

DIN EN 13885:2011-02 (E)

Food processing machinery - Clipping machines - Safety and hygiene requirements (includes Amendment A1:2010)

Contents		Page
Foreword		4
Introduction		5
1	Scope	6
1.1	This European Standard applies to clipping machines	6
1.2	This European Standard covers the following types of machines:	6
1.3	Description	8
1.4	Intended use	9
2	Normative references	9
3	Terms and definitions	10
4	List of significant hazards	12
4.1	General	12
4.2	Mechanical hazards	12
4.3	Electrical hazards	16
4.4	Pneumatic hazards	16
4.5	Hazards generated by loss of stability	16
4.6	Hazards generated by noise	16
4.7	Hazards generated by neglecting ergonomic principles	16
4.8	Hazards generated by not neglecting hygienic principles	17
5	Safety and hygiene requirements and/or protective measures	17
5.1	General	17
5.2	Mechanical hazards	17
5.3	Electrical hazards	25
5.4	Pneumatic hazards	28
5.5	Hazards generated by loss of stability	28
5.6	Noise reduction	28
5.7	Ergonomic requirements	28
5.8	Hygiene and cleaning	28
6	Verification of safety and hygiene requirements and/or protective measures	30
7	Information for use	31
7.1	General	31
7.2	Instruction handbook	31
7.3	Training of operators	33
7.4	Marking	33
Annex A (normative)	Noise test code for clipping machines (grade 2)	35
Annex B (normative)	Design principles to ensure cleanability of clipping machines	37
Annex C (normative)	Common hazards for food processing machines and reduction requirements applicable to clipping machines	42
Annex ZA (informative)	!Relationship between this European Standard and the Essential Requirements of EU Directive 2006/42/EC"	44

Bibliography	45
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Figures

Figure 1 — Machine with removal by fixed clip guide.....	7
Figure 2 -- Machine with removal by movable clip guide	7
Figure 3 -- Machine with spread-removal	8
Figure 4 -- Spread-removal - detail	8
Figure 5 -- Clipping machine with fixed clip guide	12
Figure 6 -- Clipping machine with movable clip guide	13
Figure 7 -- Floor machine - Danger zones	14
Figure 8 -- Added or integrated machines	15
Figure 9 -- Table top machine with fixed clip guide	18
Figure 10 -- Section A/A	18
Figure 11 -- Section A/A with fixed protection beading	19
Figure 12a -- Clipping machine with movable clip guide - removal open	20
Figure 12b -- Clipping machine with movable clip guide - removal shut	20
Figure 12 -- Clipping machine with movable clip guide in different positions	20
Figure 13 -- Infeed and outfeed side at clipping machines with protection bars	22
Figure 14 -- Infeed- and outfeedside at clipping machines with protection hood	23
Figure 15 -- Position of actuation devices	24
Figure 16 -- ON/OFF-switch with hood	26
Figure 17 -- Hygiene areas	29
Figure B.1 -- Smooth surfaces - food area	37
Figure B.2 -- Angles and radii in the food area	38
Figure B.3 -- Angles in the food area	39
Figure B.4 -- Intersecting surfaces in the food area	39
Figure B.5 -- Admissible fasteners - head profiles	40
Figure B.6 -- Castors - dimensions examples	41