

Symbol	Typ	Titel
<b>A</b>	<b>Sektion</b>	<b>SECTION A — HUMAN NECESSITIES</b>
<b>A21</b>	<b>Untersektion</b>	<b>FOODSTUFFS; TOBACCO</b>
<b>A21</b>	<b>Klasse</b>	<b><i>BAKING ; EQUIPMENT FOR MAKING OR PROCESSING DOUGHS ; DOUGHS FOR BAKING [1, 2006.01]</i></b>
<b>A21C</b>	<b>Unterklasse</b>	<b>MACHINES OR EQUIPMENT FOR MAKING OR PROCESSING DOUGHS; HANDLING BAKED ARTICLES MADE FROM DOUGH</b>
<b>A21C 1/00</b>	<b>Hauptgruppe</b>	<b>Mixing or kneading machines for the preparation of dough (domestic mixing or kneading machines A47J 43/00, A47J 44/00)</b>
A21C 1/02	1-Punkt Untergruppe	. with vertically-mounted tools; Machines for whipping or beating
A21C 1/04	1-Punkt Untergruppe	. with inclined rotating mixing arms or levers
A21C 1/06	1-Punkt Untergruppe	. with horizontally-mounted mixing or kneading tools; Worm mixers
A21C 1/08	1-Punkt Untergruppe	. with rollers
A21C 1/10	1-Punkt Untergruppe	. with additional aerating apparatus for the manufacture of aerated doughs
A21C 1/12	1-Punkt Untergruppe	. for the preparation of dough directly from grain
A21C 1/14	1-Punkt Untergruppe	. Structural elements of mixing or kneading machines
<b>A21C 3/00</b>	<b>Hauptgruppe</b>	<b>Machines or apparatus for shaping batches of dough before subdivision</b>
A21C 3/02	1-Punkt Untergruppe	. Dough-sheeters; Rolling-machines; Rolling-pins
A21C 3/04	1-Punkt Untergruppe	. Dough-extruding machines
A21C 3/06	1-Punkt Untergruppe	. Machines for coiling sheets of dough, e.g. for producing rolls
A21C 3/08	1-Punkt Untergruppe	. Machines for twisting strips of dough, e.g. for making pretzels
A21C 3/10	1-Punkt Untergruppe	. combined with dough-dividing apparatus
<b>A21C 5/00</b>	<b>Hauptgruppe</b>	<b>Dough-dividing machines</b>
A21C 5/02	1-Punkt Untergruppe	. with division boxes and ejection plungers
A21C 5/04	2-Punkt Untergruppe	. . with division boxes in a revolving body with radially-working pistons
A21C 5/06	2-Punkt Untergruppe	. . with division boxes in a revolving body with axially-working pistons
A21C 5/08	1-Punkt Untergruppe	. with radial, i.e. star-like, cutter-blades slidable in the slots of, and relatively to, a pressing-plunger
<b>A21C 7/00</b>	<b>Hauptgruppe</b>	<b>Machines which homogenise the subdivided dough by working other than by kneading</b>
A21C 7/01	1-Punkt Untergruppe	. with endless bands
A21C 7/02	1-Punkt Untergruppe	. with moulding channels (A21C 7/01 takes precedence)
A21C 7/04	1-Punkt Untergruppe	. with moulding cups (A21C 7/01 takes precedence)
A21C 7/06	1-Punkt Untergruppe	. combined with dividing machines with radial, i.e. star-like, cutter-blades slidable in the slots of, and relatively to, a pressing-plunger
<b>A21C 9/00</b>	<b>Hauptgruppe</b>	<b>Other apparatus for handling dough or dough pieces</b>
A21C 9/02	1-Punkt Untergruppe	. Apparatus for hanging or distributing strings of dough, such as noodles, spaghetti or macaroni, on bars
A21C 9/04	1-Punkt Untergruppe	. Apparatus for spreading granular material on, or sweeping or coating the surfaces of, pieces or sheets of dough

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A21C 9/06	1-Punkt Untergruppe	. Apparatus for filling pieces of dough such as doughnuts
A21C 9/08	1-Punkt Untergruppe	. Depositing, arranging and conveying apparatus for handling pieces, e.g. sheets of dough
<b>A21C 11/00</b>	<b>Hauptgruppe</b>	<b>Other machines for forming the dough into its final shape before cooking or baking</b>
A21C 11/02	1-Punkt Untergruppe	. Embossing machines
A21C 11/04	2-Punkt Untergruppe	. . with cutting and embossing rollers or drums
A21C 11/06	2-Punkt Untergruppe	. . handling regularly pre-shaped sheets of dough
A21C 11/08	2-Punkt Untergruppe	. . with engraved moulds, e.g. rotary machines with die rolls
A21C 11/10	1-Punkt Untergruppe	. combined with cutting apparatus
A21C 11/12	1-Punkt Untergruppe	. Apparatus for slotting, slitting or perforating the surface of pieces of dough
A21C 11/14	2-Punkt Untergruppe	. . for star-like stamping
A21C 11/16	1-Punkt Untergruppe	. Extruding machines
A21C 11/18	2-Punkt Untergruppe	. . with pistons
A21C 11/20	2-Punkt Untergruppe	. . with worms
A21C 11/22	1-Punkt Untergruppe	. Apparatus with rollers and cutting discs or blades for shaping noodles
A21C 11/24	1-Punkt Untergruppe	. Apparatus for cutting out noodles from a sheet or ribbon of dough by an engaging pair of grooved rollers
<b>A21C 13/00</b>	<b>Hauptgruppe</b>	<b>Provers, i.e. apparatus permitting dough to rise</b>
A21C 13/02	1-Punkt Untergruppe	. with endless conveyers
<b>A21C 14/00</b>	<b>Hauptgruppe</b>	<b><i>Machines or equipment for making or processing dough, not provided for in other groups of this subclass [2006.01]</i></b>
<b>A21C 15/00</b>	<b>Hauptgruppe</b>	<b>Apparatus for handling baked articles</b>
A21C 15/02	1-Punkt Untergruppe	. Apparatus for shaping or moulding baked wafers; Making multi-layer wafer sheets
A21C 15/04	1-Punkt Untergruppe	. Cutting or slicing machines or devices specially adapted for baked articles other than bread (for cutting or slicing bread B26B, B26D)