

## 2012 PAPER P4

### SAMPLE SCRIPT A

*This script has been supplied by the JEB as an example of an answer which achieved a pass in the relevant paper. It is not to be taken as a "model answer", nor is there any indication of the mark awarded to the answer. The script is a transcript of the handwritten answer provided by the candidate, with no alterations, other than in the formatting, such as the emboldening of headings and italicism of case references, to improve readability.*

#### Amended Claims

1. An pizza oven for baking foodstuffs comprising:  
a platform,  
housing means substantially surrounding the platform to define an oven area,  
heating means for heating air in the oven area,  
an access area for transferring a pizza foodstuffs item to and from the platform, and  
drive means for driving the platform in a substantially circular motion around a substantially vertical axis, whereby:  
the platform is divided into a plurality of equal arcuate sectors with dividing walls in between, such that whenever the platform is rotated through an integral number of sectors, the dividing walls cooperate with the housing means to seal the oven area, and  
the pizza foodstuffs item, when placed on the platform in the access area, is returned to the access area after passing into the oven area.
2. An pizza oven according to Claim 1, further comprising circulating means for circulating the heated air throughout the oven area.
3. An pizza oven according to Claim 2, wherein the circulating means includes nozzles for directing jets of hot air onto the top of the pizza foodstuffs item.
4. An oven according to claim 3 wherein in use the jets of hot air exiting the nozzles have an average velocity of at least 32 metres per second.
- ~~4. A pizza oven according to any preceding claim, further comprising sealing means, cooperating with the housing means, for preventing the escape of hot air from the oven into the access area.~~
- ~~5. A pizza oven according to Claim 4, wherein the sealing means includes at least one vertical wall.~~
5. An oven according to any preceding claim, wherein the housing means comprises two radial side walls which are vertically alignable with the dividing walls of the sectors of the platform and which terminate a substantial distance above the platform to define openings just sufficient to pass of clear the dividing walls of the platform.
6. An pizza oven according to any preceding claim, ~~wherein the platform is divided into a plurality of arcuate segments, and~~ the drive means is adapted to rotate the platform intermittently through an integral multiple of the arcuate extent of the segments sectors.
7. An oven according to any preceding claim wherein a basket-like grid with a perforated or openwork support rests detachably in each of the sectors of the platform.
8. An oven according to claim 6 wherein the basket-like grids can rest on the platform in either an upright position or an inverted position
9. An oven according to any preceding claim wherein the platform comprises four sectors.

10. An oven substantially as herein described with reference to the attached figures.

**Proposed Divisional Application Claim 1**

1. An oven for baking foodstuffs comprising:

a platform,

housing means substantially surrounding the platform to define an oven area,

heating means for heating air in the oven area,

circulating means for circulating the heated air throughout the oven area, the circulating means including nozzles for directing jets of hot air onto the top of the foodstuffs item,

an access area for transferring a foodstuffs item to and from the platform, and

drive means for driving the platform in a substantially circular motion around a substantially vertical axis,

whereby the foodstuffs item, when placed on the platform in the access area, is returned to the access area after passing into the oven area.

## Letter to IPO

Dear Sirs,

### **GB Patent Application Number 0909090.9**

We hereby request a two-month extension to the deadline to the examination report of 15 June 2012, to which a response was originally due by 15 October 2012. The remainder of this letter is in response to that examination report.

#### Claim amendments

Claim 1 has been amended to recite 'an oven for baking foodstuffs' rather than 'a pizza oven', and 'a foodstuffs item' rather than 'a pizza'. The dependent claims have been amended similarly. For the avoidance of doubt, basis for this amendment can be found on page 4 lines 10-11, which clarify that the invention is 'an oven for baking foodstuffs', and that the description thereafter refers to pizza production as an example of a field to which the invention is particularly applicable. Page 5 line 2 further illustrates the exemplary nature of the discussion of pizza.

Claim 1 has also been amended to include the feature of the platform being divided into a plurality of equal arcuate sectors with dividing walls in between, which cooperate with the housing means to seal the oven whenever the platform is rotated through an integral number of sectors. Basis for this amendment can be found e.g. on page 4 lines 16-19. We submit that it is clear to the skilled person that the 'oven housing' and recited in this passage refers to the 'housing means' as recited in claim 1, and that the 'baking chamber' refers to the 'oven area'. These terms have therefore been amended accordingly, in the name of clarity. Additionally, we submit that it would be clear to the skilled person that reference to 'the walls' in the above passage is reference to the *dividing* walls (as no other walls are discussed in or around that passage). Also, while the above passage refers to the dividing walls confining the 'heated air stream', the skilled person would understand that the feature of a heated air *stream* is independent of the function of the dividing walls. The exclusion of this limitation does not, therefore, add subject matter. Furthermore, references to 'segments' of the platform have been changed to refer to 'sectors'. It is clear to the skilled person that the terms refer to the same component, as they are used interchangeably throughout the application.

Old claims 4 and 5 have been deleted.

Basis for the subject matter of new claim 4 can be found on page 6 lines 21-23. The skilled person would understand that this passage refers to the velocity of the jets when the oven is in use.

Basis for the subject matter of new claim 5 can be found e.g. on page 5 lines 23-29. We submit that the skilled person would understand that the reference in this passage to the radial side walls defining a truncated corner, being continuous with their adjacent side walls and merging with the top wall are independent features to the presence of said side walls and their function. It would also be clear to the skilled person that as the platform moves, the radial side walls must be allignable with the platform side walls, rather than always aligned. Furthermore, the reference in this passage to the boundaries of a sector has been amended to refer to the dividing walls, in light of this feature now being present in claim 1.

Claim 6 has been amended to remove the features of the claim which are now included in claim 1. It has also been amended to refer to sectors rather than segments in accordance with claim 1.

Basis for the subject matter of new claim 7 can be found e.g. on page 5 lines 18-20. It would be clear to the skilled person that each basket-like grid having an angle rim and angle arms is an independent feature which results from the shape of the platform in the described embodiment. The omission of these features does not, therefore, add matter.

Basis for the subject matter of new claim 8 can be found on page 5 lines 20-22. For the avoidance of doubt, the basket-like grids resting on hoops and spokes of the platform is also

an independent feature which results from the shape of the platform in the described embodiment. The omission of these features does not, therefore, add matter. In addition, reference to the proximity of the foodstuffs to the heater element being alterable without requiring adjustments inside the oven would be understood by the skilled person to be an explanation of an advantage that can be achieved and would not be interpreted as limiting.

Basis for the subject matter of new claim 9 can be found e.g. on page 7 lines 11-13 (3 segments for the oven area and 1 for the access area equating to four in total) and figures 2 and 4. This claim also refers to sectors for consistency with the preceding claims.

#### Novelty

New claim 1 includes the feature of the platform being divided into a plurality of equal arcuate sectors with dividing walls in between, such that whenever the platform is rotated through an integral number of sectors, the dividing walls cooperate with the housing means to seal the oven area.

This feature is not disclosed in either embodiment of Document D1. The turntable 14 is not divided into sectors, arcuate or otherwise. Furthermore, the turntable contains no dividing walls of any kind, let alone walls which (when the platform is rotated through an integral number of sectors) cooperate with the housing means to seal the oven area.

This feature is also absent in Document D2, where the conveyor 13 is not divided into sectors and contains no dividing walls of any kind. For the avoidance of doubt, this feature is also absent in the acknowledged prior art discussed in the present application.

As the above feature is absent, claim 1 is novel over the cited documents. Dependent claims 2-9 are also novel, at least by virtue of their dependency on claim 1. Omnibus claim 10 also includes the above feature, therefore is also novel.

#### Inventive step

As outlined above, the feature of the platform being divided into a plurality of equal arcuate sectors with dividing walls in between which (whenever the platform is rotated through an integral number of sectors) cooperate with the housing means to seal the oven area.

(Remainder in note form due to time pressure)

This feature provides numerous advantages over the prior art. Easy to use as no fiddling with doors, more energy efficient as oven dividing walls cooperate with housing to keep oven sealed more of the time, can use off-the-shelf components therefore cheaper to produce and repair, less training to use.

None of the prior art has this feature, and no motivation to include it. Doing so in D1 would make it harder to get pies in/out (you would have to reach round hot dividing walls to put in/take out pies at the various points the document contemplates, and would also take up space that could otherwise be filled with pies (this document being concerned with maximum throughput).

Including dividing walls on the conveyors of D2 would stop them moving, as they would hit the platforms on which the conveyors run when the belt curled round to travel back to the start underneath. Dividing walls would also cause problems with the automatic door (which would have to open/close to allow each wall to pass, lowering the efficiency of the oven), and again would take up space for no benefit. Plus, how do you divide a conveyor belt into *arcuate* sectors?

In both documents, dividing walls would also separate hot air, preventing it from moving round the oven. This would make foodstuffs cook less quickly/evenly, in return for no benefit whatsoever.

In light of the above, skilled person is actively dissuaded from modifying either document to include dividing walls. Also nothing to lead skilled person to combine documents, and technical incompatibilities in doing so (D1 relies on circular motion to pre-cook or fully

cook... how can you apply that to a conveyor with automatic door? Likewise vice versa. Also, automatic doors of D2 wouldn't work with D1 without...).

Even if skilled person did combine, no combination of features arrives at present invention.

Final remarks

We believe that this application is now in order for grant, and we look forward to receiving confirmation from the examiner in due course. However, the applicant is considering filing a divisional application on this case therefore if the examiner is minded to grant the application, we request notification before any decision to that effect.

### Memo to Client

Claim 1 wasn't novel over D1 therefore needed amending. I have done this. Provide copy of response.

Dependent claims I've included could at least arguably have been included instead, but inventiveness of my chosen amendment strong, and judging from letter this is the most important feature due to its low running costs.

Have kept 'equal' sectors in claim 1. Arguably no basis for unequal ones. Should still give reasonable protection as a workaround using unequal sectors would have to be more complex.

Flag up narrow meaning of 'means' if any foreign (e.g. US) case

Examiner might object to claim 9 as result to be achieved (or even insufficiency, though I think the skilled person would know how to do it.

Nozzle feature seems inventive on its own (e.g. page 6 lines 18-23), and could be used in different ovens, so propose filing divisional. Suggested claim 1 enclosed. Examiner will contact us before granting this application, giving us a window in which to file any divisionals, but deadline likely to be short so should decide ASAP.

Haven't argued novelty/inventiveness of dependent claims, even though examiner objects, as no point in doing so. Can do so later if necessary.

I have amended the claims to just refer to 'foodstuffs'. No reason not to do it at this stage, and broadens protection sooner (important given parties outside pizza production are clearly interested). Have added 'for baking foodstuffs' as anything broader would add matter (no disclosure outside food). Not overly limited (oven may have many other applications outside food production and we want to cover as many of them as possible) as just means 'suitable for' but should minimise the chances the examiner objects that amended claims now include unsearched subject matter (he has clearly already searched foodstuffs in general since he found prior art about pies)

(time pressure – additional notes:

- amend 'integral number' to something clearer if sufficient basis.
- Include dependent claim to flat top/bottom for stackability, but point out this feature arguably present in D2
- explain each embodiment of D1 same applies w.r.t. inventiveness, and mention acknowledged prior art in application)

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### SAMPLE SCRIPT B

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- 1) An oven, for baking foodstuffs, comprising: a platform, housing means substantially surrounding the platform to define an oven area, heating means for heating air in the oven area, an access area for transferring a foodstuff to and from the platform, and a drive means for driving the platform in a substantially circular motion around a substantially vertical axis, whereby the foodstuff, when placed on the platform in the access area, is returned to the access area after passing into the oven area, wherein the platform is divided into a plurality of equal arcuate segments with dividing walls in between, and the drive means is adapted to rotate the platform intermittently through an integral number of segments, such that whenever the platform is rotated through an integral number of segments, the dividing walls co-operate with the housing means to seal the oven area.
- 2) An oven according to Claim 1, further comprising circulating means for circulating heated air throughout the oven area.
- 3) An oven according to Claim 2, wherein the circulating means includes nozzles for directing jets of hot air onto the top of the foodstuff.
- 4) An oven according to any preceding claim, wherein the housing is substantially rectangular in plan and with a truncated corner.
- 5) An oven according to Claim 4, wherein the oven has a substantially flat top and flat bottom which permits the ovens to be stacked.
- 6) An oven according to Claim 2, wherein the circulating means is disengaged while the platform is being moved.
- 7) An oven according to any preceding claim, wherein each arcuate segment comprises a basket – like grid having an angle rim and angle arms as well as a perforated or open work support.
- 8) An oven according to Claim A, wherein the truncated corner is defined by radial side walls which align vertically with the dividing walls of an arcuate segments of the platform.
- 9) An oven according to any preceding claim, wherein the platform comprises four arcuate segments.



- 10) An oven according to any preceding claim, wherein the platform is at rest of a period at least five times as long as the periods during which the platform is in motion.
- 11) An oven according to any preceding claim, wherein the oven is a pizza oven.
- 12) An oven as substantially hereinbefore described with reference to the attached figures.

### UK IPO Response

The applicant requests a 2 month as of right extension to the deadline for filing a response under S117B.

#### Amendments

Claims 1 to 3 have been amended to refer to ‘an oven for baking foodstuffs’ rather than ‘a pizza oven’. Basis for this can be found at pg 4 ln 10, and pg 4 ln 12.

Previous Claims 4 to 7 have been deleted.

Claim 1 has been amended to read ‘wherein ... to seal the oven area’. Basis is at pg 4 ln 16-19 and previously presented claim 6.

New Claim 4 has been added. Basis at pg 5 ln 5-6.

New Claim 5 has been added. Basis at pg 7 ln 5-6.

New Claim 6 has been added. Basis at pg 6 ln 11-12. The fan 61 is a circulating means for circulating heated air.

New Claim 7 has been added. Basis at pg 5 ln 18-20.

New Claim 8 has been added. Basis pg 5 ln 23-25.

New Claim 9 added. Basis pg 7 ln 11-13.

New Claim 10 added. Basis ph 6 ln 30-31.

New Claim 11 added. Basis pg 4 ln 10-11.

New omnibus Claim 12 has been added.

#### Novelty

##### D1

D1 disclosed an oven having a platform (14), housing means defining an oven area (baking chamber 5), heating means, access area (Main door 9). The platform rotates about vertical axis 15. Foodstuffs are put in and taken out via the access area (Main door 9). D1 does not

disclose a platform having segments with dividing walls or intermittent rotation of the platform such that the dividing walls seal the oven area.

Therefore Claim 1 is novel over D1.

## D2

D2 discloses an oven having a platform (13, 15), housing means (14, 16) defining an oven area, a heating means.

D2 has an entrance (12) and exit (15). Foodstuffs entering oven at entrance is removed at exit, not returned to the entrance for removal. Therefore D2 does not disclose an access area as defined in Claim 1.

The platform (13, 15) in D2 does not rotate around a vertical axis.

Claim 1 is novel over D2 prior to amendment. D2 does not disclose amendments made to Claim 1.

Therefore Claim 1 is novel over D2.

The Claims 2-11 are novel by virtue of their dependency on Claim 1.

## Inventive Step

The skilled person is a designer and manufacturer of ovens for baking foodstuffs and would therefore be familiar with D1 and D2.

The inventive concept of Claim 1 over the prior art is the segmentation of the platform via dividing walls which can co-operate with the housing of the oven to create a seal as the platform is rotated intermittently through an integral number of segments.

This ensures that the amount of hot air escaping from the oven is reduced when in operation, by ensuring that, when the dividing walls are in co-operation with the housing, the amount of air entering/escaping from the oven is negligible (pg 5 ln 29-31).

It would not be obvious to modify D1 to include dividing walls since D1 teaches an 'unobstructed' baking surface (pg 15 ln 2-3). Further it would not be obvious to use intermittent rotation since D1 teaches continuous rotation (pg 14 ln 13).

In general, the aim of reducing heat loss in operation is not taught in D1 since it teaches latching open the door 9 to allow uninterrupted loading and unloading (pg 14 ln 24-26), therefore it would not be obvious to amend to solve this problem.

Therefore Claim 1 is inventive over D1.

D2 teaches continuous motion of the conveyor and slow motion of the conveyor. Although a door is disclosed at the entrance, it would take ~ 1 minute for a pizza to pass through (pg 18 ln 20-22) therefore this would not be effective against heat loss. This does not achieve the same function as the dividing walls. Therefore Claim 1 is inventive over D2.

There is no combination of features in D1 and D2 that would allow the skilled person to arrive at the claimed invention.

### General

Please advise if Examiner intends to allow to provide opportunity for filing divisionals.

### Client Memo

I have amended the claims to refer to 'an oven for baking foodstuffs' rather than 'a pizza oven' in view of the possibility of your expanding commercial operations into other types of food stuff.

This will also cover pies.

### Prior Art – Need to amend

As you say, the feature of putting in and taking out the foodstuff from the same place is disclosed in D1. Therefore we need to amend.

As a point of note D2 does not anticipate claim 1.

### Choice of amendment

There appear to be a number of possible limitations:

- a) Compact – it seems this is disclosed in D1.
- b) Jets – since you say the hot air jet system is proving effective in trials and may be a good optional extra for your ovens, I suggest filing a divisional application to this.
- c) Stacking feature – This is anticipated by D2.
- d) Turntable arrangement to keep heat in – since this is a key feature of your product and low running costs are important to your customers, I have amended to the features which result in low heat loss. That is the dividing walls of the platform coupled with intermittent rotation of the platform. This amendment is strong from a novelty and inventive step point of view and so should result in a quick grant.

I have also included some new dependent claims as additional fall back positions.

### General

I have requested a 2 month retrospective extension of time.

### Divisional

A pizza oven [remainder of original claim 1] wherein the oven further comprises a circulating means for circulating the heated air through the oven area, the circulating means including nozzles for directing jets of hot air onto the top of the pizza.

Although the Examiner considers this would be obvious over D2, I think the direction of the nozzles such that they cook the sauce and hence the pizza is inventive and so would recommend making this argument.

Would this cover the jet nozzles you have developed?

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### SAMPLE SCRIPT C

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#### **PAPER: P4**

#### New Claims

1. An oven for foodstuffs comprising:  
a platform,  
housing means substantially surrounding the platform to define an oven area,  
heating means for heating air in the oven area,  
an access area for transferring a foodstuff to and from the platform, and  
driver means for driving the platform in a substantially circular motion around a substantially vertical axis, whereby the foodstuff, when placed on the platform in the access area, is returned to the access area after passing through the area,  
wherein the platform is divided into a plurality of equal arcuate segments with dividing walls in between, the driving means intermittently rotating the platform such that, when stationary, the dividing walls co- operate with the housing means to seal the oven area.
2. An oven according to claim 1, wherein the foodstuff is pizza.
3. An oven according to claims 1 or 2, wherein the periods during which the platform is at rest are at least five times as long as the periods during which the platform is in motion.
4. An oven according to any preceding claim, wherein the equal arcuate segments are quadrants.
5. An oven according to any preceding claim, further comprising circulating means for circulating the heated air throughout the oven area.
6. An oven according to claim 5 wherein the circulation means is disengaged while the platform is being moved.
7. An oven according to claims 5 or 6, wherein the circulating means includes a nozzle for directing jets of hot air onto the top of the foodstuff.
8. An oven according to claim 7, wherein the nozzles are shaped so that jets of heated air have a velocity of the point of contact with the foodstuff sufficient to cause temporary displacement within a toppings portion.

9. An oven according to any preceding claim, further comprising an external door to the oven area through which foodstuffs can be placed into the oven.
10. An oven according to any preceding claim, wherein the oven has a substantially rectangular vertical cross-section.
11. An oven according as substantially described herein with reference to the attached figures.

Divisional

1. (Previous claim 1), wherein the oven further comprises a circulating means including nozzles for directing jets of hot air onto the top of the pizza.

Dear Sirs,

In response to the examination report of 15 June 2012, we herewith enclose amended claims to be substituted in place of the claims currently on file.

In accordance with Section 117B we hereby request a two month extension to the deadline for responding to this communication (retrospectively).

### Claim Amendments

Claim 2 has been amended with the addition of the feature that the platform is divided into a plurality of arcuate segments by dividing walls, and that the drive means intermittently rotates the platform such that, when stationary, the dividing walls cooperate with the housing means to seal the oven area.

Support for dividing the platform into segments by dividing walls can be found in the application as filed, page 4/20, lines 16 to 17. Support for the segments not being equal can be found in the application as filed, page 7/20, line 7, which states that "It will be appreciated that variants are possible with different angular dimensions," for the avoidance of doubt.

Support for the feature of driving the platform intermittently such that between each rotation the walls cooperate with the housing to seal the area can be found in the application as filed, page 6/20, lines 28 to 30 together with claim 4 as previously pending.

Claim 1 has also been amended to relate to an area for "foodstuffs" rather than "pizzas". Support for the oven being suitable for foodstuffs more generally can be found in the application as filed page 5/20, lines 2 6 4 which states that "A suitable oven will now be described" ... "to heat foodstuffs", together with lines 16 to 17 and page 7/20, line 2.

Support for claim 2 can be found in previously pending claim 2.

Basis for claim 3 can be found on page 6/20, lines 30 to 31 of the app. as filed.

Basis for claim 4 can be found on page 7/20, lines 11 to 14 of the app. as filed.

Previous claim 2 has been renumbered as claim 5.

Basis for new claim 6 can be found on page 6/20, lines 11 to 12 of the app. as filed.

Previous claim 3 has been renumbered as claim 7.

Support for new claim 8 can be found on page 6/20, lines 16 to 18 of the app. as filed.

Support for new claim 9 can be found on p 7/20 of the app. as filed, lines 3 to 4.

Support for claim 10 can be found on page 7/20, lines 5 to 6 of the app. as filed.

Previously pending claim 7 has been renumbered as claim 11.

### Novelty

Neither of D1 or D2 disclose having a platform dividing walls and driving means which intermittently drives a platform such that when stationary, the dividing walls cooperate with a having means to seal an oven area.

D1 disclosed an oven having a rotatable platform and an access area (9 or 7) to input or output foodstuff. However, there is no disclosure of intermittently driving the rotatable platform to reseal the oven area when stationary. Claim 1 is therefore novel over D1.

D2 discloses a belt type configuration in which pizzas are constantly cycled through an oven on a continuously moving belt. D2 discloses sealable doors. However, there is no disclosure of stopping the belt at any time, notwithstanding whether or not the door(s) are sealed or not. Claim 1 is therefore novel over D2.

### Inventive Step

The notional skilled person can be considered to be an oven designer for foodstuffs, having regard for all prior art designs of oven.

The inventive concept of the claimed inventor is to intermittently rotate a baking platform to provide foodstuffs to an oven successively, whilst retaining heat within the oven and thus increasing the efficiency of high throughput ovens.

The distinguishing features that provide the concepts advantage is having an intermittently rotatable platform which rotates the platform to between positions in which dividing walls seal the oven and thus prevent heat escaping whilst food is escaping.

As mentioned above, D1 (see figs. 1 and 2) has a rotating platform and 2 conventional doors for accessing the oven. When these doors are opened hot air escapes. This is the only method of accessing the food stuff, apart from, as stated on page 18/20, lines 13 to 14 of D2 having a detachable portion of the oven housing to promote fast entry/exit. There is however no discussion or suggestion of powering the oven intermittently, and in fact D1 teaches away from such a suggestion since it teaches that the maintenance of the revolution is key to cooking a pie. Since the only access method involves opening a door on the side of the oven or taking it apart, the skilled person would not be motivated to provide intermittent rotation between such a configuration, claim 1 is therefore inventive over D2.

Claim 1 is also inventive over D2.

D2 disclose having a constantly moving conveyor belt. D2 does not disclose having the conveyor belt intermittently moving between selected configurations, since it teaches away from this by having sealing members operable by photodiodes. Even if however the skilled person could consider the intermittent operation of the belt, there is no discussion of how this might be implemented and how the sealing members would operate in conjunction with the belt to arrive at the effect of the claimed invention. For example, what would happen if, due to the configuration of pizza, one pizza was stuck underneath a sealing ...?

The skilled pizza simply could not arrive at such a configuration based on the teachings of D2, therefore either in combination with D1 or independently. Claim 1 is inventive over D1.



We request the Examiner to notify us of his intention to grant such that we may consider filing a divisional.

Yours faithfully

Dear Mr Peroni,

- Previous claim 1 lacked novelty over D1 because of the provision of the rotating means etc as discussed in your letter
- Although D2 relates to standard belt covers, D2 also disclosed having sealing means operable to seal the oven at each end.
- The proposed amendment incorporates the features of an intermittent rotation between sealable configuration. This is considered novel over both D1 and D2 and covers the commercial interest of low running costs on an efficiency of the machine.
- The off the shelf intermittent drive system is known, but not to the extent of the regime of driving a platform between sealable configs. So, this should not pose a problem to the claimed invention.
- I have also broadened the claim to take into account the emerging market for ovens for other foodstuffs. We may invite a much better objection in doing so. However, I think that there is a strong argument in favour of the application of the invention to other food sectors based on the disclosure.
- As regards your news about the hot air jet system, I propose we file a divisional to the oven with such a system (proposed claim attached). Please review the claim and let me know whether this covers the embodiment you are trialling.

N.B. The divisional is directed to pizza ovens only as there is limited support in the app as filed for a claim to foodstuffs generally with the jet nozzle.

- The deadline for filing divisional is 4 years and 3 months from your filing date, i.e. 10 March 2014. However, no div. may be filed after start, so please instruct me soon.
- I note that I requested an as of right extension of 2 months.