



NSAI
Standards

Irish Standard
I.S. EN 15165:2014

Food processing machinery - Forming machines - Safety and hygiene requirements

I.S. EN 15165:2014

Incorporating amendments/corrigenda/National Annexes issued since publication:

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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

Nahrungsmittelmaschinen - Formmaschinen - Sicherheits- und Hygieneanforderungen

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Contents

Page

Foreword.....	5
Introduction	6
1 Scope	7
1.1 General.....	7
1.2 Machine description	7
1.3 Combinations of forming machines and auxiliary devices and/or interchangeable equipment.....	10
1.3.1 Definition	10
1.3.2 Example for combinations	11
2 Normative references	11
3 Terms and definitions	12
4 List of significant hazards	13
5 Safety and hygiene requirements and/or –protective measures.....	17
5.1 General.....	17
5.2 Mechanical hazards – General	17
5.2.1 Guard interlocking	17
5.2.2 Cutting hazards.....	17
5.3 Forming machines with feed intake hopper	17
5.3.1 Technical solutions for infeed area	17
5.3.2 Specific requirements for types of hoppers	18
5.3.3 Mould filling area in the feed intake hopper	23
5.3.4 Crushing points between the mould plate and other parts of the machine	23
5.3.5 Ejector mechanism.....	24
5.3.6 Plastic film/paper interleaver (where fitted).....	24
5.3.7 Mechanism to insert sticks (where fitted).....	24
5.3.8 Meat ball roller (where fitted).....	24
5.3.9 Drives (e.g. vee-belts and pulleys; chains and sprockets; gears, drive shafts and clutches)	24
5.3.10 Discharge conveyor (where fitted).....	25
5.3.11 Loading devices.....	25
5.3.12 Additional requirements for lift-tilt devices	25
5.4 Additional requirements for table top machines with tray	27
5.4.1 Infeed side	27
5.4.2 Outfeed side	29
5.5 Electrical hazards	30
5.5.1 General.....	30
5.5.2 Emergency stop-device	30
5.5.3 Protection against water ingress	30
5.5.4 On- and Off-switch.....	32
5.5.5 Safety requirements related to electromagnetic phenomena	32
5.6 Hydraulic and pneumatic hazards	32
5.7 Hazards from loss of stability.....	32
5.8 Noise reduction.....	32
5.9 Ergonomic requirements	32
5.10 Hygiene and cleaning.....	33
6 Verification of safety and hygiene requirements and/or protective measures	35

7	Information for use	37
7.1	General	37
7.2	Instruction handbook	37
7.3	Marking	39
Annex A	(normative) Noise test code for forming machines (grade 2)	40
A.1	Sound measurements	40
A.2	Installation and mounting conditions	42
A.3	Operating conditions	42
A.4	Measurement	42
A.5	Information to be recorded	42
A.6	Information to be reported	42
A.7	Declaration and verification of noise emission values	43
Annex B	(normative) Design principles to ensure the cleanability of forming machines	44
B.1	Terms and definitions	44
B.2	Materials of construction	45
B.3	Design	45
	Bibliography	51

Figures

Figure 1	— Floor machines	9
Figure 2	— Table top machine with tray	10
Figure 3	— Example of combination	11
Figure 4	— Danger zones	16
Figure 5	— Forming machine with feed intake hopper and switch bar/light barrier – safety distances	20
Figure 6	— Forming machines with divided hopper – safety distances	21
Figure 7	— Forming machine with feed intake hopper — Example: ladder – safety distances	22
Figure 8	— Forming machine with feed intake hopper — Example: step, two-hand control	22
Figure 9	— Plough in feed intake hopper	23
Figure 10	— Safety device for container position	27
Figure 11	— Infeed and outfeed side of table top machines	29
Figure 12	— Outfeed side of table top machines	30
Figure 13	— On/Off switch with hood	31
Figure 14	— Hygiene areas of forming machines	34
Figure 15	— Hygiene areas of forming machines	35
Figure A.1	— Position of measuring point	41
Figure B.1	— Joined surfaces – food area	44
Figure B.2	— Corners and radii in food area	45
Figure B.3	— Angles in the food area	46
Figure B.4	— Intersecting surfaces in the food area	47
Figure B.5	— Acceptable joining elements – head profiles	48
Figure B.6	— Castors – dimensions examples	49

EN 15165:2014 (E)

Tables

Table 1 — List of significant hazards	14
Table 2 — Verification list	36

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.

EN 15165:2014 (E)

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

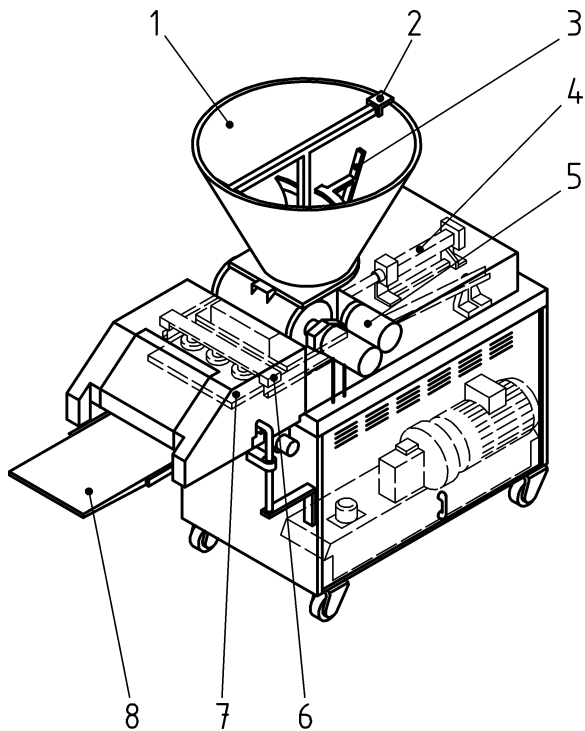
This European Standard specifies requirements for the design, manufacture and operating of forming machines, e.g. for rissoles, hamburgers, in the following only referred to as machines.

EN 15165:2014 (E)

It specifies safety and hygiene requirements for design and manufacture of forming machines, which are used for forming food products into portions with a mould. The mould may have a sliding or rotary movement and is filled with product in one position and emptied in another.

These machines have a feed provision, which is in the most cases a feed intake hopper (see Figure 1 and Figure 2). Moulds may be filled by the action of rotating worm, rotating paddles or reciprocating hydraulic arms. Machines produce single or multiple lines of products.

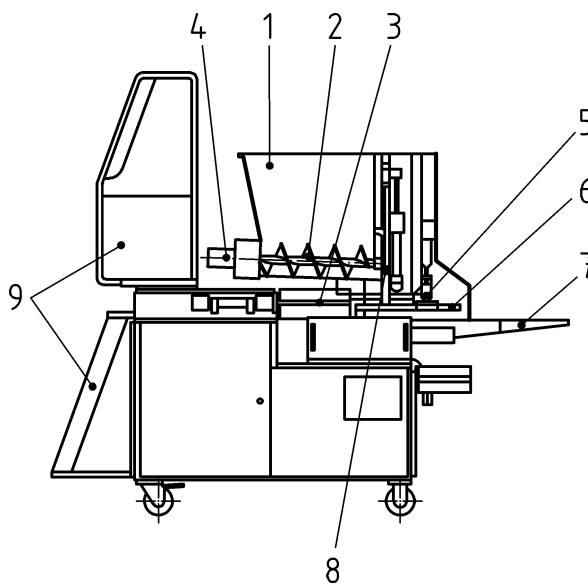
Forming machines are intended for use on ground or minced meat, meat products, fish, vegetables or similar products. Use includes manufacture of product, setting, treating or process changeover, cleaning, fault finding and maintenance.



Key

- | | |
|---------------------|------------------|
| 1 hopper | 5 feed drive |
| 2 hopper insert | 6 knock out unit |
| 3 feed spiral | 7 mould plate |
| 4 mould plate drive | 8 conveyor |

a) Floor machine with hopper



Key

- | | |
|---------------------|--------------------------------|
| 1 trough | 6 mould plate |
| 2 feed spiral | 7 conveyor |
| 3 mould plate drive | 8 press block |
| 4 feed drive | 9 stairs and cleaning platform |
| 5 knock out unit | |

b) Floor machine with trough

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