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(72) Inventor: **Zak, Gerard**  
**1020 Wien (AT)**

(74) Representative: **Wroblewski, Michal**  
**Kancelaria Patentowa**  
**W.Sojka M.Wroblewski s.c.**  
**ul. Gdanska 126/210**  
**90-520 Lodz (PL)**

(71) Applicant: **Zak, Gerard**  
**1020 Wien (AT)**

(54) **A METHOD AND DEVICE FOR MAKING LAYERED ALCOHOLIC BEVERAGES**

(57) A method for making layered alcoholic beverages, characterized in that the glass (9) is covered with a leveling disk (10) having an inner opening into which a funnel (1) is placed, after which alcohol is poured via the

inlet (3), then syrup is poured via the inlet (2) with the longest downspout (5), and finally a spicy liquid flavor is added via the inlet (4) with the shortest downspout (7).

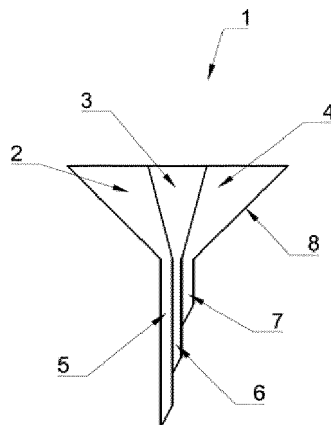


Fig. 1

## Description

**[0001]** The subject of the invention is a method and device for making layered alcoholic beverages such as cocktails or shots.

**[0002]** Traditionally, the layered alcoholic beverages like cocktails or shots are made by pouring vodka into a glass followed by syrup being slowly poured over a tea-spoon resting on the inner side of the glass, so that the syrup and the vodka are not mixed. Finally, a spicy liquid flavor is added.

**[0003]** Patent US8875753B2 describes a method and apparatus for preparing and serving alcoholic beverages while giving them a pleasant and original look in the form of a layered arrangement. This device allows for placing colored liqueur in the glass and then pouring liqueur of another color into the same glass so that the second liqueur layer is formed atop the first liqueur layer. Liqueur is poured into a container placed inside the glass. The container is fitted with an upper circumferential rib and a lower circumferential sealing rib, a vent hole and one or more holes or outflow slits.

**[0004]** The first liqueur can be poured to fill the container. Once it is filled, it can be slowly lifted to allow the liqueur to flow down the inner surface of the glass. After emptying the container of the liqueur, it can be removed from the glass and rinsed.

Then, the container is placed in the glass again and filled with the second liqueur which is of a different density than the first one. The second liqueur can be released into the same laminar flow glass in the same way as described above for the first liqueur. Since the second liqueur can flow without any turbulence, it can create a separate layer on the surface of the first liqueur. The third liqueur layer can be applied in the same way as the second liqueur layer.

The device for making layered alcoholic beverages, according to the invention, is in the form of a triple funnel whose upper end is fitted with an inlet opening with three separate but connected inlets configured with an outlet opening situated at its lower end and having three flow tubes of different lengths, where the level to which the highest density fluid should be poured is preferably indicated on the longest of the tubes. The side wall of the device, according to the invention, extends axially between the inlet and outlet openings and has a shape of an inverted cone.

**[0005]** According to the invention, the method for preparing a layered alcoholic beverage consists in that the glass is covered with a leveling disk with an inner opening for inserting the funnel. Alcohol is poured into the funnel inlet connected to the downspout of intermediate length, then the highest density liquid is poured via the inlet which has the longest downspout.

**[0006]** Finally, the thinnest liquid is poured into the inlet which has the shortest downspout. The subject of the invention has been shown in the embodiment in the drawing, where Fig. 1 shows the side view of the funnel, Fig.

2 shows the top view of the funnel, Fig. 3 - side view of the funnel placed in the glass.

**[0007]** The funnel 1, according to the invention, has an inlet opening in its upper end with three separate, but connected, inlets 2, 3 and 4 configured with an outlet opening situated in its lower end with three downspouts 5, 6 and 7. The side wall 8 extends axially between the inlet opening and the outlet opening in order to guide any fluid which enters the funnel 1 towards the outlet opening via the inlets 2, 3 and 4 of the inlet opening. The side wall 8 of the funnel 1 narrows towards the outlet opening and is in the shape of an inverted cone.

**[0008]** The downspouts 5, 6 and 7 have different lengths. Downspout 5 through which the densest fluid flows is the longest. The downspout 5 has a level 11 which optionally marked. The shortest downspout 7 is the one that has the thinnest liquid flowing through it.

**[0009]** In order to prepare a shot, the funnel 1 is placed in the glass 9 and rested on a stiff leveling disk 10, which allows for keeping the funnel on the upper edge of the glass making it stable during the entire process of pouring the ingredients. Vodka is poured first via the inlet 3, then the syrup is poured via the inlet 2 whose downspout 5 is the longest and can reach the bottom of the glass preferably to the level 11 marked on the bottom of the downspout 5, which ensures that the drinks are always prepared in the same way. Finally, a spicy liquid flavor is poured via the inlet 4 with the shortest downspout 7.

**[0010]** This way, a layered shot can be easily prepared by an unexperienced person with bartending skills.

## Claims

1. Device for making layered alcoholic beverages **characterized in that** it is in the form of a triple funnel (1) with an inlet opening in its upper end with three separate but connected inlets (2), (3) and (4) configured with an outlet opening situated in its lower end with three downspouts 5, 6 and 7 having different lengths, where the side wall (8) extends axially between the inlet and outlet openings and has a shape of an inverted cone.
2. Device, according to Claim 1, **characterized in that** the longest downspout (5) has a marked level (11).
3. A method for marking layered alcoholic beverages, **characterized in that** the glass (9) is covered with a leveling disk (10) having an inner opening into which a funnel (1) is placed, after which alcohol is poured via the inlet (3), then syrup is poured via the inlet (2) with the longest downspout (5), and finally a spicy liquid flavor is added via the inlet (4) with the shortest downspout (7).

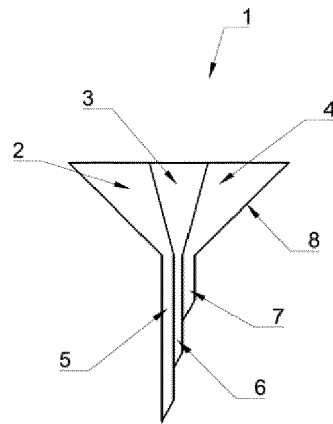


Fig. 1

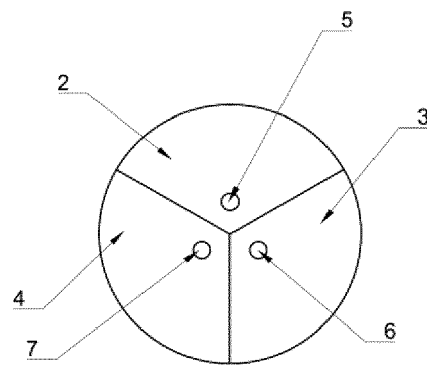


Fig. 2

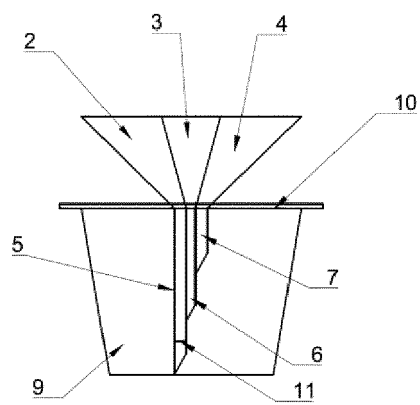


Fig. 3



## EUROPEAN SEARCH REPORT

Application Number  
EP 18 20 1143

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A	DE 20 2006 009454 U1 (BRANDMAIER ANDREAS [DE]) 23 August 2007 (2007-08-23) * paragraph [0010]; figures 1,2 *	1-3	
			TECHNICAL FIELDS SEARCHED (IPC)
			B67C A47G A47J
The present search report has been drawn up for all claims			
Place of search		Date of completion of the search	Examiner
The Hague		3 May 2019	Wartenhorst, Frank
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			

ANNEX TO THE EUROPEAN SEARCH REPORT  
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For more details about this annex : see Official Journal of the European Patent Office, No. 12/82

**REFERENCES CITED IN THE DESCRIPTION**

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