

**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}