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NSAI Standards

Irish Standard
I.S. EN 453:2014

Food processing machinery - Dough mixers - Safety and hygiene requirements

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I.S. EN 453:2014

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EUROPEAN STANDARD

NORME EUROPÉENNE

EUROPÄISCHE NORM

EN 453

October 2014

ICS 67.260

Supersedes EN 453:2000+A1:2009

English Version

Food processing machinery - Dough mixers - Safety and hygiene requirements

Machines pour les produits alimentaires - Pétrins - Prescriptions relatives à la sécurité et l'hygiène

Nahrungsmittelmaschinen - Teigknetmaschinen - Sicherheits- und Hygieneanforderungen

This European Standard was approved by CEN on 6 September 2014.

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Foreword

This document (EN 453:2014) has been prepared by Technical Committee CEN/TC 153 “Machinery intended for use with foodstuffs and feed”, the secretariat of which is held by DIN.

This European Standard shall be given the status of a national standard, either by publication of an identical text or by endorsement, at the latest by April 2015 and conflicting national standards shall be withdrawn at the latest by April 2015.

Attention is drawn to the possibility that some of the elements of this document may be the subject of patent rights. CEN [and/or CENELEC] shall not be held responsible for identifying any or all such patent rights.

This document supersedes EN 453:2000+A1:2009.

This document has been prepared under a mandate given to CEN by the European Commission and the European Free Trade Association, and supports essential requirements of EU Directive 2006/42/EC.

For relationship with EU Directive 2006/42/EC, see informative Annex ZA, which is an integral part of this document.

Significant changes:

The significant changes with respect to the previous edition EN 453:2000+A1:2009 are listed below:

— solid guard to protect against dust emission was added;

— table of verification of safety and hygiene requirements was completely revised.

According to the CEN-CENELEC Internal Regulations, the national standards organizations of the following countries are bound to implement this European Standard: Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, Former Yugoslav Republic of Macedonia, France, Germany, Greece, Hungary, Iceland, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Norway, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, Switzerland, Turkey and the United Kingdom.

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Introduction

This document is a type C standard as stated in EN ISO 12100.

The machinery concerned and the extent to which hazards, hazardous situations and events are covered are indicated in the scope of this European Standard.

When provisions of this type C standard are different from those which are stated in type A or B standards, the provisions of this type C standard take precedence over the provisions of the other standards, for machines that have been designed and built according to the provisions of this type C standard.

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1 Scope

1.1 This European Standard specifies safety and hygiene requirements for the design and manufacture of dough mixers with rotating bowls of capacity greater than or equal to 5 L[1)] and less than or equal to 500 L.

These dough mixers are used separately or in a line in the food industry and shops (pastry-making, bakeries, confectionery, etc.) for manufacturing of dough by mixing flour, water and other ingredients. These machines can be fed by hand or mechanically.

These machines are sometimes used in other industries (e.g. pharmaceutical industry, chemical industry, printing), but hazards related to these uses are not dealt with in this standard.

This European Standard deals with all significant hazards, hazardous situations and events relevant to the transport, installation, adjustment, operation, cleaning, maintenance, dismantling, disassembling and scrapping of dough mixers, when they are used as intended and under the conditions of misuse which are reasonably foreseeable by the manufacturer (see Clause 4).

1.2 This European Standard does not deal with the following machines:

— planetary mixers (see EN 454);

— continuously fed machines;

— mixers with stationary vertical bowls;

— experimental and testing machines under development by the manufacturer;

— domestic appliances;

— automatic loading and unloading devices.

1.3 This European Standard is not applicable to machines which are manufactured before its date of publication as a European Standard.

2 Normative references

The following documents, in whole or in part, are normatively referenced in this document and are indispensable for its application. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

EN 614-1:2006+A1:2009, *Safety of machinery — Ergonomic design principles — Part 1: Terminology and general principles*

EN 1672-2:2005+A1:2009, *Food processing machinery — Basic concepts — Part 2: Hygiene requirements*

EN 60204-1:2006, *Safety of machinery — Electrical equipment of machines — Part 1: General requirements (IEC 60204-1:2005, modified)*

EN 60529, *Degrees of protection provided by enclosures (IP Code) (IEC 60529)*

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1) Below 5 L, EN 60335-1 and EN 60335-2 are applicable.

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