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

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**Electrically operated food preparation appliances - Methods for
measuring the performance**

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Foreword

This standard was drafted in accordance with the rules given in GB/T 1.1-2009.

This standard uses the translation method equivalent to IEC 60619.1993 (Ed2.0) A1.1995 A2.2004 "Electric food processing equipment

Performance Test Method.

1.1 Scope

This standard applies to household electric food processing equipment.

The purpose of this standard is to specify and clarify the test methods for testing the functions that can be performed by household electric food processing appliances, which is relevant to the user.

The benefits, while this standard provides guidelines for the evaluation of test results.

Considering the low accuracy and low repeatability due to changes in time, sources and materials of test materials, and subjective judgment of testers

Sex, the test method is more practically applied to several appliances, at almost the same time, by the same tester, with the same tool, at

Instead of testing individual instruments in different laboratories, the same laboratory performs the comparison test.

Since the type or size of the given oven is not defined, and because several tests require baking of the final product to determine the volume,

Different ovens that are expected to be used may result in a change in results, so all comparison tests should use the same oven.

1.2 Aspects beyond the scope

This standard does not address safety.

This standard does not apply to appliances designed for commercial or industrial use.

Please note that the same results may sometimes be derived from different functions.

2 Normative references

Empty chapter

Note. Other sections containing normative references will be created in the future.

3 Terms and definitions

The following terms and definitions apply to this document.

3.1 Terms used to define functions

3.1.1

Whip whisking

Mix air into the egg white to increase the volume.

3.1.2

Whipped cream whippingcream

Mix air into the cream to increase the volume.

3.1.3

Beating beating

Stir and mix in air (eg cake paste).