DIN EN 12984:2011-02 (E)

Food processing machinery - Portable and/or hand-guided machines and applianc es with mechanically driven cutting tools - Safety and hygiene requirements (includes Amendment A1:2010)

Contents

Page

Foreword 4

Introduction 5

1 Scope 6

2 Normative references 9

3 Terms and definitions 10

4 List of significant hazards 10
4.1 General 10
4.2 Mechanical hazards 10
4.3 Electrical hazards 11
4.4 Hydraulic/pneumatic hazards 11
4.5 Noise hazards 11
4.6 Vibration hazards 11
4.7 Hazards from non-compliance with ergonomic principles 11
4.8 Hazard from non-compliance with hygiene principles 11

5 Safety and hygiene requirements and/or protective measures 12
5.1 General 12
5.2 Mechanical hazards 12
5.3 Electrical hazards 15
5.4 Hydraulic and pneumatic hazards 15
5.5 Noise 16
5.6 Vibrations 16
5.7 Ergonomic requirements 16
5.8 Hygiene and cleaning 16

6 Verification of safety and hygiene requirements and/or protective measures 17

7 Information for use 19
7.1 General 19
7.2 Operating instructions 19
7.3 Training of operators 21
7.4 Marking 21

Annex A (normative) Design principles to ensure cleanability of portable and/or hand-operated machines and appliances equipped with mechanically driven cutting tools 22

Annex B (normative) Common hazards for food processing machines and reduction requirements applicable to portable and/or hand-operated machines 28

Annex ZA (informative) !Relationship between this European Standard and the Essential Requirements of EU Directive 2006/42/EC" 30

Bibliography 31

Figures Figure 1 -- Cutting saw 6

Figure 2 -- Leg saw, horn saw 6

Figure 3 -- Sternum saw 7

Figure 4 -- Reciprocating saw 7

Figure 5 -- Band saw for carcasses 7

Figure 6 -- Pincer/shear 7

Figure 7 -- Pincer for cutting the feet of pigs/shear 7

Figure 8 -- Derinder 8

Figure 9 -- Flexible driven circular knife 8

Figure 10 -- Fixed guard on circular saws 13

Figure 11 -- Fixed guard on horn or leg saws 13

Figure 12 -- Fixed guard (spacer) on shear for cutting the feet of pigs 14

Figure 13 -- Cutting saw 17

Figure 14 -- Leg saw, horn saw 17

Figure 15 -- Sternum saw 17

Figure 16 -- Reciprocating saw 17

Figure 17 -- Band saw for carcasses 17

Figure 18 -- Horn, leg shear 17

Figure 19 -- Shear for cutting the feet of pigs 17

Figure 20 -- Derinder 17

Figure A.1 -- Smooth surfaces - food area 23

Figure A.2 -- Angles and radii in the food area 24

Figure A.3 -- Angles in the food area 24

Figure A.4 -- Intersecting surfaces in the food area 25

Figure A.5 -- Admissible fasteners - head profiles 26