

ICS 67.260
CCS X 99

SB

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

SB/T 10127-2012

Replacing SB/T 10127-1992

**Technical requirements for dough mixer
(English Translation)**

Issued on: January 1, 1970

Implemented on: January 1, 1970

Issued by: Ministry of Commerce of the People's Republic of China

Table of Contents

- Foreword
- 1 Scope
- 2 Normative references
- 3 Terms and definitions
- 4 Technical requirements
- 4.1 General requirements

Foreword

This standard was drafted in accordance with the rules given in GB/T 1.1-2009.

This standard is a revision of SB/T 10127-1992 "Technical Conditions for Doughing Machines", the main difference between this standard and SB/T 10127-1992.

The difference is as follows.

- Re-arranged the provisions listed in Chapter 4 and made corresponding additions and deletions;
- Chapter 5 "Test methods" and the fourth chapter "Technical Requirements" correspondingly re-arranged;
- Revised Chapter VI "Inspection Rules";
- Removed Appendix A and Appendix B.

This standard was proposed by the Ministry of Commerce of the People's Republic this standard is under the jurisdiction of the National Commercial Machinery Standardization Technical Committee.

This standard is mainly drafted by. Beijing Service Machinery Research Institute, Guangdong Henglian Food Machinery Co., Ltd., Zhangqiu Cookware Machinery General Factory, Guangzhou Sai Si Da Machinery Equipment Co., Ltd.

1 Scope

This standard specifies the terms and definitions, technical requirements, test methods, inspection rules and signs, packaging, transportation and storage of commercial dough mixers.

Save and so on.

This standard is applicable to horizontal and vertical dough mixers. It is also suitable for multi-function dough mixers with both surface and agitating functions.

Machines for producing dough and homogenizing food materials can also be used as reference.

This standard does not apply to double action dough mixers.

2 Normative references

The following documents are indispensable for the application of this document. For dated references, only dated versions apply to this article.

Pieces. For undated references, the latest edition (including all amendments) applies to this document.

GB/T 3768 Acoustic sound pressure method for the determination of noise source sound power level (GB/T 3768-1996, eqvISO 3746..1995) GB 4706.38 Special requirements for safe commercial electric food processing machinery for household and similar electrical appliances (GB 4706.38-2008, IEC 60335-2-42:2002, IDT) GB 16798 Food Machinery Safety and Hygiene SB/T 227 Food Machinery General Technical Conditions Electrical Equipment Technical Requirements SB/T 228 food machinery general technical conditions surface painting SB/T 229-2007 General technical requirements for food machinery - Technical requirements for product packaging SB/T 231-2007 General technical conditions for food machinery, marking, transportation and storage SB/T 10291.1-2012 Food Machinery Terminology Part 1. Dietary Machinery Terminology

3 Terms and definitions

The following terms and definitions as defined in SB/T 10291.1-2012 apply to this document.

Rated output

The manufacturer's stated or nominal production.

Dough water absorption rate doughwaterabsorption the weight ratio of water to flour added to the dough is expressed as a percentage.

4.1 General requirements

4.1.1

The dough mixer shall comply with the provisions of this standard and be manufactured in accordance with the drawings and technical documents approved by the prescribed procedures.

4.1.2

The parts and components used in the dough mixer shall be inspected and qualified, and the purchased parts shall have the certificate of conformity. If necessary, the inspection department shall pass the inspection.