

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 subclass/group 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 special goods, e.g. waffles, cups, cones, pancakes, doughnuts;

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

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	A21C
Baking processes	A21D 8/06
General methods of cooking foods	A23L 1/01
Kitchen equipment	A47J
Baking; roasting; grilling; frying	A47J 37/00
Combustion apparatus; combustion processes	F23
Domestic stoves or ranges	F24B , F24C
Furnaces, kilns, ovens, retorts	F27
Control of temperature	G05D 23/00
Electric heating	H05B

Glossary of terms

In this subclass/group, 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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Bakers' ovens

Definition statement

This subclass/group 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 trough 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](#))

Informative references

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

Roasting apparatus with movable-mounted food supports	A47J 37/04
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Conveyors having endless load-conveying surfaces	B65G 15/00
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A21B 2/00

Baking apparatus employing high-frequency or infra-red heating

Informative references

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

Heating using microwaves	H05B 6/64
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A21B 3/00

Parts or accessories of ovens

Definition statement

This subclass/group 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.

Informative references

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

Devices for gripping or lifting hot cooking utensils	A47J 45/10
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A21B 3/02

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

Definition statement

This subclass/group 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.

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	E06B
Doors specially adapted for stoves or ranges	F24C 15/02

A21B 3/04

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

Informative references

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

Cooking-vessels for cooking food in steam	A47J 27/04
Arrangements of ducts for hot gases with air moisturising	F24C 15/327

A21B 3/07

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

Informative references

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

Discharging baked goods from tins	A21B 3/18
Manipulating tins, pans etc. e.g. charging or discharging conveyors,	A21C 9/083

trolleys or ovens	
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A21B 3/10

Means for illuminating ovens

Informative references

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

Details of lighting of general application	F21V
Illumination for domestic oven cavities	F24C 15/008
Lighting devices in microwave cavity	H05B 6/6444

A21B 3/13

Baking-tins; Baking forms

Informative references

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

Cooking-vessels	A47J 27/00
Vessels uniquely adapted for baking	A47J 37/01

A21B 3/15

Baking sheets; Baking boards

Informative references

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

Shelves, racks or trays inside ovens	F24C 15/16
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A21B 3/16

Machines for cleaning or greasing baking surfaces

Informative references

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

Apparatus for applying oil to bakery products	A21B 5/085
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A21B 3/18

Discharging baked goods from tins (unpacking in general [B65B 69/00](#))

Informative references

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

Apparatus for handling baked articles	A21C 15/00
Unpacking of articles or materials	B65B 69/00

A21B 5/00

Baking apparatus for special goods; Other baking apparatus

Definition statement

This subclass/group 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](#).

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Apparatus for baking hollow articles, waffles, pastry, biscuits, or the like

References relevant to classification in this group

This subclass/group does not cover:

Domestic waffle-irons	A47J 37/0611
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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	A21C 15/025
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A21B 5/08

Apparatus for baking in baking fat or oil, e.g. for making doughnuts

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	A47J 37/1214
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A21B 7/00

Baking plants

Definition statement

This subclass/group 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

Informative references

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

Coin freed apparatus comprising heating or cooling	G07F 9/105
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