

INTERNATIONAL STANDARD

IEC 60335-2-14

Fourth edition
2002-10

Household and similar electrical appliances – Safety –

Part 2-14: Particular requirements for kitchen machines

*Appareils électrodomestiques et analogues –
Sécurité –*

*Partie 2-14:
Règles particulières pour les machines de cuisine*

[IEC 60335-2-14:2002](https://standards.iteh.ai/standards/iec/37/5ab1fb-b473-43d7-903a-62d0caf78b99/iec-60335-2-14-2002)

<https://standards.iteh.ai/standards/iec/37/5ab1fb-b473-43d7-903a-62d0caf78b99/iec-60335-2-14-2002>



Reference number
IEC 60335-2-14:2002(E)

Publication numbering

As from 1 January 1997 all IEC publications are issued with a designation in the 60000 series. For example, IEC 34-1 is now referred to as IEC 60034-1.

Consolidated editions

The IEC is now publishing consolidated versions of its publications. For example, edition numbers 1.0, 1.1 and 1.2 refer, respectively, to the base publication, the base publication incorporating amendment 1 and the base publication incorporating amendments 1 and 2.

Further information on IEC publications

The technical content of IEC publications is kept under constant review by the IEC, thus ensuring that the content reflects current technology. Information relating to this publication, including its validity, is available in the IEC Catalogue of publications (see below) in addition to new editions, amendments and corrigenda. Information on the subjects under consideration and work in progress undertaken by the technical committee which has prepared this publication, as well as the list of publications issued, is also available from the following:

- **IEC Web Site** (www.iec.ch)

- **Catalogue of IEC publications**

The on-line catalogue on the IEC web site (http://www.iec.ch/searchpub/cur_fut.htm) enables you to search by a variety of criteria including text searches, technical committees and date of publication. On-line information is also available on recently issued publications, withdrawn and replaced publications, as well as corrigenda.

- **IEC Just Published**

This summary of recently issued publications (http://www.iec.ch/online_news/justpub/jp_entry.htm) is also available by email. Please contact the Customer Service Centre (see below) for further information.

- **Customer Service Centre**

If you have any questions regarding this publication or need further assistance, please contact the Customer Service Centre: 43d7-903a-62d0caf78b99/iec-60335-2-14-2002

Email: custserv@iec.ch
Tel: +41 22 919 02 11
Fax: +41 22 919 03 00

INTERNATIONAL STANDARD

IEC 60335-2-14

Fourth edition
2002-10

Household and similar electrical appliances – Safety –

Part 2-14: Particular requirements for kitchen machines

*Appareils électrodomestiques et analogues –
Sécurité –*

*Partie 2-14:
Règles particulières pour les machines de cuisine*

IEC 60335-2-14:2002

<https://standards.iteh.ai/standards/iec/37/5ab1fb-b473-43d7-903a-62d0caf78b99/iec-60335-2-14-2002>

© IEC 2002 — Copyright - all rights reserved

No part of this publication may be reproduced or utilized in any form or by any means, electronic or mechanical, including photocopying and microfilm, without permission in writing from the publisher.

International Electrotechnical Commission, 3, rue de Varembé, PO Box 131, CH-1211 Geneva 20, Switzerland
Telephone: +41 22 919 02 11 Telefax: +41 22 919 03 00 E-mail: inmail@iec.ch Web: www.iec.ch



Commission Electrotechnique Internationale
International Electrotechnical Commission
Международная Электротехническая Комиссия

PRICE CODE

U

For price, see current catalogue

CONTENTS

FOREWORD	3
INTRODUCTION	5
1 Scope	6
2 Normative references.....	7
3 Definitions	7
4 General requirement	10
5 General conditions for the tests	10
6 Classification	10
7 Marking and instructions	10
8 Protection against access to live parts	11
9 Starting of motor-operated appliances	11
10 Power input and current.....	11
11 Heating.....	11
12 Void	13
13 Leakage current and electric strength at operating temperature	13
14 Transient overvoltages.....	13
15 Moisture resistance.....	13
16 Leakage current and electric strength.....	14
17 Overload protection of transformers and associated circuits.....	14
18 Endurance	14
19 Abnormal operation.....	14
20 Stability and mechanical hazards	15
21 Mechanical strength.....	19
22 Construction	19
23 Internal wiring.....	20
24 Components	20
25 Supply connection and external flexible cords.....	20
26 Terminals for external conductors	21
27 Provision for earthing.....	21
28 Screws and connections	21
29 Clearances, creepage distances and solid insulation	21
30 Resistance to heat and fire	22
31 Resistance to rusting	22
32 Radiation, toxicity and similar hazards	22
Annexes.....	25
Annex C (normative) Aging test on motors	25
Bibliography.....	26
Figure 101 – Slicing machine	23
Figure 102 – Protecting devices for slicing machines	24

INTERNATIONAL ELECTROTECHNICAL COMMISSION

**HOUSEHOLD AND SIMILAR ELECTRICAL APPLIANCES –
SAFETY –**

Part 2-14: Particular requirements for kitchen machines

FOREWORD

- 1) The IEC (International Electrotechnical Commission) is a worldwide organization for standardization comprising all national electrotechnical committees (IEC National Committees). The object of the IEC is to promote international co-operation on all questions concerning standardization in the electrical and electronic fields. To this end and in addition to other activities, the IEC publishes International Standards. Their preparation is entrusted to technical committees; any IEC National Committee interested in the subject dealt with may participate in this preparatory work. International, governmental and non-governmental organizations liaising with the IEC also participate in this preparation. The IEC collaborates closely with the International Organization for Standardization (ISO) in accordance with conditions determined by agreement between the two organizations.
- 2) The formal decisions or agreements of the IEC on technical matters express, as nearly as possible, an international consensus of opinion on the relevant subjects since each technical committee has representation from all interested National Committees.
- 3) The documents produced have the form of recommendations for international use and are published in the form of standards, technical specifications, technical reports or guides and they are accepted by the National Committees in that sense.
- 4) In order to promote international unification, IEC National Committees undertake to apply IEC International Standards transparently to the maximum extent possible in their national and regional standards. Any divergence between the IEC Standard and the corresponding national or regional standard shall be clearly indicated in the latter.
- 5) The IEC provides no marking procedure to indicate its approval and cannot be rendered responsible for any equipment declared to be in conformity with one of its standards.
- 6) Attention is drawn to the possibility that some of the elements of this International Standard may be the subject of patent rights. The IEC shall not be held responsible for identifying any or all such patent rights.

This part of International Standard IEC 60335 has been prepared by IEC technical committee 61: Safety of household and similar electrical appliances.

This fourth edition cancels and replaces the third edition published in 1994 and its amendments 1 (1999) and 2 (1999). It constitutes a technical revision.

The text of this part of IEC 60335 is based on the following documents:

FDIS	Report on voting
61/2180/FDIS	61/2261/RVD

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

This part 2 is to be used in conjunction with the latest edition of IEC 60335-1 and its amendments. It was established on the basis of the fourth edition (2001) of that standard.

NOTE 1 When "Part 1" is mentioned in this standard, it refers to IEC 60335-1.

This part 2 supplements or modifies the corresponding clauses in IEC 60335-1, so as to convert that publication into the IEC standard: Safety requirements for electric kitchen machines.

When a particular subclause of Part 1 is not mentioned in this part 2, that subclause applies as far as is reasonable. When this standard states "addition", "modification", or "replacement", the relevant text in Part 1 is to be adapted accordingly.

NOTE 2 The following numbering system is used:

- subclauses, tables and figures that are numbered starting from 101 are additional to those in Part 1;
- unless notes are in a new subclause or involve notes in Part 1, they are numbered starting from 101, including those in a replaced clause or subclause;
- additional annexes are lettered AA, BB, etc.

NOTE 3 The following print types are used:

- requirements: in roman type;
- *test specifications: in italic type;*
- notes: in small roman type.

Words in **bold** in the text are defined in Clause 3. When a definition concerns an adjective, the adjective and the associated noun are also in bold.

The committee has decided that the contents of this publication will remain unchanged until 2004. At this date, the publication will be

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

The following differences exist in the countries indicated below.

- 3.1.9: Different loads are used (USA).
- 6.1: Hand-held kitchen machines shall be class II or class III. Other machines shall be class I, class II or class III (France, Netherlands and Norway).
- 11.7: The operating times are different (USA).
- 19.7: The test is applicable to all appliances and the tests of 19.101 and 19.102 are not applicable (USA).
- 20.108: The guarding requirements are different and warnings may be marked on the appliance instead (USA).
- 20.110: Larger openings are allowed but the cutting blades shall be located further away from the openings (USA).
- 20.112: The stopping time allowed is 4 s (Brazil, Canada and USA).
- 25.5: Type Z attachment is allowed for all appliances (USA).
- 25.7: PVC cords are not allowed for ice-cream machines in refrigerators (Norway).

A bilingual version of this publication may be issued at a later date.

INTRODUCTION

It has been assumed in the drafting of this International Standard that the execution of its provisions is entrusted to appropriately qualified and experienced persons.

This standard recognizes the internationally accepted level of protection against hazards such as electrical, mechanical, thermal, fire and radiation of appliances when operated as in normal use taking into account the manufacturer's instructions. It also covers abnormal situations that can be expected in practice.

This standard takes into account the requirements of IEC 60364 as far as possible so that there is compatibility with the wiring rules when the appliance is connected to the supply mains. However, national wiring rules may differ.

If an appliance within the scope of this standard also incorporates functions that are covered by another part 2 of IEC 60335, the relevant part 2 is applied to each function separately, as far as is reasonable. If applicable, the influence of one function on the other is taken into account.

This standard is a product family standard dealing with the safety of appliances and takes precedence over horizontal and generic standards covering the same subject.

An appliance that complies with the text of this standard will not necessarily be considered to comply with the safety principles of the standard if, when examined and tested, it is found to have other features that impair the level of safety covered by these requirements.

An appliance employing materials or having forms of construction differing from those detailed in the requirements of this standard may be examined and tested according to the intent of the requirements and, if found to be substantially equivalent, may be considered to comply with the standard.

<https://standards.iteh.ai/>

<https://standards.iteh.ai/standards/iec/37/5ab1fb-b473-43d7-903a-62d0caf78b99/iec-60335-2-14-2002>

HOUSEHOLD AND SIMILAR ELECTRICAL APPLIANCES – SAFETY –

Part 2-14: Particular requirements for kitchen machines

1 Scope

This clause of Part 1 is replaced by the following.

This International Standard deals with the safety of electric kitchen machines for household and similar purposes, their **rated voltage** being not more than 250 V.

NOTE 101 Examples of appliances that are within the scope of this standard are

- bean slicers;
- berry-juice extractors;
- blenders;
- can openers;
- centrifugal juicers;
- churns;
- citrus-fruit squeezers;
- coffee mills not exceeding 500 g hopper capacity;
- cream whippers;
- egg beaters;
- **food mixers**;
- **food processors**;
- grain grinders not exceeding 3 l hopper capacity;
- graters;
- ice-cream machines, including those for use in refrigerators and freezers;
- knife sharpeners;
- knives;
- **mincers**;
- noodle makers;
- potato peelers;
- shredders;
- sieving machines;
- slicing machines.

Appliances not intended for normal household use, but which nevertheless may be a source of danger to the public, such as appliances intended to be used by laymen in shops, in light industry and on farms, are within the scope of this standard.

As far as is practicable, this standard deals with the common hazards presented by appliances which are encountered by all persons in and around the home. However, in general, it does not take into account

- the use of appliances by young children or infirm persons without supervision;
- playing with the appliance by young children.

NOTE 102 Attention is drawn to the fact that

- for appliances intended to be used in vehicles or on board ships or aircraft, additional requirements may be necessary;
- in many countries additional requirements are specified by the national health authorities, the national authorities responsible for the protection of labour and similar authorities.

NOTE 103 This standard does not apply to

- slicing machines having a circular knife the blade of which is inclined at an angle exceeding 45° to the vertical;
- food waste disposers (IEC 60335-2-16);
- ice-cream appliances with incorporated motor compressors (IEC 60335-2-24);
- kitchen machines intended for commercial purposes (IEC 60335-2-64);
- kitchen machines intended for industrial purposes;
- kitchen machines intended to be used in locations where special conditions prevail, such as the presence of a corrosive or explosive atmosphere (dust, vapour or gas).

2 Normative references

This clause of Part 1 is applicable except as follows.

Addition:

IEC 60811-1-4:1985, *Common test methods for insulating and sheathing materials of electric cables – Part 1: Methods for general application – Section Four – Tests at low temperature*

3 Definitions

This clause of Part 1 is applicable except as follows.

3.1.9 Replacement:

normal operation

operation of the appliance under the conditions specified in 3.1.9.101 to 3.1.9.119, or at **rated power input** if this is more unfavourable

NOTE 101 If the conditions are not specified, the appliance is operated with the most unfavourable load indicated in the instructions.

NOTE 102 **Rated power input** is obtained by applying a constant torque to the appliance placed in its normal position of use and without subjecting it to imbalance forces greater than those occurring in normal use.

NOTE 103 Operation at **rated power input** is considered to be more unfavourable if the power input determined during the test of 10.1 differs from the **rated power input** by more than

- –20 % for appliances having a **rated power input** not exceeding 300 W;
- –15 % (or –60 W if greater) for appliances having a **rated power input** exceeding 300 W.

3.1.9.101 Berry-juice extractors are fed with 1 kg of berries, such as currants, gooseberries or grapes. Pushers are pressed with a force of 5 N against the berries.

3.1.9.102 Blenders are operated with the bowl filled to its maximum indicated level with a mixture comprising two parts by mass of soaked carrots and three parts water. If this level is not indicated, the bowl is filled to two-thirds of its total capacity. The carrots are soaked in water for 24 h and cut so that the dimensions of the pieces do not exceed 15 mm. If the bowl is not provided, a cylindrical bowl is used which has a capacity of approximately 1 l and an inner diameter of approximately 110 mm.

Blenders for liquid are operated with water instead of the mixture.

3.1.9.103 Can openers are operated with cans of tinned steel having a diameter of approximately 100 mm.

3.1.9.104 Centrifugal juicers are operated with carrots that have been soaked in water for approximately 24 h. 5 kg of soaked carrots are gradually fed into juicers having separate outlets for the juice and residue. Other juicers are fed with batches of 0,5 kg of carrots, unless otherwise indicated in the instructions. Pushers are pressed with a force of 5 N against the carrots.

3.1.9.105 Cheese graters are operated with a 250 g piece of hard Parmesan cheese selected from a block of cheese about 16 months old and which has at least one plane surface. A force of 10 N is applied to the cheese unless the force is applied automatically.

3.1.9.106 Churns are filled with a mixture of eight parts by mass of heavy cream and one part of buttermilk. The quantity of the mixture is the maximum that allows the churn to operate without spillage.

3.1.9.107 Citrus-fruit squeezers are operated with orange halves pressed against the reamer with a force of 50 N.

3.1.9.108 Coffee mills having a separate container for collecting the ground coffee are operated with the hopper filled with roasted coffee beans.

Other coffee mills are operated with the hopper filled with the maximum quantity of roasted coffee beans stated in the instructions.

NOTE If necessary, the coffee beans are conditioned for 24 h at a temperature of $30\text{ °C} \pm 2\text{ °C}$ and a relative humidity of $(60 \pm 2)\%$.

Controls are set to the position resulting in the smallest grain size.

3.1.9.109 Cream whippers and egg beaters are operated in water with 80 % of the length of the effective part immersed in a bowl of water.

3.1.9.110 Food mixers with beaters for mixing cake batter are operated with the beater blades as close as possible to the bottom of a bowl containing dry sand having a grain size between $170\text{ }\mu\text{m}$ and $250\text{ }\mu\text{m}$. The height of the sand in the bowl is approximately 80 % of the length of the effective part of the beater.

Food mixers with kneaders for mixing yeast dough are operated with the kneaders in a bowl filled with a mixture of flour and water.

NOTE 1 The flour has a protein content of $(10 \pm 1)\%$, based on a negligible water content of the flour and without chemical additives.

NOTE 2 In case of doubt, the flour is to be more than two weeks but less than four months old. It is to be stored in plastic bags with as little air as possible.

The bowl is filled with a mass of flour in grams equal to 35 % of its capacity in cm^3 , 72 g of water at a temperature of $25\text{ °C} \pm 1\text{ °C}$ being added for each 100 g of flour.

NOTE 3 In case of doubt, the quantity of water is 1,2 times that necessary for the consistency of the mixture to be 500 Brabender units at $29\text{ °C} \pm 1\text{ °C}$, measured using a farinograph.

For **hand-held food mixers**, the kneaders are moved in a figure-of-eight movement at a rate of 10 to 15 movements per minute. The kneaders are to touch the wall of the bowl at opposite points and be in contact with the bottom of the bowl. If a bowl is not provided, a bowl is used that has a height of approximately 130 mm and an inner diameter of approximately 170 mm at the top, tapering down to approximately 150 mm at the bottom. Its inner surface is smooth and the wall and bottom blend smoothly.

3.1.9.111 Food processors are operated as specified for **food mixers** with kneaders for mixing yeast dough. However, the quantity of the mixture is the maximum stated in the instructions. If an accessory rotating at high speed is used to prepare the dough, only 60 g of water is used for each 100 g of flour.

NOTE 1 In case of doubt when using an accessory rotating at high speed, the quantity of water is that necessary for the consistency of the mixture to be 500 Brabender units at $29\text{ °C} \pm 1\text{ °C}$, measured using a farinograph.

NOTE 2 If instructions for mixing yeast dough are not provided, the **food processor** is operated using the recipe which results in the most unfavourable conditions.

3.1.9.112 Grain grinders are operated with the hopper filled with wheat, controls being set to the position resulting in the smallest grain size.

NOTE 1 If necessary, the wheat is conditioned for 24 h at a temperature of $30\text{ °C} \pm 2\text{ °C}$ and a relative humidity of $(60 \pm 2)\%$.

NOTE 2 Corn is used instead of wheat when instructions state that it can be ground.

3.1.9.113 Ice-cream machines are operated with a mixture of 60 % water, 30 % sugar, 5 % lemon juice and 5 % beaten egg white by mass. The quantity of the mixture is the maximum stated in the instructions.

Removable elements for cooling ice cream are pre-cooled for 24 h at $-20\text{ °C} \pm 5\text{ °C}$.

For appliances cooled by ice, the cooling container is filled with ice in accordance with the instructions, 200 g of salt being added for each kg of ice.

Ice-cream machines for use in refrigerators and freezers are placed on thermal insulating material approximately 20 mm thick. They are operated without load at an ambient temperature of $-4\text{ °C} \pm 1\text{ °C}$.

3.1.9.114 Knives are operated by slicing a length of hard sausage when measuring the power input. The sausage is approximately 55 mm in diameter and cut into slices approximately 5 mm thick, a force of approximately 10 N being applied to the knife. The sausage is stored for at least 4 h at a temperature of $23\text{ °C} \pm 2\text{ °C}$ before slicing.

NOTE Salami is a suitable hard sausage.

For the other tests, knives are operated with the cutting edge of the blade pressed against a length of soft wood having a cross-section approximately 50 mm × 100 mm. A force is gradually applied to the knife until the power input measured when cutting the sausage is obtained.

3.1.9.115 **Mincers** are fed with sinewless, boneless and fatless beef that has been cut into pieces approximately 20 mm × 20 mm × 60 mm. Pushers are pressed with a force of 5 N against the meat.

NOTE A brake may be used to apply the mean value of the load that is determined by mincing the meat for 2 min.

3.1.9.116 Noodle makers are fed with dough prepared from 225 g wheat flour, 1 egg (approximately 55 g), 15 ml cooking oil and 45 ml water. Pushers are pressed with a force of 5 N against the dough.

3.1.9.117 Potato peelers of the container type are operated filled with water and potatoes. 5 kg of approximately spherical potatoes are used, each kilogram containing 12 to 15 potatoes.

Hand-held potato peelers are operated by peeling potatoes.

3.1.9.118 Vegetable graters and shredders are operated with carrots that have been soaked in water for approximately 24 h and cut into suitable pieces. Five batches, each containing 0,5 kg of soaked carrots, are used. Pushers are pressed with a force of 5 N against the carrots.

3.1.9.119 Bean slicers, knife sharpeners, sieving machines and slicing machines are operated without load.

3.101

food mixer

appliance intended for mixing food ingredients