



US00D560424S

(12) **United States Design Patent**
McLemore

(10) **Patent No.:** **US D560,424 S**
(45) **Date of Patent:** **** Jan. 29, 2008**

(54) **COOKING FLUID COOKING APPARATUS**

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(**) Term: **14 Years**

(21) Appl. No.: **29/229,943**

(22) Filed: **May 16, 2005**

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Related U.S. Application Data

(60) Division of application No. 29/219,017, filed on Dec. 13, 2004, now Pat. No. Des. 516,374, which is a continuation of application No. 10/917,418, filed on Aug. 13, 2004, which is a continuation of application No. 10/640,691, filed on Aug. 14, 2003, now Pat. No. 6,941,857.

(51) **LOC (8) Cl.** **07-02**

(52) **U.S. Cl.** **D7/355**

(58) **Field of Classification Search** D7/323,
D7/545, 352-361, 331, 337, 347, 348; 219/429,
219/432, 438-442, 401, 620, 621; 99/324-340,
99/357, 403-419; 220/573.1-573.4, 912;
426/438, 441

See application file for complete search history.

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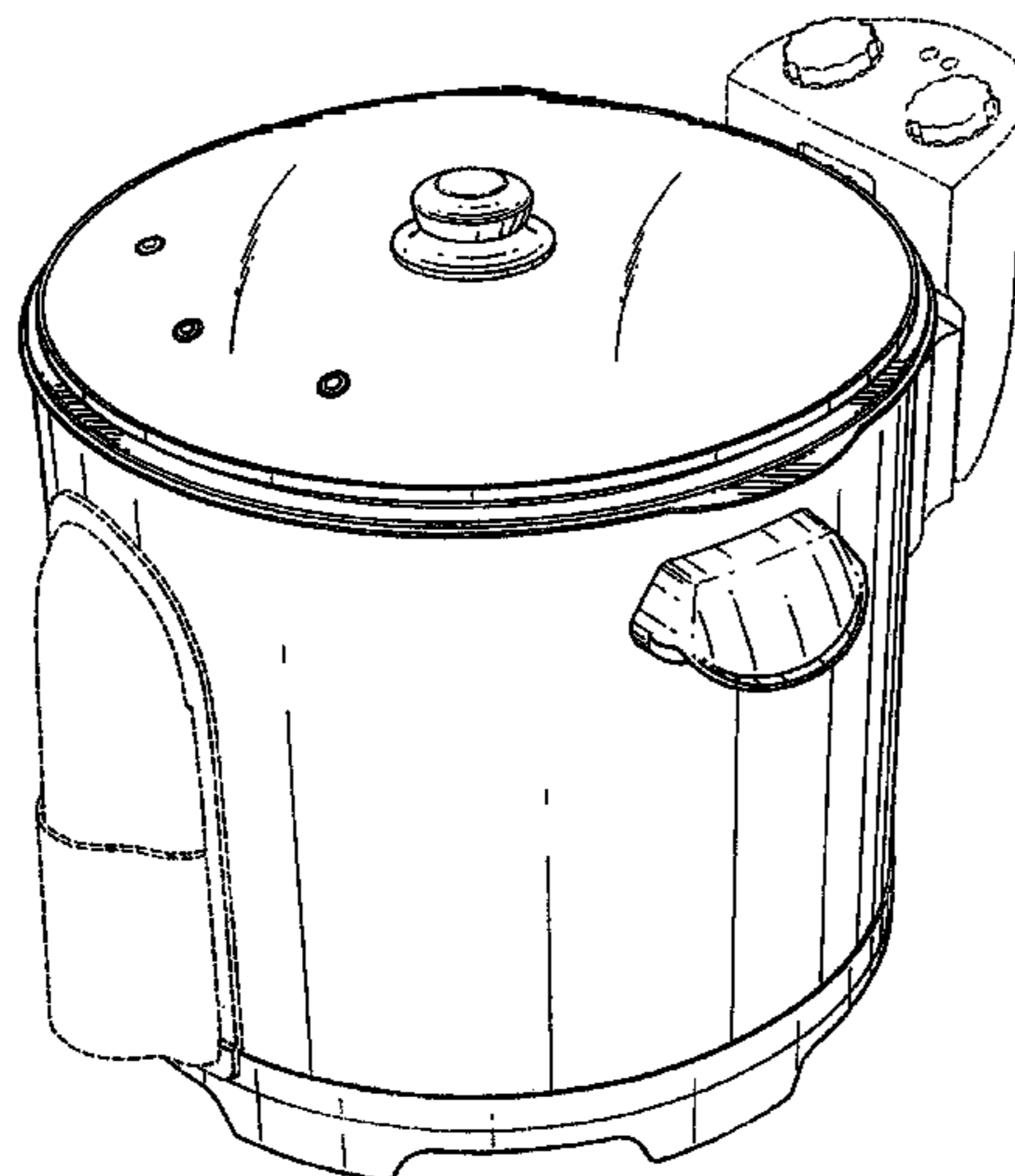
(57) **CLAIM**

The ornamental design for cooking fluid cooking apparatus, as shown.

DESCRIPTION

FIG. 1 is a perspective view of a cooking fluid cooking apparatus of the present invention;
FIG. 2 is a front elevational view thereof;
FIG. 3 is a rear elevational view thereof;
FIG. 4 is a right side elevational view thereof;
FIG. 5 is a left side elevational thereof; and,
FIG. 6 is a top plan view thereof.

1 Claim, 6 Drawing Sheets



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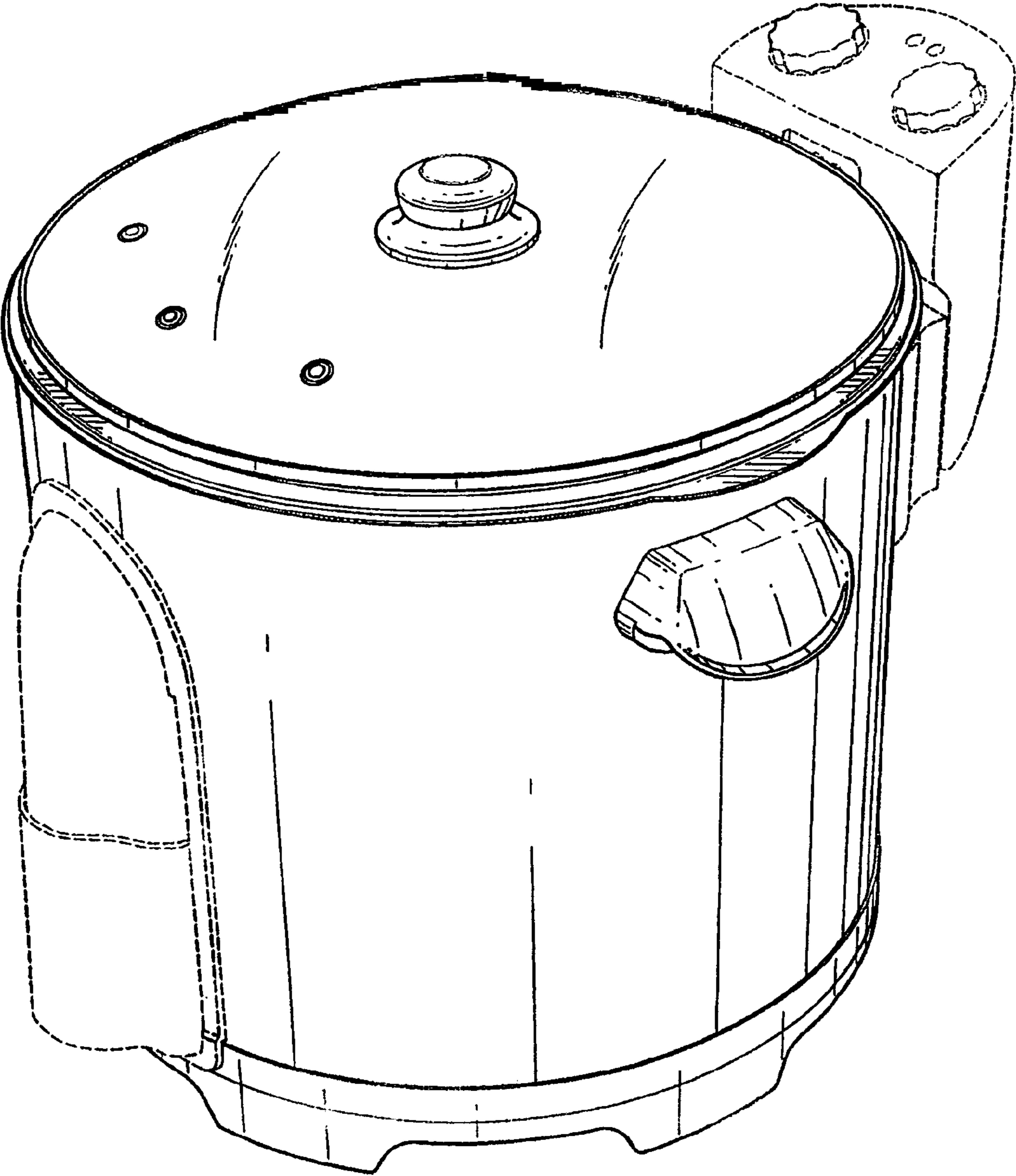


FIG. 1

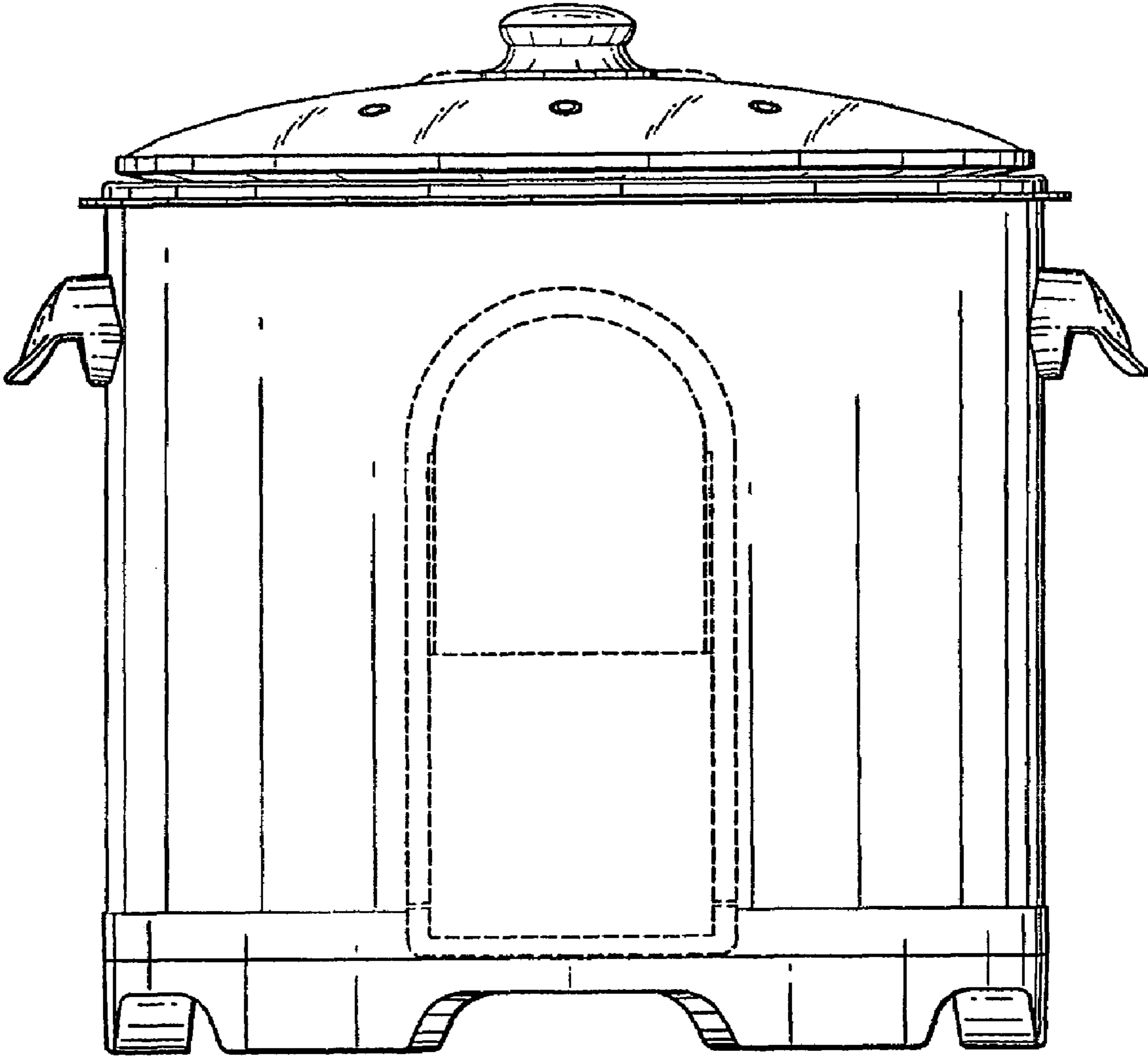


FIG. 2

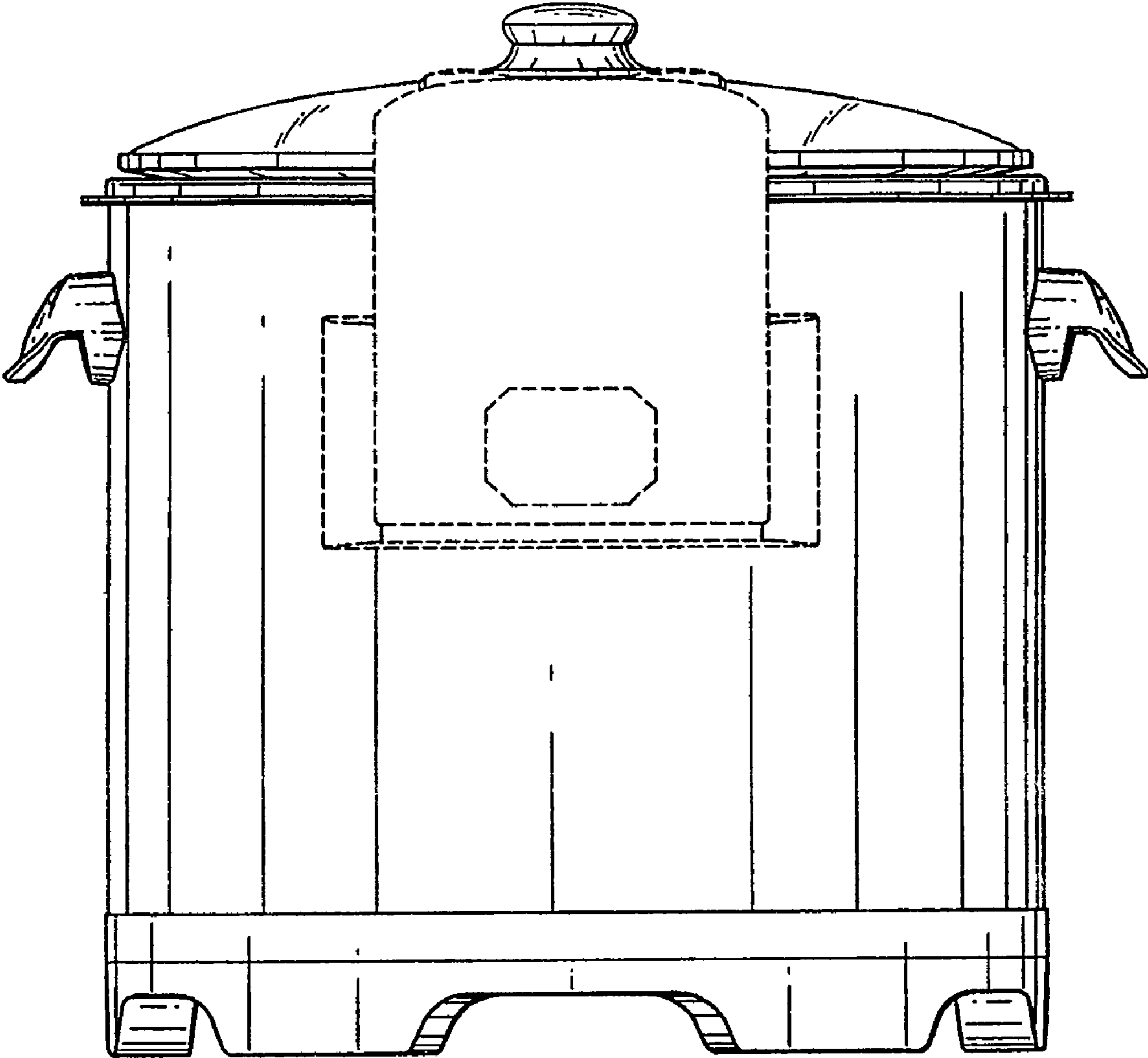


FIG. 3

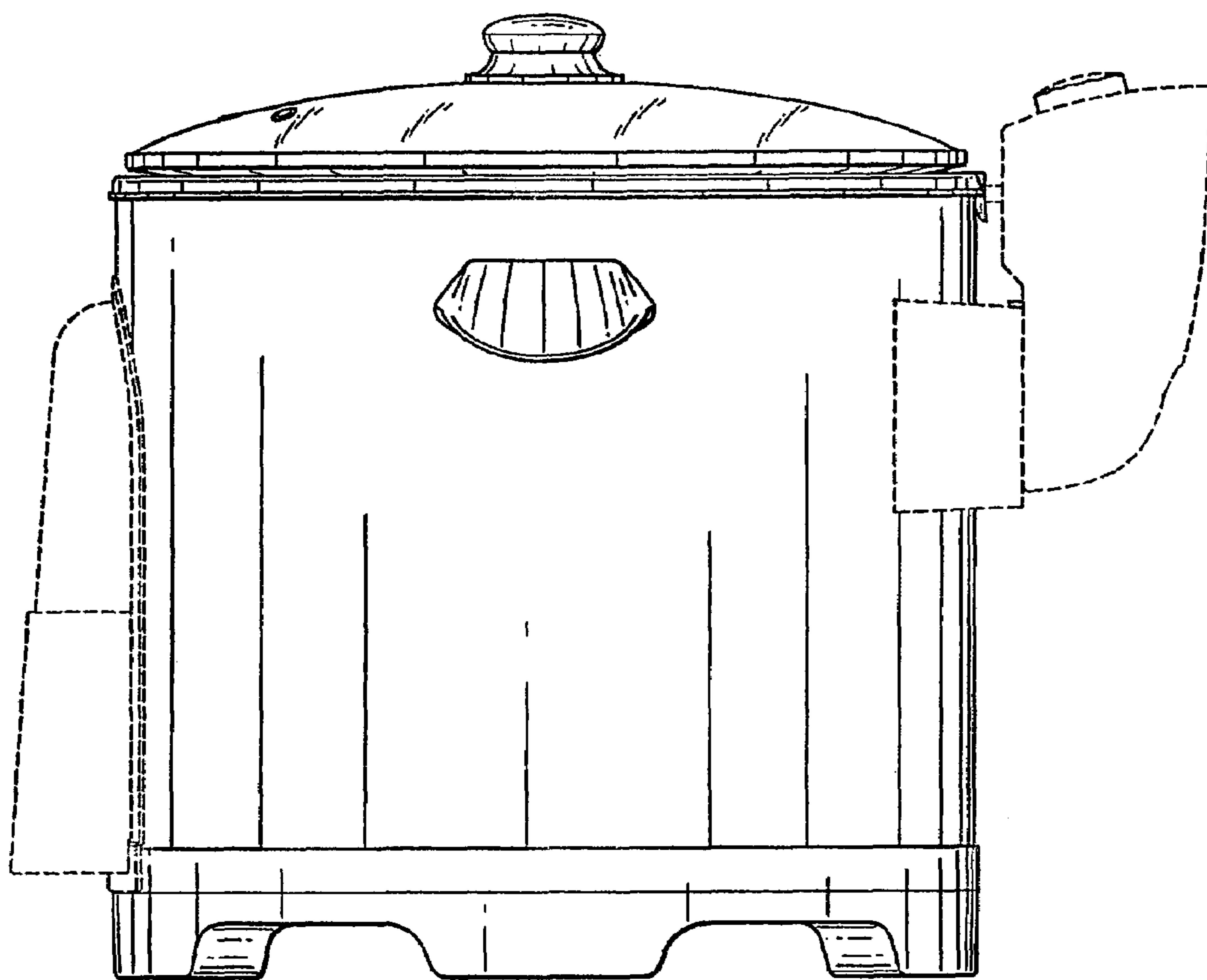


FIG. 4

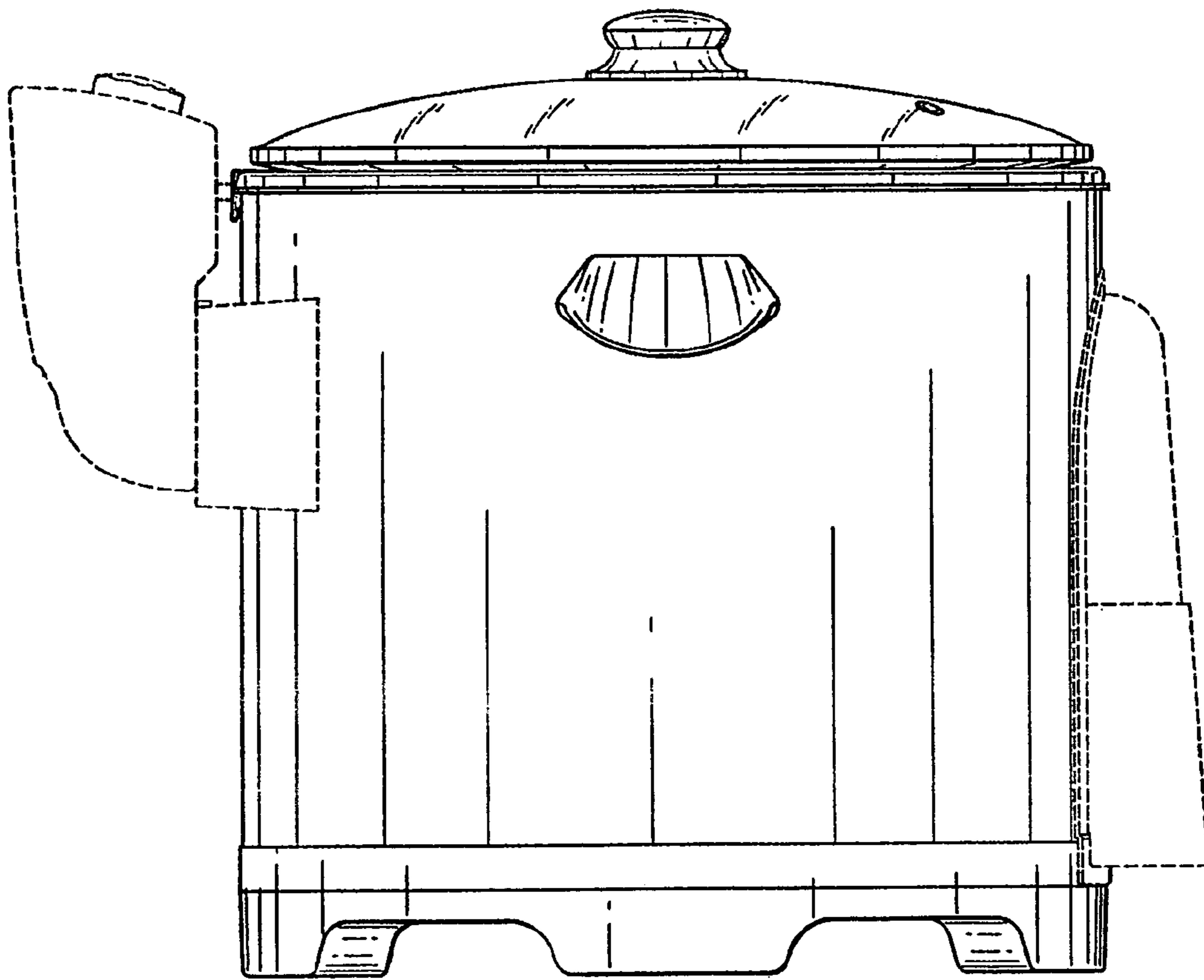


FIG. 5

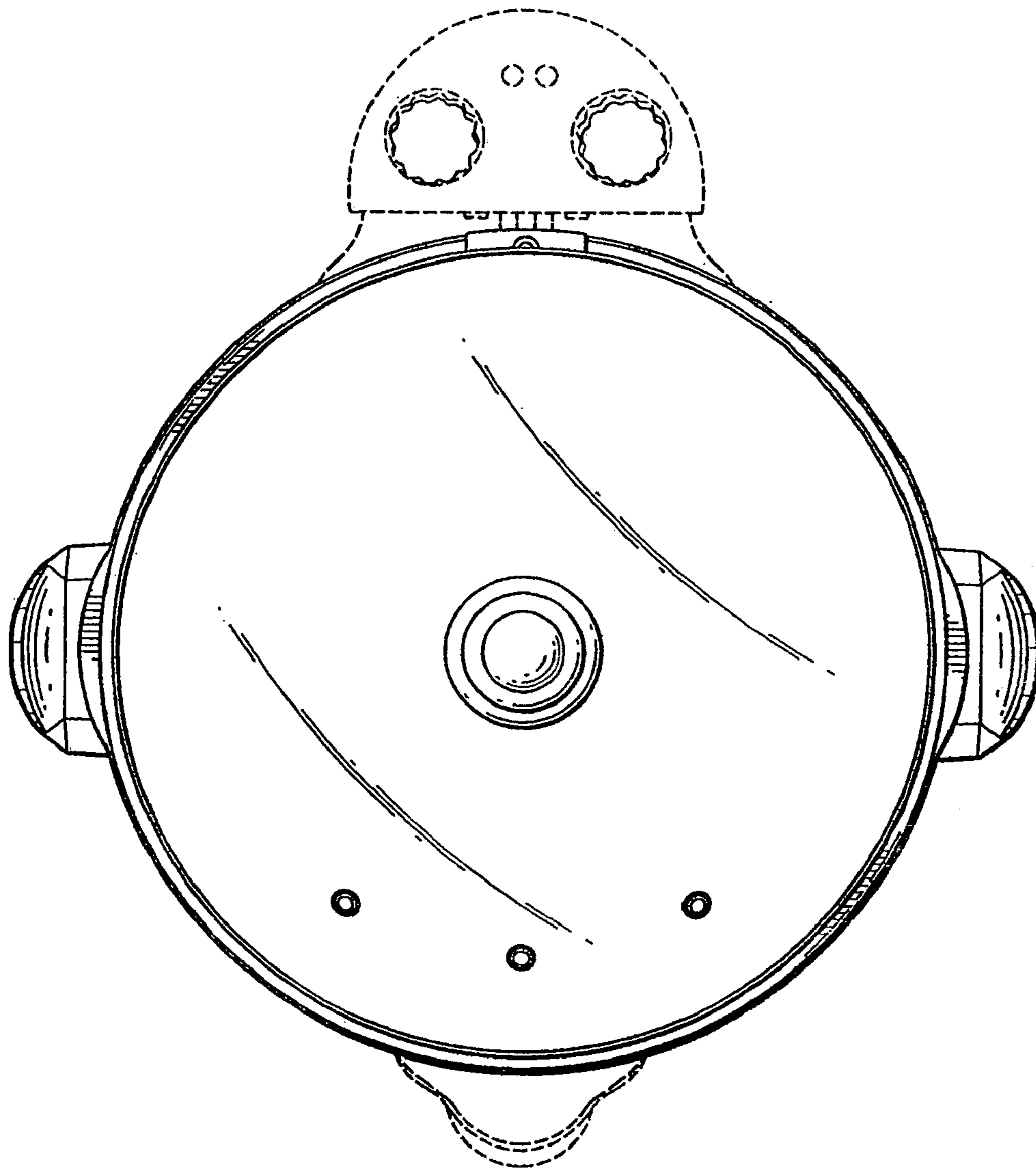


FIG. 6