

# WORKING PRESSURE

Pressure System Safety Compliance in the coffee trades - Issue 4

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*This publication is produced by Espress Test, the leading independent supplier of compliance solutions for the coffee trade.*

## Pressure Equipment Directive Changes

Whilst the PSSR 2000 is the Regulation Espress Test specialises in, as it is the main governmental order to guide Pressure Vessel Inspections, there are other Regulations that are also relevant and must be followed.

In order to obtain the CE mark for pressure equipment and assemblies, European manufacturers must comply with the **Pressure Equipment Directive (PED97/23/EU)**.

This Summer, the PED was updated (PED2014/68/EC).

### Responsibility Lies with “Economic Operators”

This updated Directive establishes identical technical requirements and regulations for equipment manufacturers within the EU, enabling member countries to sell to one another without having to go through a local approval regime.

The update introduces and defines the term ‘economic operators’ and highlights that responsibility for compliance is shared across the entire supply chain, and does not just fall to manufacturers.

“Economic Operators” are split into four groups: Manufacturers, Authorised Representatives of the Manufacturers, Importers and Distributors.

Remember, compliance with PED does not equal compliance with PSSR. PSSR is a separate Regulation, specific to the UK.

For specialist, technical advice on the PSSR, it's application to espresso equipment, your responsibilities, and the appropriate action you should take, contact us at Espress Test.



The Pressure Equipment Directive is an EU Regulation

**Manufacturers, Authorised Representatives of the Manufacturers, Importers and Distributors all share the responsibility for compliance**

Pressure Equipment Directive (PED2014/68/EC)

### British Engineering Services recently blogged:

“While the new Pressure Equipment Directive does make rules and regulations much clearer, true compliance still remains a complex process. Companies face the challenge of having to know things such as type and design of equipment, type of user, intended use and sometimes even the instructions or sales information literature, to be able to Satisfy all of the requirements of the Directive.

Here at British Engineering Services, we sit on UK and international standards committees and bodies and have a team of technical experts with a wealth of experience and knowledge in pressure systems. As a Notified Body we can therefore help designers and manufacturers with the conformity assessment procedures so that your business stays fully compliant with the new Directive.”

**Mike Brown, Technical Manager  
British Engineering Services**

[www.britishengineeringservices.co.uk/blog/what-are-the-changes-to-the-pressure-equipment-directive-ped-a-quick-guide](http://www.britishengineeringservices.co.uk/blog/what-are-the-changes-to-the-pressure-equipment-directive-ped-a-quick-guide)

**If you have any detailed questions, Espress Test will always provide advice, freely and without bias.**

# Take care of the small things...

## The thin end of the wedge

The picture on the right shows an anti-vacuum valve wedge – a production aid used by some manufacturers to hold the anti-vacuum valve closed during final pressurised testing.

One or two manufacturers leave these in place when shipping the machine out. Unfortunately, when a machine is installed by people lacking basic knowledge of how espresso machines work, it is left in place. This can be of detriment to the machine, by causing the pressure to rise before the correct temperature is achieved.



On machines that use a thermocouple temperature probe, that measures temperature to control the boiler, this can over-pressurise the equipment, causing the safety valve to discharge during heating. Assuming the machine survives this mistreatment, a vacuum effect can then be caused when the machine cools down.

And people wonder why they have an expensive repair bill for decontaminating the boiler!



## You want milk residue with that?

In serious cases of contamination there is the potential to affect safety or control devices, leaving the machine dangerous.

See the picture on the left for the worst thing you can do in terms of contaminating a boiler. Putting a dirty steam arm in a glass of water overnight to 'soak off' the milk residue, results in all that dirt and residue being sucked into the boiler as the temperature drops and the pressure decreases inside the boiler. Simple physics!

## Beauty is in the eye of the beholder

*We've been following Gill's progress in how to create latte art:*



**December 2015**

**October 2016**

*"I'm nearing the end of my journey with latte art. I'm getting more consistent and just need to keep practicing."*

*"Considering I only make about 15 lattes a week, I think I've done well to improve this much!"*

**Gill Swift, UK Operations Manager**

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