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Food processing machinery - Mixing machines - Safety and hygiene requirements CONSOLIDATED TEXT

EESTI STANDARDI EESSÕNA

NATIONAL FOREWORD

Käesolev Eesti standard EVS-EN 13570:2005+A1:2010 sisaldab Euroopa standardi EN 13570:2005+A1:2010 ingliskeelset teksti.

Standard on kinnitatud Eesti Standardikeskuse 30.09.2010 käskkirjaga ja jõustub sellekohase teate avaldamisel EVS Teatajas.

Euroopa standardimisorganisatsioonide poolt rahvuslikele liikmetele Euroopa standardi teksti kättesaadavaks tegemise kuupäev on 09.06.2010.

Standard on kättesaadav Eesti standardiorganisatsioonist.

This Estonian standard EVS-EN 13570:2005+A1:2010 consists of the English text of the European standard EN 13570:2005+A1:2010.

This standard is ratified with the order of Estonian Centre for Standardisation dated 30.09.2010 and is endorsed with the notification published in the official bulletin of the Estonian national standardisation organisation.

Date of Availability of the European standard text 09.06.2010.

The standard is available from Estonian standardisation organisation.

ICS 67.260

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English Version

Food processing machinery - Mixing machines - Safety and hygiene requirements

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

Nahrungsmittelmaschinen - Mischmaschinen - Sicherheits-
und Hygieneanforderungen

This European Standard was approved by CEN on 25 March 2005 and includes Amendment 1 approved by CEN on 6 May 2010.

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Foreword

This document (EN 13570:2005+A1:2010) has been prepared by Technical Committee CEN/TC 153 "Food processing machinery – Safety and hygiene specifications", 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of an identical text or by endorsement, at the latest by December 2010, and conflicting national standards shall be withdrawn at the latest by December 2010.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 2010-05-06.

This document supersedes EN 13570:2005.

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

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 **A1** EU Directive(s) **A1**.

A1 For relationship with EU Directive(s), see informative Annex ZA, which is an integral part of this document. **A1**

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Introduction

This European Standard is a type C standard as stated in EN ISO 12100-1.

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

1 Scope

1.1 This European Standard specifies safety and hygiene requirements to minimise the hazards which can arise during the commissioning, the use and the maintenance of mixing machines and their accessories intended to be used in sausage kitchens and industrial operations.

This European Standard deals with all significant hazards, hazardous situations and events relevant to mixing machines, when they are used ^{A1} as intended and under conditions of misuse which are reasonably foreseeable by the manufacturer (see Clause 4) ^{A1}.

This European standard is not applicable to mixing machines which are manufactured before the date of publication of this European Standard by CEN.

1.2 This European Standard covers the following types of mixing machines:

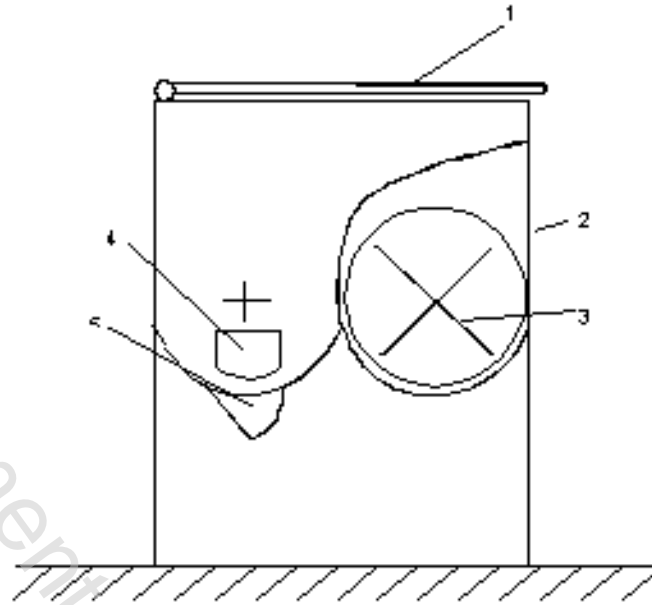
- Mixing machines with a tilting container, one or several mixing shafts
- Mixing machines with a stationary mixing container, front face or bottom discharge opening
- Mixing machines with a container and loading device
- Mixing machines with a container, mixing shaft(s), screw conveyor and loading device

The mixing machines are constructed of a machine frame, a trough-shaped mixing container, one or several mixing shafts, an associated drive and electrical, hydraulic and pneumatic components, depending on machine type.

The mixing shaft can be equipped with wings, screws, rods, paddles or the like.

Mixing machines may be equipped e. g. with

- cover over the top of the mixing container,
- pipe connections for gases, steam, water or vacuum,
- protective hood over the front face discharge opening,
- lifting devices for mixing shaft,
- loading device,
- screw conveyor at the discharge opening.

**KEY**

- 1 cover
- 2 mixing container
- 3 mixing shaft
- 4 front-face discharge opening
- 5 bottom discharge opening

Figure 1 — Components of a mixing machine**1.3 Intended use**

The fresh or frozen meat, meat product, meat pieces or fish, salt, spices and other additives are loaded into the mixing container by hand or by means of a loading device and mixed by the mixing unit.

The discharge outlet may be located at the bottom or the front face and can either be a slide, a flap, a pipe, a pump or a screw.

During the production of this standard the following assumptions were made:

- Mixing machines are installed at a sufficiently lighted place.
- They are used only by designated and skilled operators.

Although it should be advised against, the standard, taking into account practice, deals with the hazards due to cleaning with pressurised water.

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

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

EN 982, *Safety of machinery — Safety requirements for fluid power systems and their components — Hydraulics*

EN 1005-1, *Safety of machinery — Human physical performance — Part 1: Terms and definitions*

EN 1005-2, *Safety of machinery — Human physical performance — Part 2: Manual handling of machinery and component parts of machinery*

EN 1005-3, *Safety of machinery — Human physical performance — Part 3: Recommended force limits for machine operation*

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

EN 1672-2:2005, *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, *Degrees of protection provided by enclosures (IP Code) (IEC 529:1989)*

EN 61496-1:2007, *Safety of machinery — Electrosensitive protective equipment — Part 1: General requirements and tests (IEC 61496-1:2004, modified)*

EN ISO 4287, *Geometrical product specifications (GPS) — Surface texture: Profile method — Terms, definitions and surface texture parameters (ISO 4287:1997)*

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

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

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

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

EN ISO 13857:2008, *Safety of machinery — Safety distance to prevent danger zones being reached by the upper limbs (ISO 13857:2008)*

EN ISO 14121-1:2007, *Safety of machinery — Risk assessment — Part 1: Principles (ISO 14121-1:2007)* 