Exhibit B

Case 1:16-cv-04115-BMC Document 8 Filed 08/16/16 Page 36 of 93 PageID #: 108



US009408490B2

(12) United States Patent McLean et al.

(54) APPARATUS AND METHOD FOR **EXTRACTING AN INFUSION**

- (71) Applicant: ESPRO INC., Vancouver (CA)
- (72) Inventors: Christopher R McLean, Vancouver (CA); Bruce A. Constantine, North Attleboro, MA (US)
- (73) Assignee: ESPRO, INC., Vancouver (CA)
- (*) Notice: Subject to any disclaimer, the term of this patent is extended or adjusted under 35 U.S.C. 154(b) by 0 days.
- (21) Appl. No.: 14/318,371
- Filed: (22)Jun. 27, 2014

(65) **Prior Publication Data**

US 2014/0311353 A1 Oct. 23, 2014

Related U.S. Application Data

- (62) Division of application No. 12/991,425, filed as application No. PCT/CA2009/000604 on May 12, 2009, now Pat. No. 8,770,097.
- (60) Provisional application No. 61/127,430, filed on May 12, 2008.
- (51) Int. Cl.

1	47J 31/38	(2006.01)
A	47J 31/20	(2006.01)
B	01D 11/02	(2006.01)

- (52)U.S. Cl. CPC A47J 31/38 (2013.01); A47J 31/20 (2013.01); B01D 11/0253 (2013.01)
- (58) Field of Classification Search CPC A47J 31/20; A47J 31/38; B01D 11/0253 USPC D7/400, 510; 99/279, 287, 297, 322, 99/323; 426/80, 433, 435

See application file for complete search history.

US 9,408,490 B2 (10) Patent No.:

(45) Date of Patent: Aug. 9, 2016

((56)	References	Cited

U.S. PATENT DOCUMENTS

1,025,206 A	5/1912 Rounds
1,581,877 A	4/1926 Schultz
	(Continued)

FOREIGN PATENT DOCUMENTS

CA	1019251 A1	10/1977
CA	2418741 A1	8/2004
	(Cont	inued)

OTHER PUBLICATIONS

International Preliminary Report on Patentability, issued Nov. 17, 2010, and International Search Report, issued Aug. 6, 2009, for related application PCT/CA2009/000604, and 4 pages.

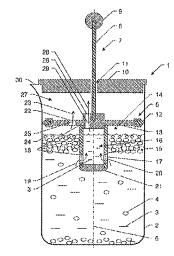
(Continued)

Primary Examiner - Thien S Tran (74) Attorney, Agent, or Firm - Day Pitney LLP

ABSTRACT (57)

An infusion extractor is provided including a plunger to be inserted into an infusing container containing the infusion mixture that has vertical inner walls oriented parallel to a vertical axis of the container. The plunger includes a first surface with a seal situated at an edge of the surface. The seal is adapted for sealing against the inner walls of the infusing container as the plunger moves within the container, to define a first chamber containing the mixture of infusible material and extract. The plunger also includes a second surface extending from the first surface and defining a second chamber; the second surface includes extract flow openings which permit flow of extract from the first chamber into the second chamber. At least a portion of the extract flow openings are situated at a depth either above or below the first surface along the vertical axis.

23 Claims, 11 Drawing Sheets



US 9,408,490 B2 Page 2				
(56)	References Cited	7,194,951 B1	3/2007	
	U.S. PATENT DOCUMENTS	D542,078 S 7,213,507 B2 D563,713 S	5/2007	Bodum Glucksman et al. Bodum

1,954,064 A 4/1934	Blitz
2,299,918 A 10/1942	Mollenkamp
2,468,661 A 4/1949	Gladstone
2,516,703 A 7/1950	Kent
2,592,485 A 4/1952	Stair
2,793,790 A 5/1957	Kahler
3,158,084 A 11/1964	Cohn
	Ranson 417/200
2,201,000 11 2.19/1	Jordan 417/209
3,589,683 A 6/1971	Robin
3,657,993 A 4/1972	Close
3,927,608 A 12/1975	Doyel
3,935,318 A 1/1976	Mihailide
4,066,722 A 1/1978	Pietruszewski et al.
4,602,558 A 7/1986	Kaper et al.
4,645,132 A 2/1987	Fregnan
4,650,583 A 3/1987	Bondanini
4,804,550 A 2/1989	Bardsley et al.
4,852,474 A 8/1989	Malich et al.
4,945,824 A 8/1990	Borgmann
4,950,082 A 8/1990	Carlson
5,106,239 A 4/1992	Krebsbach
5,141,134 A 8/1992	Machado
5,174,194 A 12/1992	Piana
D348,590 S 7/1994	Scott
5,335,588 A 8/1994	Mahlich
5,464,574 A 11/1995	Mahlich
5,472,274 A 12/1995	Baillie
5,478,586 A 12/1995	Connor
5,487,486 A 1/1996	Meneo
5,526,733 A 6/1996	Klawuhn et al.
D375,233 S 11/1996	Hirsch
5,618,570 A 4/1997	Banks et al.
5,622,099 A 4/1997	Frei
5,636,563 A 6/1997	Oppermann et al.
5,638,740 A 6/1997	Cai
D384,539 S 10/1997	Joergensen
5,770,074 A 6/1998	Pugh
5,788,369 A 8/1998	Tseng
D401,466 S 11/1998	Joergensen
D405,642 S 2/1999	Toriba
5,887,510 A 3/1999	Porter
D410,170 S 5/1999	Sheu
5,911,810 A 6/1999	Kawabata
5,913,964 A * 6/1999	Melton
5,932,098 A * 8/1999	Ross 210/337
D413,480 S 9/1999	Joergensen
6,095,032 A 8/2000	Barnett et al.
D435,195 S 12/2000	Joergensen
6,220,147 B1 4/2001	D ''
	Priley
D448,601 S 10/2001	Yeh
D448,601 S 10/2001 D448,602 S 10/2001	Yeh Bodum
D448,601 S 10/2001 D448,602 S 10/2001 D448,603 S 10/2001	Yeh Bodum Yeh
D448,601 S 10/2001 D448,602 S 10/2001 D448,603 S 10/2001 D449,760 S 10/2001	Yeh Bodum Yeh Yeh
D448,601 S 10/2001 D448,602 S 10/2001 D448,603 S 10/2001 D449,760 S 10/2001 6,296,884 B1 10/2001	Yeh Bodum Yeh Okerlund
D448,601 S 10/2001 D448,602 S 10/2001 D448,603 S 10/2001 D449,760 S 10/2001 D49,760 S 10/2001 D49,760 S 10/2001 D49,760 S 10/2001 D490,783 S 11/2001	Yeh Bodum Yeh Okerlund Joergensen
D448,601 S 10/2001 D448,602 S 10/2001 D448,603 S 10/2001 D449,760 S 10/2001 6,296,884 B1 10/2001 D450,223 S 11/2001 6,324,966 B1 12/2001	Yeh Bodum Yeh Okerlund Joergensen Joergensen
D448,601 S 10/2001 D448,602 S 10/2001 D448,603 S 10/2001 D449,760 S 10/2001 D449,760 S 10/2001 D449,760 S 10/2001 D450,223 S 11/2001 G,324,966 B1 12/2001 D453,446 S 2/2002	Yeh Bodum Yeh Yeh Okerlund Joergensen Joergensen Bodum
D448,601 S 10/2001 D448,602 S 10/2001 D448,603 S 10/2001 D449,760 S 10/2001 6,296,884 B1 10/2001 D450,223 S 11/2001 6,324,966 B1 12/2001 D453,446 S 2/2002 D457,377 S 5/2002	Yeh Bodum Yeh Okerlund Joergensen Bodum Jorgensen
D448,601 S 10/2001 D448,602 S 10/2001 D448,603 S 10/2001 D449,760 S 10/2001 D49,760 S 10/2001 D49,760 S 10/2001 D450,223 S 11/2001 G324,966 B1 12/2001 D453,446 S 2/2002 D457,377 S 5/2002 6,382,083 B2 5/2002	Yeh Bodum Yeh Yeh Okerlund Joergensen Bodum Jorgensen Schmed
D448,601 S 10/2001 D448,602 S 10/2001 D448,603 S 10/2001 D448,603 S 10/2001 D449,760 S 10/2001 D450,223 S 11/2001 6,324,966 B1 12/2001 D453,446 S 2/2002 D457,377 S 5/2002 6,382,083 B2 5/2002 6,412,394 B2 7/2002	Yeh Bodum Yeh Okerlund Joergensen Bodum Jorgensen Schmed Bonanno
D448,601 S 10/2001 D448,602 S 10/2001 D448,603 S 10/2001 D449,760 S 10/2001 D449,760 S 10/2001 D449,760 S 10/2001 D450,223 S 11/2001 6,324,966 B1 12/2001 D453,446 S 2/2002 D457,377 S 5/2002 6,382,083 B2 5/2002 6,412,394 B2 7/2002 D462,233 S 9/2002	Yeh Bodum Yeh Yeh Okerlund Joergensen Joergensen Bodum Jorgensen Schmed Bonanno Jorgensen
D448,601 S 10/2001 D448,602 S 10/2001 D448,603 S 10/2001 D449,760 S 10/2001 6,296,884 B1 10/2001 D450,223 S 11/2001 6,324,966 B1 12/2001 D453,446 S 2/2002 D457,377 S 5/2002 6,382,083 B2 5/2002 6,412,394 B2 7/2002 D462,233 S 9/2002 D468,597 S 1/2003	Yeh Bodum Yeh Okerlund Joergensen Joergensen Bodum Jorgensen Schmed Bonanno Jorgensen Kerr
D448,601 S 10/2001 D448,602 S 10/2001 D448,603 S 10/2001 D449,760 S 10/2001 6,296,884 B1 10/2001 D450,223 S 11/2001 6,324,966 B1 12/2001 D453,446 S 2/2002 D457,377 S 5/2002 6,382,083 B2 5/2002 6,412,394 B2 7/2002 D462,233 S 9/2002 D468,597 S 1/2003 6,736,295 B2 5/2004	Yeh Bodum Yeh Yeh Okerlund Joergensen Bodum Jorgensen Schmed Bonanno Jorgensen Kerr Lin et al.
D448,601 S 10/2001 D448,602 S 10/2001 D448,603 S 10/2001 D448,603 S 10/2001 D449,760 S 10/2001 D449,760 S 10/2001 D450,223 S 11/2001 G324,966 B1 12/2001 D453,446 S 2/2002 D457,377 S 5/2002 G,382,083 B2 5/2002 G,412,394 B2 7/2002 D4662,233 S 9/2002 D468,597 S 1/2003 G,736,295 B2 5/2004 D493,662 S 8/2004	Yeh Bodum Yeh Okerlund Joergensen Joergensen Bodum Jorgensen Schmed Bonanno Jorgensen Kerr Lin et al. Bodum
D448,601 S 10/2001 D448,602 S 10/2001 D448,603 S 10/2001 D449,760 S 10/2001 6,296,884 B1 10/2001 D450,223 S 11/2001 6,324,966 B1 12/2001 D453,446 S 2/2002 D457,377 S 5/2002 6,412,394 B2 7/2002 D462,233 S 9/2002 D468,597 S 1/2001 D493,662 S 5/2004 D4943,663 S 8/2004	Yeh Bodum Yeh Veh Okerlund Joergensen Joergensen Bodum Jorgensen Schned Bonanno Jorgensen Kerr Lin et al. Bodum Bodum
D448,601 S 10/2001 D448,602 S 10/2001 D448,602 S 10/2001 D448,603 S 10/2001 D449,760 S 10/2001 6,296,884 B1 10/2001 D450,223 S 11/2001 6,324,966 B1 12/2001 D453,446 S 2/2002 6,382,083 B2 5/2002 6,412,394 B2 7/2002 D462,233 S 9/2002 D468,597 S 1/2003 6,736,295 B2 5/2004 D493,662 S 8/2004 D494,803 S 8/2004 D494,803 S 8/2004 D497,160 B2 9/2004	Yeh Bodum Yeh Okerlund Joergensen Joergensen Bodum Jorgensen Schmed Bonanno Jorgensen Kerr Lin et al. Bodum Bodum Huang
D448,601 S 10/2001 D448,602 S 10/2001 D448,602 S 10/2001 D448,603 S 10/2001 D449,760 S 10/2001 6,296,884 B1 10/2001 D450,223 S 11/2001 6,324,966 B1 12/2001 D453,446 S 2/2002 6,382,083 B2 5/2002 6,412,394 B2 7/2002 D462,233 S 9/2002 D462,233 S 9/2002 D463,597 S 1/2003 G,736,295 B2 5/2004 D493,662 S 8/2004 G,797,160 B2 9/2004 6,797,304 B2 9/2004	Yeh Bodum Yeh Yeh Okerlund Joergensen Bodum Jorgensen Schmed Bonanno Jorgensen Kerr Lin et al. Bodum Bodum Huang McGonagle
D448,601 S 10/2001 D448,602 S 10/2001 D448,602 S 10/2001 D448,603 S 10/2001 D449,760 S 10/2001 6,296,884 B1 10/2001 D450,223 S 11/2001 6,324,966 B1 12/2001 D453,446 S 2/2002 D457,377 S 5/2002 6,382,083 B2 5/2002 D468,297 S 1/2001 D468,597 S 1/2002 D468,597 S 1/2002 D468,597 S 1/2003 D493,662 S 8/2004 D493,662 S 8/2004 6,797,160 B2 9/2004 6,797,304 B2 9/2004 6,797,304 B2 9/2004 6,797,304 B2 9/2004 6,811,299 B2 11/2004	Yeh Bodum Yeh Okerlund Joergensen Bodum Jorgensen Schmed Bonanno Jorgensen Kerr Lin et al. Bodum Bodum Huang McGonagle Collier
D448,601 S 10/2001 D448,602 S 10/2001 D448,602 S 10/2001 D448,603 S 10/2001 D449,760 S 10/2001 6,296,884 B1 10/2001 D450,223 S 11/2001 6,324,966 B1 12/2001 D453,446 S 2/2002 D453,446 S 2/2002 D453,446 S 2/2002 D453,446 S 2/2002 D462,233 S 9/2002 D468,597 S 1/2001 D493,662 S 8/2004 D494,803 S 8/2004 6,797,160 B2 9/2004 6,797,304 B2 9/2004 6,797,304 B2 9/2004 6,811,299 B2 11/2004 D501,354 S 2/2005	Yeh Bodum Yeh Veh Okerlund Joergensen Bodum Jorgensen Schmed Bonanno Jorgensen Kerr Lin et al. Bodum Bodum Huang McGonagle Collier Graves et al.
$\begin{array}{c c c c c c c c c c c c c c c c c c c $	Yeh Bodum Yeh Yeh Okerlund Joergensen Joergensen Bodum Jorgensen Schmed Bonanno Jorgensen Kerr Lin et al. Bodum Bodum Huang McGonagle Collier Graves et al. Dilollo et al.
D448,601 S 10/2001 D448,602 S 10/2001 D448,602 S 10/2001 D448,603 S 10/2001 D449,760 S 10/2001 6,296,884 B1 10/2001 D450,223 S 11/2001 6,324,966 B1 12/2001 D453,446 S 2/2002 6,382,083 B2 5/2002 6,412,394 B2 7/2002 D462,233 S 9/2002 D465,597 S 1/2003 6,736,295 B2 5/2004 D494,803 S 8/2004 D501,354 S 2/2005 D503,069 S 3/2005 D504,223 B2 11/2004	Yeh Bodum Yeh Yeh Okerlund Joergensen Joergensen Bodum Jorgensen Schmed Bonanno Jorgensen Kerr Lin et al. Bodum Bodum Huang McConagle Collier Graves et al. Dilollo et al. O'Loughlin
D448,601 S 10/2001 D448,602 S 10/2001 D448,602 S 10/2001 D448,603 S 10/2001 D449,760 S 10/2001 6,296,884 B1 10/2001 D450,223 S 11/2001 6,324,966 B1 12/2001 D453,446 S 2/2002 6,382,083 B2 5/2002 6,412,394 B2 7/2002 D463,235 S/2002 D466,233 D468,597 S 1/2003 D468,597 S 1/2003 D463,625 S 8/2004 D493,662 S 8/2004 6,797,160 B2 9/2004 6,797,304 B2 9/2004 6,811,299 B2 11/2004 D503,069 S 3/2005 D503,069 S 3/2005 G,964,223 B2 11/2005 6,978,682 B2 12/2005	Yeh Bodum Yeh Yeh Okerlund Joergensen Bodum Jorgensen Schmed Bonanno Jorgensen Kerr Lin et al. Bodum Bodum Huang McGonagle Collier Graves et al. Dilollo et al. O'Loughlin Foster et al.
D448,601 S 10/2001 D448,602 S 10/2001 D448,602 S 10/2001 D448,603 S 10/2001 D449,760 S 10/2001 D450,223 S 11/2001 G,324,966 B1 12/2001 D453,446 S 2/2002 G,382,083 B2 5/2002 G,412,394 B2 7/2002 D463,295 B2 5/2004 D493,662 S 8/2004 G,797,160 B2 9/2004 G,797,160 B2 9/2005	Yeh Bodum Yeh Okerlund Joergensen Bodum Jorgensen Schmed Bonanno Jorgensen Kerr Lin et al. Bodum Bodum Huang McGonagle Collier Graves et al. Dilollo et al. O'Loughlin Foster et al. Brady
D448,601 S 10/2001 D448,602 S 10/2001 D448,602 S 10/2001 D448,603 S 10/2001 D449,760 S 10/2001 6,296,884 B1 10/2001 D450,223 S 11/2001 6,324,966 B1 12/2001 D453,446 S 2/2002 6,382,083 B2 5/2002 6,412,394 B2 7/2002 D463,235 S/2002 D466,233 D468,597 S 1/2003 D468,597 S 1/2003 D463,625 S 8/2004 D493,662 S 8/2004 6,797,160 B2 9/2004 6,797,304 B2 9/2004 6,811,299 B2 11/2004 D503,069 S 3/2005 D503,069 S 3/2005 G,964,223 B2 11/2005 6,978,682 B2 12/2005	Yeh Bodum Yeh Yeh Okerlund Joergensen Bodum Jorgensen Schmed Bonanno Jorgensen Kerr Lin et al. Bodum Bodum Huang McGonagle Collier Graves et al. Dilollo et al. O'Loughlin Foster et al.

7 104 061 DI	2/20.07	D .
7,194,951 B1	3/2007	Porter
D542,078 S	5/2007	Bodum
7,213,507 B2	5/2007	Glucksman et al.
D563,713 S	3/2008	Bodum
D565,887 S	4/2008	Bodum
D566,454 S	4/2008	Bodum
D571,610 S	6/2008	Bodum
7,384,182 B2	6/2008	Bhavnani
D573,396 S	7/2008	Gauss
D584,559 S	1/2009	Bodum
D587,069 S	2/2009	Bodum
D594,267 S	6/2009	Bodum
7,578,231 B2	8/2009	Liu
D610,860 S	3/2010	Bodum
D622,546 S	8/2010	Bodum
D628,846 S	12/2010	Bodum
7,858,133 B2	12/2010	Neace, Jr. et al.
7,882,975 B2 7,946,752 B2	2/2011	Kelly Superty at al
	5/2011 6/2011	Swartz et al. Lin
7,958,816 B2 7,992,486 B2	8/2011	Constantine et al.
	9/2011	Bodum
D645,290 S 8,051,766 B1	11/2011	Yu et al.
D652,682 S	1/2012	Eyal
D653,492 S	2/2012	Enghard
D654,756 S	2/2012	Bodum
D655,134 S	3/2012	Gilbert
D655,967 S	3/2012	Bodum
8,152,361 B2	4/2012	Swartz et al.
D662,354 S	6/2012	Bodum
D663,155 S	7/2012	Bodum
8,272,532 B2	9/2012	Michaelian et al.
8,313,644 B2	11/2012	Harris et al.
D677,103 S	3/2013	Melzer
8,387,820 B2	3/2013	Park
D681,388 S	5/2013	Bodum
8,448,810 B2	5/2013	Kelly et al.
8,529,119 B2	9/2013	Swartz et al.
D694,579 S D695,138 S	12/2013	Khubani Ball
	12/2013	Ball
D698,649 S	2/2014	Quint Korebau at al
D700,807 S	3/2014	Kershaw et al.
D701,425 S	3/2014	Pearson
8,667,662 B2	3/2014	Kelly
8,695,486 B2	4/2014	Bodum McLean et al.
8,770,097 B2 2001/0053399 A1	7/2014	
2001/0053399 A1 2003/0047081 A1	12/2001 3/2003	Herod McGonagla
2003/0047081 A1 2003/0070979 A1*		McGonagle Huang 210/469
2003/0205145 A1	4/2003 11/2003	Huang 210/469 Chang
2004/0206243 A1	10/2004	Foster et al.
2005/0046211 AI	3/2005	Nole et al.
2005/0109689 A1	5/2005	Trachtenbroit
2006/0118481 A1	6/2006	Trachtenbroit
2007/0028779 A1	2/2007	Pigliamcampo et al.
2007/0151461 A1	7/2007	Edmark
2007/0187421 A1	8/2007	
2007/0251956 A1	11/2007	Wasserman et al.
2008/0041860 A1	2/2008	Wiedmeyer et al.
2010/0263549 A1	10/2010	Lee
2010/0294772 A1	11/2010	Judge
2010/0319549 A1	12/2010	Kelty et al.
2011/0056385 A1	3/2011	McLean et al.
2011/0309094 A1	12/2011	Bodum
2012/0067890 A1	3/2012	Cahen et al.
2012/0097042 A1	4/2012	Lin
2012/0199160 AI	8/2012	Galbis
2012/0216682 A1	8/2012	Bodum
2012/0328750 Al	12/2012	Giordano
		Khowaylo et al.
2013/0142592 A1	6/2013	
2013/0142392 A1	6/2013 7/2013	Kah, Jr.
		2
2013/0175278 AI	7/2013 8/2013	Kah, Jr.
2013/0175278 A1 2013/0213240 A1 2013/0233869 A1	7/2013 8/2013 9/2013	Kah, Jr. O'Brien
2013/0175278 A1 2013/0213240 A1 2013/0233869 A1 2013/0284030 A1	7/2013 8/2013 9/2013 10/2013	Kah, Jr. O'Brien Tamarit Rios
2013/0175278 A1 2013/0213240 A1 2013/0233869 A1	7/2013 8/2013 9/2013	Kah, Jr. O'Brien Tamarit Rios Katz et al. Bodum
2013/0175278 A1 2013/0213240 A1 2013/0233869 A1 2013/0284030 A1 2014/0001208 A1	7/2013 8/2013 9/2013 10/2013 1/2014	Kah, Jr. O'Brien Tamarit Rios Katz et al.

Page 3

(56) **References** Cited

U.S. PATENT DOCUMENTS

2014/0072684	Al	3/2014	Madden
2014/0076908	Al	3/2014	Pinelli

FOREIGN PATENT DOCUMENTS

CN	200974622	7 11/2007
CN	201595680 L	J 10/2010
CN	201691689 L	J 1/2011
CN	201831469 U	J 5/2011
DE	20104815 U	J1 6/2001
EP	1267684 E	31 5/2006
FR	1249990 A	A 1/1961

OTHER PUBLICATIONS

La Marzocco International, "Swift EPS_B Operating Manual V1.0," copyright 2002, pp. 1-31 (incl. pp. 8-12, 19, 25, 20-30), La Marzocco, International, USA.

Macap, <http://www.macap.it/english/prodotto.asp?cat=1&subcat= 4>, accessed Mar. 15, 2005, posted as early as 2002, p. 1. 1st-Line Equipment, <http://www.1st-line.net/cgi-bin/category. cgi?item=CPS&type=store>, accessed Mar. 15, 2005, posted as early

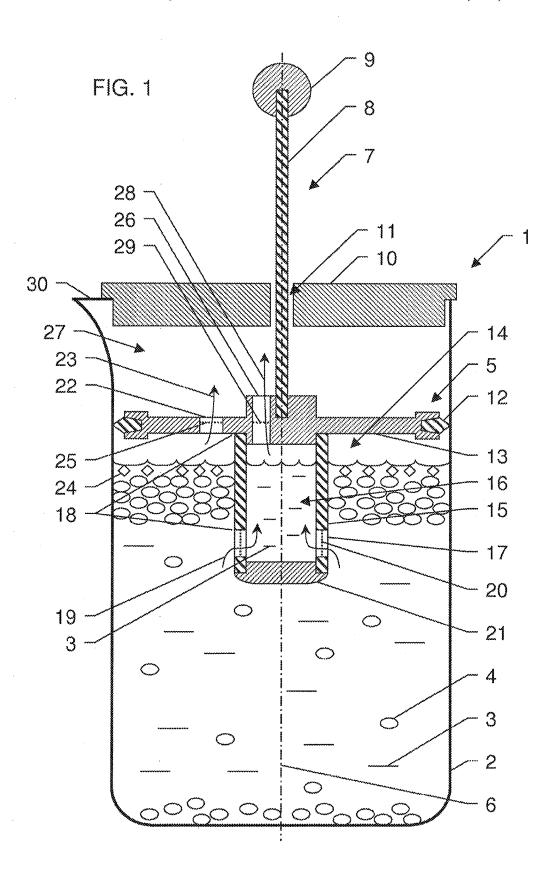
as 2002, pp. 1-2. <http://www.coffeegeek.com/reviews/accessories/ Coffeegeek,

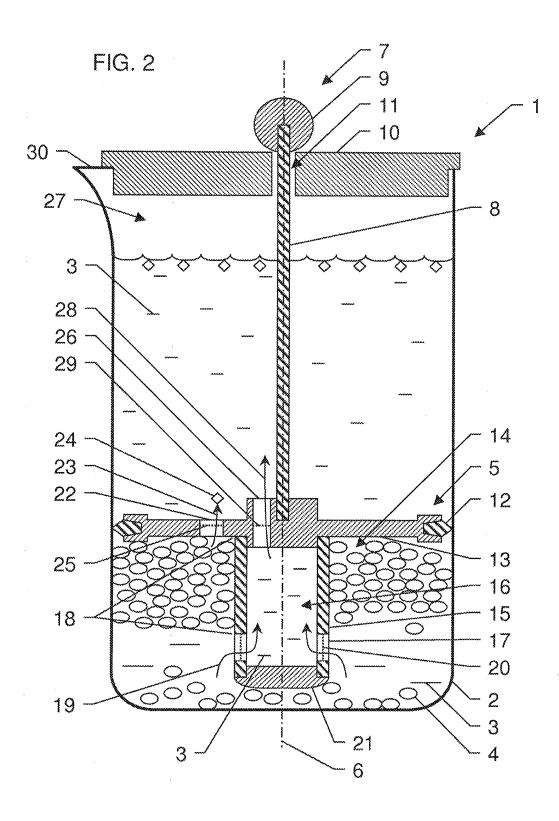
autotamper/tenacioustommy>, posted Oct. 24, 2002, pp. 1-5. Schomer, D.C., <http://www.lucidcafe.com/cafeforum/schomert-

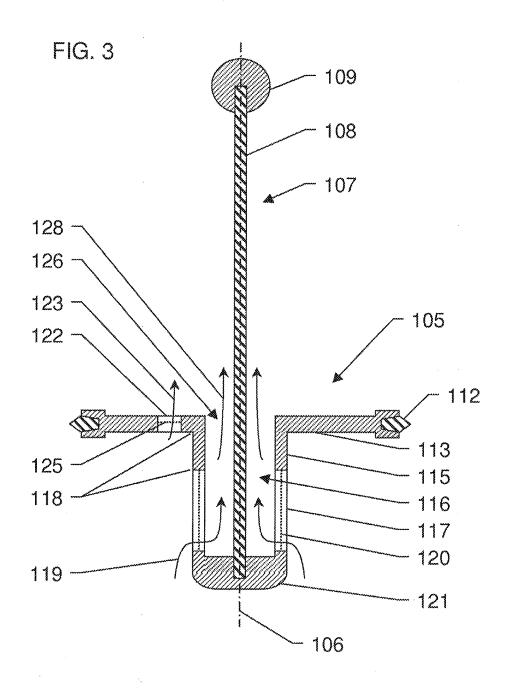
Schönler, D.C., , revised Oct. 24, 1997, copyright 1996-97, pp. 1-2. Crankshaw, J., http://home.att.net/~jcrankshaw/tamper.htm, accessed Sep. 16, 2003, copyright 199-2002, pp. 1-3. Coffee Research Institute, "Tamping," http://www.coffeeresearch.org/espresso/tamping.htm, accessed Nov. 26, 2004, posted 2001 or org/los pp. 1-2. earlier, pp. 1-3.

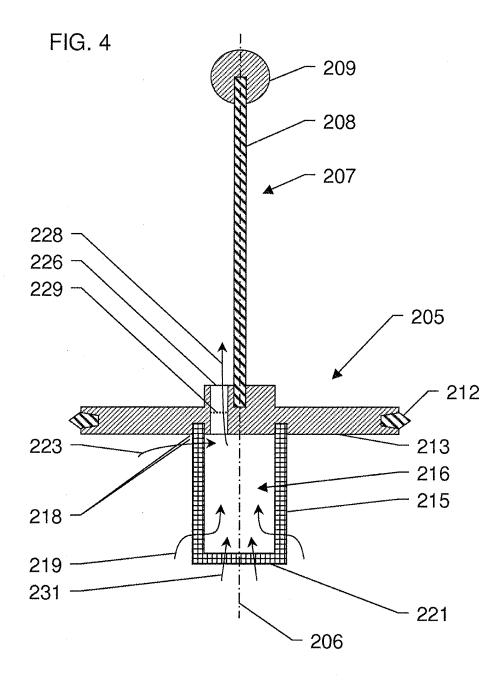
Medium Espro Press, available at https://www.kickstarter.com/ projects/bruceconstantine/the-medium-espro-press, Feb. 26, 2013. Espro Press, available at https://www.kickstarter.com/projects/ bruceconstantine/the-espro-press?ref=nav_search, Nov. 25, 2011. European Supplemental Search Reported in related application No. EP09745330, Jul. 28, 2015.

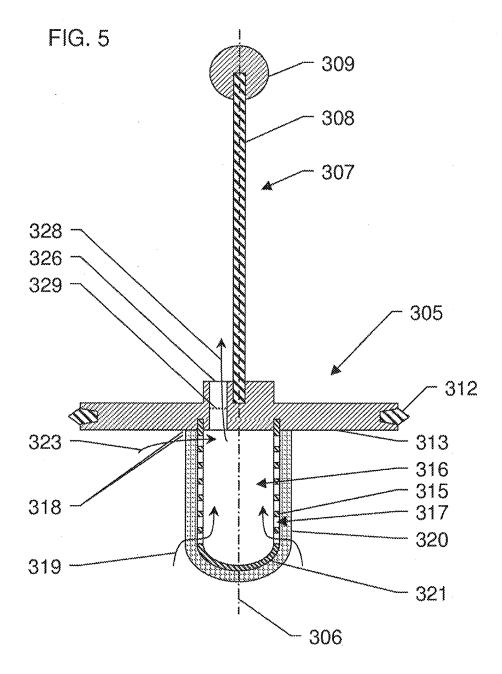
* cited by examiner



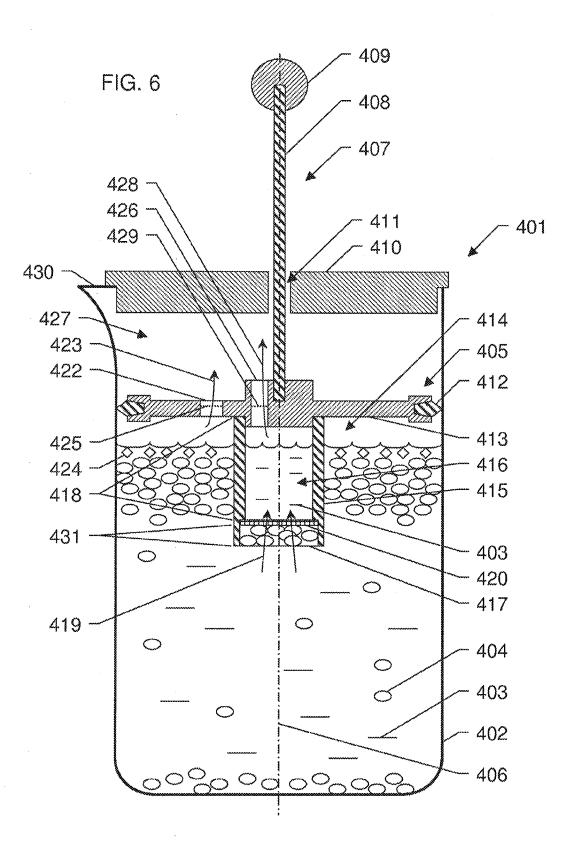




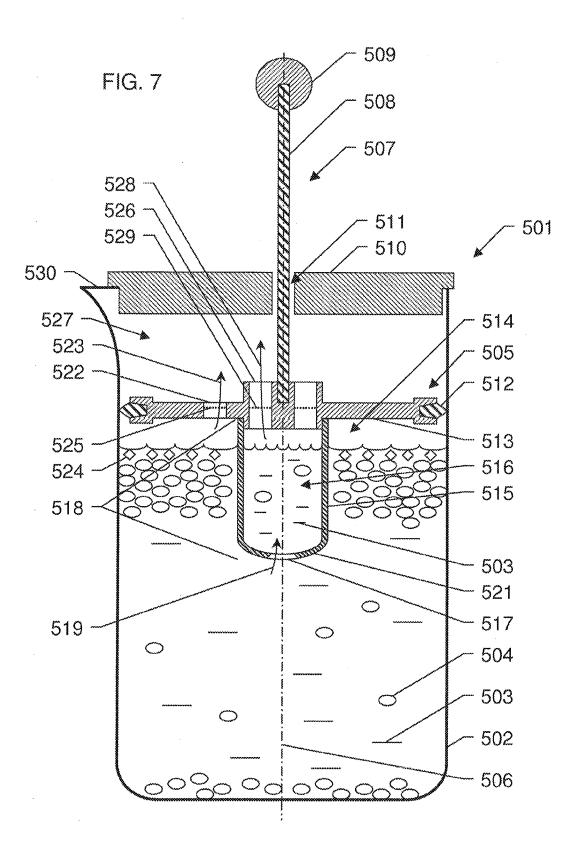




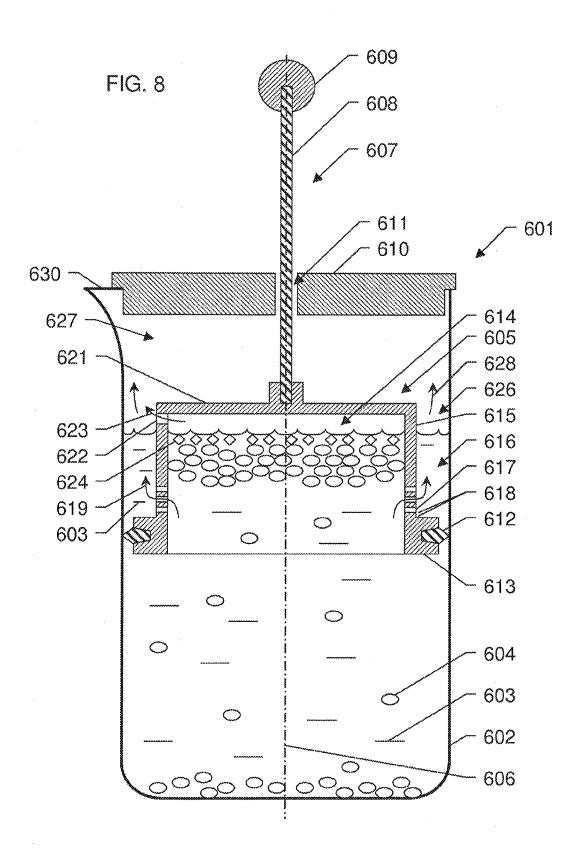
U.S. Patent

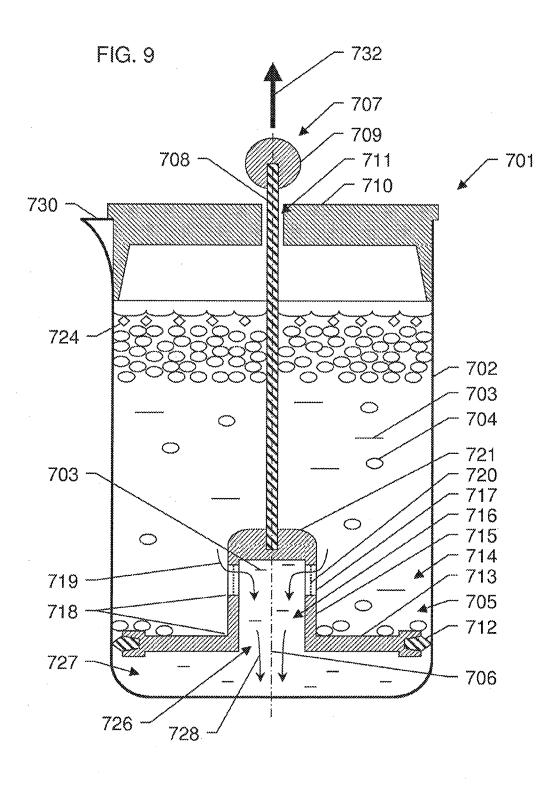


U.S. Patent

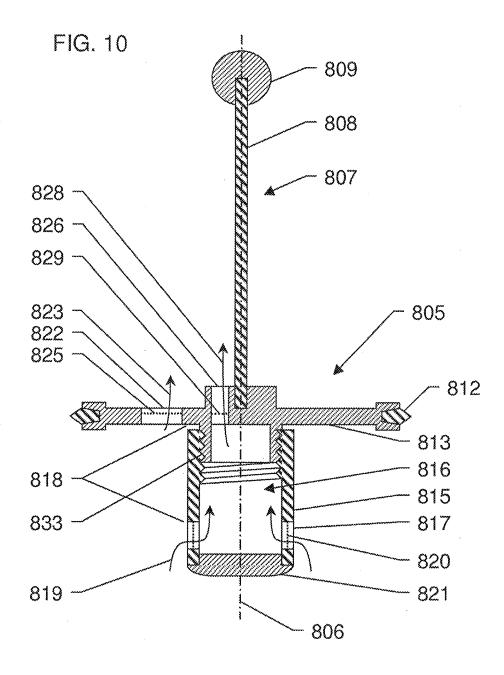




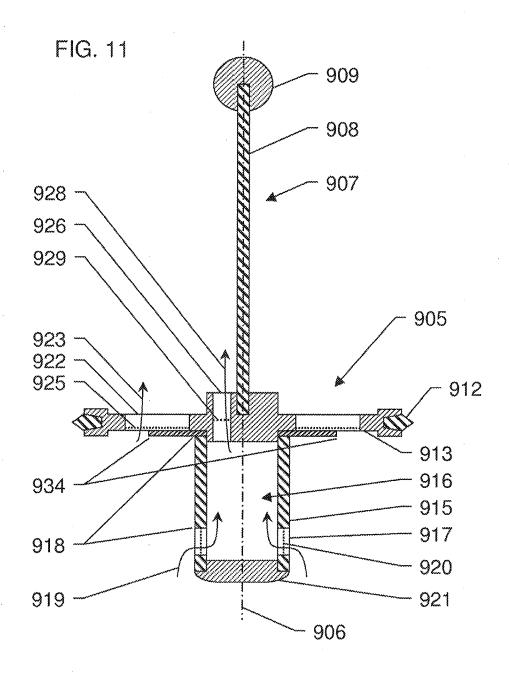




U.S.	Patent	
------	--------	--



U.S.	Patent



APPARATUS AND METHOD FOR EXTRACTING AN INFUSION

CROSS-REFERENCE TO RELATED APPLICATIONS

This application claims the benefit of priority of and is a division of U.S. patent application Ser. No. 12/991,425, filed Nov. 5, 2010, which in turn is a U.S. National Stage of International Application Number PCT/CA2009/000604, ¹⁰ filed May 12, 2009, and published on Nov. 19, 2009 as WO 2009/137915, which claims the benefit of priority to U.S. Provisional Patent Application No. 61/127,430, filed May 12, 2008.

FIELD OF THE INVENTION

The present invention relates generally to apparati capable of carrying out an extraction of an infusible material, and 20 methods of use thereof, and more particularly to an apparatus for separating an extract of an infusible material from a mixture of the extract and the infusible material, after extraction of the infusible material has taken place.

BACKGROUND TO THE INVENTION

Solvent extraction of an infusible material typically involves the removal of one or more of the extractable constituents of an infusible material, by contact with a solvent, to 30 form an extract. In many common extractions, a suitable solvent material may be mixed with an infusible material, resulting in a mixture of an extract and the infusible material after extraction has taken place. An exemplary common type of extraction is the extraction of constituents from infusible 35 plant-based materials using water, and particularly hot water, as a solvent, to form a mixture of a substantially aqueous extract and the infusible plant-based material after extraction has taken place.

A number of input parameters affecting the process of 40 extraction may be associated with the characteristics of the infusible material itself, independent from the solvent extraction apparatus. Three exemplary known infusible material characteristics in particular include:

the mass of infusible material;

- the time between crushing or grinding (if required) of the infusible material and the extraction process;
- the particle size and particle size distribution of the infusible material.

A further number of input parameters known to affect the 50 process of extraction may typically be controlled by the solvent extraction apparatus and method of performing the extraction. Such exemplary extraction parameters related to the extraction apparatus and method of use include:

- the volume of solvent relative to the volume or mass of 55 infusible material;
- the extraction time (contact time of the solvent with the infusible material);
- the temperature of the mixture of infusible material and extract (note that the initial solvent temperature may be 60 set externally from the solvent extraction apparatus, such as in the example of externally heated water). The temperature of the mixture may also vary over time, due to cooling for example.
- the effective aperture size of the filtering means used to 65 separate the extract from the infusible material, after the extraction is complete.

2

The final properties of the extract produced by a solvent extraction process are typically affected and controlled by the above-described infusible material and extraction apparatus and method characteristics. Exemplary such final properties of the extract resulting from the solvent extraction process include:

the final temperature of the extract;

- the soluble constituents of the infusible material contained in the extract;
- the insoluble constituents of the infusible material contained in the extract (e.g. fine particles of the infusible material and/or insoluble oils extracted from the infusible material that pass through the filtering means); the volume of extract produced.

For many common solvent extractions, particularly exemplary solvent extractions of plant materials using hot water to produce a beverage such as coffee or tea, for example, the preferred characteristics for the extraction process may be similar. For example, in some common exemplary extractions, smaller particles of the infusible material may be preferred over larger particles, since with larger particles, the outer surface of the particles may be undesirably over-extracted by the solvent during the extraction, while the inner core of the larger particles remains undesirably under-ex-25 tracted. In such a case, the use of smaller infusible material particles may desirably contribute to more consistent extraction of the infusible material particles. Further, the extraction process may also proceed more quickly using smaller particles of infusible material, and therefore desirably take less time to complete. Such desirable faster extraction may also facilitate a more consistent temperature throughout the extraction, particularly in cases where a non-heated solvent extraction apparatus is used, wherein hot solvent, such as hot water for example, is placed in the extraction apparatus at an initial temperature, and the temperature of the extract and infusible material mixture decreases as the extraction process proceeds. Accordingly, there may typically exist a preferred extraction time period for a given infusible material particle size, wherein the preferred extraction time is shorter for relatively smaller particle sizes.

An additional desirable benefit of using smaller particles of infusible material for an extraction process may be realized in extractions where the infusible material and the extract separate due to density (i.e. wherein the infusible material gener-45 ally floats or sinks in the extract). In such cases of unequal infusible material and extract densities such as in the exemplary case of extractions to produce coffee where the infusible material typically floats in the extract, if larger infusible material particles are used, the resulting slower extraction process may undesirably over-extract the bottom layers of the infusible material in contact with the extract, and undesirably under-extract the top layers of the infusible material which may be floating substantially above the extract. In such cases, the use of smaller infusible material particles which may complete extraction more quickly may desirably reduce the occurrence of such under and over-extraction.

In some common exemplary extractions, the above-described relatively faster extraction resulting from using smaller infusible material particles may also desirably reduce the extraction of some undesirable constituents of infusible material. For example, in the case of coffee extractions, faster extraction may desirably reduce the amount of caffeine extracted from the infusible material. Relatively high levels of caffeine may be undesirable due to its bitter flavour and stimulant properties. Additionally, relatively faster extraction may reduce variation in temperature of the extract and infusible material mixture during extraction using some types of

5

extraction apparatus, as described above. Such reduced temperature variation may reduce extraction of sour constituents of coffee by lower than ideal temperature extraction, or reduce extraction of bitter constituents of coffee by higher than ideal temperature extraction, for example.

For reasons such as those detailed above, the use of relatively fine infusible material particles may be desirable for conducting extractions to produce a desirable extract product. However, some exemplary commonly known extraction apparati, such as a traditional french press coffee and/or tea 10 making apparatus, for example, may be limited in the lower bounds of infusible material particle size that are practical for use in the apparatus. In some common extraction apparati like an exemplary french coffee press, and variations thereon, a piston or filter component is used to separate infusible mate- 15 rial from the extract upon completion of extraction. Such separation may be achieved by physically filtering the extract to flow through a layer of retained infusible material accumulated on the surface of the piston or filter component and then through a filtering means in the piston or filter component as 20 the piston or filter is pushed through the mixture of extract and infusible material from one end of the extraction apparatus to the other. In other similar known extraction apparati, a piston or filter component may be powered mechanically or pneumatically, for example to physically move the component and 25 filter the extract.

Although smaller infusible material particle size may be desirable as explained above, commonly known extraction apparati such as a french coffee press as described above typically cannot function acceptably with infusible particle 30 sizes below a certain size, as such smaller particles may typically unacceptably clog the filtering means, or pass through or around the filtering means and into the extract. Common unacceptable outcomes of filter medium clogging in known extraction apparati may include: 35

- making it difficult or impossible to push the extract through the clogged filter and accumulated infusible material, which may result in the application of excessive pressure to a piston or filter component which in an extreme case could lead to breakage of the apparatus or potential 40 frustration and/or harm to a user;
- passage of unacceptable amounts of small infusible material particles around the piston or filter component or seals associated therewith, which then become undesirably entrained in the extract, which may result in an 45 unwanted muddy or gritty texture to the extract; and
- passage of unacceptable concentrations of small infusible material particles (fines) through the filter and into the extract. The solvent in the extract may then continue the extraction process on such passed infusible material and 50 extract undesirable constituents of the infusible material degrading the quality of the extract or even render the extract unpalatable in the case of a beverage extract.

Due to the undesirable results of using smaller infusible material particles in some common extraction apparati as 55 described above, many such common extraction apparati according to the prior art (such as french coffee and/or tea press apparati for example) have effectively required the use of larger particle sizes for infusible materials in order to allow separation of the resulting extract and infusible material by 60 use of a piston and filter component. Such required larger infusible material particles typically result in a slower progress of the extraction process, and therefore typically necessitates a relatively longer extraction time. Longer extraction times associated with use of some common extraction apparati may undesirably reduce the quality of the resultant extract by such exemplary factors as:

- over-extraction of the outer surfaces of the infusible material particles, while leaving the inner core of such particles under-extracted;
- time waste and delay due to longer extraction times required;
- potential increase in extraction of certain extraction duration-sensitive undesirable constituents, such as caffeine, or increase in undesirable characteristics of the extract due to either over or under-extraction of the infusible material; and
- potential increase in variation of the temperature of the extraction due to cooling of the extract/infusible material mixture in unheated extraction apparati, which may undesirably change the amount of certain temperaturesensitive extractable constituents which may be extracted from the infusible material.

SUMMARY OF THE INVENTION

It is an object of the present invention to provide an improved extract separation apparatus to address some of the shortcomings of extraction apparati known in the art.

In a first embodiment of the present invention, an extract separation apparatus for separating an infused extract from a mixture of an infusible material and the extract is described. The apparatus in such first embodiment comprises a plunger element adapted to be inserted into an infusing container containing the mixture and having one or more substantially vertical inner walls oriented substantially parallel to a vertical axis of the container, wherein the plunger element is adapted to be moved within the container along the vertical axis thereof. The plunger element according to the first embodiment comprises a plunging means adapted to move the plunger element within the infusing container along the vertical axis thereof, and a first surface substantially transverse to the vertical axis and comprising sealing means situated at one or more edges of said first surface, wherein said sealing means are adapted for sealing engagement with the one or more inner walls of the infusing container as the plunger element is moved within the container, to define a first chamber containing the mixture of infusible material and extract bounded by said first surface. The plunger element further comprises a second surface extending from said first surface and defining a second chamber, said second surface comprising one or more extract flow openings, wherein said one or more extract flow openings are adapted to permit flow of extract from said first chamber into said second chamber, and wherein at least a portion of said one or more extract flow openings in said second surface are situated at a depth. wherein said depth is separated from said first surface, either above or below said first surface along the vertical axis.

In additional embodiments according to the present invention, the plunger element may additionally comprise one or more of:

one or more vent openings adapted to permit flow of air, and/or at least a portion of a low density component comprised in the mixture, out of the first chamber;

one or more filter elements comprised in one or more of the extract flow openings; and an infusing container adapted to contain the mixture of infusible material and extract, wherein the infusing container comprises one or more substantially vertical inner walls, and the plunger element is adapted to fit within the infusing container.

BRIEF SUMMARY OF THE DRAWINGS

FIG. 1 depicts a vertical section of an exemplary solvent extraction apparatus according to an embodiment of the

present invention, showing a piston/filter plunger element in a starting position inside an infusing container.

FIG. 2 depicts a vertical section of the exemplary solvent extraction apparatus embodiment depicted in FIG. 1, with the piston/filter plunger element in a second position.

FIG. 3 depicts a vertical section of an alternative exemplary embodiment of a piston/filter plunger element according to an embodiment of the invention.

FIG. 4 depicts a vertical section of an alternative exemplary embodiment of a piston/filter plunger element including a 10 porous wall section according to an embodiment of the invention.

FIG. 5 depicts a vertical section of an alternative exemplary embodiment of a piston/filter plunger element including a removable filter element according to an embodiment of the 15 invention.

FIG. 6 depicts a vertical section of an alternative exemplary embodiment of a solvent extraction apparatus according to an embodiment of the present invention, including a piston/filter plunger element in a starting position. 20

FIG. 7 depicts a vertical section of a further alternative exemplary embodiment of a solvent extraction apparatus according to an embodiment of the present invention, including a piston/filter plunger element in a starting position.

FIG. 8 depicts a vertical section of yet a further alternative 25 exemplary embodiment of a solvent extraction apparatus according to an embodiment of the present invention, including a piston/filter plunger element in a starting position.

FIG. 9 depicts a vertical section of an alternative exemplary embodiment of a solvent extraction apparatus according to an 30 embodiment of the present invention, including a piston/filter plunger element in a lower position for movement in a reverse direction.

FIG. 10 depicts a vertical section of an alternative exemplary embodiment of a piston/filter plunger element including 35 wall 15 typically comprise one or more filter elements 20 an adjustable screw according to an embodiment of the invention.

FIG. 11 depicts a vertical section of an alternative exemplary embodiment of a piston/filter plunger element including an adjustable vent opening according to an embodiment of the 40 invention.

DETAILED DESCRIPTION OF SEVERAL **EMBODIMENTS**

Referring to FIG. 1, a solvent extraction apparatus 1 according to an embodiment of the invention is shown, configured similarly to a french press type coffee or tea making apparatus. The solvent extraction apparatus 1 comprises exemplary walled cylinder infusing container 2 containing a 50 mixture of extract 3 and infusible material 4. Plunger element 5 is adapted to fit within infusing container 2 of solvent extraction apparatus 1, and to be moved within the infusing container 2 along a vertical axis thereof, such as central vertical axis 6, by means of a plunging means attached to the 55 plunger element 5. The plunging means may comprise a central elongated handle 7 comprising rod 8 and optional knob 9, for example, which may be grasped by a user to move the plunger element 5. The extraction apparatus 1 may additionally comprise a lid 10 with central hole 11 through which 60 rod 8 may pass to assist in centering the plunger element 5 and rod 8 inside infusing container 2 and prevent it from tilting. Plunger element 5 additionally comprises sealing means 12 situated at the edge of a first surface or wall 13 of the plunger element 5, which is oriented substantially transverse to the 65 vertical axis 6. In use inside infusing container 2, the first surface 13 and sealing means 12 of the plunger element 5

define a first chamber 14 containing the mixture of extract 3 and infusible material 4. FIG. 1 shows the extraction apparatus 1 in a first or starting position for separating the extract 3 from the mixture of extract 3 and infusible material 4 in infusing container 2.

The plunger element 5 further comprises a second surface or wall 15 depending from and oriented substantially perpendicular to the first surface 13, defining second chamber 16 containing extract 3. In some embodiments, the second surface or wall 15 may enclose the second chamber 16, whereas in other embodiments, second chamber 16 may comprise a partially or completely open top and/or bottom, for example. The joint between the first surface 13 and the second surface 15 is substantially leak proof with respect to extract 3 and infusible material 4. The second surface 15 of plunger element 5 also comprises one or more extract flow openings 17. In an exemplary embodiment, at least a portion of the one or more extract flow openings 17 are situated at a depth 18 separated from the first surface 13 along the vertical axis 6, either above or below the first surface 13. The one or more extract flow openings 17 are adapted to permit flow of extract 3 from the first chamber 14 (containing a mixture of extract 3 and infusible material 4) to the second chamber 16 (containing extract 3) as shown by arrow 19. In another embodiment, the second surface or wall 15 may depend from the first surface 13, extending away from the first surface 13 at a non-perpendicular angle. In an exemplary such embodiment, the second surface or wall 15 may extend away from the first surface 13 at an angle between about 45-85 degrees, for example. The further embodiments of the inventive plunger element described below in FIGS. 2-11 may also be similarly adapted such that the second surface or wall may extend away from the first surface at a non-perpendicular angle.

The one or more extract flow openings 17 in the second within or across the extract flow openings 17, such that extract 3 flowing through the openings 17 must substantially pass through the filter elements 20. The one or more filter elements 20 may be desirably adapted to control the passage of infusible material 4 through the openings 17 to allow substantial separation of the extract 3 from the infusible material 4. In some embodiments, apertures in the filter elements 20 may be small enough to substantially exclude the infusible material 4 from passing through the openings 17. The filter elements 20 45 may be made from any suitable material such as one or a combination of: polymer, metal, ceramic, composite, cloth, felt, paper, or other suitable materials, for example. The filter elements 20 can be formed by any suitable method, such as by one or more of: stamping, chemical etching, laser etching, molding, weaving, welding, machining, sintering, felting, foaming, paper making, piercing, or any other method adapted to create small and preferably uniform apertures. A common embodiment of a filter element 20 includes a screen or mesh having many apertures comprised of a suitable material as described above. Additionally, the filter elements 20 may be multi-staged, comprising a plurality of individual filter elements.

In the exemplary embodiment of the present invention shown in FIG. 1, the infusing container 2 comprises a substantially vertical walled cylinder container, with a substantially circular cross-section, the first surface 13 of plunger element 5 is substantially circular in cross-section adapted to fit inside the cylindrical infusing container 2, and the second surface 15 is substantially cylindrical with a substantially circular cross-section, and a plug or end wall 21 closing the bottom of the second wall 15. Sealing means 12 are situated around the substantially circular outside edge of the first

surface 13 of plunger element 5 to provide a seal against the cylindrical wall of the infusing container 2 when the plunger element 5 is moved inside the container, to substantially prevent extract 3 or infusible material 4 from leaking around the sealing means 12. In alternative embodiments of the invention, the infusing container 2 and mating plunger element 5 and first surface 13 thereof may optionally have another cross-sectional shape, such as a square or rectangular or other shape for example, wherein sealing means 12 may be situated around the edge or edges of the first surface 13 of the plunger 10 element 5. Further, in alternative embodiments, the second wall 15 of the plunger element 5 may optionally have another shape, such as a rectangular prism, or conical frustum, for example. In an alternative embodiment, plunger element 5 according to the invention may be provided independently, 15 adapted to fit inside an existing infusing container design, for use as an extraction apparatus. In such an embodiment, the inventive plunger element 5 may be adapted for retrofittable use with one or more existing infusing containers, such as one or more standard or commonly available infusing containers 20 from existing french press extraction apparati, as are known in the art.

In embodiments of the invention including an infusing container 2, the infusing container 2 may be made from any suitable material such as one or more of: glass, plastic, 25 ceramic, metal or other suitable material, for example. Additionally, the infusing container 2 may optionally include a double-layered wall, such as a double metal wall, with a vacuum or other suitable and preferably insulative substance between the two walls of the infusing container 2, such as to 30 reduce variations in temperature inside the container 2 during the extraction process. Further, the plunger element 5 and first wall 13 and second wall 15 components thereof may be made from any suitable material such as one or more of: polymer, composite, metal, ceramic or other suitable materials, for 35 example.

Sealing means 12 may comprise any suitable known seal material and/or design. Exemplary such seal designs may include single or multiple lip seals, single or multiple wiper seals, and single or multiple U-cup seal designs, for example. 40 Suitable such single or multiple U-cup seal designs may desirably be self-energising, such that an outer edge of the U-cup seal actively engages and seals with the inner wall of container 2 as plunger element 5 is moved within the container 2 and against the fluid mixture of extract 3 and infusible 45 of FIG. 1 is shown in a second position where plunger element material 4. Exemplary suitable seal materials may comprise one or more of: silicone, polymers (such as polyurethane for example) and silicone or polymer materials impregnated with carbon or other additives, for example. Additionally, sealing means 12 may comprise one or more such suitable seal mate-50 rials by themselves, or alternatively, such seal materials may surround or be overmolded over a support material, such as a metal or composite support material, for example. The abovedescribed exemplary sealing means materials and designs may also apply to sealing means incorporated in other 55 embodiments of the invention, such as those described below.

The plunger element 5 may also optionally include one or more vent openings 22. The vent openings 22 are adapted to permit the flow of air out of the first chamber 14 through the vent openings 22, as represented in FIG. 1 by arrow 23, as the plunger element 5 is moved inside the infusing container 2. In some exemplary embodiments of the invention, extraction of the infusible material 4 may also result in the extraction of low density extractable constituents 24, such as oils or other constituents having a lower density than the remainder of extract 65 3, and which may typically float on top of the extract 3 in first chamber 14. In such embodiments comprising low density

8

extractable constituents 24, the one or more optional vent openings 22 may also permit the flow of at least a portion of the low density extractable constituents 24 out of the first chamber 14 through the vent openings 22. According to another embodiment, vent openings 22 may also optionally include vent filter elements 25, similar to extract flow opening filter elements 20 described above, and may be made from similar suitable materials and by similar suitable methods to those described above in reference to filter elements 20. Optional vent filter elements 25 may also be multi-staged, comprising a plurality of individual filter elements. In a further optional embodiment, the one or more vent openings 22 may be adjustable or configurable to control the amount of air and/or low density extractable constituents 24 which may flow out of the first chamber 14 through the vent openings 22.

In some embodiments of the invention, such as that shown in FIG. 1, the plunger element 5 may also optionally include one or more extract flow paths 26 in the plunger element 5 to permit flow of extract 3 from the second chamber 16 to a third extract chamber 27 through the flow path 26, as generally indicated by arrow 28. Extract flow path 26 may be an opening located in the first surface 13 of the plunger element 5, or more generally in the plunger element 5. The extract flow path 26 may also optionally include one or more extract flow path filter elements 29, substantially similar to extract flow opening filter elements 20 described above, and may be made from similar suitable materials and by similar suitable methods to those described above in reference to filter elements 20. Optional extract flow path filter elements 29 may also be multi-staged, comprising a plurality of individual filter elements.

In some common exemplary embodiments of the invention, the extraction apparatus 1 may be configured for extracting a hot beverage extract 3 from infusible plant material 4, such as in embodiments where infusible material 4 may comprise coffee grounds, tea leaves or herbal infusibles, for example, and extract 3 may comprise coffee, tea or herbal tisane, respectively. In the common example of coffee extraction, the extraction of ground coffee infusible material 4 may result in a coffee extract 3, and one or more aromatic coffee oil low density constituents 24.

Referring now to FIG. 2, the solvent extraction apparatus 1 5 has been moved to substantially the bottom of the infusing container 2, such as by a user pressing on knob 9 of the plunger element 5. As the plunger element 5 is moved in the infusing container 2 containing a mixture of extract 3, infusible material 4 and in some embodiments low density constituent(s) 24, air and at least some of the low density constituent 24 (if present) may flow through vent opening 22 in the first surface 13, and extract 3 flows through the extract flow opening(s) 17 in the second wall 15 from the first chamber 14 into the second chamber 16, and then through the extract flow path(s) 26 into the third extract chamber 27. Extract 3 may typically flow through extract flow opening(s) 17 and subsequently extract flow path(s) 26 rather than through vent opening 22 due to the fact that the accumulation of infusible material 4 against the vent opening 22, or optionally the small size of vent opening 22, increases the resistance to fluid flow through the vent opening 22 in comparison to an extract flow opening 17 or extract flow path 26. The extract filter element(s) 20 and optionally also vent filter element(s) 25 and extract flow path filter element(s) 29 act to substantially prevent the flow of infusible material 4 from the first chamber 14 into either of the second chamber 16 or the third

30

chamber 27, effectively and desirably separating the extract 3 (and potentially also low density constituent 24 if present) from the infusible material 4.

Following the separation of extract 3 (and potentially also low density constituent 24 if present) from the infusible material 4 by moving the plunger element 5 inside the infusing container 2, the separated extract 3 (and any low density constituent 24) may be stored in the third extract chamber 27 until desired for use without further contact with infusible material 4. The infusing container 2 may also optionally 10 include a pouring spout 30, which may be used to pour the separated extract 3 from the third chamber 27 for consumption or other use. The infusing container 2 may further optionally include a handle (not shown) to facilitate lifting or moving the extraction apparatus 1 by a user. 15

Referring to FIG. 3, a vertical section of an exemplary embodiment of a plunger element **105** according to an embodiment of the invention is shown, configured similarly to a french press type coffee and/or tea making plunger. Plunger element **105** is adapted to fit within an infusing container similar to that shown in FIG. 1, and to be moved within the infusing container (not shown) along a vertical axis thereof, such as central vertical axis **106**, by means such as central elongated handle **107**. Handle means **107** may comprise rod **108** and optional knob **109**, for example, which may be grasped by a user to move the plunger element **105**.

Plunger element 105 additionally comprises sealing means 112 situated at the edge of a first surface or wall 113 of the plunger element 105, which is oriented substantially transverse to the vertical axis 106.

The plunger element **105** further comprises a second surface or wall **115** depending from and oriented substantially perpendicular to the first surface **113**, defining a fluid chamber **116**, which is substantially open at one end. Similar to the plunger element **5** shown in FIG. 1, the joint between the first 35 surface **113** and the second surface **115** of plunger **105** is substantially leak proof, and the second surface **115** of plunger element **105** also comprises one or more extract flow openings **117**, wherein at least a portion of the one of more extract flow openings **117** is situated at a depth **118** separated 40 from the first surface **113**, below the first surface **113** along the vertical axis **106**. The one or more extract flow openings **117** are adapted to permit flow of extract into chamber **116** as shown by arrow **119**.

The one or more extract flow openings 117 in the second 45 wall 115 typically comprise one or more filter elements 120 within or across the extract flow openings 117, such that extract flowing through the openings 117 as shown by arrow 119 must substantially pass through the filter elements 120. Similar to exemplary plunger element 5 of FIG. 1, the one or 50 more filter elements 120 may be desirably adapted to control the passage of infusible material through the openings 117 to allow substantial separation of the extract from the infusible material, and optionally, apertures in the filter elements 120may be small enough to substantially exclude the infusible 55 material from passing through the openings 117. Extract flow path filter elements 120 are substantially similar to extract flow opening filter elements 20 described above, and may be made from similar suitable materials and by similar suitable methods to those described above in reference to filter ele- 60 ments 20.

In the exemplary embodiment of the present invention shown in FIG. 3, the first surface 113 of plunger element 105 is substantially circular in cross-section adapted to fit inside a cylindrical infusing container, and the second surface 115 is 65 substantially cylindrical with a substantially circular crosssection, and a plug or end wall portion 121 closing the bottom

of the second surface or wall 115. Sealing means 112 are essentially similar to the sealing means 12 described above with respect to FIG. 1, and are situated around the substantially circular outside edge of the first surface 113 of plunger element 105, performing the same sealing function as described above with reference to FIG. 1. In alternative embodiments of the invention, the infusing container and mating plunger element 105 and first surface 113 thereof may optionally have another cross-sectional shape, such as a square or rectangular or other shape for example, wherein sealing means 112 may be situated around the edge or edges of the first surface 113 of the plunger element 105. Further, in alternative embodiments, the second wall 115 of the plunger element 105 may optionally have another shape, such as a rectangular prism, or conical frustum, for example.

The plunger element 105 and first wall 113 and second wall 115 components thereof may be made from suitable materials such as described above in reference to plunger element 5 of FIG. 1. As in plunger element 5, plunger element 105 may optionally also include one or more vent openings 122 adapted to permit the flow of air through the vent openings 122, as represented in FIG. 3 by arrow 123, as the plunger element 105 is moved inside the infusing container. In some exemplary embodiments of the invention, extraction of the infusible material may also result in the extraction of low density extractable constituents, such as oils or other constituents having a lower density than the remainder of the extract, and which may typically float on top of the extract. In such embodiments comprising low density extractable constituents, the one or more vent openings 122 may also permit the flow of at least a portion of the low density extractable constituents. Vent openings 122 may also optionally include vent filter elements 125, similar to extract flow opening filter elements 120 described above, and may be made from similar suitable materials and by similar suitable methods to those described above in reference to filter elements 120. Optional vent filter elements 125 may also be multi-staged, comprising a plurality of individual filter elements. In an alternative such embodiment, the one or more vent openings 122 may be adjustable or configurable to control the amount of low density extractable constituents which may flow through the vent openings 122.

In another embodiment, the one or more vent openings 122 may be operable to control an amount of infusible material 4 which may pass through vent openings 122. In one example thereof, vent openings 122 may desirably substantially prevent passage of infusible material 4. In another example thereof, vent openings may be adjustable or configurable such that they are operable to controllably permit a desired amount of infusible material 4 through the vent openings 122 and into the separated extract 3 in the extract chamber 27. The passage of a controlled and typically very small amount of infusible material 4 through the vent openings 122 into separated extract 3, may be desirable in some cases, or by some users, to affect the taste of the separated extract 3, for example.

In the exemplary embodiment of the present invention shown in FIG. 3, the fluid chamber 116 defined by the second surface 115 is substantially open at the top and thereby permits flow of extract out of fluid chamber 116, such as through extract flow path 126, as generally indicated by arrow 128 as plunger 105 is moved through an infusing container containing a mixture of extract and infusible material, similar to as shown with plunger 5 in FIG. 2. In other exemplary embodiments, the fluid chamber 116 defined by the second surface 115 may be partially closed or narrowed at the top.

Referring to FIG. 4, a vertical section of an exemplary embodiment of a plunger element 205 according to an