## Statement

This standard is for reading on the internal network

only, and downloading or printing is not permitted.

BS EN 60335-2-13: 2003

# Household and similar electrical appliances — Safety —

Part 2-13: Particular requirements for deep fat fryers, frying pans and similar appliances

The European Standard EN 60335-2-13:2003 has the status of a British Standard

ICS 97.040.20; 97.040.50; 13.120



NO COPYING WITHOUT BSI PERMISSION EXCEPT AS PERMITTED BY COPYRIGHT LAW

## National foreword

This British Standard is the official English language version of EN 60335-2-13:2003. It was derived by CENELEC from IEC 60335-2-13:2002. It supersedes BS EN 60335-2-13:1996 which will be withdrawn on 2006-04-01.

The CENELEC common modifications have been implemented at the appropriate places in the text and are indicated by tags  $\mathbb{C}$   $\langle \mathbb{C} \rangle$ .

The UK participation in its preparation was entrusted by Technical Committee CPL/61, Safety of household electrical appliances, to Subcommittee CPL/61/07, Heated appliances group, which has the responsibility to:

- aid enquirers to understand the text;
- present to the responsible international/European committee any enquiries on the interpretation, or proposals for change, and keep the UK interests informed;
- monitor related international and European developments and promulgate them in the UK.

A list of organizations represented on this subcommittee can be obtained on request to its secretary.

#### **Cross-references**

The British Standards which implement international or European publications referred to in this document may be found in the BSI Catalogue under the section entitled "International Standards Correspondence Index", or by using the "Search" facility of the BSI Electronic Catalogue or of British Standards Online.

This publication does not purport to include all the necessary provisions of a contract. Users are responsible for its correct application.

Compliance with a British Standard does not of itself confer immunity from legal obligations.

#### Summary of pages

This document comprises a front cover, an inside front cover, the EN title page. pages 2 to 13 and a back cover.

The BSI copyright notice displayed in this document indicates when the document was last issued.

#### Amendments issued since publication

This British Standard was published under the authority of the Standards Policy and Strategy Committee on 25 September 2003	Amd. No.	Date	Comments
© BSI 25 September 2003			
ISBN 0 580 42682 3			

## **EUROPEAN STANDARD**

## EN 60335-2-13

## NORME EUROPÉENNE

## EUROPÄISCHE NORM

August 2003

ICS 97.040.20; 97.040.50; 13.120

Supersedes EN 60335-2-13:1995 + A2:1998

**English version** 

## Household and similar electrical appliances – Safety Part 2-13: Particular requirements for deep fat fryers, frying pans and similar appliances (IEC 60335-2-13:2002, modified)

Appareils électrodomestiques et analogues – Sécurité Partie 2-13: Règles particulières pour les friteuses, les poêles à frire et appareils analogues (CEI 60335-2-13:2002, modifiée) Sicherheit elektrischer Geräte für den Hausgebrauch und ähnliche Zwecke Teil 2-13: Besondere Anforderungen für Fritiergeräte, Bratpfannen und ähnliche Geräte (IEC 60335-2-13:2002, modifiziert)

This European Standard was approved by CENELEC on 2003-04-01. CENELEC members are bound to comply with the CEN/CENELEC Internal Regulations which stipulate the conditions for giving this European Standard the status of a national standard without any alteration.

Up-to-date lists and bibliographical references concerning such national standards may be obtained on application to the Central Secretariat or to any CENELEC member.

This European Standard exists in three official versions (English, French, German). A version in any other language made by translation under the responsibility of a CENELEC member into its own language and notified to the Central Secretariat has the same status as the official versions.

CENELEC members are the national electrotechnical committees of Austria, Belgium, Czech Republic, Denmark, Finland, France, Germany, Greece, Hungary, Iceland, Ireland, Italy, Lithuania, Luxembourg, Malta, Netherlands, Norway, Portugal, Slovakia, Spain, Sweden, Switzerland and United Kingdom.



European Committee for Electrotechnical Standardization Comité Européen de Normalisation Electrotechnique Europäisches Komitee für Elektrotechnische Normung

Central Secretariat: rue de Stassart 35, B - 1050 Brussels

© 2003 CENELEC - All rights of exploitation in any form and by any means reserved worldwide for CENELEC members.

Ref. No. EN 60335-2-13:2003 E

#### Foreword

The text of the International Standard IEC 60335-2-13:2002 (61/2202/FDIS), prepared by the IEC Technical Committee 61, together with the common modifications prepared by CENELEC TC 61, was submitted to the Unique Acceptance Procedure and was approved by CENELEC as EN 60335-2-13 on 2003-04-01.

This European Standard replaces EN 60335-2-13:1995 + A2:1998.

The following dates are applicable:

-	latest date by which the EN has to be implemented at national level by publication of an identical national standard or by endorsement	(dop)	2004-04-01
-	date on which national standards conflicting with the EN have to be withdrawn	(dow)	2006-04-01

This part 2 has to be used in conjunction with EN 60335-1, Household and similar electrical appliances – Safety – Part 1: General requirements. It was established on the basis of the 2002 edition of that standard. Amendments and revisions of Part 1 have also to be taken into account and the dates when such changes become applicable will be stated in the relevant amendment or revision of Part 1.

This part 2 supplements or modifies the corresponding clauses of EN 60335-1, so as to convert it into the European Standard: Safety requirements for electric deep fat fryers, frying pans and similar appliances.

When a particular subclause of Part 1 is not mentioned in this part 2, that subclause applies as far as is reasonable. When this standard states "addition", "modification" or "replacement", the relevant text of Part 1 is to be adapted accordingly.

NOTE 1 The following numbering system is used:

- subclauses, tables and figures that are numbered starting from 101 are additional to those in Part 1;
- unless notes are in a new subclause or involve notes in Part 1, they are numbered starting from 101, including those in a replaced clause or subclause;
- additional annexes are lettered AA, BB, etc.;
- subclauses, notes and annexes that are additional to those in the IEC standard are prefixed with the letter Z.

NOTE 2 The following print types are used:

- requirements: in roman type;
- test specifications: in italic type;
- notes: in small roman type.

Words in **bold** in the text are defined in Clause 3. When a definition concerns an adjective, the adjective and the associated noun are also in bold.

There are no special national conditions causing a deviation from this European Standard, other than those listed in Annex ZA to EN 60335-1.

There are no national deviations from this European Standard, other than those listed in Annex ZB to EN 60335-1.

p NOTE In this document, p is used in the margin to indicate instructions for preparing the printed version.

### Introduction

p Add:

An investigation by CENELEC TC 61 has shown that all risks from products within the scope of this standard are fully covered by the Low Voltage Directive, 73/23/EEC. For products having mechanical moving parts, a risk assessment in accordance with the Machinery Directive, 98/37/EC, has shown that the risks are mainly of electrical origin and consequently this directive is not applicable. However, the relevant essential safety requirements of the Machinery Directive are covered by this standard together with the principal objectives of the Low Voltage Directive.

#### **Endorsement notice**

The text of the International Standard IEC 60335-2-13:2002 was approved by CENELEC as a European Standard with agreed common modifications.

### CONTENTS

INT	RODUCTION		
1	Scope		
2	Normative references6		
3	Definitions		
4	General requirement7		
5	General conditions for the tests7		
6	Classification7		
7	Marking and instructions7		
8	Protection against access to live parts		
9	Starting of motor-operated appliances		
10	Power input and current8		
11	Heating		
12	Void		
13	Leakage current and electric strength at operating temperature8		
14	Transient overvoltages		
15	Moisture resistance9		
16	Leakage current and electric strength9		
17	Overload protection of transformers and associated circuits9		
18	Endurance9		
19	Abnormal operation9		
20	Stability and mechanical hazards10		
21	Mechanical strength10		
22	Construction		
23	Internal wiring11		
24	Components11		
25	Supply connection and external flexible cords11		
26	Terminals for external conductors11		
27	Provision for earthing11		
28	Screws and connections12		
29	Clearances, creepage distances and solid insulation12		
30	Resistance to heat and fire12		
31	Resistance to rusting12		
32	Radiation, toxicity and similar hazards12		
Anr	Annexes		
Bib	Bibliography13		

#### INTRODUCTION

It has been assumed in the drafting of this International Standard that the execution of its provisions is entrusted to appropriately qualified and experienced persons.

This standard recognizes the internationally accepted level of protection against hazards such as electrical, mechanical, thermal, fire and radiation of appliances when operated as in normal use taking into account the manufacturer's instructions. It also covers abnormal situations that can be expected in practice.

This standard takes into account the requirements of IEC 60364 as far as possible so that there is compatibility with the wiring rules when the appliance is connected to the supply mains. However, national wiring rules may differ.

If an appliance within the scope of this standard also incorporates functions that are covered by another part 2 of IEC 60335, the relevant part 2 is applied to each function separately, as far as is reasonable. If applicable, the influence of one function on the other is taken into account.

This standard is a product family standard dealing with the safety of appliances and takes precedence over horizontal and generic standards covering the same subject.

An appliance that complies with the text of this standard will not necessarily be considered to comply with the safety principles of the standard if, when examined and tested, it is found to have other features that impair the level of safety covered by these requirements.

An appliance employing materials or having forms of construction differing from those detailed in the requirements of this standard may be examined and tested according to the intent of the requirements and, if found to be substantially equivalent, may be considered to comply with the standard.

# HOUSEHOLD AND SIMILAR ELECTRICAL APPLIANCES – SAFETY –

# Part 2-13: Particular requirements for deep fat fryers, frying pans and similar appliances

#### 1 Scope

This clause of Part 1 is replaced by the following.

This International Standard deals with the safety of electric deep fat fryers, frying pans and other appliances in which oil is used for cooking, and intended for household use only, their **rated voltage** being not more than 250 V.

As far as is practicable, this standard deals with the common hazards presented by appliances that are encountered by all persons in and around the home. However, in general, it does not take into account

- the use of appliances by young children or infirm persons without supervision;
- playing with the appliance by young children.

NOTE 101 Attention is drawn to the fact that

- for appliances intended to be used in vehicles or on board ships or aircraft, additional requirements may be necessary;
- in many countries additional requirements are specified by the national health authorities, the national authorities responsible for the protection of labour and similar authorities.

NOTE 102 This standard does not apply to

- deep fat fryers having a recommended maximum quantity of oil exceeding 4 I (IEC 60335-2-37);
- commercial multi-purpose cooking pans (IEC 60335-2-39);
- appliances intended to be used in locations where special conditions prevail, such as the presence of a corrosive or explosive atmosphere (dust, vapour or gas).

#### 2 Normative references

This clause of Part 1 is applicable.

#### 3 Definitions

This clause of Part 1 is applicable except as follows.

#### 3.1.9 Replacement:

#### normal operation

operation of the appliance under the following conditions

Deep fat fryers are operated filled with frying oil to the minimum oil level marked on the appliance.

Frying pans are operated filled with frying oil to a height of 10 mm above the highest point of the heated surface until the temperature of the oil attains 250 °C at the centre of the heated surface. The temperature of the oil is maintained at 250 °C  $\pm$  15 °C, or at the highest temperature allowed by the **thermostat** if this is lower. If the appliance does not have a **thermostat**, the temperature is maintained by switching the supply on and off.

#### 4 General requirement

This clause of Part 1 is applicable.

#### 5 General conditions for the tests

This clause of Part 1 is applicable except as follows.

#### 5.2 Addition:

NOTE 101 If the test of 15.101 has to be carried out, three additional samples are required.

**5.101** Deep fat fryers that can also be used as frying pans are tested as deep fat fryers or as frying pans, whichever is more unfavourable.

NOTE Deep fat fryers incorporating heating elements that do not project into the oil container, and are not marked with the minimum oil level, are considered to be usable as frying pans.

#### 6 Classification

This clause of Part 1 is applicable.

#### 7 Marking and instructions

This clause of Part 1 is applicable except as follows.

#### 7.1 Addition:

Deep fat fryers shall be marked with the maximum oil level. They shall also be marked with the minimum oil level, unless they can be used as frying pans.

Appliances intended to be partially immersed in water for cleaning shall be marked with the maximum level of immersion and with the substance of the following:

Do not immerse beyond this level.

#### 7.12 Addition:

The instructions for appliances incorporating an appliance inlet, and intended to be partially or completely immersed in water for cleaning, shall state that the connector must be removed before the appliance is cleaned and that the appliance inlet must be dried before the appliance is used again.

The instructions for **portable deep fat fryers** and other appliances not intended to be immersed in water for cleaning shall state that the appliance must not be immersed.

NOTE 101 **Portable frying pans** are considered to be appliances that are intended to be immersed in water for cleaning.

The instructions for appliances intended to be used with a connector incorporating a **thermostat** shall state that only the appropriate connector must be used.

 $\fbox$  The instructions shall include details on how to clean surfaces in contact with food or oil. C

#### 8 Protection against access to live parts

This clause of Part 1 is applicable.

#### 9 Starting of motor-operated appliances

This clause of Part 1 is not applicable.

#### **10** Power input and current

This clause of Part 1 is applicable.

#### 11 Heating

This clause of Part 1 is applicable except as follows.

**11.2** *Modification:* 

**Portable appliances** are placed away from the walls of the test corner.

#### **11.3** Addition:

The temperature rise of the oil in deep fat fryers is determined by means of thermocouples attached to disks of copper or brass, 15 mm in diameter and 1 mm thick.

#### 11.7 Replacement:

Appliances are operated until steady conditions are established.

#### 11.8 Addition:

The temperature of the oil in deep fat fryers and similar appliances is measured at least 10 mm from the wall of the container and 10 mm above the bottom. However, the temperature is measured 10 mm above the highest point of heating elements if they are located in the container. The temperature shall not exceed 225 °C, except that a temperature of 243 °C is allowed for the first cycle of operation of the **thermostat**.

The temperature rise of parts of deep fat fryers likely to be contacted by spilt oil shall not exceed 275 K.

When an appliance connector incorporates a **thermostat**, the temperature rise limit for the pins of the inlet does not apply.

#### 12 Void

#### **13** Leakage current and electric strength at operating temperature

This clause of Part 1 is applicable.

#### **14** Transient overvoltages

This clause of Part 1 is applicable.

#### **15 Moisture resistance**

This clause of Part 1 is applicable except as follows.

**15.101** Appliances intended to be partially or completely immersed in water for cleaning shall have adequate protection against the effects of immersion.

Compliance is checked by the following tests, which are carried out on three additional appliances.

The appliances are operated under **normal operation** at 1,15 times **rated power input**, until the **thermostat** operates for the first time. Appliances without a **thermostat** are operated until steady conditions are established. The appliances are disconnected from the supply, any appliance connector being withdrawn. They are then completely immersed in water containing approximately 1 % NaCl and having a temperature between 10 °C and 25 °C, unless they are marked with the maximum level of immersion, in which case they are immersed 50 mm deeper than this level.

After 1 h, the appliances are removed from the saline solution, dried and subjected to the leakage current test of 16.2.

NOTE Care is to be taken to ensure that all moisture is removed from the insulation around the pins of appliance inlets.

This test is carried out four more times, after which the appliances shall withstand the electric strength test of 16.3, the voltage being as specified in Table 4.

The appliance having the highest leakage current after the fifth immersion is dismantled and inspection shall show that there is no trace of liquid on insulation that could result in a reduction of **clearances** and **creepage distances** below the values specified in Clause 29.

The remaining two appliances are operated under **normal operation** at 1,15 times **rated power input** for 240 h. After this period, the appliances are disconnected from the supply and immersed again for 1 h. They are then dried and subjected to the electric strength test of 16.3, the voltage being as specified in Table 4.

Inspection shall show that there is no trace of liquid on insulation that could result in a reduction of **clearances** and **creepage distances** below the values specified in Clause 29.

#### **16** Leakage current and electric strength

This clause of Part 1 is applicable.

#### 17 Overload protection of transformers and associated circuits

This clause of Part 1 is applicable.

#### **18** Endurance

This clause of Part 1 is not applicable.

#### **19** Abnormal operation

This clause of Part 1 is applicable except as follows.

#### **19.1** Addition:

Deep fat fryers incorporating a **thermal cut-out** of the capillary type are also subjected to the test of 19.101.

Deep fat fryers with detachable heating elements are also subjected to the test of 19.102.

Frying pans are not subjected to the tests of 19.4 and 19.5.

#### 19.2 Addition:

Deep fat fryers are filled with oil to a height of 10 mm above the highest point of the bottom of the container. If the heating element is located in the container, the appliance is filled to a height of 10 mm above the highest point of the heating element. If the container has an inclined bottom, the quantity of oil is 60 % of that required to fill the appliance to the minimum marked level.

Frying pans are operated without oil in the container.

#### **19.3** *Modification:*

Frying pans are tested at 1,15 times **rated power input**, the **thermostat** being adjusted to its highest setting.

#### 19.13 Addition:

The temperature of the oil in deep fat fryers and the temperature at the centre of the heated surface of frying pans shall not exceed 295 °C. During the tests of 19.2 and 19.3, the temperature of the oil in deep fat fryers, measured 5 mm below the oil level and at a distance of not less than 5 mm from any surface inside the container, shall not exceed 265 °C. However, a temperature of 280 °C is allowed for the first cycle of operation of the **thermostat**.

A temperature rise of 200 K is allowed for the floor and the walls of the test corner during the first minute of the test of 19.102.

**19.101** Deep fat fryers incorporating a **thermal cut-out** of the capillary type are tested as specified in 19.4 but with the capillary tube ruptured.

**19.102** Detachable heating elements, which are not automatically disconnected from the supply when they are removed from the deep fat fryer, are placed on the floor of the test corner in the most unfavourable position and operated at **rated power input**.

#### 20 Stability and mechanical hazards

This clause of Part 1 is applicable.

#### 21 Mechanical strength

This clause of Part 1 is applicable.

#### 22 Construction

This clause of Part 1 is applicable except as follows.

22.35 Addition:

NOTE 101 Handles and similar parts of accessories that do not incorporate electrical components are not considered likely to become live in the event of an insulation fault.

#### 23 Internal wiring

This clause of Part 1 is applicable.

#### 24 Components

This clause of Part 1 is applicable except as follows.

#### 24.1.5 Addition:

For appliance couplers incorporating **thermostats**, **thermal cut-outs** or fuses in the connector, IEC 60320-1 is applicable except that

- the earthing contact of the connector is allowed to be accessible, provided that this contact is not likely to be gripped during insertion or withdrawal of the connector;
- the temperature required for the test of Clause 18 is that measured on the pins of the appliance inlet during the heating test of Clause 11 of this standard;
- the breaking-capacity test of Clause 19 is carried out using the inlet of the appliance;
- the temperature rise of current-carrying parts specified in Clause 21 is not determined.

NOTE 101 Thermal controls are not allowed in connectors complying with the standard sheets of IEC 60320-1.

**24.101** Thermal cut-outs incorporated in appliances for compliance with 19.4 shall not be self-resetting.

Compliance is checked by inspection.

#### 25 Supply connection and external flexible cords

This clause of Part 1 is applicable except as follows.

#### 25.1 Addition:

Appliances incorporating an appliance inlet that does not comply with the standard sheets of IEC 60320-1 shall be supplied with a cord set.

#### 25.7 Addition:

Rubber sheathed cords shall be not lighter than ordinary polychloroprene sheathed cord (code designation 60245 IEC 57).

25.14 Not applicable.

#### 26 Terminals for external conductors

This clause of Part 1 is applicable.

#### 27 Provision for earthing

This clause of Part 1 is applicable.

#### 28 Screws and connections

This clause of Part 1 is applicable.

#### 29 Clearances, creepage distances and solid insulation

This clause of Part 1 is applicable except as follows.

29.2 Addition:

The microenvironment is pollution degree 3 unless the insulation is enclosed or located so that it is unlikely to be exposed to pollution during normal use of the appliance.

#### 30 Resistance to heat and fire

This clause of Part 1 is applicable except as follows.

#### 30.2 Addition:

For frying pans, 30.2.2 is applicable. For deep fat fryers, 30.2.3 is applicable.

#### 31 Resistance to rusting

This clause of Part 1 is applicable.

#### 32 Radiation, toxicity and similar hazards

This clause of Part 1 is applicable.

#### Annexes

The annexes of Part 1 are applicable.

### Bibliography

The bibliography of Part 1 is applicable except as follows.

Addition:

IEC 60335-2-37, Household and similar electrical appliances – Safety – Part 2-37: Particular requirements for commercial electric deep fat fryers

IEC 60335-2-39, Household and similar electrical appliances – Safety – Part 2-39: Particular requirements for commercial electric multi-purpose cooking pans

## **BSI** — British Standards Institution

BSI is the independent national body responsible for preparing British Standards. It presents the UK view on standards in Europe and at the international level. It is incorporated by Royal Charter.

#### Revisions

British Standards are updated by amendment or revision. Users of British Standards should make sure that they possess the latest amendments or editions.

It is the constant aim of BSI to improve the quality of our products and services. We would be grateful if anyone finding an inaccuracy or ambiguity while using this British Standard would inform the Secretary of the technical committee responsible, the identity of which can be found on the inside front cover. Tel: +44 (0)20 8996 9000. Fax: +44 (0)20 8996 7400.

BSI offers members an individual updating service called PLUS which ensures that subscribers automatically receive the latest editions of standards.

#### **Buying standards**

Orders for all BSI, international and foreign standards publications should be addressed to Customer Services. Tel: +44 (0)20 8996 9001. Fax: +44 (0)20 8996 7001. Email: orders@bsi-global.com. Standards are also available from the BSI website at <u>http://www.bsi-global.com</u>.

In response to orders for international standards, it is BSI policy to supply the BSI implementation of those that have been published as British Standards, unless otherwise requested.

#### Information on standards

BSI provides a wide range of information on national, European and international standards through its Library and its Technical Help to Exporters Service. Various BSI electronic information services are also available which give details on all its products and services. Contact the Information Centre. Tel: +44 (0)20 8996 7111. Fax: +44 (0)20 8996 7048. Email: info@bsi-global.com.

Subscribing members of BSI are kept up to date with standards developments and receive substantial discounts on the purchase price of standards. For details of these and other benefits contact Membership Administration. Tel: +44 (0)20 8996 7002. Fax: +44 (0)20 8996 7001. Email: membership@bsi-global.com.

Information regarding online access to British Standards via British Standards Online can be found at <u>http://www.bsi-global.com/bsonline</u>.

Further information about BSI is available on the BSI website at <u>http://www.bsi-global.com</u>.

#### Copyright

Copyright subsists in all BSI publications. BSI also holds the copyright, in the UK, of the publications of the international standardization bodies. Except as permitted under the Copyright, Designs and Patents Act 1988 no extract may be reproduced, stored in a retrieval system or transmitted in any form or by any means – electronic, photocopying, recording or otherwise – without prior written permission from BSI.

This does not preclude the free use, in the course of implementing the standard, of necessary details such as symbols, and size, type or grade designations. If these details are to be used for any other purpose than implementation then the prior written permission of BSI must be obtained.

Details and advice can be obtained from the Copyright & Licensing Manager. Tel: +44 (0)20 8996 7070. Fax: +44 (0)20 8996 7553. Email: copyright@bsi-global.com.

BSI 389 Chiswick High Road London W4 4AL