

DIN EN 1674:2015-12 (E)

Food processing machinery - Dough sheeters - Safety and hygiene requirements

Contents		Page
European 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	10
5.1	General	10
5.2	Mechanical hazards	11
5.2.1	General	11
5.2.2	Loss of stability	15
5.3	Electrical hazards	15
5.3.1	General	15
5.3.2	Protection against electric shock	15
5.3.3	Protection against earth faults in control circuits	15
5.3.4	Motor enclosures	15
5.3.5	Unexpected start-up	15
5.4	Requirements concerning flour dust emission	15
5.5	Hygiene requirements	16
5.5.1	General	16
5.5.2	Food area	16
5.5.3	Splash area	17
5.5.4	Non-food area	17
5.6	Hazards generated by neglecting ergonomic principles	17
6	Verification of safety and hygiene requirements and/or measures	17
7	Information for use	18
7.1	Instruction handbook	18
7.2	Marking	19
Annex A (normative) Principles of design to ensure the cleanability of dough sheeters		20
A.1	Terms and definitions	20
A.2	Materials of construction	20
A.3	Design	22
Annex B (normative) Noise test code - Grade 2 of accuracy		38
B.1	General	38
B.2	Terms and definitions	38
B.3	Installation and mounting conditions	38
B.4	Operating conditions	38
B.5	Measurements	38

B.6	Emission sound pressure level determination	38
B.7	Sound power level determination	39
B.8	Measurement uncertainties	39
B.9	Information to be recorded	39
B.10	Information to be reported	39
B.11	Declaration and verification of noise emission values	40
Annex ZA (informative) Relationship between this European Standard and the Essential Requirements of EU Directive 2006/42/EC		41
Bibliography		42