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(54) **SELECT SERVING AND FLAVORED SPARKLING BEVERAGE MAKER**

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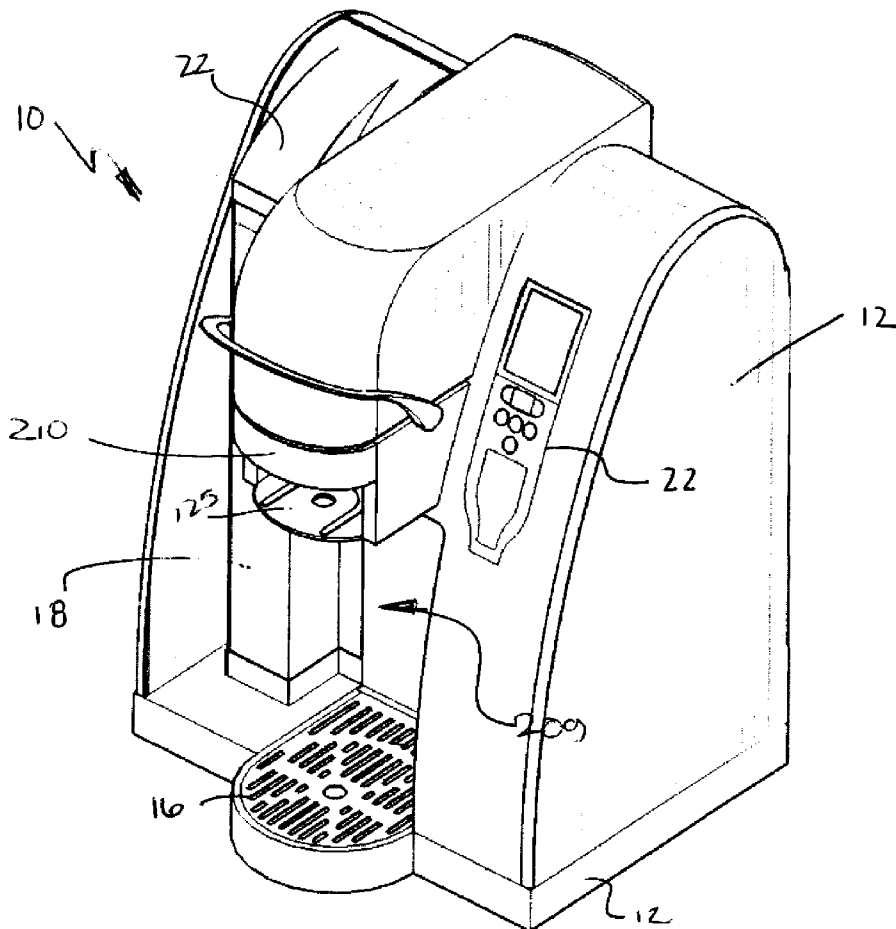
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(57) **ABSTRACT**

Related U.S. Application Data

(63) Continuation-in-part of application No. 12/594,678, filed on Oct. 5, 2009, filed as application No. PCT/US08/62653 on May 5, 2008, said application No. 12/594,678 is a continuation-in-part of application No. 12/573,507, filed on Oct. 5, 2009.

The present invention relates generally to method and a device to make a single or a multiple repeated single servings of a select flavored, carbonated beverage. The instant abstract is neither intended to define the invention disclosed in this specification nor intended to limit the scope of the invention in any way.



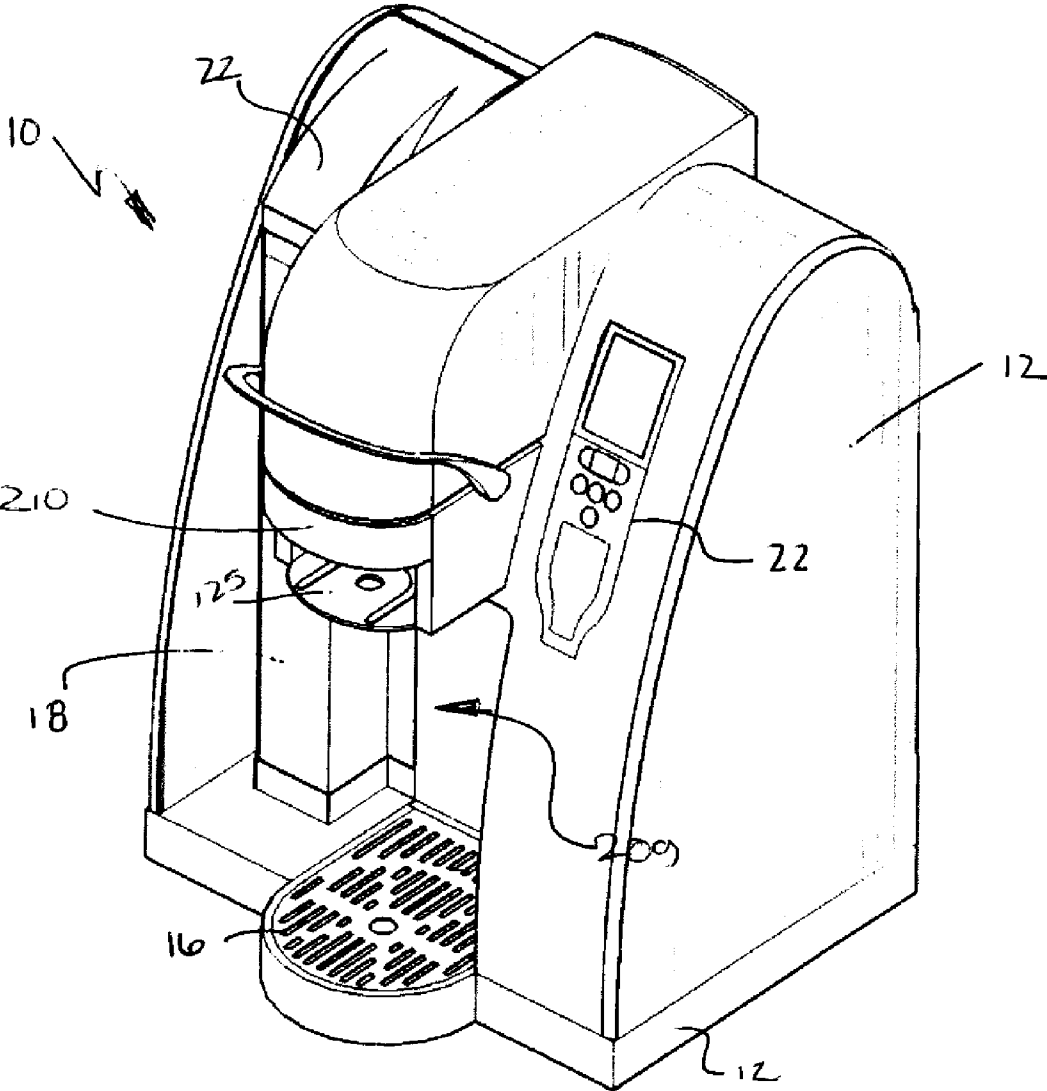


Fig. 1A

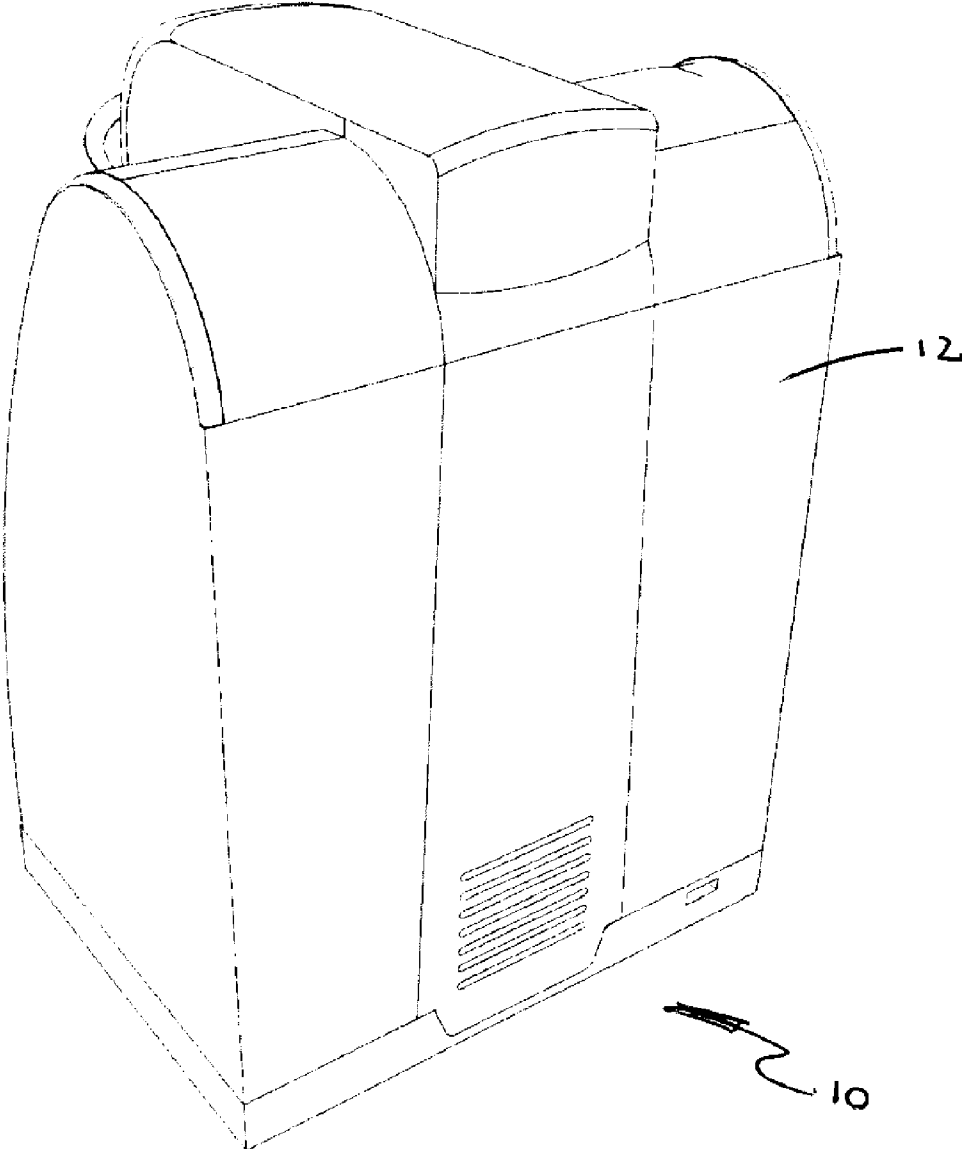


Fig. 1B

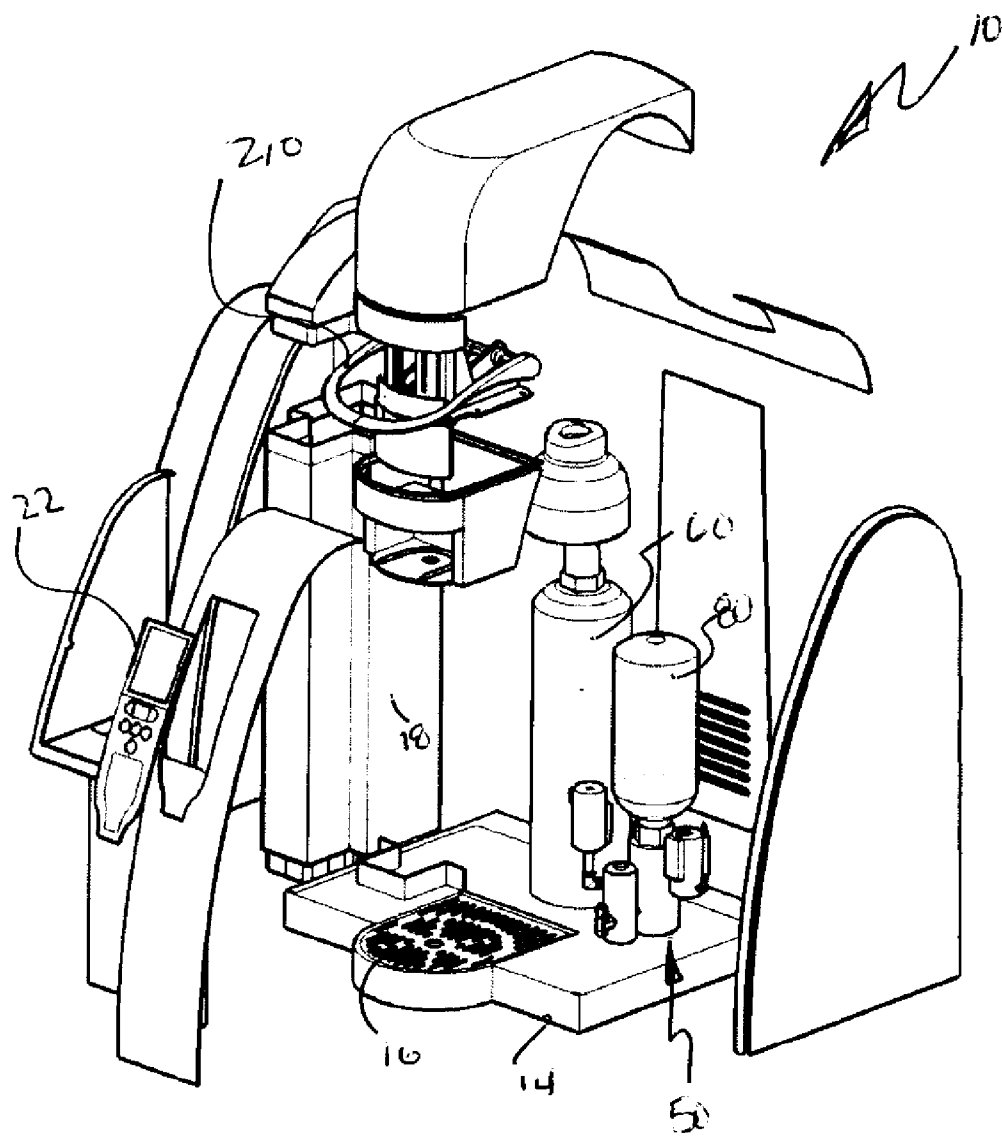


Fig. 2

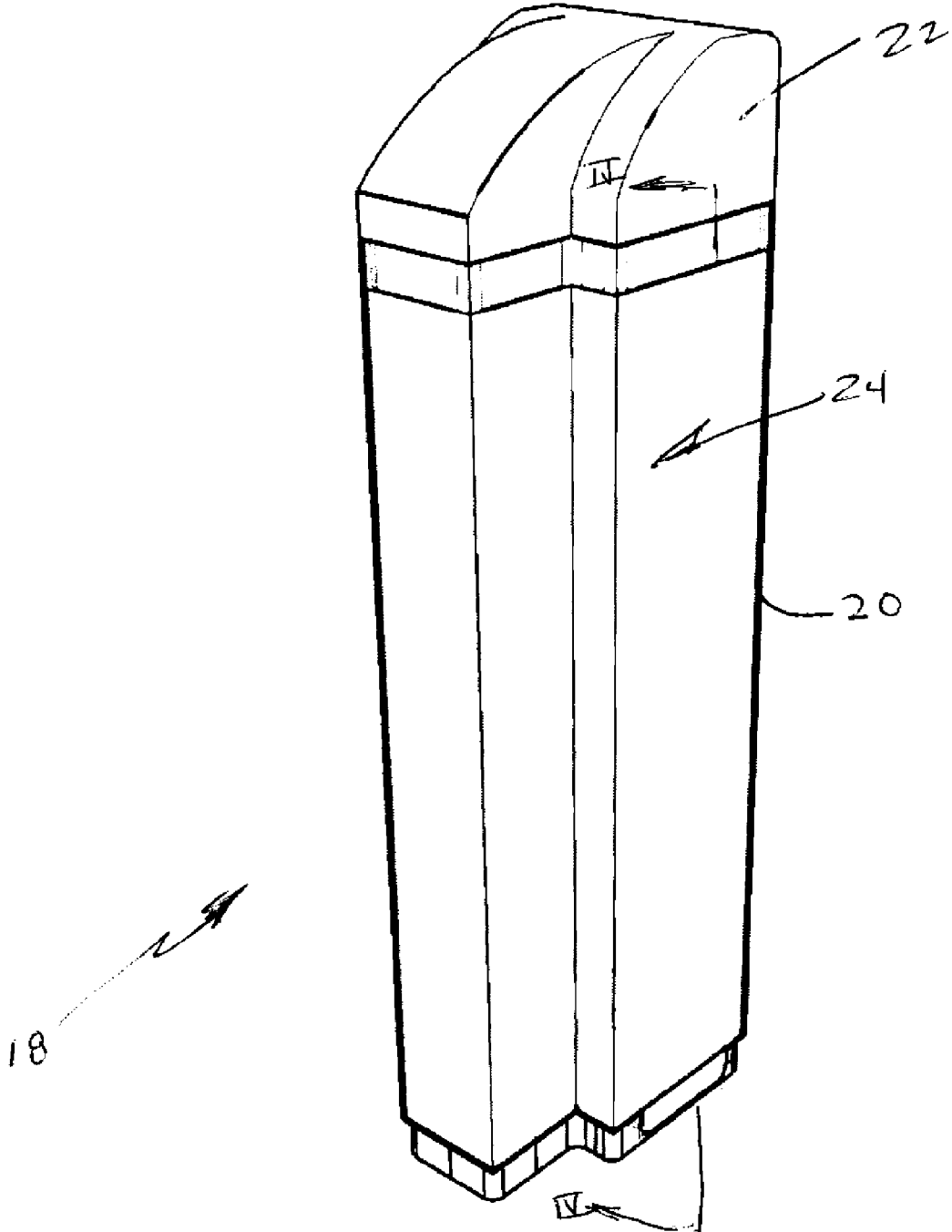


Fig. 3A

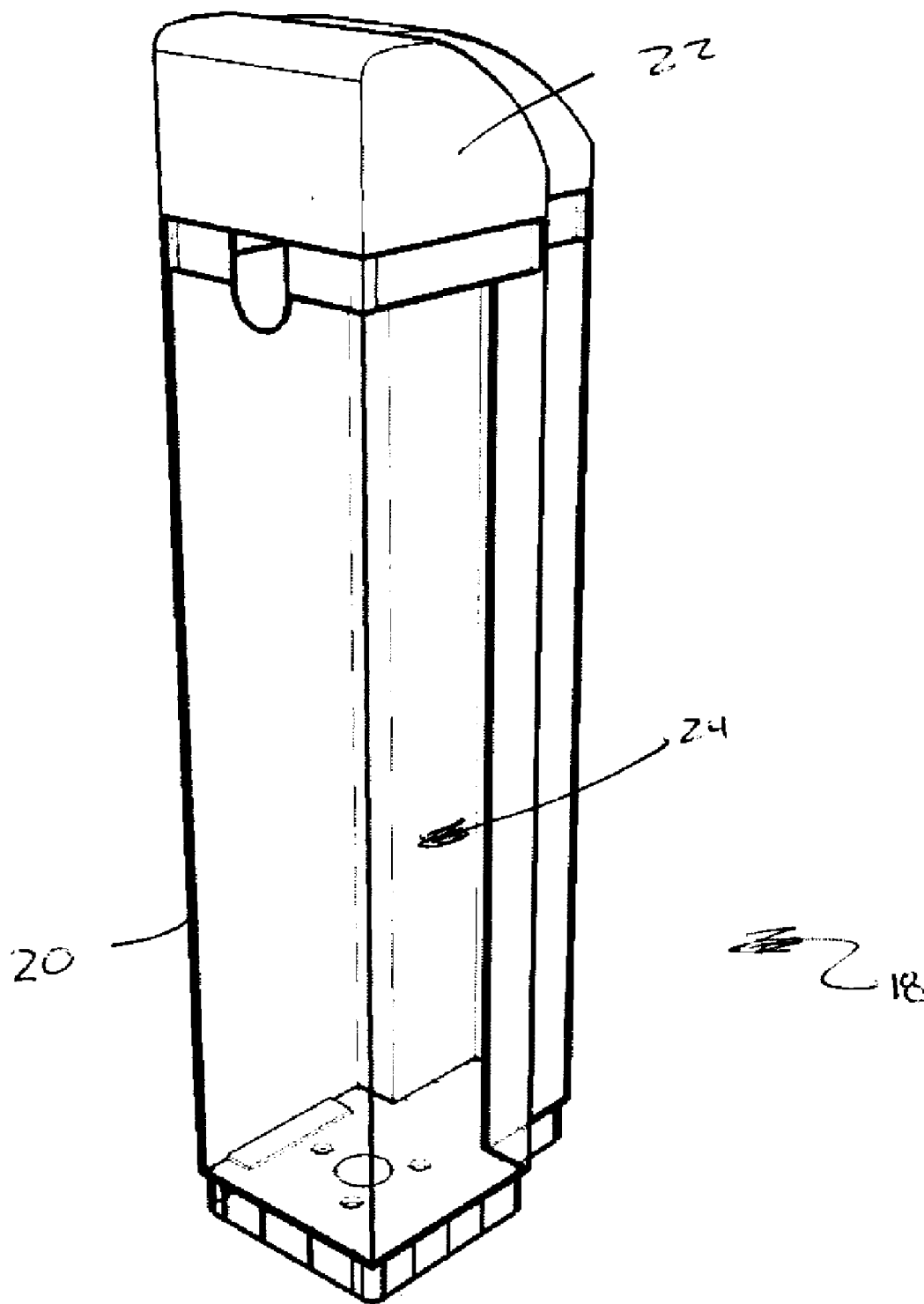


Fig. 3B

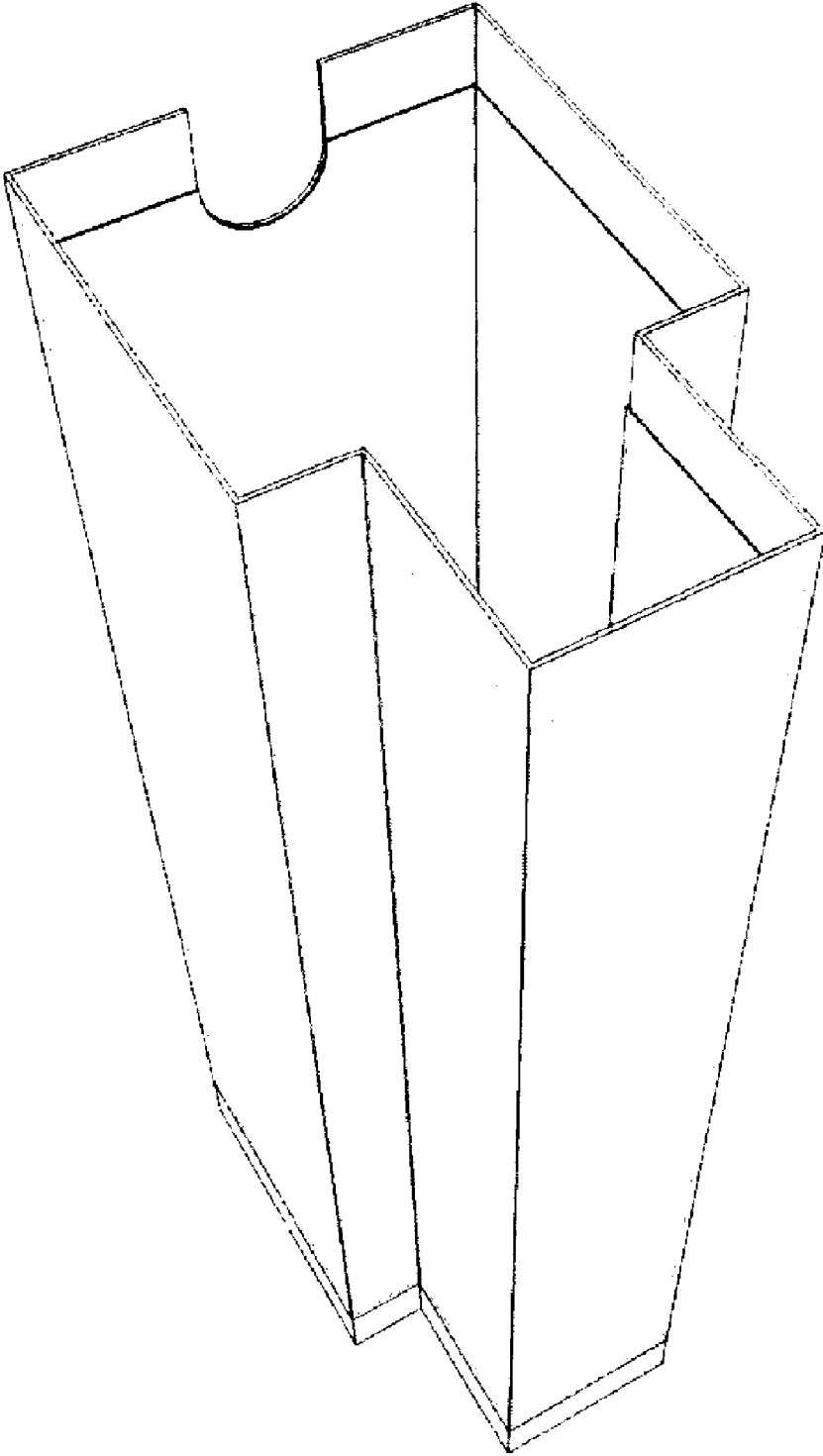


Fig. 3C

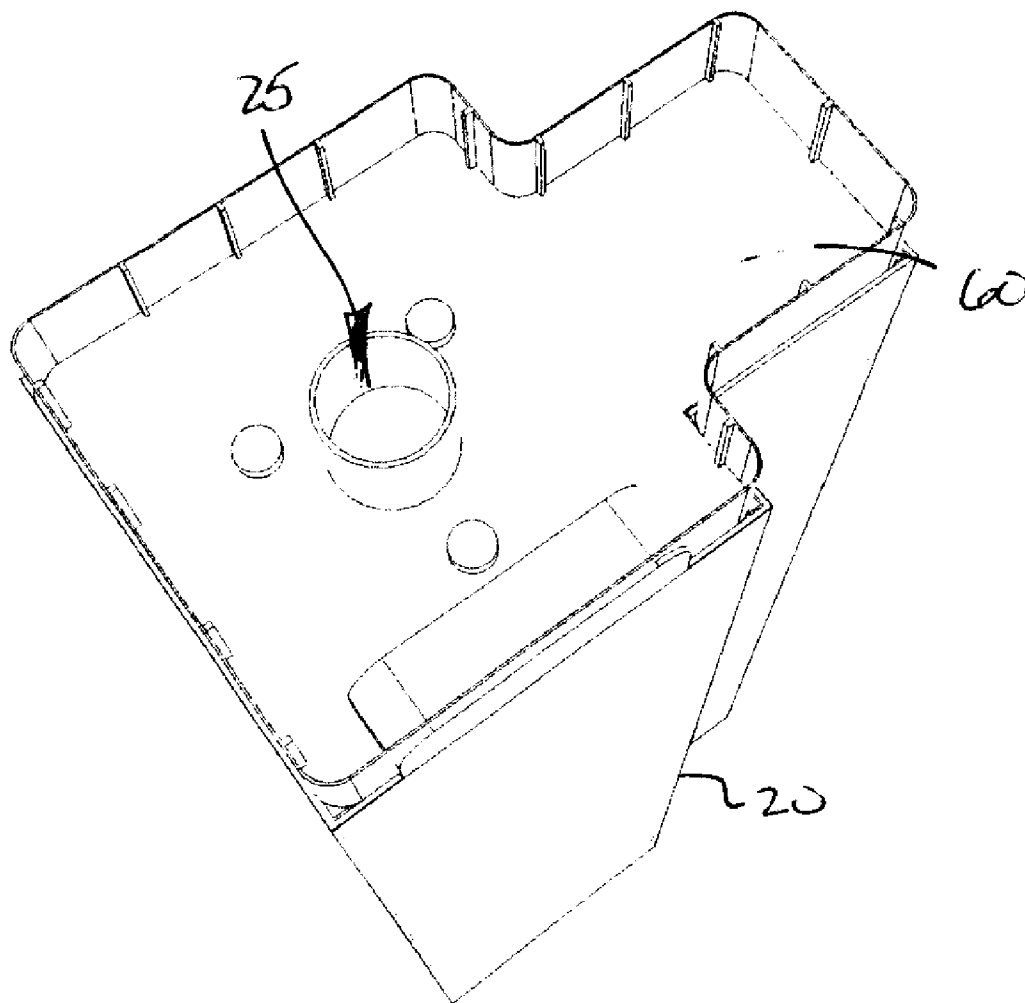


Fig. 3D

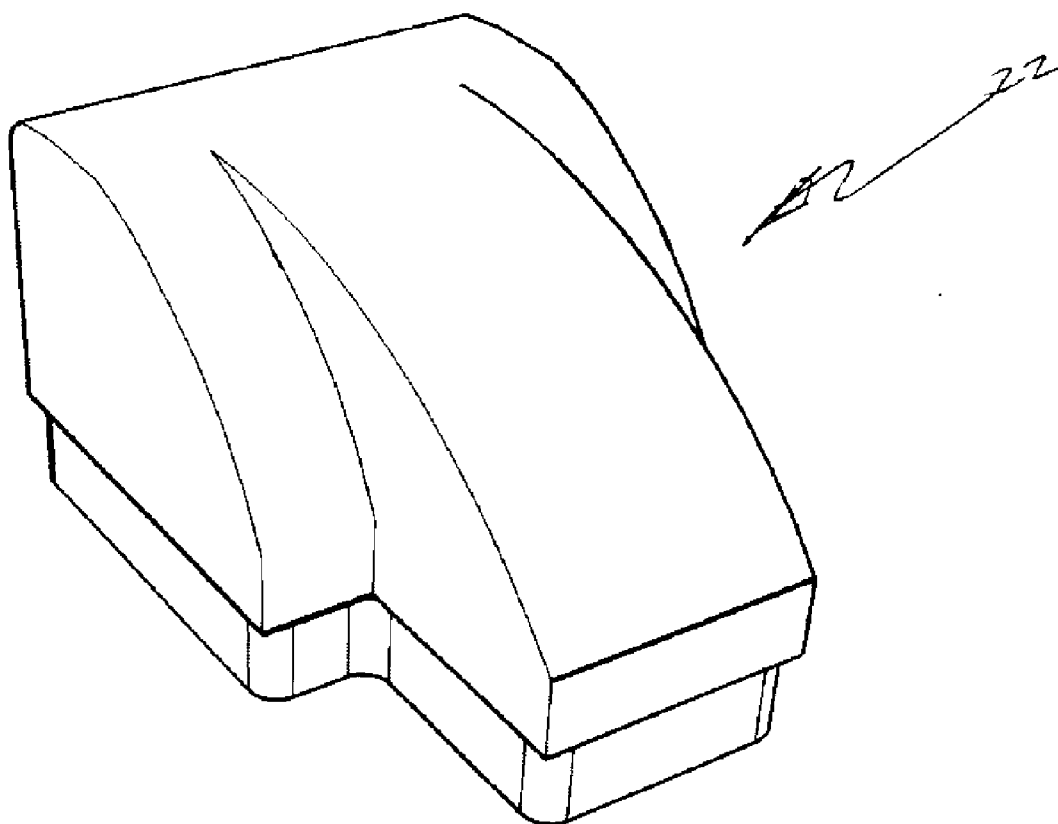


Fig. 3E

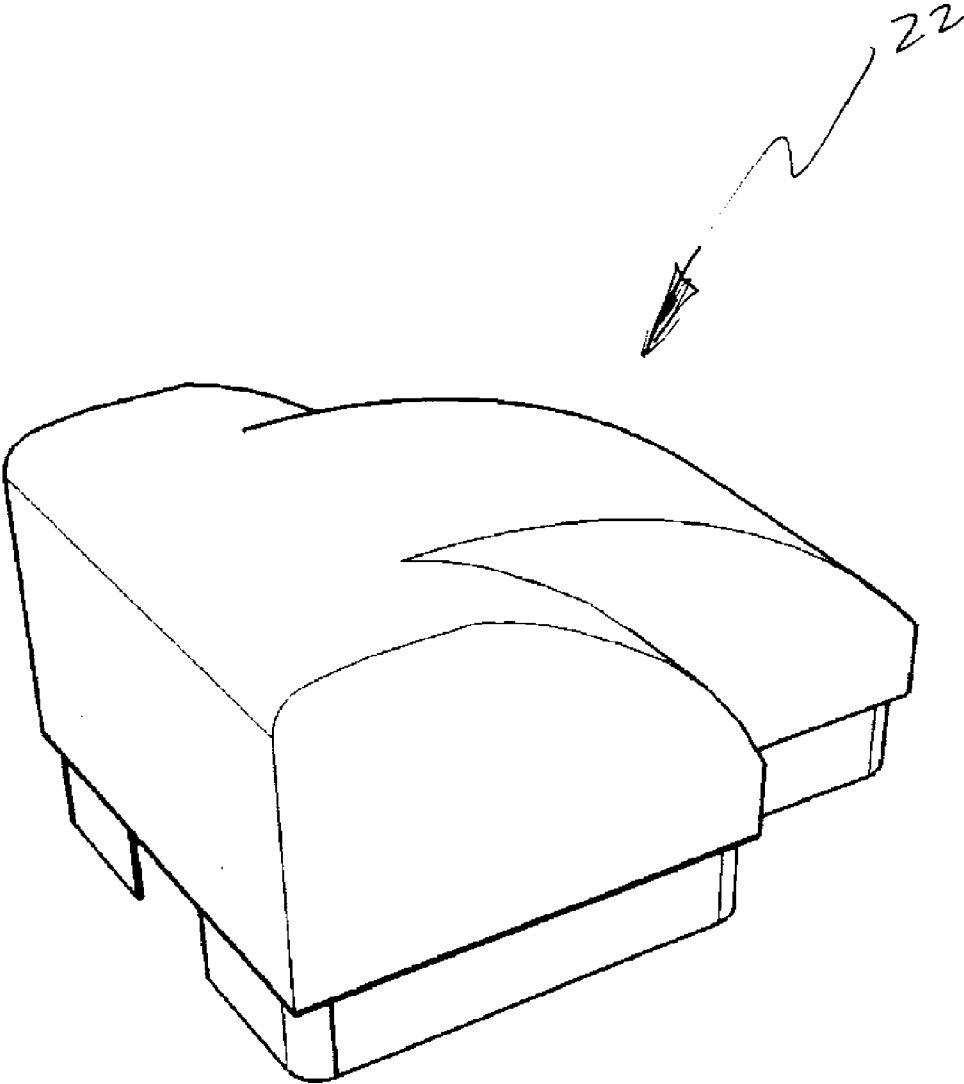


Fig. 3F

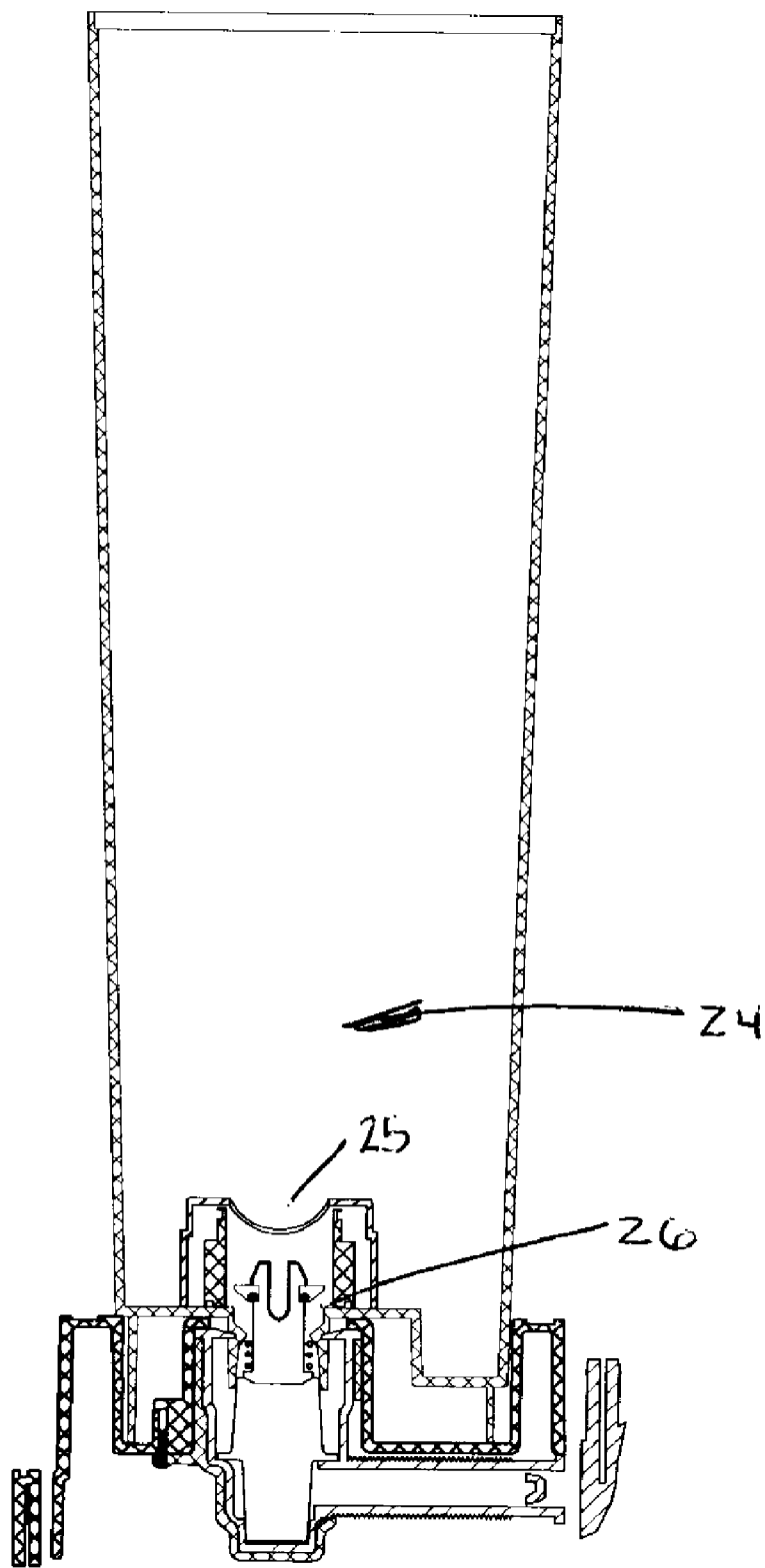


FIG. 4

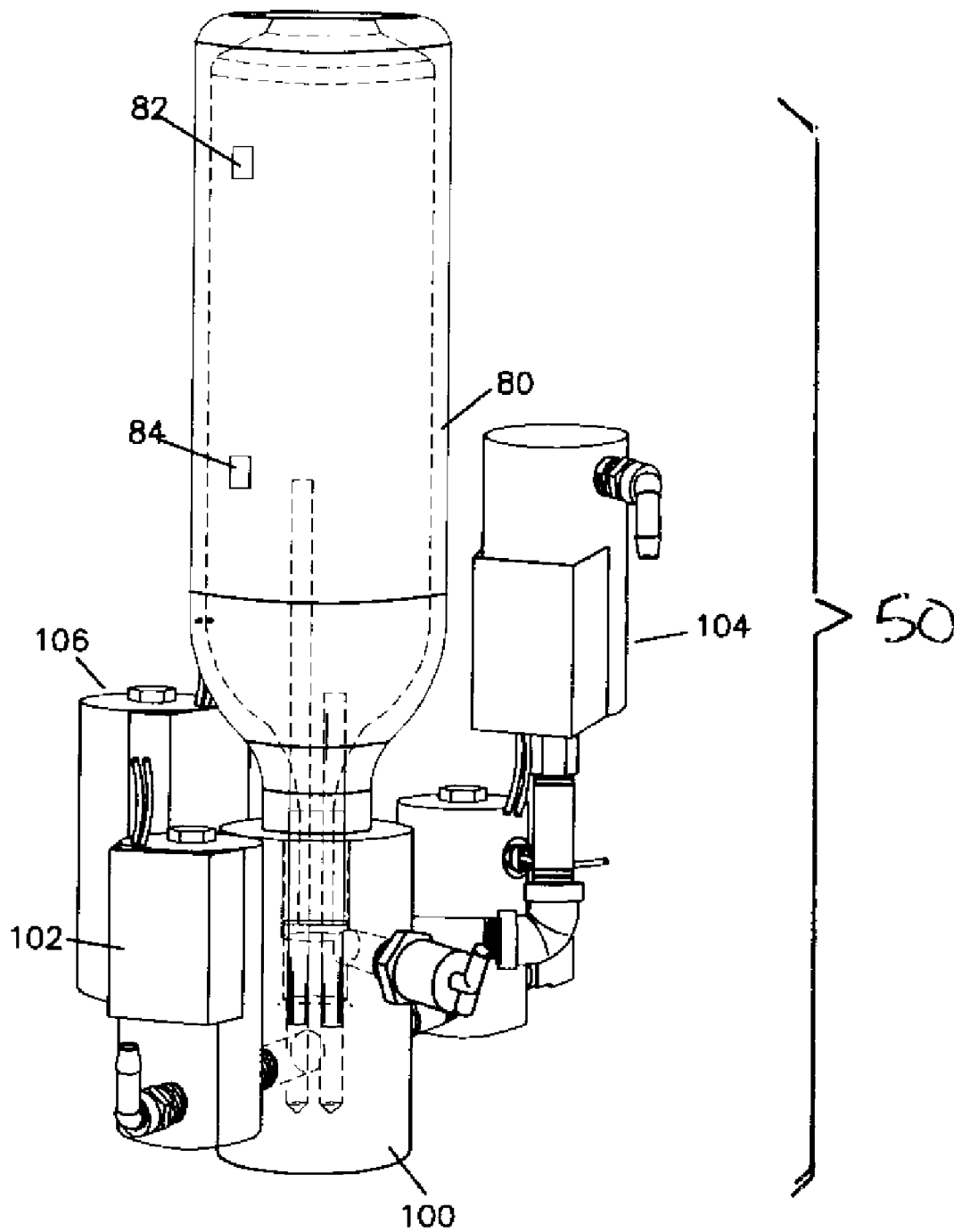


FIG. 5a

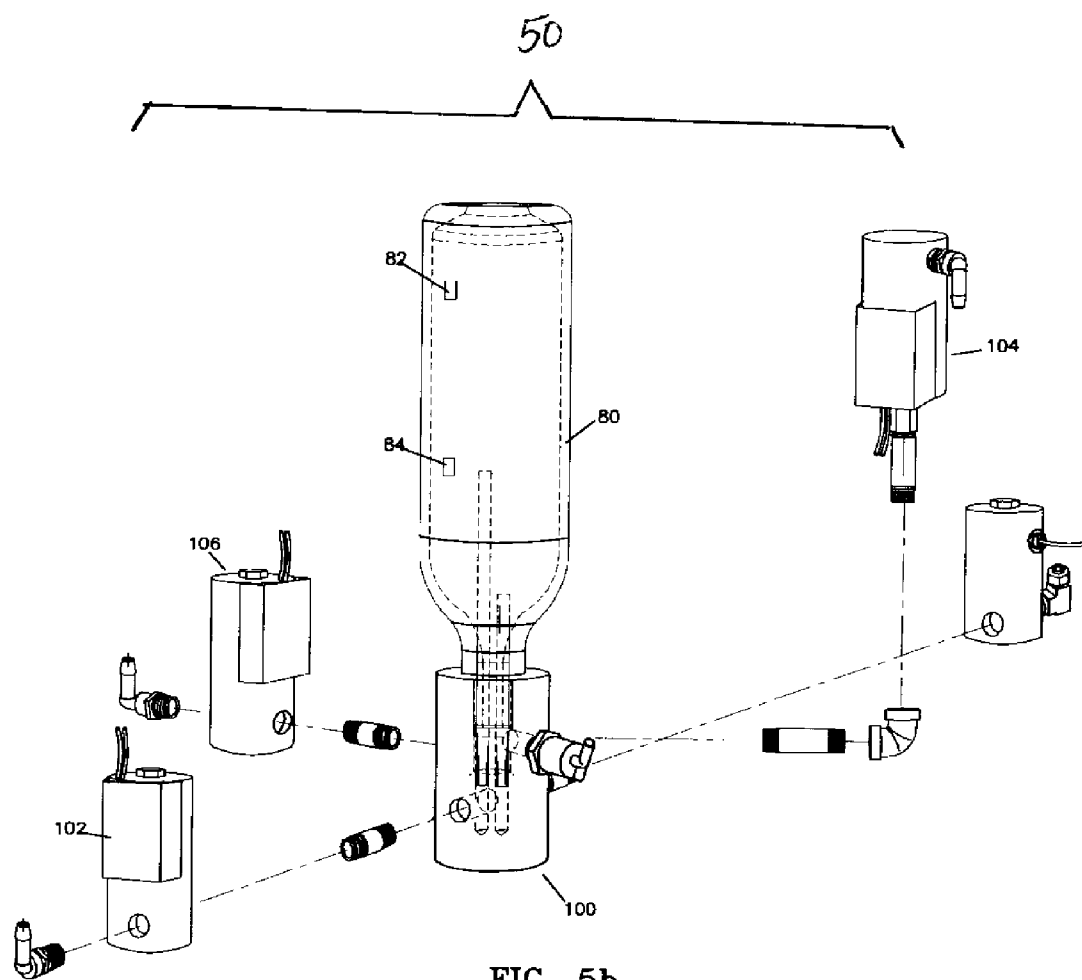


FIG. 5b

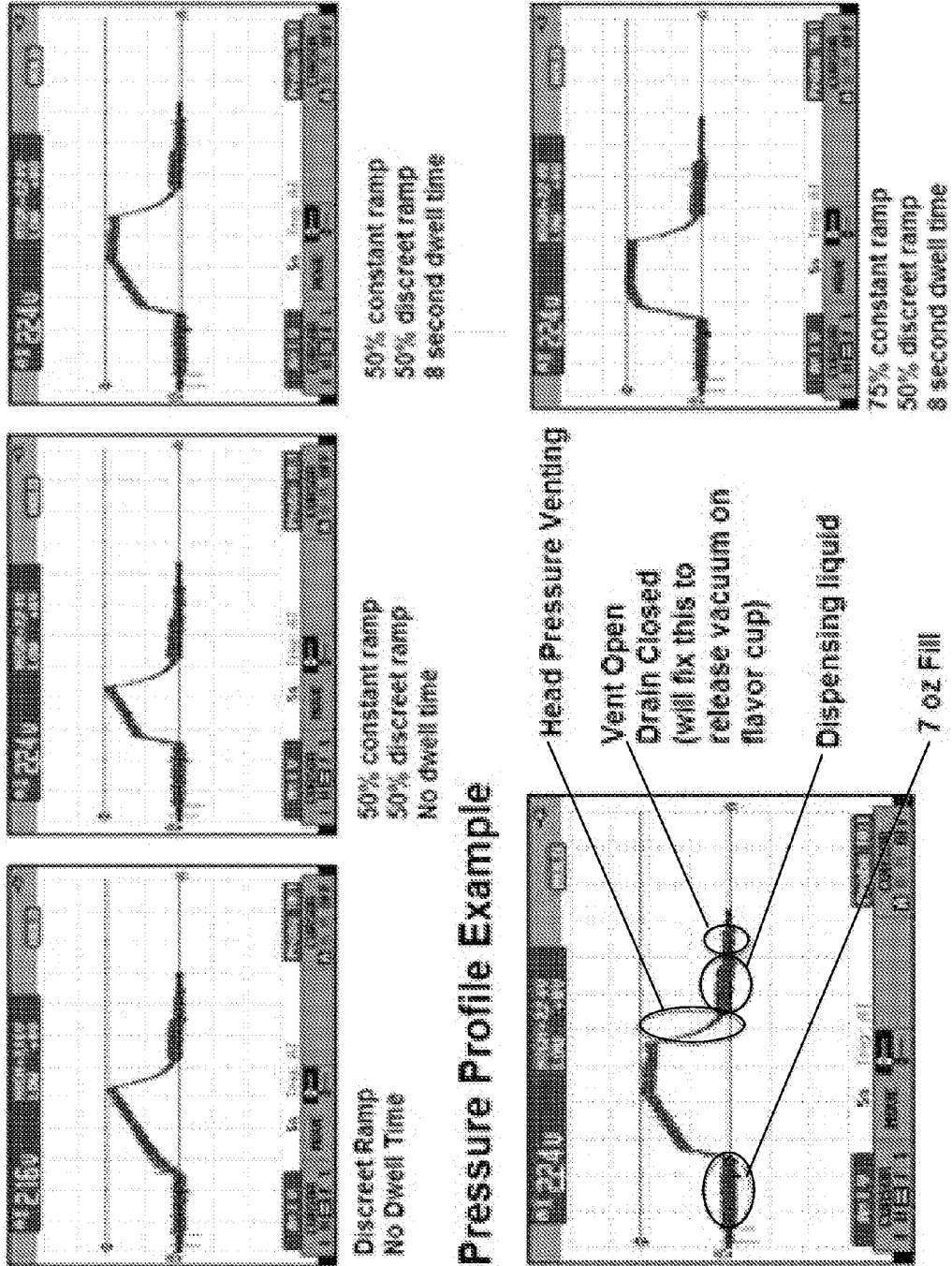


Fig 6

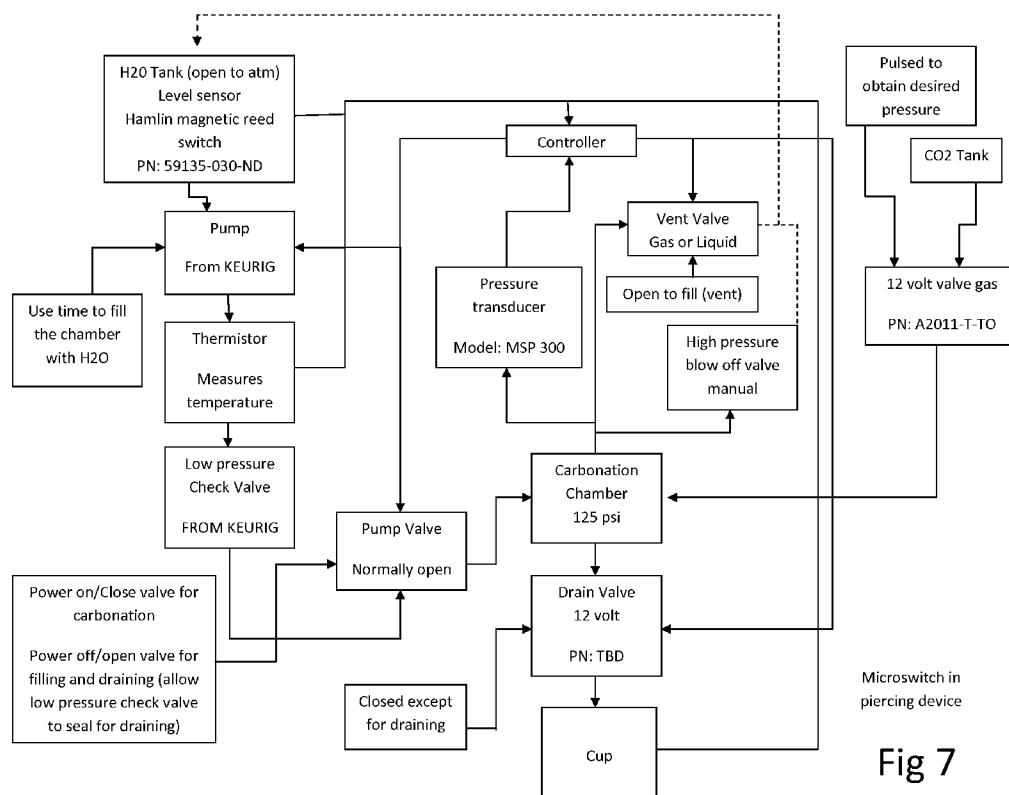


Fig 7

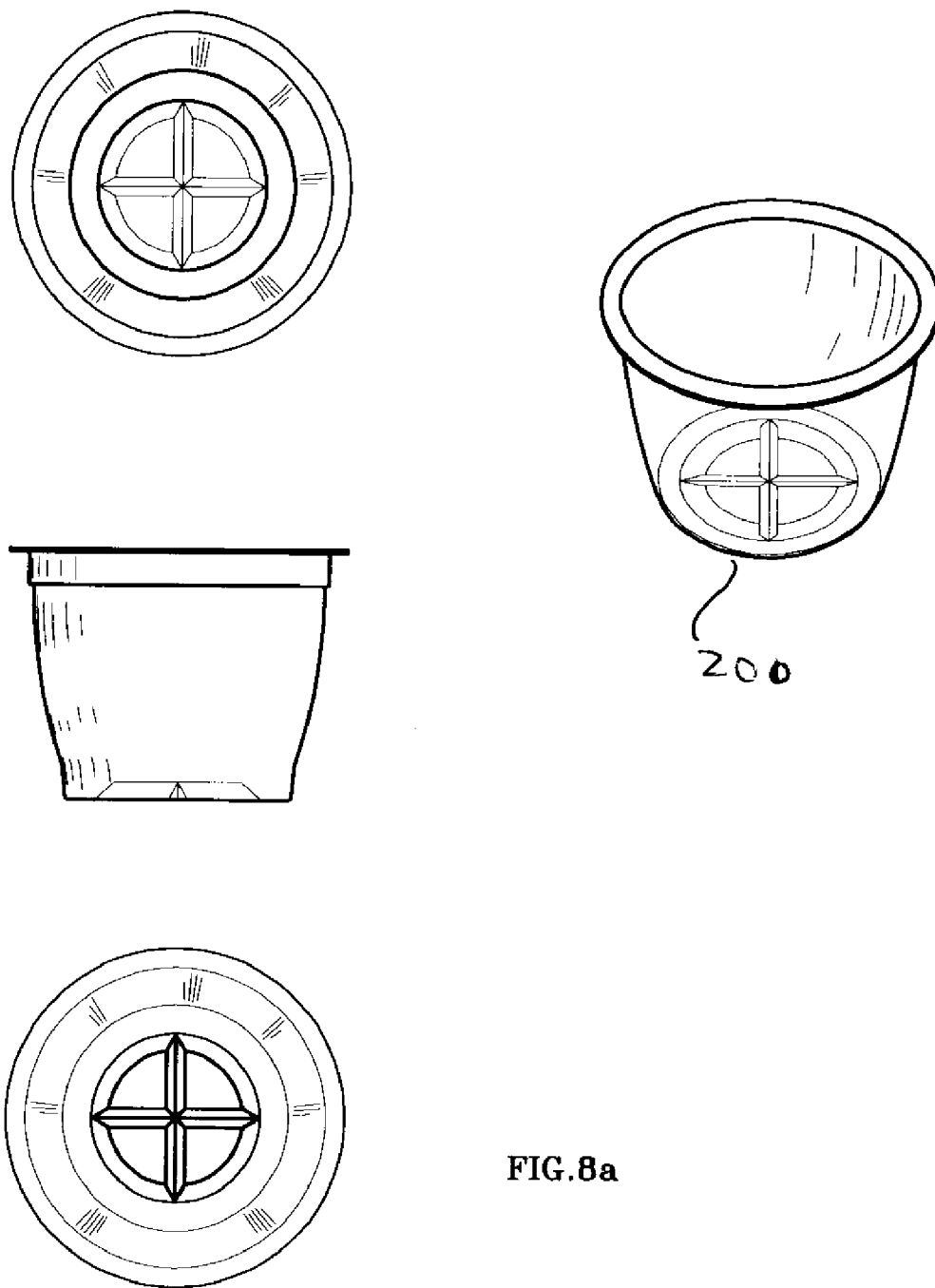


FIG. 8a

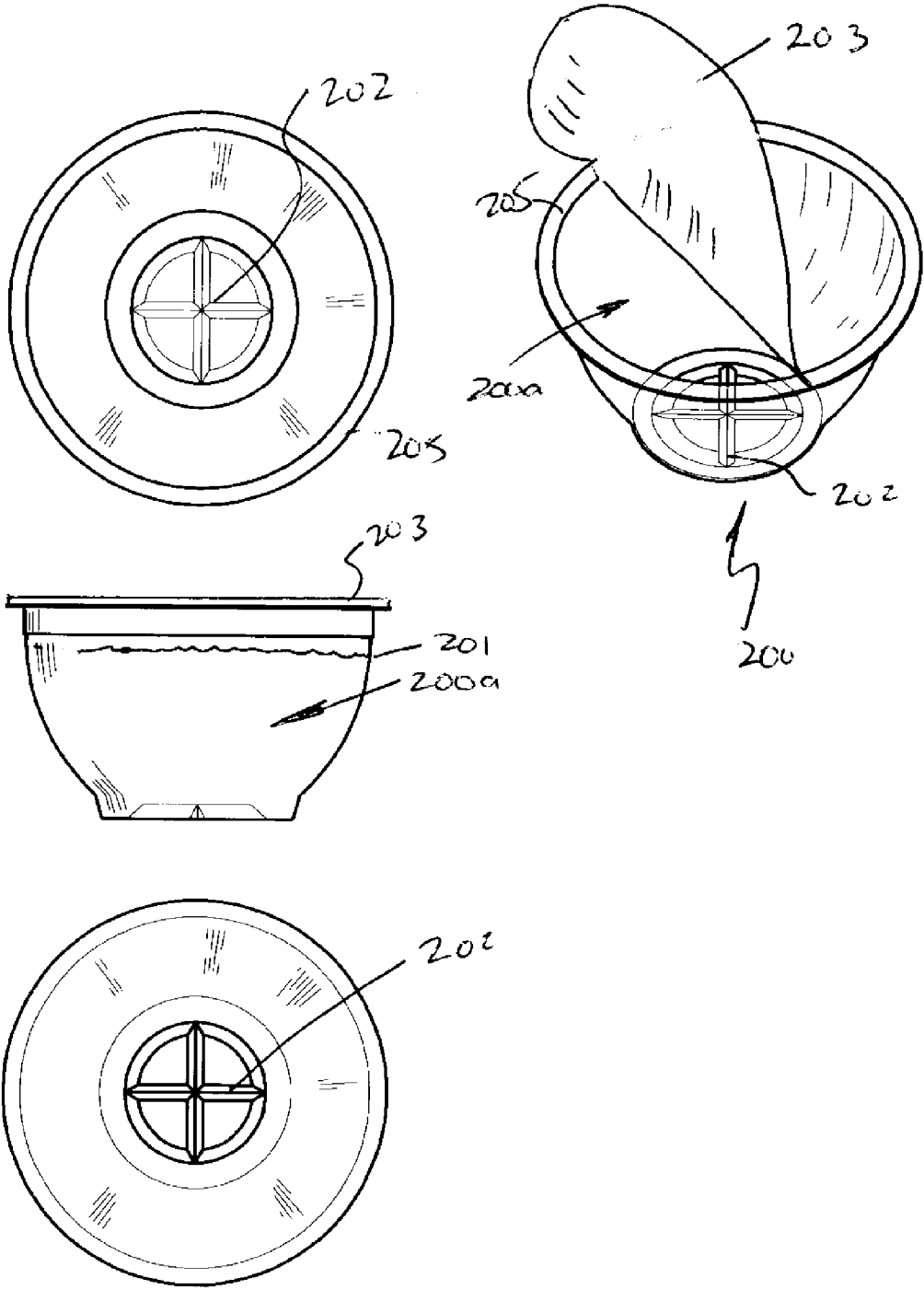


FIG.8b

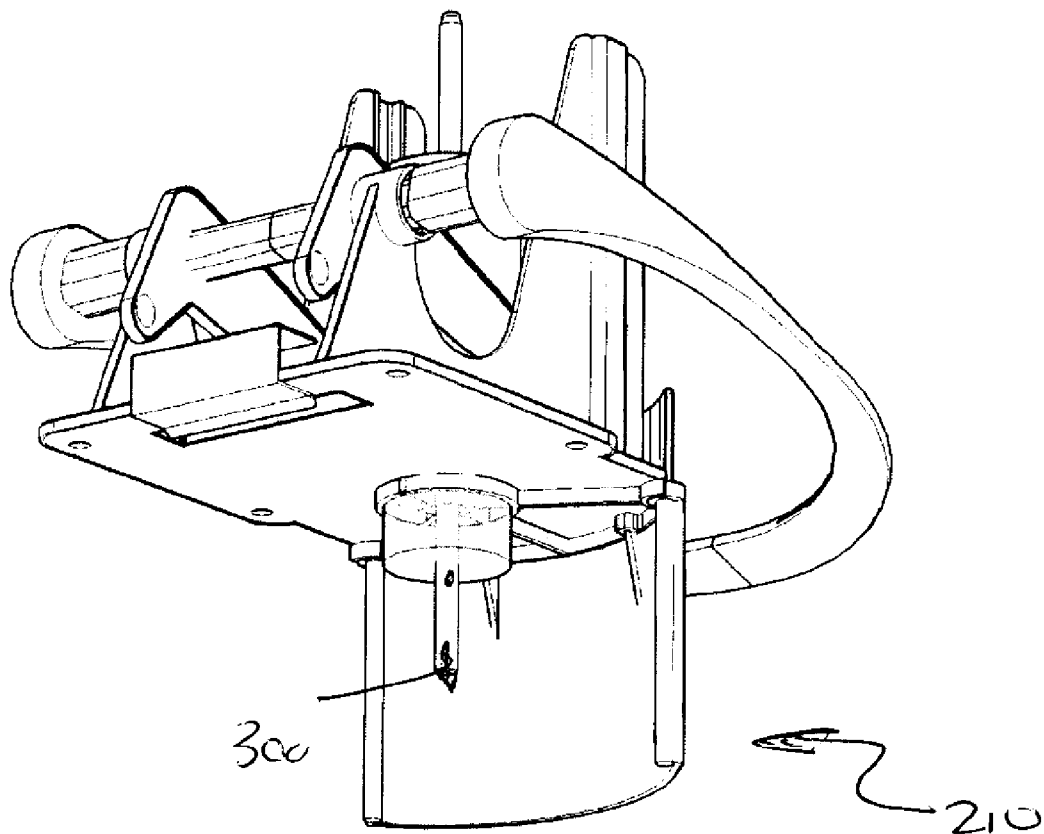


Fig. 9

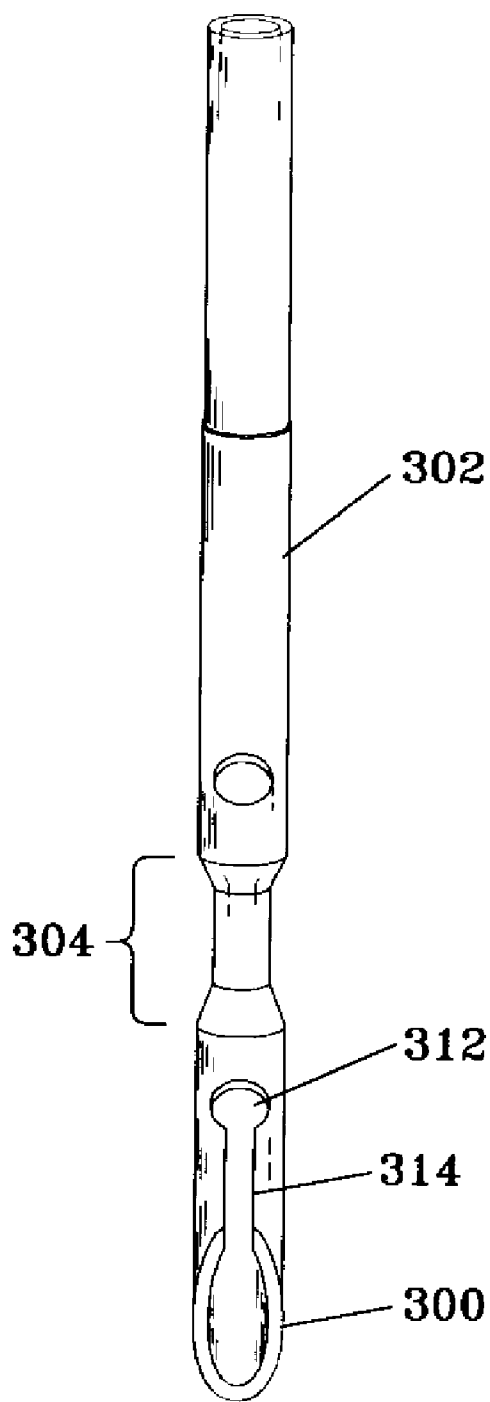


FIG. 10a

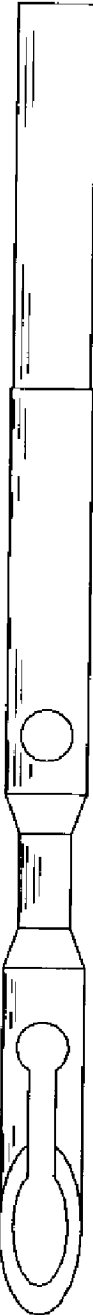


FIG. 10b



FIG. 10c

SELECT SERVING AND FLAVORED SPARKLING BEVERAGE MAKER

RELATED APPLICATIONS

[0001] The present invention is a Continuation in Part of U.S. Ser. No. 12/594,678, filed on Oct. 5, 2009, which was a Continuation in Part of U.S. National Phase application Ser. No. 12/573,507 and claims the benefit of U.S. Provisional Patent No. 60/927,329 filed on May 4, 2007 and PCT/US08/62653 filed on May 5, 2008, all incorporated by reference herein as if rewritten in its entirety.

BACKGROUND OF THE INVENTION

[0002] 1. Field of the Invention

[0003] The present invention relates generally to method and a device to make a single or a multiple serving of a select flavored, carbonated or noncarbonated beverage and, more particularly, to an apparatus and method for providing an individual serving 'bottling plant' for creating such beverages.

[0004] 2. Description of the Related Art

[0005] While coffee makers and hot beverage makers have existed for quite some time, a relatively new market development has been created for single serve beverage appliances. Such machines are all designed to quickly brew a single cup of coffee or tea at a time. In the United States, the most commercially widely available of these is made by Keurig Company, in which the grounds are pre-manufactured into prepared, single-serving pod called a K-Cups®. Once the machine has heated the water, the user inserts a K-Cup® into the machine, places a mug under the spout, and presses an actuation button to allow hot water to be then dispensed through the K-Cup®. The K-Cup® forms an internal brewing volume, and allows for sufficient mixing and steeping time to form a brewed beverage before being filtered there through into the mug. In this manner, a cup of coffee, tea or hot chocolate is prepared. By omitting the K-cup®, users can also merely prepare a mug of hot water, which can then be dispensed for use in making hot cocoa, tea, instant soup, or other hot drinks directly within the mug.

[0006] Devices of similar end use exist by Flavia™ Beverage Systems (a division of Mars, Incorporate), Nesspresso™ (of Nestlé Nespresso S.A., an operating unit of the Nestlé Group), Senseo® coffee brewing system from Dutch companies Philips and Douwe Egberts, a subsidiary of Sara Lee Corporation), and the Tassimo™ Hot Beverage System (developed by Kraft Foods, Inc.), just to name a few.

[0007] To date, such single serve beverage appliances are targeted, and therefore limited, in their capabilities: hot beverages made by brewing, steeping or the like. Consequently, a need exists for an on-demand, in situ single dose cold beverage machine capable of creating a sparkling or nonsparkling flavored waters, juices or sodas.

SUMMARY OF THE INVENTION

[0008] The problems associated with the making of on-demand, metered quantity of sparkling or non-sparkling flavored waters, juices or sodas are very much different than those hurdles presented in the making of hot beverages made by brewing, steeping or the like. The teachings available from these commercially available hot beverage machines have been found to be very much nonanalogous to the features and functions needed herein. Through significant trial and error,

the present invention as disclosed herein teaches a single serving beverage maker that provides a means to select a flavor, to select an amount of flavor, to control a carbonation level, and to control the overall blend, ratio or type of beverage, such as, for example, a sparkling water, a sparkling soda, a sparkling juice, a non-sparkling energy drink, or the like.

[0009] While the prior art teaches that the use of a single serving 'dose' of coffee or tea provided in a fixed amount in a pod or small container can function as a mixing or steeping vessel, the present invention provides a means in which the beverage machine can control the blending and manufacturing process of the finished drink in a repeatable, consistent manner to achieve a designed end blend for a person; and to repeatedly and to consecutively make one of a number of such different single-serving beverages at home.

[0010] It is an object of the present invention to provide a means to make a single serving of a beverage within a user's home and on demand.

[0011] It is a further object of the present invention to be able to create beverages including flavored waters with vitamins/minerals, sport drinks, energy drinks, herbal teas or other carbonated or non-carbonated cold beverages in a manner that is individually customized.

[0012] It is another object of the present invention to provide a means to control the proportion of concentrate to diluent and total volume of the created beverage.

[0013] It is yet another object of the present invention to comprise a means to regulate and to control the pressure at which the beverage is carbonated.

[0014] It is still yet another object of the present invention to provide a means to regulate the level of carbonation.

[0015] It is a further object of the present invention to provide a means to regulate and the select the flavor of the sparkling beverage at the time the beverage is dispensed.

[0016] It is a final object of the present invention to provide all of the benefits the foregoing objects entail.

BRIEF DESCRIPTION OF THE DRAWINGS

[0017] The advantages and the features of the present invention will become better understood with reference to the following and the more detailed description and the claims taken in conjunction with the accompanying drawings, in which like elements are identified with like symbols, and in which:

[0018] FIG. 1a is a front perspective view of an in-situ counter top beverage maker for carbonated and uncarbonated beverages according to the preferred embodiment of the present invention;

[0019] FIG. 1b is a rear perspective view thereof;

[0020] FIG. 2 is a partially exploded perspective view thereof;

[0021] FIGS. 3a and 3b are front and rear perspective views, respectively, of a pitcher assembly 18 for use with the counter top beverage maker according to the preferred embodiment of the present invention;

[0022] FIGS. 3c and 3d are upper and lower perspective views, respectively, of the pitcher body 20 for use as part of the pitcher assembly 18 as shown in FIGS. 3a and 3b;

[0023] FIGS. 3d and 3e are upper and lower perspective views, respectively, of the pitcher lid 22 for use in conjunction with the pitcher body 20 and as part of the pitcher assembly 18;

[0024] FIG. 4 is a cross sectional side view of the pitcher assembly 18 taken along line IV-IV of FIG. 3a;

[0025] FIG. 5a is a perspective view of a carbonation assembly 50 for use with the counter top beverage maker 10 according to the preferred embodiment of the present invention;

[0026] FIG. 5b is an exploded view of the carbonation assembly 50 of FIG. 5a;

[0027] FIG. 6 is a graph showing the operation of the control solenoid for controlling the flow of CO₂ to the chamber 80 with the resulting pressure profile according to the preferred operation of the present invention;

[0028] FIG. 7 is an operational flow chart of an in-situ counter top beverage maker for carbonated and uncarbonated beverages according to the preferred embodiment of the present invention;

[0029] FIGS. 8a and FIG. 8b are a perspective views of a small flavor cup 200 and large flavor cup 201, respectively, for use in conjunction with a beverage maker of the preferred embodiment; and

[0030] FIG. 9 is a perspective view of a piercing mechanism 210 for use in conjunction with a beverage maker 10 of the preferred embodiment;

[0031] FIG. 10a is a perspective view of a piercing needle 300 for use in conjunction with the piercing mechanism shown in FIG. 9;

[0032] FIG. 10b is a top plan view thereof; and

[0033] FIG. 10c is a cross sectional view taken along line X-X of FIGS. 10b.

DETAILED DESCRIPTION OF THE PREFERRED EMBODIMENTS

[0034] The best mode for carrying out the invention is presented in terms of its preferred embodiment as developed discoveries and improvements to those teaching described in the RELATED APPLICATIONS, incorporated by reference herein as if rewritten in their entirety, and herein depicted within the Figures.

1. General Description of the Device

[0035] Referring now to FIG. 1a and FIG. 1b, a preferred embodiment of an in-situ counter top beverage maker for carbonated and uncarbonated beverages, hereinafter referred to generally as a cold beverage maker or beverage maker 10, is shown. An outer housing 12 covers and contains the modular internal systems, while providing an aesthetically pleasing industrial design. While many of the teachings and improvements of the present invention can be achieved without limitation to size or form factor, one additional key improvement taught by the present disclosure is to be able to provide a beverage maker 10 that can fit conveniently onto a standard kitchen counter top. As such, it is anticipated that the outer housing 12 would be capable of having an overall height of less than 15.5 inches, with a preferred outer dimension being within an overall cube of 15.5 inches high by 14 inches wide by 12.75 inches deep.

[0036] The housing 12 further supports a control area 22 forming an operational interface or user control interface, as described in greater detail below. A filling area, generally shown as 209 includes a piercing mechanism 210 (as described in greater detail below) which allows for mixing of chilled carbonated or noncarbonated water with a single portion flavor concentrate container above the base splash plate 16.

[0037] As shown, the housing 12 is affixed to a base 14, and provided with additional structural integrity and which further functions as an attachment member for connection of the various system components as will be described in greater detail below. A base splash plate 16 or overflow tray is further supported by the base 14 and is of a size, shape and location as to provide for collection of spilled or otherwise mis-dispensed fluids. According to the preferred embodiment presented herein, the overflow tray is adapted to collect up to 16 fluid ounces of liquid in that the present design has been selected for dispensing of either eight or sixteen ounce beverages, as will be described in greater detail below.

[0038] Beverage making fluid is anticipated as being substantially water. However, it would be obvious to a person having ordinary skill in the relevant art than any potable fluid capable of being used as a beverage could be utilized as an obvious equivalent (such as, for example, fruit or vegetable juices). Fluid is introduced to the beverage maker 10 through a pitcher assembly 18. The pitcher assembly 18 is best shown in conjunction with FIG. 3a through FIG. 4b, the pitcher assembly 18 comprise a pitcher body 20 forming a fluid reservoir 24 contained by a removable pitcher lid 22 capable of sealingly closing the mouth of the pitcher body 20. It is anticipated that the pitcher assembly 18 will be nestable within the base 14 but removable from the machine housing 12 such as to allow the assembly 18 to function as a beverage pitcher capable of being placed in a refrigerator (not shown) such as to chill any fluid contents. The pitcher body 20 forms a discharge orifice 25 formed in the bottom of the pitcher body 60 (best shown in FIG. 3d) which allows for fluid communication between the fluid reservoir 24 and a water pump 106 that further communicates with a carbonation chamber 80 as described in greater detail below. As shown in conjunction with FIGS. 4a and 4b, a spring urged pitcher valve assembly 26, provides a mechanism for opening the discharge orifice 25 upon nesting of the pitcher body 20 within the base 14, while allowing for automatic closure upon removal. In such a manner the user can remove the assembly 18, fill the body 20, and return the base 14 to provide delivery of the liquid contents to pre-prime the machine.

[0039] While the selection of any particular volume of water reservoir 20 would be a design choice to accommodate an individual performance requirement, shown in the present invention is a 64 fluid ounce water reservoir 20 formed as a blow molded volume. It is anticipated that a person having ordinary skill in the relevant art, in light of the teachings and goals of the present invention, would envision as an alternate design choice to incorporate a rigidly attached (i.e. non-removable) fluid reservoir mounted within or on the housing 12 and having access through a fluid fill door. It is anticipated that such a functionally equivalent design alternative would require a means of chilling the contents of such a reservoir, a means for insulating such a reservoir, or both.

[0040] The fluid provided from the pitcher assembly 18 is thereafter directed to be carbonated (optional), blended, and discharged to a drinking vessel as a flavored water with vitamins/minerals, sport drink, energy drink, herbal tea or other carbonated or non-carbonated cold beverages in a manner that is individually customized. The present application incorporates the teachings and improvements developed from those inventions disclosed in the RELATED ART listed above, while disclosing additional improvements which shall be identified and described alone in specific detail. It will become obvious to a person having ordinary skill in the

relevant art, in hindsight light of the teachings of the RELATED ART, that the specific details of these inventions described alone, can and ought to be understood in conjunction with the operation of the overall invention. With this in mind, the current invention can be broadly construed in terms of the following additional improvements: carbonation devices; carbonation methods; syrup (i.e. flavor or non-water liquid component) interaction or control; and, piercing mechanism.

2. Detailed Description of the Carbonation Devices

[0041] It has been taught as a key element of the present inventions that a pressure vessel assembly of a fixed volume be utilized for the absorption of carbon dioxide into the liquid for use in the manufacture of a sparkling type beverage. In the preferred embodiment, as shown in generally in FIG. 2 and in greater detail in conjunction with FIGS. 5a and 5b, the carbonation assembly 50 is shown having a carbonation chamber 80 shown in its preferred embodiment comprising a 16 oz. canister manufactured sufficiently to retain pressurized fluid in a safe manner. One particular feature and improvement of the present teachings include the function of the carbonation chamber 80 as a 'dose carbonator'. For purposes of the present invention a 'dose carbonator' refers to a controlled volume in which temperature, pressure, water volume, and, ultimately, CO₂ absorption can be performed and controlled. As such, the internal volume is designed to hold a dosed liquid volume, plus an additional head space to allow for addition of pressurized carbon dioxide, as described generally herein and in greater detail below. It is anticipated that the total internal volume less the volume of the head space is equal to 14 fluid ounces for dispensing a 16 ounce beverage. In this manner, flavorings, essences and syrups are blended in a fixed proportion of 2 ounces flavoring to 14 ounces of chilled (or carbonated) water. Further, it is anticipated that within the teachings of the present invention alternate internal volumes can be provided such as to provide for different size beverages, or alternation between different sized beverages. In the present embodiment, the use of a capacitance sensors 82, 84 located along the vertical sidewall of the carbonation chamber 80 can be used to identify and control filling to a desired level, with the upper capacitance sensor 82 located at a level corresponding to the volume associated with the proportions identified above for a larger mixed beverage (i.e., 16 total ounces of consumable beverage), while the lower capacitance sensor 84 is located at a level corresponding to a different size, anticipated herein as being at a level indicating the introduction of 7 fluid ounces of liquid for allowing for the dispensing a finished beverage of 8 ounces. It is anticipated that a person having ordinary skill in the relevant art, in light of the teachings and goals of the present invention, would envision as an alternate design choice variations in the number of level sensors or corresponding volumes of finished beverages as functionally equivalent design alternatives or obvious extensions of the teachings herein, or both.

[0042] The use of the type and style of chamber 80 as shown has been found to have benefits in use. The continuous vessel volume with minimal penetrations minimizes unwanted leaks of liquids or gases. The single entry orifice can be sealed with O-ring seals, and may allow the CO₂ injection into the chamber 80 to be done through an entry tube 86 that terminates below the anticipated liquid level, thereby allowing for the CO₂ to be bubbled through the liquid on its way into the chamber. However, the CO₂ will eventually

collect at the apex of the chamber, and as such a continuous vessel volume therefore results in the minimizing of the surface area of the liquid-gas interface, thereby decreasing the effective and rapid mixing and absorption of carbon dioxide. Improved carbonation methods, as described herein below, have been therefore developed in order to minimize the mixing or dwell time required to get desired or complete carbonation.

[0043] Other challenges of such a chamber 80 design is the use of metal forming results in limited options for level detection. While contact sensor can, of course, be implement by incorporating additional orifices into the chamber sidewall, non-contact sensors and capacitive type sensors are of limited use with such a design. Further still, the thermal conductivity of a metal sidewall increases the heat flux into the liquid contents, thereby warming the resulting cold beverage. As such, as an alternate embodiment for a carbonation chamber 80 the use of a blow molded plastic materials having lower thermal capacities may be used to minimize the absorption of heat into the liquid contents during the carbonation cycle.

[0044] In either embodiment it is anticipated that the temperature of the internal fluid contents of the carbonation chamber 80 can be obtained to or maintained at 37° F. with the introduction into the pitcher assembly 18 of chilled water at or below this temperature; it is further anticipated that the pressure of the internal volume can, and should, be maintained at between 125 to 150 psi. This provides an optimum condition for absorption of CO₂ into the water.

3. Detailed Description of the Carbonation Methods

[0045] In order to obtain a pressure of between 125 to 150 psi, a cylinder 60 of high pressure CO₂ is in fluid communication with the internal volume of the carbonation chamber 80 through the CO₂ inlet of the junction block 100. The junction block 100 functions as the manifold for fluid flow of liquid and pressurized gas as directed by the CO₂ solenoid 102, the vent solenoid 104, or liquid supply pump 106 that are each in fluid communication with their respective systems. A pressure transducer 110 controls the introduction of the 1800 psi working pressure of CO₂ from the cylinder 60 to the CO₂ inlet. As identified previously in the RELATED APPLICATIONS, in order to provide consistent, available, and economical source of CO₂, it is anticipated that the beverage machine 10 of the present invention would take advantages of an existing source of such compressed carbonating gas such as a common CO₂ gas propellant as are found for use in powering paintball guns, which typically comes in the three sizes of 9 oz, 12 oz and the 20 oz. It is anticipated that a person having ordinary skill in the relevant art, in light of the teachings and goals of the present invention, would envision any of these sizes as functionally equivalent design alternatives or obvious extensions of the teachings herein, or both.

[0046] In order to optimize the absorption of the fixed dose of carbonated water, it is anticipated that the head space should be vented of any residual air and filled with CO₂. This can be done by driving CO₂ through a discharge straw 120 and out through the vent valve 106. It is further anticipated that a pulsed introduction of CO₂ into the CO₂ inlet would allow for improved incremental carbonation of the water until an optimum pressure of between 125 to 150 psi is obtained within the volume and maintained by the vent valve 106.

[0047] Referring in conjunction to FIG. 6, the operation of the control solenoid for controlling the flow of CO₂ to the chamber 80 is described and shown with the resulting pres-

sure profile. It has been found through significant testing that the introductions of pressurized CO₂ in a batched, ramped fashion would require a significant dwell time to allow for adequate carbonation of the contents. Alternately, the use of pulsed charges of CO₂ has been found to be more effective at urging absorption into the liquid, but only at higher pressures. In addition, the use of a continuous pulsed introduction of CO₂ would result in a long cycle time, to be found unacceptably long to the consumer in addition to allowing additional time for warming of the beverage through heat soaking. It has been found to be an optimum cycle to provide an initial pressurization of the carbonation chamber (as shown by slope A), followed by pulsing the CO₂ into the vessel pressure until it maintains a constant maximum pressure (As shown by slope B), allows for greater absorption into the liquid at an acceptable overall cycle time. Once fully charged, an optimal dwell time of about approximately 8 seconds (as shown by slope C) has been shown to provide an optimal overall cycle and dwell time to attain adequate carbonation at a reasonable overall cycle type. This pressure is then vented (as shown in slope D) prior to dispensing of the liquid (as shown in slope E). Additionally, the venting of the carbonation chamber **80** during liquid discharge has also been found useful in releasing any vacuum created by dispensing of the mixed beverage, as will be described in greater detail below.

4. Detailed Description of Syrup Interaction or Control

[0048] Operation of the present invention is best described in conjunction with FIG. 7 in which an in-situ counter top beverage maker for carbonated and uncarbonated beverages according to the preferred embodiment of the present invention. The level sensor within the fluid reservoir identifies the presence of a sufficient amount of liquid from which to form a mixed beverage. If present, upon initiation the pump will operate for a predetermined cycle period for providing the carbonation chamber with sufficient liquid (either 7 ounces or 14 ounces) depending upon the size beverage selected. A thermister measures temperature of the fluid portion and may be used to control the amount of CO₂ pressure needed for saturation. If sufficient CO₂ pressure exists in the canister **60** then the pump is powered and the vent valve opened to allow for filling of the canister with fluid. Once full, the carbonation chamber is pressurized in the manner described above to allow the pressurized canister to pressurize the carbonation chamber up to the appropriate saturation pressure (approximately 125 to 150 psi). A pressure transducer may be used in fluid communication with the carbonation chamber through the junction block **100**. If the carbonation chamber experiences a pressure above the desired target pressure, a high pressure relieve valve may then release gas until the excess pressure is relieved.

[0049] In conjunction with the preferred embodiment of the present invention, the beverage maker **10** incorporates the Central Processing Unit for operationally controlling all of the internal controls. When the beverage maker **10** is activated, a user interface displaced on the operational control unit **24** will indicate status, cycle step and operation by use of illuminated LED driven directly from the internal power supply.

[0050] However, unlike brewed beverages such as coffee or tea where users are accustomed to variation in output and routinely control concentration through steeping time, level of grind of the beans, or sheer quantity of ground beans, in

carbonated or non-carbonated beverages the consumer expectation is one of greater consistency. Further, with the use of a fixed volume 'dose carbonator' a greater need exist for verification and authentication of the type, quality, quantity, concentration, etc. of the flavor concentrate or non-diluent component. In the present invention, the use of individually packed, single use disposable flavor cups **200** is anticipated which include a mixing area **200a** of a volume greater than the volume that will be filled with the flavors of choice to make sparkling flavored water and a syrup to make vitamin fortified and mineral added, low sugar soda pop. Additionally, a coded authentication mechanism is anticipated as being carried by the cup **200**, and identified by the beverage maker **10**, would allow the settings of the beverage maker **10** to be pre-set to accommodate normal condition anticipated for use with a particular beverage. By way of examples, the beverage size could be selected from an 8 oz beverage or a 16 oz beverage; the beverage could be a sparkling orange drink, or a non-sparkling herbal water. Since such a great number of permutations exist, the use of coding the system defaults within the flavor cup **200**, and then identified by and used to adjust the settings for the beverage maker can eliminate many errant selections. Additionally, by merely identifying and selecting default settings, the machine **10** will still allow for the user to confirm or modify them prior to operation. In this manner, the user can still create a carbonated herbal beverage, or a non carbonate cola, for example, as well as increasing or decreasing the amount of carbonation desired.

[0051] In order to accomplish the validation and verification of a properly provided flavor cup **200**, the a coded authentication mechanism formed of an RFID tag (or transponder device) of a commonly available type utilized to store and remotely retrieving data. An RFID tag is applied to or incorporated into flavor cup **200**, preferably within the cup's closure lid, and carries with in a variety of validating or authenticating information, including, but no limited to: authorization code or codes; flavor cup content information such as, for example, source, date expiration, flavor, and the like; and, default beverage selection data for purposes of presenting the beverage maker's default settings. Most RFID systems contain at least two parts: an integrated circuit to store and process information, to modulate and demodulate a (RF) signal, and to perform other specialized functions; and, an antenna to receive and transmit the signal. Chipless RFID technology allows for discrete identification of tags without integrated circuit, and these tags can be printed directly onto the flavor cup **200** or its foil cover at a lower cost than traditional ones. Such passive tags require no internal power source and are only active when a nearby-reader powers them. It is anticipated that the RFID reader with antenna is incorporated with the beverage maker **10** and in electronic communication with the Central Processing Unit in order to allow for retrieval of information from the RFID tag and implementation of system default settings in response to the retrieved information. These default settings are anticipated as including: authentication or verification of operation such as, for example, a "go"/"no-go" setting; beverage volume; carbonation or non-carbonation; level of carbonation; and the like. This ability to interact the flavor cup **200** directly with the control and operation of the beverage maker **10** allows the settings of the beverage maker **10** to be pre-set to accommodate normal condition anticipated for use with a particular beverage. This ability to pre-set defaults is just one additional feature that allows the beverage maker **10** to provide a quality,

consistent and repeatable beverage, even when used with the wide range of varieties of cold sparkling or nonsparkling beverages that are anticipated as being prepared, as well as to accommodate the development of ever changing new beverage selections.

5. Detailed Description of the Piercing Mechanism

[0052] Referring now to FIGS. **8a** and **8b**, the flavor cup is shown in two embodiments, one having a capacity of slightly more than 1 oz., but will be filled with 1 oz. syrup flavor concentrate, as noted as **200** and the second one having a capacity of slightly more than 2 oz., but will be filled with 2 oz. syrup flavor concentrate and noted as **201**. Each cup **200** functions similarly in conjunction with the piercing mechanism **210** shown best in conjunction with FIG. **9**. A custom vacuum formed design incorporates a indexing ridge **202**, and a sealed foil cover **203** covers and seals the flavor cup **200**. When placed in the mixing chamber **125**, the foil **203** is pierced on the top and, in doing so, will allow the cup to move downward and be pierced a second time from the bottom. An upper peripheral flange **205** therein support the cup. When the piercing needle approaches from the top of the cup, it will be engaged and sealed about its perimeter by the foil and around the piercing cite.

[0053] As shown in greater detail in FIG. **10a-10c**, the piercing needle **300** is shown with the features and functions that allow the flavor cup **200** to adequately function as a mixing chamber for carbonated or noncarbonated chilled water and flavor syrup. The needle **300** forms an upper shank **302** separated by a lower blade **304** by a narrowed constrictive section **302**. An upper vent hole **310** is formed in the upper shank **302**. A lower vent hole **312** is formed in the lower blade section and in connected by a slot **314** to a discharge orifice **320** terminating at the lower blade **304**. The unique design for the piercing needle **300** provides the optimum mixing of carbonated or not carbonated water with the flavor syrup contained with the individually packed, single use disposable flavor cups **200**.

[0054] The cups **200** are anticipated as including a mixing area **200a** of a volume greater than the volume that will be filled with the flavors of choice to make sparkling flavored water and a syrup to make vitamin fortified and mineral added, low sugar soda pop. The foil cover **203** is pierced on the top by the needle **300**; the needle **300** is subsequently urged downward to further pierce the bottom of the cup **200**. When the piercing needle is driven down through the top of the cup, it will be engaged and sealed about its perimeter by the foil and around the piercing site, with the upper hole **310** forming an exit orifice from the shaft of the needle **300** into the cup. The constriction **304** formed below the upper hole **310** provides hydraulic resistance to fluid being discharged through the needle **310** and therein causes the discharged fluid to want to flow through the upper hole **310** and not down past through the constriction **304**. This will cause the discharged liquid, carbonated or uncarbonated, to discharge into the volume of the flavor cup **200** in a swirling fashion, thereafter allowing the cup **200** to function as a mixing chamber between carbonated or noncarbonated chilled water and the flavor syrup contents. This blended fluid is then allowed to drain down the lower orifice **312** and discharged into a waiting receiving vessels such as a cup or mug.

[0055] As described above, a preferred embodiment, as anticipated at the time of filing, is identified and described as exemplary of the teachings of the present invention. However,

the disclosure is not intended to be narrowly construed by this exemplary embodiment, as one skilled in the art would know that the operational and functional equivalent of many of the components, systems, steps and processes taught herein could be modified or replaced by equivalent components, systems, steps and processes and still remain within the spirit and teachings of the present invention.

[0056] The present invention provides improvements to a novel means to make a customized single-serving of chilled, sparkling beverage at home. A complete line of home, office and commercial appliances will have the basic attributes of a Sparkling Beverage Maker that will:

[0057] Give the consumer the ability to make on demand his/her choice of beverage in a single-service glass either a sparkling water with or without flavor, a sparkling fruit juice or an enhance soft drink, low in sugar with vitamins and minerals.

[0058] Give the consumer to ability to regulate and control the beverage temperature.

[0059] Give the consumer the ability to regulate the level of carbonation from low, medium and high.

[0060] Give the consumer the ability to choose and regulate the flavor of sparkling water as the dispensing takes place for a continual and immediate freshness.

[0061] Gives the consumer the ability to switch over to making a sparkling fruit juice.

[0062] Gives the consumer the ability to switch over to making a healthy soda pop.

[0063] Gives the consumer the luxury of benefitting from these single-serving glasses, on-demand, at a push of a button freshness, eliminating waste due to loss of carbonation going flat at a fraction of the cost of store-bought beverages.

[0064] The foregoing descriptions of specific embodiments of the present invention have been presented for the purposes of illustration and description. They are neither intended to be exhaustive nor to limit the invention to the precise forms disclosed and, obviously, many modifications and variations are possible in light of the above teaching. The embodiments were chosen and described in order to best explain the principles of the invention and its practical application, to thereby enable others skilled in the art to best utilize the invention and the various embodiments with various modifications as are suited to the particular use contemplated. It is intended that the scope of the invention be defined by the Claims appended hereto and their equivalents. Therefore, the scope of the invention is to be limited only by the following claims.

Having thus described the invention what is claimed as new and desired to be secured by Letters Patent is as follows:

1. A carbonated beverage maker capable of making customized beverages in a single-serving, said beverage maker comprises:

- a water reservoir in fluid communication with carbonation chamber for mixing a selected mixing volume of fluid with carbon dioxide;
- a pressurized carbon dioxide source in fluid communication with said carbonation chamber;
- an individually packed, single use disposable flavor cup containing a flavor and having a sealed cover that covers and seals said flavor cup;
- a water injection nozzle for accessing said flavor cup and operatively charging said selected mixing volume of fluid therein;

a discharge port for accessing said flavor cup and operatively discharging said mixed, flavored mixed volume of fluid and wherein a single-serving glasses, on-demand volume of flavored beverage is therein made and dispensed;

said carbonation chamber comprising a pressure vessel assembly of a fixed volume be utilized for the absorption of carbon dioxide into said liquid for use in the manufacture of a sparkling type beverage, said chamber having a controlled volume in CO₂ absorption can be performed and controlled.

2. The beverage maker of claim 1, wherein said carbonation chamber forms an internal volume designed to hold a selected liquid volume, plus an additional head space, wherein said volume is of a predetermined and fixed proportion to a second volume of flavorings, essences or syrups retained within said individually packed, single use disposable flavor cups.

3. The beverage maker of claim 2, wherein said carbon dioxide source is operatively interactive with said carbonation chamber such as to allow a pressure of between 125 to 150 psi to be created for the carbonation of liquid charged within said chamber.

4. The beverage maker of claim 3, wherein the flow of carbon dioxide is controlled to said chamber to pre-pressurize said CO₂ in said chamber.

5. The beverage maker of claim 4, wherein an additional flow of carbon dioxide is controlled to said chamber by pulsing said CO₂ through or in said pre-pressurized chamber.

6. The beverage maker of claim 1, wherein said individually packed, single use disposable flavor cups containing a flavor further operatively interact with a Central Processing Unit that operationally controls said beverage maker.

7. The beverage maker of claim 6, wherein said flavor cups further comprise a coded authentication mechanism capable of being identified by said Central Processing Unit of the beverage maker.

8. The beverage maker of claim 7, wherein said coded authentication mechanism allows the settings of the beverage maker to be pre-set to accommodate normal condition anticipated for use with a particular beverage.

9. The beverage maker of claim 8, wherein said precoded authentication of preset normal conditions are selected from the group comprising: overall beverage size; activation of carbonation; level of carbonation; verification of expiration of use; and validation of authorized source.

10. The beverage maker of claim 9, wherein said coded authentication mechanism comprises:

- an RFID tag or transponder device utilized to store and remotely retrieving data, said tag applied to or incorporated into said flavor cup; and
- an RFID reader with antenna incorporated with said beverage maker and in operative communication with said Central Processing Unit in order to allow for retrieval of information from the RFID tag and implementation of system default settings in response to the retrieved information.

11. The beverage maker of claim 1, wherein said a water injection nozzle for accessing said flavor cup and operatively charging said selected mixing volume of fluid therein comprises:

- an upper shank separated by a lower blade by a narrowed constrictive section;
- an upper vent hole formed in the upper shank;
- a lower vent hole formed in the lower blade section and connected by a slot to a discharge orifice terminating at the lower blade;

and wherein said flavor cup, when penetrated by said piercing needle, functions as a mixing chamber for carbonated or noncarbonated chilled water and flavor syrup.

12. The beverage maker of claim 11, wherein said individually packed, single use disposable flavor cups comprise a vacuum formed design incorporating an indexing ridge, and a sealed foil cover for covering and sealing the flavor cup; wherein when said cups are placed in said beverage maker, said foil is pierced on the top and, in doing so, allows the cup to move downward and be pierced a second time from the bottom;

wherein when said piercing needle approaches from the top of the cup, it engages said foil and seals about its perimeter by said foil and around the piercing cite.

13. The beverage maker of claim 12, wherein said single use disposable flavor cup comprising:

- a mixing area of a volume greater than the volume that will be filled with the flavors of choice;
- a vacuum formed sidewall incorporate an indexing ridge;
- an upper peripheral flange; and
- a sealed foil cover attached to said flange for covering and sealing said flavor cup.

14. The beverage maker of claim 13, wherein said flavor cup functions as a mixing chamber for carbonated or noncarbonated chilled water and flavor syrup.

15. The beverage maker of claim 1, wherein said beverage maker further comprises an overall outer housing for containing the working components having an overall height of less than 15.5 inches, and an overall width of less than 14 inches wide, and an overall depth of 12.75 inches deep.

16. A method to utilize the beverage maker of claim 1, said method comprises the steps:

- selecting an individually packed, single use disposable flavor cup containing a first preselected volume of flavor;
- obtaining coded information from said flavor cup identifying settings of the beverage maker to be pre-set to accommodate normal condition anticipated for use with a particular beverage, wherein said precoded authentication of preset normal conditions are selected from the group comprising: overall beverage size; activation of carbonation; level of carbonation; verification of expiration of use; and validation of authorized source;
- operatively mixing a second predetermined volume of fluid with said flavor, said second predetermined volume at a fixed, predetermined ration with said first predetermined volume; and
- discharging said mixed said first volume and said second volume as a fluid comprising a single-serving, on-demand volume of flavored beverage therein made and dispensed.

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