DIN EN 453:2015-04 (E)

Food processing machinery - Dough mixers - Safety and hygiene requirements

Contents

Page

Foreword 4

Introduction 5

1 Scope 6

2 Normative references 6

3 Terms, definitions and description 7
3.1 Terms and definitions 7
3.2 Description 7

4 List of significant hazards 8

5 Safety and hygiene requirements and/or protective measures 9
5.1 General 9
5.2 Mechanical hazards 10
5.2.1 General 10
5.2.2 Zone 1 - Volume covered by the movement of the kneading tools 10
5.2.3 Zone 2 - Space between bowl and frame 11
5.2.4 Zone 3 - Bowl driving mechanism 12
5.2.5 Zone 4 - Kneading tool-holder driving, positioning and adjusting mechanism 12
5.2.6 Loss of stability 13
5.2.7 Guide rollers and bowl 13
5.2.8 Power operated guards and bowl 13
5.3 Electrical hazards 13
5.3.1 General 13
5.3.2 Safety requirements related to electromagnetic phenomena 13
5.3.3 Protection against electric shock 13
5.3.4 Power circuits 14
5.3.5 Protection against earth faults in control circuits 14
5.4 Motor enclosures 14
5.5 Emergency stop 14
5.6 Noise reduction 14
5.7 Protection against dust emission 14
5.8 Hygiene requirements 14
5.9 Hazards generated by neglecting ergonomic principles 16

6 Verification of safety and hygiene requirements and/or measures 17

7 Information for use 18
7.1 General 18
7.2 Instruction handbook 18
7.3 Marking 20

Annex A (normative) Noise test code for dough mixers - Grade 2 of accuracy 21

A.1 Installation and mounting conditions 21
A.2 Operating conditions 21
A.3 Measurements 21
A.4 Emission sound pressure level determination 21
A.5 Sound power level determination 22

A.6 Measurement uncertainties 22
A.7 Information to be recorded 22
A.8 Information to be reported 23
A.9 Declaration and verification of noise emission values 23

Annex B (normative) Principles of design to ensure the cleanability of dough mixers 24

B.1 Terms and definitions 24
B.2 Materials of construction 24
B.3 Design 25

Annex C (informative) Method of measuring dust 43

C.1 Purpose of the test 43
C.2 Principle of the tests 43
C.3 Operating conditions 43

Bibliography 45