



SLOVENSKI STANDARD

SIST EN 61309:1998

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Deep-fat fryers for household use - Methods for measuring the performance (IEC 1309:1995)

Deep-fat fryers for household use - Methods for measuring the performance (IEC 1309:1995)

Fritiergeräte für den Hausgebrauch - Verfahren zur Prüfung der Gebrauchseigenschaften

iTeh STANDARD PREVIEW

Friteuses à usage domestique - (Méthodes de mesure de l'aptitude à la fonction

Ta slovenski standard je istoveten z: EN 61309:1995

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ICS:

97.040.20

Štedilniki, delovni pulti,
pečice in podobni aparati

Cooking ranges, working
tables, ovens and similar
appliances

SIST EN 61309:1998

en

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English version

**Deep-fat fryers for household use
Methods for measuring the performance
(IEC 1309:1995)**

Friteuses à usage domestique
Méthodes de mesure de l'aptitude
à la fonction
(CEI 1309:1995)

Fritiergeräte für den Hausgebrauch
Verfahren zur Prüfung der
Gebrauchseigenschaften
(IEC 1309:1995)

SIST EN 61309:1998

This European Standard was approved by CENELEC on 1995-02-15. CENELEC members are bound to comply with the CEN/CENELEC Internal Regulations which stipulate the conditions for giving this European Standard the status of a national standard without any alteration.

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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 59G(CO)35, future edition 1 of IEC 1309, prepared by SC 59G, Small kitchen appliances, of IEC TC 59, Performance of household electrical appliances, was submitted to the IEC-CENELEC parallel vote and was approved by CENELEC as EN 61309 on 1995-02-15.

The following dates were fixed:

- latest date by which the EN has to be implemented
at national level by publication of an identical
national standard or by endorsement (dop) 1996-02-15
- latest date by which the national standards conflicting
with the EN have to be withdrawn (dow) 1996-02-15

Endorsement notice

The text of the International Standard IEC 1309:1995 was approved by CENELEC as a European Standard without any modification.

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Friteuses à usage domestique –
Méthodes de mesure de l'aptitude à la fonction

**Deep-fat fryers for household use –
Methods for measuring the performance**

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Bureau Central de la Commission Electrotechnique Internationale 3, rue de Varembe Genève, Suisse



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International Electrotechnical Commission
Международная Электротехническая Комиссия

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INTERNATIONAL ELECTROTECHNICAL COMMISSION

**DEEP-FAT FRYERS FOR HOUSEHOLD USE –
Methods for measuring the performance**

FOREWORD

- 1) The IEC (International Electrotechnical Commission) is a worldwide organization for standardization comprising all national electrotechnical committees (IEC National Committees). The object of the IEC is to promote international cooperation on all questions concerning standardization in the electrical and electronic fields. To this end and in addition to other activities, the IEC publishes International Standards. 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. The IEC collaborates closely with the International Organization for Standardization (ISO) in accordance with conditions determined by agreement between the two organizations.
- 2) The formal decisions or agreements of the IEC on technical matters, prepared by technical committees on which all the National Committees having a special interest therein are represented, express, as nearly as possible, an international consensus of opinion on the subjects dealt with.
- 3) They have the form of recommendations for international use published in the form of standards, technical reports or guides and they are accepted by the National Committees in that sense.
- 4) In order to promote international unification, IEC National Committees undertake to apply IEC International Standards transparently to the maximum extent possible in their national and regional standards. Any divergence between the IEC Standard and the corresponding national or regional standard shall be clearly indicated in the latter.

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International Standard IEC 1309 has been prepared by sub-committee 59G: Small kitchen appliances, of IEC technical committee 59: Performance of household electrical appliances.

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

DIS	Report on voting
59G(CO)35	59G/48/RVD

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

In this standard, the following print types are used:

- *test specifications: in italic type;*
- notes: in small roman type;
- other text: in roman type.

DEEP-FAT FRYERS FOR HOUSEHOLD USE – Methods for measuring the performance

1 Scope and object

1.1 Scope

This International Standard applies to electric deep-fat fryers for household use with a capacity of up to 4 l of oil or fat.

The purpose of this standard is to state and define the principal performance characteristics of deep-fat fryers which are of interest to the user, to describe test methods for measuring these characteristics and to give some guidelines for the evaluation of the test results.

Taking into account the low degree of accuracy and repeatability, due to variations in time and origin of test materials and ingredients and to the influence of the subjective judgement of test operators, the described test methods may be applied more reliably for comparative testing of a number of appliances at approximately the same time, in the same laboratory, by the same operator and with the same utensils, rather than for the testing of single appliances in different laboratories.

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1.2 Aspects excluded from the scope

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This standard is concerned neither with safety nor with performance requirements.

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2 Normative references

[f99d230ded5e/sist-en-61309-1998](https://standards.iteh.ai/catalog/standards/sist/465f5f35-da8f-486c-a7af-f99d230ded5e/sist-en-61309-1998)

Not applicable.

3 Definitions

For the purpose of this standard, the following definitions apply.

3.1 **fat:** Any kind of fat which is recommended for deep-fat frying.

3.2 **oil:** Any kind of oil which is recommended for deep-fat frying.

3.3 **frying temperature:** The oil/fat temperature as recommended by the manufacturer of the deep-fat fryer for frying deep-frozen French fried potatoes.

3.4 **minimum oil/fat capacity:** The minimum quantity of oil/fat that can be used for frying, as indicated by the manufacturer.

NOTE – The fat has to be melted first.

3.5 **maximum oil/fat capacity:** The maximum quantity of oil/fat that can be used for frying, as indicated by the manufacturer.

NOTE – The fat has to be melted first.

3.6 deep-frozen French fried potatoes: Any kind of commonly used precooked French fries frozen at a temperature of $(-18 \pm 2 \text{ }^\circ\text{C})$.

3.7 maximum frying capacity: The maximum quantity of deep-frozen French fried potatoes that can be fried at a time as indicated by the manufacturer.

3.8 specific frying capacity: The maximum frying capacity divided by the maximum oil/fat capacity.

3.9 heating-up time: The time to heat the maximum quantity of oil/fat to reach the frying temperature from ambient.

3.10 frying time: The time that the French fried potatoes are immersed in the oil/fat.

3.11 re-heating time: The time needed to reach the frying temperature after the French fried potatoes have been lifted out in the previous frying process.

3.12 processing time: The total time to cook three batches of the maximum quantity.

3.13 exhaust filter: The filter designed to reduce the odours and fumes from the exhaust air during the frying process.

3.14 oil/fat filter: The filter designed to separate food particles from the oil/fat.

3.15 basket: The perforated metal or wire mesh container to hold French fried potatoes.

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4 List of measurements

- SIST EN 61309:1998
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- overall dimensions (clause 6);
 - mass (clause 7);
 - length of power supply cord or cord set (clause 8);
 - oil/fat temperature (clause 9);
 - minimum oil/fat capacity (clause 10);
 - maximum oil/fat capacity (clause 11);
 - maximum frying capacity (clause 12);
 - specific frying capacity (clause 13);
 - heating-up time (clause 14);
 - processing time (clause 15);
 - energy consumption (clause 16);
 - frying result (clause 17);
 - pouring ability and effectiveness of oil/fat filter (clause 18).

NOTES

1 The frying results obtained are not always comparable if the tests are made in different laboratories, because different ingredients might be used.

2 Attention is drawn to the fact that processing time, specific frying capacity and frying result are inter-dependent and therefore it is recommended to publish these results together.

3 It should be reported whether oil or fat has been used.