A21C 陳列品以及裝備用於制備或處理面團；手制的烘焙物品

WARNING

In this subclass non-limiting references (in the sense of paragraph 39 of the Guide to the IPC) may still be displayed in the scheme.

1/00  Mismatching or kneading machines for the preparation of dough (domestic mixing or kneading machines A47J 43/00; A47J 44/00; mixing or kneading of substances in a plastic state in general B29B 7/00))
  1/003  . [Plant; Systems, i.e. flow charts or diagrams]
  1/006  . [Methods]
  1/02  . with vertically-mounted tools; Machines for whipping or beating
  1/04  . with inclined rotating mixing arms or levers
  1/06  . with horizontally-mounted mixing or kneading tools; Worm [or screw] mixers
  1/065  . [Worm or screw mixers, e.g. with consecutive mixing receptacles]
  1/08  . with rollers
  1/083  . [by calendering, i.e. working between rollers (using rollers for shaping dough A21C 3/02)]
  1/086  . [having a receptacle rotating about a vertical axis cooperating with rotary tools]
  1/10  . with additional aerating apparatus for the manufacture of aerated doughs
  1/105  . [the gas being introduced through the shaft of a rotary tool]
  1/12  . for the preparation of dough directly from grain
  1/14  . Structural elements of mixing or kneading machines; [Parts; Accessories]
  1/1405  . . [Tools]
  1/141  . . [having mixing or cutting elements essentially perpendicular to their axes]
  1/1415  . . [Shafts; Heads therefor]
  1/142  . . [Feeding mechanisms, e.g. skip lifting mechanisms]
  1/1425  . . [for feeding in measured doses]
  1/143  . . . [using pneumatic means]
  1/1435  . . . [for liquids (A21C 1/425 takes precedence)]
  1/144  . . [Discharge mechanisms]
  1/1445  . . [using tiltable receptacles; Tilting mechanisms therefor]
  1/145  . . [Controlling; Testing; Measuring (A21C 1/425 takes precedence)]
  1/1455  . . [Measuring data of the driving system, e.g. torque, speed, power]
  1/146  . . [Measuring properties of the dough, e.g. moisture, electrical conductivity, temperature (A21C 1/455 takes precedence)]
  1/1465  . . [Drives]
  1/147  . . . [for planetary motion]
  1/1475  . . . . [Brakes therefor]
  1/148  . . . . [Safety arrangements (A21C 1/1485 takes precedence)]
  1/1485  . . . . . [Doors; Closures; Operating, e.g. safety, mechanisms therefor]
  1/149  . . . . . [Receptacles, e.g. provided with means for carrying or guiding fluids, e.g. coolants]
  1/1495  . . . . . . [Arrangements for cooling or heating (receptacles with means for guiding fluids per se A21C 1/149); Arrangements for applying super- or sub-atmospheric pressure]

3/00  Machines or apparatus for shaping batches of dough before subdivision
  3/02  . Dough-sheeters; Rolling-machines; Rolling-pins (mixing or kneading dough by rollers A21C 3/02; non-manual rolling and working of discrete dough pieces A21C 7/00)
  3/021  . [Rolling-pins; Hand-operated spreading or rolling devices (A21C 11/004 takes precedence)]
  3/022  . . [Laminating or undulating a continuous dough sheet, e.g. by folding transversely or longitudinally onto a moving surface (combined with filling A21C 9/045)]
  3/024  . . . [using one or more rollers with an axis of rotation substantially parallel or oblique to the direction of dough transport (A21C 3/065 takes precedence)]
  3/025  . . . . [with one or more rollers moving perpendicularly to its rotation axis, e.g. reciprocally (A21C 3/024 takes precedence; hand-operated rollers A21C 3/021)]
  3/027  . . . . . [with multiple rollers moving in a closed loop, e.g. in an orbital path; Planetary roller systems]
  3/028  . . . . . . [using rollers having a shape other than straight round cylinders (A21C 3/04 takes precedence)]
  3/04  . Dough-extruding machines; [Hoppers with moving elements, e.g. rollers or belts as wall elements for drawing the dough]
  3/06  . Machines for coiling sheets of dough, e.g. for producing rolls (e.g. crescent-rolls (as part of a machine for further moulding or forming A21C 7/00; with filling A21C 9/045)]
3/065  .  .  . (the coil axis of the produced rolls being in parallel or oblique position relative to the transport direction; with coiling elements, e.g. rollers, being placed in parallel or oblique position relative to the transport direction)

3/08  .  .  . Machines for twisting strips of dough, e.g. for making pretzels

3/10  .  .  . combined with dough-dividing apparatus

5/00  Dough-dividing machines

5/003  .  .  . (with revolving bodies, e.g. with bodies having spaces separated by radially oriented elements or walls)

5/006  .  .  . (for dispensing liquid or semi-liquid dough, e.g. batter)

5/02  .  .  . with division boxes and ejection plungers

5/04  .  .  . with division boxes in a revolving body with radially-working pistons

5/06  .  .  . with division boxes in a revolving body with axially-working pistons

5/08  .  .  . with radial, i.e. star-like, cutter-blades slidable in the slots of, and relatively to, a pressing-plunger ((A21C 7/006 takes precedence))

7/00  Machines which homogenise the subdivided dough by working other than by kneading

7/005  .  .  . (the dough pieces being worked in radially disposed cavities in a rotating drum)

7/01  .  .  . with endless bands ((A21C 7/005 takes precedence))

7/02  .  .  . with moulding channels (A21C 7/01 takes precedence)

7/04  .  .  . with moulding cups (A21C 7/01 takes precedence)

7/06  .  .  . combined with dividing machines with radial, i.e. star-like, cutter-blades slidable in the slots of, and relatively to, a pressing-plunger

9/00  Other apparatus for handling dough or dough pieces

9/02  .  .  . Apparatus for hanging or distributing strings of dough, such as noodles, spaghetti or macaroni, on bars

9/04  .  .  . Apparatus for spreading granular material on, or sweeping or coating the surfaces of, pieces or sheets of dough ((coating baked articles A21C 15/002))

9/045  .  .  . (Laminating dough sheets combined with applying a filling in between, e.g. lasagna-type products (ravioli-making machines A21C 9/066; making laminated baked wafer sheets A21C 15/02))

9/06  .  .  . Apparatus for filling pieces of dough such as doughnuts ((A21C 11/163 takes precedence; apparatus for filling baked articles A21C 15/007))

9/061  .  .  . (Making continuous filled tubular products, e.g. with subsequent cutting)

9/063  .  .  . (Applying a folding, wrapping, rolling action (A21C 9/045, A21C 9/061 take precedence))

9/065  .  .  . (by means of injection into a piece of dough (filling baked articles A21C 15/007))

9/066  .  .  . (using two separate sheets or pieces of dough with filling in between, e.g. crimped at their edges; Ravioli-making machines (A21C 11/163 takes precedence))

9/068  .  .  . (Tools for crimping or trimming of edges or rims, e.g. hand-operated)

9/08  .  .  . Depositing, arranging and conveying apparatus for handling pieces, e.g. sheets of dough ((for handling liquid or semi-liquid dough, e.g. batter A21C 5/006))

9/081  .  .  . (Charging of baking tins or forms with dough)

9/083  .  .  . (Manipulating tins, pans etc., e.g. charging or discharging conveyors, trolleys or ovens)

9/085  .  .  . (Separating, spacing, orienting or aligning discrete dough pieces, e.g. after passing a cutting device)

9/086  .  .  . (Stacking or unstacking discrete dough sheets (with filling in between sheets A21C 9/045))

9/088  .  .  . (Folding or bending discrete dough pieces or dough strips (twisting strips of dough A21C 3/08; with filling action A21C 9/063; forming toroid-shaped dough pieces A21C 11/002))

11/00  Other machines for forming the dough into its final shape before cooking or baking

11/002  .  .  . (the shape being toroid-like, e.g. bagels, doughnuts (extruding machines for toroid shaped products A21C 11/166))

11/004  .  .  . (forming the dough into a substantially disc-like shape with or without an outer rim, e.g. for making pie crusts, cake shells or pizza bases)

11/006  .  .  . (by pressing or press-moulding (A21C 11/008 takes precedence))

11/008  .  .  . (by press-rolling)

11/02  .  .  . Embossing machines

11/04  .  .  . with cutting and embossing rollers or drums ((A21C 11/106 takes precedence))

11/06  .  .  . handling regularly pre-shaped sheets of dough

11/08  .  .  . with engraved moulds, e.g. rotary machines with die rolls

11/10  .  .  . combined with cutting apparatus ((A21C 11/004 takes precedence))

11/103  .  .  . (having multiple cutting elements slidably or rotably mounted in a diaphragm-like arrangement)

11/106  .  .  . (using hand-operated cutting tools (A21C 9/068 takes precedence))

11/12  .  .  . Apparatus for slotting, slitting or perforating the surface of pieces of dough

11/14  .  .  . for star-like stamping

11/16  .  .  . Extruding machines

11/163  .  .  . (Applying co-extrusion, i.e. extruding two or more plastic substances simultaneously, e.g. for making filled dough products; Making products from two or more different substances supplied to the extruder)

11/166  .  .  . (for making toroid-shaped products, e.g. doughnuts (A21C 11/163 takes precedence))

11/18  .  .  . with pistons

11/20  .  .  . with worms

11/22  .  .  . Apparatus with rollers and cutting discs or blades for shaping noodles

11/24  .  .  . Apparatus for cutting out noodles from a sheet or ribbon of dough by an engaging pair of grooved rollers

13/00  Provers, i.e. apparatus permitting dough to rise ((testing dough properties G01N 33/10))

13/02  .  .  . with endless conveyors [, e.g. for moving the dough pieces progressively through the prover)
14/00 Machines or equipment for making or processing dough, not provided for in other groups of this subclass

15/00 Apparatus for handling baked articles
15/002 {Apparatus for spreading granular material on, or sweeping or coating the surface of baked articles (of pieces of dough A21C 9/04; for confectionary A23G 3/28)}
15/005 {of which at least the dispensing part is hand-held, e.g. comprising a flexible container, pouch or gun-like applicator}
15/007 {Apparatus for filling baked articles (filling pieces of dough A21C 9/06; filled bakery products A21D 13/30; A21D 13/80)}

15/02 Apparatus for shaping or moulding baked wafers; Making multi-layer wafer sheets
15/025 {Apparatus for shaping or moulding baked wafers, e.g. to obtain cones for ice cream}
15/04 Cutting or slicing machines or devices specially adapted for baked articles other than bread (for cutting or slicing bread B26B, B26D)