

SECTION A — HUMAN NECESSITIES

A21 BAKING; EQUIPMENT FOR MAKING OR PROCESSING DOUGHS; DOUGHS FOR BAKING

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

Subclass index

WORKING DOUGH BEFORE BAKING

Mixing, kneading, homogenising.....	1/00, 7/00
Shaping.....	3/00, 11/00
Dividing; handling.....	5/00, 9/00, 11/00
APPARATUS PERMITTING DOUGH TO RISE.....	13/00
OTHER MACHINES OR EQUIPMENT FOR MAKING OR PROCESSING DOUGH.....	14/00
HANDLING BAKED ARTICLES.....	15/00

1/00	Mixing or kneading machines for the preparation of dough (domestic mixing or kneading machines A47J 43/00, A47J 44/00)	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
1/02	• with vertically-mounted tools; Machines for whipping or beating	9/00	Other apparatus for handling dough or dough pieces
1/04	• with inclined rotating mixing arms or levers	9/02	• Apparatus for hanging or distributing strings of dough, such as noodles, spaghetti or macaroni, on bars
1/06	• with horizontally-mounted mixing or kneading tools; Worm mixers	9/04	• Apparatus for spreading granular material on, or sweeping or coating the surfaces of, pieces or sheets of dough
1/08	• with rollers	9/06	• Apparatus for filling pieces of dough such as doughnuts
1/10	• with additional aerating apparatus for the manufacture of aerated doughs	9/08	• Depositing, arranging and conveying apparatus for handling pieces, e.g. sheets of dough
1/12	• for the preparation of dough directly from grain	11/00	Other machines for forming the dough into its final shape before cooking or baking
1/14	• Structural elements of mixing or kneading machines	11/02	• Embossing machines
3/00	Machines or apparatus for shaping batches of dough before subdivision	11/04	• • with cutting and embossing rollers or drums
3/02	• Dough-sheeters; Rolling-machines; Rolling-pins	11/06	• • handling regularly pre-shaped sheets of dough
3/04	• Dough-extruding machines	11/08	• • with engraved moulds, e.g. rotary machines with die rolls
3/06	• Machines for coiling sheets of dough, e.g. for producing rolls	11/10	• combined with cutting apparatus
3/08	• Machines for twisting strips of dough, e.g. for making pretzels	11/12	• Apparatus for slotting, slitting or perforating the surface of pieces of dough
3/10	• combined with dough-dividing apparatus	11/14	• • for star-like stamping
5/00	Dough-dividing machines	11/16	• Extruding machines
5/02	• with division boxes and ejection plungers	11/18	• • with pistons
5/04	• • with division boxes in a revolving body with radially-working pistons	11/20	• • with worms
5/06	• • with division boxes in a revolving body with axially-working pistons	11/22	• Apparatus with rollers and cutting discs or blades for shaping noodles
5/08	• with radial, i.e. star-like, cutter-blades slidable in the slots of, and relatively to, a pressing-plunger	11/24	• Apparatus for cutting out noodles from a sheet or ribbon of dough by an engaging pair of grooved rollers
7/00	Machines which homogenise the subdivided dough by working other than by kneading	13/00	Provers, i.e. apparatus permitting dough to rise
7/01	• with endless bands	13/02	• with endless conveyers
7/02	• with moulding channels (A21C 7/01 takes precedence)		
7/04	• with moulding cups (A21C 7/01 takes precedence)		

A21C

14/00	Machines or equipment for making or processing dough, not provided for in other groups of this subclass [2006.01]	15/02	• Apparatus for shaping or moulding baked wafers; Making multi-layer wafer sheets
15/00	Apparatus for handling baked articles	15/04	• Cutting or slicing machines or devices specially adapted for baked articles other than bread (for cutting or slicing bread B26B, B26D)