



SLOVENSKI STANDARD

oSIST prEN IEC 60619:2025

01-oktober-2025

Električni aparati za pripravo hrane – Metode za merjenje učinkovitost delovanja

Electrically operated food preparation appliances - Methods for measuring the performance

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

Ta slovenski standard je istoveten z: prEN IEC 60619:2025

<https://standards.iteh.ai/catalog/standards/sist/67bc161f-8ac0-4084-922b-c2af09ac3f22/osist-pren-iec-60619-2025>

ICS:

97.040.50 Majhni gospodinjski aparati Small kitchen appliances

oSIST prEN IEC 60619:2025

en



59L/295/CDV

COMMITTEE DRAFT FOR VOTE (CDV)

PROJECT NUMBER:

IEC 60619 ED3

DATE OF CIRCULATION:

2025-08-08

CLOSING DATE FOR VOTING:

2025-10-31

SUPERSEDES DOCUMENTS:

59L/287/CD, 59L/291A/CC

IEC SC 59L : SMALL HOUSEHOLD APPLIANCES

SECRETARIAT:

Italy

SECRETARY:

Mr Davide Pietrosemoli

OF INTEREST TO THE FOLLOWING COMMITTEES:

TC 59

HORIZONTAL FUNCTION(S):

ASPECTS CONCERNED:

Environment

☒ SUBMITTED FOR CENELEC PARALLEL VOTING☐ NOT SUBMITTED FOR CENELEC PARALLEL VOTING**Attention IEC-CENELEC parallel voting**

The attention of IEC National Committees, members of CENELEC, is drawn to the fact that this Committee Draft for Vote (CDV) is submitted for parallel voting.

The CENELEC members are invited to vote through the CENELEC online voting system.

This document is still under study and subject to change. It should not be used for reference purposes.

Recipients of this document are invited to submit, with their comments, notification of any relevant patent rights of which they are aware and to provide supporting documentation.

Recipients of this document are invited to submit, with their comments, notification of any relevant "In Some Countries" clauses to be included should this proposal proceed. Recipients are reminded that the CDV stage is the final stage for submitting ISC clauses. (SEE [AC/22/2007](#) OR [NEW GUIDANCE DOC](#)).

TITLE:

Electrically operated food preparation appliances - Methods for measuring the performance

PROPOSED STABILITY DATE: 2028

NOTE FROM TC/SC OFFICERS:

CONTENTS

FOREWORD.....	3
INTRODUCTION.....	5
Scope	6
Normative references.....	6
Terms and definitions	6
3.1 Terms used to define the functions	6
3.2 Terms used to define the major families of appliances.....	7
3.3 Terms used to define the convenience in use.....	8
List of measurements	8
General conditions for measurements.....	9
5.1 General.....	9
5.2 Electrical supply	9
5.3 Ambient temperature	9
5.4 Movement of hand-held machines.....	9
5.5 Type of bowl.....	9
5.6 Ingredients.....	10
5.7 Preliminary tests	10
5.8 Baking temperature.....	10
Whisking.....	10
Whipping cream	10
7.1 Ingredients.....	10
7.2 Procedure	10
7.3 Measurement of the overrun	11
7.4 Measuring foam stability	11
7.5 Result.....	12
Beating.....	12
8.1 Ingredients.....	12
8.2 Procedure	12
8.3 Result.....	13
Heavy mixing.....	13
9.1 Ingredients.....	13
9.2 Procedure	13
9.3 Result.....	14
Mixing	14
10.1 Ingredients.....	14
10.2 Procedure	14
10.3 Result.....	15
Kneading.....	15
11.1 Ingredients.....	15
11.2 Procedure	15
11.3 Result.....	16
Blending/Pureeing	16
12.1 Ingredients.....	16
12.2 Procedure	16
12.3 Result.....	16

IEC CDV 60619 © IEC 2025

48	Emulsifying	16
49	13.1 Ingredients	16
50	13.2 Procedure	17
51	13.3 Result	17
52	Chopping	17
53	14.1 Chopping of meat	17
54	14.2 Chopping of onions	17
55	14.3 Chopping of almonds	18
56	Slicing	19
57	15.1 Slicing of carrots	19
58	15.2 Slicing of cucumber	19
59	15.3 Slicing of leeks	20
60	Shredding	20
61	16.1 Shredding of carrots	20
62	16.2 Shredding of cheese	21
63	French fries chipping	21
64	17.1 Ingredients	21
65	17.2 Procedure	21
66	17.3 Result	22
67	Juice separation	22
68	18.1 Ingredients	22
69	18.2 Procedure	22
70	18.3 Results	22
71	Citrus juice extraction	23
72	19.1 Ingredients	23
73	19.2 Procedure	23
74	19.3 Extractor efficiency	23
75	19.4 Strainer efficiency	23
76	19.5 Results	24
77	Splashing and spillage	24
78	20.1 Ingredients	24
79	20.2 Procedure	24
80	20.3 Result	24
81	Cleaning efficiency and cleaning time	24
82	21.1 Void	24
83	21.2 Procedure	24
84	21.3 Results	24
85	Figures	25
86	Annex A (normative) Ingredients used for the purpose of this standard	29
87	Annex B (informative) Information to be provided to the point of sale	30
88	Bibliography	31

89
90
91