

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