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Dr. Ken Yau

GE 2304

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USD934620S • 2021-11-02 • **ANOVA APPLIED ELECTRONICS INC**
Earliest priority: 2019-09-27 • Earliest publication: 2021-11-02
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USD934628S • 2021-11-02 • **ANOVA APPLIED ELECTRONICS INC**
Earliest priority: 2019-09-27 • Earliest publication: 2021-11-02
No abstract available

☐ 3. **COMBINATION OVEN**
WO2022066491A2 (A3) • 2022-03-31 • **ANOVA APPLIED ELECTRONICS INC**
Earliest priority: 2020-09-28 • Earliest publication: 2022-03-31
A steam oven having a housing (106), a cooking chamber (102) located within the housing, a water tank receptacle (600) connected to the housing, the water tank receptacle comprising: a reservoir (606), an inlet fitting (604) positioned above the reservoir, a false bottom positioned above the reservoir, and a reservoir outlet (802) extending through a bottom of the reservoir. A water tank (108) is selectively

☐ 4. **CIRCULATOR COOKER**
US10455967B2 (A1) • 2019-10-29 • **ANOVA APPLIED ELECTRONICS INC**
Earliest priority: 2013-02-14 • Earliest publication: 2016-02-11

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☒ 4. CIRCULATOR COOKER

US10455967B2 (A1) • 2019-10-29 • ANOVA APPLIED ELECTRONICS INC

Earliest priority: 2013-02-14 • Earliest publication: 2016-02-11

A sous-vide circulator cooker is disclosed. A sous-vide circulator cooker can include a controller located in a sealed housing. The controller configured to be communicatively coupled to an electronic input device, such as a smart phone or server, and be capable of receiving control instructions from the electronic input device. The sous-vide circulator cooker can also include a submersible pump connected to

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Global Dossier

Applicants ANOVA APPLIED ELECTRONICS INC [US] +

Inventors WU JEFF [US] +

Classifications

IPC A47J27/10; H05B3/80;

CPC A47J27/10 (US); H05B3/80 (EP,US);

Priorities US201313935971A: 2013-07-05; US201361764984P: 2013-02-14; US201361880714P: 2013-09-20; US201414491961A: 2014-09-19; US201514895045A: 2015-10-18; US201815890439A: 2018-02-07

Application Publication US10455967B2: 2019-10-29

Published as US10455967B2; US2016037956A1; US2018160841A1

U.S. Patent Oct. 29, 2019 Sheet 1 of 14 US 10,455,967 B2

FIG. 1 **FIG. 2**

EN Circulator cooker Abstract

7. CODE TRANSLATION METHOD FOR PRECISION SOUS-VIDE COOKER DEVICE

EP2950611A1 (B1) • 2015-12-02 • ANOVA APPLIED ELECTRONICS INC

Earliest priority: 2014-05-30 • Earliest publication: 2015-11-30

A method for translating cooking time and temperatures for prepackaged food products. The sous-vide program allows users to cook to a

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US10455967B2

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4. CIRCULATOR COOKER
US10455967B2 (A1) • 2019-10-29 • ANOVA APPLIED ELECTRONICS INC.
Earliest priority: 2013-02-14 • Earliest publication: 2016-02-11
A sous-vide circulator cooker is disclosed. A sous-vide circulator cooker can include a controller located in a sealed housing. The controller configured to be communicatively coupled to an electronic input device, such as a smart phone or server, and be capable of receiving control instructions from the electronic input device. The sous-vide circulator cooker can also include a submersible pump connected to the sealed controller, an adjustable electrode to detect water level, a clamp enabling the device to be adjustably secured to a container such as a water chamber. The cooker can be used to cook food placed in water within the chamber by heating the water.

5. SOUS-VIDE COOKING CHAMBER
US2018055271A1 • 2018-03-01 • ANOVA APPLIED ELECTRONICS INC.
Earliest priority: 2013-03-15 • Earliest publication: 2015-01-29
A sous-vide cooker for sous-vide cooking applications is disclosed. The sous-vide cooker is particularly suited for use in home kitchens and on small countertops. The sous-vide cooker includes a controller configured to be communicatively coupled to an electronic input device, such as a smart phone or server, and be capable of receiving control instructions from the electronic input device. The sous-vide cooker can also include a submersible pump connected to the sealed controller, an adjustable electrode to detect water level, a clamp enabling the device to be adjustably secured to a container such as a water chamber. The cooker can be used to cook food placed in water within the chamber by heating the water.

6. CIRCULATOR COOKER WITH ALARM SYSTEM
US10136749B2 (A1) • 2018-11-27 • ANOVA APPLIED ELECTRONICS INC.
Earliest priority: 2013-12-03 • Earliest publication: 2015-06-04
A sous-vide circulator cooker that sounds an audible alarm when the system raises the temperature of the water to a determined temperature. The sous-vide circulator cooker includes temperature

TRANSLATION METHOD FOR PRECISE...
A1 (B1) • 2015-12-02 • ANOVA APPLIED ELECTRONICS INC.
Earliest priority: 2014-05-30 • Earliest publication: 2015-11-30
A translation method for precise cooking is disclosed. The method includes determining a cooking time and temperature for food products. The sous-vide program allows users to select a manufacturer recommended doneness based on

INATION COOKER WITH SOUS VIDE F...
A1 (B1) • 2015-12-02 • ANOVA APPLIED ELECTRONICS INC.
Earliest priority: 2014-05-30 • Earliest publication: 2015-11-30
A multifunction cooking range with sous-vides functionality. Cooking ranges are found in every home and in every restaurant; with the addition of a high precision temperature controller

9. Oven door
USD934629S • 2021-11-02 • ANOVA APPLIED ELECTRONICS INC.
Earliest priority: 2019-09-27 • Earliest publication: 2021-11-02

Global Dossier

Applicants ANOVA APPLIED ELECTRONICS INC
[US] +
Inventors WU JEFF [US] +

Classifications

IPC A47J27/10; H05B3/80;

CPC A47J27/10 (US); H05B3/80 (EP,US);

Priorities

US201313935971A-2013-07-05;
US201361764984P-2013-02-14;
US201361880714P-2013-09-20;
US201414491961A-2014-09-19;
US201414491961A-2015-10-16;
US201414491961A-2015-10-16

Application

Publication

US201815890439A-2018-02-07 +
US10455967B2 2019-10-29

Published as

US10455967B2; US2016037956A1;
US2018160841A1

Circulator cooker

Abstract

A sous-vide circulator cooker is disclosed. A sous-vide circulator cooker can include a controller located in a sealed housing. The controller configured to be communicatively coupled to an electronic input device, such as a smart phone or server, and be capable of receiving control instructions from the electronic input device. The sous-vide circulator cooker can also include a submersible pump connected to the sealed controller, an adjustable electrode to detect water level, a clamp enabling the device to be adjustably secured to a container such as a water chamber. The cooker can be used to cook food placed in water within the chamber by heating the water.

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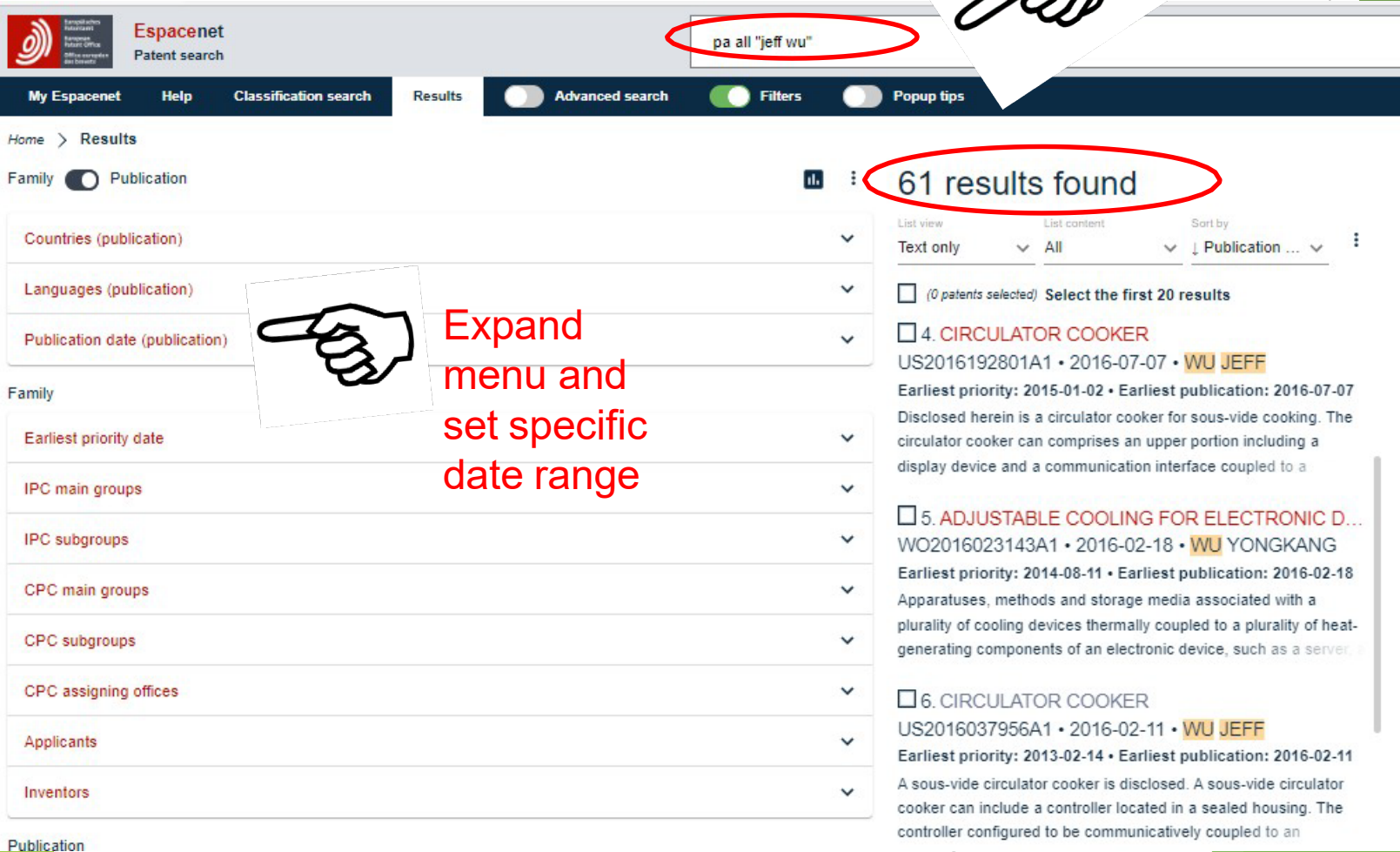
FIG. 1

FIG. 2

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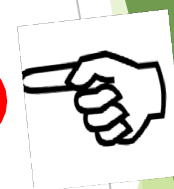
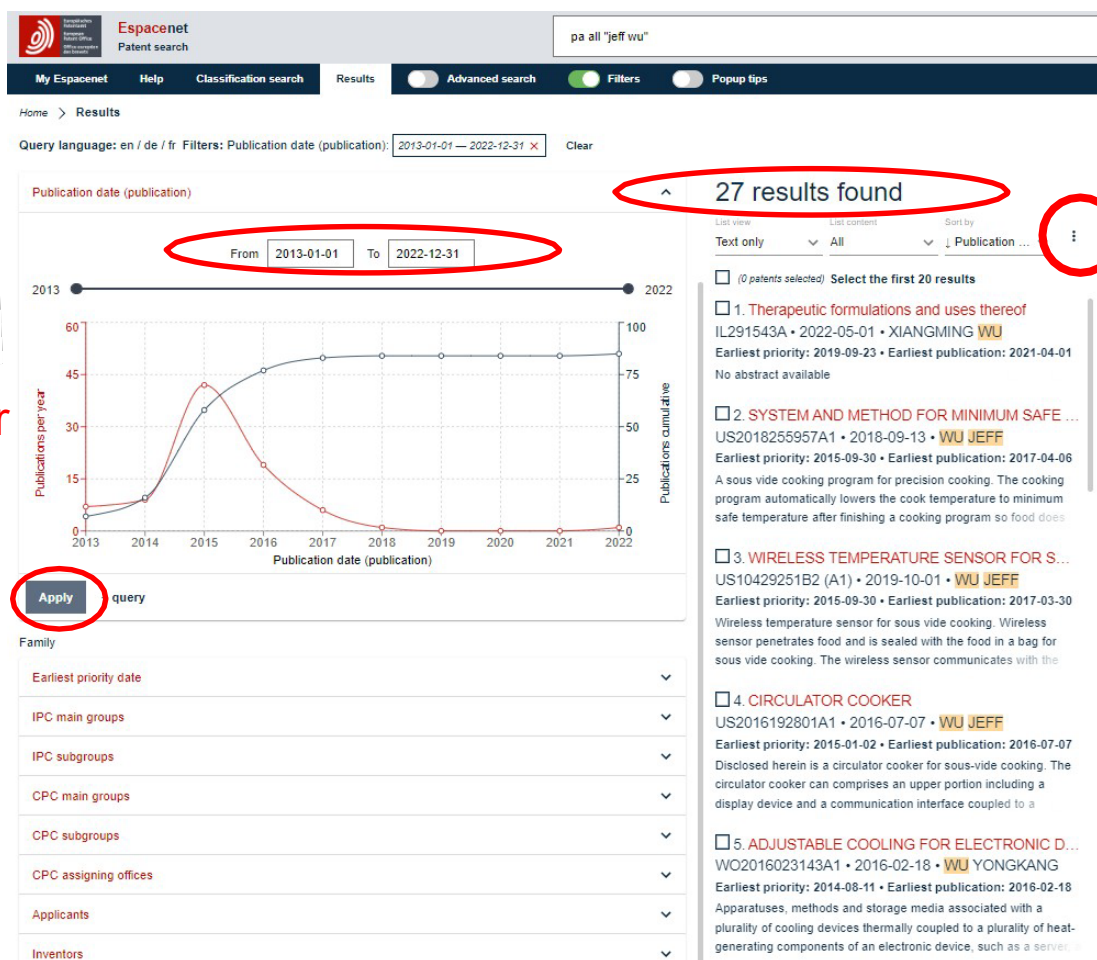
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- CPC assigning offices
- Applicants
- Inventors

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- 4. CIRCULATOR COOKER
US2016192801A1 • 2016-07-07 • WU JEFF
Earliest priority: 2015-01-02 • Earliest publication: 2016-07-07
Disclosed herein is a circulator cooker for sous-vide cooking. The circulator cooker can comprises an upper portion including a display device and a communication interface coupled to a
- 5. ADJUSTABLE COOLING FOR ELECTRONIC D...
WO2016023143A1 • 2016-02-18 • WU YONGKANG
Earliest priority: 2014-08-11 • Earliest publication: 2016-02-18
Apparatuses, methods and storage media associated with a plurality of cooling devices thermally coupled to a plurality of heat-generating components of an electronic device, such as a server.
- 6. CIRCULATOR COOKER
US2016037956A1 • 2016-02-11 • WU JEFF
Earliest priority: 2013-02-14 • Earliest publication: 2016-02-11
A sous-vide circulator cooker is disclosed. A sous-vide circulator cooker can include a controller located in a sealed housing. The controller configured to be communicatively coupled to an

Publication Date

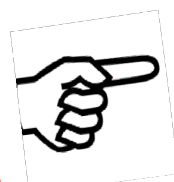
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- [2] Sous-vide, Wikipedia, <https://en.wikipedia.org/wiki/Sous-vide> . Accessed 19 September, 2017.
- [3] “Smarter Cooking. Better Results”, ANOVA, <https://anovaculinary.com/> . Accessed 19 September, 2017.
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- [6] Espacenet, European Patent Office, <https://worldwide.espacenet.com/>. Accessed 19 September, 2017.

THANK YOU !
