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BS EN 1672-1:2014



BSI Standards Publication

Food processing machinery — Basic concepts

Part 1: Safety requirements

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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 - Basic concepts - Part 1: Safety requirements

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Nahrungsmittelmaschinen - Allgemeine Gestaltungsleitsätze - Teil 1: Sicherheitsanforderungen

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COMITÉ EUROPÉEN DE NORMALISATION
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Foreword

This document (EN 1672-1:2014) 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of an identical text or by endorsement, at the latest by April 2015 and conflicting national standards shall be withdrawn at the latest by April 2015.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.

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.

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Introduction

Food processing machines are used extensively in Europe, in domestic, catering and industrial applications. They present many health and safety hazards and have the potential to cause serious injury.

At the time of publication of this European Standard there exist about 50 European C-standards for all kinds of food processing machinery. Yet, some food processing machines are so specific and their variety is so large that it is not possible to sufficiently cover all types by machine-specific standards. EN 1672-1 therefore addresses those food processing machines that are not covered by one of the machine-specific standards that are listed in Annex C.

The extent to which hazards are covered by this document is indicated in the Scope and Clause 4.

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1 Scope

This European Standard deals with the significant hazards, hazardous situations and events relevant to commercial and industrial food processing machines as defined in Clause 3 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 significant hazards, hazardous situations and events that occur during transport, assembly and installation, commissioning, setting, teaching, programming, process changeover, operation, cleaning, fault finding and maintenance.

This European Standard deals with those risks which occur commonly in food processing machines and for which common technical requirements can be set which can be applied at all (or most) machines which have that particular hazard.

Exclusions:

This European Standard is not applicable to the following machines:

- food processing machines intended for domestic use;
- food processing machines covered by the machine-specific standards listed in Annex C;
- packaging machines;
- machines used in the agricultural and animal rearing sectors.

This European Standard does not deal with the hygiene risks to the consumer of the food product handled in the food processing machine. These risks are dealt with in EN 1672-2:2005+A1:2009.

This European Standard is not applicable to food processing machines that were manufactured before the date of its publication as a European Standard.

2 Normative references

The following documents, in whole or in part, are normatively referenced in this document and are indispensable for its application. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

EN 574:1996+A1:2008, *Safety of machinery — Two-hand control devices — Functional aspects — Principles for design*

EN 614-1, *Safety of machinery — Ergonomic design principles — Part 1: Terminology and general principles*

EN 619:2002+A1:2010, *Continuous handling equipment and systems — Safety and EMC requirements for equipment for mechanical handling of unit loads*

EN 620:2002+A1:2010, *Continuous handling equipment and systems — Safety and EMC requirements for fixed belt conveyors for bulk materials*

EN 626-1:1994+A1:2008, *Safety of machinery — Reduction of risks to health from hazardous substances emitted by machinery — Part 1: Principles and specifications for machinery manufacturers*