

Australian Standard<sup>®</sup>

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**PERFORMANCE OF HOUSEHOLD  
ELECTRICAL APPLIANCES—  
MOTOR-OPERATED FOOD-  
PREPARATION APPLIANCES**

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This Australian Standard was prepared by Committee EL/15, Quality and Performance of Household Electrical Appliances. It was approved on behalf of the Council of the Standards Association of Australia on 28 January 1988 and published on 5 April 1988.

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The following interests are represented on Committee EL/15:

Australian Consumers Association  
Australian Electrical and Electronics Manufacturers Association  
Australian Federation of Consumer Organizations  
Consumer Electronics Suppliers Association  
Department of Consumer Affairs, N.S.W.  
Electricity Supply Association of Australia  
Housing Commission of N.S.W.

Additional interests participating in preparation of Standard:

East Sydney Technical College, School of Home Science

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## PREFACE

This Standard was prepared by the Association's Committee on Quality and Performance of Household Electrical Appliances.

During the preparation of Appendices A and B, consideration was given to IEC 619, *Methods for measuring the performance of electrically operated food preparation machines*, and the acknowledgement is made of the help gained from that Standard.

The purpose of this Standard is to establish the capability of an appliance to process commonly available food materials in the manner claimed by the manufacturer and which will meet the reasonable expectations of the purchaser with regard to the results, time taken and/or the quantity processed.

It does not specify parameters such as size, power, torque, for any particular type of appliance as these vary with the various makes and models. What it does is to set reasonable performance requirements for the operations the appliances are claimed to perform. It also specifies general requirements for design and construction of the appliance, its marking, guarantee, instructions for use and care and point-of-sale information.

The materials used for the tests in this Standard have been chosen for their ready availability in the market place and to take advantage of packaged foods which must comply with regulations governing their quality and freshness. However, test results will depend on both the physical properties of the actual materials used and the experience and subjective judgement of testing personnel.

The tests are suitable for comparison of the performances of different appliances at the same time using the same batch of test materials, but using the test results for determination of compliance with this Standard may require careful consideration, especially where the results are close to the specified values and the tests may need to be repeated with different batches of test materials.

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## STANDARDS ASSOCIATION OF AUSTRALIA

## Australian Standard

PERFORMANCE OF HOUSEHOLD ELECTRICAL APPLIANCES—  
MOTOR-OPERATED FOOD-PREPARATION APPLIANCES

## SECTION 1. SCOPE AND GENERAL

**1.1 SCOPE.** This Standard applies to electric motor-operated food-preparation appliances (referred to throughout this Standard as 'appliances') for household use which are intended to perform one or more of the following functions as defined in Clause 1.5:

- |              |                 |                      |
|--------------|-----------------|----------------------|
| (a) Whisking | (h) Blending    | (p) Grating          |
| (b) Whipping | (j) Emulsifying | (q) Grinding         |
| (c) Creaming | (k) Pureeing    | (r) Mincing          |
| (d) Beating  | (l) Chopping    | (s) Juice extraction |
| (e) Folding  | (m) Slicing     | (t) Juice separation |
| (f) Kneading | (n) Peeling     |                      |
| (g) Mixing   | (o) Shredding   |                      |

**1.2 OBJECT.** The objectives of this Standard are as follows:

- To specify requirements applicable for design and construction to all types of appliances for household use.
- To define the functions listed in Clause 1.1 and to specify minimum performance levels for each function.
- To specify the test materials to be used for the determination of performance of an appliance in carrying out its specified functions when used in accordance with the manufacturer's instructions.

**1.3 REFERENCED DOCUMENTS.** The following Standards are referred to in this Standard:

|      |  |
|------|--|
| AS   |  |
| 1044 | Limits of electromagnetic interference for electrical appliances and equipment         |
| 2202 | Code of practice for the provision of warranties/guarantees for household goods        |
| 2323 | Provision of point-of-sale information for household goods (buy guide)                 |
| 3162 | Approval and Test Certification—Electric food preparation appliances for household use |

**1.4 SAFETY REQUIREMENTS.** This Standard does not include the electrical safety requirements which must be observed to secure approval for the sale and use of appliances for household use. Appliances, shall, in addition to complying with this Standard, comply with the requirements of AS 3162.

### 1.5 DEFINITIONS.

**1.5.1 General.** For the purpose of this Standard the definitions given in AS 3100 and AS 3162 and the following apply:

**1.5.2 Electric food-preparation appliance**—an electric motor-operated appliance which is designed for use in the preparation of solid or liquid food by performing one or more of the functions listed in Clause 1.1. It may be designed for one of those functions or, by the use of various attachments, for a number of them.

**1.5.3 Free-standing appliance**—appliance intended to stand on a work surface or bench top without support during its operation.

**1.5.4 Built-in appliance**—appliance intended to be fixed on or recessed into a work surface or bench top.

**1.5.5 Hand-held appliance**—appliance designed to be held in the hand during normal use. It may also be used with bowl and stand attachments.

**1.5.6 Whisking (of egg whites)**—action to produce an increased volume by aeration.

**1.5.7 Whipping (of cream)**—beating to cause thickening such that it will heap on a flat surface.

**1.5.8 Creaming**—combining a fat and a sugar into a mixture which is—

- paler in colour than the uncreamed fat; and
- due to aeration, of a lower density than the fat or sugar.

**1.5.9 Beating**—rapid mechanical motion to produce a smooth homogeneous consistency.

**1.5.10 Folding**—combining an aerated mixture with other ingredients so as to minimize the loss of aeration.

**1.5.11 Kneading (of dough)**—manipulation to develop the gluten content.

**1.5.12 Mixing**—complete combination of two or more ingredients.

**1.5.13 Blending**—combining a dry farinaceous powdered ingredient (e.g. flour) and a liquid to produce an even textured mixture.

**1.5.14 Emulsifying**—combining incompatible liquids into an emulsion.

**1.5.15 Pureeing**—producing a uniform smooth textured material from raw or cooked foods.

**1.5.16 Chopping**—cutting a solid food into pieces.

**1.5.17 Slicing**—dividing a solid food into sheets of even thickness.

**1.5.18 Peeling**—removing the skin from fruit or vegetables.

**1.5.19 Shredding**—cutting or shaving into thin strips.

**1.5.20 Grating**—transforming a solid food into fine strands by rubbing against a rough surface.

**1.5.21 Grinding**—transforming solid material into particles of approximately even size.

**1.5.22 Mincing**—chopping or cutting of a solid food into very small pieces.

**1.5.23 Juice extraction (from citrus fruit)**—removal of juice by a reaming action.

**1.5.24 Juice separation**—separation of juice from the pulp of fruit and/or vegetables.