

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](#))

A21B 1/00**Bakers` ovens**

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

A21B 2/00**Baking apparatus employing high-frequency or infra-red heating****A21B 3/00****Parts or accessories of ovens**

- A21B 3/003 . { Baker`s peels }
- A21B 3/006 . { Means for cleaning the baking cavity }

WARNING

Group [A21B 3/006](#) is not complete, pending reorganisation, see also [A21B 3/00](#)

- A21B 3/02 . Doors; Flap gates ([general features of doors E06B](#))
- A21B 3/04 . Air-treatment devices for ovens, e.g. regulating humidity
- A21B 3/07 . Charging or discharging ovens ([A21B 3/18 takes precedence](#))
- A21B 3/10 . Means for illuminating ovens
- A21B 3/13 . Baking-tins; Baking forms
- A21B 3/131 . . { [removable, foldable or disposable](#) }
- A21B 3/132 . . { [Assemblies of several baking-tins or forms \(\[A21B 3/134 takes precedence\]\(#\) \)](#) }
- A21B 3/133 . . { [for making bread](#) }
- A21B 3/134 . . . { [Multiple bread pans](#) }
- A21B 3/135 . . { [Accessories, e.g. covers, handles](#) }
- A21B 3/136 . . { [with reinforcements](#) }

WARNING

Groups [A21B 3/13R-A21B 3/139](#) are not complete, pending reorganisation, see also [A21B 3/13](#)

- A21B 3/137 . . { [with detachable side and bottom parts, e.g. springform](#) }
- A21B 3/138 . . { [flexible forms, e.g. made from silicone](#) }
- A21B 3/139 . . { [with apertures to vent steam](#) }
- A21B 3/15 . Baking sheets; Baking boards
- A21B 3/155 . . { [of wire or mesh wire material \(\[A21B 3/131 takes precedence\]\(#\) \)](#) }
- A21B 3/16 . Machines for cleaning or greasing baking surfaces
- A21B 3/18 . Discharging baked goods from tins ([unpacking in general B65B 69/00](#))

A21B 5/00**Baking apparatus for special goods; Other baking apparatus**

- A21B 5/02 . Apparatus for baking hollow articles, waffles, pastry, biscuits, or the like
- A21B 5/023 . . { [Hinged moulds for baking waffles](#) }
- A21B 5/026 . . { [for baking waffle cups or cones](#) }
- A21B 5/03 . . for baking pancakes ([frying pans A47J 37/10](#))
- A21B 5/04 . Apparatus for baking cylindrical cakes on spits
- A21B 5/06 . Apparatus for baking in salt solution, e.g. for making pretzels

- A21B 5/08 . Apparatus for baking in baking fat or oil, e.g. for making doughnuts
- A21B 5/085 . . { for applying oil to bakery products }

A21B 7/00 Baking plants

- A21B 7/005 . { in combination with mixing or kneading devices }