

# CPC COOPERATIVE PATENT CLASSIFICATION

## A HUMAN NECESSITIES

### FOODSTUFFS; TOBACCO

#### A21 BAKING; EDIBLE DOUGHS

#### A21B BAKERS' OVENS; MACHINES OR EQUIPMENT FOR BAKING (domestic baking equipment [A47J 37/00](#))

- |  |  |
|--|--|
| <p><b>1/00 Bakers' ovens</b></p> <p>1/02 . characterised by the heating arrangements</p> <p>1/04 . . Ovens heated by fire before baking only</p> <p>1/06 . . Ovens heated by radiators</p> <p>1/08 . . . by steam-heated radiators</p> <p>1/10 . . . by radiators heated by fluids other than steam</p> <p>1/14 . . . Arrangement of radiators</p> <p>1/145 . . . . {Radiators consisting of tubes}</p> <p>1/22 . . . by electric radiators (<a href="#">A21B 2/00 takes precedence</a>)</p> <p>1/24 . . Ovens heated by media flowing therethrough</p> <p>1/245 . . . {with a plurality of air nozzles to obtain an impingement effect on the food}</p> <p>1/26 . . . by hot air</p> <p>1/28 . . . by gaseous combustion products</p> <p>1/33 . . Ovens heated directly by combustion products (<a href="#">A21B 1/04 takes precedence</a>)</p> <p>1/36 . . Ovens heated directly by hot fluid (<a href="#">A21B 1/06, A21B 1/33 take precedence</a>)</p> <p>1/40 . characterised by the means for regulating the temperature</p> <p>1/42 . characterised by the baking surfaces moving during the baking</p> <p>1/44 . . with surfaces rotating in a horizontal plane</p> <p>1/46 . . with surfaces suspended from an endless conveyor or a revolving wheel</p> <p>1/48 . . with surfaces in the form of an endless band</p> <p>1/50 . characterised by having removable baking surfaces</p> <p>1/52 . Portable ovens; Collapsible ovens</p> <p><b>2/00 Baking apparatus employing high-frequency or infrared heating</b></p> <p><b>3/00 Parts or accessories of ovens</b></p> <p>3/003 . {Baker's peels}</p> <p>3/006 . {Means for cleaning the baking cavity}</p> <p>3/02 . Doors; Flap gates</p> <p>3/04 . Air-treatment devices for ovens, e.g. regulating humidity</p> <p>3/07 . Charging or discharging ovens (<a href="#">A21B 3/18 takes precedence</a>)</p> <p>3/10 . Means for illuminating ovens</p> <p>3/13 . Baking-tins; Baking forms</p> <p>3/131 . . {removable, foldable or disposable}</p> <p>3/132 . . {Assemblies of several baking-tins or forms (<a href="#">A21B 3/134 takes precedence</a>)}</p> <p>3/133 . . {for making bread}</p> <p>3/134 . . . {Multiple bread pans}</p> <p>3/135 . . {Accessories, e.g. covers, handles}</p> | <p>3/136 . . {with reinforcements}</p> <p>3/137 . . {with detachable side and bottom parts, e.g. springform}</p> <p>3/138 . . {flexible forms, e.g. made from silicone}</p> <p>3/139 . . {with apertures to vent steam}</p> <p>3/15 . Baking sheets; Baking boards</p> <p>3/155 . . {of wire or mesh wire material (<a href="#">A21B 3/131 takes precedence</a>)}</p> <p>3/16 . Machines for cleaning or greasing baking surfaces</p> <p>3/18 . Discharging baked goods from tins</p> <p><b>5/00 Baking apparatus for special goods; Other baking apparatus</b></p> <p>5/02 . Apparatus for baking hollow articles, waffles, pastry, biscuits, or the like</p> <p>5/023 . . {Hinged moulds for baking waffles}</p> <p>5/026 . . {for baking waffle cups or cones}</p> <p>5/03 . . for baking pancakes</p> <p>5/04 . Apparatus for baking cylindrical cakes on spits</p> <p>5/06 . Apparatus for baking in salt solution, e.g. for making pretzels</p> <p>5/08 . Apparatus for baking in baking fat or oil, e.g. for making doughnuts</p> <p>5/085 . . {for applying oil to bakery products}</p> <p><b>7/00 Baking plants</b></p> <p>7/005 . {in combination with mixing or kneading devices}</p> |
|--|--|