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**NATIONAL STANDARD OF THE
PEOPLE'S REPUBLIC OF CHINA**

GB/T 30785-2025

Replacing GB/T 30785-2014

Food processing equipment - Terminology

饮食加工设备 术语

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Foreword

This document is in accordance with the provisions of GB/T 1.1-2020 "Guidelines for standardization work Part 1: Structure and drafting rules for standardization documents" Drafting.

This document replaces GB/T 30785-2014 "Terms of Food Processing Equipment". Compared with 30785-2014, except for structural adjustments and editorial In addition to the modifications, the main technical changes are as follows.

- Changed the definition of "coating" (see 3.26, 2014 edition 2.26);
- Changed the English term "conveyor cleaning machine" (see 3.33, 2.34 of the 2014 edition);
- Added the term and definition of "cooking machine" (see 3.34);
- Changed the definition of "easy to clean" (see 3.59, 2.59 of the 2014 edition);
- Added the term and definition of "noodle steaming machine" (see 3.71);
- Changed the definition of "food storage room" (see 3.76, 2.75 of the 2014 edition);
- Changed the definition of "food holding equipment" (see 3.96, 2.97 of the 2014 edition);
- Changed the definition of "oven" (see 3.123, 2.123 of the 2014 edition);
- Added the term and definition of "rice noodle machine, rice vermicelli machine" (see 3.158);
- Changed the English term "shelf bracket" (see 3.167, 2.165 of the 2014 edition);
- Added the term and definition of "soymilk machine" (see 3.173);
- Changed the English term "fryer splash zone" (see 3.174, 2.80 of the 2014 edition);
- Added the terms and definitions of "rice steaming cabinet" and "rice steaming box" (see

3.180);

- Added the term and definition of "package maker" (see 3.181).

Please note that some of the contents of this document may involve patents. The issuing organization of this document does not assume the responsibility for identifying patents.

This document was proposed by China Light Industry Federation.

This document is under the jurisdiction of the National Technical Committee for Standardization of Food Processing Equipment (SAC/TC383).

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The previous versions of this document and the documents it replaces are as follows.

- First published in 2014 as GB/T 30785-2014;
- This is the first revision.

1 Scope

This document defines terms and definitions for food processing equipment, apparatus, related components and processing cleaning procedures.

This document applies to information processing and information exchange for commercial food processing equipment.

2 Normative references

This document has no normative references.

3.1 airgap

The unobstructed vertical distance between the lowest outlet of a pipe or faucet and the overflow edge of the receiving container.

NOTE These receiving vessels may include sinks, sanitary ware or other fittings.

3.2 Ambient temperature ambienttemperature

The temperature of the medium in contact with equipment, devices, utensils and food, etc.

NOTE. Such media include air, gas and liquid.

3.3 Baffle apron

An exposed fixed vertical surface beneath a workbench.

3.4 Auxiliary cleaning auxiliaryrinse

Cleaning performed by spraying ware with circulating water pumped from a sink or pool between washing or rinsing and the final sanitizing rinse.

3.5 Backflow

The inflow of water, other liquids, mixtures or reagents into drinking water from sources other than those specified.

3.6 Backflow preventer

Device to prevent backflow.

3.7 Backsplash

To protect the wall from splashing liquid or food, an exposed solid surface placed behind or to the side of a device or appliance that is higher than a horizontal work surface. Fixed vertical surface.

3.8 Water bath warmer bain-marie

An appliance with a heating tank used to store hot food before consumption and to heat the food indirectly by hot air, steam or hot water in the tank.