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

GB/T 35323-2017

Grain and oil machinery - Cookers

粮油机械 蒸炒锅

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Foreword

This standard was drafted in accordance with the rules given in GB/T 1.1-2009. This standard proposed by the State Food Administration. This standard by the National Cereals and Oils Standardization Technical Committee (SAC/TC270) centralized. This standard was drafted by the National Food Reserve Xi'an Institute of Oil Science and Design. The main drafters of this standard. Wei Bing, Liu Runmin, Li Wu Bao. Cereals and oils machinery steaming wok

1 Scope

China's national standard for cookers used in oilseed processing. It specifies the terms and definitions, the working principle, the models and basic parameters, the technical requirements, the test methods, the inspection rules and the marking, packaging, shipping and storage. The cooker is a stack of steam-heated pans through which flaked oilseed passes before pressing or extraction, and what happens in it decides how much oil comes out. Heating and moistening the flake does several things at once: it ruptures the remaining oil cells, it coalesces the oil droplets so they will flow, it lowers the oil's viscosity, and it denatures the protein so the meal presses into a cake that releases oil instead of squeezing shut. Under-cook and the yield falls; over-cook and the oil darkens, the meal's protein is damaged for feed use, and the residual solvent in extraction becomes harder to strip. Each pan is separately controlled for temperature, moisture and residence time, which is why the machine is specified rather than improvised.

This standard specifies the steam wok terms and definitions, working principle, model and basic parameters, technical requirements, test methods, inspection rules, standard Knowledge, packaging, shipping and storage requirements. This standard applies to vertical steam wok and auxiliary steam wok.

2 Normative references

The following documents for the application of this document is essential. For dated references, only the dated version applies to this article Pieces. For undated references, the latest edition (including all amendments) applies to this document. Pressure vessels - Part

2. Materials Pressure vessels - Part 3. Design Pressure vessels - Part 4. Manufacture, inspection and acceptance

GB/T 191 Packaging - Pictorial signs

GB/T 3768 Acoustics sound pressure method for the determination of noise source sound power level above the reflective surface using envelope measurement of surface simple method

GB/T 4272 equipment and pipe insulation technology

GB/T 5226.1 Safety of machinery - Electrical machinery and electrical equipment - Part 1. General specifications Glossary of terms for grain, oil and fat industry GB/T 13306 signs

GB/T 24854 General technical requirements for grain and oil mechanical product packaging

GB/T 24855 General technical requirements for grain and oil mechanical assembly General technical requirements for grain and oil machinery casting

GB/T 24856 General technical requirements for grain and oil mechanical plates and steel plate members GB/T 24857

GB/T 25218 General technical requirements for coating of grain and oil machinery products Fixed pressure vessel safety technology supervision procedures NB/T 47013.2

Nondestructive testing of pressure equipment Part 2. Radiographic testing Code for design of vegetable oil plant

3 Terms and definitions

GB/T 8873 defined and the following terms, definitions apply to this document.

3.1 Steamed cooking Raw embryo after wetting, heating, steamed embryo and fried embryo processing, physical and chemical changes occur, the internal structure of the change, the transition to mature Embryo process.

3.2 Raw embryo Obtained after the embryo by the embryo.