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

SB/T 10291.1-2012

Replacing SB/T 10291.1-1997

**Terms of food machine. Part 1: Diet processing machine
(English Translation)**

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Foreword

SB/T 10291 "Food Machinery Terminology" is divided into the following sections.

- Part 1. Dietary machinery;
- Part 2. pastry processing machinery;
- Part 3. Small food processing machinery;
- Part 4. Dairy processing machinery;
- Part 5. Confectionery processing machinery;
- Part 6. Bean processing machinery;
- Part 7. Frozen drink processing machinery;
- Part 8. slaughtering and processing machinery;
- Part 9. Brewing machinery.

This part is the first part of SB/T 10291.

This part is drafted in accordance with the rules given in GB/T 1.1-2009.

This section is a revision of SB/T 10291.1-1997, "Food Machinery Terminology Part 1. Dietary Machinery Terminology". This part and Compared with SB/T 10291.1-1997, the main differences are as follows.

- Modified and adjusted the standard name, overall structure and layout format;
- Modified 2.2, 2.2.1, 2.3.1, 2.4, 2.5.3, 2.5.5, 2.8.4;
- Added 2.2.1.3, 2.2.12, 2.3.9, 2.4.3.1, 2.4.3.2, 2.5.2.1, 2.5.3.1, 2.5.3.2, 2.5.6, 2.5.7, 2.5.8, 2.5.9, 2.6, 2.7, 2.8.6, 2.9.4, 2.9.5 terms and definitions;
- Removed the terms and definitions of the original standard "common parts".

This part and SB/T 10084-2009 "Food Machinery Model Preparation Method", SB/T 10291.2-2012 "Food Machinery Terminology" Part 2. Pastry Processing Machinery together constitutes the basic versatility standard for food machinery products.

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

This section is mainly drafted by. Beijing Service Machinery Research Institute, Guangdong Henglian Food Machinery Co., Ltd., Guangzhou Sisida Machinery Design Preparation Co., Ltd., Zhangqiu Cookware Machinery Factory, Shenzhen Fuyubao Kitchen Equipment Co., Ltd., Guangdong Yuhao Kitchen Appliances Co., Ltd.

1 Scope

This section of SB/T 10291 gives terms and definitions for various types of eating machinery.

This section applies to the field of food machinery and related fields.

2 Terms and definitions

The following terms and definitions apply to this document.

Diet machinery dietprocessingmachine Machinery and equipment for processing catering food.

Noodle food processing machinery flourdietprocessingmachine Mechanical equipment for processing pasta.

2.2.1

Dough mixer, doughkneader, doughmixer, flourmixer, flourkneadingmachine A machine that processes flour into flour, water or other ingredients.

2.2.1.1

Horizontal dough mixer horizontaldoughmaker the blender axis is a horizontally set dough mixer.

2.2.1.2

Vertical dough mixer verticaldoughmaker A dough mixer with an agitator axis that is at an angle greater than 30° from the horizontal.

2.2.1.3

Double action double-actingmixer A dough mixer that stirs the flour and water into a dough by rotating the drum and the stirring rod in both directions.

2.2.2

Steamed bubonouldingmachine, steamedbreadmouldingmachine, steamedbreadmaking Machine, steamedbunmakingmachine Machine for processing taro greens.

2.2.2.1

Disk-type steamer disk-typesteamedbunmouldingmachine the machine for fermenting the dough, quantitatively cutting the blank, and then rotating the curved forming disk to roll into a spherical raw green body.

2.2.2.2

Roller boring machine roler-typesteamedbunmouldingmachine the fermented dough is extruded through a screw, and the billet is quantitatively cut, and then rolled by a pair of co-rotating spiral forming rolls into a spherical head green body.

machine.