

# DIN EN 13870:2015-12 (E)

## Food processing machinery - Portion cutting machines - Safety and hygiene requirements

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<b>Contents</b>		<b>Page</b>
European foreword .....		4
Introduction .....		5
<b>1</b>	<b>Scope .....</b>	<b>6</b>
1.1	General .....	6
1.2	Types of machinery .....	6
1.3	Machine construction .....	8
1.4	Intended use .....	8
<b>2</b>	<b>Normative references .....</b>	<b>9</b>
<b>3</b>	<b>Terms and definitions .....</b>	<b>10</b>
<b>4</b>	<b>List of significant hazards .....</b>	<b>12</b>
<b>5</b>	<b>Safety and hygiene requirements and/or protective measures .....</b>	<b>16</b>
5.1	General .....	16
5.2	Mechanical hazards .....	16
5.2.1	General .....	16
5.2.2	Zone 1 - Powered components in the feed zone .....	17
5.2.3	Zone 2 - Powered components in the discharge zone .....	20
5.2.4	Zone 3 - Movable guards .....	21
5.2.5	Zone 4 - Blade protection .....	22
5.2.6	Zone 5 - Blade mounting .....	24
5.2.7	Zone 6 - Locking slide / Hold-down unit .....	24
5.2.8	Zone 7 - Grippers .....	24
5.2.9	Zone 8 - Transport conveyor belts .....	24
5.2.10	Sorting stations .....	25
5.2.11	Drive components in the machine housing .....	26
5.2.12	Interlocks of guards for preventing access to the moving blade .....	26
5.3	Electrical hazards .....	27
5.3.1	General .....	27
5.3.2	Emergency stop .....	27
5.3.3	Protection against water ingress .....	28
5.4	Hydraulic and pneumatic hazards .....	29
5.5	Hazard from loss of stability .....	29
5.6	Noise reduction .....	29
5.7	Ergonomic requirements .....	29
5.8	Hygiene and cleaning .....	30
5.8.1	General .....	30
5.8.2	Food area .....	31
5.8.3	Splash area .....	32
5.8.4	Non-food area .....	32
5.8.5	Surface condition .....	32
5.8.6	Cleaning .....	32
<b>6</b>	<b>Verification of safety and hygiene requirements and/or protective measures .....</b>	<b>33</b>
<b>7</b>	<b>Information for use .....</b>	<b>34</b>
7.1	General .....	34

<b>7.2</b>	<b>Instruction handbook .....</b>	<b>34</b>
<b>7.3</b>	<b>Marking .....</b>	<b>37</b>
	<b>Annex A (normative) Noise test code for portion cutting machines (grade 2) .....</b>	<b>38</b>
	<b>Annex B (normative) Design principles to ensure cleanability of portion cutting machines and their auxiliary components .....</b>	<b>40</b>
	<b>Annex ZA (informative) Relationship between this European Standard and the Essential Requirements of EU Directive 2006/42/EC .....</b>	<b>45</b>
	<b>Bibliography .....</b>	<b>46</b>