

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

SN/T 4414.3-2015

**Temperature distribution inspection procedure for the thermal
processing equipment of the exporting food--Part 3: Steam
cabinet**

出口食品热加工设备热分布检验规程 第3部分：蒸柜
(English Translation)

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Foreword

SN/T 4414 "The Regulation of Inspection of Heat Distribution of Export Food Thermal Processing Equipment" is divided into 3 parts.

--- Part 1. steam sterilization pot;

--- Part 2. Water retort;

--- Part 3. Steam cabinets.

This section is Part 3 of SN/T 4414.

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

This section refers to the requirements of static steam cooker equipment and operating procedures in the US Federal Regulations 113 and the International Association of Experts in Thermal Processing the heat distribution inspection procedures announced by the IFTPS will be compiled.

This part is proposed and managed by the National Certification and Accreditation Regulatory Commission.

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1 Scope

This part of SN/T 4414 specifies the heat distribution detection method and procedure for steam cabinets used for food hot processing.

This section is applicable to steam cooking cabinets for food processing (including smoke cooking stoves with cooking function, electric ovens with cooking function, etc.) Process heat distribution inspection, sterilization operation inspection, sterilization record review and sterilization determination.

2 Terms and definitions

The following terms and definitions apply to this document.

Steam cabinet Steamed meat products and other products are cooked to kill pathogenic sealed containers.

Thermal distribution temperature distribution the temperature distribution of each location in the thermal processing equipment.

Temperature sensor temperature probe A temperature-sensing element that directly measures the temperature, converts the temperature signal into a current signal, and converts it into a measured medium in a certain way.

temperature.

Product initial temperature at the beginning of the heat sterilization, the contents of the sterilizer will be ready to be sterilized, and the contents of the container with the lowest temperature, which is filled with foodstuffs, will be fully agitated or shaken.

Average temperature.

3.1 Steam Supply of Steam Cabinets

3.1.1

Steam boiler production capacity and pressure.

3.1.2

steam pressure (partial pressure) at the front of the steaming cabinet.

3.1.3

Length and size of main steam pipes from the boiler room to the sterilization workshop.

3.1.4

The model and the amount of steam used for all steam-connected equipment connected to steam lines.

3.2 Cooking Workshop Facilities

3.2.1

The type, type and size of each steamer.

3.2.2

The size of the steam pipe from the steam main line to each steam cabinet, the size and type of the associated valve.

3.2.3

The instrumentation and related facilities (if used) of each steamer shall be marked.