



DOI: **10.5958/2249-7137.2021.02063.2**

THE IMPACT OF VIBRATION ON THE HUMAN BODY

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ABSTRACT

Vibration is a set of mechanical movements of elastic bodies, machines, machine tools, mechanisms and devices, repeated at regular intervals and spreading to building structures through supports, floors, etc. Vibration is characterized by amplitude, frequency, speed, and acceleration. These parameters determine the impact of vibration on humans, equipment, and building structures.

KEYWORDS: *Vibration, Determine, Humans, Equipment, Building Structures.*

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