

SLOVENSKI STANDARD SIST EN 28187:2000/A1:2000

01-december-2000

Household refrigerating appliances - Refrigerator-freezers - Characteristics and test methods - Amendment 1: Special compartments for the preservation of highly perishable foodstuf fs (ISO 8187:1991/AM1:1997)

Household refrigerating appliances - Refrigerator-freezers -Characteristics and test methods - Amendment 1: Special compartments for the preservation of highly perishable foodstuf fs (ISO 8187:1991/AM1:1997)

iTeh STANDARD PREVIEW
Haushalts-Kühlgeräte - Kühl-Gefriergeräte - Eigenschaften und Prüfverfahren -Änderung 1: Spezielles Fach für die Aufbewahrung von leicht verderblichen Lebensmitteln (ISO 8187:1991/AM1:1997)

SIST EN 28187:2000/A1:2000

https://standards.iteh.ai/catalog/standards/sist/73e7a86a-8bda-48a2-be53-

Réfrigérateurs a usage ménager Réfrigérateurs congélateurs - Caractéristiques et méthodes d'essai - Amendement 1: Compartiments spéciaux destinés a l'entreposage des denrées hautement périssables (ISO 8187:1991/AM1:1997)

Ta slovenski standard je istoveten z: EN 28187:1991/A1:1997

ICS:

97.040.30 Hladilni aparati za dom Domestic refrigerating

appliances

SIST EN 28187:2000/A1:2000 en SIST EN 28187:2000/A1:2000

iTeh STANDARD PREVIEW (standards.iteh.ai)

SIST EN 28187:2000/A1:2000

https://standards.iteh.ai/catalog/standards/sist/73e7a86a-8bda-48a2-be53-8d00295ce400/sist-en-28187-2000-a1-2000

EUROPEAN STANDARD NORME EUROPÉENNE EUROPÄISCHE NORM

EN 28187:1991/A1

December 1997

ICS 97.040.30

Descriptors: see ISO document

English version

Household refrigerating appliances - Refrigerator-freezers - Characteristics and test methods - Amendment 1: Special compartments for the preservation of highly perishable foodstuffs (ISO 8187:1991/AM1:1997)

Réfrigérateurs à usage ménager - Réfrigérateurscongélateurs - Caractéristiques et méthodes d'essai -Amendement 1: Compartiments spéciaux destinés à l'entreposage des denrées hautement périssables (ISO 8187:1991/AM1:1997)

This amendment A1 modifies the European Standard EN 28187:1991; it was approved by CEN on 13 December 1997.

CEN members are bound to comply with the CEN/CENELEC Internal Regulations which stipulate the conditions for inclusion of this amendment into the relevant national standard without any alteration. Up-to-date lists and bibliographical references concerning such national standards may be obtained on application to the Central Secretariat or to any CEN member.

This amendment exists in three official versions (English, French, German), A version in any other language made by translation under the responsibility of a CEN member into its own language and notified to the Central Secretariat has the same status as the official versions.

CEN members are the national standards bodies of Austria. Belgium Czech Republic Denmark, Finland, France, Germany, Greece, Iceland, Ireland, Italy, Luxembourg, Netherlands, Norway, Portugal, Spain, Sweden, Switzerland and United Kingdom.



EUROPEAN COMMITTEE FOR STANDARDIZATION COMITÉ EUROPÉEN DE NORMALISATION EUROPÄISCHES KOMITEE FÜR NORMUNG

Central Secretariat: rue de Stassart, 36 B-1050 Brussels

Page 2 EN 28187:1991/A1:1997

Foreword

The text of the Amendment ISO 8187:1991/AM1:1997 to the EN 28187:1991 has been prepared by Technical Committee ISO/TC 86 "Refrigeration" in collaboration with Technical Committee CEN/TC 44 "Household refrigerating appliances and commercial refrigerated cabinets", the secretariat of which is held by UNI.

This Amendment to the European Standard EN 28187:1991 shall be given the status of a national standard, either by publication of an identical text or by endorsement, at the latest by June 1998, and conflicting national standards shall be withdrawn at the latest by June 1998.

According to the CEN/CENELEC Internal Regulations, the national standards organizations of the following countries are bound to implement this European Standard: Austria, Belgium, Czech Republic, Denmark, Finland, France, Germany, Greece, Iceland, Ireland, Italy, Luxembourg, Netherlands, Norway, Portugal, Spain, Sweden, Switzerland and the United Kingdom.

Endorsement notice iTeh STANDARD PREVIEW

The text of the International Standard ISO 8187:1991/AM1:1997 has been approved by CEN as a European Standard without any modifications.

SIST EN 28187:2000/A1:2000 https://standards.iteh.ai/catalog/standards/sist/73e7a86a-8bda-48a2-be53-8d00295ce400/sist-en-28187-2000-a1-2000



SIST EN 28187:2000/A1:2000

INTERNATIONAL STANDARD

ISO 8187

First edition 1991-03-01 **AMENDMENT 1** 1997-12-15

Household refrigerating appliances — Refrigerator-freezers — Characteristics and test methods

AMENDMENT 1: Special compartments for the preservation of highly perishable foodstuffs

iTeh STANDARD PREVIEW

Réfrigérateurs à usage ménager — Réfrigérateurs-congélateurs — Caractéristiques et méthodes d'essai

AMENDEMENT 1: Compartiments spéciaux destinés à l'entreposage des https://standards.iden.arca.ahutement.périssables-8bda-48a2-be53-

8d00295ce400/sist-en-28187-2000-a1-2000



ISO 8187:1991/Amd.1:1997(E)

Foreword

ISO (the International Organization for Standardization) is a worldwide federation of national standards bodies (ISO member bodies). The work of preparing International Standards is normally carried out through ISO technical committees. Each member body interested in a subject for which a technical committee has been established has the right to be represented on that committee. International organizations, governmental and non-governmental, in liaison with ISO, also take part in the work. ISO collaborates closely with the International Electrotechnical Commission (IEC) on all matters of electrotechnical standardization.

Draft International Standards adopted by the technical committees are circulated to the member bodies for voting. Publication as an International Standard requires approval by at least 75 % of the member bodies casting a vote.

Amendment 1 to International Standard ISO 8187:1991 was prepared by Technical Committee ISO/TC 86, Refrigeration, Subcommittee ISO 5, Construction and testing of household refrigerators.

SIST EN 28187:2000/A1:2000 https://standards.iteh.ai/catalog/standards/sist/73e7a86a-8bda-48a2-be53-8d00295ce400/sist-en-28187-2000-a1-2000

© ISO 1997

All rights reserved. Unless otherwise specified, 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 Organization for Standardization
Case postale 56 • CH-1211 Genève 20 • Switzerland
Internet central@iso.ch
X.400 c=ch; a=400net; p=iso; o=isocs; s=central

Printed in Switzerland



Household refrigerating appliances — Refrigerator-freezers — Characteristics and test methods

AMENDMENT 1: Special compartments for the preservation of highly perishable foodstuffs

Page 1

1 Scope

Add at the end of the clausereh STANDARD PREVIEW

Appliances covered by this International Standard may also incorporate special compartments for the storage of highly perishable foodstuffs.

SIST EN 28187:2000/A1:2000

Page 2

https://standards.iteh.ai/catalog/standards/sist/73e7a86a-8bda-48a2-be53-8d00295ce400/sist-en-28187-2000-a1-2000

Add the definition:

3.2.7 chill compartment: Compartment intended specifically for the storage of highly perishable foodstuffs in which the temperatures can be maintained between -2 °C and +3 °C, and the volume of which is capable of accomodating at least 2 "M" packages (see 13.1.1).

Page 3

3.3.5.3 total gross volume and

3.3.5.7 total storage volume

Replace "and cellar compartment(s)" with "chill compartment(s), and cellar compartment(s)"

Page 4

Add the definition:

3.4.3.4 chill compartment temperatures, $t_{\rm CC\ max}$, $t_{\rm CC\ min}$: Maximum and minimum instantaneous temperatures of any "M" package of a load in storage as specified in 8.5.

© ISO

ISO 8187:1991/Amd.1:1997(E)

3.4.5 Defrosting

Delete note 2 and add the following text:

The method of defrosting shall be specified separately for the fresh food storage compartment(s), the food freezer compartment, low temperature compartment(s) and for the chill compartment, if any.

Page 7

5.6 Disposal of defrost water

Replace in NOTE 3 "and cellar compartments only" with ", cellar and chill compartments only."

6.1.4 Rated storage shelf area

Replacement text

The measured storage shelf area, including that of any cellar and chill compartment, shall not be less than the rated storage shelf area by more than 3 % of the latter.

Page 9

iTeh STANDARD PREVIEW

Add the following as column 8 in table 2 standards.iteh.ai)

 $-2 \le t_{\rm CC} \, \text{min}, \, t_{\rm CC} \, \text{max} \le +3$

SIST EN 28187:2000/A1:2000 https://standards.itch.ai/catalog/standards/sist/73e7a86a-8bda-48a2-be53Chill compartment (see 3.4.3.4) tcc max, min

Page 9

7.2.2 Determination of the total storage volume

In both paragraphs, replace "cellar compartment(s)" with "cellar compartment(s) and chill compartment(s)"

7.2.3 Storage volume of fresh food storage and cellar compartments (if applicable)

Replace the subtitle and the first sentence with:

7.2.3 Storage volume of fresh food storage, chill and cellar compartments (if applicable)

The storage volume of the fresh food storage, cellar and chill compartments shall be the gross volume of the compartment minus

Replace the last dashed text with:

- the space between the inner door protrusion (dykes) and the inner liner of the fresh food storage, cellar and chill compartment.

iTeh STANDARD PREVIEW

Page 12

(standards.iteh.ai)

7.3.1.7.2 Fresh food storage compartment and cellar compartment, if any

and <u>SIST EN 28187:2000/A1:2000</u>

7.3.3.1 Fresh food storage compartment and cellar compartment if any 8d00295ce400/sist-en-28187-2000-a1-2000

Replace in the subtitle " and cellar compartment" with ", chill and cellar compartments"

Page 14

8.2.2 Composition

Add the following after item a) of this subclause:

b) For the measurement of chill compartments, it is necessary to take test packages with a freezing point of -5 °C and a suitable filling containing per 1 000 g:

232 g of oxyethylmethylcellulose

725 g of water

43 g of sodium chloride

0.8 g of 6-chloro-m-cresol.

The freezing point of this material is near to -5° C (its thermal characteristics correspond to those of lean beef);

The present item b) becomes c).