

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