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Interested committees:

Title: BS EN IEC 60619 Electrically operated food preparation appliances - Methods for measuring the performance

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Introduction

This draft standard is based on national and international discussions. Your comments on this draft are invited and will assist in the preparation of the consequent standard.

For international standards, comments will be reviewed by the relevant UK national committee before sending the consensus UK vote and comments to the international committee, which will then decide appropriate action. If the international standard is approved, it is usual for the text to be published as a British Standard.

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UK Vote

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Submission of Comments

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Template for comments and secretariat observations

Date: xx/xx/20xx	Document: ISO/DIS xxxx
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1	2	(3)	4	5	(6)	7
MB	Clause No./ Subclause No./Annex (e.g. 3.1)	Paragraph/Figure/ Table/Note	Type of comment	Commend (justification for change) by the MB	Proposed change by the MB	Secretariat observations on each comment submitted
	3.1	Definition 1	ed	Definition is ambiguous and needs clarifying.	Amend to read '...so that the mains connector to which no connection...'	
	6.4	Paragraph 2	te	The use of the UV photometer as an alternative cannot be supported as serious problems have been encountered in its use in the UK.	Delete reference to UV photometer.	



59L/287/CD

COMMITTEE DRAFT (CD)

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59L/225/RR

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SECRETARIAT:

Italy

SECRETARY:

Mr Davide Pietrosemoli

OF INTEREST TO THE FOLLOWING COMMITTEES:

TC 59

HORIZONTAL FUNCTION(S):

ASPECTS CONCERNED:

Environment

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TITLE:

Electrically operated food preparation appliances - Methods for measuring the performance

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INTERNATIONAL ELECTROTECHNICAL COMMISSION

**ELECTRICALLY OPERATED FOOD PREPARATION
APPLIANCES -
MEASURING METHODS**

FOREWORD

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IEC 60619 has been prepared by subcommittee 59L: Small household appliances, of IEC technical committee 59: Performance of household and similar electrical appliances. It is an International Standard.

This third edition cancels and replaces the second edition published in 1993, Amendment 1: 1995 and Amendment 2: 2004. This edition constitutes a technical revision.

This edition includes the following significant technical changes with respect to the previous edition:

- a) Deletion of test in clause 6;
- b) Modified description of movement of handheld machines in subclause 5.4;

c) Fully revised test on whipping cream in clause 7.

The text of this International Standard is based on the following documents:

Draft	Report on voting
XX/XX/FDIS	XX/XX/RVD

Full information on the voting for its approval can be found in the report on voting indicated in the above table.

The language used for the development of this International Standard is English.

This document was drafted in accordance with ISO/IEC Directives, Part 2, and developed in accordance with ISO/IEC Directives, Part 1 and ISO/IEC Directives, IEC Supplement, and the ISO/IEC Directives, JTC 1 Supplement available at www.iec.ch/members_experts/refdocs. The main document types developed by IEC are described in greater detail at www.iec.ch/publications.

The committee has decided that the contents of this document will remain unchanged until the stability date indicated on the IEC website under webstore.iec.ch in the data related to the specific document. At this date, the document will be

- reconfirmed,
- withdrawn,
- replaced by a revised edition, or
- amended.

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INTRODUCTION

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ELECTRICALLY OPERATED FOOD PREPARATION APPLIANCES - MEASURING METHODS

1 Scope

This International Standard applies to electrically operated food preparation appliances for household use.

The purpose of this standard is to state and define test methods of measuring the functions that can be carried out by means of household electrical food preparation appliances, which are of interest to the user and to give some guidelines for the evaluation of test results.

Taking into account the lower grade of accuracy and repeatability, due to variations in time and origin of test materials and ingredients and to the influence of the subjective judgement of test operators, the described test methods may be applied more reliably for comparative testing of a number of appliances at approximately the same time, in the same laboratory, by the same operator and with the same utensils, rather than for testing of single appliances in different laboratories.

As there is no definition of a given type or size of oven, and as a number of the tests involve baking of the final product in order to make a determination of volume, a variation in results can be expected between ovens used. All comparative tests should be undertaken in the same oven.

This standard does not cover safety.

This standard does not apply to appliances designed exclusively for commercial or industrial use.

Attention is drawn to the fact that sometimes the same result may be obtained using different functions.

2 Normative references

There are no normative references in this document.

3 Terms and definitions

For the purposes of this document, the following terms and definitions apply.

ISO and IEC maintain terminology databases for use in standardization at the following addresses:

- IEC Electropedia: available at <https://www.electropedia.org/>
- ISO Online browsing platform: available at <https://www.iso.org/obp>

3.1 Terms used to define the functions

3.1.1

Whisking

to incorporate air and increase the volume of egg-whites.

240 **3.1.2**241 **whipping cream**

242 to incorporate air and increase the volume of cream.

243 **3.1.3**244 **beating**

245 to mix and incorporate air

246 EXAMPLE: cake batter

247 **3.1.4**248 **heavy mixing**

249 to incorporate ingredients evenly into a heavy mixture without chopping

250 EXAMPLE: fruit cake containing glace cherries

251 **3.1.5**252 **mixing**

253 to combine ingredients evenly

254 EXAMPLE: pastry, pie

255 **3.1.6**256 **kneading**

257 to work a heavy mixture to form a smooth, pliable mass

258 **3.1.7**259 **blending/pureeing**

260 to make semi-solid ingredients liquid or to chop with liquid

261 EXAMPLE: babyfood, fruit, soup

262 **3.1.8**263 **emulsifying**264 to combine together insoluble liquids so that one or more is suspended in droplets
265 throughout the other

266 EXAMPLE: mayonnaise

267 **3.1.9**268 **chopping**

269 to reduce solid ingredients to small particles

270 EXAMPLE: meat, onions, almonds

271 **3.1.10**272 **slicing**

273 To cut into slices

274 EXAMPLE: carrots, cucumber, leeks

275 **3.1.11**276 **shredding**

277 to reduce to small strips

278 EXAMPLE: carrots, cheese

3.1.12**french fry**

to cut potatoes into the shape of French fries

NOTE 1 to entry The definition of other functions is under consideration.

3.1.13**Juice separation**

to remove juice from fruit or vegetables by centrifugal force after breaking them up

3.1.14**citrus juice extraction**

to remove juice from citrus fruits by applying fruit halves to a rotating cone

3.1.15**coffee milling and grinding**

to break up whole coffee-beans in small particules by means of grinding discs, cylinders or cones and similar devices or by means of high-speed rotating cutting blades

3.2 Terms used to define the major families of appliances**3.2.1****mono-function appliance**

appliance designed to perform only one function

3.2.2**multi-function appliance**

appliance designed to perform more than one function

NOTE 1 to entry: Sometimes, for some appliances, it may be necessary to change the attachments or tools in order to perform the different functions.

Appliances can be either hand-held type or table type

3.3 Terms used to define the convenience in use**3.3.1****splashing and spillage**

unintentional loss of ingredients during switching on and operation of an appliance

3.3.2**cleaning efficiency and cleaning time**

effort and time necessary to empty, clean and dry an appliance (or separate parts), including the disassembling of the appliance

4 list of measurements

This standard covers the following functions:

- whisking (clause 6);
- whipping cream (clause 7);
- beating (clause 8);
- heavy mixing (clause 9);