
Gospodinjski prenosni električni aparati za kuhanje, pečenje in podobno uporabo – Metode za merjenje funkcionalnosti

Household portable appliances for cooking, grilling and similar use – Methods of measuring performance

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SIST EN 61817:2002/A1:2005
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**Household portable appliances for cooking, grilling and similar use -
Methods for measuring performance
(IEC 61817:2000/A1:2004)**

Appareils mobiles à usage domestique
pour cuire, griller ou à usage similaire -
Méthodes de mesure de l'aptitude
à la fonction
(CEI 61817:2000/A1:2004)

Ortsveränderliche Haushaltsgeräte zum
Kochen, Grillen und ähnlichem Gebrauch -
Verfahren zur Messung der
Gebrauchseigenschaften
(IEC 61817:2000/A1:2004)

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This amendment A1 modifies the European Standard EN 61817:2001; it was approved by CENELEC on 2004-09-01. CENELEC members are bound to comply with the CEN/CENELEC Internal Regulations which stipulate the conditions for giving this amendment the status of a 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 CENELEC 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 CENELEC member into its own language and notified to the Central Secretariat has the same status as the official versions.

CENELEC members are the national electrotechnical committees of Austria, Belgium, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Iceland, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Norway, Poland, Portugal, Slovakia, Slovenia, Spain, Sweden, Switzerland and United Kingdom.

CENELEC

European Committee for Electrotechnical Standardization
Comité Européen de Normalisation Electrotechnique
Europäisches Komitee für Elektrotechnische Normung

Central Secretariat: rue de Stassart 35, B - 1050 Brussels

Foreword

The text of document 59L/2/FDIS, future amendment 1 to IEC 61817:2000, prepared by SC 59L, Small household appliances, of IEC TC 59, Performance of household electrical appliances, was submitted to the IEC-CENELEC parallel vote and was approved by CENELEC as amendment A1 to EN 61817:2001 on 2004-09-01.

The following dates were fixed:

- latest date by which the amendment has to be implemented
at national level by publication of an identical
national standard or by endorsement (dop) 2005-06-01
- latest date by which the national standards conflicting
with the amendment have to be withdrawn (dow) 2007-09-01

Endorsement notice

The text of amendment 1:2004 to the International Standard IEC 61817:2000 was approved by CENELEC as an amendment to the European Standard without any modification.

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NORME
INTERNATIONALE
INTERNATIONAL
STANDARD

CEI
IEC
61817

2000

AMENDEMENT 1
AMENDMENT 1
2004-08

Amendement 1

**Appareils mobiles à usage domestique
pour cuire, griller ou à usage similaire –
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**Household portable appliances
for cooking, grilling and similar use –
Methods for measuring performance**

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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

CODE PRIX
PRICE CODE

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For price, see current catalogue

FOREWORD

This amendment has been prepared by subcommittee 59L: Small kitchen appliances, of IEC technical committee 59: Performance of household electrical appliances.

The text of this amendment is based on the following documents:

| | |
|------------|------------------|
| FDIS | Report on voting |
| 59L/2/FDIS | 59L/6/RVD |

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

The committee has decided that the contents of this amendment and the base publication will remain unchanged until the maintenance result date indicated on the IEC web site under "http://webstore.iec.ch" in the data related to the specific publication. At this date, the publication will be

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

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SIST EN 61817:2002/A1:2005

Page 35

<https://standards.iteh.ai/catalog/standards/sist/0d5bb43e-8e8b-4f78-8654-b10d072c3810/sist-en-61817-2002-a1-2005>

7.6 Simmering

Replace the existing text of this subclause by the following:

The purpose of this test is to verify the capability to maintain a temperature below boiling for a specified time and to cook food gently by a two-stage process:

- food brought to the boil according to 7.11;
- temperature marginally reduced and maintained at a value of $92\text{ °C} \pm 7\text{ °C}$.

7.6.1 Ingredients

- Water quantity according to Table 4
- 100 g of peeled raw potatoes cut into 2,5 cm cubes
- 100 g of raw meat according to national requirements cut into 2,5 cm cubes
- Thickening agent: white wheat flour without raising agent, combined with 50 g per litre of potable water

7.6.2 Procedure

10 % by volume of the total liquid is separated and set aside for use later.

Place the water, meat and potatoes in the pan (see Figure 6). Cover the pan with the lid and place on the centre of the cooking zone.

Set the temperature control to maximum. Quickly bring the ingredients to the boil, stirring the mixture according to 7.11.1.

After boiling point is reached, blend the flour with the 10 % liquid, which has been set aside, to produce a smooth paste. Remove the lid and, gradually stirring all the time, add the paste. Cover the pan with the lid and bring the liquid to the boil. Follow the manufacturer's instructions for simmering. Should no instructions be given, change the control setting to achieve a liquid temperature of $92\text{ °C} \pm 7\text{ °C}$. The temperature should be maintained continuously. Simmer for 2 h. Remove the pan from the heat source.

NOTE Temperature reference taken from *The Experimental Study of Foods*.¹⁾

NOTE The stirrer referred to in 7.11.1 has a thermocouple attached.

7.6.3 Assessment

The following is recorded:

- the time to reach first boil;
- the degree of scorch deposit;
- percentage of area covered with deposit on interior base of pan.

[SIST EN 61817:2002/A1:2005](https://standards.iteh.ai/catalog/standards/sist/0d5bb43e-8e8b-4f78-8654-b10d072c3810/sist-en-61817-2002-a1-2005)

Page 39

<https://standards.iteh.ai/catalog/standards/sist/0d5bb43e-8e8b-4f78-8654-b10d072c3810/sist-en-61817-2002-a1-2005>

7.10 Dehydrating

Replace the existing text of this subclause by the following:

The scope of this test is to remove water from the food.

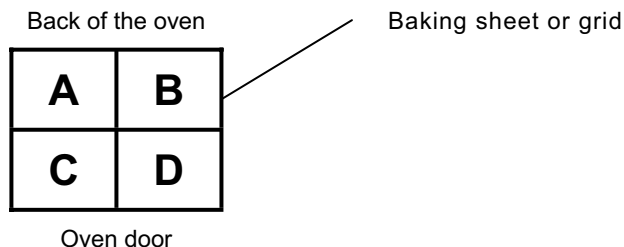
7.10.1 Ingredients

- 500 g of raw peeled carrots cut into slices of 2,5 cm diameter and 1 cm thick approximately
- Water quantity per tray according to Table 4

¹⁾ See the Bibliography.

7.10.2 Procedure

Cover the prepared carrots with cold water and condition for 24 h, drain and discard the water. Remove excess moisture with absorbent paper. Divide the usable area of the baking sheet or grid into quarters as shown below:



IEC 1082/04

Arrange the carrot slices in a single layer uniformly distributed over the baking sheet or grid. Randomly select and mark the three carrot slices from each quarter, which will be re-weighed after dehydrating. Record the initial weight of each group. Return the carrots to original location on the baking sheet or grid.

Dehydrate according to the manufacturer's instructions. If no instructions are available, place the baking tray or grid in the centre of the oven and dehydrate at 80 °C for 24 h. Remove the tray from the oven and immediately record the final weight of the four groups of three carrots slices.

NOTE For multiple levels dehydrating, follow the manufacturer's instructions or perform this procedure and assessment for each level. Dehydrate all the layers simultaneously.

7.10.3 Assessment

The following is recorded:

- uniformity;
- percentage of moisture loss of each of the four groups of carrot slices:

$$\text{Percentage of moisture loss} = \frac{(\text{initial weight of carrots}) - (\text{final weight of carrots})}{\text{initial weight of carrots}} \times 100;$$
- overall moisture loss:

$$(\% A) + (\% B) + (\% C) + (\% D) / 4 = \text{overall percentage moisture loss.}$$

Page 41

7.12 Melting

Replace the existing text of this subclause by the following:

The purpose of this test is to melt by gently heating a food product without scorching.

7.12.1 Ingredients

- 500 g of block unsweetened bakers chocolate
- 50 g of block unsalted butter
- 50 g of caster sugar (maximum grain size 0,3 mm)

7.12.2 Procedure

Use the pan as given in the manufacturer's instructions. If no pan is given, use the pan as given in Figure 6.

Add the chocolate, then the butter and cover with the sugar. Place the pan in the centre of the cooking zone. Turn the temperature control to the minimum setting or according to the manufacturer's instructions. Initially stir for 1 min then leave unstirred until all the ingredients have melted. Remove the pan from the heat source.

7.12.3 Assessment

The following is recorded:

- time to completely melt;
- percentage of area covered with scorch deposit on interior base of the pan.

Note any adverse changes in the consistency of the ingredients.

8.2 User Instructions

Replace the existing text by the following:

It is noted if there are instructions for use, and if they include the following:

- safety precautions;
- installation;
- appliance information; [SIST EN 61817:2002/A1:2005](https://standards.iteh.ai/catalog/standards/sist/0d5bb43e-8e8b-4f78-8654-b10d072c3810/sist-en-61817-2002-a1-2005)
- use and care; <https://standards.iteh.ai/catalog/standards/sist/0d5bb43e-8e8b-4f78-8654-b10d072c3810/sist-en-61817-2002-a1-2005>
- service;
- disposal.

The instructions for use shall be fully comprehensible to the user.

Page 57

Add, after Annex C, the following new Annex D.