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Interested committees:

Title: Draft BS EN 17537 Food processing machinery - Tenderizing machines - Safety and hygiene requirements.

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Introduction

This draft standard is based on national and international discussions. Your comments on this draft are invited and will assist in the preparation of the consequent standard.

For international standards, comments will be reviewed by the relevant UK national committee before sending the consensus UK vote and comments to the international committee, which will then decide appropriate action. If the international standard is approved, it is usual for the text to be published as a British Standard.

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Please indicate whether you consider the UK should submit a negative (with supporting technical reasons) or positive vote on this draft. Please indicate if you are aware of any reason why this draft standard should not be published as a British Standard.

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Template for comments and secretariat observations

Date: xx/xx/20xx	Document: ISO/DIS xxxx
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1	2	(3)	4	5	(6)	7
MB	Clause No./ Subclause No./Annex (e.g. 3.1)	Paragraph/Figure/ Table/Note	Type of comment	Commend (justification for change) by the MB	Proposed change by the MB	Secretariat observations on each comment submitted
	3.1	Definition 1	ed	Definition is ambiguous and needs clarifying.	Amend to read '...so that the mains connector to which no connection...'	
	6.4	Paragraph 2	te	The use of the UV photometer as an alternative cannot be supported as serious problems have been encountered in its use in the UK.	Delete reference to UV photometer.	

English Version

Food processing machinery - Tenderizing machines - Safety and hygiene requirements

Machine pour les produits alimentaires - Appareils
attendrisseurs - Prescriptions relatives à la sécurité et
à l'hygiène

Nahrungsmittelmaschinen - Tenderizer - Sicherheits-
und Hygieneanforderungen

This draft European Standard is submitted to CEN members for enquiry. It has been drawn up by the Technical Committee CEN/TC 153.

If this draft becomes a European Standard, 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.

This draft European Standard was established by CEN 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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Recipients of this draft are invited to submit, with their comments, notification of any relevant patent rights of which they are aware and to provide supporting documentation.

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EUROPEAN COMMITTEE FOR STANDARDIZATION
COMITÉ EUROPÉEN DE NORMALISATION
EUROPÄISCHES KOMITEE FÜR NORMUNG

CEN-CENELEC Management Centre: Rue de la Science 23, B-1040 Brussels

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European foreword

This document (prEN 17537:2020) 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 document is currently submitted to the CEN Enquiry.

This document has been prepared under a standardization request 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.

Introduction

This document is a type-C standard as stated in EN ISO 12100:2010.

The machinery concerned and the extent to which hazards, hazardous situations and hazardous 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

This document applies to tenderizing machines that are designed as table-top machines and are manually fed (hereinafter referred to as machine).

Usually these machines are used for unfrozen foodstuffs (hereinafter referred to as product), e.g. boneless meat, meat products, fish, cheese or vegetables.

These machines are not intended to be used with deep frozen foodstuffs.

This document is not applicable to:

- machines intended for domestic use;
- machines with automatic loading.

This document deals with all significant hazards, hazardous situations or hazardous events on tenderizing machines, when it is used as intended and under conditions of misuse which are reasonably foreseeable by the manufacturer.

This document deals with the hazards which can arise during all the lifetime of the machine, including the phases of transport, assembly, commissioning, operation, cleaning, use, maintenance, decommissioning, dismantling, disabling and scrapping of the machine.

This document is not applicable to machines which are manufactured before its date of publication as EN.

2 Normative references

The following documents are referred to in the text in such a way that some or all of their content constitutes requirements of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

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

EN 60204-1:2018, *Safety of machinery — Electrical equipment of machines — Part 1: General requirements (IEC 60204-1:2016, modified)*

EN 60529:1991,¹ *Degrees of protection provided by housings (IP Code) (IEC 60529:1989)*

EN ISO 4287:1998,² *Geometrical product specifications (GPS) — Surface texture: Profile method — Terms, definitions and surface texture parameters (ISO 4287:1997)*

EN ISO 4871:2009, *Acoustics — Declaration and verification of noise emission values of machinery and equipment (ISO 4871:1996)*

EN ISO 11204:2010, *Acoustics — Noise emitted by machinery and equipment — Determination of emission sound pressure levels at a work station and at other specified positions applying accurate environmental corrections (ISO 11204:2010)*

¹ As impacted by EN 60529:1991/AC:2006-12, EN 60529:1991/A1:2000, EN 60529:1991/A2:2013 and EN 60529:1991/A2:2013/AC:2019-02.

² As impacted by EN ISO 4287/AC:2008 and EN ISO 4287:1998/A1:2009.

EN ISO 11688-1:2009, *Acoustics — Recommended practice for the design of low-noise machinery and equipment — Part 1: Planning (ISO/TR 11688-1:1995)*

EN ISO 12100:2010, *Safety of machinery — General principles for design — Risk assessment and risk reduction (ISO 12100:2010)*

EN ISO 13849-1:2015, *Safety of machinery — Safety-related parts of control systems — Part 1: General principles for design (ISO 13849-1:2015)*

EN ISO 13857:2019, *Safety of machinery — Safety distances to prevent hazard zones being reached by upper and lower limbs (ISO 13857:2019)*

EN ISO 14119:2013, *Safety of machinery — Interlocking devices associated with guards — Principles for design and selection (ISO 14119:2013)*

EN ISO 14120:2015, *Safety of machinery — Guards — General requirements for the design and construction of fixed and movable guards (ISO 14120:2015)*

3 Terms and definitions

3.1 Terms

For the purposes of this document, the terms and definitions given in EN ISO 12100:2010 and the following apply.

ISO and IEC maintain terminological databases for use in standardization at the following addresses:

- ISO Online browsing platform: available at <http://www.iso.org/obp>
- IEC Electropedia: available at <http://www.electropedia.org/>

3.1.1

tenderizing

mechanical treatment of the structure of the product

Note 1 to entry: E.g. with pins, teeth or blades.

3.1.2

product

unfrozen foodstuffs

Note 1 to entry: E.g. boneless meat, meat products, fish, cheese or vegetables.

3.1.3

roller

cylindric device equipped with means to tenderize

Note 1 to entry: These means can be e.g. pins, teeth or blades.

3.1.4

roller set

exchangeable inset unit with at least two parallel rollers

3.1.5

pusher

device used to push the product further in the machine

3.1.6

infeed chute

device to ensure that fingers cannot reach the cutting area of the rollers

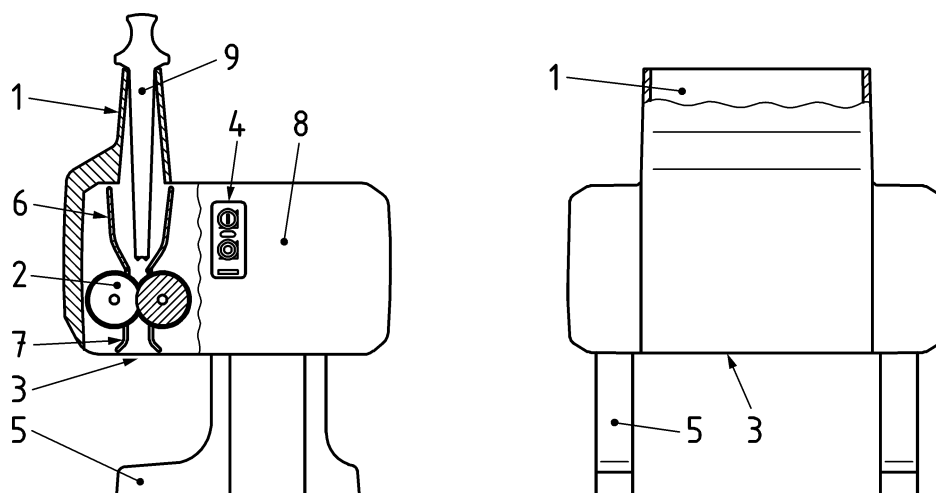
3.1.7

easily cleanable

designed and constructed to be cleanable by a simple cleaning method, when necessary after removing easily dismantled parts

3.2 Description

The machines described in this standard consist mainly of a machine frame and rollers, depending on the different functions. An example of a machine is shown in Figure 1.



Key

1	infeed chute	6	product guide
2	roller	7	discharge comb
3	discharge	8	machine housing
4	ON/OFF switch	9	pusher
5	foot		

Figure 1 — Example of a tenderizing machine

4 Safety requirements and/or measures

4.1 General

Machines shall comply with the safety requirements and/or protective measures of this clause.

In addition, the machine shall be designed according to the principles of EN ISO 12100:2010 for the hazards relevant but not significant, which are not covered in this document.

Where the means of reducing the risk is by the physical arrangement or positioning of the installed machines the manufacturer shall include in the Information for use a reference to the reduction means