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(54) **APPARATUS FOR PREPARATION OF COFFEE**

(57) **Abstract:**

(54) **CAFETIERE A FILTRE**

*This First Page has been artificially created and is not part of the CIPO Official Publication*

This invention relates to an apparatus for the preparation of coffee, tea or other infusions, in which the vapour pressure of the boiling liquid is utilised to raise the said liquid and bring it into contact with the ground coffee or other substance to be infused.

This apparatus is characterised by the fact that the vapour pressure, produced by the boiling liquid, raises the level of the liquid in the containing vessel, causing it gradually to traverse the layer of coffee or other substance to be infused, located in the upper part of the vessel, after which the liquid or infusion runs off naturally into the cups or like serving receptacles. Within the vessel containing the liquid is located an inverted bell, which is wholly or in part filled with liquid. When the said liquid begins to boil, the vapour collects in the upper part of said bell; the pressure of said vapour lowers the level of the liquid in the bell and therefore raises that of the liquid in the vessel outside said bell; said liquid passes through the layer of substance to be infused and flows off naturally.

The invention is hereafter described with reference to the accompanying drawing, in which is shown, by way of example, a sectional elevation of the apparatus; in the said example, the liquid is heated electrically. The liquid is contained in a vessel a, around which is located the heating resistance b, connected to the terminals of the contact plug c carried by the casing d of the apparatus.

Above the vessel a is located a container or basket e, adapted to receive the ground coffee or other substance to be infused, the layer of which is comprised between two perforated plates or filters, g and h. The lower filter g is integral with the basket e whilst the upper filter h may be removed from said basket in order to allow of the insertion of the ground coffee or other substance to be infused; this filter h is fastened by a nut i, carried at the center of said filter and which is screwed on a threaded rod j, secured to the lower filter g, along the axis of the basket e. The lower part el of the basket e is somewhat tapering, so that it may be forcibly driven into the vessel a.

Within the vessel a is located an inverted bell, k open at its lower end; this bell is provided at its upper part with a plug l, allowing the escape of air from the bell when the latter is introduced into the vessel a filled with liquid.

The casing d is provided with a spout m, with a handle (not shown on the drawing), located at an angle of 90° to the spout, and with a cover n.

The working of this apparatus is the following: The vessel a being filled with liquid, the bell member k, is inserted into said vessel, with the plug l removed; the air contained within the bell escapes and the bell fills itself with liquid; the plug l is then fitted in place, and, by reason of its tapering form, binds in its seat. The basket e is then inserted and forcibly driven onto the upper part of the vessel a; this basket is filled with ground coffee or other substance to be infused, and the upper filter h is screwed onto the threaded rod j. The liquid is then heated by means of the electrical current; at first the vapour generated by

the liquid outside the bell k impregnates the ground coffee or other substance to be infused contained in the basket e, which is a favourable circumstance for the preparation of the infusion; the vapour which accumulates within the bell k gradually drives the liquid, the level of which raises outside the bell in the vessel a, reaches the basket e, passes through the layer of coffee or other substance to be infused, and takes up the aromatic and other substances contained therein, flows off above the upper edge of the basket e into the annular chamber o, comprised between the casing d and the basket, and finally runs off through the spout m into the cup or other receptacle placed below the latter.

The flowing out of the liquid is arrested by interrupting the passage of current.

The apparatus may obviously be heated by any other means.

What I claim is :

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I - An apparatus for the preparation of coffee, tea or other infusions, comprising a vessel containing the liquid, a layer of ground coffee or other substance to be infused, located above said liquid within the vessel, means for heating said liquid, means for utilising the pressure of the vapour evolved by the boiling liquid to raise the said liquid within the vessel, to cause it gradually to traverse the layer of the ground coffee or other substance to be infused, and means for causing the infusion to run off naturally into the serving receptacle placed below the spout of the vessel.

2 - An apparatus for the preparation of coffee, tea or other infusions, comprising a vessel containing the liquid, a layer of ground coffee or other substance to

be infused, located above said liquid within the vessel, means for heating said liquid, an inverted bell inserted within the vessel, at the upper part of which bell the vapour collects when the liquid boils, the pressure of this vapour lowering the level of the liquid in the bell and consequently raising that of the liquid in the vessel outside said bell, to cause it gradually to traverse the layer of the ground coffee or other substance to be infused, and means for causing the infusion to run off naturally into the serving receptacle placed below the spout of the vessel.

3 - An apparatus for the preparation of coffee, tea or other infusion, comprising a vessel containing the liquid, a layer of ground coffee or other substance to be infused, located above said liquid within the vessel, means for heating said liquid, an inverted bell inserted within the vessel, an orifice provided at the upper end of said bell and closed by a plug to allow escape of air from the bell when the latter is inserted into the vessel filled with liquid, at the upper part of which bell the vapour collects when the liquid boils, the pressure of this vapour lowering the level of the liquid in the bell and consequently raising that of the liquid in the vessel outside said bell, to cause it gradually to traverse the layer of the ground coffee or other substance to be infused, and means for causing the infusion to run off naturally into the serving receptacle placed below the spout of the vessel.

4 - An apparatus for the preparation of coffee, tea or other infusions, comprising a vessel containing a liquid, an inverted bell inserted within said vessel, a layer of ground coffee or other substance to be infused,

located above said bell, within the vessel, in a basket between filtering walls, means for heating the liquid contained in the vessel, the vapour collecting at the upper part of said bell lowering the level of the liquid in the bell and consequently raising that of the liquid in the vessel outside said bell, to cause it gradually to pass through the said layer, and means for causing the infusion to run off naturally into the serving receptacle placed below the spout of the vessel.

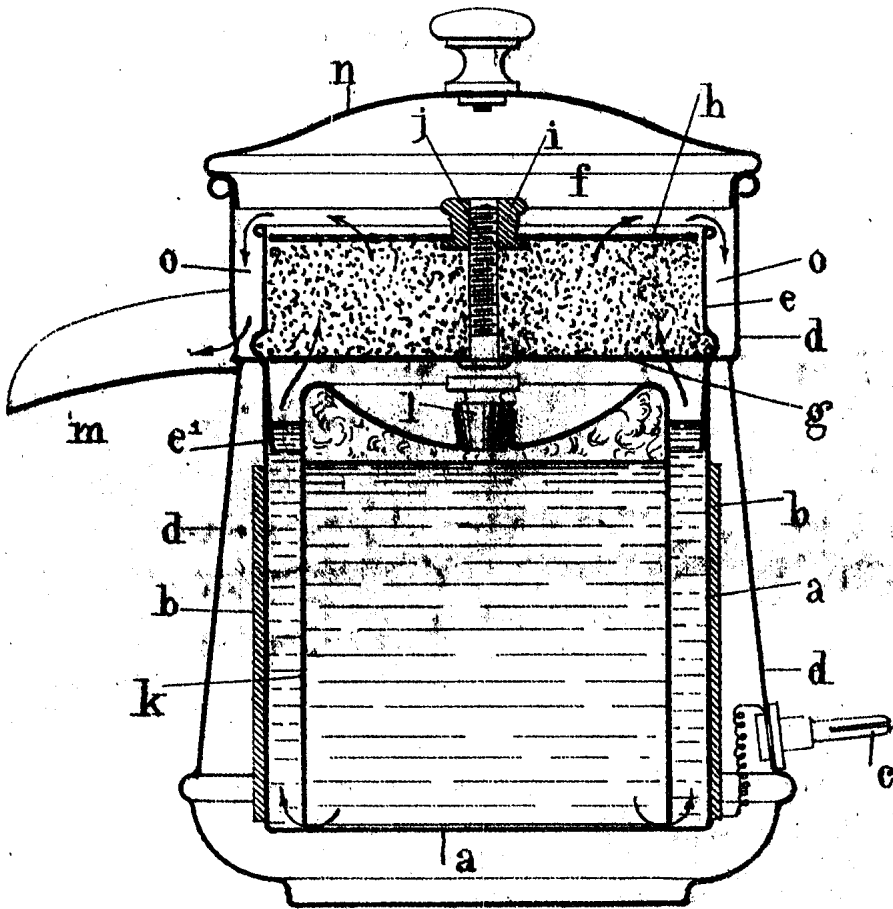
5 - An apparatus for the preparation of coffee, tea or other infusions, comprising a vessel containing a liquid, an inverted bell inserted within said vessel, a layer of ground coffee or other substance to be infused, located above said bell, within the vessel, in a basket between filtering walls, means for heating the liquid contained in the vessel, the vapour collecting at the upper part of said bell lowering the level of the liquid in the bell and consequently raising that of the liquid in the vessel outside said bell, to cause it gradually to pass through the said layer, an annular chamber provided at the upper part of the vessel around the filtering basket, the infusion flowing off above the upper edge of the basket into said chamber, and a spout communicating with said annular chamber.

6 - An apparatus for the preparation of coffee, tea or other infusions, comprising a vessel containing a liquid, an inverted bell inserted within said vessel, a layer of ground coffee or other substance to be infused, located above said bell, within the vessel, in a basket between filtering walls, means for electrically heating the liquid contained in the vessel, by means of a heating resistance located between the vessel and its casing, the vapour collecting at the upper part of said bell lowering

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the level of the liquid in the bell and consequently raising that of the liquid in the vessel outside said bell, to cause it gradually to pass through the said layer, an annular chamber provided at the upper part of the vessel around the filtering basket, the infusion flowing off above the upper edge of the basket into said chamber, and a spout communicating with said annular chamber.





In presence of  
*Al. Benj.*  
*Ch. E. Robic*

Soaquin Grande  
 Inventor

Certified to be the drawing referred to  
 in the specification herewith annexed.  
 Montreal, 20 March 1920

*Maier* *Maier*  
 Attorneys