

# CPC COOPERATIVE PATENT CLASSIFICATION

## 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](#))

- 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}