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BS EN 1674:2015



BSI Standards Publication

Food processing machinery — Dough sheeters — Safety and hygiene requirements

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This British Standard is the UK implementation of EN 1674:2015. It supersedes BS EN 1674:2000+A1:2009 which is withdrawn.

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.

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

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Published by BSI Standards Limited 2015

ISBN 978 0 580 78886 4

ICS 67.260

Compliance with a British Standard cannot confer immunity from legal obligations.

This British Standard was published under the authority of the Standards Policy and Strategy Committee on 30 September 2015.

Amendments/corrigenda issued since publication

Date	Text affected
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EUROPÄISCHE NORM

September 2015

ICS 67.260

Supersedes EN 1674:2000+A1:2009

English Version

Food processing machinery - Dough sheeters - Safety and hygiene requirements

Machines pour les produits alimentaires - Laminoirs à pâte - Prescriptions relative à la sécurité et à l'hygiène

Nahrungsmittelmaschinen - Teigausrollmaschinen - Sicherheits- und Hygieneanforderungen

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

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EUROPEAN COMMITTEE FOR STANDARDIZATION
COMITÉ EUROPÉEN DE NORMALISATION
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CEN-CENELEC Management Centre: Avenue Marnix 17, B-1000 Brussels

Contents	Page
European foreword	4
Introduction	5
1 Scope	6
2 Normative references	6
3 Terms, definitions and description	7
3.1 Terms and definitions	7
3.2 Description	7
4 List of significant hazards	8
5 Safety and hygiene requirements and/or protective measures	10
5.1 General	10
5.2 Mechanical hazards	11
5.2.1 General	11
5.2.2 Loss of stability	15
5.3 Electrical hazards	15
5.3.1 General	15
5.3.2 Protection against electric shock	15
5.3.3 Protection against earth faults in control circuits	15
5.3.4 Motor enclosures	15
5.3.5 Unexpected start-up	15
5.4 Requirements concerning flour dust emission	15
5.5 Hygiene requirements	16
5.5.1 General	16
5.5.2 Food area	16
5.5.3 Splash area	17
5.5.4 Non-food area	17
5.6 Hazards generated by neglecting ergonomic principles	17
6 Verification of safety and hygiene requirements and/or measures	17
7 Information for use	18
7.1 Instruction handbook	18
7.2 Marking	19
Annex A (normative) Principles of design to ensure the cleanability of dough sheeters	20
A.1 Terms and definitions	20
A.2 Materials of construction	20
A.3 Design	22
Annex B (normative) Noise test code – Grade 2 of accuracy	38
B.1 General	38
B.2 Terms and definitions	38
B.3 Installation and mounting conditions	38

This is a preview of "BS EN 1674:2015". [Click here to purchase the full version from the ANSI store.](#)

B.4	Operating conditions	38
B.5	Measurements	38
B.6	Emission sound pressure level determination	38
B.7	Sound power level determination	39
B.8	Measurement uncertainties	39
B.9	Information to be recorded	39
B.10	Information to be reported	39
B.11	Declaration and verification of noise emission values	40
Annex ZA (informative) Relationship between this European Standard and the Essential Requirements of EU Directive 2006/42/EC		41
Bibliography		42

This is a preview of "BS EN 1674:2015". [Click here to purchase the full version from the ANSI store.](#)

European foreword

This document (EN 1674:2015) 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 1674:2000+A1:2009.

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 1674:2000+A1:2009 are listed below:

- normative references were updated;
- list of significant hazards and dangers zones for mechanical hazards were specified more detailed;
- new sub-clauses: 5.3.5 (Unexpected start-up) and 5.4 (flour duster).

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

This European Standard 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 European 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.

1 Scope

This European Standard specifies safety and hygiene requirements for the design and manufacture of dough sheeters, as described in Clause 3, used in the food industry and craft activities (bread-making, pastry-making, sweet industries, bakeries, confectioners, delicatessens, catering facilities, etc.) for reducing the thickness of a solid mass of dough or pastry by rolling it out.

This European Standard deals with all significant hazards, hazardous situations and events relevant to the transport, installation, adjustment, operation, cleaning, maintenance, dismantling, disassembling and scrapping of dough mixers, when they are used as intended and under the conditions of misuse which are reasonably foreseeable by the manufacturer (see Clause 4).

This European Standard deals with all significant hazards, hazardous situations and events relevant to dough sheeters, when they are used as intended and under conditions of misuse which are reasonably foreseeable by the manufacturer (see Clause 5).

Noise is not considered to be a significant hazard. This does not mean that the manufacturer is absolved from reducing noise and making a noise declaration. Therefore a noise test code is given in Annex B.

The following machines are excluded:

- experimental and testing machines under development by the manufacturer;
- dough sheeters where the dough is fed to the rollers by gravity (e.g. pizzabase dough sheeters);
- domestic appliances¹⁾.

This European Standard is not applicable to dough sheeters which are manufactured before the date of its publication as EN.

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 614-1:2006+A1:2009, *Safety of machinery — Ergonomic design principles — Part 1: Terminology and general principles*

EN 953, *Safety of machinery — Guards — General requirements for the design and construction of fixed and movable guards*

EN 1672-2:2005+A1:2009, *Food processing machinery — Basic concepts — Part 2: Hygiene requirements*

EN 60204-1:2006, *Safety of machinery — Electrical equipment of machines — Part 1: General requirements (IEC 60204-1:2005, modified)*

EN 60529, *Degrees of protection provided by enclosures (IP Code) (IEC 60529)*

EN ISO 3743-1, *Acoustics — Determination of sound power levels and sound energy levels of noise sources using sound pressure — Engineering methods for small movable sources in reverberant fields — Part 1: Comparison method for a hard-walled test room (ISO 3743-1)*

¹⁾ EN 60335-1 and EN 60335-2-64 are applicable