

# CPC COOPERATIVE PATENT CLASSIFICATION

## A HUMAN NECESSITIES

### FOODSTUFFS; TOBACCO

#### A21 BAKING; EDIBLE DOUGHS

#### 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](#))

##### WARNING

In this subclass non-limiting references (in the sense of paragraph 39 of the Guide to the IPC) may still be displayed in the scheme.

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|-------------|---|-------------|--|
| <b>1/00</b> | <b>Bakers' ovens</b>  | 3/131       | . . {removable, foldable or disposable}  |
| 1/02        | . characterised by the heating arrangements   | 3/132       | . . {Assemblies of several baking-tins or forms<br>( <a href="#">A21B 3/134</a> takes precedence)} |
| 1/04        | . . Ovens heated by fire before baking only   | 3/133       | . . {for making bread}   |
| 1/06        | . . Ovens heated by radiators   | 3/134       | . . . {Multiple bread pans}  |
| 1/08        | . . . by steam-heated radiators   | 3/135       | . . {Accessories, e.g. covers, handles}  |
| 1/10        | . . . by radiators heated by fluids other than steam  | 3/136       | . . {with reinforcements}  |
| 1/14        | . . . Arrangement of radiators  | 3/137       | . . {with detachable side and bottom parts, e.g.<br>springform}                                    |
| 1/145       | . . . . {Radiators consisting of tubes}   | 3/138       | . . {flexible forms, e.g. made from silicone}  |
| 1/22        | . . . by electric radiators ( <a href="#">A21B 2/00</a> takes<br>precedence; electric heating elements <a href="#">H05B</a> ) | 3/139       | . . {with apertures to vent steam}   |
| 1/24        | . . Ovens heated by media flowing therethrough  | 3/15        | . Baking sheets; Baking boards   |
| 1/245       | . . . {with a plurality of air nozzles to obtain an<br>impingement effect on the food}  | 3/155       | . . {of wire or mesh wire material ( <a href="#">A21B 3/131</a> takes<br>precedence)}              |
| 1/26        | . . . by hot air  | 3/16        | . Machines for cleaning or greasing baking surfaces  |
| 1/28        | . . . by gaseous combustion products  | 3/18        | . Discharging baked goods from tins ( <a href="#">unpacking in<br/>general B65B 69/00</a> )        |
| 1/33        | . . Ovens heated directly by combustion products<br>( <a href="#">A21B 1/04</a> takes precedence)                             | <b>5/00</b> | <b>Baking apparatus for special goods; Other baking<br/>apparatus</b>                              |
| 1/36        | . . Ovens heated directly by hot fluid ( <a href="#">A21B 1/06</a> ,<br><a href="#">A21B 1/33</a> take precedence)            | 5/02        | . Apparatus for baking hollow articles, waffles,<br>pastry, biscuits, or the like                  |
| 1/40        | . characterised by the means for regulating the<br>temperature (temperature-sensitive elements <a href="#">G01K</a> )         | 5/023       | . . {Hinged moulds for baking waffles}   |
| 1/42        | . characterised by the baking surfaces moving during<br>the baking ( <a href="#">conveying in general B65G</a> )              | 5/026       | . . {for baking waffle cups or cones}  |
| 1/44        | . . with surfaces rotating in a horizontal plane  | 5/03        | . . for baking pancakes ( <a href="#">frying pans A47J 37/10</a> )                                 |
| 1/46        | . . with surfaces suspended from an endless<br>conveyor or a revolving wheel  | 5/04        | . Apparatus for baking cylindrical cakes on spits  |
| 1/48        | . . with surfaces in the form of an endless band  | 5/06        | . Apparatus for baking in salt solution, e.g. for<br>making pretzels                               |
| 1/50        | . characterised by having removable baking surfaces   | 5/08        | . Apparatus for baking in baking fat or oil, e.g. for<br>making doughnuts                          |
| 1/52        | . Portable ovens; Collapsible ovens ( <a href="#">travelling or<br/>camp cookers A47J 33/00</a> )                             | 5/085       | . . {for applying oil to bakery products}  |
| <b>2/00</b> | <b>Baking apparatus employing high-frequency or<br/>infra-red heating</b>   | <b>7/00</b> | <b>Baking plants</b>   |
| <b>3/00</b> | <b>Parts or accessories of ovens</b>  | 7/005       | . {in combination with mixing or kneading devices}   |
| 3/003       | . {Baker's peels}   |             |  |
| 3/006       | . {Means for cleaning the baking cavity}  |             |  |
| 3/02        | . Doors; Flap gates ( <a href="#">general features of doors E06B</a> )  |             |  |
| 3/04        | . Air-treatment devices for ovens, e.g. regulating<br>humidity  |             |  |
| 3/07        | . Charging or discharging ovens ( <a href="#">A21B 3/18</a> takes<br>precedence)  |             |  |
| 3/10        | . Means for illuminating ovens  |             |  |
| 3/13        | . Baking-tins; Baking forms   |             |  |