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Food processing machinery - Moulders - Safety and hygiene requirements CONSOLIDATED TEXT

EESTI STANDARDI EESSÕNA

NATIONAL FOREWORD

Käesolev Eesti standard EVS-EN 12041:2001+A1:2009 sisaldab Euroopa standardi EN 12041:2000+A1:2009 ingliskeelset teksti.

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English Version

Food processing machinery - Moulders - Safety and hygiene requirements

Machines pour les produits alimentaires - Façonneuses -
Prescriptions relatives à la sécurité et à l'hygiène

Nahrungsmittelmaschinen - Langwirkmaschinen -
Sicherheits- und Hygieneanforderungen

This European Standard was approved by CEN on 2 July 2000 and includes Amendment 1 approved by CEN on 16 July 2009.

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Contents

Page

Foreword.....	3
Introduction	4
1 Scope	4
2 Normative references	4
3 Description	5
3.1 Type 1 moulder	6
3.2 Type 2 moulder	7
3.3 Type 3 moulder	8
4 List of hazards.....	9
4.1 Mechanical hazards	9
4.2 Electrical hazards	12
4.3 Hazard generated by neglecting hygienic design principles	12
4.4 Hazards generated by neglecting ergonomic principles.....	12
5 Safety and hygiene requirements and/or measures	13
5.1 Mechanical hazards	13
5.2 Electrical hazards	21
5.3 Hygiene requirements	22
5.4 Hazards generated by neglecting ergonomic principles.....	25
5.5 Noise reduction.....	25
6 Verification of safety and hygiene requirements and/or measures	26
7 Information for use	26
7.1 Marking	27
Annex A (normative) Principles of design to ensure the cleanability of moulders	29
A.1 Definitions	29
A.2 Materials of construction	29
A.3 Design	31
Annex B (normative) Noise test code - Grade 2 of accuracy.....	50
B.1 Definitions	50
B.2 Installation and mounting conditions.....	50
B.3 Operating conditions.....	50
B.4 Emission sound pressure level determination.....	50
B.5 Measurement uncertainties	51
B.6 Information to be recorded	51
B.7 Information to be reported.....	51
B.8 Declaration and verification of noise emission values.....	51
Annex ZA (informative) Relationship between this European Standard and the Essential Requirements of EU Directive 98/37CE	53
Annex ZB (informative) Relationship between this European Standard and the Essential Requirements of EU Directive 2006/42/CE	54
Bibliography	55

Foreword

This document (EN 12041:2000+A1:2009) has been prepared by the 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 February 2010, and conflicting national standards shall be withdrawn at the latest by February 2010.

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 includes Amendment 1, approved by CEN on 2009-07-16.

This document supersedes EN 12041:2000.



The start and finish of text introduced or altered by amendment is indicated in the text by tags **A1** **A1**.

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

A1 For relationship with EU Directive(s), see informative Annexes ZA and ZB, which are integral parts of this document. **A1**

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Introduction

The extent to which hazards are covered is indicated in the scope of this standard. In addition, machinery shall comply as appropriate with  EN ISO 12100  for hazards which are not covered by this standard.

1 Scope

This standard applies to the design and manufacture of dough moulders of the types described in 3.1, 3.2 and 3.3 and illustrated in figures 3a, 3b and 3c. These moulders are used in the food industry and shops (bread making, pastry making, sweet industries, bakeries, confectioners, delicatessens, catering facilities, etc.) for flattening, rolling and elongating pieces of dough.

Other designs of moulder and type 1 moulders designed for other than hand crafted products using soft dough, e. g. French baguettes, are not covered by this standard.

The standard covers the technical safety and hygiene requirements for the design, manufacture, installation, adjustment, operation, cleaning and maintenance of these machines, as defined in  3.22 of EN ISO 12100-1:2003  and in the manufacturer's instruction handbook.

The significant hazards covered by this standard are mechanical (drawing in, trapping, entanglement, crushing, loss of stability), electrical, ergonomic and also those resulting from inhalation of flour dust and lack of hygiene.

Noise is not considered to be a significant hazard by moulders. This does not mean that the manufacturer of the machine is absolved from reducing noise and making a noise declaration. Therefore a noise test code is proposed in Annex B.

The following machines are excluded:

- experimental and testing machines under development by the manufacturer;
- domestic appliances;
- bagel machines.

This standard applies only to machines manufactured after the date of approval by CEN.

2 Normative references

This European Standard incorporates by dated or undated reference, provisions from other publications. These normative references are cited at the appropriate places in the text and the publications are listed hereafter. For dated references, subsequent amendments to or revisions of any of these publications apply to this European Standard only when incorporated in it by amendment or revision. For undated references the latest edition of the publication referred to applies.

 *deleted text* 

EN 294:1992, *Safety of machinery - Safety distances to prevent danger zones being reached by the upper limbs*

EN 614-1:1995, *Safety of machinery - Ergonomic design principles – Part 1: Terminology and general principles*

EN 954-1:1996, *Safety of machinery - Safety related parts of control systems – Part 1: General principles for design*

EN 1050:1996, *Safety of machinery - Principles for risk assessment*

EN 1088:1995, *Safety of machinery - Interlocking devices associated with guards - Principles for design and selection*

EN 1672-2:1997, *Food processing machinery - Common requirements – Part 2: Hygiene requirements*

EN 60204-1:1997, *Safety of machinery - Electrical equipment of machines – Part 1: General requirements*

EN 60529:1991, *Degrees of protection provided by enclosures*

EN 60651:1994, *Sound level meters*

EN 11201:1995, *Acoustics - Noise emitted by machinery and equipment - Measurement of emission sound pressure levels at the work station and at other specified positions - Engineering method in an essentially free field over a reflecting plane*

EN ISO 4871:1997, *Acoustics - Declaration and verification of noise emission values of machinery and equipment*

EN ISO 11688-1:1997, *Acoustics - Recommended practice for the design of low noise machinery and equipment – Part 1: Planning*

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

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)*

ISO 468:1982, *Surface roughness - Parameters values and general rules for specifying requirements*

3 Description

Machines may be manually or automatically fed (for example by discharge conveyor from the prover). Dough pieces are flattened between two cylinders, rolled between two surfaces (either two moving belts or one belt and a fixed plate), and elongated in the same way. Discharge may be manual or by conveyor.