

Toidutöötlemismasinad. Bagetiviilutajad. Ohutus- ja hügieeninõuded

Food processing machinery - Baguette slicers - Safety and hygiene requirements

EESTI STANDARDI EESSÕNA

NATIONAL FOREWORD

Käesolev Eesti standard EVS-EN 14655:2005+A1:2010 sisaldab Euroopa standardi EN 14655:2005+A1:2010 ingliskeelset teksti.

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English Version

**Food processing machinery - Baguette slicers - Safety and
hygiene requirements**

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

Nahrungsmittelmaschinen - Baguette-Schneidemaschinen -
Sicherheits- und Hygieneanforderungen

This European Standard was approved by CEN on 19 May 2005 and includes Amendment 1 approved by CEN on 7 February 2010.

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Foreword

This document (EN 14655:2005+A1:2010) 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of an identical text or by endorsement, at the latest by September 2010, and conflicting national standards shall be withdrawn at the latest by September 2010.

This document includes Amendment 1, approved by CEN on 2010-02-07.

This document supersedes EN 14655:2005.

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

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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 EU Directives 98/37/EC and 2006/42/EC.

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

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.

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

This European Standard specifies safety and hygiene requirements for the design and manufacture of baguette slicers used in catering by adults, taking account of installation, cleaning, operating, maintenance and decommissioning.

The intended use of these machines is to cut baguette and similar types of long bread sticks, into slices.

This European Standard covers requirements for the safe operation of the machine including: loading, cutting, unloading, cleaning, crumb removal and maintenance.

These machines have a crescent blade fixed to a shaft, with a rotating movement and vertical manual loading.

These machines are intended to be installed on a table, a specific support or an integral stand.

The following machines are excluded from the scope of this European Standard:

- frame cutter machines with multiple blades¹⁾;
- machines with rotary crescent (sickle) or circular blade fixed to a shaft with oscillating movement and horizontal manual loading¹⁾;
- experimental and testing machines under development by the manufacturer;
- domestic appliances.

This European Standard deals with all significant hazards, hazardous situations and events relevant to baguette slicers, when they are used as intended and under the conditions foreseen by the manufacturer (see Clause 4).

Noise is not considered to be a significant hazard. A noise test code is given in Annex A. This European Standard does not deal with noise reduction.

This European Standard is not applicable to baguette slicers which are manufactured before the date of publication of this European Standard by CEN.

2 Normative references

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

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

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

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*

1) See prEN 13954.

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 60529:1989)*

EN 61310-1:1995, *Safety of machinery — Indication, marking and actuation — Part 1: Requirements for visual, auditory and tactile signals (IEC 61310-1:1995)*

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

EN ISO 3744:1995, *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 4287:1998, *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 12001:1996, *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 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 distances to prevent danger zones being reached by the upper and lower limbs (ISO 13857:2008) *

3 Terms and definitions

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

3.1

baguette slicer

machines with crescent blade fixed to a shaft with a rotating movement and vertical manual loading (see example in Figure 1)