
Stroji za predelavo hrane - Stroji za obdelavo svežih in polnjenih testenin (široki rezanci, kaneloni, ravioli, tortellini, ušesca in školjke) - Varnostne in higienske zahteve

Food processing machinery - Machines for processing fresh and filled pasta (tagliatelle, cannelloni, ravioli, tortellini, orecchiette and gnocchi) - Safety and hygiene requirements

Nahrungsmittelmaschinen - Maschinen zur Herstellung von frischen und gefüllten Teigwaren (Tagliatelle, Cannelloni, Ravioli, Tortellini, Orecchiette und Gnocchi) - Sicherheits- und Hygieneanforderungen

Machines pour les produits alimentaires - Machines pour pâtes alimentaires (tagliatelle, cannelloni, ravioli, tortellini et gnocchi) - Exigences relatives à la sécurité et à l'hygiène

Ta slovenski standard je istoveten z: EN 15774:2010

ICS:

67.260	Tovarne in oprema za živilsko industrijo	Plants and equipment for the food industry
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EUROPEAN STANDARD

EN 15774

NORME EUROPÉENNE

EUROPÄISCHE NORM

November 2010

ICS 67.260

English Version

Food processing machinery - Machines for processing fresh and filled pasta (tagliatelle, cannelloni, ravioli, tortellini, orecchiette and gnocchi) - Safety and hygiene requirements

Machines pour les produits alimentaires - Machines pour pâtes alimentaires (tagliatelle, cannelloni, ravioli, tortellini, orecchiette et gnocchi) - Prescriptions relatives à la sécurité et à l'hygiène

Nahrungsmittelmaschinen - Maschinen zur Herstellung von frischen und gefüllten Teigwaren (Tagliatelle, Cannelloni, Ravioli, Tortellini, Orecchiette und Gnocchi) - Sicherheits- und Hygieneanforderungen

This European Standard was approved by CEN on 2 October 2010.

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EUROPEAN COMMITTEE FOR STANDARDIZATION
COMITÉ EUROPÉEN DE NORMALISATION
EUROPÄISCHES KOMITEE FÜR NORMUNG

Management Centre: Avenue Marnix 17, B-1000 Brussels

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Foreword

This document (EN 15774:2010) has been prepared by Technical Committee CEN/TC 153 “Machinery intended for use with foodstuffs and feed”, the secretariat of which is held by DIN.

This European Standard shall be given the status of a national standard, either by publication of an identical text or by endorsement, at the latest by May 2011, and conflicting national standards shall be withdrawn at the latest by May 2011.

Attention is drawn to the possibility that some of the elements of this document may be the subject of patent rights. CEN [and/or CENELEC] shall not be held responsible for identifying any or all such patent rights.

This document has been prepared under a mandate given to CEN by the European Commission and the European Free Trade Association, and supports essential requirements of EU Directive(s).

For relationship with EU Directive(s), see informative Annex ZA, which is an integral part of this document.

According to the CEN/CENELEC Internal Regulations, the national standards organizations of the following countries are bound to implement this European Standard: Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Iceland, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Norway, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, Switzerland and United Kingdom.

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Introduction

This European Standard is a type C standard as defined in the introduction of EN ISO 12100:2003.

The machinery concerned and the extent to which hazards, hazardous situations and hazardous events are covered are indicated in the scope of this standard.

When provisions of this type C standard are different from those which are stated in type A or B standards, the provisions of this type C standard take precedence over the provisions of the other standards, for machines that have been designed and built according to the provisions of this type C standard.

Complementary to the hygiene requirements common to all food processing machines, specific requirements for cleanability and sanitation of the machines in the scope are formulated.

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1 Scope

This European Standard applies to machines for the processing of fresh and filled pasta, by mixing, kneading, dough sheet forming, pasta forming and pasteurizing, as described in Clause 3.

It applies to stationary and movable machines (not intended to be moved during operation), with a nominal capacity of not less than 25 kg/h.

This European Standard deals with all significant hazards, hazardous situations, and events when the machines falling within the scope of this standard are used as intended and under conditions of misuse which are reasonably foreseeable by the manufacturer (see Clause 4). It deals with the hazards during the following phases of the machines' lifetime: transport, assembly and installation, commissioning, setting and adjusting, operation, cleaning, fault finding, maintenance, de-commissioning, dismantling, disabling and scrapping.

This European Standard applies to the following groups of machines:

- discontinuous manually loaded kneading machines with or without lifting and tilting devices;
- continuous kneading machine;
- combination of dough kneading and dough sheet forming machine;
- forming machine processing one single dough sheet;
- forming machine processing two dough sheets;
- dough sheet forming machine;
- sizing roller machine;
- dough transport shuttle machine;
- steam pasteurizer machine;
- cooler machine;
- dough sheet cutting machine;
- gnocchi machine;
- typical shapes pasta machine.

This European Standard is not applicable to the following machines:

- household machines;
- auxiliary equipment (not changing the characteristics of product): conveying systems not part of the machinery, weighting and bagging equipment, lifting and tilting machinery (dealt with in EN 13288).

This European Standard is not applicable to pasta processing machines, which are manufactured before the date of its publication as EN.

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2 Normative references

The following referenced documents are indispensable for the application of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

EN 349:1993+A1:2008, *Safety of machinery — Minimum gaps to avoid crushing of parts of the human body*

EN 614-1:2006+A1:2009, *Safety of machinery — Ergonomic design principles — Part 1: Terminology and general principles*

EN 626-1:1994+A1:2008, *Safety of machinery — Reduction of risks to health from hazardous substances emitted by machinery — Part 1: Principles and specifications for machinery manufacturers*

EN 842:1996+A1:2008, *Safety of machinery — Visual danger signals — General requirements, design and testing*

EN 953:1997+A1:2009, *Safety of machinery — Guards — General requirements for the design and construction of fixed and movable guards*

EN 1088:1995+A2:2008, *Safety of machinery — Interlocking devices associated with guards — Principles for design and selection*

EN 1672-2:2005+A1:2009, *Food processing machinery — Basic concepts — Part 2: Hygiene requirements*

EN 60204-1:2006, *Safety of machinery — Electrical equipment of machines — Part 1: General Requirements (IEC 60204-1:2005, modified)*

EN 60529:1991, *Degrees of protection provided by enclosures (IP code) (IEC 60529:1989)*

EN 61310-1:2008, *Safety of machinery — Indication, marking and actuation — Part 1: Requirements for visual, acoustic and tactile signals (IEC 61310-1:2007)*

EN ISO 3744:2009, *Acoustics — Determination of sound power levels of noise sources using sound pressure — Engineering method in an essentially free field over a reflecting plane (ISO 3744:1994)*

EN ISO 4871:2009, *Acoustics — Declaration and verification of noise emission values of machinery and equipment (ISO 4871:1996)*

EN ISO 7731:2008, *Ergonomics — Danger signals for public and work areas — Auditory danger signals (ISO 7731:2003)*

EN ISO 11201:2010, *Acoustics — Noise emitted by machinery and equipment — Determination of emission sound pressure levels at a work station and at other specified positions in an essentially free field over a reflecting plane with negligible environmental corrections (ISO 11201:2010)*

EN ISO 11688-1:2009, *Acoustics — Recommended practice for the design of low-noise machinery and equipment — Part 1: Planning (ISO/TR 11688-1:1995)*

EN ISO 12001:2009, *Acoustics — Noise emitted by machinery and equipment — Rules for the drafting and presentation of a noise test code (ISO 12001:1996)*

EN ISO 12100-1:2003, *Safety of machinery — Basic concepts, general principles for design — Part 1: Basic terminology, methodology (ISO 12100-1:2003)*

EN ISO 12100-2:2003, *Safety of machinery — Basic concepts, general principles for design — Part 2: Technical principles (ISO 12100-2:2003)*

EN ISO 13732-1:2008, *Ergonomics of the thermal environment — Methods for the assessment of human responses to contact with surfaces — Part 1: Hot surfaces (ISO 13732-1:2006)*

EN ISO 13732-3:2008, *Ergonomics of the thermal environment — Methods for the assessment of human responses to contact with surfaces — Part 3: Cold surfaces (ISO 13732-3:2005)*

EN ISO 13849-1:2008, *Safety of machinery — Safety-related parts of control systems — Part 1: General principles for design (ISO 13849-1:2006)*

EN ISO 13850:2008, *Safety of machinery — Emergency stop — Principles for design (ISO 13850:2006)*

EN ISO 13857:2008, *Safety of machinery — Safety distances to prevent hazard zones being reached by upper and lower limbs (ISO 13857:2008)*

EN ISO 14122-1:2001, *Safety of machinery — Permanent means of access to machinery — Part 1: Choice of fixed means of access between two levels (ISO 14122-1:2001)*

EN ISO 14122-2:2001, *Safety of machinery — Permanent means of access to machinery — Part 2: Working platforms and walkways (ISO 14122-2:2001)*

EN ISO 14122-3:2001, *Safety of machinery — Permanent means of access to machinery — Part 3: Stairs, stepladders and guard-rails (ISO 14122-3:2001)*

EN ISO 14122-4:2004, *Safety of machinery — Permanent means of access to machinery — Part 4: Fixed ladders (ISO 14122-4:2004)*

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3 Terms and definitions and description of machines

3.1 Terms and definitions

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For the purposes of this document, the terms and definitions given in EN ISO 12100-1:2003 and the following apply.

3.1.1

bowl lid

movable guard used to close bowl containing kneading tools

3.2 Description of machines for processing fresh and filled pasta

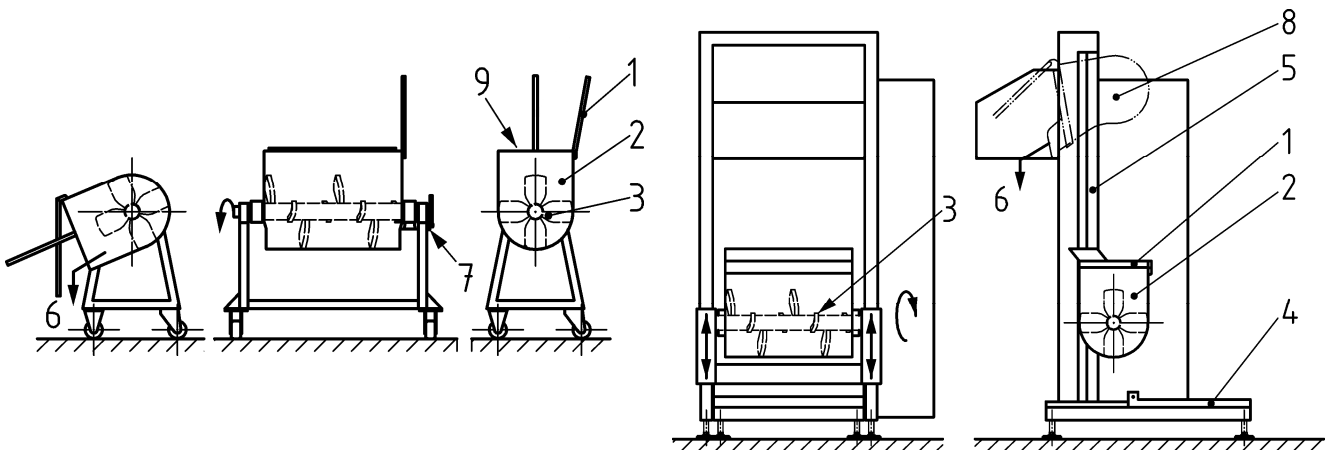
3.2.1 discontinuous manually loaded kneading machines with or without lifting and tilting devices (Figure 1)

Machine which is manually loaded with the quantity of flour, semolina or other milled product, water, and any other ingredient (i.e. eggs, spinach, tomatoes, etc.) necessary to prepare the (dough) pasta by kneading.

The principal components are bowl with bowl lid and kneading device/kneading tool.

Optional assemblies: lifting and tilting system

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**Key**

- | | |
|------------------|-----------------------|
| 1 bowl lid | 6 discharge dough |
| 2 bowl | 7 bowl locking device |
| 3 kneading tool | 8 tilting system |
| 4 tip device | 9 ingredient supply |
| 5 lifting system | |

Figure 1a — Discontinuous manually loaded kneading machines without lifting and tilting system

Figure 1b — Discontinuous manually loaded kneading machines with lifting and tilting system

3.2.2 continuous kneading machine (see Figure 2)

3.2.2.1 General

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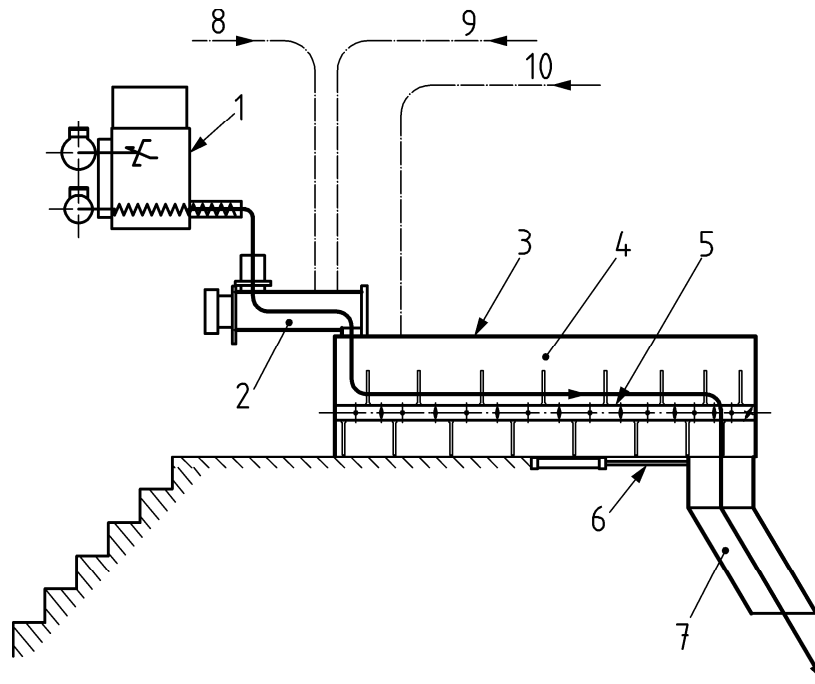
Machine with automatically loading with the quantity of flour, semolina or other milled product, water, and any other ingredient (i.e. eggs, spinach, tomatoes, etc.) necessary to prepare the dough by kneading and automatically continuously dough discharge.

The principal components are:

- kneading bowl with single or double shaft;
- premixing device;
- flour dosing device;
- liquid dosing device;
- dough stabilization systems.

Optional assemblies: premixing device, dough stabilization system.

For the description of the principal components and optional assemblies see 3.2.2.1 to 3.2.2.5 and Figures 3 to 6

**Key**

- | | | | |
|---|---|----|--------------------------|
| 1 | dosing device for flour, semolina or other milled product | 6 | dough exit gate |
| 2 | premixing device | 7 | hopper |
| 3 | bowl lid | 8 | eggs feeding |
| 4 | bowl | 9 | liquid feeding |
| 5 | shaft with blades | 10 | feeding for dough rework |

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Figure 2 — Continuous kneading machine**3.2.2.2 kneading bowl (see Figure 3)**

Part of the continuous kneading machine where the dough is produced by kneading. Kneading is performed either by a single shaft with kneading blades or by two shafts with kneading blades driven in counterrotation. The discharge of dough at the end of the bowl is carried out by the last kneading blades.

The principal components are:

- bowl with bowl lid (one or more);
- single shaft with kneading blades or
- two shafts with kneading blades driven in counterrotation;
- dough exit gate.