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

SB/T 10291.2-2012

Replacing SB/T 10291.2-1997

**Terms of food machine. Part 2: Pastry 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 second part of SB/T 10291.

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

This part is a revision of SB/T 10291.2-1997 "Food Machinery Terminology Part 2. Pastry Processing Machinery Terms", this section Compared with SB/T 10291.2-1997, the main differences are as follows.

---Modified and adjusted the standard name, overall structure and layout format;

--- Removed the terms and definitions of "bread processing machinery", "baking machinery and equipment" and "common parts";

--- Added 3.3.12 terms and definitions.

This part and SB/T 10084-2009 "Food Machinery Model Preparation Method", SB/T 10291.1-2012 "Food Machinery Terminology" Part 1. Dietary 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, Guangzhou Sai Si Da Machinery Equipment Co., Ltd., Guangdong Henglian Food Machine Machinery Co., Ltd.

1 Scope

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

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

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.

SB/T 10291.1 Food machinery terminology Part 1. Dietary machinery

3 Terms and definitions

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

Pastry processing machinery pastryprocessingmachine Machinery for making cakes, biscuits and various pastries.

Biscuit processing machinery Machinery for making biscuits.

3.2.1

Stamping biscuit forming machine stampingbiscuitmouldingmachine the die is in the form of a linear reciprocating motion, and the dough strip sent by the tablet press is printed out to have a patterned biscuit blank, and the biscuit blank and the remainder are completed.

Machine for sorting and conveying operations. According to the movement mode of the die and the belt, it can be divided into intermittent printing biscuit molding machine and swing printing.

Biscuit molding machine.

3.2.1.1

Intermittent printing biscuit forming machine intermittentsampingbiscuitmouldingmachine

when the die is continuously reciprocating, the belt is intermittently moved to complete the machine for printing the biscuit blank.

3.2.1.2

Rocking printing biscuit forming machine rocking stamping biscuit moulding machine While the die reciprocates linearly, it oscillates synchronously with the continuous moving faceband to complete the machine for printing the biscuit blank.

3.2.2

Roller-cut biscuit molding machine roller cutting type biscuit moulding machine Printing, dicing and demoulding of the output of the tablet press by printing, dicing rolls and demolding rolls, and sorting and conveying the raw and residual materials of the biscuits Operating machine.