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Food processing machinery - Machines for processing fresh and filled pasta (tagliatelle, cannelloni, ravioli, tortellini, orecchiette and gnocchi) - Safety and hygiene requirements

Contents		Page
Foreword		7
Introduction		8
1	Scope	9
2	Normative references	10
3	Terms and definitions and description of machines	11
3.1	Terms and definitions	11
3.2	Description of machines for processing fresh and filled pasta	11
3.2.1	discontinuous manually loaded kneading machines with or without lifting and tilting devices (Figure 1)	11
3.2.2	continuous kneading machine (see Figure 2)	12
3.2.3	combination of dough kneading and dough sheet forming machine (see Figure 7)	17
3.2.4	forming machine processing one single dough sheet (see Figure 8)	18
3.2.5	forming machine processing two dough sheets (see Figure 9)	19
3.2.6	dough sheet forming machine (see Figure 10)	20
3.2.7	sizing roller machine (see Figure 11)	21
3.2.8	dough transport shuttle machine (see Figure 12)	22
3.2.9	steam pasteurizer machine (see Figure 13)	23
3.2.10	cooler machine (see Figure 14)	24
3.2.11	dough sheet cutting machine (see Figure 15)	25
3.2.12	gnocchi machine (see Figure 16)	26
3.2.13	typical shapes pasta machine (see Figure 17)	27
4	List of significant hazards	28
4.1	General	28
4.2	Mechanical hazards	28
4.2.1	General	28
4.2.2	Discontinuous manually loaded kneading machines with or without lifting and tilting devices	29
4.2.3	Continuous kneading machine	30
4.2.4	Combination of dough kneading and dough sheet forming machine	31
4.2.5	Forming machine processing one single dough sheet	32
4.2.6	Forming machine processing two dough sheets	33
4.2.7	Dough sheet forming machine	34
4.2.8	Sizing roller machine	35
4.2.9	Dough transport shuttle machine	36
4.2.10	Steam pasteurizer machine	37
4.2.11	Cooler machine	38
4.2.12	Dough sheet cutting machine	39
4.2.13	Gnocchi machine	40
4.2.14	Typical shapes pasta machine	41
4.3	Electrical hazards	41
4.4	Thermal hazards	42
4.5	Hazards generated by noise	42
4.6	Hazards resulting from the inhalation of harmful mists and dusts	42
4.7	Hazards due to slip, trip and fall	42

4.8	Hazards generated by neglecting ergonomic principles	42
4.9	Hazards generated by neglecting hygienic design principles	43
4.10	Hazards due to loss of stability or overturning	43
5	Safety and hygiene requirements and/or protective measures	43
5.1	General	43
5.2	Mechanical hazards	43
5.2.1	Elimination of crushing hazards by design	43
5.2.2	Moving transmission parts	43
5.2.3	Moving parts contributing to the work	43
5.2.4	Bowl lid	44
5.3	Electrical hazards	44
5.3.1	General	44
5.3.2	Safety requirements relating to electromagnetic phenomena	44
5.3.3	Power circuits	44
5.3.4	Earth faults	44
5.3.5	Emergency stop	44
5.3.6	Degrees of protection of external enclosures of electrical equipment (see EN 60529:1991)	44
5.3.7	Supply disconnecting device	44
5.4	General aspects of controls	45
5.4.1	Hold to run control devices	45
5.4.2	Controls for maintenance or cleaning	45
5.4.3	Interlocking system of guards	45
5.4.4	Start warning	45
5.5	Thermal hazards	46
5.6	Noise reduction	46
5.7	Inhalation of harmful mists and dusts	46
5.8	Protective measures against slip, trip and fall	46
5.9	Ergonomic design principles	46
5.10	Hygiene requirements	47
5.10.1	General	47
5.10.2	Food area	47
6	Verification of safety and hygiene requirements and/or protective measures	54
7	Information for use	55
7.1	General	55
7.2	Operating instructions	56
7.3	Training of operators	57
7.4	Marking	57
7.5	Signals and warning devices	58
Annex A (normative) Noise test code for machines for processing fresh and filled pasta (tagliatelle, cannelloni, ravioli, tortellini, orecchiette and gnocchi) (Grade 2)		
59		
A.1	Definitions	59
A.2	Installation and mounting conditions	59
A.3	Operating conditions	59
A.4	Emission sound pressure level determination	59
A.5	Emission sound power level determination	60
A.6	Measurement uncertainties	60
A.7	Information to be recorded	60
A.8	Information to be reported	60
A.9	Declaration and verification of noise emission values	60
Annex B (normative) Principles of design to ensure the cleanability of machinery		
62		
B.1	Definitions	62
B.2	Material of construction	62
B.2.1	Type of materials	62
B.2.2	Surface conditions	62

B.3	Design	63
B.3.1	Connections of internal surfaces	63
B.3.2	Surface assemblies and overlaps	65
B.3.3	Fasteners	67
B.3.4	Machines on the floor	68
B.3.5	Ventilation opening	70
B.3.6	Hinges	71
B.3.7	Control panel	71

Annex ZA (informative) Relationship between this European Standard and the Essential Requirements of EU Directive 2006/42/EC	72
---	-----------

Bibliography	73
---------------------------	-----------

Figures Figure 1a -- Discontinuous manually loaded kneading machines without lifting and tilting system	12
--	-----------

Figure 1b -- Discontinuous manually loaded kneading machines with lifting and tilting system	12
---	-----------

Figure 2 -- Continuous kneading machine	13
--	-----------

Figure 3a -- Kneading bowl singles shaft	14
---	-----------

Figure 3b -- Kneading bowl double shaft	14
--	-----------

Figure 4 -- Premixing device	15
---	-----------

Figure 5 -- Dosing device for flour, semolina or other milled product	16
--	-----------

Figure 6a -- Device for dough stabilization vertical	17
---	-----------

Figure 6b -- Device for dough stabilization by belt	17
--	-----------

Figure 7 -- Combination of dough kneading and dough sheet forming machine	18
--	-----------

Figure 8 -- Forming machine processing one single dough sheet	19
--	-----------

Figure 9 -- Forming machine processing two dough sheets	20
--	-----------

Figure 10 -- Dough sheet forming machine	21
---	-----------

Figure 11 -- Sizing roller machine	22
---	-----------

Figure 12 -- Dough transport shuttle machine	23
---	-----------

Figure 13 -- Steam pasteurizer machine	24
---	-----------

Figure 14 -- Cooler machine	25
--	-----------

Figure 15 -- Dough sheet cutting machine	26
---	-----------

Figure 16 -- Gnocchi machine	27
---	-----------

Figure 17 -- Typical shapes pasta machine	28
--	-----------

Figure 18 -- Danger zones of discontinuous manually loaded kneading machine with or without lifting and tilting devices	29
--	-----------

Figure 19 -- Danger zones of continuous kneading machine	30
---	-----------

Figure 20 -- Danger zones of combination of dough kneading and dough sheet forming machine	31
--	-----------

Figure 21 -- Danger zones of forming machine processing one single dough sheet	32
Figure 22 -- Danger zones of forming machine processing two dough sheets	33
Figure 23 -- Danger zones of dough sheet forming machine	34
Figure 24 -- Danger zones of sizing roller machine	35
Figure 25 -- Danger zones of dough transport shuttle machine	36
Figure 26 -- Danger zones of steam pasteurizer machine	37
Figure 27 -- Danger zones of cooler machine	38
Figure 28 -- Danger zones of dough sheet cutting machine	39
Figure 29 -- Danger zones of gnocchi machine	40
Figure 30 -- Danger zones of typical shapes pasta machine	41
Figure 31 -- Discontinuous manually loaded kneading machine, without or with lifting and tilting devices	47
Figure 32 -- Continuous kneading machine	48
Figure 33 -- Combination of dough kneading and dough sheet forming machine	48
Figure 34 -- Forming machine processing one single dough sheet	49
Figure 35 -- Forming machine processing two dough sheets	50
Figure 36 -- Dough sheet forming machine	50
Figure 37 -- Sizing roller machine	51
Figure 38 -- Dough transport shuttle machine	51
Figure 39 -- Steam pasteurizer machine	52
Figure 40 -- Cooler machine	52
Figure 41 -- Dough Sheet cutting machine	53
Figure 42 -- Gnocchi machine	53
Figure 43 -- Typical shape pasta machine	54
Figure B.1	64
Figure B.2	64
Figure B.3	64
Figure B.4	65
Figure B.5	65
Figure B.6	66
Figure B.7	66
Figure B.8	67

Figure B.9 67
Figure B.10 68
Figure B.11 69
Figure B.12 69
Figure B.13 69
Figure B.14 70
Figure B.15 70
Figure B.16 71
Tables Table 1 55