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

GB/T 38609-2020

**Deep-fat fryers for household use - 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.

The translation method used in this standard is equivalent to the use of IEC 61309..1995 "Performance Test Methods for Household Deep Fryer".

Please note that some content of this document may involve patents. The issuer of this document does not assume responsibility for identifying these patents.

This standard was proposed by the China National Light Industry Council.

This standard is under the jurisdiction of the National Household Appliance Standardization Technical Committee (SAC/TC46).

This standard was drafted by. Zhejiang Shaoxing Supor Life Electric Co., Ltd., Wuhan Product Quality Supervision and Inspection Institute, Wanyuan Zhongxiang Alliance Branch Technology (Beijing) Co., Ltd., China Household Electrical Appliances Research Institute, National Household Appliance Quality Supervision and Inspection Center.

1.1 Scope

This standard applies to household electric deep fryers with oil or grease capacity not exceeding 4.0L.

The purpose of this standard is to explain and define the main performance characteristics of deep fryers of interest to users, and to describe the test methods for measuring these characteristics

Method and give some criteria for evaluating test results.

Taking into account the low accuracy and low availability due to changes in time, test materials, components and subjective judgments of the testers

Repeatability, the test method described is more practically applicable to several appliances in the same time, by the same tester, using the same work

Tools, comparison tests conducted in the same laboratory, rather than testing individual appliances in different laboratories.

1.2 Not applicable

This standard does not involve safety nor performance requirements.

2 Normative references

Empty chapter.

3 Terms and definitions

The following terms and definitions apply to this document.

3.1

Fat

Any one of the recommended fats for deep frying.

3.2

Oil

Any recommended oil suitable for deep frying.

3.3

Frying temperature

The oil/fat temperature of deep-frozen French fries deep fried in deep fryer recommended by the manufacturer.

3.4

Minimum oil/fat capacity

The minimum amount of oil/fat that can be used for frying is indicated by the manufacturing trademark.

Note. Grease needs to be melted first.

3.5

Maximum oil/fat capacity maximum oil/fat capacity

The maximum amount of oil/fat available for frying is clearly indicated by the manufacturing trademark.

Note. Grease needs to be melted first.

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