

SECTION A — HUMAN NECESSITIES

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

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)

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| <p>1/00 Bakers' ovens [1, 2006.01]</p> <p>1/02 • characterised by the heating arrangements [1, 2006.01]</p> <p>1/04 • • Ovens heated by fire before baking only [1, 2006.01]</p> <p>1/06 • • Ovens heated by radiators [1, 2006.01]</p> <p>1/08 • • • by steam-heated radiators [1, 2006.01]</p> <p>1/10 • • • by radiators heated by fluids other than steam [1, 2006.01]</p> <p>1/14 • • • Arrangement of radiators [1, 2006.01]</p> <p>1/22 • • • by electric radiators (A21B 2/00 takes precedence; electric heating elements H05B) [1, 2006.01]</p> <p>1/24 • • Ovens heated by media flowing therethrough [1, 2006.01]</p> <p>1/26 • • • by hot air [1, 2006.01]</p> <p>1/28 • • • by gaseous combustion products [1, 2006.01]</p> <p>1/33 • • Ovens heated directly by combustion products (A21B 1/04 takes precedence) [1, 2006.01]</p> <p>1/36 • • Ovens heated directly by hot fluid (A21B 1/06, A21B 1/33 take precedence) [1, 2006.01]</p> <p>1/40 • characterised by the means for regulating the temperature (temperature-sensitive elements G01K) [1, 2006.01]</p> <p>1/42 • characterised by the baking surfaces moving during the baking (conveying in general B65G) [1, 2006.01]</p> <p>1/44 • • with surfaces rotating in a horizontal plane [1, 2006.01]</p> <p>1/46 • • with surfaces suspended from an endless conveyor or a revolving wheel [1, 2006.01]</p> <p>1/48 • • with surfaces in the form of an endless band [1, 2006.01]</p> <p>1/50 • characterised by having removable baking surfaces [1, 2006.01]</p> | <p>1/52 • Portable ovens; Collapsible ovens (travelling or camp cookers A47J 33/00) [1, 2006.01]</p> <p>2/00 Baking apparatus employing high-frequency or infra-red heating [1, 2006.01]</p> <p>3/00 Parts or accessories of ovens [1, 2006.01]</p> <p>3/02 • Doors; Flap gates (general features of doors E06B) [1, 2006.01]</p> <p>3/04 • Air-treatment devices for ovens, e.g. regulating humidity [1, 2006.01]</p> <p>3/07 • Charging or discharging ovens (A21B 3/18 takes precedence) [1, 2006.01]</p> <p>3/10 • Means for illuminating ovens [1, 2006.01]</p> <p>3/13 • Baking-tins; Baking forms [1, 2006.01]</p> <p>3/15 • Baking sheets; Baking boards [1, 2006.01]</p> <p>3/16 • Machines for cleaning or greasing baking surfaces [1, 2006.01]</p> <p>3/18 • Discharging baked goods from tins (unpacking in general B65B 69/00) [1, 2006.01]</p> <p>5/00 Baking apparatus for special goods; Other baking apparatus [1, 2006.01]</p> <p>5/02 • Apparatus for baking hollow articles, waffles, pastry, biscuits, or the like [1, 2006.01]</p> <p>5/03 • • for baking pancakes (frying pans A47J 37/10) [3, 2006.01]</p> <p>5/04 • Apparatus for baking cylindrical cakes on spits [1, 2006.01]</p> <p>5/06 • Apparatus for baking in salt solution, e.g. for making pretzels [1, 2006.01]</p> <p>5/08 • Apparatus for baking in baking fat or oil, e.g. for making doughnuts [1, 2006.01]</p> <p>7/00 Baking plants [1, 2006.01]</p> |
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