

| Symbol | Typ | Titel |
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| A | Sektion | HUMAN NECESSITIES |
| A23 | Klasse | FOODS OR FOODSTUFFS; THEIR TREATMENT, NOT COVERED BY OTHER CLASSES |
| A23G | Unterklasse | COCOA; CHOCOLATE; CONFECTIONERY; ICE-CREAM |
| A23G 1/00 | Hauptgruppe | Cocoa; Cocoa products, e.g. chocolate; Substitutes therefor (kitchen equipment for cocoa preparation A47J) , e.g. apparatus for making beverages A47J 31/00) |
| A23G 1/02 | 1-Punkt Untergruppe | . Preliminary treatment, e.g. fermentation of cocoa (machines for roasting cocoa A23N 12/00) |
| A23G 1/04 | 1-Punkt Untergruppe | . Apparatus specially adapted for manufacture or treatment of cocoa or cocoa products (machines for roasting cocoa A23N 12/00; crushing or grinding apparatus in general B02C) [3] |
| A23G 1/06 | 2-Punkt Untergruppe | . . Apparatus for preparing or treating cocoa beans or nibs |
| A23G 1/08 | 2-Punkt Untergruppe | . . Cocoa butter presses (presses for squeezing out liquid from liquid-containing material in general B30B) |
| A23G 1/10 | 2-Punkt Untergruppe | . . Mixing apparatus; Roller mills for preparing chocolate |
| A23G 1/12 | 2-Punkt Untergruppe | . . Chocolate-refining mills, i.e. roll refiners |
| A23G 1/14 | 2-Punkt Untergruppe | . . Longitudinal conches |
| A23G 1/16 | 2-Punkt Untergruppe | . . Circular conches |
| A23G 1/18 | 2-Punkt Untergruppe | . . Apparatus for conditioning chocolate masses for moulding |
| A23G 1/20 | 2-Punkt Untergruppe | . . Apparatus for moulding, cutting, or dispensing chocolate |
| A23G 1/21 | 3-Punkt Untergruppe | . . . Apparatus for moulding hollow products, open shells or other articles having cavities, e.g. open cavities [3, 7] |
| A23G 1/22 | 3-Punkt Untergruppe | . . . Chocolate moulds (A23G 1/21 takes precedence) [3] |
| A23G 1/24 | 3-Punkt Untergruppe | . . . Tapping or jolting tables [1, 7] |
| A23G 1/26 | 3-Punkt Untergruppe | . . . Conveying devices for chocolate moulds [1, 7] |
| A23G 1/28 | 3-Punkt Untergruppe | . . . Apparatus for removing chocolate from the moulds (discharging baked goods from tins A21B 3/18) [1, 7] |
| A23G 3/00 | Hauptgruppe | Sweetmeats; Confectionery; Marzipan; Coated or filled products |
| A23G 3/02 | 1-Punkt Untergruppe | . Apparatus specially adapted for manufacture or treatment of sweetmeats or confectionery; Accessories therefor |
| A23G 3/04 | 2-Punkt Untergruppe | . . Sugar-cookers |
| A23G 3/06 | 2-Punkt Untergruppe | . . Batch-rolling, rope-forming, or sizing machines |
| A23G 3/08 | 2-Punkt Untergruppe | . . Candy batch cooling tables |
| A23G 3/10 | 2-Punkt Untergruppe | . . Candy-pulling machines |
| A23G 3/12 | 2-Punkt Untergruppe | . . Apparatus for moulding candy in the plastic state |
| A23G 3/14 | 2-Punkt Untergruppe | . . Fondant beating or creaming machines |
| A23G 3/16 | 2-Punkt Untergruppe | . . Apparatus for casting fondant in bulk |
| A23G 3/18 | 2-Punkt Untergruppe | . . Apparatus for moulding fondants |

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| A23G 3/20 | 2-Punkt Untergruppe | . . Apparatus for coating or filling sweetmeats or confectionery |
| A23G 3/22 | 3-Punkt Untergruppe | . . . Apparatus for coating by casting |
| A23G 3/24 | 3-Punkt Untergruppe | . . . Apparatus for coating by dipping |
| A23G 3/26 | 3-Punkt Untergruppe | . . . Apparatus for coating by tumbling |
| A23G 3/28 | 2-Punkt Untergruppe | . . Apparatus for decorating sweetmeats or confectionery (applying liquids to surfaces in general B05) |
| A23G 3/30 | 1-Punkt Untergruppe | . Processes for preparing chewing-gum |
| A23G 3/32 | 1-Punkt Untergruppe | . Processes for preparing caramel or sugar colours (colouring or flavouring foodstuffs A23L 1/27) |
| A23G 7/00 | Hauptgruppe | Other apparatus specially adapted for the chocolate or confectionery industry |
| A23G 7/02 | 1-Punkt Untergruppe | . Cooling or drying apparatus |
| A23G 9/00 | Hauptgruppe | Frozen sweets, e.g. ice confectionery, ice-cream; Mixtures therefor [2] |
| A23G 9/02 | 1-Punkt Untergruppe | . Mixtures for frozen sweets, e.g. ice-cream [2] |
| A23G 9/04 | 1-Punkt Untergruppe | . Production of frozen sweets, e.g. ice-cream (packages B65D 85/78) [2] |
| A23G 9/06 | 2-Punkt Untergruppe | . . characterised by using carbon dioxide or carbon dioxide snow as cooling medium [2] |
| A23G 9/08 | 2-Punkt Untergruppe | . . Batch production (continuous production A23G 9/14) [2] |
| A23G 9/10 | 3-Punkt Untergruppe | . . . using containers which are rotated or otherwise moved in a cooling medium [2] |
| A23G 9/12 | 3-Punkt Untergruppe | . . . using means for stirring the contents in a non-moving container [2] |
| A23G 9/14 | 2-Punkt Untergruppe | . . Continuous production (A23G 9/20 takes precedence) [2] |
| A23G 9/16 | 3-Punkt Untergruppe | . . . the products being within a cooled chamber, e.g. drum [2] |
| A23G 9/18 | 3-Punkt Untergruppe | . . . the products being on the outer wall of a cooled body, e.g. drum or endless band [2] |
| A23G 9/20 | 2-Punkt Untergruppe | . . the products being mixed with gas, e.g. soft-ice [2] |
| A23G 9/22 | 2-Punkt Untergruppe | . . Details, component parts or accessories of apparatus insofar as not peculiar to a single one of the preceding groups [2] |
| A23G 9/24 | 3-Punkt Untergruppe | . . . for coating or filling the products [2] |
| A23G 9/26 | 3-Punkt Untergruppe | . . . for producing frozen sweets on sticks [2] |
| A23G 9/28 | 3-Punkt Untergruppe | . . . for portioning or dispensing [2] |
| A23G 9/30 | 3-Punkt Untergruppe | . . . Cleaning; Keeping clean; Sterilisation [2] |