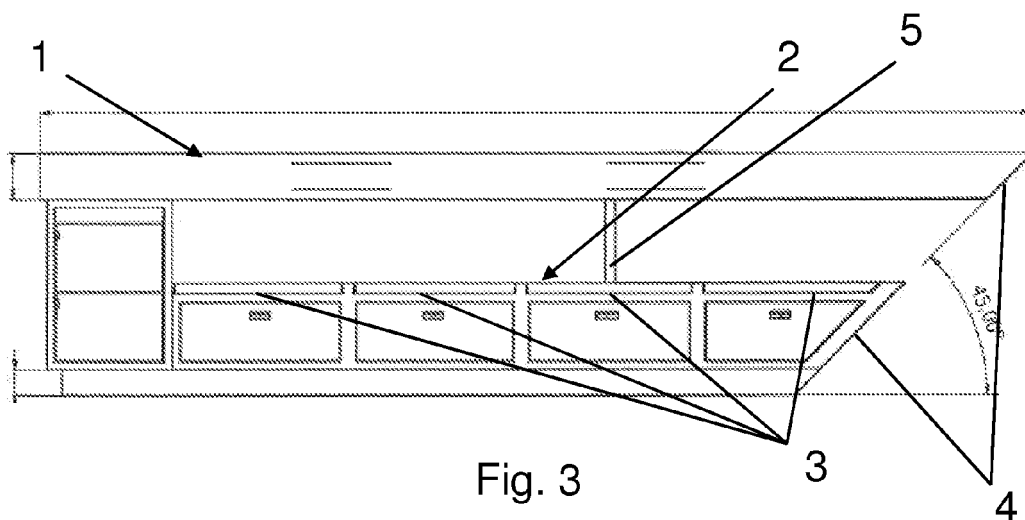


Fig. 3

## Description

### FIELD OF THE INVENTION

**[0001]** The present invention is directed to a kitchen unit having plurality of cooking units. In particular, the plurality of cooking units is distributed on a multilevel cooking platform arrangement.

### BACKGROUND OF THE INVENTION

**[0002]** Restaurants and commercial cooking establishments have a need for faster cooked food in order to more efficiently run and maintain their commercial businesses. The ability to more rapidly cook food, and thereby more quickly serve food and move customers through a restaurant has especially great value during peak times due to high customer traffic.

**[0003]** Both domestic and professional kitchen units are traditionally conceived as a generally rectangular horizontal work surface on which several heating units are arranged. The horizontal surface occupied by a kitchen unit is increased so as to have a greater number of identical heating units in order to increase the cooking capacity of the user.

**[0004]** The kitchen units of the present invention has an optimized access area at one of the faces of the kitchen unit ensured by providing at least one angled side face of the kitchen unit.

**[0005]** The object of the present invention is to further optimize the ratio of the cooking capacity (cooking unit area) over the space and volume of a kitchen unit.

**[0006]** It is a further object of the present invention to provide separate heating units ensuring simultaneous food preparation, cooking and serving activities without interference from each other. The location of the heating units combined with the multi level cooking platform arrangement of the present invention allows the most efficient use of time and space by the user.

**[0007]** Another object of the invention is to arrange the various cooking and kitchen appliances, equipment and storage shelves in a compact arrangement in which these can be presented at a single cooking working station.

**[0008]** The kitchen unit according to the present invention meets the above formulated objectives by providing a cooking platform arrangement having i) at least an upper level cooking platform and a lower level cooking platform ii) a plurality of heating units positioned at both said platforms characterized in that said upper and lower level cooking platforms are super imposed to each other. Said heating units are preferably substantial planar and can consist of burners, vitro-ceramic cook tops, induction cook tops or similar means. Preferred heating units present on the lower cooking platform are those well known as induction means. On each level cooking platform multiple heating units are present, minimum two heating units at each level.

**[0009]** Equally said, the kitchen unit, in accordance

with the present invention, provides multiple benefits such as compact-user friendly, safe, convenient, economical and effective, while accommodating numerous cooking and kitchen and/or food service preparation appliances and products.

**[0010]** In addition, the kitchen unit in accordance with the present invention allows cooking at several heights and also makes it possible to use the heat generated by the burners to keep the dishes warm until these are served to the diners.

**[0011]** Additionally, the cooking platform of the present invention allows for user friendly cooking by optimized access from the working station without requiring that a cooking person make any unnecessary and tiring stretching movements.

### SUMMARY OF THE INVENTION

**[0012]** The present invention is directed to a kitchen unit having plurality of cooking units. In particular, the plurality of cooking units is distributed on a multilevel cooking platform arrangement.

**[0013]** According to another embodiment of the present invention, the present invention is concerned with a compact arrangement of both cooking and kitchen appliances, equipment and shelves with means for positioning and operating the various elements for easy and efficient access to the cooking platform.

### DESCRIPTION OF THE INVENTION

**[0014]** In FIGS. 1 - 3, a kitchen unit is shown arranged as a central working station and the unit includes an upper level cooking platform (1) and a lower level cooking platform (2) providing a working space. Fitted into the upper level cooking platform (1) and lower cooking platform (2) is a plurality of heating units (3).

**[0015]** One side of the platform levels viewed in FIG. 3, have an angled edge (4). The angled side edge represented in Fig 2 is such that the area of the lower platform is smaller than the one of the upper platform. The design is safer where passage is expected on one particular side of the kitchen unit, to reduce the risk of inadvertently knocking with the legs the handle of a cooking vessel placed on the lower platform.

**[0016]** The edge of the platform 1 and 2 is having an angle of 45° and a space is provided between both cooking platforms 1) and 2). As reflected in FIG. 1, the upper level cooking platform and the lower level cooking platform are in parallel horizontal plane.

**[0017]** A vertical support (5) is present between the upper and lower level cooking platform both platforms extending laterally in cantilever therefrom, this defining an open space between the platforms.

**[0018]** While a specific embodiment of the invention has been shown and described in detail to illustrate the application of the inventive principles, it will be understood that the invention may be embodied otherwise with-

out departing from such principles.

**[0019]** The kitchen may incorporate AC or DC electrical power either from an established electrical grid, generator or battery. The electrical power may operate some of the kitchen utilities, e.g. ovens and hot water, as well as extraneous appliances, e.g. lights, pumps and fans. Electric connections or buses are located in the utility room and provide easy hook-up to an external power supply. In addition, the upper level cooking platform further comprising additional commodities such as a wash basin with tap, a cutting area, electrical sockets and the like.

**[0020]** Furthermore, the kitchen unit may further comprise at least one exhaust means such as exhaust hood located on top of said space between the upper and lower level cooking platforms, in registry with at least one heating unit of the lower cooking platform.

**[0021]** It can be seen that this particular layout of the various utilities results in a very compact and efficient work place. Each operation in the food preparation chain can be accomplished separately and simultaneously within close proximity to the other allowing mutual support. The kitchen can be easily staffed by multiple users. In addition, spacing cabinets are present within the upper level cooking platform. Said spacing cabinets can also be used such so as to use the heat generated by the heating units of the lower level cooking platform.

**[0022]** The kitchen unit in accordance with the present invention provides multiple benefits such as compact user friendly, convenient, economical and effective, while accommodating numerous cooking and kitchen and/or food service preparation appliances and products. The present invention meet the above formulated objectives by providing a Cooking platform arrangement having i) at least an upper level cooking platform and a lower level cooking platform ii) a plurality of heating units positioned at both said platforms characterized in that said upper and lower level cooking platform is super imposed to each other. These heating units can consist of burners, vitro ceramic cook tops, induction cook tops or similar means. Preferred heating units present on the lower cooking platform are induction means.

**[0023]** In general terms, the heating units can be construed as cooking units especially in cases where the units serve as to cool down or freeze specific food preparations.

#### BRIEF DESCRIPTION OF THE DRAWINGS

**[0024]** In the drawings:

FIG. 1 is an elevational view, partially in section, of the kitchen unit with cooking platform embodying the present invention.

FIG. 2 is a side plan view of the kitchen unit.

FIG. 3 is a vertical sectional view.

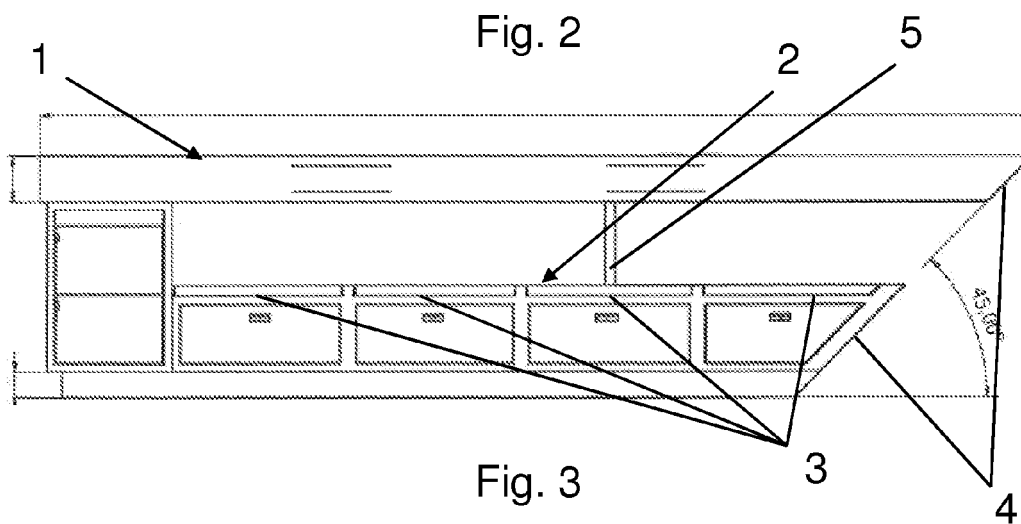
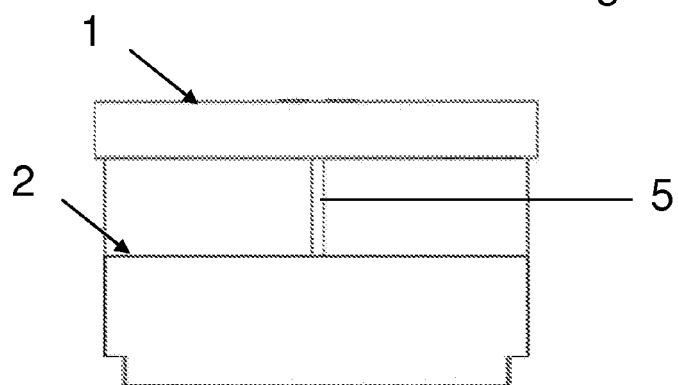
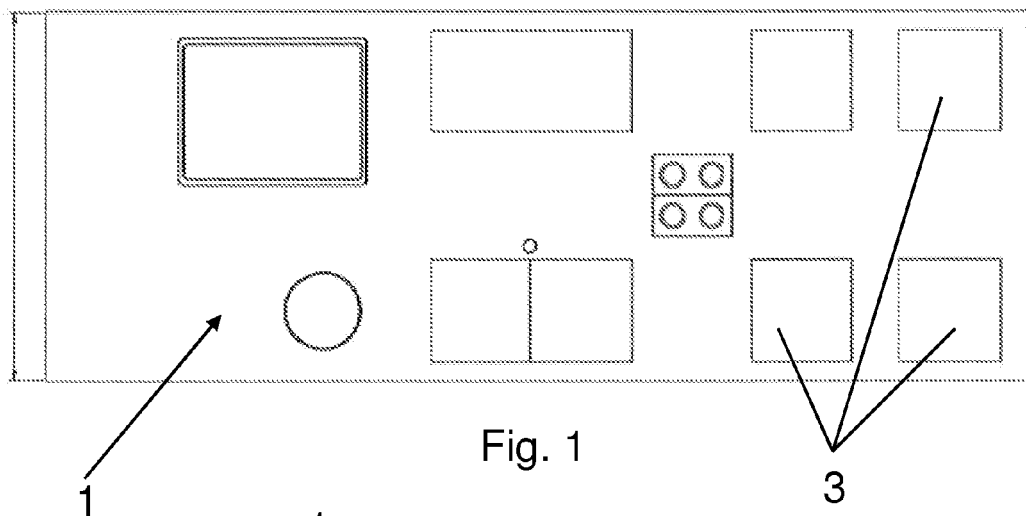
#### DESCRIPTION OF A PREFERRED EMBODIMENT

According to the present invention,

**[0025]** A person skilled in the art will understand that the examples described above are merely illustrative in accordance with the present invention and not limiting the intended scope of the invention. Other applications of the present invention may also be considered.

#### Claims

1. A kitchen unit having a cooking platform arrangement having i) at least an upper level cooking platform and a lower level cooking platform ii) a plurality of heating units positioned at both said platforms **characterized in that** said upper and lower level cooking platform is super imposed to each other.
2. A kitchen unit according to claim 1 wherein said heating units are substantially planar.
3. A kitchen unit according to claim 1 or 2 whereby said heating units of the upper level cooking platform are independently operable from the heating units of the lower level cooking platform.
4. A kitchen unit according to claims 1-3 whereby the heating units of the lower level heating unit are induction cooking means.
5. A kitchen unit according to claims 1 - 4) having an open space between the upper and lower cooking platform.
6. A kitchen unit according to claims 1- 5 whereby the cooking platform has an angled edge.
7. A kitchen unit according to claims 1-5 whereby additional spacing cabinets are present within the upper and/or lower level cooking platform.
8. A kitchen unit according to claims 1-7 , the upper level cooking platform further comprising additional commodities such as a wash basin with tap, a cutting area, electrical sockets and the like.
9. Kitchen according to claim 4 comprising at least one exhaust means such as exhaust hood located on top of said space between the upper and lower level cooking platforms, in registry with at least one heating unit of the lower cooking platform.





## EUROPEAN SEARCH REPORT

Application Number  
EP 09 17 6686

DOCUMENTS CONSIDERED TO BE RELEVANT			
Category	Citation of document with indication, where appropriate, of relevant passages	Relevant to claim	CLASSIFICATION OF THE APPLICATION (IPC)
X	CN 1 710 337 A (GUO WEIKANG [CN]) 21 December 2005 (2005-12-21)	1,2,5-9	INV. A47B77/08
A	* page 4; figures 1-4 *	3,4	
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A	* paragraph [0020] - paragraph [0044]; figures 1-8 *	2,4,9	
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* page 4, line 1 - page 6, line 17; figures 1-15 *			
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A	US 3 790 750 A (GIANNINI A) 5 February 1974 (1974-02-05)	1-9	
* column 2, line 37 - column 3, line 38; figures 1-6 *			
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The present search report has been drawn up for all claims			TECHNICAL FIELDS SEARCHED (IPC)
			A47B
Place of search		Date of completion of the search	Examiner
Munich		9 November 2010	Klintebäck, Daniel
<p>CATEGORY OF CITED DOCUMENTS</p> <p>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</p> <p>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</p> <p>&amp; : member of the same patent family, corresponding document</p>			

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EPO FORM 1503 03.82 (P04C01)

**ANNEX TO THE EUROPEAN SEARCH REPORT  
ON EUROPEAN PATENT APPLICATION NO.**

EP 09 17 6686

This annex lists the patent family members relating to the patent documents cited in the above-mentioned European search report. The members are as contained in the European Patent Office EDP file on  
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09-11-2010

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