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(51) Int.Cl.<sup>5</sup>

**A 47J 27/08**

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(45) Date of publishing the petty patent:	<b>28.07.1999</b>	(72) Inventor:	<b>M.VUKADINOVIC</b>
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(54) Title: **MACE POT**

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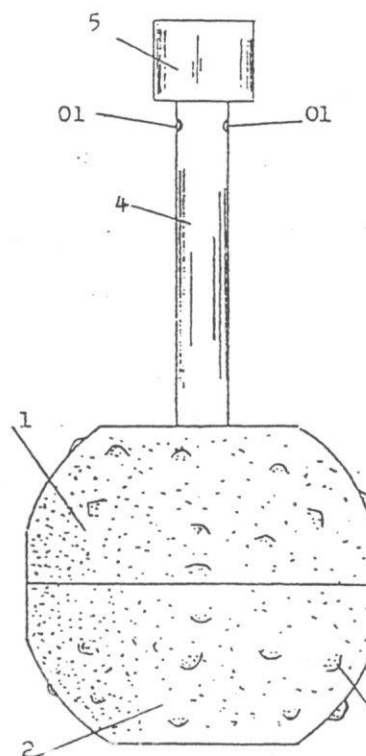
**A 47J**

(57) Abstract:

The Mace Pot consists of the lower bowl (2), upper bowl (1), the handle (4) and the regulator (5).

There are springs (9) in the regulator (5) for which a little plate (10) is fastened. When food is cooked, the steam pushes the springs (9) by the stopper (7) up to the hole (01), on the handle (4), through which it goes out.

**YU 246 MP**



## TECHNICAL AREA TO WHICH THE INVENTION APPLIES

The invention applies to the cooking pot under pressure. According to the international patent classification, the invention is classified and marked by the classifying symbol A 47 J 27/8.

## TECHNICAL ISSUE

The invention resolves the issue of the design of the pot with two bowls which inter-bolt, so that through one bowl the handle, that regulates the pot operation under pressure, can be bolted.

## TECHNICAL STATE

The Express Pot for cooking under pressure is known under the patent doc. YU PS 41351. The defect of this pot in comparison with the Mace Pot is its inability to divide into two bowls. The Mace Pot can also be used as cold steel, while the Express Pot can not.

## DESCRIPTION OF TECHNICAL ISSUE RESOLUTION

The Mace Pot can disassemble as it is composed of two bowls that bolt into each other. The handle on the upper bowl regulates the operation of the pot under pressure.

The example of Mace Pot operation is presented in the figures of the drawing in the attachment herewith:

Fig. 1 – Mace Pot

Fig. 2 – the cross-section view of the pot handle

Fig. 3 – the cross-section of the pressure regulator

Fig. 4 – the cross-section view of the upper bowl

Fig. 5 – the cross-section view of the lower bowl

Fig. 6 – the cross-section of the tumbler

Fig. 1 shows the Mace Pot consisting of the upper bowl 1, lower bowl 2, handle 4 with the pressure regulator 5.

Fig. 2 illustrates the cross-section of the pot handle 4, on which there are holes 01 through which the pressure is let out, when its pressure reaches certain value. There is the stopper 7 inside the handle 4.

Fig. 3 shows the cross-section of the pressure regulator 5. In it there is a spring 9 to which a plate 10 is attached.

Fig. 5 illustrates the cross-section view of the lower bowl 2. The food for cooking is put in the hole 06.

Fig. 6 shows the cross-section of the tumbler.

The invention is the MACE POT. The invention can be applied as a pot, bowls, the tumbler and cold steel, as it looks like a mace with knots 3.

When the pot is formed, the bowls 1 and 2 bolt together. The handle 4 bolts by the part 8 through the hole 04 to the upper bowl 1. The regulator 5 bolts to the part 6 of the handle 4.

The restitutive force in the springs 9 is:

$Fr = kX$  (j1 – equation),  $Fp = P \cdot S$  (j2 – equation)



$F_p$  is the force of the steam towards the stopper 7, of the surface S.

When the springs 9 are forced for  $X_p$ , the restitutive force  $F_r$  and  $F_p$  equal and the steam starts to go out through the holes 01. By choosing directional force "k", you can determine the volume of the constant pressure under which food is cooked, when pressure already starts going out through the holes 01. The pressure in the pot is marked with P.

When food is cooked, we unbolt the regulator 5, pour out one part of the pot contents, if it is full up, unbolt the handle 4, unbolt the bowl 1 and the tumbler 12 bolt to the fringe 11. In this way we disassemble the pot.

The contents of the Mace Pot are poured out through the hole 02, while we carefully take out the stopper.

If the stopper 7 and the plate 10 are made from the light material, their weight can be neglected when calculating the regulator 5.

The inventor recommends that the handle 4 should be made from bakelite, and the bowls 1 and 2 from chromium. Steel.

Experimentally, the pressure P can be determined by a manometer bolted to the part 6, when the holes 01 are temporarily closed.

Only one hole 01 can exist.

The plate 7 is not necessary, but if it exists in the handle 4, when it hits the plate 10, the sound signal warns us that cooking under pressure has started.

## CLAIMS

1. The Mace Pot, specified by consisting of the regulator (5), the upper (1) and lower bowl (2) with protrusions-knots (3) and the handle (4) on which there are holes (01) and in which there is the stopper (7) in the hole (02).
2. The Mace Pot, according to the application 1, specified by, the regulator (5) in which there is the spring (9) to which the plate (10) is attached.
3. The Mace Pot, according to the application 1, specified by, the bowl (1) in which there is a fringe (11) with the hole (04), where the tumbler (12) can be bolted to the fringe (11).



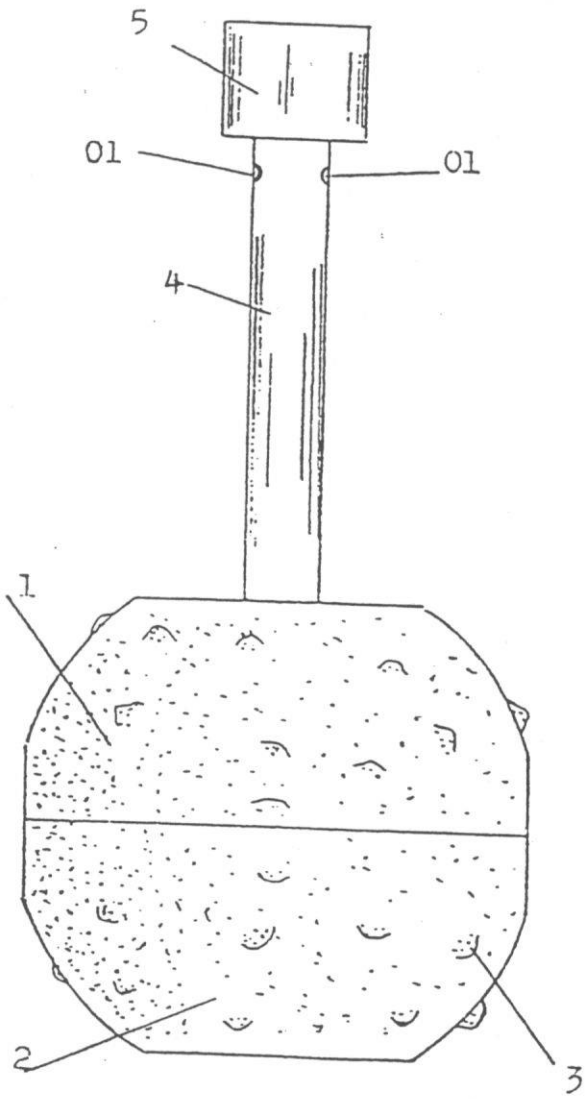


Fig. 1

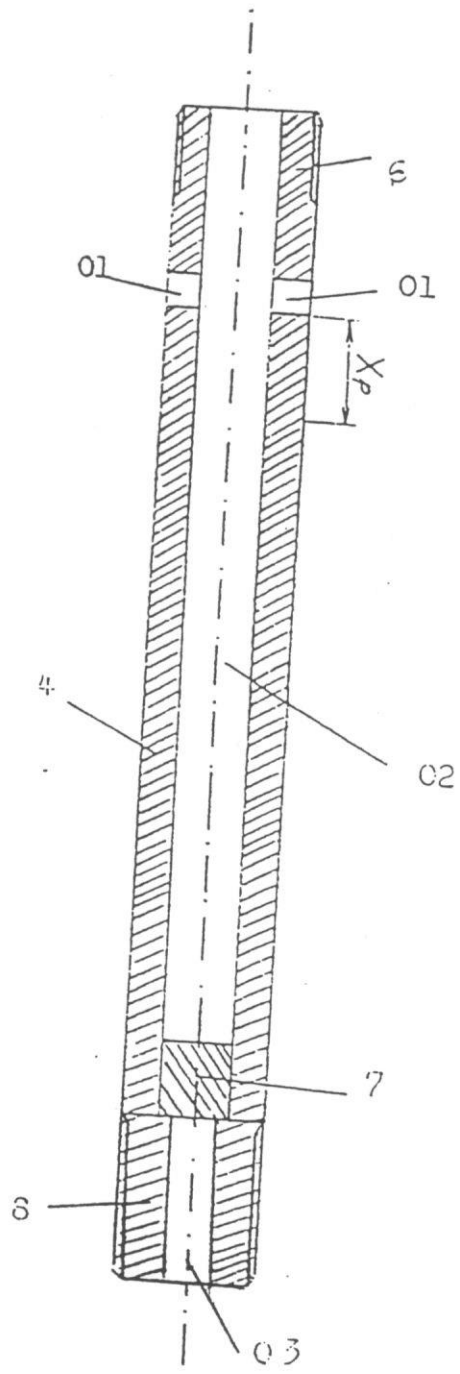


Fig. 2

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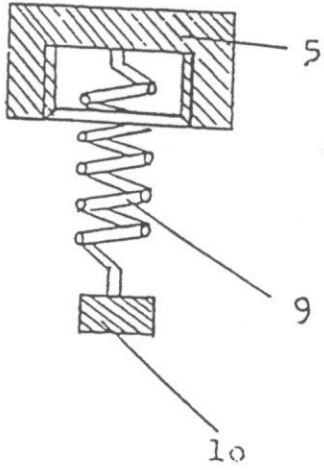


Fig.3

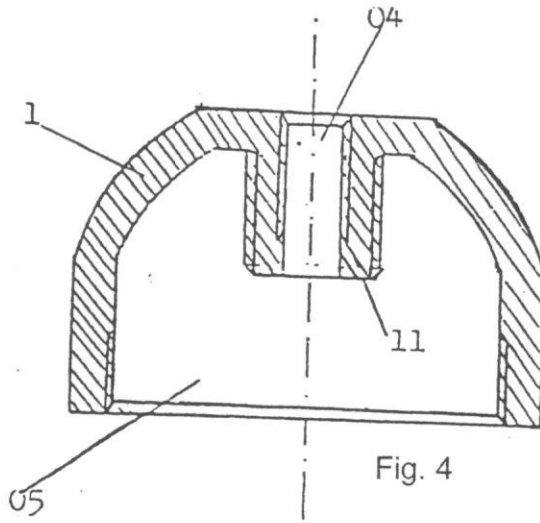


Fig. 4

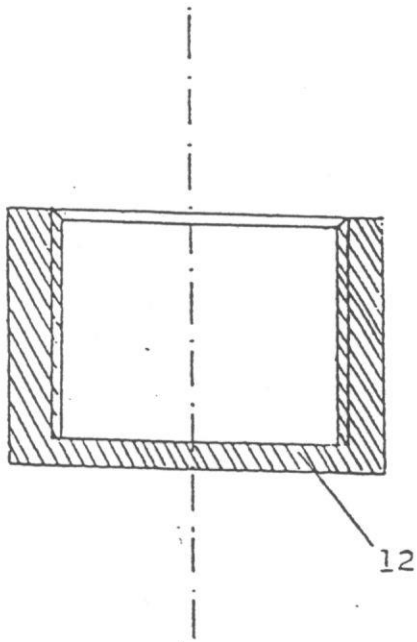


Fig.6

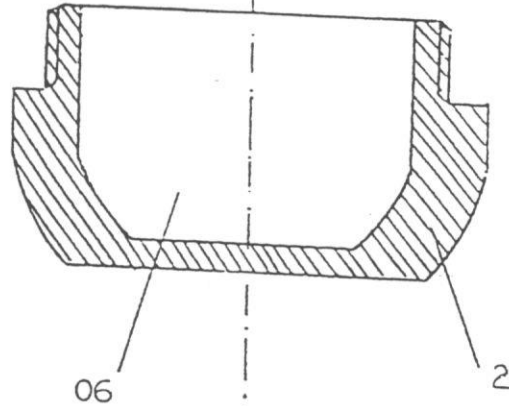


Fig.5



No.305/04, Cacak 04/06/2004

*I hereby certify that this is a true translation of the original document written in Serbian.*

**ZELJKA D. FODULOVIC**

*a sworn court translator for English*

*under Decision no.740-06-00151/94-18 dated 02.09.1994*

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