### **CPC** COOPERATIVE PATENT CLASSIFICATION

#### **HUMAN NECESSITIES** A

# **FOODSTUFFS; TOBACCO**

#### **A21 BAKING; EDIBLE DOUGHS**

## **A21B** BAKERS' OVENS; MACHINES OR EQUIPMENT FOR BAKING (domestic baking equipment <u>A47J 37/00</u>)

1/00	Bakers' ovens	3/136	• • {with reinforcements}
1/02	characterised by the heating arrangements	3/137	• • { with detachable side and bottom parts, e.g.
1/04	• • Ovens heated by fire before baking only		springform}
1/06	Ovens heated by radiators	3/138	• • {flexible forms, e.g. made from silicone}
1/08	by steam-heated radiators	3/139	• • {with apertures to vent steam}
1/10	• • • by radiators heated by fluids other than steam	3/15	Baking sheets; Baking boards
1/14	Arrangement of radiators	3/155	• • {of wire or mesh wire material (A21B 3/131 takes
1/145	• • • {Radiators consisting of tubes}		precedence)}
1/22	• • • by electric radiators (A21B 2/00 takes	3/16	<ul> <li>Machines for cleaning or greasing baking surfaces</li> </ul>
	precedence)	3/18	<ul> <li>Discharging baked goods from tins</li> </ul>
1/24	Ovens heated by media flowing therethrough	5/00	Baking apparatus for special goods; Other baking
1/245	• • • { with a plurality of air nozzles to obtain an	3/00	apparatus
	impingement effect on the food}	5/02	<ul> <li>Apparatus for baking hollow articles, waffles,</li> </ul>
1/26	by hot air	5, 0 <b>2</b>	pastry, biscuits, or the like
1/28	• • • by gaseous combustion products	5/023	• {Hinged moulds for baking waffles}
1/33	Ovens heated directly by combustion products	5/026	• • {for baking waffle cups or cones}
	(A21B 1/04 takes precedence)	5/03	• • for baking pancakes
1/36	. Ovens heated directly by hot fluid (A21B 1/06,	5/04	<ul> <li>Apparatus for baking cylindrical cakes on spits</li> </ul>
1/40	A21B 1/33 take precedence)	5/06	Apparatus for baking in salt solution, e.g. for
1/40	characterised by the means for regulating the		making pretzels
1/42	temperature - characterised by the baking surfaces moving during	5/08	<ul> <li>Apparatus for baking in baking fat or oil, e.g. for</li> </ul>
1/42	the baking		making doughnuts
1/44	with surfaces rotating in a horizontal plane	5/085	<ul><li>• { for applying oil to bakery products }</li></ul>
1/46	with surfaces rotating in a nonzonial plane     with surfaces suspended from an endless	7/00	Baking plants
1/40	conveyor or a revolving wheel	7/005	• {in combination with mixing or kneading devices}
1/48	• • with surfaces in the form of an endless band	17003	• (in combination with mixing of kileading devices)
1/50	characterised by having removable baking surfaces		
1/52	Portable ovens; Collapsible ovens		
	•		
2/00	Baking apparatus employing high-frequency or		

#### • {Baker's peels} 3/003 • {Means for cleaning the baking cavity} 3/006 3/02 . Doors; Flap gates 3/04 . Air-treatment devices for ovens, e.g. regulating

Parts or accessories of ovens

humidity

3/07 • Charging or discharging ovens (A21B 3/18 takes precedence)

3/10 . Means for illuminating ovens 3/13 . Baking-tins; Baking forms

infrared heating

3/00

3/131 • • {removable, foldable or disposable}

• • {Assemblies of several baking-tins or forms 3/132 (A21B 3/134 takes precedence)}

3/133 • • {for making bread} • • {Multiple bread pans} 3/134

3/135 • • {Accessories, e.g. covers, handles}

CPC - 2024.05 1