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BS EN 16754:2016



BSI Standards Publication

Artisan Gelato and ice cream machinery — Performance characteristics and energy consumption

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This British Standard is the UK implementation of EN 16754:2016.

The UK participation in its preparation was entrusted to Technical Committee RHE/19, Commercial refrigerated food cabinets (cold room and display cases).

A list of organizations represented on this committee can be obtained on request to its secretary.

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English Version

Artisan Gelato and ice cream machinery - Performance characteristics and energy consumption

Machines à glace artisanale et crème glacée -
Caractéristiques de performance et consommation
d'énergie

Maschinen für handwerklich hergestelltes Eis und
Speiseeis - Bestimmung von Leistungsmerkmalen und
Energieaufnahme

This European Standard was approved by CEN on 21 November 2015.

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European foreword

This document (EN 16754:2016) has been prepared by Technical Committee CEN/TC 44 "Commercial refrigerated cabinets, Commercial and Professional Refrigerating Appliances and Systems, Performance and Energy Consumption", the secretariat of which is held by UNI.

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of an identical text or by endorsement, at the latest by July 2016, and conflicting national standards shall be withdrawn at the latest by July 2016.

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1 Scope

This European Standard specifies requirements and test conditions of machines for processing Artisan Gelato, ice cream and similar frozen desserts.

It defines machines performance characteristics and energy consumption, measured under specified conditions and test methods, using a reference test mix.

This European Standard applies to professional machines having a maximum capacity of 400 l, for thermal-treatment of Artisan Gelato, ice cream and similar frozen desserts listed as follows:

- pasteurizers;
- ageing vats;
- cream cookers;
- batch freezers;
- combined machines.

The machine can be factory assembled or field connected to a remote condensing unit.

The machine can include separate remote refrigeration systems for the frozen product and fresh mix and can be either air-cooled or water-cooled.

2 Normative references

Not applicable.

3 Terms and definitions

For the purposes of this document, the following terms and definitions apply.

3.1

compression type machines

machines where the cooling is performed by means of a refrigerant liquid at low pressure in a heat exchanger (evaporator), the steam thus formed becomes a liquid by a mechanical compression higher pressure and cooling in another heat exchanger (condenser)

3.2

condenser

heat exchanger in which after compression, the vaporized refrigerant is liquefied, giving off heat to external cooling system

3.3

evaporator

heat exchanger in which, after the reduction of pressure, the refrigerant is vaporized by absorbing heat from the medium which is cooled