

STN	Stroje na Artisan Gelato a zmrzlinu. Výkonové charakteristiky a spotreba energie.	STN EN 16754 14 2711
------------	--	--

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

Táto norma obsahuje anglickú verziu európskej normy.
This standard includes the English version of the European Standard.

Táto norma bola oznámená vo Vestníku ÚNMS SR č. 04/16

Obsahuje: EN 16754:2016

122814

Úrad pre normalizáciu, metrológiu a skúšobníctvo SR, 2016
Podľa zákona č. 264/1999 Z. z. v znení neskorších predpisov sa môžu slovenské technické normy rozmnožovať a rozširovať iba so súhlasom Úradu pre normalizáciu, metrológiu a skúšobníctvo SR.

EUROPEAN STANDARD

EN 16754

NORME EUROPÉENNE

EUROPÄISCHE NORM

January 2016

ICS 27.010; 67.260

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.

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. Up-to-date lists and bibliographical references concerning such national standards may be obtained on application to the CEN-CENELEC Management Centre or to any CEN member.

This European Standard exists 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.

CEN members are the national standards bodies of 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 United Kingdom.



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

CEN-CENELEC Management Centre: Avenue Marnix 17, B-1000 Brussels

Contents		Page
European foreword		3
1	Scope	4
2	Normative references	4
3	Terms and definitions	4
4	Performance characteristics	6
4.1	Loading of pasteurizer and cream cooker	6
4.2	Loading of batch freezer	6
4.3	Loading of combined machine	6
4.4	Product temperature/Extrusion temperature	7
4.5	Overrun	7
5	Energy consumption test	7
5.1	Test room	7
5.1.1	General design, walls, floor and radiant heat	7
5.1.2	Thermal characteristics	7
5.2	Apparatus	8
5.3	Ambient temperature and humidity	8
5.4	Installation	8
5.5	Test cycle	8
5.5.1	Pasteurizing Test Cycle	8
5.5.2	Freezing Test Cycle	9
5.5.3	Combined machine test cycle	9
5.5.4	Ageing Test Cycle	9
5.5.5	Product temperature/Extrusion temperature	9
5.5.6	Overrun determination	10
5.6	Determination of energy consumption	10
5.7	Water consumption test	10
5.8	Operating time calculation	10
6	Reference test mix	10
7	Test report	11

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.

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.

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.

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.

koniec náhľadu – text ďalej pokračuje v platenej verzii STN