

CPC COOPERATIVE PATENT CLASSIFICATION

A HUMAN NECESSITIES

FOODSTUFFS; TOBACCO

A21 BAKING; EDIBLE DOUGHS

A21C MACHINES OR EQUIPMENT FOR MAKING OR PROCESSING DOUGHS; HANDLING BAKED ARTICLES MADE FROM DOUGH

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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| <p>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 B01E; mixing or kneading of substances in a plastic state in general B29B 7/00})</p> <p>1/003 . {Plant; Systems, i.e. flow charts or diagrams}</p> <p>1/006 . {Methods}</p> <p>1/02 . with vertically-mounted tools; Machines for whipping or beating</p> <p>1/04 . with inclined rotating mixing arms or levers</p> <p>1/06 . with horizontally-mounted mixing or kneading tools; Worm {or screw} mixers</p> <p>1/065 . . {Worm or screw mixers, e.g. with consecutive mixing receptacles}</p> <p>1/08 . with rollers</p> <p>1/083 . . {by calendaring, i.e. working between rollers (using rollers for shaping dough A21C 3/02)}</p> <p>1/086 . . {having a receptacle rotating about a vertical axis cooperating with rotary rollers}</p> <p>1/10 . with additional aerating apparatus for the manufacture of aerated doughs</p> <p>1/105 . . {the gas being introduced through the shaft of a rotary tool}</p> <p>1/12 . for the preparation of dough directly from grain</p> <p>1/14 . Structural elements of mixing or kneading machines; {Parts; Accessories}</p> <p>1/1405 . . {Tools}</p> <p>1/141 . . . {having mixing or cutting elements essentially perpendicular to their axes}</p> <p>1/1415 . . . {Shafts; Heads therefor}</p> <p>1/142 . . {Feeding mechanisms, e.g. skip lifting mechanisms}</p> <p>1/1425 . . . {for feeding in measured doses}</p> <p>1/143 . . . {using pneumatic means}</p> <p>1/1435 . . . {for liquids (A21C 1/1425 takes precedence)}</p> <p>1/144 . . {Discharge mechanisms}</p> <p>1/1445 . . . {using tiltable receptacles; Tilting mechanisms therefor}</p> <p>1/145 . . {Controlling; Testing; Measuring (A21C 1/1425 takes precedence)}</p> <p>1/1455 . . . {Measuring data of the driving system, e.g. torque, speed, power}</p> <p>1/146 . . . {Measuring properties of the dough, e.g. moisture, electrical conductivity, temperature (A21C 1/1455 takes precedence)}</p> | <p>1/1465 . . {Drives}</p> <p>1/147 . . . {for planetary motion}</p> <p>1/1475 . . . {Brakes therefor}</p> <p>1/148 . . {Safety arrangements (A21C 1/1485 takes precedence)}</p> <p>1/1485 . . {Doors; Closures; Operating, e.g. safety, mechanisms therefor}</p> <p>1/149 . . {Receptacles, e.g. provided with means for carrying or guiding fluids, e.g. coolants}</p> <p>1/1495 . . {Arrangements for cooling or heating (receptacles with means for guiding fluids per se A21C 1/149); Arrangements for applying super- or sub-atmospheric pressure}</p> <p>3/00 Machines or apparatus for shaping batches of dough before subdivision</p> <p>3/02 . 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)}</p> <p>3/021 . . {Rolling-pins; Hand-operated spreading or rolling devices (A21C 11/004 takes precedence)}</p> <p>3/022 . . {Laminating or undulating a continuous dough sheet, e.g. by folding transversely or longitudinally onto a moving surface (combined with filling A21C 9/045)}</p> <p>3/024 . . {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)}</p> <p>3/025 . . {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)}</p> <p>3/027 . . . {with multiple rollers moving in a closed loop, e.g. in an orbital path; Planetary roller systems}</p> <p>3/028 . . {using rollers having a shape other than straight round cylinders (A21C 3/04 takes precedence)}</p> <p>3/04 . Dough-extruding machines {; Hoppers with moving elements, e.g. rollers or belts as wall elements for drawing the dough}</p> <p>3/06 . 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)}</p> |
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- 3/065 . . {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}
- 3/08 . Machines for twisting strips of dough, e.g. for making pretzels
- 3/10 . combined with dough-dividing apparatus
- 5/00 Dough-dividing machines**
- 5/003 . {with revolving bodies, e.g. with bodies having spaces separated by radially oriented elements or walls}
- 5/006 . {for dispensing liquid or semi-liquid dough, e.g. batter}
- 5/02 . with division boxes and ejection plungers
- 5/04 . . with division boxes in a revolving body with radially-working pistons
- 5/06 . . with division boxes in a revolving body with axially-working pistons
- 5/08 . with radial, i.e. star-like, cutter-blades slidable in the slots of, and relatively to, a pressing-plunger {(A21C 7/06 takes precedence)}
- 7/00 Machines which homogenise the subdivided dough by working other than by kneading**
- 7/005 . {the dough pieces being worked in radially disposed cavities in a rotating drum}
- 7/01 . with endless bands {(A21C 7/005 takes precedence)}
- 7/02 . with moulding channels (A21C 7/01 takes precedence)
- 7/04 . with moulding cups (A21C 7/01 takes precedence)
- 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
- 9/00 Other apparatus for handling dough or dough pieces**
- 9/02 . Apparatus for hanging or distributing strings of dough, such as noodles, spaghetti or macaroni, on bars
- 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)}
- 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)}
- 9/06 . Apparatus for filling pieces of dough such as doughnuts {(A21C 11/163 takes precedence; apparatus for filling baked articles A21C 15/007)}
- 9/061 . . {Making continuous filled tubular products, e.g. with subsequent cutting}
- 9/063 . . {Applying a folding, wrapping, rolling action (A21C 9/045, A21C 9/061 take precedence)}
- 9/065 . . {by means of injection into a piece of dough (filling baked articles A21C 15/007)}
- 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)}
- 9/068 . . . {Tools for crimping or trimming of edges or rims, e.g. hand-operated}
- 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)}
- 9/081 . . {Charging of baking tins or forms with dough}
- 9/083 . . {Manipulating tins, pans etc., e.g. charging or discharging conveyors, trolleys or ovens}
- 9/085 . . {Separating, spacing, orienting or aligning discrete dough pieces, e.g. after passing a cutting device}
- 9/086 . . {Stacking or unstacking discrete dough sheets (with filling in between sheets A21C 9/045)}
- 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)}
- 11/00 Other machines for forming the dough into its final shape before cooking or baking**
- 11/002 . {the shape being toroid-like, e.g. bagels, doughnuts (extruding machines for toroid shaped products A21C 11/166)}
- 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}
- 11/006 . . {by pressing or press-moulding (A21C 11/008 takes precedence)}
- 11/008 . . {by press-rolling}
- 11/02 . Embossing machines
- 11/04 . . with cutting and embossing rollers or drums {(A21C 11/106 takes precedence)}
- 11/06 . . handling regularly pre-shaped sheets of dough
- 11/08 . . with engraved moulds, e.g. rotary machines with die rolls
- 11/10 . combined with cutting apparatus {(A21C 11/004 takes precedence)}
- 11/103 . . {having multiple cutting elements slidably or rotably mounted in a diaphragm-like arrangement}
- 11/106 . . {using hand-operated cutting tools (A21C 9/068 takes precedence)}
- 11/12 . Apparatus for slotting, slitting or perforating the surface of pieces of dough
- 11/14 . . for star-like stamping
- 11/16 . Extruding machines
- 11/163 . . {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}
- 11/166 . . {for making toroid-shaped products, e.g. doughnuts (A21C 11/163 takes precedence)}
- 11/18 . . with pistons
- 11/20 . . with worms
- 11/22 . Apparatus with rollers and cutting discs or blades for shaping noodles
- 11/24 . Apparatus for cutting out noodles from a sheet or ribbon of dough by an engaging pair of grooved rollers
- 13/00 Provers, i.e. apparatus permitting dough to rise {(testing dough properties G01N 33/10)}**
- 13/02 . 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**
- 15/00** **Apparatus for handling baked articles**
- 15/002 . {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](#))}
- 15/005 . . {of which at least the dispensing part is hand-held, e.g. comprising a flexible container, pouch or gun-like applicator}
- 15/007 . {Apparatus for filling baked articles (filling pieces of dough [A21C 9/06](#); filled bakery products [A21D 13/30](#), [A21D 13/80](#))}
- 15/02 . Apparatus for shaping or moulding baked wafers; Making multi-layer wafer sheets
- 15/025 . . {Apparatus for shaping or moulding baked wafers, e.g. to obtain cones for ice cream}
- 15/04 . Cutting or slicing machines or devices specially adapted for baked articles other than bread (for cutting or slicing bread [B26B](#), [B26D](#))