DIN EN 13289:2013-05 (E)

Pasta processing plants - Dryers and coolers - Safety and hygiene requirements (includes Amendment A1:2013)

Contents

Page

Foreword 4

Introduction 5

1 Scope 5

2 Normative references 5

3 Terms and definitions 7

4 List of significant hazards 8
4.1 !General" 8
4.2 Mechanical hazards 8
4.3 Electrical hazards 9
4.4 Thermal hazard 13
4.5 Noise hazard 13
4.6 Vibration hazard 13
4.7 Hazard due to slip, trip and fall 13
4.8 Hazard due to neglecting of hygienic principles 13
4.9 Harmful substance 13

5 !Safety requirements and/or protective measures" 13
5.1 !General" 13
5.2 Mechanical hazards 13
5.3 Electrical hazards 17
5.4 Thermal hazard 18
5.5 Noise reduction 18
5.6 Vibration hazard 18
5.7 Protective measures against slip, trip and fall 19
5.8 Protective measures against hazards due to neglecting of hygienic principles 19
5.9 Harmful substance 21

6 Verification of the safety requirements and/or measures 21

7 !Information for use" 22
7.1 Technical information 22
7.2 Indicators 23
7.3 Marking 23

Annex A (normative) Principles of design to ensure the cleanability of machinery 24

A.1 Terms and definitions 24
A.2 Material of construction 24
A.3 Design 26

Annex B (normative) Noise test code - Grade 2 or 3 40

B.1 Terms and definitions 40
B.2 Installation and mounting conditions 40
B.3 Operating conditions 40
B.4 Measurements 41

B.5 Emission sound pressure level determination 41
B.6 Sound power level determination 41
B.7 Measurement uncertainties 41
B.8 Information to be recorded 41
B.9 Information to be reported 42
B.10 Declaration and verification of noise emission value 42

Annex ZA (informative) !Relationship between this European Standard and the Essential Requirements of EU Directive 2006/42/EC" 43

Bibliography 44