

## საქართველოს სტანდარტი

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სურსათის მწარმოებელი მანქანები- სალათის საშრობი- უსაფრთხოების და  
ჰიგიენური მოთხოვნები

საქართველოს სტანდარტებისა და მეტროლოგიის  
ეროვნული სააგენტო  
თბილისი

# სსტ ენ 13621:2004+A1:2010/2019

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1 შემუშავებულია საქართველოს სტანდარტების და მეტროლოგიის ეროვნული სააგენტოს სტანდარტების დეპარტამენტის მიერ

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English Version

## Food processing machinery - Salad dryers - Safety and hygiene requirements

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

Nahrungsmittelmaschinen - Salatschleudern - Sicherheits- und Hygieneanforderungen

This European Standard was approved by CEN on 6 May 2004 and includes Amendment 1 approved by CEN on 18 March 2010.

CEN members are bound to comply with the CEN/CENELEC Internal Regulations which stipulate the conditions for giving this European Standard the status of a national standard without any alteration. Up-to-date lists and bibliographical references concerning such national standards may be obtained on application to the CEN Management Centre or to any CEN member.

This European Standard exists in three official versions (English, French, German). A version in any other language made by translation under the responsibility of a CEN member into its own language and notified to the CEN Management Centre has the same status as the official versions.

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## Foreword

This document (EN 13621:2004+A1:2010) 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of an identical text or by endorsement, at the latest by October 2010, and conflicting national standards shall be withdrawn at the latest by October 2010.

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 includes Amendment 1, approved by CEN on 2010-03-18.

This document supersedes EN 13621:2004.

The start and finish of text introduced or altered by amendment is indicated in the text by tags A1 A1.

It is one of a series of standards on the design and construction of machines used in the catering, as:

- vegetable cutting machines;
- catering attachments for machines having an auxiliary drive hub;
- food processors and blenders;
- hand-held blenders and whisks;
- beam mixers;
- salad dryers;
- vegetable peelers;
- cooking kettles equipped with stirrer and/or mixer.

A1 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 Directives.

For relationship with EU Directive(s), see informative Annexes ZA and ZB, which are integral parts of this document. A1

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, France, Germany, Greece, Hungary, Iceland, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Norway, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, Switzerland and United Kingdom.

## Introduction

The use of salad dryers involves various mechanical and other hazards.

<sup>A1</sup> Their extensive use in numerous countries justifies the need of a standard covering both safety and the hazards to food hygiene. <sup>A1</sup>

<sup>A1</sup> This European Standard is a type C standard as stated in EN ISO 12100. <sup>A1</sup>

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

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.