

**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 3/136-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}