

# DIN EN 15166:2010-02 (E)

## Food processing machinery - Automatic back splitting machines of butchery carcasses - Safety and hygiene requirements

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### Contents

Page

|   |    |
|---|----|
| Foreword.....   | 5  |
| Introduction .....  | 6  |
| 1 Scope .....   | 7  |
| 1.1 General.....  | 7  |
| 1.2 Description of the concerned machines .....   | 8  |
| 2 Normative references .....  | 8  |
| 3 Terms and definitions .....   | 9  |
| 4 List of significant hazards .....   | 10 |
| 4.1 General.....  | 10 |
| 4.2 Mechanical hazards (see Figures 2 to 4).....  | 11 |
| 4.2.1 3 different types of automatic back splitting machines .....                                      | 11 |
| 4.2.2 Automatic back splitting machines, Effective range of splitting tool .....                        | 12 |
| 4.2.3 Zone of driving- and guiding mechanisms of splitting tools and bearing device of the carcass..... | 13 |
| 4.2.4 Ejection of cutting tools or parts of cutting tools and of bone particles, falling of tools ..... | 14 |
| 4.3 Electrical hazards and hazards related to the control system.....                                   | 14 |
| 4.3.1 Direct or indirect contact with live parts .....  | 14 |
| 4.3.2 Control systems with insufficient safety level.....   | 15 |
| 4.4 Hydraulic and pneumatic hazards .....   | 15 |
| 4.5 Hazards due to loss of stability .....  | 15 |
| 4.6 Hazard generated by noise .....   | 15 |
| 4.7 Hazards from non-compliance with ergonomic principles .....   | 15 |
| 4.8 Hazards from non-compliance with hygiene principles .....   | 15 |
| 4.8.1 Microbial causes .....  | 15 |
| 4.8.2 Chemical causes.....  | 15 |
| 4.8.3 Physical causes .....   | 15 |
| 5 Safety and hygiene requirements and/or protective measures.....                                       | 16 |
| 5.1 General.....  | 16 |
| 5.2 Mechanical hazards .....  | 16 |
| 5.2.1 Zone 1: Effective range of splitting tool (see Figure 5).....                                     | 16 |
| 5.2.2 Zone 2: Driving and guiding mechanism (see Figures 6 and 7) .....                                 | 17 |
| 5.2.3 Zone 3: Ejection zone of cutting tools (see Figures 5 and 9).....                                 | 17 |
| 5.2.4 Examples of protection devices (see 5.2.1, 5.2.2, 5.2.3) .....                                    | 18 |
| 5.2.5 Common measures to the 3 zones .....  | 19 |
| 5.2.6 Protection of the cutting tools.....  | 19 |
| 5.2.7 Interlocking devices .....  | 19 |
| 5.3 Electrical hazards and control system .....   | 20 |
| 5.3.1 General.....  | 20 |
| 5.3.2 Stopping function of switching devices.....   | 20 |
| 5.3.3 Emergency stop device.....  | 20 |
| 5.3.4 IP degrees of protection against water ingress.....   | 20 |
| 5.3.5 On and Off switch .....   | 21 |
| 5.3.6 Safety requirements related to electromagnetic phenomena.....                                     | 21 |
| 5.3.7 Safety related parts of the control system.....   | 21 |
| 5.4 Hydraulic and pneumatic hazards .....   | 21 |
| 5.5 Hazards of loss of stability .....  | 21 |
| 5.6 Noise reduction .....   | 21 |
| 5.7 Ergonomic requirements .....  | 22 |
| 5.8 Hygiene and cleaning .....  | 22 |

|                 |  |           |
|-----------------|--|-----------|
| 5.8.1           | General .....  | 22        |
| 5.8.2           | Food areas .....   | 22        |
| 5.8.3           | Splash area .....  | 22        |
| 5.8.4           | Non-food areas .....   | 22        |
| 5.8.5           | Surface conditions .....   | 22        |
| 5.8.6           | Cleaning.....  | 22        |
| 6               | Verification of safety and hygiene requirements and/or protective measures .....   | 23        |
| 7               | Information for use .....  | 25        |
| 7.1             | General .....  | 25        |
| 7.2             | Signals and warning devices .....  | 25        |
| 7.3             | Instruction handbook.....  | 25        |
| 7.4             | Operator training .....  | 26        |
| 7.5             | Marking.....   | 26        |
| <b>Annex A</b>  | <b>(normative) Noise test code for automatic back splitting machines of butchery carcasses (grade 2) .....</b>                       | <b>28</b> |
| A.1             | Sound measurements .....   | 28        |
| A.1.1           | Emission sound pressure level determination .....  | 28        |
| A.1.2           | Sound power level determination .....  | 28        |
| A.2             | Installation and mounting conditions .....   | 28        |
| A.3             | Operating conditions .....   | 28        |
| A.4             | Measurement .....  | 28        |
| A.5             | Information to be recorded.....  | 29        |
| A.6             | Measurement uncertainty .....  | 29        |
| A.7             | Information to be reported.....  | 29        |
| A.8             | Declaration and verification of the noise emission values .....  | 29        |
| <b>Annex B</b>  | <b>(normative) Design principles to ensure cleanability of automatic back splitting machines of butchery carcasses .....</b>         | <b>30</b> |
| B.1             | Definitions .....  | 30        |
| B.2             | Materials of construction.....   | 31        |
| B.2.1           | General .....  | 31        |
| B.2.2           | Type of materials .....  | 31        |
| B.3             | Design.....  | 31        |
| B.3.1           | General .....  | 31        |
| B.3.2           | Food area.....   | 31        |
| B.3.3           | Splash area .....  | 33        |
| B.3.4           | Non-food area .....  | 34        |
| <b>Annex C</b>  | <b>(normative) Common hazards for food processing machines and reduction requirements applicable to back splitting machines.....</b> | <b>35</b> |
| C.1             | Cutting hazards .....  | 35        |
| C.2             | Risks from cleaning .....  | 35        |
| C.3             | External influences on electrical equipment .....  | 35        |
| C.4             | Restoration of energy supply after an interruption .....   | 35        |
| C.5             | Hazards due to cleaning substances .....   | 36        |
| C.6             | Hazards from neglecting use of PPE.....  | 36        |
| C.7             | Hazard from noise .....  | 36        |
| <b>Annex ZA</b> | <b>(informative) Relationship between this European Standard and the Essential Requirements of EU Directive 98/37/EC.....</b>        | <b>37</b> |
| <b>Annex ZB</b> | <b>(informative) Relationship between this European Standard and the Essential Requirements of EU Directive 2006/42/EC.....</b>      | <b>38</b> |
|                 | <b>Bibliography.....</b>   | <b>39</b> |

## Figures

|   |    |
|---|----|
| Figure 1 — Back splitting machine for beef, type C.....                   | 7  |
| Figure 2 — Automatic back splitting machine for pork, type B.....         | 11 |
| Figure 3 — Automatic back splitting machine for beef, type C .....        | 11 |
| Figure 4 — Automatic back splitting machine for pork, type A.....         | 12 |
| Figure 5 — Effective range .....  | 13 |
| Figure 6 — Single structure.....  | 13 |
| Figure 7 — Multiple structure .....                                       | 14 |
| Figure 8 — Multiple structure .....                                       | 14 |
| Figure 9 — Installations diagram of the machine, type C.....              | 16 |
| Figure 10 — Single structure, protection using fixed devices.....         | 18 |
| Figure 11 — Multiple structure, protection by the machine structure ..... | 18 |
| Figure B.1 — Smooth surfaces – Food area .....                            | 30 |
| Figure B.2 — Angles and radii in food area .....                          | 31 |
| Figure B.3 — Angles in food area .....                                    | 32 |
| Figure B.4 — Intersecting surfaces in food area.....                      | 32 |
| Figure B.5 — Permissive fastening methods – head profiles.....            | 34 |

## Tables

|                              |    |
|------------------------------|----|
| Table 1 — Test methods ..... | 24 |
|------------------------------|----|