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Food processing machinery - Bread slicers - Safety and hygiene requirements

EESTI STANDARDI EESSÕNA

NATIONAL FOREWORD

<p>Käesolev Eesti standard EVS-EN 13954:2005+A1:2010 sisaldab Euroopa standardi EN 13954:2005+A1:2010 ingliskeelset teksti.</p> <p>Standard on kinnitatud Eesti Standardikeskuse 31.03.2010 käskkirjaga ja jõustub sellekohase teate avaldamisel EVS Teatajas.</p> <p>Euroopa standardimisorganisatsioonide poolt rahvuslikele liikmetele Euroopa standardi teksti kättesaadavaks tegemise kuupäev on 03.03.2010.</p> <p>Standard on kättesaadav Eesti standardiorganisatsioonist.</p>	<p>This Estonian standard EVS-EN 13954:2005+A1:2010 consists of the English text of the European standard EN 13954:2005+A1:2010.</p> <p>This standard is ratified with the order of Estonian Centre for Standardisation dated 31.03.2010 and is endorsed with the notification published in the official bulletin of the Estonian national standardisation organisation.</p> <p>Date of Availability of the European standard text 03.03.2010.</p> <p>The standard is available from Estonian standardisation organisation.</p>
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English Version

Food processing machinery - Bread slicers - Safety and hygiene requirements

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

Nahrungsmittelmaschinen - Brotschneidemaschinen - Sicherheits- und Hygieneanforderungen

This European Standard was approved by CEN on 8 August 2005 and includes Amendment 1 approved by CEN on 17 January 2010.

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Foreword

This document (EN 13954:2005+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of an identical text or by endorsement, at the latest by September 2010, and conflicting national standards shall be withdrawn at the latest by September 2010.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 2010-01-17.

This document supersedes EN 13954:2005.

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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 European Commission and the European Free Trade Association, and supports essential requirements of EU Directive(s).

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

This European Standard is complementary to EN 14655:2005 that is covering bread slicing machines with crescent blade(s) (type 3).

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

There are various types of bread slicing machines. They are divided mainly into the following types:

- Type 1: Frame cutter machines with multiple blades moving vertically;
- Type 2: Machines with rotary crescent (sickle) or circular blade fixed to a shaft with oscillating movement and horizontal manual loading;
- Type 3: Machines with crescent blade fixed to a shaft, with a rotating movement and vertical manual loading;
- Type 4: Machines with one or more rotating band blades.

This European Standard is a type C standard as stated in \square_{A1} EN ISO 12100 \square_{A1} .

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 that 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 for the design and manufacture of bread slicing machines of type 1 and 2 as defined in Clause 3.

The intended use of these machines is to cut baked bread into slices.

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

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

These machines can be manually or automatically operated.

1.2 The following machines are excluded from the scope of this document:

- experimental and testing machines under development by the manufacturer;
- frame cutter machines with multiple blades moving horizontally;
- domestic appliances and machines intended for use by the general public;
- machines with horizontal circular cutting systems;
- rectangular cutting machines for cutting or sawing of panel size products into small pieces.

The significant hazards covered by this document are described in Clause 4.

1.3 In drafting this European Standard, it has been assumed that the bread slicers falling within the scope are operated only by trained personnel and that the machines are not intended to be cleaned with water jet.

1.4 This European Standard is not applicable to bread slicing machines which are manufactured before the date of publication of this European Standard.

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, *Safety of machinery — Minimum gaps to avoid crushing of parts of the human body*

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 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*

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

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

EN 61310-1, *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 4287:1997, *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 the work station and at other specified positions — Engineering method in an essentially free field over a reflecting plane (ISO 11201:1995)*

EN ISO 11688-1:1998, *Acoustics — Recommended practice for the design of low noise machinery and equipment — Part 1: Planning (ISO 11688-1:1995)*

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 and specifications (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 hazard zones being reached by the upper limbs (ISO 13857:2008)* ^(A1)

3 Terms, definitions and description

3.1 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.

3.1.1

type 1 machines

bread slicers with reciprocating multiple blades moving vertically

3.1.2

type 2 machines

machines with rotary crescent (sickle) or circular blade fixed to a shaft with oscillating or rotating movement and horizontal manual loading