

**2 Bakery**

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- 2a Baking ovens, including illumination; baking machines and apparatus**
- 2b Machines and apparatus for the preparation and working of dough, production of noodles, and treatment of pastry**
- 2c Chemical and biological processes for the treatment of flour and the preparation of dough**
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- 2a Baking ovens, including illumination; baking machines and apparatus**
- Baking ovens, construction and equipment** (smoke consumption 24a)
- 2a-1 Baking ovens with grates and internal furnaces
- Steam, gas, oil, hot air or electrically heated baking ovens
- 2a-2/01 Steam baking ovens with grate furnaces
- 2a-2/02 Steam baking ovens with gas or oil-heated fire tubes
- 2a-2/03 Steam baking ovens with baking chamber enclosed by fire tubes
- 2a-2/04 Steam fire tubes for baking ovens
- 2a-2/05 Gas-heated baking ovens without fire tubes
- 2a-2/06 Safety devices for gas-heated baking ovens
- 2a-2/07 Gas burner arrangements for gas-heated baking ovens
- 2a-2/08 Oil-heated baking ovens (construction of liquid-fuel furnaces 24b)
- 2a-2/09 Hot-air heated ovens
- 2a-2/10 Electric baking ovens (electric equipment construction 21h)
- 2a-3 Baking ovens with drawer-like hearth plates
- 2a-4 Baking ovens with horizontally rotating hearths
- 2a-5/01 Baking ovens with baking trays suspended from reels
- 2a-5/02 Baking ovens with travelling hearths
- 2a-5/03 Baking ovens with rotary baking trays circulating in the baking chamber, particularly chain baking ovens
- 2a-5/04 Charging devices for large baking ovens covered by 2a-5/01 – 2a-5/03
- 2a-6 Movable and knockdown baking ovens, field baking ovens
- 2a-7 Baking oven heat regulation by draft control
- 2a-8 Illumination of baking ovens (lamps and lanterns 4a-45)
- 2a-9 Hearth charging devices except 2a-5/04
- Baking oven equipment**
- 2a-10/01 Doors and shutters for baking ovens
- 2a-10/02 Water vapour producers for baking ovens
- 2a-10/03 Bakery oven furnace structures: grate mountings, fuel boxes, ash pans
- 2a-10/04 Special details for baking ovens: cleaning and inspection-hole closures, dampers, safety devices except 2a-2/06, mounting of heat indicators and the like
- 2a-11 Equipment of bakery ovens in general: hearth plates, heat accumulators, hearth edge strips
- Bakery machines and appliances including auxiliary equipment**
- 2a-12/01 Machines for baking hollow pastry, waffles, biscuits, pies, etc
- 2a-12/02 Waffle irons and similar devices for baking biscuits, hollow pastry and the like (bakery appliances as kitchen utensils 34I-10)
- 2a-12/03 Baking machinery for layered cakes

- 2a-13/01 Baking moulds
- 2a-13/02 Baking sheets and boards
- 2a-14/01 Oven peels and shovels
- 2a-14/02 Machines and devices for cleaning and greasing baking sheets and moulds
- 2a-14/03 Dusters, dusting equipment and sweepers
- 2a-14/04 Cooling racks and other bakery utensils
- 2a-15 Baking and cooking utensils with oil or leach containers for pretzel and similar pastry

**2b Machines and apparatus for the preparation and working of dough, including production of noodles, zwieback cutting machines, and treatment of pastry (chemical section 2c)**

**Kneading and mixing machines**

- 2b-1/01 Kneaders mounted outside the trough
- 2b-1/02 with scissor-like, rotary, oscillating or vertically reciprocating kneaders
- 2b-1/03 Household and small plants

**Kneading machines**

- 2b-2/01 with travelling kneading device
- 2b-2/02 with vertical kneading axis, also mixing and beating machines with tools or with pneumatic drive
- 2b-2/03 with pivoted lever
- 2b-2/04 with inclined kneading axis
- 2b-2/05 with horizontal kneading axis

**Kneading and mixing machines**

- 2b-3/01 with rollers and receptacles
- 2b-3/02 with rollers, without receptacles
- 2b-4 Kneading and mixing machines with worm or screw-shaped kneaders (45e-35 – 45e-39; 50f)
- 2b-5 Processes and machines for the preparation of dough made directly from grains, e.g. for whole-meal and crisp bread, provided that they are not based on chemical or biological processes (2c-1; 45e-35 – 45e-39; 50a-2, 6; 50b-1/01; 53k-2/01)
- 2b-6/01 Details of kneading and mixing machines, in general: fastening devices for kneaders, drives, trough-brakes, lifting devices for troughs, heating appliances, clutches, etc.
- 2b-6/02 Tilting troughs
- 2b-6/03 Automatic dough machines
- 2b-6/04 protecting and safety devices in mixing and kneading machines

**Moulding and working machines**

- 2b-7/01 Dough moulding machines, in general
- 2b-7/02 Moulding-roller machines, also dough rollers and rolling pins
- 2b-7/03 Rolling of dough, crescent rolling machines
- 2b-7/04 Pretzel moulding machines, e.g. for cutting out and interlacing
- 2b-7/05 Machines for the production of cuplike pastry [tartlets]
- 2b-7/06 Machines for the production of small pastry
- 2b-7/07 Pastry-stacking machines
- 2b-7/08 Working machines, in general, working with tools in channels and bowls
- 2b-7/09 Working machines with endless belts
- 2b-8/01 Dough cutting machines in general, cutting and weighing machines, piston cutting machines
- 2b-8/02 Dough cutting machines with hollow rotating drums or dividing chambers
- 2b-9/01 Dough cutting and working machines with multiple radial blades
- 2b-9/02 Cutting machines with plunger and multiple radial blades
- 2b-10/01 Die-pressing and cutting-out machines and appliances

- 2b-10/02 Die-pressing and cutting-out rollers
  - 2b-10/03 "Spekulatius" machines [shaping, assembling, etc.]
  - 2b-11/01 Notching devices, in general
  - 2b-11/02 Notching-devices for "star" rolls
  - 2b-12/01 Dough presses, in general
  - 2b-12/02 Noodle presses with pressure-fluid actuated piston
  - 2b-12/03 Noodle-presses with worm gears or spindles
  - 2b-13/01 Noodle cutters with drums or rollers
  - 2b-13/02 Noodle cutters with spiked drums
  - 2b-13/03 Noodle depositing machines
  - 2b-14/01 Dough fermenting devices, in general (processes 2c-1)
  - 2b-14/02 Dough fermenting devices with endless conveying means (81c)
  - 2b-14/03 Treatment of ready dough, also spraying and depositing devices
  - 2b-14/04 Dough oiling and greasing of dough cutting devices
  - 2b-15 Zwieback and pastry cutting machines (34b-2; 34b-4; layer cutting machines for layer cakes 53l-14)
  - 2b-16/01 Treatment of bakery products, e.g. brushing, moistening, waffle moulding machines, etc. (coating and decorating of fine pastry 3l-5, 53l-7)
  - 2b-16/02 Dough filling machines (53l-6)
  - 2b-16/03 Stacking and conveying devices (81e)
  - 2b-16/04 Wafer machines
  - 2b-17 Miscellaneous devices for dough treatment (dough testers 42l-9/02)
- 2c**      **Chemical and biological processes for the treatment of flour, the preparation of dough (mechanical section 2b-5) and for the production of bakery products, baking agents and auxiliary agents (yeast 6a-17 – 6a-22; malt preparations 6b-3/03; malt extract 53i-4)**
- 2c-1      Processes for the preparation of dough and production of bread from rye and wheat flour
  - 2c-2/01      Bleaching and improving the baking capacity of flour or dough, flour preservation
  - 2c-2/02      Auxiliary baking agents, fat-saving substances
  - Special pastry
  - 2c-3/01      Whole-meal, grouts flour and bran bakery products
  - 2c-3/02      Bakery products prepared from flour other than from rye wheat, e.g. from leguminous or bulbous plants, addition of meat, albumen, etc. dietary and therapeutic bakery products, preservable bakery products
  - 2c-3/03      Fine pastry, e.g. cakes, zwiebacks, puff pastry
  - 2c-4      Dough loosening substances, particularly baking powders
  - 2c-5      Spraying and coating substances for baking