



NSAI
Standards

Irish Standard
I.S. EN 15774:2010

Food processing machinery - Machines for processing fresh and filled pasta (tagliatelle, cannelloni, ravioli, tortellini, orecchiette and gnocchi) - Safety and hygiene requirements

I.S. EN 15774:2010

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Food processing machinery - Machines for processing fresh and filled pasta (tagliatelle, cannelloni, ravioli, tortellini, orecchiette and gnocchi) - Safety and hygiene requirements

Machines pour les produits alimentaires - Machines pour pâtes alimentaires (tagliatelle, cannelloni, ravioli, tortellini, orecchiette et gnocchi) - Prescriptions relatives à la sécurité et à l'hygiène

Nahrungsmittelmaschinen - Maschinen zur Herstellung von frischen und gefüllten Teigwaren (Tagliatelle, Cannelloni, Ravioli, Tortellini, Orecchiette und Gnocchi) - Sicherheits- und Hygieneanforderungen

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Foreword

This document (EN 15774:2010) 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of an identical text or by endorsement, at the latest by May 2011, and conflicting national standards shall be withdrawn at the latest by May 2011.

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(s).

For relationship with EU Directive(s), 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, 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

This European Standard is a type C standard as defined in the introduction of EN ISO 12100:2003.

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

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.

1 Scope

This European Standard applies to machines for the processing of fresh and filled pasta, by mixing, kneading, dough sheet forming, pasta forming and pasteurizing, as described in Clause 3.

It applies to stationary and movable machines (not intended to be moved during operation), with a nominal capacity of not less than 25 kg/h.

This European Standard deals with all significant hazards, hazardous situations, and events when the machines falling within the scope of this standard are used as intended and under conditions of misuse which are reasonably foreseeable by the manufacturer (see Clause 4). It deals with the hazards during the following phases of the machines' lifetime: transport, assembly and installation, commissioning, setting and adjusting, operation, cleaning, fault finding, maintenance, de-commissioning, dismantling, disabling and scrapping.

This European Standard applies to the following groups of machines:

- discontinuous manually loaded kneading machines with or without lifting and tilting devices;
- continuous kneading machine;
- combination of dough kneading and dough sheet forming machine;
- forming machine processing one single dough sheet;
- forming machine processing two dough sheets;
- dough sheet forming machine;
- sizing roller machine;
- dough transport shuttle machine;
- steam pasteurizer machine;
- cooler machine;
- dough sheet cutting machine;
- gnocchi machine;
- typical shapes pasta machine.

This European Standard is not applicable to the following machines:

- household machines;
- auxiliary equipment (not changing the characteristics of product): conveying systems not part of the machinery, weighting and bagging equipment, lifting and tilting machinery (dealt with in EN 13288).

This European Standard is not applicable to pasta processing machines, which are manufactured before the date of its publication as EN.

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