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(दूसरा पुनरीक्षण)

**Indian Standard**

SAFETY OF HOUSEHOLD AND SIMILAR ELECTRICAL APPLIANCES

PART 2 PARTICULAR REQUIREMENTS

SECTION 9 PARTICULAR REQUIREMENTS FOR GRILLS, TOASTERS AND  
SIMILAR PORTABLE COOKING APPLIANCES

(SECOND REVISION)

ICS 13.120; 97.040.50

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Electrical Appliances Sectional Committee, ETD 32

## FOREWORD

This Indian Standard (Part 2/Sec 9) (Second Revision) was adopted by the Bureau of Indian Standards, after the draft finalized by the Electrical Appliances Sectional Committee had been approved by the Electrotechnical Division Council.

This standard was previously published in 2009. This revision has been undertaken primarily to align the existing standard with the latest International Standard.

It has been assumed in the formulation of this 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 IS 732 : 2019 'Code of practice for electrical wiring installations (*fourth revision*), as far as possible so that there is compatibility with the wiring rules when the appliance is connected to the supply mains. However, in case of any deviation, wiring rules take precedence.

If an appliance within the scope of this standard also incorporates functions that are covered by another Part 2 of IS 302, 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— This means that in such a case, it has been decided that for the part 2 standards, 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— 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 IS 302 series of 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 which 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.

This standard is to be read in conjunction with the latest edition of IS 302-1 'Safety of household and similar electrical appliances : Part 1 General Requirements' and its amendments. This standard was formulated on the basis of IS 302-1 : 2008.

NOTE — When “Part 1” is mentioned in this standard, it refers to IS 302-1.

This Part 2 supplements or modifies the corresponding clauses in IS 302-1, so as to convert that standard into the Indian standard: Particular requirements for Vacuum cleaners and water-suction cleaning appliances.

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 — The following numbering system is used:

- a) Subclauses, tables and figures that are numbered starting from 101 are additional to those in Part 1;
- b) 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;
- c) Additional annexes are lettered AA, BB, etc.

This standard is based on IEC 60335-2-9 : 2018 (Ed. 6.2). As this standard refers to IS 302-1, the differences of IS 302-1 from IEC 60335-1 shall apply.

The principal changes in this revision are as follows (minor changes are not listed):

- a) Appliances intended to burn charcoal or similar combustible fuels are also included in the scope of the standard.
- b) Specific tests are modified and additional tests are added in 19.101, 19.102, 19.103, 19.104, 19.105, 19.106, 19.107.

For the purpose of deciding whether a particular requirement of this standard is complied with, the final value, observed or calculated expressing the result of a test or analysis, shall be rounded off in accordance with IS 2 : 1960 'Rules for rounding off numerical values (revised)'. The number of significant places retained in the rounded off value should be the same as that of the specified value in this standard.

*Indian Standard*

**HOUSEHOLD AND SIMILAR ELECTRICAL APPLIANCES**

**Part 2 PARTICULAR REQUIREMENTS**

**Section 9: Particular requirements for grills, toasters and similar portable cooking appliances**

*(Second Revision)*

**1 SCOPE**

This clause of Part 1 is replaced by the following.

This Standard deals with the safety of electric portable appliances for household and similar purposes that have a cooking function such as baking, roasting and grilling, their rated voltage being not more than 250 V.

NOTE 101 Examples of appliances that are within the scope of this standard are

- a) barbecues for indoor use;
- b) bread makers;
- c) candy floss appliances;
- d) contact grills (griddles);
- e) cookers;
- f) food dehydrators;
- g) hotplates;
- ~~h) induction wok hotplates;~~
- i) pop-corn makers;
- j) portable ovens;
- k) raclette grills;
- l) radiant grills;
- m) roasters;
- n) rotary grills;
- o) rotisseries;
- p) toasters;
- q) waffle irons;

Examples are illustrated in Figure 101.

Appliances intended for normal household and similar use and that may also be used by laymen in shops, in light industry and on farms, are within the scope of this standard. However, if the appliance is intended to be used professionally to process food for

commercial consumption, the appliance is not considered to be for household and similar use only.

As far as is practicable, this standard deals with the common hazards presented by appliances that are encountered by all persons in and around the home. However, in general, it does not take into account

- a) persons (including children) whose
  - 1. physical, sensory or mental capabilities; or
  - 2. lack of experience and knowledge
 prevents them from using the appliance safely without supervision or instruction;
- b) children playing with the appliance.

NOTE 102 Attention is drawn to the fact that

- a) for appliances intended to be used in vehicles or on board ships or aircraft, additional requirements may be necessary;

NOTE 103 This standard does not apply to

- a) Induction hobs and induction wok hotplates, built-in or designed to be placed on a work surface or a part of a cooking range. (IS 302-2-6);
- b) warming plates (IS 302-2-12);
- c) frying pans and deep fat fryers (IS 302-2-13);
- d) microwave ovens (IS 302-2-25);
- e) barbecues for outdoor use (IEC 60335-2-78, no corresponding Indian Standard available);
- f) appliances intended to burn charcoal or similar combustible fuels;
- g) appliances intended for commercial catering;
- h) 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).

## 2 NORMATIVE REFERENCES

This clause of part 1 is applicable except as follows.

*Addition:*

<i>IS Number</i>	<i>Title</i>
IS 16923 : Part 1:2018)	Thermocouples – Part 1: EMF specifications and tolerances
IS 9000 (Part 11) : 1993	Basic Environmental Testing Procedures for electronic and electrical items : Part 11 Salt Mist Test

IS 16449 (Part 1) / ISO 3864-1 : 2011	Graphical symbols — Safety colours and safety signs — Part 1: Design principles for safety signs and safety markings
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### 3 TERMS AND DEFINITIONS

This clause of Part 1 is applicable except as follows.

#### 3.1.9 *Replacement:*

##### **normal operation**

operation of the appliance as specified in the following sub clauses:

NOTE 101 Appliances not mentioned but which nevertheless perform one of the functions are operated as specified for this function as far as possible.

**3.1.9.101** Toasters are loaded with the maximum number of slices of white bread specified in the instructions and operated in cycles, each cycle consisting of an operating period and a rest period. The bread is approximately 24 h old and the dimensions of the slices are approximately 100 mm × 100 mm × 10 mm. The rest periods have a duration of 30 s or the minimum period needed for the resetting of a control, whichever is longer. The slices of bread are replaced during each rest period. The operating period is established by adjusting controls to give the bread a golden-brown colour. For toasters without a control, each operating period is terminated as soon as the colour of the bread turns golden-brown.

Toasters incorporating a device for heating rolls are loaded with the maximum number of rolls specified in the instructions. The toaster is operated in cycles, each cycle consisting of an operating period followed by a rest period of 30 s when the rolls are turned or replaced. The control is adjusted in accordance with the instructions. If instructions are not given, the control is adjusted for the toasting operation.

Sandwich-toasting attachments are loaded with one or more sandwiches that are positioned in accordance with the instructions to produce the most unfavourable result. Each sandwich comprises two slices of white bread filled with a single slice of suitable cheese having an area equal to a slice of bread and a thickness of approximately 5 mm. The toaster is then operated in accordance with the instructions in cycles, each cycle consisting of a toasting operation followed by a rest period of 30 s, or the minimum period needed for the resetting of a control, whichever is longer.

NOTE 102 Processed cheese and other cheeses that readily melt when heated are suitable.

**3.1.9.102** Rotary grills are operated with the load on the rotating spit shown in Figure 102.

**3.1.9.103** Waffle irons having a thermostat are operated with the thermostat adjusted to the highest setting. Other waffle irons are operated so that the temperature at the centre of the heated surface is maintained at  $210\text{ }^{\circ}\text{C} \pm 15\text{ }^{\circ}\text{C}$  by switching the supply on and off.

**3.1.9.104** Ovens are operated with the door closed. Ovens having a thermostat are operated so that the mean temperature in the centre of the cavity is maintained at  $240\text{ }^{\circ}\text{C} \pm 4\text{ }^{\circ}\text{C}$  or at the value obtained with the thermostat adjusted to its highest setting,

if this results in a lower temperature. Other ovens are operated so that the temperature in the centre of the cavity is maintained at  $240\text{ }^{\circ}\text{C} \pm 15\text{ }^{\circ}\text{C}$  by switching the supply on and off.

**3.1.9.105** Roasters are operated with the lid closed. The mean temperature in the centre of the container is maintained at  $240\text{ }^{\circ}\text{C} \pm 4\text{ }^{\circ}\text{C}$ , if necessary by switching the supply on and off.

**3.1.9.106** Radiant grills and rotary grills are operated with the controls adjusted in accordance with the instructions or, if instructions are not provided, with the controls adjusted to the highest setting. Doors or lids are open unless otherwise specified in the instructions.

Contact grills having a thermostat are operated with the thermostat adjusted to the highest setting. Other contact grills are operated so that the temperature at the centre of the heated surface is maintained at  $275\text{ }^{\circ}\text{C} \pm 15\text{ }^{\circ}\text{C}$  by switching the supply on and off.

Raclette grills are operated with doors or lids open, unless otherwise specified in the instructions. Controls are adjusted in accordance with the instructions, pans being in position or removed, whichever is more unfavourable.

**3.1.9.107** Barbecues are operated with food supports in the lowest position. Controls are adjusted to the highest setting; any covers or shields being positioned in accordance with the instructions.

NOTE 103 Barbecues are operated without water even if the use of water is recommended.

**3.1.9.108** Hotplates, ~~other than induction hotplates~~, are operated with vessels containing water. The vessels are made of unpolished commercial quality aluminium, have a flat bottom and are covered with a lid. A suitable vessel is specified in Figure 103. Controls are adjusted to their highest setting until the water boils and then adjusted so that the water simmers. Water is added to maintain the level during simmering.

NOTE 104 The lid is positioned so that steam does not affect the test.

~~Induction hot plates are operated with vessels, as specified in Figure 104, containing cooking oil. Controls are adjusted to their highest setting until the oil temperature reaches  $180\text{ }^{\circ}\text{C} \pm 4\text{ }^{\circ}\text{C}$ , and are then adjusted so that this temperature is maintained. The oil temperature is measured 1 cm above the centre of the bottom of the vessel. For appliances which cannot heat the oil to  $180\text{ }^{\circ}\text{C} \pm 4\text{ }^{\circ}\text{C}$ , the control is maintained at its highest setting.~~

~~Induction wok hotplates are operated with a wok pan supplied by the manufacturer with the induction wok hotplate at the point of sale.~~

For all hotplates, the diameter of the bottom of the vessel is approximately equal to the diameter of the cooking zone and the quantity of liquid is specified in Table 101. The vessel is positioned centrally on the cooking zone.

**Table 101 – Quantity of liquid in the vessel**

<b>Diameter of cooking zone</b> mm	<b>Quantity of water or oil</b> l
≤110	0.6
>110 and ≤145	1.0
>145 and ≤180	1.5
>180 and ≤220	2.0
>220 and ≤300	3.0

NOTE 105 If several cooking zones are marked for one hotplate, the most unfavourable zone is used for the test.

NOTE 106 For non-circular cooking zones, the smallest non-circular vessel is used that will cover the cooking zone as far as possible, taking into account the hob rim and other vessels. The quantity of liquid is determined on the basis of the minor diameter of the cooking zone.

**3.1.9.109** Raclette appliances are operated with the controls adjusted in accordance with the instructions or, if instructions are not provided, with the controls adjusted to the highest setting.

**3.1.9.110** Food dehydrators are operated empty.

**3.1.9.111** Breadmakers are operated using the most unfavourable cycle and ingredients specified in the instructions.

NOTE 107 The most unfavourable cycle may be for a function such as jam-making that allows the heating element and the kneading motor to operate simultaneously.

**3.1.9.112** Pop-corn makers are operated with the container filled with the maximum quantity of corn seeds specified in the instructions and, where relevant, with the maximum quantity of oil specified in the instructions.

**3.1.9.113** Candy floss appliances are operated without ingredients.

**3.101 toaster** —  
appliance intended for toasting slices of bread by radiant heat.

**3.102 waffle iron** —  
appliance having two heated hinged plates that are shaped to contain batter.



**3.103**

**oven** —

appliance having a heated cavity with a door and constructed so that food that may be in a container can be placed on a shelf.

**3.104**

**roaster** —

appliance having a heated container with a lid and constructed so that food can be placed in it.

**3.105**

**rotary grill** —

appliance having a visibly glowing heating element and a rotating spit to support the food.

NOTE 108 A rotary grill is also known as a rotisserie.

**3.106**

**radiant grill** —

appliance having a visibly glowing heating element and a support on which food can be placed.

NOTE 109 A radiant grill may be placed in a compartment with or without a door.

**3.107**

**contact grill** —

appliance having a heated surface on which food is placed. It may have a second heated surface to cover the food.

Note 110 A contact grill with only one heated surface is known as a griddle.

Note 111 A sandwich maker is considered as a contact grill with two heated surfaces.

**3.108**

**sandwich-toasting attachment** —

accessory for use with a toaster for toasting sandwiches.

**3.109**

**raclette grill** —

appliance for melting slices of cheese placed in small pans positioned under the heating element.

NOTE Raclette grills may have a surface that is used as a griddle.

**3.110**

**raclette appliance**—

radiant grill for melting the surface of a large piece of cheese.

**3.111**

**barbecue** —

radiant grill having a heating element located under the food support.

**3.112**

**hotplate** —

appliance having one or more heating units on which vessels can be placed for cooking purposes.

NOTE 112 HOTPLATES do not incorporate AN OVEN OR GRILL.

~~**3.113**~~

~~**induction hotplate** —~~

~~HOTPLATE that can heat at least one metallic vessel by means of eddy currents.~~

~~NOTE 113 The eddy currents are induced in the bottom of the vessel by the electromagnetic field of a coil.~~

**3.113**

**cooker** —

appliance incorporating a hotplate and an oven.

NOTE 113 COOKERS may incorporate a grill.

**3.114**

**food dehydrator** —

appliance for dehydrating food by means of heated air.

NOTE 114 The appliance may incorporate a fan.

**3.115**

**heating unit** —

part of the appliance that fulfils an independent cooking or warming function.

**3.116**

**cooking zone** —

area marked on a hotplate where the vessel is placed for heating food.

**3.117**

**touch control** —

control actuated by contact or proximity of a finger, with little or no movement of the contact surface.

**3.118**

**breadmaker** —

appliance intended for making bread comprising a heated compartment incorporating dough kneading facilities.

**3.119**

**pop-corn maker** —

appliance for heating corn seeds until they pop.

**3.120**

~~**induction wok hotplate —**~~

~~Induction hotplate with a surface of an approximate spherical shape to accept a wok that is supplied with the appliance at the point of sale.~~

**3.120**

**candy floss appliance —**

appliance comprised of a heater and a spinning head intended for preparing candy floss.

**3.121**

**hot functional surface —**

surface that is intentionally heated by an internal heat source and that has to be hot to carry out the intended function of the appliance.

**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.

**5.2 Addition:**

NOTE 101 If the test of 15.101 has to be carried out, three additional samples are required.

**5.3 Addition:**

If it is evident from the construction of the appliance that the test of one function will produce more favourable results than another, this function is not tested.

**5.6 Addition:**

If two or more cooking functions can be performed simultaneously, they are tested at the same time.

~~**5.101 — Induction hotplates are operated as specified for motor-operated appliances. Other appliances are tested as specified for heating appliances, even if they incorporate motors.**~~

~~In appliances that incorporate induction hotplates in addition to other heating units, the induction hotplates are operated simultaneously and supplied separately.~~

**6 CLASSIFICATION**

This clause of Part 1 is applicable except as follows.

**6.2 Addition:**

Appliances intended for outdoor use shall be at least IPX4.

## 7 MARKING AND INSTRUCTIONS

This clause of Part 1 is applicable except as follows.

### 7.1 Addition:

The rated power input or rated current of induction hotplates shall also be marked.

Appliances intended to be partially immersed in water for cleaning shall be marked with the maximum level of immersion and the substance of the following:

'Do not immerse beyond this level.'

If appliances have accessible surfaces, for which temperature rise limits are specified in Table 102 and for which the provisions of footnote b to Table 102 apply, then the appliance shall be marked with symbol IEC 60417-5041(2002-10), the rules of IS 16449 (Part 1) / ISO 3864-1 applying except for the specified colours, or with the substance of the following:

'CAUTION: Hot surfaces.'

### 7.6 Addition:



[symbol IEC 60417-5041 (2002-10)] Caution, hot surface

### 7.12 Addition:

The instructions for appliances incorporating an appliance inlet, and intended to be partially or fully immersed in water for cleaning, shall state that the connector must be removed before the appliance is cleaned and that the appliance inlet must be dried before the appliance is used again.

The instructions for appliances intended to be used with a connector incorporating a thermostat shall state that only the appropriate connector shall be used.

The instructions for appliances intended for outdoor use shall include the substance of the following:

- a) the appliance is suitable for outdoor use;
- b) the supply cord should be regularly examined for signs of damage, and if the cord is damaged, the appliance must not be used;
- c) the appliance must be supplied through a residual current device (RCD) having a rated residual operating current not exceeding 30 mA;
- d) the appliance is to be connected to a socket-outlet having an earthing contact (for class I appliances).

If symbol IEC 60417-5041(2002-10) is marked on appliances, its meaning shall be explained.

The instructions shall state that appliances are not intended to be operated by means of an external timer or separate remote-control system.

The instructions shall include details on how to clean surfaces in contact with food. For toasters, they shall include details on how to remove breadcrumbs, when applicable.

The instructions for toasters shall include the substance of the following:

'The bread may burn, therefore do not use the toaster near or below combustible material, such as curtains.'

The instructions for barbecues shall include the substance of the following:

'WARNING: Charcoal or similar combustible fuels must not be used with this appliance.'

The instructions for barbecues intended to be used with water shall state the maximum quantity of water to be poured into the appliance.

The instructions for hotplates having surfaces of glass-ceramic or similar material protecting live parts shall include the substance of the following:

'WARNING: If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.'

~~The instructions for induction hotplates shall include the substance of the following:~~

~~'Metallic objects such as knives, forks, spoons and lids should not be placed on the hotplate since they can get hot.'~~

The instructions for breadmakers shall state the maximum quantities of flour and raising agent that may be used.

The instructions for candy floss appliances shall state the maximum quantities of sugar and other ingredients that may be used.

The instructions shall include the substance of the following:

'This appliance is intended to be used in household and similar applications such as:

- a) staff kitchen areas in shops, offices and other working environments;
- b) farm houses;
- c) by clients in hotels, motels and other residential type environments;
- d) bed and breakfast type environments.

NOTE 101 If the manufacturer wants to limit the use of the appliance to less than the above, this must be clearly stated in the instructions.

#### **7.14 Addition:**

The height of the triangle used with symbol shown in 7.6 above shall be at least 20 mm.

**7.15 Addition:**

The marking specified for hot surfaces shall be visible when the appliance is operated as in normal use, including when actuating any switch, adjusting any control or opening a lid or door. It shall not be placed on a hot functional surface.

**7.101** The cooking zone of hot plates shall be identified by appropriate marking unless it is obvious.

Compliance is checked by inspection.

**7.102 BIS CERTIFICATION MARKING**

**7.102.1** The appliances may also be marked with the Standard Mark.

**7.102.2** The product(s) conforming to the requirements of this standard may be certified as per the conformity assessment schemes under the provisions of the BIS Act, 2016 and the Rules and Regulations framed thereunder, and the product(s) may be marked with the Standard Mark.

**8 PROTECTION AGAINST ACCESS TO LIVE PARTS**

This clause of Part 1 is applicable except as follows.

**8.1.1 Addition:**

For toasters having a crumb tray, the test finger is not applied through the crumb-tray opening to live parts that are disconnected by the operation of a double pole switch. However, it shall not be possible to touch these parts with test probe 41 of IS 1401.

**8.1.3 Addition:**

For toasters it is not necessary for the heating element switching device to provide full disconnection or meet the clearances for full disconnection specified in 20.1.5.3 of IS/IEC 61058-1:2000 obtained from Table 22 of IS/IEC 61058-1:2000.

**9 STARTING OF MOTOR-OPERATED APPLIANCES**

This clause of Part 1 is not applicable.

**10 POWER INPUT AND CURRENT**

This clause of Part 1 is applicable except as follows.

~~**10.1 Addition:**~~

~~The power input of induction hotplates is measured separately and the tolerances for motor-operated appliances apply.~~

~~**10.2 Addition:**~~

~~The current of induction hotplates is measured separately and the tolerances for motor-operated appliances apply.~~

## 11 HEATING

This clause of Part 1 is applicable except as follows.

### 11.1 Addition:

Compliance for toasters is also checked by the test of 11.101.

Compliance for ovens, rotary grills and cookers is also checked by the test of 11.102.

Compliance for contact grills, waffle irons, radiant grills, raclette grills, barbecues, candy floss appliances and hot plates, is also checked by the test of 11.103.

Compliance for breadmakers, pop-corn makers, and food dehydrators is also checked by the test of 11.104.

Compliance for roasters is also checked by the test of 11.105.

For all other types of appliances, compliance is checked by submitting the appliance to the tests of the nearest mentioned relevant type of appliance.

### 11.2 Addition:

Radiant grills and raclette grills that are loaded from the front, rotary grills, ovens, breadmakers, cookers and hotplates are placed with their backs as near as possible to one of the walls of the test corner and away from the other wall. Other appliances are placed away from the walls.

### 11.3 Addition:

~~NOTE 101—If the magnetic field of an induction hotplate unduly influences the results, the temperature rises can be determined using platinum resistances with twisted connecting wires or any equivalent means.~~

For flat surfaces, temperature rises are measured using the probe of Figure 105. The probe is applied with a force of  $4\text{ N} \pm 1\text{ N}$  to the surface in such a way that the best possible contact between the probe and the surface is ensured.

NOTE 102 The probe can be held in place using a laboratory stand clamp or similar device.

NOTE 103 Any measuring instrument giving the same results as the probe can be used.

### 11.4 Addition:

Breadmakers are operated as specified for combined appliances.

If the temperature rise limits are exceeded in appliances incorporating motors, transformers or electronic circuits, and the power input is lower than the rated power input, the test is repeated with the appliance supplied at 1,06 times rated voltage.

**11.6** *Addition:*

Induction hot plates are also operated with vessels, as specified in Figure 104, containing water and covered with a lid. Controls are adjusted to their highest setting until the water boils and then adjusted so that the water simmers. Water is added to maintain the level during simmering.

**11.7** *Replacement:*

Breadmakers are operated for one cycle.

Pop-corn makers are operated until steady conditions are established. If popping of more than one container load of corn seed is required to reach steady conditions, the container is refilled as quickly as possible and the test is then continued without a rest period.

Toasters are operated for 15 min. Unless they are constructed to toast only one slice of bread, they are tested for a further 5 min with one slice of bread inserted in the most unfavourable position.

Toasters incorporating a device for heating rolls are operated for five cycles.

Toasters having sandwich-toasting attachments are also tested for five cycles of operation. They are also tested for one cycle of operation with the sandwich in the most unfavourable position.

Radiant grills are operated for a period of 30 min, for the maximum period indicated in the instructions or for the maximum period allowed by a timer, whichever is the longer.

Ovens, roasters and rotary grills are operated until steady conditions are established but for not longer than 60 min. However, if a rotary grill has a timer, the timer is reset as many times as necessary to establish steady conditions.

Contact grills having thermostats are operated until steady conditions are established. Other contact grills are operated for 30 min after the centre of the heating surface attains a temperature of 275 °C.

Waffle irons are operated until steady conditions are established but for not longer than 30 min after the centre of the heating surface attains a temperature of 210 °C.

Raclette grills, barbecues and food dehydrators are operated until steady conditions are established.

Induction hotplates are operated for 30 min. Other hotplates are operated for 60 min.

For cookers, combinations of heating units that can be energised simultaneously are tested together, the heating units being switched on for the duration specified.

Candy floss appliances are operated until steady conditions are established.

NOTE 104 If the appliance is subjected to more than one test, it is cooled to room temperature before each test.



**11.8 Modification:**

For radiant grills, rotary grills, raclette grills, hotplates and cookers, instead of 65 K, the temperature rise of the wall of the test corner shall not exceed 75 K.

Addition:

When an appliance connector incorporates a thermostat, the temperature rise limit for the pins of the appliance inlet does not apply.

The temperature rise limits of motors, transformers and components of electronic circuits, including parts directly influenced by them, may be exceeded when the appliance is operated at 1.15 times rated power input.

Cheese used in sandwich toasting attachments shall not flow into places where it could give rise to a hazard, such as reducing clearances or creepage distances below the values specified in Clause 29.

The temperature rise limits for touch controls also include all surfaces within 5 mm of the touch controls, regardless of their shape.

**Table 102 – Temperature rises for external surfaces**

<i>Surface<sup>a</sup></i>	<i>Temperature rise of external surfaces K<sup>b</sup></i>
<i>Bare metal</i>	45
<i>Coated metal<sup>e</sup></i>	55
<i>Glass and ceramic</i>	60
<i>Plastic and plastic coating &gt; 0,4 mm<sup>c, d</sup></i>	65
<p><sup>a</sup> The following surfaces or elements shall not be taken into consideration:</p> <ul style="list-style-type: none"> <li>— hot functional surfaces;</li> <li>— handles or control knobs including keypads, keyboards and the like: part of the equipment that a user needs to touch to operate or adjust the equipment. The equipment has to be installed according to the manufacturer's instructions;</li> <li>— surfaces of heated cavities.</li> </ul> <p><sup>b</sup> When the required values are not met, the maximum temperature rise shall not be higher than two times the values indicated.</p> <p><sup>c</sup> The temperature rise limit of plastic also applies for plastic material having a metal finish of thickness less than 0,1 mm.</p> <p><sup>d</sup> When the thickness of the plastic coating does not exceed 0,4 mm, the temperature rise limits of the coated metal or of glass and ceramic material apply.</p> <p><sup>e</sup> Metal is considered coated when a coating having a minimum thickness of 90 µm made by enamel, powder or non-substantially plastic coating is used.</p>	

**11.101** Toasters are placed as specified in 11.2 and are operated for three cycles at rated power under normal operation.

During the test, the temperature rise of surfaces shall not exceed the values specified in Table 102.

Temperature rises are not measured on:

- a) the top side of top loaded appliances and surfaces within 25 mm below the top surface;
- b) surfaces within 25 mm around the outline of the hot functional surface;
- c) surfaces within 25 mm from the ventilation openings;
- d) underside surfaces that are not accessible with test probe 41 of IS 1401, the probe being applied with a force not exceeding 1 N.

**11.102** Ovens, rotary grills and cookers are placed as specified in 11.2 and are supplied at rated power input and operated under normal operation.

All heating units that can be energised simultaneously during normal use are switched on.

Ovens are operated without shelves or other accessories.

Temperature rises are not measured on the following surfaces (see Figure 106):

- a) surfaces on the oven door within 10 mm from the edge of the door (Zone 1);
- b) surfaces around the oven door within 10 mm from the left, right or lower edge of the door, or 25 mm from the upper edge of the door (Zone 2);
- c) surfaces within 25 mm of vents (Zone 3);
- d) underside surfaces *and rear surfaces* that are not accessible with test probe 41 of IS 1401, the probe being applied with a force not exceeding 1 N;
- e) surfaces within 25 mm from the level of the top surface of cookers when the hotplates are in operation.

Appliances are operated until steady conditions are established or for 60 min, whichever is shorter.

During the test, the temperature rise of surfaces shall not exceed the values specified in Table 102.

Ovens having settings higher than 240 °C are also operated at the maximum setting until steady conditions are established or for 60 min, whichever is shorter. The temperature rise limits of Table 102 for top surfaces and door surfaces are increased by 10 K.

**11.103** Contact grills, waffle irons, radiant grills, raclette grills, barbecues, candy floss appliances and hot plates are placed as specified in 11.2 and are supplied at rated power input and operated under normal operation. ~~Induction hotplates and induction wok hotplates are operated at rated voltage instead of rated power input.~~

The test for barbecues is repeated with an aluminium plate placed on the food support. The aluminium plate shall be approximately 1,5 mm thick and shall be made of commercially available aluminium. Its dimensions shall be such that there is a 10 mm gap between the edges of the plate and outer edges of the food support.

During the test, the temperature rise of surfaces shall not exceed the values specified in Table 102.

Temperature rises are not measured on

- a) surfaces within 25 mm around the outline of the hot functional surface;
- b) surfaces within 25 mm from the ventilation openings;
- c) underside surfaces that are not accessible with test probe 41 of IS 1401, the probe being applied with a force not exceeding 1 N;
- d) the lid of griddles, if any, used to prevent splashing.

**11.104** Breadmakers, pop-corn makers and food dehydrators are placed as specified in 11.2 and operated under normal operation. Pop-corn makers and food dehydrators are supplied at rated power input and breadmakers are supplied at rated voltage.

During the test, the temperature rise of surfaces shall not exceed the values specified in Table 102.

Temperature rises are not measured on

- a) surfaces within 25 mm from the edge of the lid;
- b) surfaces within 25 mm from the ventilation openings;
- c) windows and surfaces within 25 mm from the edge of the window;
- d) underside surfaces that are not accessible with test probe 41 of IS 1401, the probe being applied with a force not exceeding 1 N.

**11.105** Roasters are placed as specified in 11.2 and are supplied at rated power input and operated under normal operation.

During the test, the temperature rise of surfaces shall not exceed the values specified in Table 102.

Temperature rises are not measured on:

- a) the lids;
- b) surfaces within 25 mm from the edge of the lid;
- c) surfaces within 25 mm from the ventilation openings;
- d) underside surfaces that are not accessible with probe 41 of IS 1401, the probe being applied with a force not exceeding 1 N.

## 12 VOID

## 13 LEAKAGE CURRENT AND ELECTRIC STRENGTH AT OPERATING TEMPERATURE

This clause of Part 1 is applicable except as follows.

### 13.1 Addition:

If a grill is incorporated in an oven, either the oven or the grill is operated, whichever is more unfavourable.

Induction wok hotplates are operated with the wok pan that is supplied by the manufacturer with the induction wok hotplate at the point of sale.

### 13.2 Addition:

If there is earthed metal between live parts and the surface of glass-ceramic or similar material of hotplates, the leakage current is measured between live parts and each vessel in turn connected to the earthed metal. It shall not exceed 0.75 mA. If there is no earthed metal, the leakage current, measured between live parts and each of the vessels in turn, shall not exceed 0.25 mA.

### 13.3 Addition:

If there is earthed metal between live parts and the surface of glass-ceramic or similar material of hotplates, a test voltage of 1 000 V is applied between live parts and all the vessels connected to the earthed metal. If there is no earthed metal, a test voltage of 3 000 V is applied between live parts and the vessels.

## 14 TRANSIENT OVERVOLTAGES

This clause of Part 1 is applicable.

## 15 MOISTURE RESISTANCE

This clause of Part 1 is applicable except as follows.

### 15.2 Addition:

For ovens, 0.5 litre of water containing approximately 1 percent NaCl is poured uniformly over the bottom surface of the oven.

Hotplates and cookers are positioned so that the top surface is horizontal. A vessel having the largest diameter shown in Figure 103, which does not exceed the diameter of the cooking zone, is completely filled with water containing approximately 1 percent NaCl and positioned centrally over the cooking zone. A further quantity of approximately 0.5 l of the solution is poured steadily into the vessel over a period of 15 s. The test is carried out on each cooking zone in turn, after removing any residual solution from the appliance. ~~For induction wok hotplates, the test is performed using the wok pan that is supplied by the manufacturer with the induction wok hotplate at the point of sale.~~

If the heating element of a hotplate incorporates a thermal control, 0.02 litre of the saline solution is poured over the cooking zone so that it flows over the control. A vessel is then placed on the cooking zone to depress any movable part.

For hotplates having ventilating openings in the heated surface, 0.2 litre of the saline solution is poured steadily through the funnel onto the ventilating openings. The funnel has an outlet diameter of 8 mm and is positioned vertically with the outlet 200 mm above the heated surface. The funnel is positioned above the ventilating openings so that the solution enters the appliance in the most unfavourable way.

**NOTE 101** If the opening is protected, the funnel is positioned so that the solution falls onto the heated surface as close as possible to the opening.

For other appliances with heating elements that are covered by vessels in normal use, the spillage test is carried out by steadily pouring saline solution onto the heating surface over a period of 1 min, 0.1 litre of solution being used for every 100 cm<sup>2</sup> of the heating surface. The spillage test is not carried out on roasters.

**15.101** Appliances intended to be partially or completely immersed in water for cleaning shall have adequate protection against the effects of immersion.

Compliance is checked by the following tests, which are carried out on three additional appliances.

The appliances are operated under normal operation at 1.15 times rated power input, until the thermostat operates for the first time. Appliances without a thermostat are operated until steady conditions are established. The appliances are disconnected from the supply, any appliance connector being withdrawn. They are then completely immersed in water containing approximately 1 percent NaCl and having a temperature between 10 °C and 25 °C, unless they are marked with the maximum level of immersion, in which case they are immersed 5 cm deeper than this level.

After 1 h, the appliances are removed from the saline solution, dried and subjected to the leakage current test of 16.2.

**NOTE 102** Care should be taken to ensure that all moisture is removed from the insulation around the pins of appliance inlets.

This test is carried out four more times, after which the appliances shall withstand the electric strength test of 16.3, the voltage being as specified in Table 4.

The appliance having the highest leakage current after the fifth immersion is dismantled and inspection shall show that there is no trace of liquid on insulation that could result in a reduction of clearances and creepage distances below the values specified in Clause 29.

The remaining two appliances are operated under normal operation for 240 h at 1.15 times rated power input. After this period, the appliances are disconnected from the supply and immersed again for 1 h. They are then dried and subjected to the electric strength test of 16.3, the voltage being as specified in Table 4.

Inspection shall show that there is no trace of liquid on insulation that could result in a reduction of clearances and creepage distances below the values specified in Clause 29.

## **16 LEAKAGE CURRENT AND ELECTRIC STRENGTH**

This clause of Part 1 is applicable except as follows.

### **16.1 Addition:**

For hotplates, the tests are carried out with a vessel as specified for normal operation placed on each cooking zone.

~~Induction wok hotplates are operated with the wok pan that is supplied by the manufacturer with the induction wok hotplate at the point of sale.~~

### **16.2 Addition:**

If there is earthed metal between live parts and the surface of glass-ceramic or similar material of hotplates, the leakage current is measured between live parts and each vessel in turn connected to the earthed metal. It shall not exceed 0.75 mA. If there is no earthed metal, the leakage current, measured between live parts and each of the vessels in turn, shall not exceed 0.25 mA.

### **16.3 Addition:**

If there is earthed metal between live parts and the surface of glass-ceramic or similar material of hotplates, a test voltage of 1 250 V is applied between live parts and all the vessels connected to the earthed metal. If there is no earthed metal, a test voltage of 3 000 V is applied between live parts and the vessels.

## **17 OVERLOAD PROTECTION OF TRANSFORMERS AND ASSOCIATED CIRCUITS**

This clause of Part 1 is applicable.

## **18 ENDURANCE**

This clause of Part 1 is not applicable.

## **19 ABNORMAL OPERATION**

This clause of Part 1 is applicable except as follows.

### **19.1 Addition:**

The tests of 19.4 and 19.5 are only applicable to

- a) breadmakers;
- b) food dehydrators;
- c) the following appliances, if they incorporate a timer or if their instructions indicate a cooking operation longer than 1 h:
  1. cookers;

2. hotplates ~~other than induction hotplates;~~
3. ovens;
4. roasters;
5. rotary grills.

Toasters are also subjected to the tests of 19.101, 19.102 and 19.103.

~~Induction hotplates are also subjected to the tests of 19.104, 19.105 and 19.107, but 19.2, 19.3 and 19.4 are not applicable. However, induction wok hotplates are not subjected to the test of 19.104.~~

Pop-corn makers are also subject to the test of 19.106.

**19.2 Addition:**

Radiant grills and raclette grills that are loaded from the front, rotary grills, ovens, hotplates and cookers are placed as near to the walls of the test corner as possible.

Appliances are tested empty. Lids and doors are open or closed, whichever is more unfavourable. Detachable parts are in position or removed, whichever is more unfavourable.

Hotplates are operated without a vessel and with the controls adjusted to the highest setting.

Cookers are only tested with the heating unit that results in the most unfavourable conditions, their controls being adjusted to the highest setting. However, ovens are operated if they do not have an indicating lamp to show when they are switched on, controls being adjusted to the highest setting.

NOTE 101 A lamp used for illuminating the oven, which is visible through the door and is automatically switched on and off with the oven, is considered to be an indicating lamp.

**19.4 Addition:**

Air-circulating fans of food dehydrators are disconnected.

**19.8** Not applicable.

**19.10** Not applicable.

**19.13 Addition:**

During the test of 19.102 and 19.103, flames from the bread inside the toaster and any smoke from the bread shall be ignored.

~~The temperature rise of the windings of induction hotplates shall not exceed the values specified in 19.7.~~

~~The electric strength test of induction hotplates is carried out immediately after switching off the appliance.~~

**19.101** Toasters are operated at rated power input and under normal operation, but without bread, for six cycles of operation. The appliance is then allowed to cool to approximately room temperature.

This test is carried out 500 times.

The ejector mechanism shall operate satisfactorily and no sustained arcing shall occur. Electrical connections shall not work loose and the appliance shall withstand the electric strength test of 16.3.

NOTE 102 Forced cooling may be used.

NOTE 103 A simulated load may be necessary to operate the ejector mechanism.

NOTE 104 Sub-clause 19.13 does not apply.

**19.102** Toasters, loaded with the bread specified for normal operation, are operated at rated power input. The ejector mechanism is prevented from releasing and the supply is maintained to the toaster after the timer has completed its maximum cycle.

**19.103** Toasters, loaded with the bread specified for normal operation, are operated at rated power input for 2 cycles with the control at maximum setting. The bread is not replaced.

**19.104** Induction hotplates are supplied at rated voltage and operated with a steel disk placed on the centre of the cooking zone. The disk has a thickness of 6 mm and the smallest diameter, rounded up to the nearest centimetre, which allows the appliance to operate.

**19.105** Induction hotplates are supplied at rated voltage and operated under normal operation but with any control that limits the temperature during the test of Clause 11 short-circuited.

NOTE 105 If the appliance incorporates more than one control, they are short circuited in turn.

The temperature rise of the oil shall not exceed 270 K.

**19.106** Pop-corn makers are operated under conditions of clause 11 for a period of five minutes but with the pop corn outlet blocked by means of a grid with a mesh size small enough to keep the pop corn from being ejected from the appliance.

~~**19.107** Induction hotplates are operated under the conditions of Clause 11 but with empty vessels, controls being adjusted to the highest setting.~~

~~Induction wok hotplates are operated under the conditions of Clause 11 with an empty wok pan that is supplied by the manufacturer with the induction wok hotplate at the point of sale, controls being adjusted to the highest setting.~~

## **20 STABILITY AND MECHANICAL HAZARDS**

This clause of Part 1 is applicable except as follows.



**20.101** Ovens having doors with a horizontal hinge at their lower edge and on which a load is likely to be placed shall have adequate stability.

Compliance is checked by the following test.

The oven is placed on a horizontal surface with the door open and a mass of 3.5 kg is gently placed on the geometric centre of the door.

NOTE 101 A sandbag may be used for the load.

The oven shall not tilt.

This test is not carried out on ovens with doors having a dimension less than 225 mm from the hinge to the opposite edge or on ovens with doors which cannot support dishes in the fully open position.

## 21 MECHANICAL STRENGTH

This clause of Part 1 is applicable except as follows.

### 21.1 *Addition:*

For appliances intended for outdoor use, the impact energy is increased to 0.7 J.

If the appliance incorporates visibly glowing heating elements enclosed in glass tubes, the blows are applied to the tubes without removing any heater guards as mounted in the appliance if they are

- a) located at the top of the oven and accessible to test probe 41 of IS 1401;
- b) located elsewhere in the oven and accessible to test probe B of IS 1401.

For hotplates having surfaces of glass-ceramic or similar material, three blows are applied to parts of the surface that are not exposed to impacts during the test of 21.101, the impact energy being 0.70 J. The blows are not applied to surfaces within 20 mm of knobs.

NOTE 101 If the surface comprises a single piece of material, except for the outer frame, this test is not carried out.

**21.101** Surfaces of hotplates of glass-ceramic or similar material shall withstand the stresses liable to occur in normal use.

Compliance is checked by the following test.

~~Induction wok hotplates are tested with a wok pan that is supplied by the manufacturer with the induction wok hotplate at the point of sale. The wok pan is filled with sand or shot so that the total mass, including the mass of the wok pan, is equal to 1.8 kg ± 0.01 kg.~~

The hotplate is operated at rated power input with its control adjusted to the highest setting. Induction hotplates are operated as specified in Clause 11. When steady conditions are established, the hotplate is switched off and a vessel with its base horizontal is dropped from a height of 150 mm onto the cooking zone. The vessel has a copper or aluminium base that is flat over a diameter of 120 mm ± 10 mm, its edges being rounded with a radius of

at least 10 mm. It is uniformly filled with at least 1.3 kg of sand or shot so that the total mass is  $1.80 \text{ kg} \pm 0.01 \text{ kg}$ .

The vessel is dropped 10 times onto each cooking zone. It is removed and the appliance is operated at rated power input until steady conditions are established.

A quantity of  $1_0^{+0.1}$  l of water containing approximately 1 percent NaCl is poured steadily over the hotplate.

The appliance is then disconnected from the supply. After 15 min, all excess liquid is removed and the appliance is allowed to cool to approximately room temperature. The same quantity of the saline solution is poured over the hotplate after which excess liquid is removed again.

The surface of the hotplate shall not be broken and the appliance shall withstand the electric strength test of 16.3.

## **22 CONSTRUCTION**

This clause of Part 1 is applicable except as follows.

### **22.24 Addition:**

Heating elements shall be constructed or supported so they are unlikely to become displaced in normal use.

Compliance is checked by inspection.

**22.101** Radiant grills shall not incorporate a timer that is intended to delay the operation of a heating element, unless they have a thermostat and are incorporated in an oven or other compartment. Hotplates shall not incorporate a timer that is intended to delay the operation of a heating element.

Compliance is checked by inspection.

**22.102** Barbecues shall not have bare heating elements.

Bare heating elements for ovens shall only be located at the top of the heated compartment.

Compliance is checked by inspection.

**22.103** Oven vents shall be constructed so that they do not discharge moisture or grease in such a way that clearances and creepage distances are affected.

Compliance is checked by inspection.

**22.104** Ovens shall be constructed so that shelves can easily slide in the supports and do not fall out of position when the sides are displaced as much as possible.

Compliance is checked by inspection and by manual test.

**22.105** Appliances shall not have openings on the underside that would allow small items to penetrate and touch live parts.

Compliance is checked by inspection and by measuring the distance between the supporting surface and live parts through openings. This distance shall be at least 6 mm. However, if the appliance is fitted with legs, this distance is increased to 10 mm if the appliance is intended to stand on a table and to 20 mm if it is intended to stand on the floor.

**22.106** Grills and barbecues shall be constructed so that their heating elements are fixed in position or prevented from operating when they are not in their normal position of use.

The requirement is not applicable if the appliance complies with the standard with the element placed in any position.

Compliance is checked by inspection.

**22.107** Hotplates shall be constructed so that heating elements are prevented from rotating about a vertical axis and are adequately supported in all positions of adjustment of their supports.

NOTE 101 If a heating element is clamped by a nut on a central stud, an additional means is required to prevent its rotation.

Compliance is checked by inspection.

**22.108** Hotplates shall be constructed so that inadvertent operation of touch controls is unlikely if this could give rise to a hazardous situation due to

- a) spillage of liquids, including that caused by a vessel boiling over;
- b) a damp cloth placed on the control panel.

Compliance is checked by the following test, the appliance being supplied at rated voltage.

Sufficient water to completely cover the control panel to a depth not exceeding 2 mm, with a minimum of 140 ml, is poured steadily over the control panel so that bridging occurs between combinations of touch pads.

The test is carried out with each heating element energised in turn and then without energising any heating element.

A cloth having a mass between 140 g/m<sup>2</sup> and 170 g/m<sup>2</sup> and dimensions of 400 mm × 400 mm is folded four times into a square pad and saturated with water. It is placed over the control panel in any position.

There shall be no inadvertent operation of any heating element for longer than 10 s.

**22.109** Hotplates incorporating touch controls shall require at least two manual operations to switch on a heating element but only one to switch it off.

NOTE 102 Touching the contact surface at the same point twice is not considered to be two operations.

Compliance is checked by manual test.

**22.110** Induction hotplates shall be constructed so that they can only be operated with a suitable vessel placed on the cooking zone.

Compliance is checked by the following test, the appliance being supplied at rated voltage.

An iron bar 2 mm thick having dimensions 100 mm × 20 mm is placed in the most unfavourable position on the cooking zone. The controls are adjusted to their maximum setting.

The temperature rise of the bar shall not exceed 35 K.

**22.111** Heating elements in bread-makers shall be located so that they are not exposed to dough that may rise over the edge of the dough container during normal use of the appliance.

Compliance is checked by inspection and in case of doubt by the following test.

A dough mixture as specified in the instructions has added ingredients to cause the dough to overflow the pan. The overflowing dough mixture shall not contact the heating elements.

**NOTE 103** An overflow may be achieved by increasing the ingredients in incremental amounts (for example 10 %) until overflow is achieved.

**22.112** Reconnection of the power supply to a bread maker after an interruption shall not result in a fire due to an extended heating period.

Compliance is checked by the following test.

All batteries are removed and the bread maker is supplied at rated voltage and operated in its heating mode without a load.

After 1 min, the power supply is interrupted for a period of 5 min and then restored. The appliance shall continue to operate in its heating mode from the same point in the cycle, or a manual operation shall be required to restart it.

If the appliance continues to operate automatically, the test is repeated but with a 5 min longer period of interruption. If the appliance still continues to operate automatically, the test is repeated but with the periods of interruption increased by at least 5 min each time.

The appliance shall eventually require a manual operation to restart it.

**22.113** Toasters having an ejector mechanism shall be constructed so that they switch off automatically after the normal toasting time even if the ejector mechanism is blocked by the bread.

Compliance is checked by the following test.

The toaster is supplied at rated voltage and the ejector mechanism is prevented from releasing. On the completion of the normal toasting time, heating elements shall be

automatically disconnected from the supply by at least an all-pole disconnection, micro-disconnection. However, a single pole, micro-disconnection is allowed, provided heating elements are not accessible to the test probe 12 of IS 1401.

**22.114** Heating elements in candy floss appliances shall be located so that they are not exposed to sugar during normal use of the appliance.

Compliance is checked by the following test.

The maximum amount of sugar specified in instructions is scattered onto the most unfavourable places of the upper surface of the candy floss appliance. The sugar shall not contact the heating elements.

**22.115** For appliances incorporating a hotplate with at least one heating unit controlled by an electronic circuit, safety shall not be impaired in the event of a fault in the electronic circuit.

Compliance is checked by the following test:

The appliance is operated under the conditions specified in Clause 11 but supplied at rated voltage.

The fault conditions in a) to f) of 19.11.2 are applied one at a time to the electronic circuit controlling the duty cycle of each hotplate heating unit in turn. If relays are used to energize the heating unit, the relays are rendered inoperative one at a time in addition.

The control setting shall not change to a higher setting for longer than 2 min. However, for induction hotplates a change to a higher setting is allowed provided the oil temperature does not exceed 270 K.

## **23 INTERNAL WIRING**

This clause of Part 1 is applicable except as follows.

### **23.3 Addition:**

For appliances which can be opened to two positions, 1 000 flexing are made with the part moved to the fully open position and the remaining flexing to the other position.

## **24 COMPONENTS**

This clause of Part 1 is applicable except as follows.

### **24.1.3 Addition:**

Switches controlling heating elements of hotplates are subjected to 50 000 cycles of operation.

Switches controlling heating elements of toasters are subjected to 50 000 cycles of operation.

### **24.1.4 Modification:**

The following numbers of cycles of operation apply:

a) energy regulators	
1. for automatic action	100 000
2. for manual action	10 000
b) self-resetting thermal cut-outs	
1. for heating elements of glass-ceramic hotplates	100 000
2. for heating elements of other hotplates	10 000

**24.1.5 Addition:**

For appliance couplers incorporating thermostats, thermal cut-outs or fuses in the connectors, IS/IEC 60320-1 is applicable except that

- a) the earthing contact of the connector is allowed to be accessible, provided that this contact is not likely to be gripped during insertion or withdrawal of the connector;
- b) the temperature required for the test of Clause 18 is that measured on the pins of the appliance inlet during the test of Clause 11 of this standard;
- c) the breaking-capacity test of Clause 19 is carried out using the inlet of the appliance;
- d) the temperature rise of current-carrying parts specified in Clause 21 is not determined.

NOTE 101 Thermal controls are not allowed in connectors complying with the standard sheets of IS/IEC 60320-1.

**24.101** Thermostats and energy regulators incorporating an off position shall not switch on as a result of variations in ambient temperature.

Compliance is checked by the following test that is carried out on three devices.

The device, set at the off position, is placed for 2 h in an ambient temperature of  $-20 \pm 5$  °C and then at

- a)  $t$  °C, where  $t$  is the temperature according to the T-marking;
- b) 55 °C, for devices without a T-marking.

During the test the off position shall be maintained.

A test voltage of 500 V is applied across the contacts for 1 min. No breakdown shall occur.

**24.102** Thermal cut-outs incorporated in food dehydrators for compliance with 19.4 shall not be self-resetting.

Compliance is checked by inspection.

## 25 SUPPLY CONNECTION AND EXTERNAL FLEXIBLE CORDS

This clause of Part 1 is applicable except as follows.

**25.1 Addition:**

Appliances incorporating an appliance inlet that does not comply with the standard sheets of IS/IEC 60320-1 shall be supplied with a cord set.

**25.7 Addition:**

The supply cord of appliances intended for outdoor use shall be polychloroprene sheathed and shall not be lighter than ordinary polychloroprene sheathed flexible cord **conforming to IS 9968 (Part 1)** (~~code designation 60245-IEC 57~~).

**26 TERMINALS FOR EXTERNAL CONDUCTORS**

This clause of Part 1 is applicable.

**27 PROVISION FOR EARTHING**

This clause of Part 1 is applicable except as follows.

**27.1 Addition:**

Earthing continuity shall not depend upon flexible metallic tubes, coiled springs or cord anchorages.

## **28 SCREWS AND CONNECTIONS**

This clause of Part 1 is applicable.

## **29 CLEARANCES, CREEPAGE DISTANCES AND SOLID INSULATION**

This clause of Part 1 is applicable except as follows.

### **29.2 Addition:**

The microenvironment is pollution degree 3 unless the insulation is enclosed or located so that it is unlikely to be exposed to pollution during normal use of the appliance.

### **29.3 Addition:**

This requirement does not apply to the sheath of a visibly glowing heating element that is inaccessible to test probe 41 of IS 1401.

## **30 RESISTANCE TO HEAT AND FIRE**

This clause of Part 1 is applicable except as follows.

### **30.1 Addition:**

Temperature rises occurring during the test of 19.102 are not taken into account.

### **30.2 Addition:**

The tests of 30.2.3 are applicable to

- a) bread makers;
- b) food dehydrators;
- c) the following appliances if they incorporate a timer or if their instructions indicate a cooking operation longer than 1 h:
  - 1. cookers;
  - 2. hotplates;
  - 3. ovens;
  - 4. roasters;
  - 5. rotary grills.

For other appliances, the tests of 30.2.2 are applicable.



### **31 RESISTANCE TO RUSTING**

This clause of Part 1 is applicable except as follows.

*Addition:*

For appliances intended for outdoor use, compliance is checked by the salt mist test, Kb, of IS 9000(Part 11), severity 2 being applicable.

Before the test, enclosures having a coating are scratched by means of a hardened steel pin, the end of which has the form of a cone with a top angle of 40°. Its tip is rounded with a radius of 0.25 mm ± 0.02 mm. The pin is loaded so that the force exerted along its axis is 10 N ± 0.5 N. The pin is held at an angle of 80°– 85° to the horizontal and scratches are made by drawing the pin along the surface of the coating at a speed of approximately 20 mm/s. Five scratches are made at least 5 mm apart and at least 5 mm from the edges.

After the test, the appliance shall not have deteriorated to such an extent that compliance with this standard, in particular with Clauses 8 and 27, is impaired. The coating shall not be broken and shall not have loosened from the surface.

### **32 RADIATION, TOXICITY AND SIMILAR HAZARDS**

This clause of Part 1 is applicable.

## **101 TESTS**

### **101.0 Categories of Tests**

Tests are classified as type, acceptance and routine tests.

#### **101.1 Type Test**

The tests specified in Table 102 shall constitute the type tests and shall be carried out on two samples of the same type and rating selected preferably at random from a regular production lot. Before commencement of the tests, the vacuum cleaners and water suction cleaning appliances shall be visually examined and inspected for obvious visual defects in respect of components, parts and their assembly, construction mechanical hazards, markings, provision of suitable terminals for supply connections, earthing and the effectiveness of screw s and connections. The external surface finish shall be even and free from finishing defects.

##### **101.1.1 *Criteria of Acceptance***

Both samples shall successfully pass all the type tests for proving conformity with the requirements of the standard. If any of the samples fails in any of the type tests, the testing authority at its discretion, may call for fresh samples not exceeding twice the original number and subject them again to all tests or to the test(s) in which failure(s) had occurred. No failure should be permitted in the repeat test(s).

**Table 102 Schedule of Type Tests***( Clause 101.1 )*

Sl. No	Test	Clause Reference
i)	Protection against access to live parts	8
ii)	Power input and current	10
iii)	Heating	11
iv)	Leakage current and electric strength at operating temperature	13
v)	Transient over voltages	14
vi)	Moisture resistance	15
vii)	Leakage current and electric strength	16
viii)	Overload protection of transformers and associated circuits	17
ix)	Abnormal operation	19
x)	Stability and mechanical hazards	20
xi)	Mechanical strength	21
xii)	Construction	22
xiii)	Internal wiring	23
xiv)	Components	24
xv)	Supply connection and external flexible cords	25
xvi)	Terminals for external conductors	26
xvii)	Provision for earthing	27
xviii)	Screws and connections	28
xix)	Clearances, creepage distances and solid insulation	29
xx)	Resistance to heat and fire	30
xxi)	Resistance to rusting	31

**101.2 Acceptance Tests**

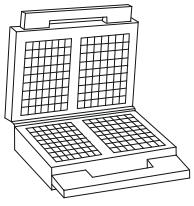
The following shall constitute the acceptance tests:

Sl. No	Test	Clause Reference
(1)	(2)	(3)
i)	Protection against access to live parts	08
ii)	Power input and current	10
iii)	Heating	11
iv)	Leakage current and electric strength at operating temperature	13
v)	Moisture resistance	15
vi)	Leakage current and electric strength	16
vii)	Provision for earthing	27

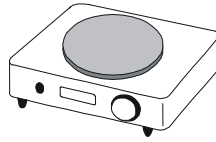
NOTE — For the purpose of acceptance tests, the humidity treatment shall be done for 24 h while conducting the test for moisture resistance (see 15).

### **101.3 Routine Tests**

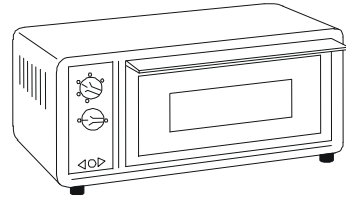
Annex A of Part 1 shall be applicable for this clause.



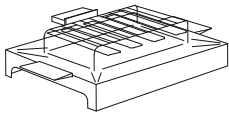
A



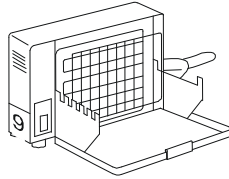
B



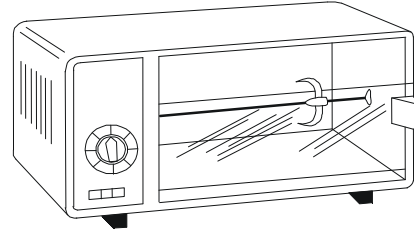
C



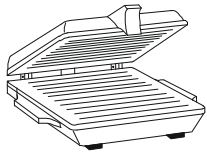
D



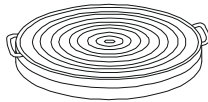
E



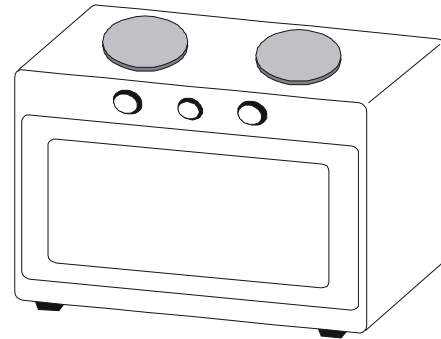
F



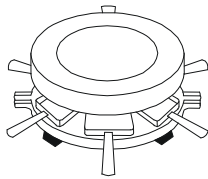
G



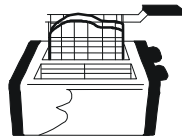
H



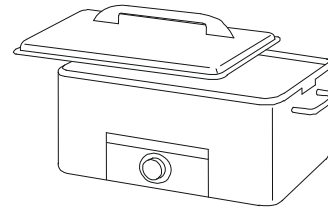
I



J

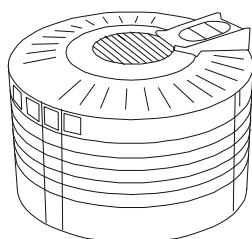


K

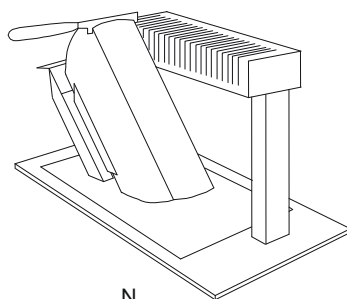


L

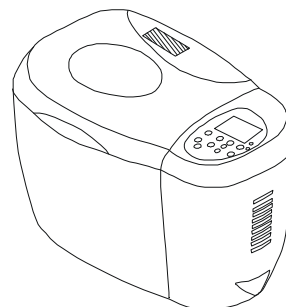
Figure 101 – Examples of appliances



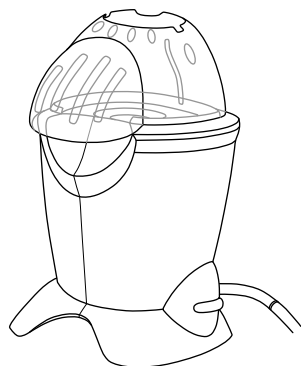
M



N

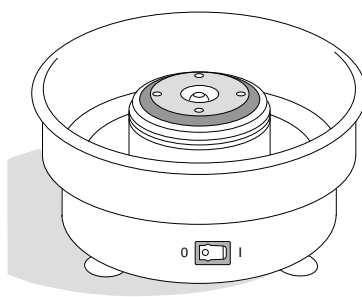


O



P

IEC 1284/08



Q

IEC 2110/12

**Key**

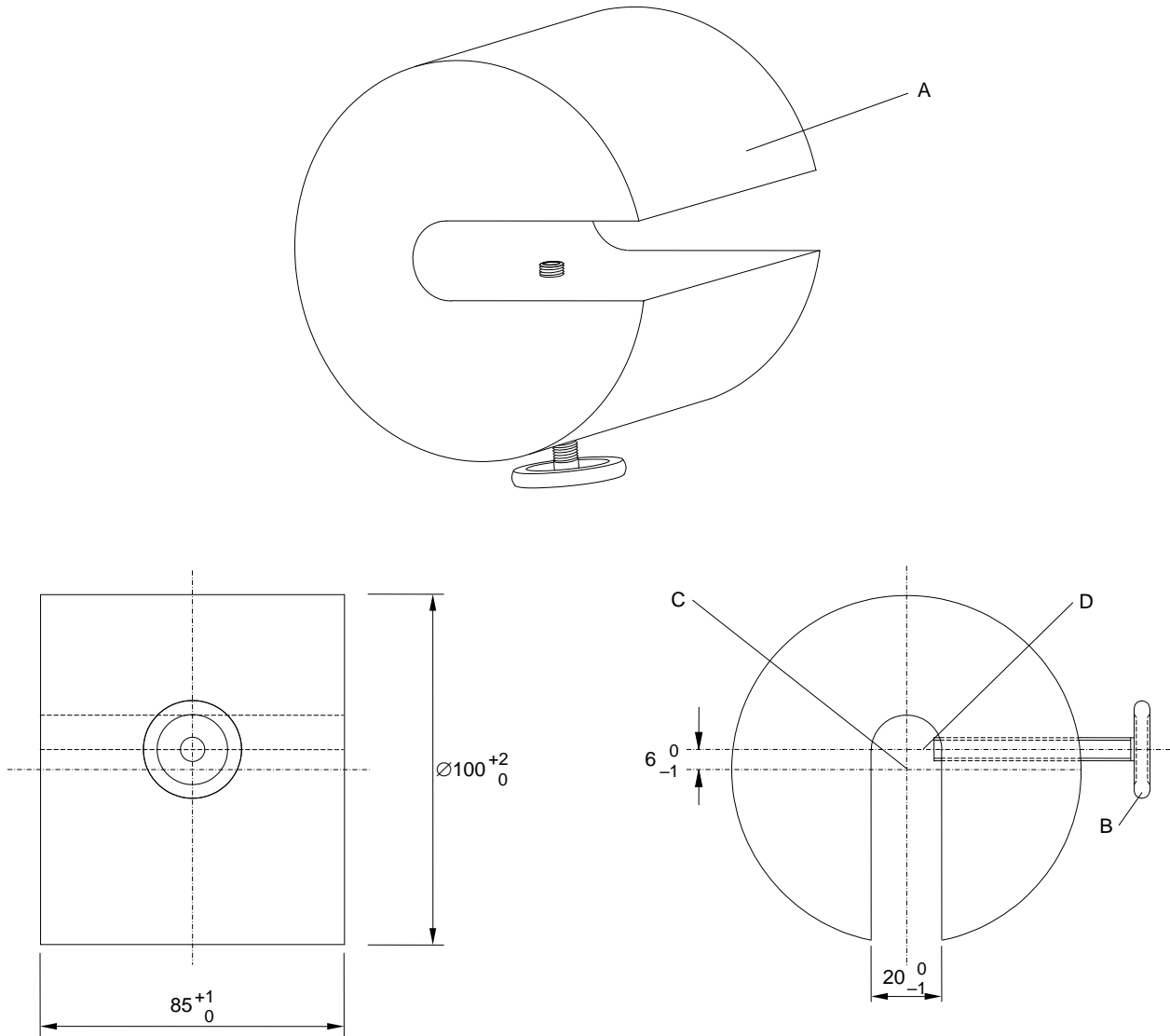
A **Waffle iron**  
 B **Hotplate**  
 C **Oven**  
 D **Barbecue**  
 E **Radiant grill**  
 F **Rotary grill**  
 G **Contact grill**

H **Griddle**  
 I **Cooker**  
 J **Raclette grill**  
 K **Toaster and sandwich-toasting attachment**  
 L **Roaster**  
 M **Food dehydrator**  
 N **Raclette appliance**

O **Breadmaker**  
 P **Pop-corn maker**  
 Q **Candy floss appliance**

**Figure 101 – Examples of appliances** (*concluded*)

*Dimensions in millimetres*



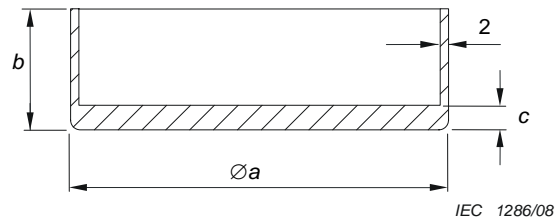
IEC 1285/08

**Key**

- A Load, mass approximately 4.5 kg
- B Fixing screw
- C Axis of load
- D Axis of fixing screw

NOTE 101 The load is positioned on the rotary spit so that the fixing screw contacts the diameter of the spit.

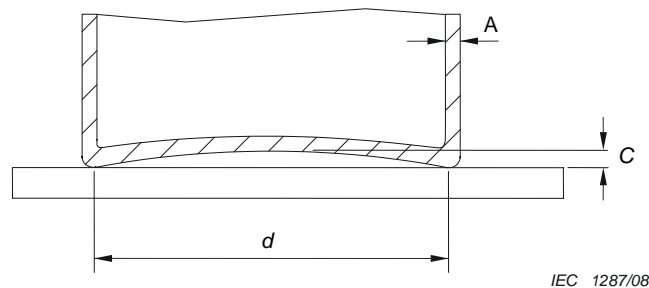
**Figure 102 – Load for testing rotating spits**

*Dimensions in millimetres*

Diameter of cooking zone mm	Approximate dimension		
	<i>a</i> mm	<i>b</i> mm	<i>c</i> mm
$\leq 110$	110	140	8
$>110 \leq 145$	145	140	8
$>145 \leq 180$	180	140	9
$>180 \leq 220$	220	120	10
$>220 \leq 300$	300	100	10

The base of the vessel shall not be convex. The concavity of the base of the vessel shall not exceed 0.05 mm.

**Figure 103 – Vessel for testing hotplates**



**Key**

*A* Base and wall thickness,  $2 \text{ mm} \pm 0.5 \text{ mm}$

*C* Maximum concavity

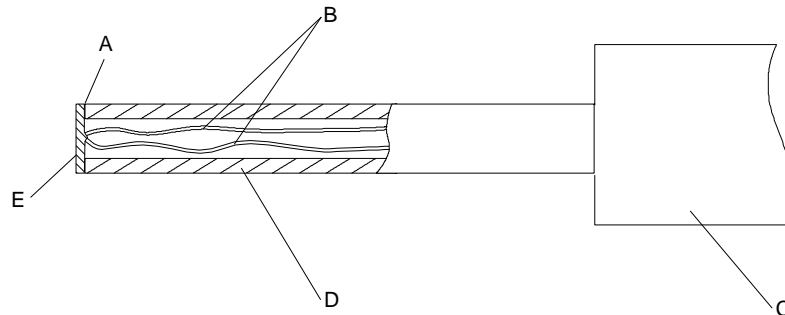
*d* Diameter of the flat area of the base

The vessel is made of low carbon steel having a maximum carbon content of 0.08 %. It is cylindrical without metallic handles or protrusions. The diameter of the flat area of the base



of the vessel shall be at least the diameter of the **cooking zone**. The base of the vessel shall not be convex. The concavity of the base of the vessel shall not exceed  $0,006 d$ .

**Figure 104 – Vessel for testing induction hotplates**

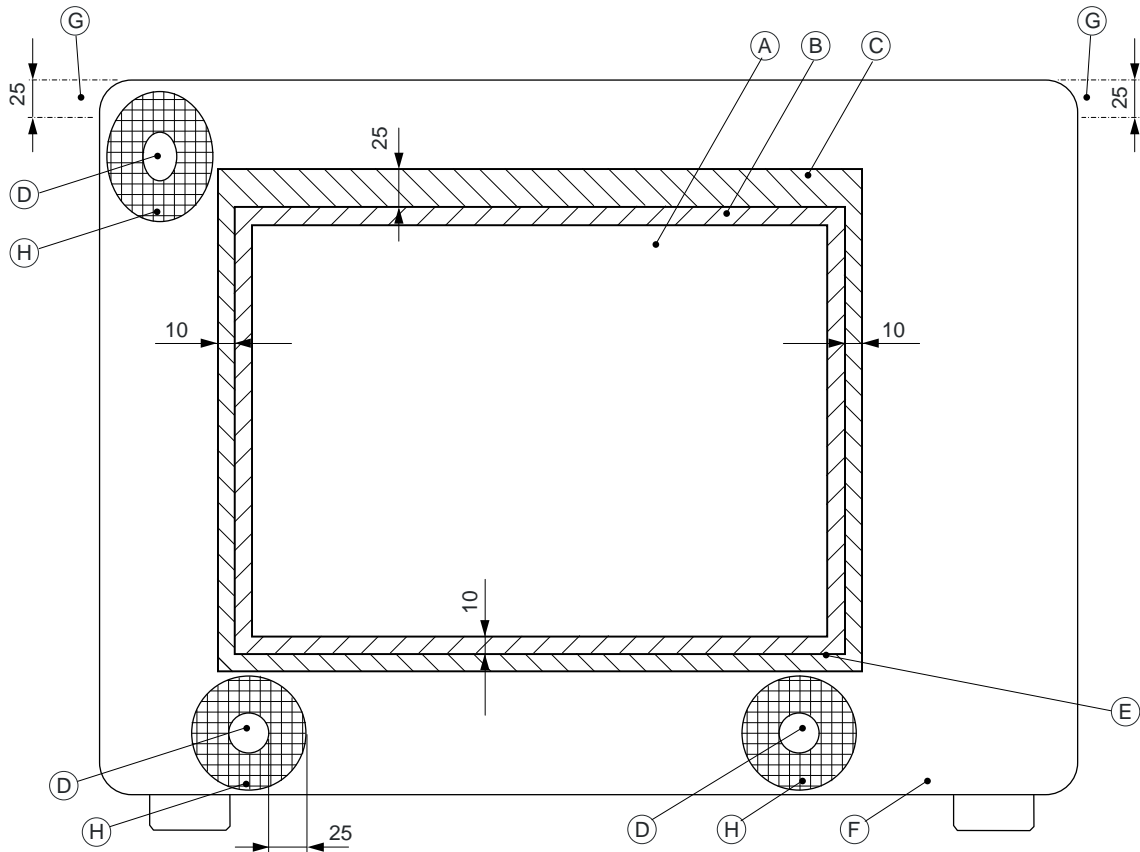


IEC 807/02

**Key**

- A adhesive
- B thermocouple wires 0.3 mm diameter to Doc. ETD 18 (11489) Type K (chrome alumel)
- C handle arrangement permitting a contact force of  $4 \text{ N} \pm 1 \text{ N}$
- D polycarbonate tube: inside diameter 3 mm, outside diameter 5 mm
- E tinned copper disc: 5 mm diameter, 0.5 mm thick

**Figure 105 – Probe for measuring surface temperatures**



IEC 2111/12

*All dimensions in millimeters*

**Key**

- A Door
- B Excluded area on the door (Zone 1)
- C Excluded area around the door (Zone 2)
- D Vent
- E Door gap
- F Oven front surface
- G Excluded area on sidewall
- H Excluded area around vents (Zone 3)

**Figure 106 – Front view of appliance with identification of excluded areas**

**ANNEXES**

The annexes of Part 1 are applicable except as follows.

**ANNEX C**  
(normative)

**Ageing test on motors**

*Modification:*

The value of  $p$  in Table C.1 is 2 000.