

## 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](#))**

### Definition statement

*This place covers:*

Industrial baker's ovens for baking food products;

Parts or accessories for such ovens, e.g. baker's peels and baking forms, tins, sheets or boards used in such ovens;

Baking apparatuses for specials goods, e.g. waffles, cups, cones, pancakes, doughnuts;

Baking plants and baking apparatuses in combination with mixing or kneading devices.

### References

#### Informative references

*Attention is drawn to the following places, which may be of interest for search:*

Machines or equipment for making or processing dough; handling baked articles made from dough	<a href="#">A21C</a>
Baking processes	<a href="#">A21D 8/06</a>
General methods of cooking foods	<a href="#">A23L 5/10</a>
Kitchen equipment	<a href="#">A47J</a>
Baking; roasting; grilling; frying	<a href="#">A47J 37/00</a>
Combustion apparatus; combustion processes	<a href="#">F23</a>
Domestic stoves or ranges	<a href="#">F24B</a> , <a href="#">F24C</a>
Furnaces, kilns, ovens, retorts	<a href="#">F27</a>
Control of temperature	<a href="#">G05D 23/00</a>
Electric heating	<a href="#">H05B</a>

### Glossary of terms

*In this place, the following terms or expressions are used with the meaning indicated:*

Baking	cooking food by dry heat acting by conduction note: normally in an oven, bus also in hot ashes, or on hot stones; baked food products are dough-based products like pastries, cakes or bread, or baked potatoes, baked apples, baked beans,....
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## A21B 1/00

### Bakers' ovens

#### Definition statement

*This place covers:*

The bakers' ovens are classified according to the following aspects:

- the heating arrangements, e.g. by fire before baking, heated radiators or hot air flowing through the oven. Ovens comprising radiators with openings to discharge steam into the oven in order to regulate the humidity are classified in [A21B 3/04](#). Domestic ovens with convection means are classified in [F24C 15/322](#);
- means for regulating the temperature;
- the baking surfaces moving during the baking. Movable elements used for charging or discharging ovens are classified in [A21B 3/07](#).

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characterised by the baking surfaces moving during the baking (conveying in general [B65G](#))

### References

#### Informative references

Attention is drawn to the following places, which may be of interest for search:

Roasting apparatus with movable-mounted food supports	<a href="#">A47J 37/04</a>
Conveyors having endless load-conveying surfaces	<a href="#">B65G 15/00</a>

## A21B 2/00

Baking apparatus employing high-frequency or infra-red heating

### References

#### Informative references

Attention is drawn to the following places, which may be of interest for search:

Heating using microwaves	<a href="#">H05B 6/64</a>
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## A21B 3/00

Parts or accessories of ovens

### Definition statement

This place covers:

- Details of industrial bakers' ovens, e.g. loading or unloading mechanism to bring products to be baked into and out of the baking cavities, doors to provide access to the baking cavities, air-treatment devices for regulating the humidity in the baking cavity and means for illuminating ovens. Furthermore the group comprises machines for cleaning or greasing baking surfaces and machines for discharging baked goods from tins.
- Accessories of ovens, e.g. baking tins, baking boards and baker's peels.

### References

#### Informative references

Attention is drawn to the following places, which may be of interest for search:

Devices for gripping or lifting hot cooking utensils	<a href="#">A47J 45/10</a>
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## A21B 3/02

### Doors; Flap gates (general features of doors [E06B](#))

#### Definition statement

*This place covers:*

Details of doors and flap gates that provide access to the baking cavity of industrial baking ovens. A flap gate is an access opening comprising a flap which is pivotable on its upper or lower edge. Such access means are generally used in stacked baking ovens. Furthermore, this group covers details of doors of bakers' ovens, e.g. ovens wherein a movable trolley loaded with food products is rolled into the baking cavity or ovens wherein the baking surfaces move during the baking.

#### References

##### Informative references

*Attention is drawn to the following places, which may be of interest for search:*

Fixed or movable closures for openings in buildings, vehicles, fences, or like enclosures, in general	<a href="#">E06B</a>
Doors specially adapted for stoves or ranges	<a href="#">F24C 15/02</a>

## A21B 3/04

### Air-treatment devices for ovens, e.g. regulating humidity

#### References

##### Informative references

*Attention is drawn to the following places, which may be of interest for search:*

Cooking-vessels for cooking food in steam	<a href="#">A47J 27/04</a>
Arrangements of ducts for hot gases with air moisturising	<a href="#">F24C 15/327</a>

## A21B 3/07

### Charging or discharging ovens ([A21B 3/18](#) takes precedence)

#### References

##### Informative references

*Attention is drawn to the following places, which may be of interest for search:*

Discharging baked goods from tins	<a href="#">A21B 3/18</a>
Manipulating tins, pans etc. e.g. charging or discharging conveyors, trolleys or ovens	<a href="#">A21C 9/083</a>

**A21B 3/10****Means for illuminating ovens****References*****Informative references***

*Attention is drawn to the following places, which may be of interest for search:*

Details of lighting of general application	<a href="#">F21V</a>
Illumination for domestic oven cavities	<a href="#">F24C 15/008</a>
Lighting devices in microwave cavity	<a href="#">H05B 6/6444</a>

**A21B 3/13****Baking-tins; Baking forms****References*****Informative references***

*Attention is drawn to the following places, which may be of interest for search:*

Cooking-vessels	<a href="#">A47J 27/00</a>
Vessels uniquely adapted for baking	<a href="#">A47J 37/01</a>

**A21B 3/15****Baking sheets; Baking boards****References*****Informative references***

*Attention is drawn to the following places, which may be of interest for search:*

Shelves, racks or trays inside ovens	<a href="#">F24C 15/16</a>
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**A21B 3/16****Machines for cleaning or greasing baking surfaces****References*****Informative references***

*Attention is drawn to the following places, which may be of interest for search:*

Apparatus for applying oil to bakery products	<a href="#">A21B 5/085</a>
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**A21B 3/18****Discharging baked goods from tins (unpacking in general [B65B 69/00](#))****References*****Informative references****Attention is drawn to the following places, which may be of interest for search:*

Apparatus for handling baked articles	<a href="#">A21C 15/00</a>
Unpacking of articles or materials	<a href="#">B65B 69/00</a>

**A21B 5/00****Baking apparatus for special goods; Other baking apparatus****Definition statement***This place covers:*

Baking apparatuses for special goods, e.g. hollow articles, waffles, pastry, biscuits, pancakes, or tortillas. These machines are used to produce a high quantity of baked goods. Domestic kitchen equipment, e.g. waffle-irons comprising hinged moulds are classified in [A47J 37/0611](#).

**A21B 5/02****Apparatus for baking hollow articles, waffles, pastry, biscuits, or the like****References*****Limiting references****This place does not cover:*

Domestic waffle-irons	<a href="#">A47J 37/0611</a>
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***Informative references****Attention is drawn to the following places, which may be of interest for search:*

Apparatus for shaping or moulding baked wafers	<a href="#">A21C 15/025</a>
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**A21B 5/08****Apparatus for baking in baking fat or oil, e.g. for making doughnuts****References*****Informative references****Attention is drawn to the following places, which may be of interest for search:*

Deep fat fryers wherein the food is transported through an oil-bath	<a href="#">A47J 37/1214</a>
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## A21B 7/00

### Baking plants

#### Definition statement

*This place covers:*

Systems comprising a dough rising chamber with handling means to transport dough products into or through a baking cavity;

Systems comprising a (plurality of) baking chamber(s) connected to a central control and monitoring device;

Baking apparatus, e.g. for bread, in combination with mixing or kneading devices

#### References

##### *Informative references*

*Attention is drawn to the following places, which may be of interest for search:*

Coin freed apparatus comprising heating or cooling	<a href="#">G07F 9/105</a>
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