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 }