

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

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1/00 Mixing or kneading machines for the preparation of dough (domestic mixing or kneading machines A47J 43/00, A47J 44/00) [1, 2006.01]

- 1/02 • with vertically-mounted tools; Machines for whipping or beating [1, 2006.01]
- 1/04 • with inclined rotating mixing arms or levers [1, 2006.01]
- 1/06 • with horizontally-mounted mixing or kneading tools; Worm mixers [1, 2006.01]
- 1/08 • with rollers [1, 2006.01]
- 1/10 • with additional aerating apparatus for the manufacture of aerated doughs [1, 2006.01]
- 1/12 • for the preparation of dough directly from grain [1, 2006.01]
- 1/14 • Structural elements of mixing or kneading machines [1, 2006.01]

3/00 Machines or apparatus for shaping batches of dough before subdivision [1, 2006.01]

- 3/02 • Dough-sheeters; Rolling-machines; Rolling-pins [1, 2006.01]
- 3/04 • Dough-extruding machines [1, 2006.01]
- 3/06 • Machines for coiling sheets of dough, e.g. for producing rolls [1, 2006.01]
- 3/08 • Machines for twisting strips of dough, e.g. for making pretzels [1, 2006.01]
- 3/10 • combined with dough-dividing apparatus [1, 2006.01]

5/00 Dough-dividing machines [1, 2006.01]

- 5/02 • with division boxes and ejection plungers [1, 2006.01]
- 5/04 • • with division boxes in a revolving body with radially-working pistons [1, 2006.01]
- 5/06 • • with division boxes in a revolving body with axially-working pistons [1, 2006.01]
- 5/08 • with radial, i.e. star-like, cutter-blades slidable in the slots of, and relatively to, a pressing-plunger [1, 2006.01]

7/00 Machines which homogenise the subdivided dough by working other than by kneading [1, 2006.01]

- 7/01 • with endless bands [1, 2006.01]
- 7/02 • with moulding channels (A21C 7/01 takes precedence) [1, 2006.01]
- 7/04 • with moulding cups (A21C 7/01 takes precedence) [1, 2006.01]
- 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, 2006.01]

9/00 Other apparatus for handling dough or dough pieces [1, 2006.01]

- 9/02 • Apparatus for hanging or distributing strings of dough, such as noodles, spaghetti or macaroni, on bars [1, 2006.01]
- 9/04 • Apparatus for spreading granular material on, or sweeping or coating the surfaces of, pieces or sheets of dough [1, 2006.01]
- 9/06 • Apparatus for filling pieces of dough such as doughnuts [1, 2006.01]
- 9/08 • Depositing, arranging and conveying apparatus for handling pieces, e.g. sheets of dough [1, 2006.01]

11/00 Other machines for forming the dough into its final shape before cooking or baking [1, 2006.01]

- 11/02 • Embossing machines [1, 2006.01]
- 11/04 • • with cutting and embossing rollers or drums [1, 2006.01]
- 11/06 • • handling regularly pre-shaped sheets of dough [1, 2006.01]
- 11/08 • • with engraved moulds, e.g. rotary machines with die rolls [1, 2006.01]
- 11/10 • combined with cutting apparatus [1, 2006.01]
- 11/12 • Apparatus for slotting, slitting or perforating the surface of pieces of dough [1, 2006.01]
- 11/14 • • for star-like stamping [1, 2006.01]
- 11/16 • Extruding machines [1, 2006.01]
- 11/18 • • with pistons [1, 2006.01]
- 11/20 • • with worms [1, 2006.01]

A21C

- 11/22 • Apparatus with rollers and cutting discs or blades for shaping noodles [1, 2006.01]
- 11/24 • Apparatus for cutting out noodles from a sheet or ribbon of dough by an engaging pair of grooved rollers [1, 2006.01]
- 13/00 Provers, i.e. apparatus permitting dough to rise [1, 2006.01]**
- 13/02 • with endless conveyors [1, 2006.01]

14/00 Machines or equipment for making or processing dough, not provided for in other groups of this subclass [2006.01]

15/00 Apparatus for handling baked articles [1, 2006.01]

- 15/02 • Apparatus for shaping or moulding baked wafers; Making multi-layer wafer sheets [1, 2006.01]
- 15/04 • Cutting or slicing machines or devices specially adapted for baked articles other than bread (for cutting or slicing bread B26B, B26D) [1, 2006.01]