

DIN EN 13621:2011-02 (E)

Food processing machinery - Salad dryers - Safety and hygiene requirements (includes Amendment A1:2010)

Contents	Page
Foreword.....	4
Introduction	5
1 Scope	6
2 Normative references	6
3 Terms and definitions – Description.....	7
3.1 Terms and definitions	7
3.2 Description	7
3.2.1 Classes of machines	7
3.2.2 Principal elements of a salad dryer:	8
4 List of significant hazards	8
4.1 General.....	8
4.2 Mechanical hazards	9
4.2.1 Access to the danger zones	9
4.2.2 Loss of stability.....	10
4.2.3 Incorrect assembly and fitting.....	10
4.2.4 Inadequacy of mechanical strength.....	10
4.3 Electrical hazards	10
4.4 Hazards generated by neglecting hygiene in machine design	10
4.5 Hazards generated by neglecting ergonomic principles in machine design	10
5 Safety and hygiene requirements and/or measures	10
5.1 General.....	10
5.2 Mechanical hazards	11
5.2.1 General.....	11
5.2.2 Access to the danger zones	11
5.2.3 Stability	12
5.2.4 Assembly and fitting	12
5.2.5 Inadequacy of mechanical strength.....	12
5.3 Electrical hazards	12
5.3.1 General.....	12
5.3.2 Safety requirements related to electromagnetic phenomena A1 deleted text A1	12
5.3.3 Protection against electric shock	12
5.3.4 Power circuits A1 deleted text A1	12
5.3.5 A1 Protection against earth faults in control circuits A1	13
5.3.6 A1 Emergency stop A1	13
5.3.7 A1 Motor enclosures A1	13
5.4 Hygiene	13
5.4.1 General.....	13
5.4.2 Food area.....	13
5.4.3 Splash area.....	14
5.4.4 Non food area.....	14
5.4.5 Surface finish	14
5.4.6 Cleanability.....	14
5.5 Ergonomics	15
6 Verification of the safety and hygiene requirements and/or measures	15
7 Information for use	16
7.1 General.....	16
7.2 Instruction handbook	16
7.3 Marking	18

Annex A (normative) Noise test code for salad dryers (Grade 2).....	19
A.1 Emission sound pressure level determination.....	19
A.2 Installation and mounting conditions.....	19
A.3 Operating conditions.....	19
A.4 Measurement.....	19
A.5 Measurement uncertainties	19
A.6 Information to be recorded.....	20
A.7 Information to be reported.....	20
A.8 Declaration and verification of noise emission values.....	20
Annex B (normative) Additional principles of design to ensure the cleanability of salad dryers	21
B.1 Terms and definitions	21
B.2 Materials of construction	21
B.3 Design	22
B.3.1 Connections of internal surfaces.....	22
B.3.2 Surface assemblies and overlaps.....	26
B.3.3 Attaching means	31
B.3.4 Feet, support and bases for cleaning the machines underneath.....	32
B.3.5 Ventilation openings	37
B.3.6 Hinges	37
B.3.7 Control panel.....	38
B.4 Verification	39
B.4.1 Materials	39
B.4.2 Design	39
B.5 Information for use	40
B.5.1 Installation handbook.....	40
B.5.2 Instruction handbook	40
B.5.3 Maintenance handbook.....	40
Annex ZA (informative) A_1 Relationship between this European Standard and the Essential Requirements of EU Directive 98/37/EC A_1.....	41
Annex ZB (informative) A_1 Relationship between this European Standard and the Essential Requirements of EU Directive 2006/42/EC A_1.....	42
Bibliography	43