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PEOPLE'S REPUBLIC OF CHINA**

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**Requirement for the steaming function with microwave oven
(English Translation)**

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Table of Contents

Foreword
Introduction
1 Scope
2 Normative references
3 Terms and definitions
4 Principle

Foreword

Appendix A and Appendix B of this standard are informative annexes.

This standard was proposed by the China Business Federation.

This standard is managed by the Ministry of Commerce of the People's Republic of China.

This standard was drafted. Midea Microwave Electric Appliance Manufacturing Co., Ltd., Shunde District, Foshan City, China Commercial Federation Business Standards Center.

Introduction

The issuing body of this standard draws attention to the fact that when the declaration conforms to this standard, the relevant poles in Articles 4.1, 4.2 and 4.3 may be used.

Patent related to speed micro-pressure circulation structure, microwave shielding flow control water lock device and embedded choke seal.

The issuing body of this standard does not give any opinion on the scope, validity and verification of patents.

The patent holder has assured the issuing authority of this standard that he is willing to work with any applicant on reasonable and non-discriminatory terms and conditions.

Negotiate with an authorized license. In this regard, the patent holder's statement has been filed with the issuing authority of this standard. Relevant information Obtained from the following address.

Name of patent holder. Chengdu Junyuan Technology Development Co., Ltd.

Contact. Defending.

Microwave steaming function requirements

1 Scope

This standard specifies the terms and definitions, technical requirements, and test methods for the steaming function of microwave ovens.

This standard applies to the production, sales, inspection and other aspects of the microwave oven with steam function.

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 Whether the latest version of these files can be used. For undated references, the latest edition applies to this standard.

GB 4706.21 Special requirements for safety microwave ovens for household and similar electrical appliances (GB 4706.21-2002, IEC 60335-2-25:1996, IDT) GB/T 5009.3 Determination of moisture in foods GB/T 5009.5 Determination of protein in food Determination of thiamine (vitamin B1) in foods GB/T 5009.84 GB/T 5009.85 Determination of riboflavin in food GB/T 5009.86 Determination of total ascorbic acid in vegetables, fruits and their products (fluorescence method and 2, 4- dinitrobenzoquinone method) GB 5749 Sanitary Standard for Drinking Water GB 9684 stainless steel utensils container hygiene standard

3 Terms and definitions

The following terms and definitions apply to this standard.

It has a sufficient amount of steam in the heating device of the microwave cavity to continuously circulate in the furnace, so that the food is continuously kept by microwave and steam.

Heat to ripening.

A heating appliance suitable for use in a domestic microwave oven composed of a combination of metal, plastic or rubber.

4 Principle

The microwave is shielded by the metal cover, so that the microwave directly acts on the water in the steamer base to generate steam, and the steam internal circulation system is used for the food.

Moisturizing heating from the outside to the inside. The bottom of the steamer has a

uniform round hole, allowing a sufficient amount of steam to circulate in the pot, so that the food is continuously added by the steam.

Heat until steamed.

4.1

The extremely fast micro-pressure circulation structure uses the steam internal circulation system to heat the food from the outside to the inside. Steamer bottom vent design, can Allow enough steam to circulate in the pot.

4.2

Microwave shielded flow control water lock device enables microwave to directly heat the aqueous solution, and directly uses the microwave in the microwave cavity to heat the water in the steamer.

The liquid, and it produces water vapor, which heats the food by steam.

4.3

The embedded choke seal prevents excessive water vapor loss and improves heating efficiency.

Note: 4.1, 4.2, and 4.3 are all patented technologies.