საქართველოს სტანდარტი

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სსტ ენ 1974:1998+A1:2009/2019

საინფორმაციო მონაცემები

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4 პირველად

5 რეგისტრირებულია საქართველოს სტანდარტების და მეტროლოგიის ეროვნული სააგენტოს რეესტრში: 2019 წლის 6 დეკემბერი №268-1.3-016608

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English Version

Food processing machinery - Slicing machines - Safety and hygiene requirements

Machines pour les produits alimentaires - Trancheurs -Prescriptions relatives à la sécurité et à l'hygiène Nahrungsmittelmaschinen - Aufschnittschneidemaschinen - Sicherheits- und Hygieneanforderungen

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EUROPEAN COMMITTEE FOR STANDARDIZATION COMITÉ EUROPÉEN DE NORMALISATION EUROPÄISCHES KOMITEE FÜR NORMUNG

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Foreword

This document (EN 1974:1998+A1:2009) 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 Standard has been prepared by Working Group 3 "Slicing Machines" of CEN/TC 153.

The Working Group comprised representatives from the following countries: Austria, Denmark, France, Germany, Italy, Netherlands and United Kingdom.

Annex A is a normative part of this Standard.

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of an identical text or by endorsement, at the latest by February 2010, and conflicting national standards shall be withdrawn at the latest by February 2010.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 2009-07-23.

This document supersedes EN 1974:1998.

The start and finish of text introduced or altered by amendment is indicated in the text by tags [A] (A].

This European Standard 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(s).

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

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Introduction

(A) 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 hazardous 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 to the provision of this type C standard.

Complementary to the hygiene requirements common to all food processing machines, specific requirements for cleanability and sanitation of the machines in the scope are formulated. (41)

1 Scope

1.1 This European Standard specifies the safety and hygiene requirements for the design and manufacture of slicing machines which are fitted with power driven circular cutting blade of more than 150 mm in diameter, with a reciprocating feed carriage and are transportable. These types of slicing machines are intended to be used in shops, restaurants, supermarkets, canteens etc.

Industrial slicers are excluded. They are normally used in meat and sausage processing plants; they are not intended to be transportable and are permanently placed in position.

It covers all significant hazards at such machines, as identified by risk assessment (see EN 1050), which are listed in 4 of this Standard.

It applies when such machines are operated under the intended use as defined in 3.22 and 5.2 of EN ISO 12100-1:2003 (a) and stated in the instruction handbook (see 7.2), included cleaning, dismantling of removable parts and changing the blade.

NOTE If the machine is not used under the above conditions, the manufacturer should, when informed of such a situation, check by a new risk analysis that the preventative measures remain valid.

Noise and vibration are not considered to be significant hazards for these machines.

- **1.2** This Standard covers the following types of slicing machines:
- Horizontal feed slicers (manual see figure 1 or automatic see figure 13);
- Gravity feed slicers (manual see figure 2 or automatic).

Slicing machines consist of a base, a blade, a blade cover, a blade guard, a blade sharpener, a gauge plate (a guard plate for automatic slicers), a product holder, a reciprocating carriage, a product pusher and electrical control components.

Slicing machines can be equipped with:

- Clamping device,
- Stacker,