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VIA EMAIL AND U.S. MAIL

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RE: United States Patent No. 10,660,473

Dear Mr. Dulin:

This communication replies to your September 21, 2022 letter (“Response”) regarding the points raised in my letter of August 24, 2022 regarding the infringement by LoCo Cookers of United States Patent No. 10,660,473 (the ‘473 Patent), belonging to North Atlantic Imports, LLC d/b/a Blackstone (“NAI” or “Blackstone”).

LoCo Cooker’s Response argues that the ribs under the LoCo Griddles (as defined in your Response) do not support a determination of infringement of the ‘473 Patent claims, because they are structural. The Response argues that the front and lateral ribs on the underside of the LoCo Griddles do not channel (or funnel) convection heat toward the rear end of the griddle and that there are dividers within the combustion box that separate the burners. These points do not avoid infringement of the ‘473 Patent in view of the fact that the exemplary LoCo Griddle (Model #LCG3ST3C36) has three combustion regions controlled by three knobs aligning conspicuously with the lateral ribs on the underside of the griddle, including as shown below.

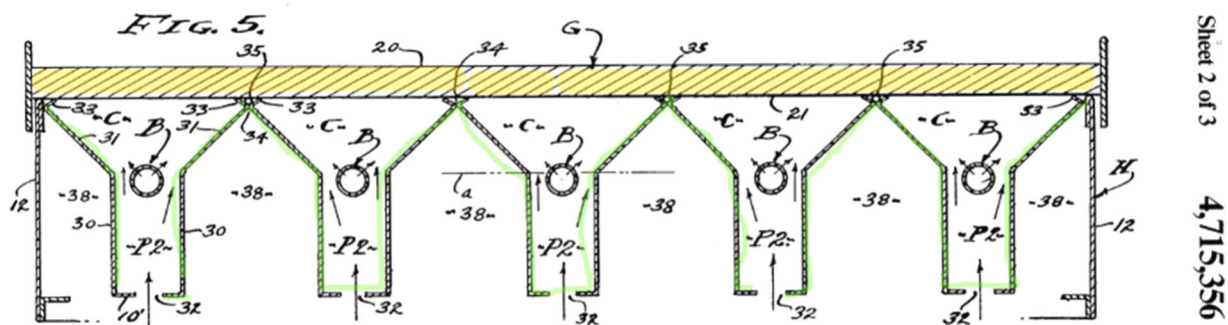


**LoCo Cookers, EX1025
IPR2024-00642**

LoCo Crazy Good Cookers, Inc. v. North Atlantic Imports, LLC

The use of dividers within the combustion box to separate the burners (and hence, convection zones) does not avoid the patent claims — it practices them. Because the ribs on the underside of the griddle align with the dividers in the combustion box, they maintain separateness of the convection zones as heat rises from the burners to the underside of the griddle. Convection heat from the burners to the underside of the griddle would naturally spread outward against the underside of the griddle, including laterally, causing the convection zones to blend, but the ribs on the underside of the LoCo Griddles block lateral spreading of convection heat and instead channel the heat toward the rear end of the griddle, thus linking the separate heating zones on the griddle of the Accused LoCo Griddles to the separate heating zones in the combustion box. Likewise, the front rib on the underside of the LoCo Griddles directs heat rearward away from the griddle front. Please see the attached claim chart ([Exhibit A](#)) for further analysis of how the LoCo Griddles infringe the claims of the '473 Patent.

The Response also argues that the structure of the LoCo Griddles is similar to the U.S. Patent No. 4,715,356 ("Reynolds") that was distinguished from the asserted claims of the '473 Patent during prosecution. This argument is misplaced because, *inter alia*, the griddle in the Reynolds reference (highlighted in yellow in the image reproduced below) had no ribs on its underside. Additionally, each of the combustion chamber radiant panels in Reynolds is structurally joined to an adjacent panel (see green highlighting below), in contrast to the multiple lateral ribs of the claims of the '437 Patent that are each "spaced and separate from an adjacent lateral rib." Reynolds is readily distinguishable from the '473 Patent claims.



Unlike Reynolds, the LoCo Griddles have lateral ribs integrally formed with the underside surface of the griddle that are each spaced and separate from an adjacent lateral rib, as recited in the asserted claims of the '473 Patent, including as shown in Exhibit A. Thus, the Response actually supports patent infringement.

The Response also suggests that there may be unknown prior art relating to ribs on the underside of a griddle to prevent warpage. We are not aware of any such art that would be relevant to the claims of the '473 Patent and respectfully request that you provide copies of such references for analysis, absent which LoCo Cookers' contentions have no factual or legal basis.

Relatedly, the Response does not address the matter of whether LoCo Cookers' advertising is accurate regarding their griddles being protected by "SmartTemp" patent rights. Based on our research, and absent such evidence from LoCo Cookers, it appears that those commercial representations were not true. Please let us know if we are incorrect.



We note and appreciate the intention of LoCo Cookers, expressed in the Response, to redesign the LoCo Griddles to distinguish the claims of the '473 Patent. We believe this approach is appropriate in concept. However, NAI has not seen any redesign and takes no position on whether any redesign of the LoCo Griddles may infringe any claim of the '473 Patent. In hopes of resolving this matter amicably, NAI respectfully requests that LoCo Griddles provide a drawing or photograph of the intended redesign so that that determination can be made. Such communication can be made on an Attorneys' Eyes Only basis if LoCo Cookers desires.

As it stands, the '473 Patent infringement by LoCo Cookers is unresolved. Loco has made no proposal to resolve past infringement and has presented no acceptable redesign to avoid future infringement.

Nothing in this correspondence is intended to be or should be construed as a complete recitation of all of the relevant factual and legal issues. All legal and equitable rights and remedies are reserved.

Sincerely,

STOEL RIVES LLP

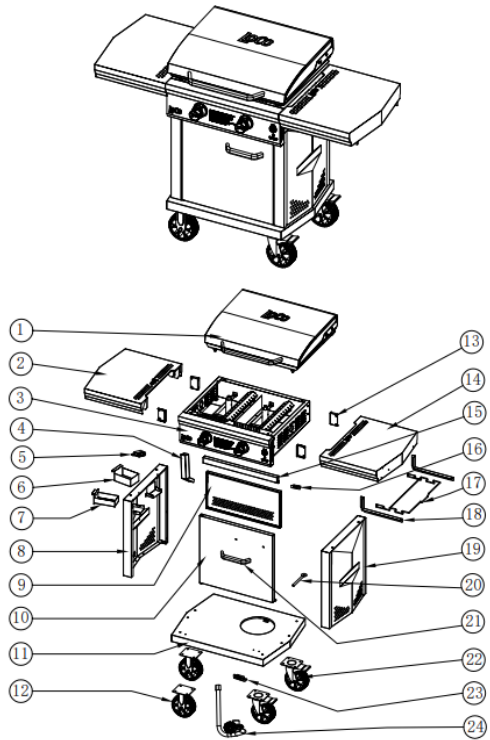
Brian C. Park

BCP:lam

Enclosure(s): as noted

CLAIM CHART FOR PATENT NO. U.S. 10,660,473

North Atlantic Imports, LLC v. LoCo – Crazy Good Cookers, LLC (d/b/a LoCo Cookers)

CLAIM #	CLAIM LANGUAGE	NOTES
<u>1.</u>	A cooking system, comprising: a frame extending with a front side, a rear side, a left side, and a right side each extending between a lower portion and an upper portion;	
	multiple burners coupled to and extending between the front side and the rear side of the frame; and	LoCo's griddles have multiple burners arranged between the front and rear sides of the frame. LoCo's website describes its Model # LCG3ST3C36 griddle as: "LoCo 36" 3 Burner Liquid Propane Griddle with 3 SmartTemp™ Knobs." https://whatchagriddlin.com/ HF2620A 

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	a griddle sized to be suspended by the frame to be positioned on the upper portion of the frame, the griddle having a cooking surface and an underside surface, the underside surface extending to define a rectangular shape with a front end, a rear end, a left end, and a right end, the griddle including a front rib and multiple lateral ribs, the front rib extending along the front end of the underside surface, and the multiple lateral ribs extending along the underside surface from the front rib to the rear end of the underside surface, the multiple lateral ribs being spaced from each other so as to define multiple heating regions such that each heating region is defined between adjacently extending lateral ribs, each of the heating regions includes one of the multiple burners positioned below one of the multiple heating regions, each of the lateral ribs extend downward from the underside surface a height so as to funnel convection heat from any one of the multiple burners toward the rear end of the underside surface of the griddle and from the rear side of the frame;	LoCo's Model # LCG3ST3C36 griddle has a rectangular griddle suspended by the frame with a cooking surface and underside surface with front, rear, left, and rights ends. The griddle has a front rib and multiple lateral ribs running from the front to back of the griddle's underside surface and extending downward therefrom.  The lateral ribs are spaced apart in a parallel configuration so as to define multiple heating regions adjacent to the lateral ribs with a burner, controlled by a separate LoCo SmartTemp™ Knob, beneath it. The lateral ribs on the underside of the griddle funnel convection heat from the burners to the rear of the underside surface and from the rear side of the frame. The LoCo griddle's structure utilizes convection heating, which occurs as a result of fluid dynamics, based on the physical structure of the front and lateral ribs including, for example, the equivalent height of each rib (<i>i.e.</i>, to serve as an air dam/seal), the integration of the rib structure to the underside surface of the griddle (such that heated air cannot escape through gaps/seams in the joined structure), the absence of a rear rib (<i>e.g.</i>, to prevent the movement of hot air under the griddle from the front to the rear of the frame), and the sizing/configuration of the lateral ribs to contain the convection heat within each heating region of the griddle. <i>See</i> '473 patent, col. 7:1 - col. 9:29.
	wherein the front rib and the multiple lateral ribs are integrally formed with the underside surface of the griddle; and	The LoCo griddle's front rib and lateral ribs are integrally formed with the underside surface of the griddle as shown by the weldments joining the metal structure of the ribs and flat underside surface. <i>See</i> '473 patent, col. 9:62 - col. 10:4.
	wherein the multiple lateral ribs directly extend from the underside surface of the griddle such that each lateral rib is spaced and separate from an adjacent lateral rib.	The LoCo griddle's lateral ribs extend from the underside surface of the griddle. The LoCo griddle's lateral ribs are spaced apart in a parallel configuration and separate from each other. 

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2.	The cooking system of claim 1, wherein the front rib substantially blocks convection heat from escaping from the front side of the frame.	The LoCo griddle's structure utilizes convection heating, which occurs as a result of fluid dynamics, based on the physical structure of the front and lateral ribs including, for example, the equivalent height of each rib (<i>i.e.</i>, to serve as an air dam/seal), the integration of the rib structure to the underside surface of the griddle (such that heated air cannot escape through gaps/seams in the joined structure), the absence of a rear rib (<i>e.g.</i>, to prevent the movement of hot air under the griddle from the front to the rear of the frame), and the sizing/configuration of the lateral ribs to contain the convection heat within each heating region of the griddle. 
3.	The cooking system of claim 1, wherein the adjacently extending lateral ribs are sized to substantially prevent convection heat from moving over the adjacently extending lateral ribs and directly, convectively heating adjacent heating regions.	The LoCo griddle's structure utilizes convection heating, which occurs as a result of fluid dynamics, based on the physical structure of the front and lateral ribs including, for example, the equivalent height of each rib (<i>i.e.</i>, to serve as an air dam/seal), the integration of the rib structure to the underside surface of the griddle (such that heated air cannot escape through gaps/seams in the joined structure), the absence of a rear rib (<i>e.g.</i>, to prevent the movement of hot air under the griddle from the front to the rear of the frame), and the sizing/configuration of the lateral ribs to contain the convection heat within each heating region of the griddle.  The LoCo griddle allows different heating regions to be selectively heated to cook different foods at different temperatures, as controlled by separate knobs. 

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		https://whatchagriddlin.com/
4.	The cooking system of claim 1, wherein the adjacently extending lateral ribs are sized to substantially maintain convection heat between the adjacently extending lateral ribs to only convectively heat the corresponding heating region between the adjacently extending lateral ribs.	The LoCo griddle's structure utilizes convection heating, which occurs as a result of fluid dynamics, based on the physical structure of the front and lateral ribs including, for example, the equivalent height of each rib (<i>i.e.</i>, to serve as an air dam/seal), the integration of the rib structure to the underside surface of the griddle (such that heated air cannot escape through gaps/seams in the joined structure), the absence of a rear rib (<i>e.g.</i>, to prevent the movement of hot air under the griddle from the front to the rear of the frame), and the sizing/configuration of the lateral ribs to contain the convection heat within each heating region of the griddle.  The LoCo griddle allows different heating regions to be selectively heated to cook different foods at different temperatures, as controlled by separate knobs.  https://whatchagriddlin.com/
7.	The cooking system of claim 1, wherein the front rib and the lateral ribs facilitate channeling convection heat to a rear side of the frame.	The LoCo griddle's structure utilizes convection heating, which occurs as a result of fluid dynamics, based on the physical structure of the front and lateral ribs including, for example, the equivalent height of each rib (<i>i.e.</i>, to serve as an air dam/seal), the integration of the rib structure to the underside surface of the griddle (such that heated air cannot escape through gaps/seams in the joined structure), the absence of a rear rib (<i>e.g.</i>, to prevent the movement of hot air under the griddle from the front to the rear of the frame), and the sizing/configuration of the lateral ribs to contain the convection heat within each heating region of the griddle.

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10.	A griddle configured to control convection heat from one or more gas flame burners of a cooking station, the griddle comprising:	<i>See above Claim 1, et seq.</i>
	a cooking surface having a rectangular shape, the cooking surface configured to face upward;	<i>See above Claim 1, et seq.</i>
	an underside surface, the underside surface extending to generally correspond with the cooking surface, the underside surface facing in an opposite direction than the cooking surface, the underside surface extending to define a periphery with a front end, a rear end, a left end, and a right end;	<i>See above Claim 1, et seq.</i>
	a front rib having a front rib height and coupled to the front end of the underside surface, the front rib extending longitudinally along the front end of the underside surface; and	<i>See above Claim 1, et seq.</i>
	multiple lateral ribs each extending laterally relative to the front rib and extending along the underside surface from the front rib to the rear end of the underside surface, the multiple lateral ribs being spaced from each other so as to define multiple heating regions such that each heating region is defined between adjacently extending lateral ribs, the heating regions each configured to be positioned above a gas flame burner, each of the lateral ribs extend downward from the underside surface a lateral rib height such that the adjacently extending lateral ribs are configured to funnel the convection heat from the gas flame burner toward the rear end of the underside surface and away from a rear side of the cooking station;	<i>See above Claim 1, et seq.</i>

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	wherein the front rib and the multiple lateral ribs are integrally formed with the underside surface; and	See above Claim 1, <i>et seq.</i>
	wherein the multiple lateral ribs directly extend from the underside surface such that each lateral rib is spaced and separate from an adjacent lateral rib.	See above Claim 1, <i>et seq.</i>
11.	The griddle of claim 10, wherein the front rib substantially blocks the convection heat from escaping a front side of the underside surface.	See above Claim 2, <i>et seq.</i>
12.	The griddle of claim 10, wherein the adjacently extending lateral ribs are sized to substantially prevent convection heat from moving over the adjacently extending lateral ribs and directly, convectively heating adjacent heating regions.	See above Claim 3, <i>et seq.</i>
13.	The griddle of claim 10, wherein the adjacently extending lateral ribs are sized to substantially maintain convection heat therebetween to only convectively heat the corresponding heating region between the adjacently extending lateral ribs.	See above Claim 4, <i>et seq.</i>
15.	The griddle of claim 10, further comprising a splash guard extending upward above a periphery of the cooking surface.	The Loco Griddles include a splash guard that extends upward around the periphery of the cooking surface as shown. 
17.	A method for selectively heating regions of a griddle with convection heat from one or more gas flame burners of an outdoor cooking station, the method comprising:	See above Claim 1, <i>et seq.</i>
	turning on one or more gas burners of the outdoor cooking station such that the one or more gas burners are positioned below an underside surface of a griddle; and	See above Claim 1, <i>et seq.</i>
	selectively heating specific regions of the griddle that correspond with the one or more gas burners turned on, the specific regions each defined by adjacently extending parallel ribs, the ribs extending laterally from a front rib toward a rear end of the underside surface of the griddle such that the front rib and the parallel ribs channel convection heat to flow between the adjacently extending parallel ribs toward the rear end of the griddle and away from the outdoor cooking station, the front rib	See above Claim 1, <i>et seq.</i>

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	and the parallel ribs integrally formed with the underside surface of the griddle, and the parallel ribs directly extend from the underside surface of the griddle such that each parallel rib is spaced and separate from an adjacently extending parallel rib.	
18.	The method according to claim 17, wherein the selectively heating comprises selectively heating the specific regions with the parallel ribs substantially preventing convection heat from moving over the parallel ribs by the convection heat being drawn toward the rear end of the griddle.	See above Claim 3, <i>et seq.</i>
19.	The method according to claim 17, wherein the selectively heating comprises blocking the convection heat from moving toward a front end of the underside of the griddle with a downward facing edge of the front rib resting on a frame of the outdoor cooking station to substantially block the convection heat from escaping out the front side of the cooking station.	See above Claim 2, <i>et seq.</i>
20.	The method according to claim 17, wherein the selectively heating comprises substantially preventing convection heat from moving over the parallel ribs by drawing the convection heat toward the rear end of the griddle with rear end openings, each rear end opening defined by oppositely positioned rear rib ends of the parallel ribs and the rear end of the underside surface of the griddle and a frame component of the outdoor cooking station, the parallel ribs positioned on the frame component.	See above Claim 4, <i>et seq.</i> 