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; combustion apparatus F23; domestic stoves or ranges being wholly or partly ovens F24B, F24C)

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 Bakers' ovens
1/02 . characterised by the heating arrangements
1/04 . Ovens heated by fire before baking only
1/06 . Ovens heated by radiators
1/08 . . by steam-heated radiators
1/10 . . by radiators heated by fluids other than steam
1/14 . . Arrangement of radiators
1/145 . . [Radiators consisting of tubes]
1/22 . . by electric radiators (A21B 2/00 takes precedence; electric heating elements H05B)
1/24 . . Ovens heated by media flowing therethrough
1/245 . . [with a plurality of air nozzles to obtain an impingement effect on the food]
1/26 . . by hot air
1/28 . . by gaseous combustion products
1/33 . . Ovens heated directly by combustion products
(A21B 1/04 takes precedence)
1/36 . . Ovens heated directly by hot fluid (A21B 1/06, A21B 1/33 take precedence)
1/40 . . characterised by the means for regulating the temperature (temperature-sensitive elements G01K)
1/42 . . characterised by the baking surfaces moving during the baking (conveying in general B65G)
1/44 . . with surfaces rotating in a horizontal plane
1/46 . . with surfaces suspended from an endless conveyor or a revolving wheel
1/48 . . with surfaces in the form of an endless band
1/50 . characterised by having removable baking surfaces
1/52 . Portable ovens; Collapsible ovens (travelling or camp cookers A47J 33/00)

2/00 Baking apparatus employing high-frequency or infra-red heating

3/00 Parts or accessories of ovens
3/003 . [Baker's peels]
3/006 . [Means for cleaning the baking cavity]
3/02 . Doors; Flap gates (general features of doors E06B)
3/04 . Air-treatment devices for ovens, e.g. regulating humidity
3/07 . Charging or discharging ovens (A21B 3/18 takes precedence)
3/10 . Means for illuminating ovens
3/13 . Baking-tins; Baking forms
3/131 . . [removable, foldable or disposable]
3/132 . . [Assemblies of several baking-tins or forms]
(A21B 3/134 takes precedence)
3/133 . . [for making bread]
3/134 . . [Multiple bread pans]
3/135 . . [Accessories, e.g. covers, handles]
3/136 . . [with reinforcements]
3/137 . . [with detachable side and bottom parts, e.g. springform]
3/138 . . [flexible forms, e.g. made from silicone]
3/139 . . [with apertures to vent steam]
3/15 . Baking sheets; Baking boards
3/155 . . [of wire or mesh wire material (A21B 3/131 takes precedence)]
3/16 . Machines for cleaning or greasing baking surfaces
3/18 . Discharging baked goods from tins (unpacking in general B65B 69/00)

5/00 Baking apparatus for special goods; Other baking apparatus
5/02 . Apparatus for baking hollow articles, waffles, pastry, biscuits, or the like
5/023 . . [Hinged moulds for baking waffles]
5/026 . . [for baking waffle cups or cones]
5/03 . . [for baking pancakes (frying pans A47J 37/10)]
5/04 . Apparatus for baking cylindrical cakes on spits
5/06 . Apparatus for baking in salt solution, e.g. for making pretzels
5/08 . Apparatus for baking in baking fat or oil, e.g. for making doughnuts
5/085 . . [for applying oil to bakery products]

7/00 Baking plants
7/005 . [in combination with mixing or kneading devices]