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Household and similar electrical appliances – Safety – Part 2-14: Particular requirements for kitchen machines

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Note d'introduction

Introductory note

This document has been prepared and is circulated in accordance with the decisions made at the Beijing, Durban and Toulouse meetings of TC 61 – see 61/2326/RM, 61/2454/RM and 61/2568/RM

History: 61/2122/DC and 61/2207A/INF
61/2414/DC and 61/2499A/INF
61/2445/DC and 61/2500A/INF
61/2446/DC and 61/2501A/INF

ATTENTION	ATTENTION
CDV soumis en parallèle au vote (CEI) et à l'enquête (CENELEC)	Parallel IEC CDV/CENELEC Enquiry

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FOREWORD

This amendment has been prepared by IEC technical committee 61: Safety of household and similar electrical appliances.

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

FDIS	Report on voting
61/XXXX/FDIS	61/XXXX/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 the base publication and its amendments will remain unchanged until 200X. At this date, the publication will be

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- withdrawn;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

Contents

Add the title of Annex AA as follows:

Annex AA (normative) Alternative tests on sieves of centrifugal juicers

INTRODUCTION

Replace the second sentence of the second paragraph by the following:

It also covers abnormal situations that can be expected in practice and takes into account the way in which electromagnetic phenomena can affect the safe operation of appliances.

3 Definitions

3.1.9.113 Add the following text to the first paragraph:

If there is no stated maximum, the container will be filled up to the maximum capacity.

Add the following new definition:

3.105

blender

appliance intended for crushing and/or mixing of foods and/or liquids

6 Classification

Replace the existing text by the following:

This clause of Part 1 is applicable except as follows.

6.1 Addition:

Hand-held kitchen machines shall be **class II** or **class III**. However, they may be **class 0** if their **rated voltage** does not exceed 150 V.

7 Marking and instructions

7.12 Add the following new paragraphs:

The instructions shall include details on how to clean surfaces in contact with food.

The instructions for appliances incorporating a switch necessary for compliance with 22.40 shall include the substance of the following:

Switch off the appliance before changing accessories or approaching parts that move in use.

The instructions for centrifugal juicers shall include the substance of the following:

Do not use the appliance if the rotating sieve is damaged.

10 Power input and current

Replace the existing text by the following:

This clause of Part 1 is applicable except as follows.

10.1 Addition:

A representative period is a time period of 2 min or the time specified for one cycle of operation in 11.7, whichever is shorter.

11 Heating

11.7 *Delete the first dashed item and replace the text of the existing second dashed item by the following:*

- *the maximum period stated in the instructions plus 1 min, for specified operating periods not exceeding 7 min;*

20 Stability and mechanical hazards

20.104 *Replace the existing text by the following:*

It shall not be possible to inadvertently operate the cutting blades of blenders, other than **hand-held blenders**, when they are accessible.

*Compliance is checked by the following test applied to blenders other than **hand-held blenders**.*

Detachable parts are removed.

Switches, other than biased-off switched are placed in the on position and two simultaneous or sequential applications of test probe B of IEC 61032 applied with a force not exceeding 20 N are made to other switches including interlock switches in an attempt to operate the cutting blades.

During the test, it shall not be possible to operate the appliance if the cutting blades can be touched with the test probe specified for blenders in 20.2.

Add the following new subclause.

20.117 Centrifugal juicers shall withstand the stresses resulting from parts rotating at high speed.

Compliance is checked by the following test that is carried out on three new appliances or by testing the sieve in accordance with Annex AA.

*The rim of plastic material retaining the rotating sieve is cut. The appliance is supplied at **rated voltage** and operated with the sieve and lid placed as in normal use. Speed controls are set to the highest position.*

If the sieve retains its structure, the rim is cut further and the test repeated until disintegration takes place.

NOTE The damage to the rim, and if necessary the mesh, is increased gradually so that disintegration of the sieve takes place at high velocity.

During the test, parts shall not be ejected from the appliance.

21 Mechanical strength

Replace “Addition:” by “**21.1** Addition:”.

Annexes

Add the following annex:

Annex AA (normative)

Alternative tests on sieves of centrifugal juicers

The purpose of these tests is to ensure that rotating sieves of centrifugal juicers are able to withstand the stresses to which they are subjected during the lifetime of the appliance.

These tests are an alternative means of complying with the requirement of 20.117 and are carried out on three sieves.

The tests are carried out in the order specified.

1) Chemical stress test

The sieves are placed in a solution of detergent having a concentration of 3 g/l and a temperature of 65 °C ± 1 °C. The detergent to be used consists of:

Chemical substance	Specification	Wt. %
Sodium citrate dihydrate	N 1560/Jungbunzlauer	30,0
Maleic acid/acrylic acid copolymer Na salt	Alternative 1: Sokalan CP 5 Compound/Henkel 50 % active on sodium carbonate	12,0
	Alternative 2: Norasol WL 4/Norsohaas 30 % active on sodium carbonate	20,0
Sodium perborate monohydrate	--	5,0
Tetraacetyl ethylendiamine	TAED/Warwick	2,0
Sodium disilicate (noncrystalline)	Portil A/Cognis	25,0
Linear fatty alcohol ethoxylate (Nonionic surfactant, low foaming)	Plurafac LF403/BASF	2,0
Protease	Savinase X.0T/NOVO	40 KNPU/kg ‡ e.g. Savinase 8.0T: 0,5 %
Amylase	Termamyl xxT/NOVO	300 KNU/kg ‡ e.g. Termamyl 60T: 0,5 %
Sodium carbonate, anhydrous	Soda, leicht/Mathes & Weber	Add to 100
‡ = Activity units		

NOTE 101 This detergent corresponds to the detergent type B specified in IEC 60436.

NOTE 102 “Jungbunzlauer”, “Sokalan”, “Henkel”, “Norasol”, “Norsohaas”, “Warwick”, “Portil”, “Cognis”, Plurafac, BASF, “Savinase”, “Termamyl”, “Novo”, “Mathis & Webber”, are trademarks. This information is provided for the convenience of users of this international standard and does not constitute an endorsement by the IEC of this trademark. Items of the similar specification may be used if they can be shown to lead to equivalent results.

The sieves are kept in the solution for 48 h after which they are removed and rinsed with water.