

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](#); 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 | 3/131 | . . {removable, foldable or disposable} |
| 1/02 | . characterised by the heating arrangements | 3/132 | . . {Assemblies of several baking-tins or forms (A21B 3/134 takes precedence)} |
| 1/04 | . . Ovens heated by fire before baking only | | |
| 1/06 | . . Ovens heated by radiators | 3/133 | . . {for making bread} |
| 1/08 | . . . by steam-heated radiators | 3/134 | . . . {Multiple bread pans} |
| 1/10 | . . . by radiators heated by fluids other than steam | 3/135 | . . {Accessories, e.g. covers, handles} |
| 1/14 | . . . Arrangement of radiators | 3/136 | . . {with reinforcements} |
| 1/145 | {Radiators consisting of tubes} | 3/137 | . . {with detachable side and bottom parts, e.g. springform} |
| 1/22 | . . . by electric radiators (A21B 2/00 takes precedence; electric heating elements H05B) | 3/138 | . . {flexible forms, e.g. made from silicone} |
| 1/24 | . . Ovens heated by media flowing therethrough | 3/139 | . . {with apertures to vent steam} |
| 1/245 | . . . {with a plurality of air nozzles to obtain an impingement effect on the food} | 3/15 | . Baking sheets; Baking boards |
| 1/26 | . . . by hot air | 3/155 | . . {of wire or mesh wire material (A21B 3/131 takes precedence)} |
| 1/28 | . . . by gaseous combustion products | 3/16 | . Machines for cleaning or greasing baking surfaces |
| 1/33 | . . Ovens heated directly by combustion products (A21B 1/04 takes precedence) | 3/18 | . Discharging baked goods from tins (unpacking in general B65B 69/00) |
| 1/36 | . . Ovens heated directly by hot fluid (A21B 1/06 , A21B 1/33 take precedence) | 5/00 | Baking apparatus for special goods; Other baking apparatus |
| 1/40 | . characterised by the means for regulating the temperature (temperature-sensitive elements G01K) | 5/02 | . Apparatus for baking hollow articles, waffles, pastry, biscuits, or the like |
| 1/42 | . characterised by the baking surfaces moving during the baking (conveying in general B65G) | 5/023 | . . {Hinged moulds for baking waffles} |
| 1/44 | . . with surfaces rotating in a horizontal plane | 5/026 | . . {for baking waffle cups or cones} |
| 1/46 | . . with surfaces suspended from an endless conveyor or a revolving wheel | 5/03 | . . for baking pancakes (frying pans A47J 37/10) |
| 1/48 | . . with surfaces in the form of an endless band | 5/04 | . Apparatus for baking cylindrical cakes on spits |
| 1/50 | . characterised by having removable baking surfaces | 5/06 | . Apparatus for baking in salt solution, e.g. for making pretzels |
| 1/52 | . Portable ovens; Collapsible ovens (travelling or camp cookers A47J 33/00) | 5/08 | . Apparatus for baking in baking fat or oil, e.g. for making doughnuts |
| 2/00 | Baking apparatus employing high-frequency or infra-red heating | 5/085 | . . {for applying oil to bakery products} |
| 3/00 | Parts or accessories of ovens | 7/00 | Baking plants |
| 3/003 | . {Baker's peels} | 7/005 | . {in combination with mixing or kneading devices} |
| 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 | | |