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

SB/T 10275-2008

Replacing SB/T 10275-1996

**Technical requirements of noodles making machine
(English Translation)**

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Foreword

This standard is a revision of SB/T 10275-1996 "Technical Conditions for Rolling and Cutting Pasta Maker", which is revised according to the standards stipulated in GB/T 1.1.

Format requirements, re-adjusted the chapter order.

The main differences between this standard and SB/T 10275-1996 are as follows.

- Added Chapter 3 "Terms and Definitions";
- Re-arranged the provisions listed in Chapter 4 and made corresponding additions and deletions;
- Chapter 5 "Test methods" and Chapter 4 "Technical Requirements" corresponding re-arrangement;
- Revised Chapter 6 "Inspection Rules".

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 Committee.

This standard is mainly drafted by. Beijing Service Machinery Research Institute, Foshan Shunde District Chencun Town Junling Kitchenware Electrical Appliance Factory.

1 Scope

This standard specifies the technical requirements, test methods and inspection rules, marking, packaging, transportation and storage of rolling and cutting pasta machines.

This standard applies to rolling and cutting noodle machine (hereinafter referred to as the noodle machine).

2 Normative references

The terms in the following documents become the terms of this standard by reference to this standard. All dated references, followed by all Modifications (not including errata content) or revisions do not apply to this standard, however, parties to agreements based on this standard are encouraged to study it is possible to use the latest version of these files? For undated references, the latest edition applies to this standard.

GB/T 3768 Acoustic Sound Pressure Level Determination of Noise Source Sound Power Level Reflective Surface Above the Simple Method of Envelope Measurement Surface (GB/T 3768-1996, eqv ISO 3746:1995) GB 4706.38 Special requirements for safe commercial electric food processing machinery for household and similar electrical appliances (GB 4706.38-2003, IEC 60335-2-64:1997, IDT) GB 16798 Food Machinery Safety and Hygiene SB/T 227 Food Machinery General Technical Conditions Electrical Equipment Technical Requirements SB/T 228-2007 General technical conditions for food machinery, 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

3 Terms and definitions

The following terms and definitions apply to this standard.

The manufacturer's stated or nominal production.

4.1 General requirements

4.1.1

The pasta machine 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 pasta machine shall be inspected and qualified, and the purchased parts shall have the certificate of conformity. If necessary, the inspection department shall pass the inspection of the passing factory.

The rear can be assembled.

4.1.3

The overall layout of the noodle machine design should conform to the principles of ergonomics, beautiful in appearance, easy to disassemble and easy to install, and easy to clean.

4.1.4

All purchased parts should meet the requirements of current national standards and industry standards.

4.1.5

The speed of the noodle rolling machine and the face knife should be matched, and the dough piece should not be piled up or broken.

4.2 Quality requirements of major components

4.2.1

Under the intended use conditions, the surface of the material and the coating should be durable, washable, disinfectable if necessary, free from cracks, cracking, chipping, and resistance.

Peel off, resist wear and prevent dirt from penetrating.

4.2.2

Surface roughness R value of the face knife should not be less than 1.6 μm ; noodle machine rolling roll of single pair of rolling rolls and noodle machine of multiple pairs of rolling rolls the surface roughness R of the last pair of rolling rolls (ie, the pair of rolling rolls closest to the face knife) shall not be less than 1.6 μm .