

CPC**COOPERATIVE PATENT CLASSIFICATION****A21C****MACHINES OR EQUIPMENT FOR MAKING OR PROCESSING DOUGHS; HANDLING BAKED ARTICLES MADE FROM DOUGH****A21C 1/00**

Mixing or kneading machines for the preparation of dough ([domestic mixing or kneading machines A47J 43/00, A47J 44/00](#); {mixing in general [B01F](#); mixing or kneading of substances in a plastic state in general [B29B 7/00](#)})

- A21C 1/003 . {Plant; Systems, i.e. flow charts or diagrams}
- A21C 1/006 . {Methods}
- A21C 1/02 . with vertically-mounted tools; Machines for whipping or beating
- A21C 1/04 . with inclined rotating mixing arms or levers
- A21C 1/06 . with horizontally-mounted mixing or kneading tools; Worm {or screw} mixers
- A21C 1/065 . . {Worm or screw mixers, e.g. with consecutive mixing receptacles}
- A21C 1/08 . with rollers
- A21C 1/083 . . {by calendering, i.e. working between rollers ([using rollers for shaping dough A21C 3/02](#))}
- A21C 1/086 . . {having a receptacle rotating about a vertical axis cooperating with rotary rollers}
- A21C 1/10 . with additional aerating apparatus for the manufacture of aerated doughs
- A21C 1/105 . . {the gas being introduced through the shaft of a rotary tool}
- A21C 1/12 . for the preparation of dough directly from grain
- A21C 1/14 . Structural elements of mixing or kneading machines; {Parts; Accessories}
- A21C 1/1405 . . {Tools}
- A21C 1/141 . . . {having mixing or cutting elements essentially perpendicular to their axes}
- A21C 1/1415 . . . {Shafts; Heads therefor}
- A21C 1/142 . . {Feeding mechanisms, e.g. skip lifting mechanisms}
- A21C 1/1425 . . . {for feeding in measured doses}
- A21C 1/143 . . . {using pneumatic means}
- A21C 1/1435 . . . {for liquids ([A21C 1/1425 takes precedence](#))}
- A21C 1/144 . . {Discharge mechanisms}
- A21C 1/1445 . . . {using tiltable receptacles; Tilting mechanisms therefor}
- A21C 1/145 . . {Controlling; Testing; Measuring ([A21C 1/1425 takes precedence](#))}
- A21C 1/1455 . . . {Measuring data of the driving system, e.g. torque, speed, power}
- A21C 1/146 . . . {Measuring properties of the dough, e.g. moisture, electrical conductivity, temperature ([A21C 1/1455 takes precedence](#))}
- A21C 1/1465 . . {Drives}
- A21C 1/147 . . . {for planetary motion}
- A21C 1/1475 . . . {Brakes therefor}
- A21C 1/148 . . {Safety arrangements ([A21C 1/1485 takes precedence](#))}
- A21C 1/1485 . . {Doors; Closures; Operating, e.g. safety, mechanisms therefor}

A21C 1/149	<ul style="list-style-type: none"> • {Receptacles, e.g. provided with means for carrying or guiding fluids, e.g. coolants}
A21C 1/1495	<ul style="list-style-type: none"> • {Arrangements for cooling or heating (receptacles with means for guiding fluids per se A21C 1/149); Arrangements for applying super- or sub-atmospheric pressure}
A21C 3/00	Machines or apparatus for shaping batches of dough before sub-division
A21C 3/02	<ul style="list-style-type: none"> • Dough-sheeters; Rolling-machines; Rolling-pins {(mixing or kneading dough by rollers A21C 1/08; non-manual rolling and working of discrete dough pieces A21C 7/00)}
A21C 3/021	<ul style="list-style-type: none"> • {Rolling-pins; Hand-operated spreading or rolling devices (A21C 11/004 takes precedence)}
A21C 3/022	<ul style="list-style-type: none"> • {Laminating or undulating a continuous dough sheet, e.g. by folding transversely or longitudinally onto a moving surface (combined with filling A21C 9/045)}
A21C 3/024	<ul style="list-style-type: none"> • {using one or more rollers with an axis of rotation substantially parallel or oblique to the direction of dough transport (A21C 3/065 takes precedence)}
A21C 3/025	<ul style="list-style-type: none"> • {with one or more rollers moving perpendicularly to its rotation axis, e.g. reciprocally (A21C 3/024 takes precedence; hand-operated rollers A21C 3/021)}
A21C 3/027	<ul style="list-style-type: none"> • {with multiple rollers moving in a closed loop, e.g. in an orbital path; Planetary roller systems}
A21C 3/028	<ul style="list-style-type: none"> • {using rollers having a shape other than straight round cylinders (A21C 3/04 takes precedence)}
A21C 3/04	<ul style="list-style-type: none"> • Dough-extruding machines; {Hoppers with moving elements, e.g. rollers or belts as wall elements for drawing the dough}
A21C 3/06	<ul style="list-style-type: none"> • Machines for coiling sheets of dough, e.g. for producing rolls, {e.g. crescent-rolls (as part of a machine for further moulding or forming A21C 7/00; with filling A21C 9/06)}
A21C 3/065	<ul style="list-style-type: none"> • {the coil axis of the produced rolls being in parallel or oblique position relative to the transport direction; with coiling elements, e.g. rollers, being placed in parallel or oblique position relative to the transport direction}
A21C 3/08	<ul style="list-style-type: none"> • Machines for twisting strips of dough, e.g. for making pretzels
A21C 3/10	<ul style="list-style-type: none"> • combined with dough-dividing apparatus
A21C 5/00	Dough-dividing machines
A21C 5/003	<ul style="list-style-type: none"> • {with revolving bodies, e.g. with bodies having spaces separated by radially oriented elements or walls}
A21C 5/006	<ul style="list-style-type: none"> • {for dispensing liquid or semi-liquid dough, e.g. batter}
A21C 5/02	<ul style="list-style-type: none"> • with division boxes and ejection plungers
A21C 5/04	<ul style="list-style-type: none"> • with division boxes in a revolving body with radially-working pistons
A21C 5/06	<ul style="list-style-type: none"> • with division boxes in a revolving body with axially-working pistons
A21C 5/08	<ul style="list-style-type: none"> • with radial, i.e. star-like, cutter-blades slidable in the slots of, and relatively to, a pressing-plunger {(A21C 7/06 takes precedence)}
A21C 7/00	Machines which homogenise the subdivided dough by working other than by kneading

- A21C 7/005 . {the dough pieces being worked in radially disposed cavities in a rotating drum}
- A21C 7/01 . with endless bands {(A21C 7/005 takes precedence)}
- A21C 7/02 . with moulding channels (A21C 7/01 takes precedence)
- A21C 7/04 . with moulding cups (A21C 7/01 takes precedence)
- A21C 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

A21C 9/00**Other apparatus for handling dough or dough pieces**

- A21C 9/02 . Apparatus for hanging or distributing strings of dough, such as noodles, spaghetti or macaroni, on bars
- A21C 9/04 . Apparatus for spreading granular material on, or sweeping or coating the surfaces of, pieces or sheets of dough {(coating baked articles A21C 15/002)}
- A21C 9/045 . . {Laminating dough sheets combined with applying a filling in between, e.g. lasagna-type products (ravioli-making machines A21C 9/066; making laminated baked wafer sheets A21C 15/02)}
- A21C 9/06 . Apparatus for filling pieces of dough such as doughnuts {(A21C 11/163 takes precedence; apparatus for filling baked articles A21C 15/007)}
- A21C 9/061 . . {Making continuous filled tubular products, e.g. with subsequent cutting}
- A21C 9/063 . . {Applying a folding, wrapping, rolling action (A21C 9/045, A21C 9/061 take precedence)}
- A21C 9/065 . . {by means of injection into a piece of dough (filling baked articles A21C 15/007)}
- A21C 9/066 . . {using two separate sheets or pieces of dough with filling in between, e.g. crimped at their edges; Ravioli-making machines (A21C 11/163 takes precedence)}
- A21C 9/068 . . . {Tools for crimping or trimming of edges or rims, e.g. hand-operated}
- A21C 9/08 . Depositing, arranging and conveying apparatus for handling pieces, e.g. sheets of dough {(for handling liquid or semi-liquid dough, e.g. batter A21C 5/006)}
- A21C 9/081 . . {Charging of baking tins or forms with dough}
- A21C 9/083 . . {Manipulating tins, pans etc., e.g. charging or discharging conveyors, trolleys or ovens}
- A21C 9/085 . . {Separating, spacing, orienting or aligning discrete dough pieces, e.g. after passing a cutting device}
- A21C 9/086 . . {Stacking or unstacking discrete dough sheets (with filling in between sheets A21C 9/045)}
- A21C 9/088 . . {Folding or bending discrete dough pieces or dough strips (twisting strips of dough A21C 3/08; with filling action A21C 9/063; forming toroid-shaped dough pieces A21C 11/002)}

A21C 11/00**Other machines for forming the dough into its final shape before cooking or baking**

- A21C 11/002 . {the shape being toroid-like, e.g. bagels, doughnuts (extruding machines for toroid shaped products A21C 11/166)}
- A21C 11/004 . {forming the dough into a substantially disc-like shape with or without an outer rim, e.g. for making pie crusts, cake shells or pizza bases}
- A21C 11/006 . . {by pressing or press-moulding (A21C 11/008 takes precedence)}

A21C 11/008	<ul style="list-style-type: none"> • {by press-rolling}
A21C 11/02	<ul style="list-style-type: none"> • Embossing machines
A21C 11/04	<ul style="list-style-type: none"> • with cutting and embossing rollers or drums {(A21C 11/106 takes precedence)}
A21C 11/06	<ul style="list-style-type: none"> • handling regularly pre-shaped sheets of dough
A21C 11/08	<ul style="list-style-type: none"> • with engraved moulds, e.g. rotary machines with die rolls
A21C 11/10	<ul style="list-style-type: none"> • combined with cutting apparatus {(A21C 11/004 takes precedence)}
A21C 11/103	<ul style="list-style-type: none"> • {having multiple cutting elements slidably or rotably mounted in a diaphragm-like arrangement}
A21C 11/106	<ul style="list-style-type: none"> • {using hand-operated cutting tools (A21C 9/068 takes precedence)}
A21C 11/12	<ul style="list-style-type: none"> • Apparatus for slotting, slitting or perforating the surface of pieces of dough
A21C 11/14	<ul style="list-style-type: none"> • for star-like stamping
A21C 11/16	<ul style="list-style-type: none"> • Extruding machines
A21C 11/163	<ul style="list-style-type: none"> • {Applying co-extrusion, i.e. extruding two or more plastic substances simultaneously, e.g. for making filled dough products; Making products from two or more different substances supplied to the extruder}
A21C 11/166	<ul style="list-style-type: none"> • {for making toroid-shaped products, e.g. doughnuts (A21C 11/163 takes precedence)}
A21C 11/18	<ul style="list-style-type: none"> • with pistons
A21C 11/20	<ul style="list-style-type: none"> • with worms
A21C 11/22	<ul style="list-style-type: none"> • Apparatus with rollers and cutting discs or blades for shaping noodles
A21C 11/24	<ul style="list-style-type: none"> • Apparatus for cutting out noodles from a sheet or ribbon of dough by an engaging pair of grooved rollers
A21C 13/00	Provers, i.e. apparatus permitting dough to rise {(testing dough properties G01N 33/10)}
A21C 13/02	<ul style="list-style-type: none"> • with endless conveyors {e.g. for moving the dough pieces progressively through the prover}
A21C 14/00	Machines or equipment for making or processing dough, not provided for in other groups of this subclass
A21C 15/00	Apparatus for handling baked articles
A21C 15/002	<ul style="list-style-type: none"> • {Apparatus for spreading granular material on, or sweeping or coating the surface of baked articles (of pieces of dough A21C 9/04; for confectionary A23G 3/28)}
A21C 15/005	<ul style="list-style-type: none"> • {of which at least the dispensing part is hand-held, e.g. comprising a flexible container, pouch or gun-like applicator}
A21C 15/007	<ul style="list-style-type: none"> • {Apparatus for filling baked articles (filling pieces of dough A21C 9/06; filled bakery products A21D 13/0019, A21D 13/085)}
A21C 15/02	<ul style="list-style-type: none"> • Apparatus for shaping or moulding baked wafers; Making multi-layer wafer sheets
A21C 15/025	<ul style="list-style-type: none"> • {Apparatus for shaping or moulding baked wafers, e.g. to obtain cones for ice cream}
A21C 15/04	<ul style="list-style-type: none"> • Cutting or slicing machines or devices specially adapted for baked articles other than bread (for cutting or slicing bread B26B, B26D)