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(21) International Application Number: PCT/US98/24464 (22) International Filing Date: 16 November 1998 (16.11.98) (30) Priority Data: 60/065,770 17 November 1997 (17.11.97) US (71) Applicants (for all designated States except US): HEDEN-TEAM AG [LI/LI]; Bergstrasse 389, P.O. Box 777, FL-9497 Triesenberg (LI). IDEA, INC. [US/US]; 400 Seventh Street, N.W., Washington, DC 20004 (US). (72) Inventor; and (75) Inventor/Applicant (for US only): HEDENBERG, Rolf, P. [SE/SE]; Apartado de Correos, 541, Masapaloms, Gran Canaria (ES). (74) Agents: HOLMAN, John, Clarke et al.; Jacobson, Price, Holman & Stern PLLC, 400 Seventh Street, N.W., Washington, DC 20004 (US).		(81) Designated States: AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, CA, CH, CN, CU, CZ, DE, DK, EE, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MD, MG, MK, MN, MW, MX, NO, NZ, PL, PT, RO, RU, SD, SE, SG, SI, SK, SL, TJ, TM, TR, TT, UA, UG, US, UZ, VN, YU, ZW, ARIPO patent (GH, GM, KE, LS, MW, SD, SZ, UG, ZW), Eurasian patent (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM), European patent (AT, BE, CH, CY, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE), OAPI patent (BF, BJ, CF, CG, CI, CM, GA, GN, GW, ML, MR, NE, SN, TD, TG). Published <i>With international search report.</i> <i>Before the expiration of the time limit for amending the claims and to be republished in the event of the receipt of amendments.</i>

(54) Title: AUTOMATIC BAKING APPARATUS AND MIXBAG THEREFOR**(57) Abstract**

An automatic baking apparatus for baking food products from dough having upper and lower holding means (14, 16, 76) to be affixed to either end of a flexible, sealable mixbag (44) which mixbag contains ingredients for dough. A dough preparation and baking station (24) having a slit (37, 41) at the top and bottom portions. Kneading means (22, 24, 39, 43, 56) for mechanically working the ingredients in the mixbag. Means for creating relative reciprocating movement between the mixbag and the slit openings and heating means (18, 20) in at least a portion of the dough preparation and baking station (25) so as to bake the kneaded ingredients. The kneading means situated in the top and bottom portions of the apparatus, the top and bottom slits (37, 41) are each formed by a set of two adjacent members (22, 24, 39, 43, 56). Each member has a kneading surface (36, 38, 40, 42) defining the slit between each set and through which slit the mixbag passes. Each kneading surface being part of a support structure (60, 62, 66, 70, 72) which is resilient and each support structure being attached to each respective member. At least one of the members (22, 43) being movable relative to the other member in each set.

