

SECTION A — HUMAN NECESSITIES

A21 BAKING; EQUIPMENT FOR MAKING OR PROCESSING DOUGHS; DOUGHS FOR BAKING

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)

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|---|--|--|--|
| 1/00 Bakers' ovens [1, 2006.01] | | | |
| 1/02 • characterised by the heating arrangements [1, 2006.01] | | | |
| 1/04 • • Ovens heated by fire before baking only [1, 2006.01] | | | |
| 1/06 • • Ovens heated by radiators [1, 2006.01] | | | |
| 1/08 • • • by steam-heated radiators [1, 2006.01] | | | |
| 1/10 • • • by radiators heated by fluids other than steam [1, 2006.01] | | | |
| 1/14 • • • Arrangement of radiators [1, 2006.01] | | | |
| 1/22 • • • by electric radiators (A21B 2/00 takes precedence; electric heating elements H05B) [1, 2006.01] | | | |
| 1/24 • • Ovens heated by media flowing therethrough [1, 2006.01] | | | |
| 1/26 • • • by hot air [1, 2006.01] | | | |
| 1/28 • • • by gaseous combustion products [1, 2006.01] | | | |
| 1/33 • • Ovens heated directly by combustion products (A21B 1/04 takes precedence) [1, 2006.01] | | | |
| 1/36 • • Ovens heated directly by hot fluid (A21B 1/06, A21B 1/33 take precedence) [1, 2006.01] | | | |
| 1/40 • characterised by the means for regulating the temperature (temperature-sensitive elements G01K) [1, 2006.01] | | | |
| 1/42 • characterised by the baking surfaces moving during the baking (conveying in general B65G) [1, 2006.01] | | | |
| 1/44 • • with surfaces rotating in a horizontal plane [1, 2006.01] | | | |
| 1/46 • • with surfaces suspended from an endless conveyor or a revolving wheel [1, 2006.01] | | | |
| 1/48 • • with surfaces in the form of an endless band [1, 2006.01] | | | |
| 1/50 • characterised by having removable baking surfaces [1, 2006.01] | | | |
| | 1/52 • Portable ovens; Collapsible ovens (travelling or camp cookers A47J 33/00) [1, 2006.01] | | |
| | 2/00 Baking apparatus employing high-frequency or infra-red heating [1, 2006.01] | | |
| | 3/00 Parts or accessories of ovens [1, 2006.01] | | |
| | 3/02 • Doors; Flap gates (general features of doors E06B) [1, 2006.01] | | |
| | 3/04 • Air-treatment devices for ovens, e.g. regulating humidity [1, 2006.01] | | |
| | 3/07 • Charging or discharging ovens (A21B 3/18 takes precedence) [1, 2006.01] | | |
| | 3/10 • Means for illuminating ovens [1, 2006.01] | | |
| | 3/13 • Baking-tins; Baking forms [1, 2006.01] | | |
| | 3/15 • Baking sheets; Baking boards [1, 2006.01] | | |
| | 3/16 • Machines for cleaning or greasing baking surfaces [1, 2006.01] | | |
| | 3/18 • Discharging baked goods from tins (unpacking in general B65B 69/00) [1, 2006.01] | | |
| | 5/00 Baking apparatus for special goods; Other baking apparatus [1, 2006.01] | | |
| | 5/02 • Apparatus for baking hollow articles, waffles, pastry, biscuits, or the like [1, 2006.01] | | |
| | 5/03 • • for baking pancakes (frying pans A47J 37/10) [3, 2006.01] | | |
| | 5/04 • Apparatus for baking cylindrical cakes on spits [1, 2006.01] | | |
| | 5/06 • Apparatus for baking in salt solution, e.g. for making pretzels [1, 2006.01] | | |
| | 5/08 • Apparatus for baking in baking fat or oil, e.g. for making doughnuts [1, 2006.01] | | |
| | 7/00 Baking plants [1, 2006.01] | | |

A21C MACHINES OR EQUIPMENT FOR MAKING OR PROCESSING DOUGHS; HANDLING BAKED ARTICLES MADE FROM DOUGH

Subclass index

WORKING DOUGH BEFORE BAKING

Mixing, kneading, homogenising.....	1/00, 7/00
Shaping.....	3/00, 11/00
Dividing; handling.....	5/00, 9/00, 11/00
APPARATUS PERMITTING DOUGH TO RISE.....	13/00
OTHER MACHINES OR EQUIPMENT FOR MAKING OR PROCESSING DOUGH.....	14/00
HANDLING BAKED ARTICLES.....	15/00

1/00 Mixing or kneading machines for the preparation of

dough (domestic mixing or kneading machines)

A21C

- A47J 43/00, A47J 44/00) [1, 2006.01]
- 1/02 • with vertically-mounted tools; Machines for whipping or beating [1, 2006.01]
- 1/04 • with inclined rotating mixing arms or levers [1, 2006.01]
- 1/06 • with horizontally-mounted mixing or kneading tools; Worm mixers [1, 2006.01]
- 1/08 • with rollers [1, 2006.01]
- 1/10 • with additional aerating apparatus for the manufacture of aerated doughs [1, 2006.01]
- 1/12 • for the preparation of dough directly from grain [1, 2006.01]
- 1/14 • Structural elements of mixing or kneading machines [1, 2006.01]
- 3/00 Machines or apparatus for shaping batches of dough before subdivision [1, 2006.01]**
- 3/02 • Dough-sheeters; Rolling-machines; Rolling-pins [1, 2006.01]
- 3/04 • Dough-extruding machines [1, 2006.01]
- 3/06 • Machines for coiling sheets of dough, e.g. for producing rolls [1, 2006.01]
- 3/08 • Machines for twisting strips of dough, e.g. for making pretzels [1, 2006.01]
- 3/10 • combined with dough-dividing apparatus [1, 2006.01]
- 5/00 Dough-dividing machines [1, 2006.01]**
- 5/02 • with division boxes and ejection plungers [1, 2006.01]
- 5/04 • • with division boxes in a revolving body with radially-working pistons [1, 2006.01]
- 5/06 • • with division boxes in a revolving body with axially-working pistons [1, 2006.01]
- 5/08 • with radial, i.e. star-like, cutter-blades slidable in the slots of, and relatively to, a pressing-plunger [1, 2006.01]
- 7/00 Machines which homogenise the subdivided dough by working other than by kneading [1, 2006.01]**
- 7/01 • with endless bands [1, 2006.01]
- 7/02 • with moulding channels (A21C 7/01 takes precedence) [1, 2006.01]
- 7/04 • with moulding cups (A21C 7/01 takes precedence) [1, 2006.01]
- 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 [1, 2006.01]

- 9/00 Other apparatus for handling dough or dough pieces [1, 2006.01]**
- 9/02 • Apparatus for hanging or distributing strings of dough, such as noodles, spaghetti or macaroni, on bars [1, 2006.01]
- 9/04 • Apparatus for spreading granular material on, or sweeping or coating the surfaces of, pieces or sheets of dough [1, 2006.01]
- 9/06 • Apparatus for filling pieces of dough such as doughnuts [1, 2006.01]
- 9/08 • Depositing, arranging and conveying apparatus for handling pieces, e.g. sheets of dough [1, 2006.01]
- 11/00 Other machines for forming the dough into its final shape before cooking or baking [1, 2006.01]**
- 11/02 • Embossing machines [1, 2006.01]
- 11/04 • • with cutting and embossing rollers or drums [1, 2006.01]
- 11/06 • • handling regularly pre-shaped sheets of dough [1, 2006.01]
- 11/08 • • with engraved moulds, e.g. rotary machines with die rolls [1, 2006.01]
- 11/10 • combined with cutting apparatus [1, 2006.01]
- 11/12 • Apparatus for slotting, slitting or perforating the surface of pieces of dough [1, 2006.01]
- 11/14 • • for star-like stamping [1, 2006.01]
- 11/16 • Extruding machines [1, 2006.01]
- 11/18 • • with pistons [1, 2006.01]
- 11/20 • • with worms [1, 2006.01]
- 11/22 • Apparatus with rollers and cutting discs or blades for shaping noodles [1, 2006.01]
- 11/24 • Apparatus for cutting out noodles from a sheet or ribbon of dough by an engaging pair of grooved rollers [1, 2006.01]
- 13/00 Provers, i.e. apparatus permitting dough to rise [1, 2006.01]**
- 13/02 • with endless conveyors [1, 2006.01]
- 14/00 Machines or equipment for making or processing dough, not provided for in other groups of this subclass [2006.01]**
- 15/00 Apparatus for handling baked articles [1, 2006.01]**
- 15/02 • Apparatus for shaping or moulding baked wafers; Making multi-layer wafer sheets [1, 2006.01]
- 15/04 • Cutting or slicing machines or devices specially adapted for baked articles other than bread (for cutting or slicing bread B26B, B26D) [1, 2006.01]

A21D TREATMENT, e.g. PRESERVATION, OF FLOUR OR DOUGH FOR BAKING, e.g. BY ADDITION OF MATERIALS; BAKING; BAKERY PRODUCTS; PRESERVATION THEREOF [1, 2006.01]

Subclass index

PRODUCTS BEFORE BAKING; TREATMENT OR CONSERVATION THEREOF.....	10/00, 2/00-8/00
BAKING OF DOUGH.....	8/00
BAKERY PRODUCTS; PRESERVATION OR REFRESHING THEREOF.....	13/00, 15/00, 17/00

2/00 Treatment of flour or dough by adding materials thereto before or during baking (batters, dough or mixtures before baking A21D 10/00) [1, 2, 2006.01]

Note(s)

In groups A21D 2/02-A21D 2/40, the last place priority rule is applied, i.e. at each hierarchical level, in the absence of an indication to the contrary, a substance is classified in the last appropriate place.

- 2/02 • by adding inorganic substances [1, 2006.01]
- 2/04 • • Oxygen; Oxygen-generating compounds, e.g. ozone, peroxides [1, 2006.01]
- 2/06 • • Reducing agents [1, 2006.01]
- 2/08 • by adding organic substances [1, 2006.01]
- 2/10 • • Hydrocarbons [1, 2006.01]
- 2/12 • • Halohydrocarbons [1, 2006.01]
- 2/14 • • Organic oxygen compounds [1, 2006.01]
- 2/16 • • • Fatty acid esters [1, 2006.01]
- 2/18 • • • Carbohydrates [1, 2006.01]
- 2/20 • • • Peroxides [1, 2006.01]
- 2/22 • • • Ascorbic acid [1, 2006.01]
- 2/24 • • Organic nitrogen compounds [1, 2006.01]
- 2/26 • • • Proteins [1, 2006.01]
- 2/28 • • Organic sulfur compounds [1, 2006.01]
- 2/30 • • Organic phosphorus compounds [1, 2006.01]
- 2/32 • • • Phosphatides [1, 2006.01]
- 2/34 • • Animal material [1, 2006.01]
- 2/36 • • Vegetable material [1, 2006.01]
- 2/38 • • • Seed germs; Germinated cereals; Extracts thereof [1, 2006.01]
- 2/40 • Apparatus for the chemical treatment of flour or dough [1, 2006.01]
- 4/00 Preserving flour or dough before baking by storage in an inert atmosphere [1, 2006.01]**
- 6/00 Other treatment of flour or dough before baking, e.g. cooling, irradiating, heating [1, 2, 2006.01]**
- 8/00 Methods for preparing or baking dough** (treatment of flour or dough by adding materials A21D 2/00) [1, 2006.01]
- 8/02 • Methods for preparing dough; Treating dough prior to baking [1, 2006.01]
- 8/04 • • treating dough with microorganisms or enzymes [1, 2006.01]
- 8/06 • Baking processes [1, 2006.01]
- 8/08 • Prevention of sticking, e.g. to baking plates [1, 2006.01]
- 8/10 • • using dusting powders [1, 2006.01]
- 10/00 Batters, dough or mixtures before baking [2, 2006.01]**
- 10/02 • Ready-for-oven doughs, e.g. packaged doughs [2, 2006.01]
- 10/04 • Batters [2, 2006.01]
- 13/00 Finished or partly finished bakery products [1, 2006.01, 2017.01]**
- 13/02 • Products made from whole meal; Products containing bran or rough-ground grain [1, 2006.01]
- 13/04 • Products made from materials other than rye or wheat flour [1, 2006.01, 2017.01]
- 13/043 • • from tubers, e.g. manioc or potato [2017.01]
- 13/045 • • from leguminous plants [2017.01]
- 13/047 • • from cereals other than rye or wheat, e.g. rice [2017.01]
- 13/06 • Products with modified nutritive value, e.g. with modified starch content [1, 2, 2006.01, 2017.01]
- 13/062 • • with modified sugar content; Sugar-free products [2017.01]
- 13/064 • • with modified protein content [2017.01]
- 13/066 • • • Gluten-free products [2017.01]
- 13/068 • • with modified fat content; Fat-free products [2017.01]
- 13/10 • Multi-layered products [2017.01]
- 13/11 • • made of two or more doughs, e.g. differing in composition, colour or structure [2017.01]
- 13/13 • • • with coatings [2017.01]
- 13/14 • • • with fillings [2017.01]
- 13/16 • • Multi-layered pastry, e.g. puff pastry; Danish pastry or laminated dough [2017.01]
- 13/17 • • • with coatings [2017.01]
- 13/19 • • • with fillings [2017.01]
- 13/20 • Partially or completely coated products (multi-layered bakery products with coatings A21D 13/13, A21D 13/17) [2017.01]
- 13/22 • • coated before baking [2017.01]
- 13/24 • • coated after baking [2017.01]
- 13/26 • • the coating forming a barrier against migration [2017.01]
- 13/28 • • characterised by the coating composition [2017.01]
- 13/30 • Filled, to be filled or stuffed products (multi-layered products with fillings A21D 13/14, A21D 13/19) [2017.01]
- 13/31 • • filled before baking [2017.01]
- 13/32 • • filled or to be filled after baking, e.g. sandwiches [2017.01]
- 13/33 • • • Edible containers, e.g. cups or cones [2017.01]
- 13/34 • • the filling forming a barrier against migration [2017.01]
- 13/36 • • Filled wafers [2017.01]
- 13/37 • • Co-extruded products, i.e. products obtained by simultaneous extrusion of the dough and the filling [2017.01]
- 13/38 • • characterised by the filling composition [2017.01]
- 13/40 • Products characterised by the type, form or use [2017.01]
- 13/41 • • Pizzas [2017.01]
- 13/42 • • Tortillas [2017.01]
- 13/43 • • Flatbreads, e.g. naan [2017.01]
- 13/44 • • Pancakes or crêpes [2017.01]
- 13/45 • • Wafers (filled wafers A21D 13/36) [2017.01]
- 13/46 • • Croutons [2017.01]
- 13/47 • • Decorated or decorative products [2017.01]
- 13/48 • • Products with an additional function other than for eating, e.g. toys or cutlery [2017.01]
- 13/50 • Solidified foamed products, e.g. meringues [2017.01]
- 13/60 • Deep-fried products, e.g. doughnuts [2017.01]
- 13/80 • Pastry not otherwise provided for elsewhere, e.g. cakes, biscuits or cookies [2017.01]
- 15/00 Preserving finished bakery products; Improving (refreshing A21D 17/00) [1, 2, 2006.01]**
- 15/02 • by cooling [2, 2006.01]
- 15/04 • by heat treatment [2, 2006.01]
- 15/06 • by irradiation [2, 2006.01]
- 15/08 • by coating [2, 2006.01]
- 17/00 Refreshing bakery products [2, 2006.01]**