

BS EN 15165:2014



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Food processing machinery — Forming machines — Safety and hygiene requirements

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National foreword

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The UK participation in its preparation was entrusted to Technical Committee MCE/3/5, Food industry machines.

A list of organizations represented on this committee can be obtained on request to its secretary.

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Food processing machinery - Forming machines - Safety and hygiene requirements

Machines pour les produits alimentaires - Formeuses pour viandes hachées - Prescriptions relatives à la sécurité et l'hygiène

Nahrungsmittelmachines - Formmaschinen - Sicherheits- und Hygieneanforderungen

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Foreword

This document (EN 15165:2014) 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of an identical text or by endorsement, at the latest by April 2015 and conflicting national standards shall be withdrawn at the latest by April 2015.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 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.

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.

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 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.

1 Scope

1.1 General

This European Standard applies to forming machines, used for forming food products with a mould into portions, as defined in 1.2.

This document applies to both machines standing on the floor and table top machines, and also to machines integrated in a processing line (i.e. interfaces, when the machine is combined with other machines).

This European Standard covers the following auxiliary devices and interchangeable equipment:

- a) auxiliary devices:
 - 1) paper interleavers;
 - 2) croquette attachment;
 - 3) meat ball rollers;
 - 4) stick inserters;
 - 5) specific material/product conveyors;
 - 6) specific lifting and tilting devices.
- b) interchangeable equipment:
 - 1) croquette attachment;
 - 2) meat ball rollers;
 - 3) stick inserters;
 - 4) specific material/product conveyors;
 - 5) specific lifting and tilting devices.

This European Standard deals with all significant hazards, hazardous situations and events relevant to forming machines, when they are used as intended and under conditions of misuse which are reasonable foreseeable by the manufacturer (see Clause 4).

This European Standard deals with the significant hazards, hazardous situations and events arising during the whole lifetime of the machine, including the phases of transport, assembly and installation, commissioning, maintenance, dismantling, disabling and scrapping and use as defined in EN ISO 12100:2010, 5.4.

This European Standard is not applicable to forming machines which are manufactured before the date of publication of this document by CEN.

1.2 Machine description

This European Standard specifies requirements for the design, manufacture and operating of forming machines, e.g. for rissoles, hamburgers, in the following only referred to as machines.