

DIN EN 1674:2010-10 (E)

Food processing machinery - Dough and pastry brakes - Safety and hygiene requirements (includes Amendment A1:2009)

Contents		Page
Foreword		3
Introduction		4
1 Scope		4
2 !!!Normative references!!!!		4
3 Description		5
4 !!!Terms and definitions!!!!		6
5 !!!List of significant hazards!!!!		7
5.2 Mechanical hazards		7
5.3 Electrical hazards		9
5.4 Hazards resulting from inhalation of dust		9
5.5 Hazard generated by neglecting hygienic design principles		9
5.6 Hazards generated by neglecting ergonomic principles		9
6 !!!Safety and hygiene requirements and/or protective measures!!!!		9
6.2 Mechanical hazards		10
6.3 !!!Electrical hazards!!!!		12
6.4 Requirements concerning dust emission		13
6.5 Hygiene requirements		13
6.6 Hazards generated by neglecting ergonomic principles		15
7 Verification of safety and hygiene requirements and/or measures		15
8 Information for use		16
8.1 Marking		17
Annex A (normative) Principles of design to ensure the cleanability of dough and pastry brakes		18
A.1 Definitions		18
A.2 Materials of construction		18
A.3 Design		20
Annex B (normative) Noise test code - Grade 2 of accuracy		36
B.1 !!!Terms and definitions!!!!		36
B.2 Installation and mounting conditions		36
B.3 Operating conditions		36
B.4 Measurements		36
B.5 Emission sound pressure level determination		37
B.6 Sound power level determination		37
B.7 Measurement uncertainties		37
B.8 Information to be recorded		37
B.9 Information to be reported		37
B.10 Declaration and verification of noise emission values		38

Annex ZA (informative) !!!!Relationship between this European Standard and the Essential Requirements of EU Directive 98/37/EC""""	40
Annex ZB (informative) !!!!Relationship between this European Standard and the Essential Requirements of EU Directive 2006/42/EC""""	41
!!!!Bibliography""""	42