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**NATIONAL STANDARD OF THE
PEOPLE'S REPUBLIC OF CHINA**

GB/T 18938-2008

Replacing GB/T 18938-2003

**Electric toasters for household and similar purposes -- Methods
for measuring performance**

家用和类似用途的面包片电烘烤器 性能测试方法

(English Translation)

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Foreword

This standard is equivalent to the use of IEC 60442:1998+A1 (2003) "Household and similar use of bread slice electric roaster performance test method".

This standard replaces GB/T 18938-2003 "Test method for performance of bread and electric roaster for household and similar purposes".

The main difference between this standard and GB/T 18938-2003 is the addition of informative Appendix B.

1 Scope

This standard applies to bread and electric roasters for household and similar purposes.

Note: For example, a sandwich oven with a bread baking function, an electric oven, a toaster, etc. belong to a bread slice electric roaster.

The purpose of this standard is to describe and define the main performance characteristics of the bread toasters of interest to the user, and to describe the criteria for measuring these characteristics and give some guidelines for evaluating test results.

The low level of accuracy and reproducibility is due to differences in time and source of test materials and ingredients, as well as the test operator. The influence of subjective judgments, the test methods described can be more reliably applied to comparative tests of a batch of appliances, in roughly the same time, In the same laboratory, the same operator uses the same utensils for testing, rather than using the same instrument in different laboratories.

This standard does not address safety.

This standard does not apply to appliances used solely for commercial or industrial design.

2 Normative references

The terms in the following documents become the terms of this standard by reference to this standard. All dated references, followed by all Modifications (not including errata content) or revisions do not apply to this standard, however, parties to agreements based on this standard are encouraged to study. Is it possible to use the latest version of these files? For undated references, the latest edition applies to this standard.

BS3999 part 5C part household appliance performance measurement method color shade

3 Terms and definitions

The following terms and definitions apply to this standard.

3.1

A roaster for baking bread slices by radiant heating. You can bake one side of the bread or bake both sides at the same time.

Note: Radiant bread toasters can be supplied with accessories for heating bread rolls or baking sandwiches.

3.2

A bread toaster having one or more heated surfaces that can be in direct contact with the bread slice.

Note: The contact type (horizontal) bread slicer can only bake one side at a time. Some contact-type bread roasters can heat both sides at the same time, especially in baking three Meiji time.

3.3

A device for holding a bread roll for heating on a bread toaster.

Note: The unit can be placed inside the bread toaster or with the bread toaster.

3.4

A device that automatically ends the baking process.

3.5

A bread slicer part that supports the bread and releases the bread at the end of the baking process.

3.6

A certain setting on the ruler can be marked with numbers, symbols or shades of color.

3.7

Space for loading bread slices.

3.8

In each individual case, the degree of browning determined by the inspection is averaged by the area of one side of the baked bread piece.

3.9

At the end of the baking process, the slices reached an average degree of browning.

3.10

The baking level ranges from the lowest degree of browning to the highest degree of browning.

4 General conditions of measurement

Unless the measurement is made under the following conditions. Ambient temperature. $20^{\circ}\text{C} \pm 5^{\circ}\text{C}$.

Power supply. Measurements should be made within $\pm 0.5\%$ of the rated frequency and rated voltage or rated voltage range.

Note: If the rated voltage is different from the nominal supply voltage of the country concerned, the measurement at the rated voltage may be incorrect. Therefore, when used for comparison tests, The test voltage should be consistent with the nominal supply voltage and recorded. Test site. It should be natural convection.

Placement of the appliance. Place it on a wooden base coated with matt black paint and leave the wall at least 30 cm.

Unless otherwise specified, bread toasters with bread roll heating or sandwiching devices should be tested after removal of these devices.

5 Appearance size

All dimensions (length, height and width of the appliance, if any doors are closed, including all controls, handles or other protruding parts) shall be measured Quantity, and expressed in millimeters (mm).

6 Length of the cord

The length of the cord entering the entrance to the bread toaster and the inlet of the power plug should be measured, including all cord sheaths. (m) indicates that it is accurate to 0.05 m.

The storage device or storage room of the power cord should be described.

7 Quality of the appliance

The quality of the bread toaster is measured without the attachment but with the attached cord and plug, expressed in kilograms (kg), fine It is indeed 0.1kg.

8 Number and size of baking rooms (radiation type bread roaster), baking surface (contact type bread roaster)

The number of baking rooms that can be placed on a bread slice while baking on both sides, or a baking surface that is placed on a bread slice while being baked on one side. The quantity should be determined and indicated.

The applicable dimensions (length, height, width) of each baking or baking surface shall be