

(19) World Intellectual Property
Organization
International Bureau



(43) International Publication Date
15 January 2004 (15.01.2004)

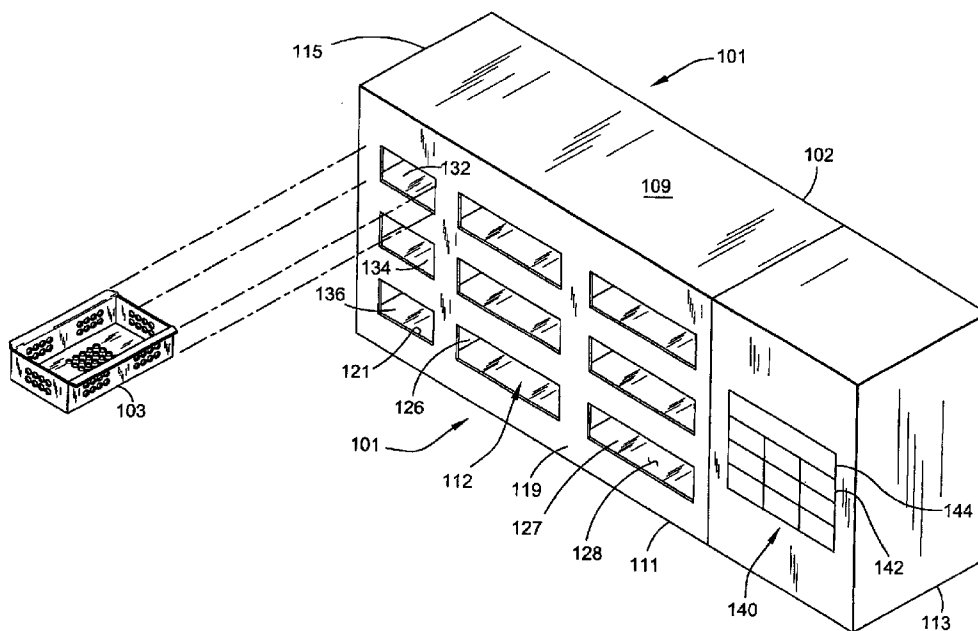
PCT

(10) International Publication Number
WO 2004/005819 A3

- (51) International Patent Classification⁷: **A21B 01/26**, (74) Agents: **ELLSWORTH, Jeffrey, S.** et al.; Senniger, Powers, Leavitt & Roedel, #1 Metropolitan Square, 16th Floor, St. Louis, MO 63102 (US).
A47J 36/24
- (21) International Application Number: PCT/US2003/020857
- (22) International Filing Date: 1 July 2003 (01.07.2003)
- (25) Filing Language: English
- (26) Publication Language: English
- (30) Priority Data:
60/394,841 10 July 2002 (10.07.2002) US
10/611,295 1 July 2003 (01.07.2003) US
- (71) Applicant (for all designated States except US): **DUKE MANUFACTURING COMPANY** [US/US]; 2305 N. Broadway, St. Louis, MO 63102 (US).
- (72) Inventor; and
- (75) Inventor/Applicant (for US only): **SHEL, Steven, M.** [US/US]; 11334 Branstrator Road, Fort Wayne, IN 46809 (US).
- (81) Designated States (national): AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NI, NO, NZ, OM, PG, PH, PL, PT, RO, RU, SC, SD, SE, SG, SK, SL, SY, TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, YU, ZA, ZM, ZW.
- (84) Designated States (regional): ARIPO patent (GH, GM, KE, LS, MW, MZ, SD, SL, SZ, TZ, UG, ZM, ZW), Eurasian patent (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM), European patent (AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IT, LU, MC, NL, PT, RO, SE, SI, SK, TR), OAPI patent (BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG).
- Published:
— with international search report

[Continued on next page]

(54) Title: FOOD WARMING APPARATUS AND METHOD



(57) Abstract: An oven (101) includes a cabinet (102) with partitions (126) dividing the interior (112) into a plurality of thermally isolated holding compartments (128) each adapted for removably receiving a tray (103) of food. Heat sources above the tray (103) emit radiant heat to warm the food in the trays (103). A control mechanism controls both the duration of the heat source activation and a forced air mechanism which delivers air into the compartments (128).

WO 2004/005819 A3



— *before the expiration of the time limit for amending the claims and to be republished in the event of receipt of amendments*

For two-letter codes and other abbreviations, refer to the "Guidance Notes on Codes and Abbreviations" appearing at the beginning of each regular issue of the PCT Gazette.

(88) Date of publication of the international search report:

12 May 2005