



NSAI
Standards

Irish Standard
I.S. EN 13870:2015

Food processing machinery - Portion cutting machines - Safety and hygiene requirements

I.S. EN 13870:2015

Incorporating amendments/corrigenda/National Annexes issued since publication:

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National Foreword

I.S. EN 13870:2015 is the adopted Irish version of the European Document EN 13870:2015, Food processing machinery - Portion cutting machines - Safety and hygiene requirements

This document does not purport to include all the necessary provisions of a contract. Users are responsible for its correct application.

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In line with international standards practice the decimal point is shown as a comma (,) throughout this document.

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EUROPEAN STANDARD

EN 13870

NORME EUROPÉENNE

EUROPÄISCHE NORM

September 2015

ICS 67.260

Supersedes EN 13870:2005+A1:2010

English Version

Food processing machinery - Portion cutting machines - Safety and hygiene requirements

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

Nahrungsmittelmaschinen -
Portionsschneidemaschinen - Sicherheits- und
Hygieneanforderungen

This European Standard was approved by CEN on 1 August 2015.

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-CENELEC 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-CENELEC Management Centre has the same status as the official versions.

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Contents	Page
European foreword.....	4
Introduction	5
1 Scope	6
1.1 General.....	6
1.2 Types of machinery	6
1.3 Machine construction	8
1.4 Intended use	8
2 Normative references	9
3 Terms and definitions	10
4 List of significant hazards	12
5 Safety and hygiene requirements and/or protective measures	16
5.1 General.....	16
5.2 Mechanical hazards	16
5.2.1 General.....	16
5.2.2 Zone 1 – Powered components in the feed zone	17
5.2.3 Zone 2 – Powered components in the discharge zone	20
5.2.4 Zone 3 – Movable guards	21
5.2.5 Zone 4 – Blade protection.....	22
5.2.6 Zone 5 – Blade mounting	24
5.2.7 Zone 6 – Locking slide / Hold-down unit	24
5.2.8 Zone 7 – Grippers	24
5.2.9 Zone 8 – Transport conveyor belts	24
5.2.10 Sorting stations	25
5.2.11 Drive components in the machine housing	26
5.2.12 Interlocks of guards for preventing access to the moving blade	26
5.3 Electrical hazards.....	27
5.3.1 General.....	27
5.3.2 Emergency stop.....	27
5.3.3 Protection against water ingress.....	28
5.4 Hydraulic and pneumatic hazards	29
5.5 Hazard from loss of stability	29
5.6 Noise reduction.....	29
5.7 Ergonomic requirements	29
5.8 Hygiene and cleaning.....	30
5.8.1 General.....	30
5.8.2 Food area.....	31
5.8.3 Splash area.....	32
5.8.4 Non-food area	32
5.8.5 Surface condition	32
5.8.6 Cleaning	32
6 Verification of safety and hygiene requirements and/or protective measures	33
7 Information for use	34
7.1 General.....	34
7.2 Instruction handbook.....	34

7.3 Marking	37
Annex A (normative) Noise test code for portion cutting machines (grade 2)	38
Annex B (normative) Design principles to ensure cleanability of portion cutting machines and their auxiliary components	40
Annex ZA (informative) Relationship between this European Standard and the Essential Requirements of EU Directive 2006/42/EC	45
Bibliography	46

EN 13870:2015 (E)**European foreword**

This document (EN 13870:2015) 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 March 2016, and conflicting national standards shall be withdrawn at the latest by March 2016.

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 13870:2005+A1:2010.

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 13870:2005+A1:2010 are listed below:

- Clause 1: types of machines have been adapted to the current state of the art; pictures of the types of machines have been renewed; exclusion of automatic industrial slicing machines;
- Clause 3: clarify of some definitions and use of this wording in the document;
- Clause 4: transferred to a table;
- inclusion of automatic loading;
- better description of the requirements for protective equipment;
- better description of risk areas, such as inlet tunnel (including dimension table);
- new components have been added, such as pusher and rocker.

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.

EN 13870:2015 (E)**1 Scope****1.1 General**

This European Standard covers portion cutting machines and accessories.

This European Standard does not apply to automatic industrial slicing machines (see prEN 16743) and band saw machines (see EN 12268).

This European Standard defines requirements for the design and manufacture of portion cutting machines.

The machines covered by this European Standard are used for continuous portioning of fresh, smoked or frozen meat with and without bones or of similar products by separation by means of a blade.

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

This European Standard deals with the hazards which can arise during commissioning, operation, maintenance and decommissioning of the machine.

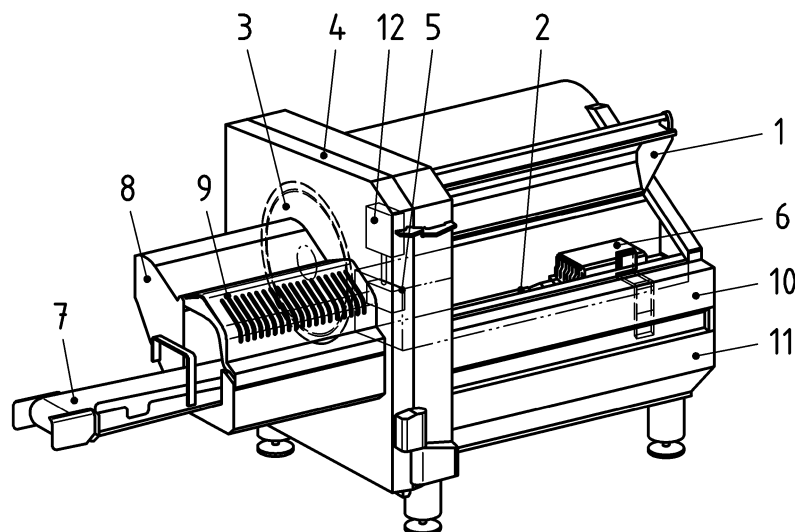
The European Standard does not deal with the specific hazards of loading devices.

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

1.2 Types of machinery

This European Standard covers the following types of machinery:

- portion cutting machines with manual loading (see Figure 1);
- portion cutting machines with automatic loading (see Figure 2).

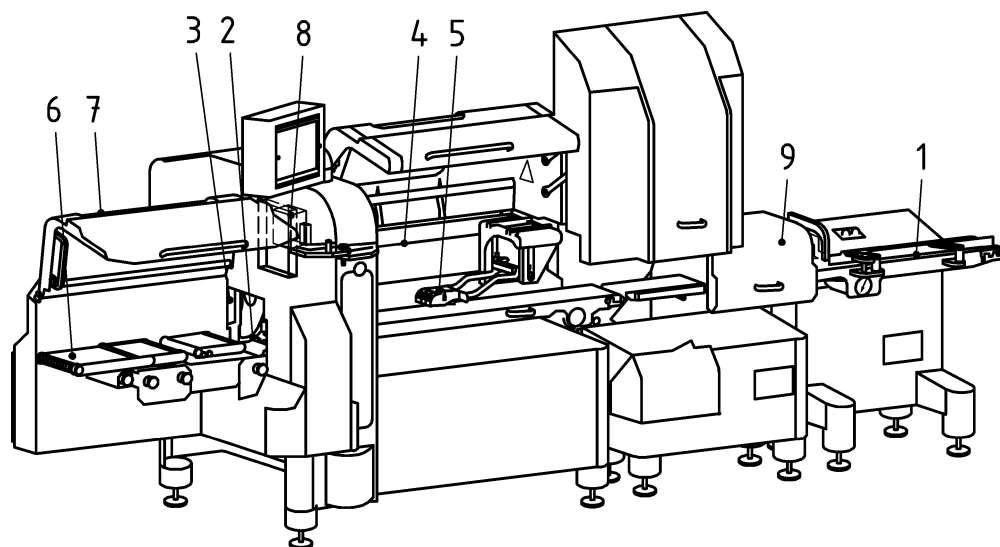


Key

- | | | | |
|---|--|----|--|
| 1 | loading protection hood | 7 | discharge conveyor belt (optional) |
| 2 | product base | 8 | discharge chute |
| 3 | round/sickle blade | 9 | discharge chute hood |
| 4 | blade protection hood/cutting space | 10 | feed protection hood |
| 5 | cutting zone | 11 | machine housing |
| 6 | cutting material holder/feeding carriage | 12 | locking slide/hold-down unit (depending on machine type) |

Figure 1 — Portion cutting machine with manual loading (exemplary embodiment)

EN 13870:2015 (E)

**Key**

1	product base	6	discharge conveyor belt
2	blade	7	discharge chute hood
3	blade protection hood/cutting space	8	hold-down unit
4	machine housing	9	pre-weighing unit (optional)
5	cutting material holder/feeding carriage		

Figure 2 — Portion cutting machine with automatic loading (exemplary embodiment)**1.3 Machine construction**

Portion cutting machines depending on the construction consist of: machine housing (machine frame), fixed or moving product bases, automatic or manually operated grippers, hold-down unit, blade housing, blade, discharge device, associated drives, electrical, hydraulic or pneumatic components.

Portion cutting machines in the scope of this document may be equipped with the following auxiliary components:

- loading aid;
- discharge conveyor belt;
- laying unit;
- measurement or scanning devices;
- scales;
- sorting station (e.g. rocker, pusher);
- movement devices (e.g. castors).

1.4 Intended use

The intended use (as defined in EN ISO 12100:2010, 3.23) of portion cutting machines as dealt with in this document is described in 1.1.

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