



SLOVENSKI STANDARD
SIST EN 60619:1998/A1:1998
01-januar-1998

Electrically operated food preparation appliances - Methods for measuring performance - Amendment A1 (IEC 619:1993/A1:1995)

Electrically operated food preparation appliances - Methods for measuring performance - Amendment A1 (IEC 619:1993/A1:1995)

Elektrisch betriebene Küchenmaschinen - Prüfverfahren zur Bestimmung der Gebrauchseigenschaften

Appareils électriques pour la préparation de la nourriture - Méthodes de mesure de l'aptitude à la fonction

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Ta slovenski standard je istoveten z: EN 60619:1993/A1:1995

ICS:

97.040.50 Majhni gospodinjski aparati Small kitchen appliances

SIST EN 60619:1998/A1:1998 **en**

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EUROPEAN STANDARD

EN 60619/A1

NORME EUROPÉENNE

EUROPÄISCHE NORM

October 1995

UDC 64.06-83:641.5
ICS 97.040.50

Descriptors: Household electrical appliances, food preparation, performance, measurements, comparative tests

English version

**Electrically operated food preparation appliances
Methods for measuring the performance
(IEC 619:1993/A1:1995)**

Appareils électriques pour la préparation
de la nourriture
Méthodes de mesure de l'aptitude à la
fonction
(CEI 619:1993/A1:1995)

Elektrisch betriebene Küchenmaschinen
Prüfverfahren zur Bestimmung der
Gebrauchseigenschaften
(IEC 619:1993/A1:1995)

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This amendment A1 modifies the European Standard EN 60619:1993; it was approved by CENELEC on 1995-09-20. 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.

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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/49/DIS, future amendment 1 to IEC 619:1993, 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 amendment A1 to EN 60619:1993 on 1995-09-20.

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) 1996-07-01
- latest date by which the national standards conflicting
with the amendment have to be withdrawn (dow) 1996-07-01

Endorsement notice

The text of amendment 1:1995 to the International Standard IEC 619:1993 was approved by CENELEC as an amendment to the European Standard without any modification.

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NORME
INTERNATIONALE
INTERNATIONAL
STANDARD

CEI
IEC
619

1993

AMENDEMENT 1
AMENDMENT 1

1995-09

Amendement 1

**Appareils électriques pour la préparation
de la nourriture –
Méthode de mesure**

iTeh STANDARD PREVIEW

(standards.iteh.ai)
Amendment 1

SIST EN 60619:1998/A1:1998
<https://standards.iteh.ai/catalog/standards/sist/291720d4-02d8-4779-874d-934210000000/60619-1998-a1-1998>
**Electrically operated food preparation
appliances –
Measuring methods**

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Commission Electrotechnique Internationale
International Electrotechnical Commission
Международная Электротехническая Комиссия

CODE PRIX
PRICE CODE

G

Pour prix, voir catalogue en vigueur
For price, see current catalogue

FOREWORD

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

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

DIS	Report on voting
59G/49/DIS	59G/57/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.

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3 Definitions

Replace the note after 3.1.12 by the following:

3.1.13 **juice separation:** To remove juice from fruit or vegetables by centrifugal force after breaking them up.

3.1.14 **citrus juice extraction:** To remove juice from citrus fruits by applying fruit halves to a rotating cone.

3.1.15 **coffee milling and grinding:** To break up whole coffee-beans in small particles by means of grinding discs, cylinders or cones and similar devices or by means of high-speed rotating cutting blades.

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Add, after the note of 3.2.2, the subclause and following terms:

3.3 *Terms used to define the convenience in use*

3.3.1 **splashing and spillage:** Unintentional loss of ingredients during switching on and operation of an appliance.

3.3.2 **cleaning efficiency and cleaning time:** Effort and time necessary to empty, clean and dry an appliance (or separate parts), including the disassembling of the appliance.

4 List of measurements

Replace the last three lines by:

- splashing and spillage (clause 21);
- cleaning efficiency and cleaning time (clause 22).

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5.1 General

Add after the last line:

All the tests from 6 to 20 have to be carried out three times (repeated twice).

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18 Juice separation

Replace "Under consideration" by:

18.1 Ingredients

- Carrots with a diameter of 20 mm to 40 mm, having been soaked for 24 h in water, topped and tailed, cleaned, wiped dry and cut to pieces of approximately 20 mm in length.
- Apples washed, dried, uncored and cut into pieces for inserting into the feeding tube of the appliance.
- Grapes, washed, dried and freed of stems.
- Firm tomatoes, washed, dried and cut into pieces for inserting into the feeding tube of the appliance.

18.2 Procedure

[SIST EN 60619:1998/A1:1998](https://standards.iteh.ai/catalog/standards/sist/291726d4-62d8-47f0-870d-41c10519-1998-a1-1998)

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18.2.1 Separation of 350 g of fruit or vegetables

Process 350 g of fruit or vegetables. Allow the appliance to run for 10 s after the last piece of fruit or vegetable has been processed and then record the processing time. Allow the machine to stand for 60 s after switching off. Then record the quantity of unstrained juice in grams. Pour the juice through a 0,25 mm sieve. For tomatoes use a sieve of 1,4 mm. Wait 60 s after completing the filtering process and record the amount of strained juice in grams.

Clean the appliance.

The test has then to be repeated.

18.2.2 Separation of the maximum quantity of fruit or vegetables

Process the maximum quantity of fruit or vegetables possible until the machine mal-functions or overflows or requires emptying. Record the quantity of fruit or vegetables processed. In the case of apples, the test must be carried out to determine the point at which the appliance becomes clogged.

Repeat the test, reducing the amount of fruit or vegetables to the next lowest multiple of 50 g.

Cleaning time between subsequent batches: record the time taken to dismantle the appliance, to remove the pulp and reassemble, without rinsing the appliance.

18.3 Results

Record the following for each type of fruit or vegetable:

- the type of fruit or vegetable;
- the mean value of the unstrained juice as a percentage of the value of the weight of fruit or vegetable used (for the test of 18.2.1);
- the mean value of the strained juice as a percentage of the value of the weight of fruit or vegetable used (for the test of 18.2.1);
- the mean value of the time taken to process 350 g of fruit or vegetables (for the test of 18.2.1);
- the maximum quantity of fruit or vegetables which the appliance can accommodate without malfunctioning;
- the time needed to process the maximum quantity of fruit or vegetables;
- the cleaning times between subsequent batches;
- the reason which limits the maximum quantity (malfunctioning or overflowing or emptying);
- the attachment and setting used.

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19 Citrus juice extraction

Replace "Under consideration" by:

[SIST EN 60619:1998/A1:1998](https://standards.iteh.ai/catalog/standards/sist/291726d4-62d8-47f0-870d-934770cc2535/sist-en-60619-1998-a1-1998)

19.1 *Ingredients* [https://standards.iteh.ai/catalog/standards/sist/291726d4-62d8-47f0-870d-](https://standards.iteh.ai/catalog/standards/sist/291726d4-62d8-47f0-870d-934770cc2535/sist-en-60619-1998-a1-1998)

- Lemons
- Oranges
- Grapefruit

Fruit which is known to be suitable for juice extraction should be selected.

19.2 Procedure

Weigh five lemons, five oranges and four grapefruit. For each type of fruit the weight shall be recorded as mass A.

The citrus fruit shall, as far as possible, be equally halved. Where a choice of reaming cones is available, the most appropriate for each fruit shall be selected.

Sufficient downward pressure should be applied by hand to extract as much juice and flesh as possible. If the appliance cannot accommodate this amount of fruit in one operation, record the number of fruit halves which can be accommodated and state whether the juice-collecting vessel or the strainer is the reason. After the last fruit half has been reamed, allow the juice to percolate from the strainer for 2 min and then record the time.

Weigh the juice and pulp that have passed through the strainer as mass B and the skins as mass D and record both values.

Strain the juice and pulp through a 1,4 mm sieve. The juice and pulp in the sieve may be agitated gently during this process to extract as much of the juice as possible, but care should be taken not to squeeze the pulp through the sieve. Record the mass of the strained juice as mass C. Repeat the test. Clean the appliance in between.

If any part of the pith of the outer skin becomes pierced, the extraction is not considered satisfactory.

19.3 Extractor efficiency

Calculate the extractor efficiency for each test from the formula:

$$\frac{B}{A} \times 100 \%$$

19.4 Strainer efficiency

Calculate the strainer efficiency for each test from the formula:

$$\frac{C}{B} \times 100 \%$$

19.5 Results

Record the following for each type of fruit:

- the type of fruit;
- the total weight of the whole fruit for each test;
- extractor efficiency as a mean value of the measurements;
- strainer efficiency as a mean value of the measurements;
- time to process;
- the attachments and setting used;
- whether the appliance is unable to accommodate the specified amount of fruit;
- the weight of unprocessed fruit remaining.

20 Coffee milling and grinding

Replace "Under consideration" by:

20.1 Ingredients

Unbroken coffee-beans kept for 24 h on an open tray, one layer thick, at room temperature.

20.2 Procedure

Two quantities should be tested: 20 g and the maximum quantity recommended by the manufacturer; if no recommendation is given, the maximum quantity is 100 g. For each quantity, three determinations should be made: coarse, medium and fine. For each determination, the test has to be repeated and the mean value calculated.