

DIN EN 1673:2021-02 (E)

Food processing machinery - Rotary rack ovens - Safety and hygiene requirements

Contents		Page
European foreword		4
Introduction		5
1	Scope	6
2	Normative references	6
3	Terms, definitions and classification	7
3.1	Terms and definitions	7
3.2	Description	8
4	Safety and hygiene requirements and/or protective measures	9
4.1	General	9
4.2	Mechanical hazards	10
4.2.1	Zone 1: Drive mechanism	10
4.2.2	Zone 2: Mechanical parts in movement inside the baking chamber	10
4.2.3	Zone 2: Space between the rack and any baking chamber door frame	11
4.2.4	Zone 4: Area in the front of any baking chamber door	11
4.2.5	Loss of stability	11
4.3	Electrical hazards	14
4.4	Thermal hazards	14
4.4.1	Escape of steam by opening any baking chamber door	14
4.4.2	Hot external surfaces	14
4.4.3	Fire hazards due to overheating	16
4.5	Hazard from being trapped inside the baking chamber	16
4.6	Hazards from remote control	17
4.7	Hazards from automatic start and/or unexpected start and process restart	17
4.8	Hygiene requirements	17
4.8.1	General	17
4.8.2	Food area	17
4.8.3	Non-food area	17
4.9	Hazards generated by neglecting ergonomic principles	18
5	Verification of the safety and hygiene requirements and/or measures	18
6	Information for use	20
6.1	General	20
6.2	Information and warnings on the machine	20
6.3	Instruction handbook	21
6.4	Marking	22
7	Environmental aspects	23
	Annex A(normative) Force measurement method	24
A.1	General	24
A.2	Measuring instrumentation	24
A.3	Method of measurement	24
	Annex B(normative) Calculation of the kinetic energy	25

B.1	Data	25
B.2	Calculation	25
Annex C(informative) List of significant hazards		26
Annex ZA(informative) Relationship between this European Standard and the essential requirements of Directive 2006/42/EC aimed to be covered		29
Bibliography		32