

INTERNATIONAL STANDARD

IEC 60335-2-14

1994

AMENDMENT 1

1998-10

Amendment 1

**Safety of household and similar electrical
appliances**

**Part 2-14:
Particular requirements for kitchen machines**

Amendement 1

Sécurité des appareils électrodomestiques et analogues

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

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Commission Electrotechnique Internationale
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Международная Электротехническая Комиссия

CODE PRIX
PRICE CODE

C

*Pour prix, voir catalogue en vigueur
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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
61/1465/FDIS	61/1518/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.

4.2 Addition:

NOTE – The additional test of 25.14 is carried out on a separate appliance.

11 Heating

11.7.1 Replace the first sentence by the following:

Food mixers with beaters for cake-batter mixing are operated for 15 min unless they incorporate a **biased-off switch** in which case they are operated for 5 min.

15 Moisture resistance

15.2 Replace the addition by:

Addition:

Water outlets for potato peelers are blocked.

Modification:

Instead of overfilling the liquid container, the test is carried out as follows.

The liquid container of the appliance is completely filled with water containing approximately 1 % NaCl. The appliance is then supplied at **rated voltage** and operated for 15 s. Lids are in position or removed, whichever is more unfavourable. During the test, the leakage current shall not exceed the values specified in clause 13.

Saline solution is then added to the liquid container until it is completely full again. A further quantity equal to 15 % of the capacity of the container or 0,25 l, whichever is greater, is poured in steadily over a period of 1 min.