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SB

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

SB/T 10184-2012

Replacing SB/T 10184-1993

**Technical specifications for candy pulling machine
(English Translation)**

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Foreword

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

This standard is a revision of the original standard SB/T 10184-1993 "Technical Conditions for Stretchers". This standard is in line with SB/T 10184-1993 the main technical changes are as follows.

1. Change the standard name to "Technical Conditions for Candy Pulling Machine". The original standard name is "Technical Conditions for Pulling Machine".
2. In the scope of the provisions, the scope of application of the standard has added a leveling machine on the basis of the drawing machine and the drawing machine specified in the original standard.
3. In the provisions of the normative reference documents, the referenced standard adopts the latest version, and GB/T 5169.21 is added according to the standard terms.

GB/T 13306, GB 16798, GB/T 18153 and other standards have deleted GB/T 2828.1, GB/T 2829 and other standards.

4. In terms of terminology and definitions, a number of terms and definitions of product structure have been added.

5. In the required regulations, the terms are in accordance with general requirements, mechanical safety, electrical safety, thermal safety, hygiene, noise, performance, use, and standards.

The order of transportation, packaging, transportation and storage will be rearranged, with emphasis on safety, hygiene and energy conservation requirements.

- 1) Added the following terms.

---General requirements. 4.1.1 product quality management;

--- Mechanical safety. 4.2.1 General, 4.2.9 Surface wear resistance of important parts;

---Hot safety. 4.4.1 General, 4.4.2 Operating handle temperature limit, 4.4.3 Sugar strip

running limit, 4.4.4 Pulling plate heat Protection

--- Hygiene. 4.5.2 to avoid food residues, 4.5.4 paint materials are non-toxic;

---Performance. 4.7.1 General;

--- Use. 4.8.1.2 After technical training, 4.8.1.3 Obey the operating procedures.

2) The following terms have been amended.

--- On the basis of the original standard 4.3.10, this standard 4.2.4 increases the requirement that the rotary rotation of the pull disk is not more than 2mm;

---Based on the original standard 4.3.9, this standard 4.2.8 increases the temperature control temperature maximum and minimum difference does not exceed 5 ° C requirements;

--- Change the temperature rise of rolling bearings and sliding bearings specified in the original standard 4.3.4 to 4.2.10 bearing selection, design and design of this standard lubricating;

--- The original standard 4.5.6 electrical safety has been refined, the provisions of this standard 4.3 electrical safety are. 4.3.1 General,

4.3.2 Quality of electrical components, 4.3.3 Installation of electrical components, 4.3.4 Wire color and label, 4.3.5 Wire cloth Line and fixed, 4.3.6 grounding, 4.3.7 insulating material heat resistant, 4.3.8 electrical insulation at room temperature, 4.3.9 working temperature Gas insulation, 4.3.10 bare wire fixing, 4.3.11 electrical components waterproof, 4.3.12 electrical components insulation, 4.3.13 Thermal dissipation of electrical components, mechanical protection of 4.3.14 electrical installations;

--- The original standard 4.3.3 noise does not exceed 85dB, modified to 4.6.2 noise 70dB (A);

--- Modify the original production requirements of the original standard 4.3.2 to the production capacity requirements of 4.7.3 of this standard, Determined by the manufacturer, or determined by the manufacturer and the user, and specified that the measured value should be $\pm 2\%$ of the promised (or negotiated) value Within the error range.

6. In the provisions of the test method, according to the provisions of Chapter 4 of this standard, the test method of the project is correspondingly reserved and increased.

Add, modify, and delete.

7. In the provisions of the inspection rules, the inspection items and the qualification judgment conditions have been modified, according to the small batch production of the products, the batch is not fixed.

In actual circumstances, the original standard was deleted according to the inspection rules stipulated in GB/T 2828.1 and GB/T 2829, and the non-connected version of Appendix A of the original standard was adopted.

Renewal of the inspection rules, the factory inspection project requirements are all qualified (6.3), but the number of type test samples is reduced from 2 to 1, and normal production is changed once every two years.

For each year, the type test items are divided into key items and general items. The key items are all qualified, and the general item allows the failure rate to be 15% (6.7).

8. Added provisions for the use of information, including the original standard 4.8.1 random file into the chapter.

9. Deleted Appendix A of the original standard.

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 (SAC/TC111).

This standard was drafted. Zhejiang Gongshang University, Beijing Product Quality Supervision and Inspection Institute, Beijing Service Machinery Research Institute.

1 Scope

This standard stipulates the requirements, test methods, inspection rules, and rules for the candy puller (hereinafter referred to as the product, including the stripping machine and the drawing machine).

Use information.

This standard is applicable to the design, manufacture, use and inspection of the drawing machine, the leveling machine and the drawing machine. It is also applicable to hard sugar, toffee and milk.

Production of sugar candies.

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 3768-1996 Acoustic sound pressure method for the determination of sound source sound power level (ISO 5746:1995) GB 5009.3-2010 National Food Safety Standard Determination of Moisture in Foods GB/T 5169.21 Electrical and electronic products - Fire

hazard testing - Part 21. Normal heat ball test (IEC 60695-10-2) GB/T 13306 signage GB 16798 Food Machinery Safety and Hygiene GB/T 17357-2008 Equipment and pipeline insulation layer surface heat loss on-site determination of heat flow meter method and surface temperature method GB/T 18153 Mechanical safety contactable surface temperature Determination of thermal surface temperature limits for engineering data (eqvEN563) SB/T 222 Basic technical requirements for general technical conditions of food machinery SB/T 223 Food Machinery General Technical Conditions Mechanical Processing Technical Requirements SB/T 224 food machinery general technical conditions assembly technical requirements SB/T 227-2007 Technical requirements for general technical requirements for food machinery SB/T 228 food machinery general technical conditions surface painting SB/T 229 Food Machinery General Technical Conditions Product Packaging Technical Requirements SB/T 231 General technical conditions for food machinery, marking, transportation and storage

3 Terms and definitions

The following terms and definitions apply to this document.

Pulling machine *pulingmachine* A machine that performs a candy strip operation on a roll in the production of confectionery.

Through the drawbar pull operation, the raw sugar strip output from the heat preservation roller bed is gradually thinned to reach the sugar required by the molding machine or the smoothing machine.

Article. The drawbar is used for the ultimate brace of constrictive candy (such as hard candy, sandy milk candy, etc.) and is also used for shrinking sugar.

Pre-stretching of fruit (such as colloidal toffee).

Generally, the puller is mainly composed of a pull plate, an adjusting device and a transmission device.