

INTERNATIONAL STANDARD

NORME INTERNATIONALE

**Household and similar electrical appliances – Safety –
Part 2-37: Particular requirements for commercial electric doughnut fryers and
deep fat fryers**
(<https://standards.iteh.ai/>)

**Appareils électrodomestiques et analogues – Sécurité –
Partie 2-37: Règles particulières pour les friteuses et les friteuses à beignets
électriques à usage collectif**
<https://standards.iteh.ai/standards/iec/1000/8d75-d971-4ee1-a299-6d95dc6c3c3a/iec-60335-2-37-2002>



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INTERNATIONAL
ELECTROTECHNICAL
COMMISSION

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INTERNATIONAL ELECTROTECHNICAL COMMISSION

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HOUSEHOLD AND SIMILAR ELECTRICAL APPLIANCES – SAFETY –

Particular requirements for commercial electric doughnut fryers and deep fat fryers

FOREWORD

- 1) The International Electrotechnical Commission (IEC) is a worldwide organization for standardization comprising all national electrotechnical committees (IEC National Committees). The object of 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, IEC publishes International Standards, Technical Specifications, Technical Reports, Publicly Available Specifications (PAS) and Guides (hereafter referred to as "IEC Publication(s)"). 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. IEC collaborates closely with the International Organization for Standardization (ISO) in accordance with conditions determined by agreement between the two organizations.
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This part of International Standard IEC 60335 has been prepared by IEC subcommittee 61E: Safety of electrical commercial catering equipment, of IEC technical committee 61: Safety of household and similar electrical appliances.

This consolidated version of IEC 60335-2-37 consists of the fifth edition (2002) [documents 61E/399/FDIS and 61E/411/RVD], its amendment 1 (2008) [documents 61E/595/FDIS and 61E/610/RVD] and its amendment 2 (2011) [documents 61E/680/FDIS and 61E/685/RVD].

The technical content is therefore identical to the base edition and its amendments and has been prepared for user convenience.

It bears the edition number 5.2.

A vertical line in the margin shows where the base publication has been modified by amendments 1 and 2.

The French version of this standard has not been voted upon.

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 commercial electric deep fat fryers.

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 of Part 1 concerns an adjective, the adjective and the associated noun are also in bold.

The following differences exist in the countries indicated below.

- 6.1: Class 01 appliances are allowed (Japan).
- 6.2: For appliances intended to be installed in a kitchen, an appropriate degree of protection against harmful ingress of water is required according to their height of installation (France).
- 13.2: Leakage current limits are different (Japan).
- 16.2: Leakage current limits are different (Japan).
- Clause 21: For appliances intended to be installed in a kitchen, different values of impact energy are applicable according to the height of the impact point (France).

The committee has decided that the contents of the base publication and its amendments will remain unchanged until the stability 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.

NOTE 4 The attention of National Committees is drawn to the fact that equipment manufacturers and testing organizations may need a transitional period following publication of a new, amended or revised IEC publication in which to make products in accordance with the new requirements and to equip themselves for conducting new or revised tests.

It is the recommendation of the committee that the content of the amendment 1 be adopted for implementation nationally not earlier than 12 months from the date of publication.

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 and takes into account the way in which electromagnetic phenomena can affect the safe operation of appliances.

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.

When a part 2 standard does not include additional requirements to cover hazards dealt with in Part 1, Part 1 applies.

NOTE 1 This means that the technical committees responsible for the part 2 standards have determined that it is not necessary to specify particular requirements for the appliance in question over and above the general requirements.

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.

NOTE 2 Horizontal and generic standards covering a hazard are not applicable since they have been taken into consideration when developing the general and particular requirements for the IEC 60335 series of standards. For example, in the case of temperature requirements for surfaces on many appliances, generic standards, such as ISO 13732-1 for hot surfaces, are not applicable in addition to Part 1 or part 2 standards.

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.

2

HOUSEHOLD AND SIMILAR ELECTRICAL APPLIANCES – SAFETY –

Particular requirements for commercial electric doughnut fryers and deep fat fryers

1 Scope

This clause of Part 1 is replaced by the following.

2

This international Standard deals with the safety of electrically operated commercial **deep fat fryers** and **doughnut fryers** including pressurized types with a pressure not exceeding 0,5 bar (50 kPa) and a pressure (bar) volume liters product of 200. These appliances are not intended for household and similar use, their **rated voltage** being not more than 250 V for single-phase appliances connected between one phase and neutral and 480 V for other appliances.

NOTE 101 These appliances are used for processing food for commercial consumption, for example in kitchens of restaurants, canteens, hospitals and in commercial enterprises such as bakeries, butcheries, etc.

The electrical part of appliances making use of other forms of energy is also within the scope of this standard.

As far as is practicable, this standard deals with the common hazards presented by these types of appliances.

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, the national water supply authorities and similar authorities;
- in many countries, additional requirements are specified for pressure appliances.

NOTE 103 This standard does not apply to

2

- appliances designed exclusively for industrial purposes;
- appliances intended to be used in locations where special conditions prevail, such as the presence of a corrosive or explosive atmosphere (dust, vapour or gas);
- appliances for continuous mass production of food.

2 Normative references

This clause of Part 1 is applicable.

3 Definitions

This clause of Part 1 is applicable except as follows.

3.1.4 Addition:

NOTE 101 The **rated power input** is the sum of the power inputs of all the individual elements in the appliance that can be on at one time; where there are several such combinations possible, that giving the highest power input is used in determining the **rated power input**

3.1.9 Replacement:

normal operation

operation of the appliance under the following conditions

- 2 | The appliance is filled with oil or fat according to the manufacturer's instructions up to the minimum **indicated level**.

The thermal control is set at the maximum setting. Lids, if provided, are left in the open position or removed unless the manufacturer's instructions indicate that the appliance is designed for operation with the lid closed.

Motors incorporated in the appliance are operated in the intended manner under the most severe conditions that can be expected in normal use taking into account the manufacturer's instructions.

2 | 3.5.1 Replacement:

portable appliance

appliance that is intended

- to be moved while in operation,
- to be operated on various working areas

or

- an appliance, other than a **fixed appliance**, having a mass less than 18 kg.

3.101

deep fat fryer

an appliance provided with one or more containers in which the food to be cooked is immersed in the frying medium. The container(s) may be fixed, removable, lifting, tilting, etc. The pressure within the container can exceed atmospheric pressure

3.102

indicated level

a mark on the appliance to indicate either the minimum or the maximum liquid level for correct operation

3.103

installation wall

a special fixed construction containing supply facilities for appliances installed in conjunction with it

3.104

rated pressure

the maximum working pressure assigned by the manufacturer to the pressurized part of the appliance

2 | 3.105

doughnut fryer

appliance with large surface area and flat container in which the bakery products e. g. donuts are prepared in fat or oil by floating

The **doughnut fryer** is generally not equipped with a cold area. The appliance can be delivered with a removable bakery product basket, a lifting or turning device.

4 General requirement

This clause of Part 1 is applicable.

5 General conditions for the tests

This clause of Part 1 is applicable except as follows.

5.5 Addition:

The tests are carried out with the container in the position of normal use for frying.

5.10 Addition:

*Appliances intended for installation in a bank of other appliances and appliances intended to be fixed to an **installation wall** are enclosed to obtain protection against electric shock and harmful ingress of water equivalent to that obtained when installed in accordance with the instructions provided with the appliance.*

NOTE 101 Appropriate enclosures or additional appliances may be needed for test purposes.

5.101 *Appliances are tested as **heating appliances**, even if they incorporate a motor.*

5.102 *Appliances, when assembled in combination with or incorporating other appliances, are tested in accordance with the requirements of this standard. The other appliances are operated simultaneously in accordance with the requirements of the relevant standards.*

5.103 *Appliances are initially filled with unused vegetable oil. The series of relevant tests are carried out with this oil, unused oil being added as necessary to maintain a constant level.*

6 Classification

This clause of Part 1 is applicable except as follows.

6.1 Replacement:

Appliances shall be **class I** with respect to protection against electric shock.

Compliance is checked by inspection and by the relevant tests.

6.2 Addition:

Appliances normally used on a table shall be at least IPX3. Other appliances shall be at least IPX4.

7 Marking and instructions

This clause of Part 1 is applicable except as follows.

7.1 Addition:

In addition, appliances shall be marked with

- the water pressure or range of pressures, in kilopascals (kPa), for appliances intended to be connected to a water supply, unless this is indicated in the instruction sheet;
- the **rated pressure**, in kilopascals (kPa), on pressurized parts of the appliance.

7.6 Addition:



[symbol 5021 of IEC 60417-1]

equipotentiality

7.10 Addition:

Devices controlling the tilting process of appliances with tilting parts shall be clearly marked to show the direction of movement.

7.12 Addition:

2 | The instructions shall include a warning that danger of fire exists if the fat or oil level is below the minimum **indicated level**. To avoid a fire hazard the instruction for appliances which are intended to be used with solid fat shall include information how to melt the fat.

The instructions shall include the kind of frying medium (fat or oil) and the maximum batch load in kilograms.

Addition:

The instructions shall include the substance of the following:

These appliances are intended to be used for commercial applications, for example in kitchens of restaurants, canteens, hospitals and in commercial enterprises such as bakeries, butcheries, etc., but not for continuous mass production of food.

NOTE If the manufacturer wants to limit the use of the appliance to less than the above, this has to be clearly stated in the instructions.

The instructions shall include a warning regarding the danger of using old fat or oil, emphasizing that this will have a reduced flash-point and be more prone to surge boiling.

The instructions shall also include the substance of the following warning:

WARNING: Do not open drain cocks or other emptying devices until the pressure has been reduced to approximately atmospheric pressure.

Attention shall also be drawn to the effect on surge boiling of over-wet food and too large a charge.

If symbol 5021 of IEC 60417-1 is marked on the appliance its meaning shall be explained.

Modification:

The instruction concerning persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge is not applicable.

7.12.1 Replacement:

The appliance shall be accompanied by instructions detailing any special precautions necessary for installation. For appliances intended for installation in a bank of other appliances and appliances intended to be fixed to an **installation wall**, details of how to ensure appropriate protection against electric shock and harmful ingress of water shall be supplied. If the controls of more than one appliance are combined in a separate enclosure, detailed installation instructions shall be supplied. Instructions for **user maintenance**, for

- 2 | example cleaning, shall also be given. They shall include a statement that the appliance is not to be cleaned with a water jet or a steam cleaner.

Appliances that are provided with an appliance inlet, and are intended to be immersed in water for cleaning shall be accompanied by an instruction stating that the connector shall be removed before the appliance is cleaned and that the appliance inlet shall be dried before the appliance is used again.

The instructions of appliances other than **stationary appliances** and appliances with **detachable electrical parts**, that are not intended to be partially or completely immersed in water for cleaning, shall state that the appliance or part must not be immersed.

For appliances that are permanently connected to fixed wiring and for which leakage currents may exceed 10 mA, particularly if disconnected or not used for long periods, or during initial installation, the instructions shall give recommendations regarding the rating of **protective devices**, such as earth leakage relays, to be installed.

- 2 | The installation instruction shall include a statement that the appliance has to be installed and used in such a way that any water cannot contact the fat or oil.

Compliance is checked by inspection.

7.12.4 Addition:

The instructions for **built-in appliances** having a separate control panel for several appliances shall state that the control panel is only to be connected to the specified appliances in order to avoid a possible hazard.

7.15 Addition:

When it is not practical to place the marking of **fixed appliances** so that it is visible after the appliance has been installed, the relevant information shall also be included in the instructions for use or on an additional label that can be fixed near the appliance after installation.

NOTE 101 An example of such a **fixed appliance** is a **built-in appliance**.

7.101 Equipotential bonding terminals shall be marked with symbol 5021 of IEC 60417-1.

These indications shall not be placed on screws, removable washers or other parts that can be removed when conductors are being connected.

Compliance is checked by inspection.

7.102 Appliances or the **detachable electrical parts** of appliances intended to be partially immersed in water for cleaning shall be marked with a line that clearly indicates the maximum depth of immersion, together with the substance of the following warning:

Do not immerse beyond this line.

If there is any seam or seal that causes the appliance or part not to withstand the treatment specified in 15.102, the line indicating the maximum depth of immersion shall be at least 50 mm below any such seam or seal when the appliance or the part is in the position in which it is to be cleaned.

Compliance is checked by inspection and measurement.

- 2| **7.103** Appliances shall be marked with the minimum and maximum fat or oil levels.

Compliance is checked by inspection.

8 Protection against access to live parts

This clause of Part 1 is applicable.

9 Starting of motor-operated appliances

This clause of Part 1 is applicable except as follows.

9.101 Fan motors providing a cooling effect in order to comply with the requirements of Clause 11 shall start under all voltage conditions that may occur in use.

*Compliance is checked by starting the motor three times at a voltage equal to 0,85 times **rated voltage**, the motor being at room temperature at the beginning of the test.*

*The motor is started each time under the conditions occurring at the beginning of **normal operation** or, for automatic appliances, at the beginning of the normal cycle of operation, the motor being allowed to come to rest between successive starts. For appliances provided with motors having other than centrifugal starting switches, this test is repeated at a voltage equal to 1,06 times **rated voltage**.*

*In all cases, the motor shall start and it shall function in such a way that safety is not affected and overload **protection devices** of the motor shall not operate.*

NOTE The supply source must be such that during the test the drop in voltage does not exceed 1 %.

10 Power input and current

This clause of Part 1 is applicable except as follows.

10.1 Addition:

NOTE 101 For appliances having more than one heating unit, the total power input may be determined by measuring the power input of each heating unit separately (see also 3.1.4).

11 Heating

This clause of Part 1 is applicable except as follows.

11.2 Addition:

Appliances intended to be fixed to the floor and appliances with a mass greater than 40 kg and not provided with rollers, castors or similar means are installed in accordance with the manufacturer's instructions. If no instructions are given, these appliances are considered as appliances normally placed on the floor.

11.3 Addition:

- 2| *The temperature of the fat or oil is measured 25 mm below the surface in the centre of the container but not closer than 10 mm to the heating element.*

11.4 Replacement:

Appliances are operated under **normal operation** such that the total power input of the appliance is 1,15 times **rated power input**. If it is not possible to switch on all heating elements at the same time, the test is made with each of the combinations that the switch arrangement will allow, the highest load possible with each switching arrangement being in circuit.

If the appliance is provided with a control that limits the total power input, the test is made with whichever combination of heating units, as may be selected by the control, imposes the most severe condition.

If the temperature rise limits of motors, transformers or **electronic circuits** are exceeded, the test is repeated with the appliance supplied at 1,06 times **rated voltage**. In this case only the temperature rises of motors, transformers or **electronic circuits** are measured.

NOTE 101 See also 11.7.

11.7 Replacement:

Appliances are operated until steady conditions are established.

NOTE 101 The duration of the test may consist of more than one cycle of operation.

Tilting motors are operated immediately after the appliance has reached steady conditions, for one full cycle of operation (one cycle being from the fully up position to the fully down position and back to the fully up position).

Lifting motors are similarly operated, but for three such cycles.

11.8 Addition:

- 2| The maximum temperature of the fat or oil shall not exceed 200 °C. During the test, the pressure relief device shall not operate.

12 Void**13 Leakage current and electric strength at operating temperature**

This clause of Part 1 is applicable except as follows.

13.2 Modification:

Instead of the permissible leakage current for **stationary class I appliances**, the following applies:

- for cord and plug connected appliances 1 mA per kW **rated power input** of the appliance with a maximum of 10 mA
- for other appliances 1 mA per kW **rated power input** of the appliance with no maximum