

BS EN 60705:2015



BSI Standards Publication

Household microwave ovens — Methods for measuring performance

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National foreword

This British Standard is the UK implementation of EN 60705:2015. It is identical to IEC 60705:2010, incorporating amendment 1:2014. It supersedes BS EN 60705:2012+A1:2014, which is withdrawn.

IEC amendment 1:2014 introduces an electronic file containing calculation sheets in Annex E.

The start and finish of text introduced or altered by amendment is indicated in the text by tags. Tags indicating changes to IEC text carry the number of the IEC amendment. For example, text altered by IEC amendment 1 is indicated by **A1** **A1**.

The UK participation in its preparation was entrusted to Technical Committee CPL/59, Performance of household electrical appliances.

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

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EUROPEAN STANDARD

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March 2015

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English Version

**Household microwave ovens - Methods for measuring
performance
(IEC 60705:2010 + A1:2014)**

Fours à micro-ondes à usage domestique - Méthodes de
mesure de l'aptitude à la fonction
(IEC 60705:2010 + A1:2014)

Mikrowellengeräte für den Hausgebrauch und ähnliche
Zwecke - Verfahren zur Messung der
Gebrauchstauglichkeit
(IEC 60705:2010 + A1:2014)

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

CEN-CENELEC Management Centre: Avenue Marnix 17, B-1000 Brussels

Foreword

This document (EN 60705:2015) consists of the text of IEC 60705:2010 + A1:2014 prepared by SC 59K "Performance of household and similar electrical cooking appliances" of IEC/TC 59 "Performance of household and similar electrical appliances".

The following dates are fixed:

- latest date by which the document has to be implemented (dop) 2015-09-11
at national level by publication of an identical national standard or by endorsement
- latest date by which the national standards conflicting with the document have to be withdrawn (dow) 2015-09-11

This document supersedes EN 60705:2012.

Attention is drawn to the possibility that some of the elements of this document may be the subject of patent rights. CENELEC [and/or CEN] shall not be held responsible for identifying any or all such patent rights.

This document has been prepared under a mandate given to CENELEC by the European Commission and the European Free Trade Association.

Endorsement notice

The text of the International Standard IEC 60705:2010 + A1:2014 was approved by CENELEC as a European Standard without any modification.

Annex ZA
(normative)

**Normative references to international publications
with their corresponding European publications**

The following documents, in whole or in part, are normatively referenced in this document and are indispensable for its application. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

NOTE 1 When an International Publication has been modified by common modifications, indicated by (mod), the relevant EN/HD applies.

NOTE 2 Up-to-date information on the latest versions of the European Standards listed in this annex is available here: www.cenelec.eu

<u>Publication</u>	<u>Year</u>	<u>Title</u>	<u>EN/HD</u>	<u>Year</u>
IEC 60350-1 (mod)	2011	Household electric cooking appliances - Part 1: Ranges, ovens, steam ovens and grills - Methods for measuring performance	EN 60350-1 +A11	2013 2014
IEC 60584-2	-	Thermocouples - Part 2: Tolerances	EN 60584-2	-
IEC 62301 (mod)	2011	Household electrical appliances - Measurement of standby power	EN 50564	2011
ISO 80000-1	2009	Quantities and units - Part 1: General	EN ISO 80000-1	2013

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INTERNATIONAL ELECTROTECHNICAL COMMISSION

HOUSEHOLD MICROWAVE OVENS – METHODS FOR MEASURING PERFORMANCE

FOREWORD

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International Standard IEC 60705 has been prepared by subcommittee 59K: Ovens and microwave ovens, cooking ranges and similar appliances, of IEC technical committee 59: Performance of household and similar electrical appliances.

This fourth edition cancels and replaces the third edition published in 1999, its amendment 1 (2004) and its amendment 2 (2006), and constitutes a technical revision. The main changes from the previous edition are as follows:

- the definition of rounding is given in 3.5;
- the usable volume and the overall volume are respectively determined in 7.2 and 7.3.

The text of this standard is based on the following documents:

FDIS	Report on voting
59K/195/FDIS	59K/198/RVD

Full information on the voting for the approval of this standard can be found in the report on voting indicated in the above table.

This publication has been drafted in accordance with the ISO/IEC Directives, Part 2.

In this standard, the following print types are used:

- *test specifications: in italic type*
- notes: in small roman type
- other texts: in roman type.

Words in **bold** in the text are defined in Clause 3.

A1 This standard contains an attached file in the form of an Excel®¹ 97-2003 data sheet program. This file is intended to be used as a complement and does not form an integral part of the standard. **A1**

The following differences exist in some countries:

Clause 7: Metric dimensional measures are not in common use (USA).

The committee has decided that the contents of this publication will remain unchanged until the stability date indicated on the IEC web site under "<http://webstore.iec.ch>" in the data related to the specific publication. At this date, the publication will be

- reconfirmed,
- withdrawn,
- replaced by a revised edition, or
- amended.

A1 ¹ Excel® is the trademark of a product supplied by Microsoft®. This information is given for the convenience of users of this document and does not constitute an endorsement by IEC of the product named. Equivalent products may be used if they can be shown to lead to the same results. **A1**

HOUSEHOLD MICROWAVE OVENS – METHODS FOR MEASURING PERFORMANCE

1 Scope

This International Standard applies to **microwave ovens** for household use. It also applies to **combination microwave ovens**.

This standard defines the main performance characteristics of household microwave ovens which are of interest to the user, and it specifies methods for measuring these characteristics.

NOTE 1 This standard does not deal with

- Ⓐ₁ – microwave ovens which cannot accept a load having a diameter of ≥ 200 mm or a height of ≥ 120 mm; Ⓐ₁
- safety requirements (see IEC 60335-2-25 [1]* and IEC 60335-2-90 [2]).

NOTE 2 This standard does not apply to ovens incorporating conventional heating means only (see IEC 60350) [3].

2 Normative references

The following referenced documents are indispensable for the application of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

ISO 80000-1:2009, *Quantities and units – Part 1: General*

- Ⓐ₁ IEC 60350-1:2011, *Household electric cooking appliances – Part 1: Ranges, ovens, steam ovens and grills – Methods for measuring performance*

IEC 60584-2, *Thermocouples – Part 2: Tolerances*

IEC 62301:2011, *Household electrical appliances – Measurement of standby power* Ⓐ₁

3 Terms and definitions

For the purpose of this document, the following terms and definitions apply.

3.1

microwave oven

appliance using electromagnetic energy in the ISM frequency band of 2 450 MHz, for heating food and beverages in the cavity

Ⓐ₁ Text deleted Ⓐ₁



NOTE Ⓐ₁ 1 Ⓐ₁ ISM frequency bands are the electromagnetic frequencies established by the ITU and reproduced in CISPR 11 [4].

* Figures in square brackets refer to the bibliography.

3.2

combination microwave oven

microwave oven in which the microwave energy is combined with thermal energy

 NOTE: Energy transfer by steam is included in the term thermal heat. 

3.3

microwave transparent

property of a material having negligible absorption and reflection of microwaves

NOTE The relative permittivity of a microwave transparent material is less than 7 and the relative loss factor is less than 0,015.

3.4

rated voltage

voltage assigned to the appliance by the manufacturer

3.5

microwave function

heat transfer exclusively by electromagnetic energy in the ISM frequency band of 2 450 MHz

3.6

combination microwave function

heat transfer by electromagnetic energy simultaneously or sequentially with thermal heat

NOTE Thermal heat can be a conventional heating function, a forced air circulation function, a hot steam function or steam function. These functions are defined in 3.12 to 3.15 of IEC 60350-1:2011.

3.7

set to off mode

action where the product is switched off using appliance controls or switches that are accessible and intended for operation by the user during normal use to attain the lowest power consumption that may persist for an indefinite time while connected to a main power source and used in accordance with the manufacturer's instructions

NOTE 1 All actions required to **set to off mode** like for example empty the water tank, remove food, close the door, etc. have to be taken.

NOTE 2 See 3.5 of IEC 62301:2011 for the definition of "off mode".

3.8

set to standby mode

action where the product is switched to standby using appliance controls or switches that are accessible and intended for operation by the user during normal use to attain the lowest power consumption that may persist for an indefinite time while connected to a main power source and used in accordance with the manufacturer's instructions

NOTE See 3.6 of IEC 62301:2011 for the definition of "standby mode".

3.9

cooling down period

unstable condition persisting after completion of the active mode and the appliance is **set to off mode** where the power consumption may change without any intervention by the user

3.10

food support

horizontal support in the cavity on which the load is placed

NOTE If the appliance is fitted with a turntable, the turntable is the **food support**. The **food support** can also be a shelf or a reciprocating tray. If recommended by manufacturer's instruction also the cavity bottom can be the **food support**.

4 Classification

Appliances are classified according to their type and characteristics.

4.1 According to type

- **Microwave ovens**
- **Combination microwave ovens**

A1) The manufacturers shall define the primary cooking function of the appliance, **microwave function** or thermal heat. The primary cooking function has to be measured with an existing method according to energy consumption.

If the primary cooking function is declared as a **microwave function** the EN 60705 shall be applied for energy consumption measurement. If the primary cooking function is declared as a thermal heat the EN 60350-1 is applied for energy consumption measurement.

NOTE Z1 There is no measurement method for the energy consumption for grilling and steam functions. **A1**)

The type of oven shall be stated in the report.

4.2 According to characteristics

- Usable cavity dimensions
- A1**) – dimensions of shelves;
- moved food support, e.g. reciprocating tray, turntable;
- possible thermal heating modes (grilling, hot air, steam function etc.). **A1**)

The characteristics of the oven shall be stated in the report.

5 List of measurements

Performance is measured by the tests listed in Table 1.

A1

Table 1 – List of measurements

Item of measurement	Clause or subclause	Reproducibility	Microwave ovens ^a	Combination microwave ovens
External dimensions	7.1	Yes	*	*
Usable cavity dimensions	7.2	Yes	*	*
Calculated cavity volume	7.3	Yes	*	*
Microwave power output	8	Yes	*	
Efficiency	9	Yes	*	
Square tank	11.1	Yes	*	
Multiple cup	11.2	Yes	*	
Heating beverages	12.1	Yes	*	
Heating simulated food	12.2	Yes	*	
Egg custard	13.3.1	No	*	
Sponge cake	13.3.2	No	*	
Meatloaf	13.3.3	No	*	
Potato gratin	13.3.4	No		*
Cake	13.3.5	No		*
Chicken	13.3.6	No		*
Meat defrosting	13.3	No	*	
Energy consumption for the microwave function	14	Yes	*	
Consumption measurement of low power modes	15	Yes	*	*
* Test is applicable.				
^a Except for the tests of 11.1, these tests are also applicable to combination microwave ovens when operated in the microwave only mode.				

A1

A1 The methods described in Clauses 8 and 14 are only applicable for appliances with **microwave function**. If a combination microwave oven doesn't provide a **microwave function** the tests are not applicable. The energy consumption measurement cannot be carried out with **combined microwave function**. **A1**

6 General conditions for measurements

6.1 General

Unless otherwise specified, the measurements are made under the following conditions.

A1 When a metal **food support** is provided and used for the measurements, the load position and the corresponding shape of the metal **food support** shall be reported. **A1**

A1 If not otherwise specified the **food support** is placed in the cavity in its lowest position. **A1**

NOTE The positioning influences the repeatability of the test results.

If numbers have to be rounded, they shall be rounded to the nearest 50 W according to ISO 80000-1:2009, Annex B.3 Rule B. If the rounding takes place to the right of the comma, the omitted places shall not be filled with Zeros.

6.2 Supply voltage

A1 *The supply voltage shall be maintained at the main terminal at rated voltage $\pm 1\%$, while the microwave operation is switched on. If the appliance has a rated voltage range, the tests are carried out at the nominal voltage of the country where the appliance is intended to be used. The supply frequency shall be at rated frequency $\pm 1\%$.*

The supply voltage measured during the tests shall be recorded.

The supply voltage shall be essentially sinusoidal.

NOTE 1 For recording the supply voltage only the power on period is relevant.

NOTE 2 In the case of a fixed cable, the plug (or the end of the cable furthest from the appliance) is the reference point to maintain the voltage. **A1**

6.3 Test room

A1 *For the tests in Clauses 8, 14 and 15 the temperature shall be $23\text{ °C} \pm 2\text{ °C}$ during the entire test.*

*The measurement of the ambient temperature shall not be influenced by the appliance itself or by any other appliance. **A1***

*The **A1** other **A1** tests are carried out in a substantially draught-free room in which the ambient temperature is maintained at $20\text{ °C} \pm 5\text{ °C}$.*

6.4 Water

Potable water is used for the tests.

6.5 Initial condition of the oven

A1 *At the beginning of each test, the oven has not been operated for a period of at least 6 h.*

NOTE 1 The period of at least 6 h can be reduced if it can be demonstrated that the temperatures of the magnetron and the power supply is within 5 K of the ambient temperature and 2 K of the ambient temperature for tests Clauses 8 and 14.

NOTE 2 Forced cooling may be used to assist in reducing the oven temperature. **A1**

6.6 Control setting

The tests are carried out with the controls set to give the highest power output. Unless otherwise specified the measurements are made with boost function, if available.

A1 6.7 Instruments and measurements

Instruments used and measurements made for this document shall comply with the following specifications detailed in Table 2 and Table 3.

Table 2 Instruments

Parameter	Unit	Minimum resolution	Minimum accuracy	Additional requirements
mass	g	0,5 g	± 1 g	
temperature				
ambient temperature	°C	0,1 °C	± 1K	
water load	°C	0,1 °C	± 1,5 K	1 mm steel tube diameter, class 1 according to EN 60584-2
time	s	1s	± 1 s	
energy	Wh	-	± 1 %	

Table 3 Measurements

Parameter	Unit	Minimum resolution	Minimum accuracy	Additional requirements
Electrical energy	Wh		± 1,0 %	
voltage	V		± 0,5 %	
temperature and energy consumption measurement				sampling rate ≤ 1s
For test Clause 15 and Annex F the power measurement requirements shall be in accordance with IEC 62301	W			according to IEC 62301

6.8 Positioning the appliance

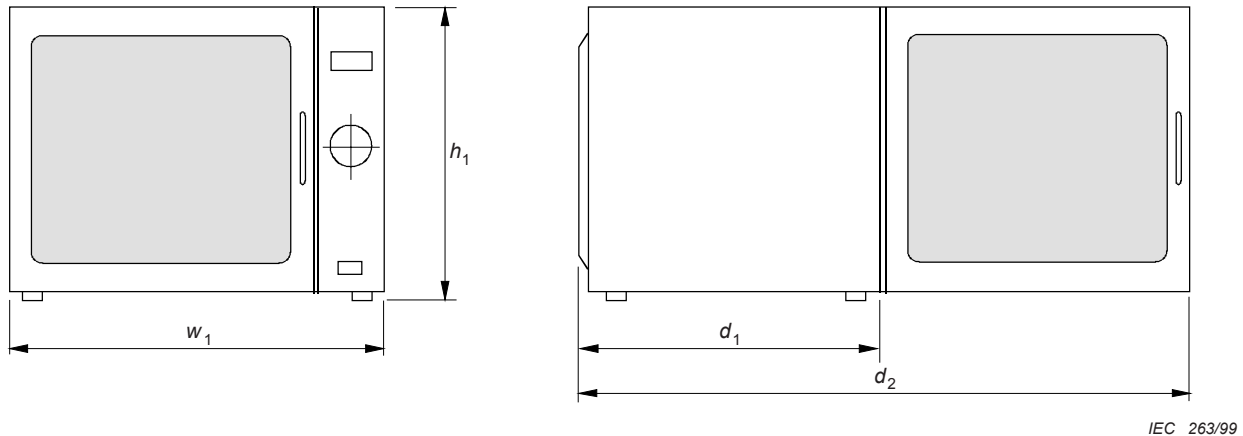
Freestanding appliances are placed with their back against a wall and positioned away from sidewalls, unless otherwise specified in the instructions. Other appliances are installed in accordance with the instructions for installation. **A1**

7 Dimensions and volume

7.1 External dimensions

The overall height, width and depth of the appliance, excluding any knobs and handles on the front surface, are measured. The depth is also measured with the door fully open. The dimensions are shown in Figure 1. If adjustable feet are provided, the height of the appliance is determined with the feet in their minimum and maximum positions.

The dimensions are stated in millimetres.



- h_1 height
- w_1 width
- d_1 depth
- d_2 depth with the door open

Figure 1 – External dimensions of the microwave oven

7.2 Usable internal dimensions and calculated volume $\langle A_1 \rangle$

7.2.1 General

Removable items specified in the user instructions to be not essential for the operation of the appliance in the manner for which it is intended shall be removed before measurement is carried out.

$\langle A_1 \rangle$ The turntable is essential for the operation of the appliance therefore it is not removed.

NOTE Safety operation should be guaranteed. Therefore necessary parts e.g. lamp cover cannot be removed for measuring the usable volume. $\langle A_1 \rangle$

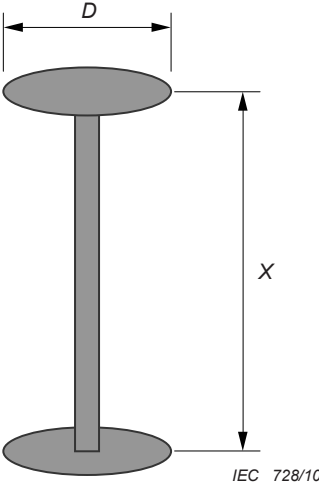
The measurement of the usable oven volume is to be carried out at ambient temperature.

The height, width and depth of the $\langle A_1 \rangle$ calculated volume $\langle A_1 \rangle$ in the cavity shall be measured according to 7.2.2 – 7.2.4.

For verification purposes a gauge, as shown in Figure 2a, shall be used to determine all of the three dimensions. The gauge shall be used without appreciable force.

Dimensions are stated in millimetres.

Microwave ovens having a usable height of less than 120 mm are disregarded.



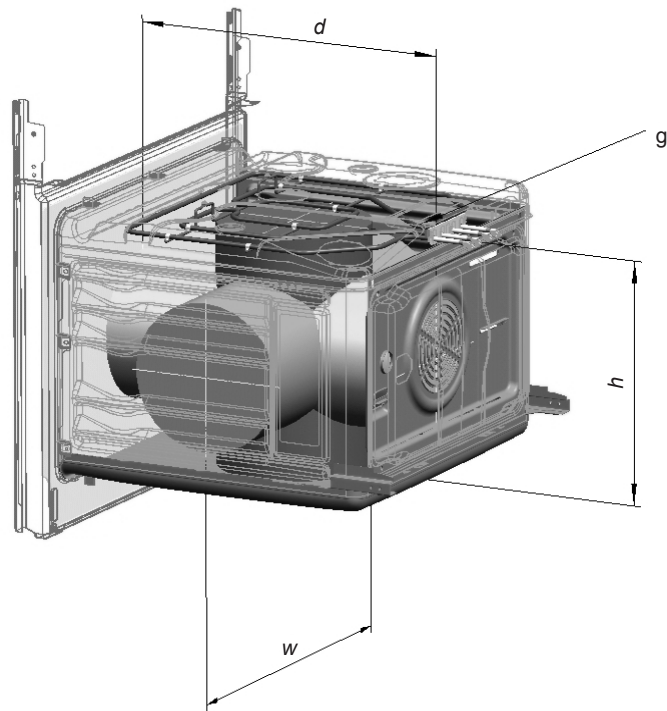
Key

D = 200 mm or 120 mm

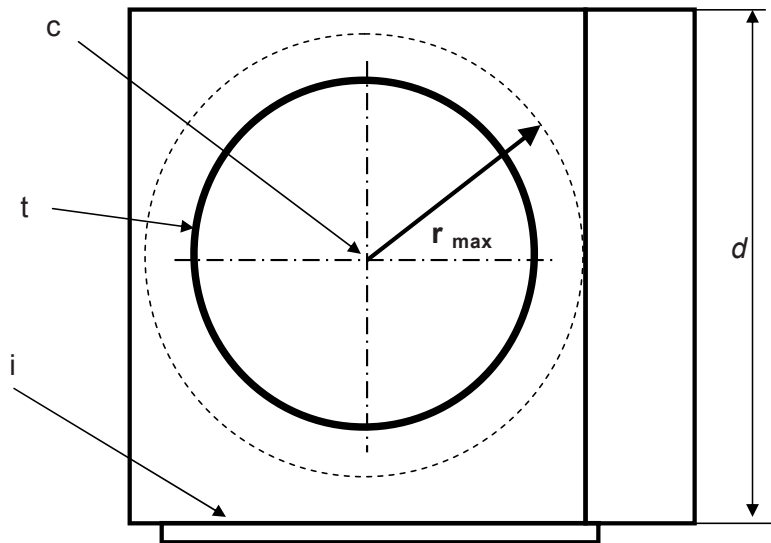
X = dimension to be measured

(See Subclauses 7.2.2, 7.2.3 and 7.2.4)

Figure 2a – Gauge for determining the usable volume



A1



Key

d usable depth

g heating element

h usable height

c centre of rotation of the turntable

t turntable

l inside surface of oven door

w usable width

r distance from *c* to the nearest wall A1

Figure 2b – Example of usable cavity dimensions

Figure 2 – Usable internal dimensions

7.2.2 Usable height

A1) The usable height is the maximum length of a cylinder with a diameter of 200 mm reaching vertically from the centre of the cooking cavity bottom (if it does not have a turntable) or from the turntable to the lowest point on the ceiling. A1) The lowest point of the ceiling can be constituted by a lamp, a heating element or similar object in the area of the cylinder.

In the event that either the width or the depth of the cavity is less than 250 mm, the diameter of the cylinder to be measured shall be reduced to 120 mm.

NOTE The centre of the cavity bottom is defined by the middle of the usable depth and the middle of the usable width.

7.2.3 Usable width

The usable width is the maximum length of a cylinder with a diameter of 200 mm reaching horizontally from the left-hand side wall to the right-hand side wall of the cavity.

In the event that either the height or the depth of the cavity is less than 250 mm, the diameter of the cylinder to be measured shall be reduced to 120 mm.

NOTE The centre of the side wall of the cavity is defined by the middle of the usable depth and the middle of the usable height.

7.2.4 Usable depth

The usable depth is the maximum length of a cylinder with a diameter of 200 mm reaching horizontally from the centre of the rear wall to the inner face of the closed door.

In the event that either the width or the height of the cavity is less than 250 mm, the diameter of the cylinder to be measured shall be reduced to 120 mm.

For measuring the usable depth, the gauge is placed on a support in such a way that the axis lies horizontally in the centre of the cavity, the axis being extended slightly over the expected usable depth. The door is closed carefully so that the gauge is compressed to give the usable depth.

NOTE The centre of the rear wall of the cavity is defined by the middle of the usable height and the middle of the usable width.

7.2.5 Reciprocating tray

If there is a reciprocating tray, the extent of movement of the tray is measured and subtracted from the usable dimension in the direction of reciprocation as measured above.

7.2.6 A_1 Calculated volume A_1

The usable volume is calculated from these dimensions and is given in litres rounded to the A_1 nearest A_1 full litre.

If the appliance has a turntable, the base area for the usable volume is determined by the circular area formed by twice the minimum distance between the axis of rotation of the turntable and the nearest wall or door multiplied with the usable height.

A_1 If the turntable can be switched off the rectangular volume from the dimensions width, height and depth is calculated. Both circular A_1 and rectangular volumes are stated. A_1

If it is permissible to operate the appliance with the cavity divided into two parts by the use of components supplied with the appliance, the volume of each part shall be determined separately and the two volumes are added together.

NOTE In any case the largest achievable total volume is to be reported.

A1) 7.2.7 Dimensions of food support

The usable width and usable depth of a rectangular **food support** are measured or for a round **food support** the diameter is measured. The dimensions are determined 5 mm above the surface of the **food support**.

The surface area is calculated (cm²), rounded to the nearest 10 cm².

NOTE The **food support** may be a shelf, a grid, baking sheet, a turntable or the bottom of cavity. **A1)**

7.3 Overall internal dimensions and overall volume

7.3.1 General

Where the surfaces forming the boundaries of the cavity incorporate protrusions or depressions, the planes used for measurement shall be those comprising the largest percentages of the total areas of the surfaces. Holes in surfaces shall be disregarded when calculating areas for this determination.

The following volumes or spaces shall be disregarded:

- those occupied by removable items specified by the manufacturer as not essential for the operation of the appliance, such as shelves or temperature probes;
- those occupied by radiant heating elements if provided;
- those occupied by minor irregularities in the cooking compartment walls, including covers over waveguides and lamps;
- those occupied by turntables or reciprocating trays, their drive mechanisms and support arrangements;
- corner radii smaller than 10 mm at the intersections of the interior surfaces of the cooking cavity.

Dimensions are stated in millimetres.

7.3.2 Overall height (*H*)

The maximum vertical distance in millimetres between the plane of the cooking cavity bottom and the plane of the cavity ceiling.

7.3.3 Overall width (*W*)

The maximum horizontal distance in millimetres between the planes of the cavity side walls.

7.3.4 Overall depth (*D*)

The maximum horizontal distance in millimetres from the plane of the inside surface of the door when closed with the interlocks engaged to the plane of the rear cavity wall.

NOTE The overall dimensions of microwave drawers may be measured using the same principles.

7.3.5 Overall volume of rectangular cavities

The overall volume is the total internal volume of the cavity in which cooking takes place and is expressed as the product of *H*, *W* and *D* determined as above, divided by 10⁶ and rounded to the nearest litre.

7.3.6 Overall volume of non-rectangular cavities

At a complex shaped cavity, the following measuring method is considered as one alternative measuring method. Seal all openings of the cavity and fill water to the sealed cavity and separately fill water to the concave space of the door cavity side. The volume is expressed to the nearest litre.

8 Determination of microwave power output

8.1 Determination of microwave power output

The measurement is made with a water load in a glass container. The water temperature is initially below ambient temperature and is raised to approximately ambient temperature by heating in the microwave oven. This procedure ensures that the heat losses and the heat capacity of the container have a minimum effect, but in any case a correction factor is introduced. However, the procedure requires the water temperature to be measured accurately.

A1 A cylindrical container of borosilicate glass is used for the test as described in Clause 14, Table 4. It has an external diameter of approximately 190 mm and a height of approximately 90 mm. The mass of the container is to be noted. **A1**

At the start of the test, the oven and the empty container are at ambient temperature. Water having an initial temperature of $10\text{ °C} \pm 1\text{ °C}$ is used for the test. The water temperature is measured immediately before it is poured into the container.

A quantity of $1\ 000\text{ g} \pm 5\text{ g}$ of water is added to the container and its actual mass obtained. **A1** The **food support** for microwave heating is placed in the appliance according to the instructions of manufacturers. The container is placed in the centre of this support immediately. **A1** The oven is operated and the time for the water temperature to attain $20\text{ °C} \pm 2\text{ °C}$ is measured. The oven is then switched off and the final water temperature is measured within 60 s.

NOTE 1 The water is stirred before its temperature is measured.

NOTE 2 Stirring and measuring devices are to have a low heat capacity.

The microwave power output is calculated from the formula

$$\text{A1} \quad P = \frac{4,187 \cdot m_w (T_1 - T_0) + 0,55 \cdot m_c (T_1 - T_A)}{t}$$

where

P is the microwave power output, (W);

m_w is the mass of the water, (g);

m_c is the mass of the container, (g);

T_A is the ambient temperature, (°C);

T_0 is the initial temperature of the water, (°C);

T_1 is the final temperature of the water, (°C);

t is the heating time, in seconds, excluding the magnetron filament heating-up time. **A1**

The microwave power output is stated in watts, rounded to the nearest 50 W.

8.2 Efficiency

The energy consumed during the test of Clause 8 is measured.

The efficiency of the oven is calculated from the formula

$$\eta = 100 \frac{Pt}{W_{in}}$$

where

P is the calculated microwave power output in watts;

t is the heating time, in seconds, excluding the magnetron filament heating-up time;

η is the efficiency;

W_{in} is including the magnetron filament heating-up energy consumption.

NOTE The energy input includes the energy consumed during the magnetron filament heat-up time.

The efficiency is stated in per cent, rounded to the nearest whole number.

10 Technical tests for performance

10.1 General

The purpose of these tests is to evaluate uniformity of heating by using water. They offer the advantage of expressing the results numerically. Since heating, cooking and defrosting of food involves the geometry and other characteristics of the load affecting the microwave field distribution, the results of these tests should be used with caution. These water tests are complementary to the performance tests of Clauses 11 to 13 and provide additional evaluation of heating uniformity.

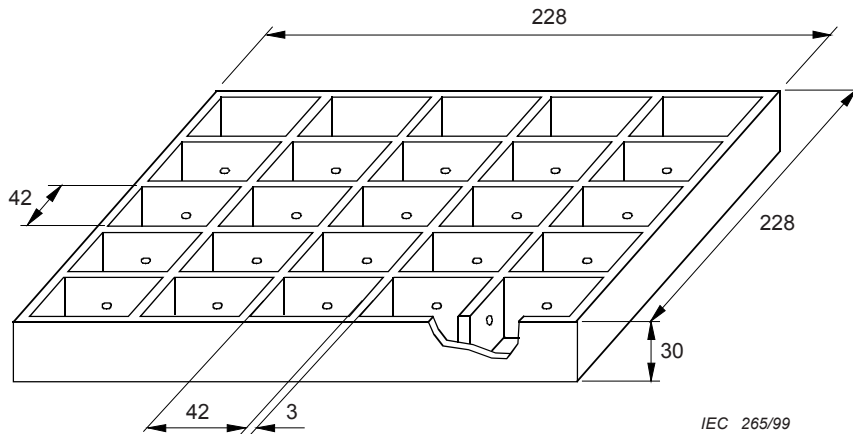
Water having a temperature of 20 °C ± 2 °C is used.

The microwave power output measured according to Clause 8 is used to calculate the heating times corresponding to the energy values given for the various loads.

10.2 Square tank test

10.2.1 Procedure

The tank specified in Figure 3 is filled with $1\,000\text{ g} \pm 10\text{ g}$ of water.



Dimensions in millimetres

NOTE 1 There is a small hole approximately in the centre of each separator.

NOTE 2 The tank is made from microwave transparent material.

Figure 3 – Square tank

The water temperature is measured. The tank is placed centrally on the A_1 food support A_1 , one side being parallel to the front of the oven. The oven is operated for a time corresponding to an output energy of $100\text{ kW}\cdot\text{s}$.

The tank is removed from the oven. The water temperature is measured within 30 s after the end of the heating period.

NOTE The temperature measurement is facilitated by using equipment having 25 thermocouples.

If the oven has more than one shelf position, the test is carried out with the tank on each position in turn.

10.2.2 Evaluation

The minimum and maximum values of the temperature rises of the nine inner compartments are calculated as percentages of the average temperature rise of all 25 compartments.

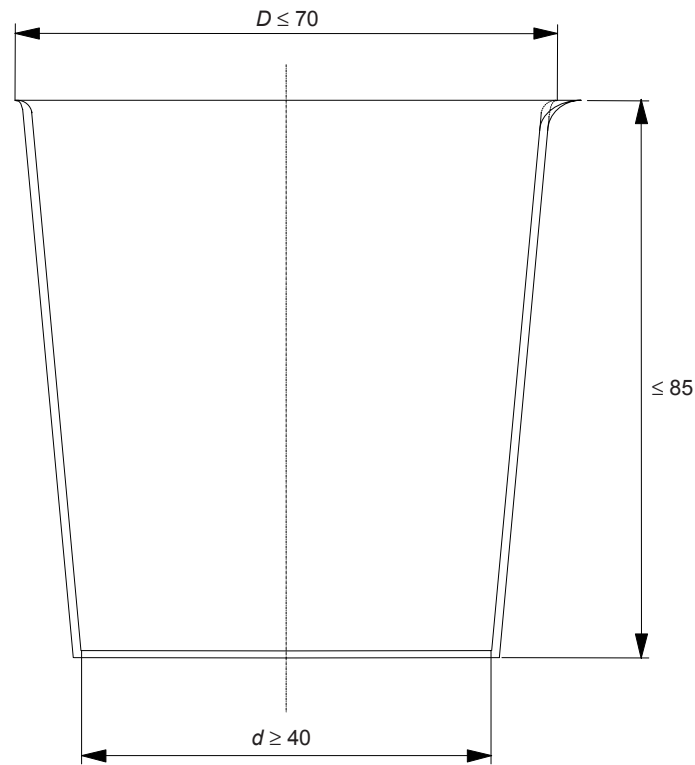
The minimum and maximum values of the temperature rises of the 16 outer compartments are calculated as percentages of the average temperature rise of all 25 compartments.

The calculated values are stated, rounded to the nearest whole number.

10.3 Multiple cup test

10.3.1 Procedure

The five cups as specified in Figure 4 are immersed in water to equalise the temperature.



IEC 730/10

Dimensions in millimetres

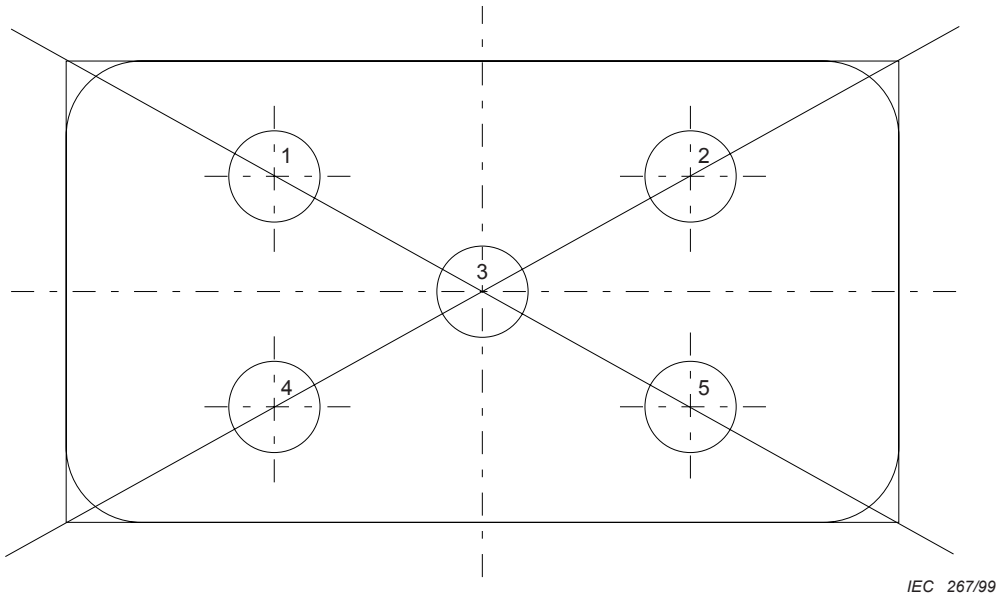
A1 NOTE 1 **A1** The cup is made from thin wall microwave transparent material and has a circular cross-section

Figure 4 – Cup

A1 NOTE 2 Possible supplier: Schott Duran Beak®2, catalogue number: 21 11 624, high form, with sprout, capacity: 100 ml, external diameter at the bottom: 48mm, height: 80mm. **A1**

The cups are then removed from the water and dried on the outside. Each cup is filled with $100\text{ g} \pm 1\text{ g}$ of water and placed on a pad of thermal insulation. The water temperature is measured and the cups are placed on the **A1** food support **A1** as shown in Figure 5. They are then heated for a time corresponding to an output energy of $50\text{ kW}\cdot\text{s}$.

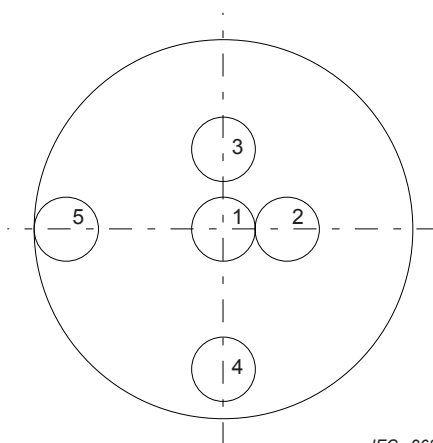
A1 2 Schott Duran Beaker® is an example of a suitable product available commercially. This information is given for the convenience of users of this document and does not constitute an endorsement by IEC of the product named. Equivalent products may be used if they can be shown to lead to the same results. **A1**



IEC 267/99

A1 Cup 3 is placed at the centre of the food support. The other cups are placed on the diagonal midway between the centre and each corner. **A1**

Figure 5a – Position of cups on rectangular **A1 food supports **A1****



IEC 268/99

Cup 1 is at the centre of the turntable.

Cup 2 is contiguous with cup 1.

Cup 3 is centred at distance $r/3 + d/2$ from the centre of the turntable.

Cup 4 is centred at distance $2r/3$ from the centre of the turntable.

Cup 5 is contiguous with the edge of the turntable.

r is the radius of the turntable.

d is the maximum diameter of the cup.

Figure 5b – Position of cups on the turntable

Figure 5 – Cup positions for the test of 10.3

The cups are removed from the oven and replaced on the pad. The water is stirred and its temperature is measured. The measurements are carried out in numerical order of the cups and within 30 s after the end of the heating period.

The test is repeated, the final temperatures being measured in the reverse order.

10.3.2 Evaluation

The average temperature rise of the water is calculated for each cup position. The difference between the maximum and minimum of the five values is then calculated and divided by the total average temperature rise.

The result is stated as a percentage, rounded to the nearest whole number.

11 Heating performance

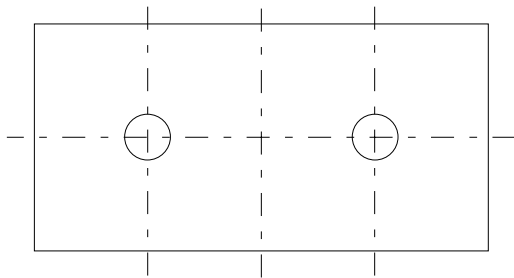
11.1 Heating beverages

11.1.1 General

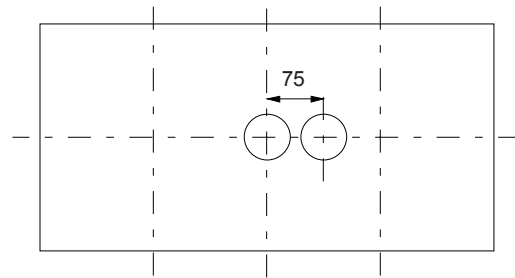
The purpose of the test is to evaluate the evenness of temperatures and the heating time when the oven is used for heating beverages.

11.1.2 Procedure

Two cups, as specified in Figure 4, are each filled with $100\text{ g} \pm 2\text{ g}$ of water having a temperature of $20\text{ }^\circ\text{C} \pm 2\text{ }^\circ\text{C}$. The actual water temperature is measured. The cups are placed on the A_1 food support A_1 in the position shown in Figures 6a or 6c.



IEC 269/99

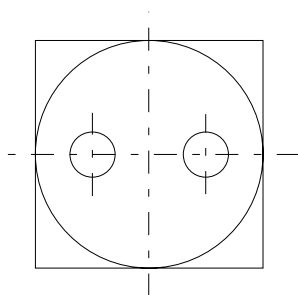


IEC 270/99

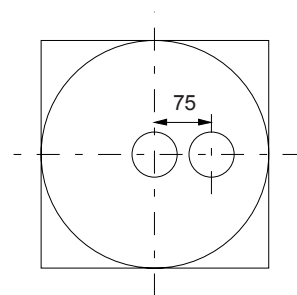
Dimensions in millimetres

Figure 6a – First position for rectangular A_1 food supports A_1

Figure 6b – Second position for rectangular A_1 food supports A_1



IEC 271/99



IEC 272/99

Dimensions in millimetres

Figure 6c – First position for A_1 turntables A_1

Figure 6d – Second position for A_1 turntables A_1

Figure 6 – Cup position for the test of 11.1

The oven is operated until the average temperature of the two cups is $80\text{ °C} \pm 5\text{ °C}$, the heating time being measured. After heating, the cups are removed from the oven and placed on a pad of thermal insulation. The water is stirred and the temperatures measured within 10 s of the end of the heating period.

NOTE The heating time includes the magnetron filament heat-up time.

The test is repeated but with the cups placed in the position shown in Figures 6b or 6d, the heating time being the same.

If the average water temperature of the four cups is not within the range $80\text{ °C} \pm 5\text{ °C}$, the test is repeated to achieve this condition by adjusting the heating time.

11.1.3 Evaluation

The heating time is calculated for a 60 K temperature rise. The result is stated, rounded to the nearest second.

The average water temperature rise of the four cups is calculated. The maximum deviation from the average is divided by the average temperature rise. The result is stated as a percentage variation, rounded to the nearest whole number.

11.2 Heating simulated food

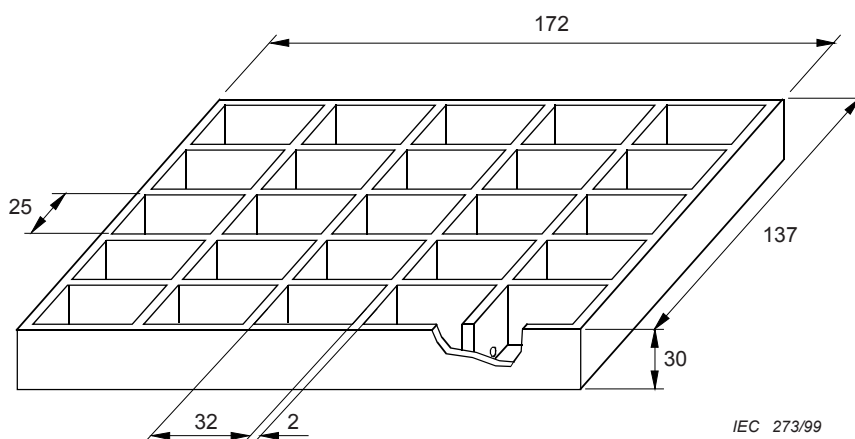
11.2.1 Test purpose

The purpose of the test is to evaluate the ability of the oven to heat uniformly by using a simulated food load.

NOTE The results are intended to be used to assess the evenness of heating a single portion of food.

11.2.2 Procedure

The tank specified in Figure 7 is cooled to approximately 10 °C . It is filled with $400\text{ g} \pm 4\text{ g}$ of water having a temperature of $10\text{ °C} \pm 2\text{ °C}$.



Dimensions in millimetres

NOTE 1 There is a small hole in each separator at the bottom of the compartment.

NOTE 2 The tank is made from microwave transparent material.

Figure 7 – Rectangular tank

The tank is placed in the centre of the $\overline{A_1}$ food support $\overline{A_1}$ with the longer sides parallel to the front of the oven. A fixture incorporating 25 regularly spaced thermocouples is placed on the tank and the water is stirred. The water temperature of each compartment is measured. The fixture is removed and the oven is operated within 15 s of the measurement.

The tank is heated until the highest temperature is $40\text{ }^{\circ}\text{C} \pm 5\text{ }^{\circ}\text{C}$.

With the tank still in the oven, the fixture is placed on the tank so that the thermocouples are located centrally in each compartment and approximately 10 mm above the bottom, taking care not to stir the water. The temperatures are measured within 30 s of the end of the heating period.

11.2.3 Evaluation

The average temperature rise of all the compartments is calculated. The highest and lowest temperature rises are each divided by the average.

The results are stated as percentage variations, rounded to the nearest whole numbers.

12 Cooking performance

12.1 General

This clause provides test methods using foodstuffs to assess the cooking, baking and roasting performance of the oven. The tests are carried out in accordance with the manufacturer's instructions for the various types of foods using borosilicate glass dishes having a maximum thickness of 6 mm.

NOTE Unless otherwise specified by the manufacturer, the tests are carried out using all modes of operation provided, such as a fixed and rotating shelf.

12.2 Evaluation

The speed, result and convenience of using the oven are evaluated.

Speed is the total cooking time including rest periods. It does not include any standing period after heating.

The result is evaluated by assessing:

- uniformity of cooking, baking, browning or roasting in terms of appearance and texture compared with expected results;
- parts which are not baked or cooked in terms of size and position;
- burnt areas of browned foods in terms of size and position.

The results may be evaluated as follows:

- no overcooking and no undercooking;
- some parts slightly overcooked or some parts slightly undercooked;
- some parts slightly overcooked and some parts slightly undercooked;
- some parts overcooked and some parts undercooked;
- some parts very overcooked and some parts very undercooked.

Convenience is evaluated by noting the number of procedures required during cooking.

EXAMPLES

- Separation of the food or removal of parts of it
- Manual turning of the food
- A resting period and manual restarting

NOTE Initial setting procedures for the controls are not evaluated.

12.3 Tests

12.3.1 Egg custard

12.3.1.1 Purpose of test

The purpose of this test is to evaluate the cooking uniformity of a large square food of moderate thickness.

12.3.1.2 Container

Square dish having

- height of 50 mm \pm 10 mm;
- area at the top dimensions of the dish 500 cm² \pm 50 cm².

The height of the food is 20 mm \pm 3 mm, its nominal mass being 1 000 g.

If this dish is too large for the oven, a smaller dish providing an area at the top dimensions of the dish 410 cm² \pm 40 cm² may be used instead. In this case the height of the food is 20 mm \pm 3 mm, its nominal mass being 750 g.

12.3.1.3 Ingredients

750 g fresh milk with a fat content of 3 % to 4 %

375 g beaten eggs

125 g white castor sugar

NOTE Milk should not be diluted using water to achieve the specified fat content. If dilution is required, it should be carried out using a combination of full-fat and semi-skimmed milk.

12.3.1.4 Procedure

Heat the milk to approximately 60 °C. Beat the eggs and pour the milk over them. Add the sugar and beat at medium speed using a food mixer. Strain and pour the mixture into the container. Cover with cling film and place in a refrigerator until the temperature of the mixture is 5 °C \pm 2 °C.

Remove the cling film and cook according to the manufacturer's instructions for this type of food. If instructions are not provided, place the dish in the centre of the A_1 food support A_1 with its sides parallel to the door. The test may be repeated at a reduced power level if this is considered appropriate after evaluation.

Remove the dish from the oven. Make the evaluation after a period of 2 h.

12.3.2 Sponge cake

12.3.2.1 Purpose of test

The purpose of this test is to evaluate the baking uniformity of a circular, thick, expanding food.

12.3.2.2 Container

A circular dish having

- a height of 50 mm \pm 10 mm;
- an external diameter of 220 mm \pm 10 mm.

The height of the food is 20 mm \pm 2 mm, its nominal mass being 475 g.

12.3.2.3 Ingredients

170 g soft white wheat flour, low gluten content
 170 g white castor sugar
 10 g baking powder
 100 g water
 50 g margarine with a fat content of 80 % to 85 %
 125 g beaten eggs
 Baking paper approximately 200 mm diameter.

12.3.2.4 Procedure

Ensure that the ingredients are at room temperature. Whisk the eggs and sugar for 2 min to 3 min and add the melted margarine. Gradually add the flour, baking powder and water. Place the baking paper in the bottom of the dish and pour in the batter.

Within 10 min of mixing, place the dish in the oven and cook according to the manufacturer's instructions for this type of load. If instructions are not provided, place the dish in the centre of the A_1 food support A_1 . The test may be repeated at a reduced power level if this is considered appropriate after evaluation.

Remove the dish from the oven. After a period of 5 min, measure the maximum and minimum heights of the cake. Cut the cake into eight pieces and make the evaluation.

12.3.3 Meatloaf

12.3.3.1 Purpose of test

The purpose of this test is to evaluate cooking uniformity of a thick, rectangular food.

12.3.3.2 Container

Rectangular dish having

- a length to width ratio of approximately 2,25 to 1;
- a height of 75 mm \pm 15 mm;
- an area at the top of the dish of 225 cm² \pm 25 cm².

The height of the food is 45 mm \pm 3 mm, its nominal mass being 900 g.

12.3.3.3 Ingredients

800 g minced beef with a maximum fat content of 20 %
 115 g beaten eggs
 2 g salt
 Clingfilm

12.3.3.4 Procedure

Beat the eggs and mix in the minced beef and salt. Place the mixture in the dish and compact it as much as possible to ensure that there are no air pockets and that the surface is flat. Cover with the clingfilm and place in a refrigerator until the temperature of the mixture is $5\text{ }^{\circ}\text{C} \pm 2\text{ }^{\circ}\text{C}$.

Remove the clingfilm and cook according to the manufacturer's instructions for this type of food. If instructions are not provided, place the dish in the centre of the A_1 food support A_1 with the longer sides parallel to the door. The test may be repeated at a reduced power level if this is considered appropriate after evaluation.

Remove the dish from the oven. After a period of 5 min, measure the temperature in the centre of the meatloaf. Cut the meatloaf vertically into six equal sections and make the evaluation.

12.3.4 Potato gratin

12.3.4.1 Purpose of test

The purpose of this test is to evaluate the cooking and browning uniformity of a large circular food of moderate thickness.

12.3.4.2 Container

A circular dish having

- a height of $50\text{ mm} \pm 10\text{ mm}$;
- an external diameter of $220\text{ mm} \pm 10\text{ mm}$.

The height of the food is approximately 40 mm, its nominal mass being 1,1 kg.

12.3.4.3 Ingredients

750 g peeled potatoes, firm texture

100 g shredded cheese with a fat content between 25 % to 30 %

50 g beaten eggs

200 g mixture of milk and cream with a fat content between 15 % to 20 %

5 g salt

12.3.4.4 Procedure

Cut the potatoes into slices of 3 mm to 4 mm thickness. Fill the ungreased dish with approximately half the amount of potatoes and cover with about half of the cheese. Add the remaining potatoes and cover with the remaining cheese. Mix the eggs, cream and salt together and pour the mixture over the potatoes.

Cook according to the manufacturer's instructions for this type of food. The microwave and thermal energy may be used simultaneously or sequentially in accordance with the instructions. If instructions are not provided, set the controls so that the microwave power level is in the range of 300 W to 400 W and the thermal heating results in a temperature of $180\text{ }^{\circ}\text{C}$ to $220\text{ }^{\circ}\text{C}$. The cooking time is 20 min to 30 min.

Remove the dish from the oven. After a period of 5 min, make the evaluation.

The test may be repeated at different control settings if this is considered appropriate after evaluation.

12.3.5 Cake

12.3.5.1 Purpose of test

The purpose of the test is to evaluate the baking and browning uniformity of a circular, thick, expanding food.

12.3.5.2 Container

Circular dish having

- a height of 50 mm ± 10 mm;
- an external diameter of 230 mm ± 10 mm.



The height of the food is 22 mm ± 3 mm, its nominal mass being 700 g.

12.3.5.3 Ingredients

250 g soft white wheat flour, low gluten content
250 g white castor sugar
15 g baking powder
150 g water
75 g margarine with a fat content between 80 % to 85 %
185 g beaten eggs
Baking paper approximately 200 mm in diameter

12.3.5.4 Procedure

Ensure that the ingredients are at room temperature. Whisk the eggs and sugar for 2 min to 3 min and add the melted margarine. Gradually add the flour, baking powder and water. Place the baking paper in the bottom of the dish and pour in the batter.

Within 10 min of mixing, place the dish  on the food support  and heat according to the manufacturer's instructions for this type of food. The microwave and thermal energy may be used simultaneously or sequentially in accordance with the instructions. If instructions are not provided for this type of food, preheat the oven to 180 °C. Set the controls so that the microwave power level is in the range of 180 W to 220 W and the thermal heating results in a temperature of 190 °C to 230 °C. The baking time is 15 min to 25 min.

Remove the dish from the oven. After a period of 5 min, cut the cake into eight pieces and make the evaluation.

Tests may be repeated at different control settings if this is considered appropriate after evaluation.

12.3.6 Chicken

12.3.6.1 Purpose of test

The purpose of this test is to evaluate the roasting and cooking uniformity of poultry.

12.3.6.2 Container

Grill grid and drip tray or other container specified by manufacturer.

12.3.6.3 Ingredients

Chicken, 1 200 g \pm 200 g, without offal

Clingfilm

12.3.6.4 Procedure

Wash and dry the chicken. Cover it with the clingfilm and place it in a refrigerator having a temperature of 5 °C \pm 2 °C for at least 12 h.

A1 *Remove the clingfilm and place the chicken on the **food support** as described in the manufacturer's instruction. Cook according to the manufacturer's instructions. The microwave and thermal heat may be used simultaneously or sequentially in accordance with the manufacturer's instructions. If instructions are not provided, place the chicken in the centre of the **food support** and set the controls as appropriate for this type of food. **A1***

Remove the chicken from the oven and allow it to stand for 2 min.

Measure the temperature of the coldest part of the chicken using a probe thermometer.

NOTE The coldest part is likely to be

- the thickest part;
- close to the bone;
- under the wings or legs.

If the temperature is less than 85 °C, the test is repeated for a longer time or with different control settings.

The chicken is evaluated for brownness and crispness.

13 Defrosting performance

13.1 General

This clause provides a test method to assess the defrosting of a solid food block. The test is carried out in accordance with manufacturer's instructions for defrosting this type of food.

NOTE Additional defrosting tests for regional use are specified in Annex A.

13.2 Evaluation

The speed, result and convenience of using the oven are evaluated.

Speed is the total defrosting time including rest periods. It does not include any standing period after defrosting.

The result is evaluated by assessing the uniformity of defrosting.

The results may be evaluated as follows:

- no parts warmer than 25 °C and no parts cooler than 0 °C;
- no parts warmer than 25 °C and some parts cooler than 0 °C;
- some parts warmer than 25 °C but not cooked and some parts cooler than 0 °C;
- some parts warmer than 25 °C with portions cooked and no parts cooler than 0 °C;
- some parts warmer than 25 °C with portions cooked and some parts cooler than 0 °C.

NOTE 1 The temperatures are measured at different heights of the meat using hypodermic probes.

Convenience is evaluated by noting the number of procedures required during defrosting.

EXAMPLES

- Separation of the food or removal of parts of it
- Manual turning of the food
- A resting period and manual restarting

NOTE 2 Initial setting procedures for the controls are not evaluated.

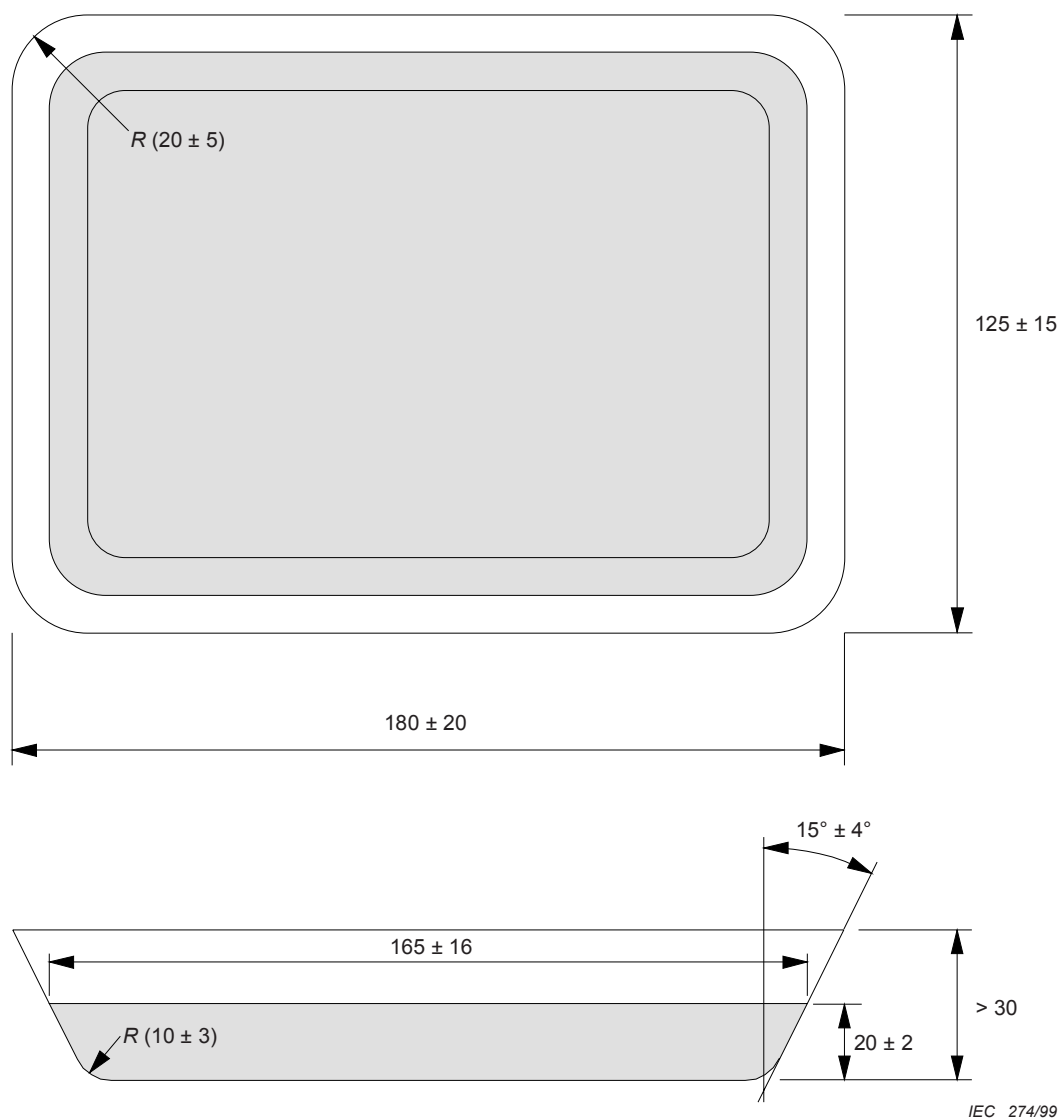
13.3 Meat defrosting

13.3.1 Purpose of test

The purpose of this test is to evaluate the uniformity of defrosting of a thick food item.

13.3.2 Container

Dish as specified in Figure 8.



Dimensions in millimetres

NOTE The dish is made from thin wall microwave transparent material.

Figure 8 – Shallow dish

Flat, microwave transparent plastic plate approximately 3 mm thick.

The height of the food is 25 mm ± 4 mm, its nominal mass being 500 g.

13.3.3 Ingredients

500 g minced meat having a maximum fat content of 20 %

Clingfilm

13.3.4 Procedure

Line the dish with clingfilm. Place the minced meat in the dish and compact it as much as possible to ensure that there are no air pockets and the surface is flat. Fold the clingfilm over the meat, take it out of the dish and place it on a flat plate. Place the meat in a freezer having a temperature of approximately –20 °C for at least 12 h.

Remove the clingfilm and place the frozen block on the flat plastic plate. Defrost according to the manufacturer's instructions for this type of food. If instructions are not provided, it may be necessary to carry out additional tests to determine the defrost capability of the oven.

Remove the meat from the oven. After a period of 5 min, make the evaluation.

NOTE Ovens with an automatic defrosting function are also tested using manual defrosting.

A1 14 Energy consumption for the microwave function

14.1 General

The purpose of this test is to measure the energy consumption of the appliance by a defined load and temperature rise which is considered as energy consumption for a cooking cycle. Therefore, three different water loads in glass containers which have different sizes and shapes are used.

14.2 Test load

Three different test loads as shown in Table 4 are used:

Table 4 – Test loads for measuring the energy consumption

Load	Glass container, cylindrical made of borosilicate glass	Nominal water amount (m_w) pure tap water
Small (s)	External diameter $d \varnothing$ 90 mm \pm 1 mm external height h 125 mm \pm 1 mm capacity 600 ml Maximum weight 200 g	275 g \pm 1 g
Middle (m)	External diameter $d \varnothing$ 140 mm \pm 1 mm external height h 76 mm \pm 1 mm capacity 900 ml Maximum weight 250 g	350 g \pm 1 g
Large (l)	External diameter $d \varnothing$ 190 mm \pm 1 mm external height h 90 mm \pm 1 mm capacity 2000 ml Maximum weight 450 g	1 000 g \pm 1 g

The properties of the glass containers shall be in accordance with 3.3. The actual mass of the used container (m_c) is determined and noted. The actual mass of the water amount is determined and noted (m_w).

NOTE For calculating the energy consumption the heat capacity of the beaker is taken into account. Therefore, the theoretical energy in the beaker is calculated.

A1 14.3 Preparation

At the start of the test the empty glass container and the appliance shall have laboratory ambient temperature. The water is poured into the container and stirred. The temperature is measured when the average temperature of container and water is balanced. The initial temperature, T_0 , shall be in the range of $10\text{ °C} \pm 0,5\text{ °C}$.

NOTE 1 Water having an initial temperature 1 °C to 2 °C below the target temperature minimizes the stirring time.

NOTE 2 The filled container should not be stored in the fridge to avoid the rims getting too cold.

NOTE 3 To guarantee a sufficient stirring a thermocouple with a plastic adapter should be used. An example is described in Annex C. The stirrer should have a low heat capacity.

14.4 Positioning the load in the appliance

The **food support** for microwave heating is placed in the appliance according to the manufacturers' instructions. The container is immediately placed in the centre of this support.

If no instructions are given the container is placed in the centre of the turntable or reciprocating tray. If the appliance is not fitted with a turntable or reciprocating tray the load is placed on the lowest possible **food support** position.

14.5 Measurement of energy consumption for a cooking cycle

The energy consumption for a cooking cycle is measured.

Two tests are performed for each amount of water (see 14.2):

The measurement shall be started by switching the appliance on within 30 s after the preparation of the water load. The power control for the **microwave function** is set to the highest possible position. If available the measurements are made with boost function.

The oven is operated and the time (t_{high}) for the water to reach a temperature (T_{high}) in between 60 °C and 65 °C is measured. The oven is then switched off. The water load is removed from the oven and positioned on a thermally insulating pad. The water is stirred with a stirrer (see Annex C) and the final temperature is measured within 20 s after heating is finished.

The oven is cooled down (see 6.5) and the measurement with the same water load is repeated with a target temperature of 55 °C to 60 °C (T_{low}). The time is measured (t_{low}).

The difference between T_{high} and T_{low} shall be minimum 2 K, otherwise one of the measurements shall be repeated with an adjusted time.

This procedure is carried out for each load defined in 14.2.

The following data shall be recorded for each water load:

- heating time t_{low} and t_{high} (s); including the magnetron filament heating-up time;
- initial temperature T_0 (°C);
- final temperature T_{low} and T_{high} (°C);
- energy consumption W_{low} and W_{high} (Wh);
- ambient temperature (°C) at the start of the test (when the water is positioned in the appliance);
- actual and nominal mass of water (g).

A1 NOTE 1 The energy consumption of components such as lamps and fans, which are automatically switched on with the appliance, is included in the measurement.

NOTE 2 The recording of the heating time t_{low} and t_{high} are informative and simplify the measurement. Therefore the magnetron filament heating-up time is included.

NOTE 3 It is recommended to start with the higher temperature range of 60 °C to 65 °C (T_{high}).

NOTE 4 To guarantee a sufficient stirring a thermocouple with a plastic adapter should be used. Examples are described in Annex C. The stirrer should have a low heat capacity.

14.6 Calculation for the energy consumption of a cooking cycle

The energy consumption to reach a temperature increase of 50 K (W_{50}) is calculated for each load (see 14.2) using the linear regression based on the measured data points.

The temperature rise (ΔT) is calculated as the difference between the initial temperature T_0 and final temperature T_{high} and T_{low} .

$$\Delta T_{high} = T_{high} - T_0 \quad (1)$$

$$\Delta T_{low} = T_{low} - T_0 \quad (2)$$

To calculate the total temperature rise the heat capacity of the container is considered as follows for ΔT_{high} and ΔT_{low}

$$\Delta T_{high,total} = \frac{0,55 \times m_c \times \Delta T_{high}}{4,187 \times m_w} + \Delta T_{high} \quad (3)$$

$$\Delta T_{low,total} = \frac{0,55 \times m_c \times \Delta T_{low}}{4,187 \times m_w} + \Delta T_{low} \quad (4)$$

where

m_w is the actual mass of the water (g);

$m_{w,n}$ is the nominal mass of water (275 g, 350 g, 1 000 g);

m_c is the actual mass of the container (g);

T_0 is the initial temperature of the water (°C);

T_{low} is the final temperature of the water for the low temperature range (°C);

T_{high} is the final temperature of the water for the high temperature range (°C);

The total temperature rise (ΔT_{total}) is normalized by the actual load.

$$\Delta T_{high,norm} = total \Delta T_{high} \times \frac{m_w}{m_{w,n}} \quad (5)$$

$$\Delta T_{low,norm} = total \Delta T_{low} \times \frac{m_w}{m_{w,n}} \quad (6)$$

The quotient of energy consumption per temperature rise (Q) in Wh/K is calculated.

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$$Q = \frac{(W_{\text{high}} - W_{\text{low}})}{(\Delta T_{\text{high, norm}} - \Delta T_{\text{low, norm}})} \quad (7)$$

The energy consumption to heat up the amount of water by 50 K (W_{50}) is calculated.

$$W_{50} = W_{\text{low}} + Q \cdot (50 - \Delta T_{\text{low, norm}}) \quad (8)$$

W_{50} is determined for the small (s), middle (m) and large (l) load and noted.

14.7 Final result

The final result (W_{final}) is calculated by sum the calculated energy consumption to reach 50 K (see 14.6) from the small (s), middle (m) and large (l) load.

$$W_{\text{final, cooking cycle}} = \frac{3 \cdot W_{50,s} + 6 \cdot W_{50,m} + 2 \cdot W_{50,l}}{11}$$

This final energy consumption W_{final} represents the energy consumption for an average cook cycle for microwave cooking energy consumption.

NOTE 1 The weighting factors are related to average household use and represent typical loads.

NOTE 2 The **cooling down period** energy consumption is not taken into account in the final energy consumption.

NOTE 3 As an example for data and calculation sheet, see Annex E. An Excel® 97-2003 evaluation program, which corresponds directly to Annex E, is available with this standard for the automatic calculation of the energy consumption (Clause 14). These calculations can also be made in any other spreadsheet program under the condition that the same results are achieved.

14.8 Reporting of test results

The following data shall be reported:

- microwave power output measured according to Clause 8;
- type of the appliance, available heating function(s);
- fitted with turntable or reciprocating tray;
- position of the loads;
- supply voltage at which the measurements were made;
- energy consumption in Wh rounded to one decimal according to 14.6 for each load;
- final result per cooking cycle, W_{final} , in Wh rounded to one decimal according to 14.7.

15 Consumption measurement of low power modes

In addition to the requirements in IEC 62301, the following requirements are given.

For an appliance composed of a combination of separate units which may consist of one of a variety of different hobs and one of a variety of different ovens the recommended combination as declared in the manufacturer's instruction are used for the test. If appliance A (e.g. hob) can only be operated combined with appliance B (e.g. oven), first the low power mode for appliance B without appliance A is measured and noted. Afterwards the low power mode for the appliance B combined with the appliance A is measured. The low power consumption of appliance A is calculated by the difference between these two measurements.

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A1 When preparing the test report for an appliance composed of a combination of separate units the combination of types of main powered parts (hobs, ovens, grills, warming plates, griddles, etc.) used for the measurement shall be recorded. The consumption of low power modes shall be noted for each unit A and B separately.

NOTE The procedure for measuring the energy consumption of hobs is described in IEC 60350-2 and that of ovens in IEC 60350-1.

When testing appliances that are fitted with a clock, the clock shall be adjusted to the correct time and date as specified in the instructions.

In case energy consumption is influenced by continuous changing displayed time of a clock, a measurement period of 24 h is necessary. The average value from this measurement is noted.

If the appliance has an ambient light sensor, two illuminance levels in accordance with IEC 62301 shall be measured during the 24 h period, each illuminance level for 12 h.

If an option is provided to the user to switch off the display both the switched on and switched off mode is to be tested and reported.

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Annex A (informative)

Regional defrosting tests

A.1 General

These additional defrosting tests are applicable in some countries.

A.2 Introduction

These tests allow for the evaluation of defrosting of a number of small items simultaneously. The selection of the warmest and coldest items is facilitated due to the use of many small discrete items which tend to exhibit a homogenous physical change during defrosting.

A.3 Test methods

A.3.1 General

The assessment of defrosting small items can be carried out by using foodstuffs such as raspberries or by using artificial substances which simulate food articles.

A.3.2 Raspberries

A.3.2.1 Purpose of test

The purpose of this test is to evaluate the uniformity of defrosting small fruit.

A.3.2.2 Container

Flat microwave transparent plastic plate approximately 3 mm thick and 250 mm in diameter.

NOTE For small ovens, the diameter of the plate may be only 200 mm.

A.3.2.3 Ingredients

Frozen whole raspberries of similar size, and selected so that 60 berries weigh at least 250 g.

A.3.2.4 Procedure

Evenly distribute 250 g ± 20 g of frozen berries on the plate and defrost in accordance with the manufacturer's instructions. If instructions are not provided, the raspberries are defrosted with the controls set so that the microwave power output is approximately 180 W and the defrosting time is 7 min.

The tests may be repeated at a different power level or for a period of time resulting in at least 70 % of the raspberries being defrosted.

NOTE Ovens with an automatic defrosting function are also tested using manual defrosting.

After a standing time of 3 min, remove the raspberries from the oven. Determine the temperature of the warmest raspberry and the mass of those which are still partially frozen.

A.3.3 Gel

A.3.3.1 Purpose of test

The purpose of this test is to evaluate the uniformity of defrosting using small pieces of artificial food.

A.3.3.2 Container

Flat microwave transparent plastic plate approximately 3 mm thick and 250 mm diameter.

NOTE For small ovens, the diameter of the plate may be only 200 mm.

A.3.3.3 Ingredients

3,15 g tri(hydroxymethyl)-aminomethane

1,32 g citric acid (dry)

5,3 g potassium acetate

5 g potassium chloride

100 g standard 87 % glycerol

100 g white sugar

830 g water

15 g gelling agent (carrageenan-kappa)

3 ml indicator solution (cresolphthalein-ortho solution, from a solution of 2 g per 100 g 96 % ethyl alcohol)

A.3.3.4 Procedure

Place all solid ingredients, except for the sugar, gelling agent and glycerol, in a pan and mix with the water. Add the sugar and stir until it is dissolved. Add the glycerol and stir. Add the gelling agent and heat to boiling, stirring frequently. Slowly add the indicator solution while stirring. Remove the pan from the heat source. The solution is poured into individual moulds, each mould being in the form of a cylinder having a diameter of 27 mm \pm 0,5 mm and a height of approximately 10 mm with a hemispherical end.

After the gel has cooled and solidified, the pieces are removed from the moulds, positioned individually on plates and covered with clingfilm. Place the plates in a freezer having a temperature of approximately -20 °C for at least 12 h.

Evenly distribute 250 g \pm 20 g of the frozen gel on the flat plate and defrost in accordance with the manufacturer's instructions. If instructions are not provided, the gel is defrosted with the controls set so that the microwave power output is approximately 180 W and the defrosting time is 7 min.

The test may be repeated at a different power level or for a period of time resulting in at least 70 % of the pieces being defrosted.

NOTE Ovens with an automatic defrosting function are also tested using manual defrosting.

After a standing time of 3 min, remove the gel from the oven. Determine the temperature of the warmest piece and the mass of those which are still partially frozen.

A.4 Evaluation

The evaluation is made as stated in 13.2.

The temperature of the warmest item and the mass of the partially frozen items are stated.

Annex B
(informative)

Dishes for Clause 12 and 13

	Example test dish with description	Requirements Clause 12 and 13
Meat defrosting (Subclause 13.3)	All in one dish with lid 	For freezing: microwave transparent material 125 mm ± 15 mm and 180 mm ± 20 mm For defrosting: microwave transparent plastic plate (3 mm)
Egg custard (Subclause 12.3.1)	Square roaster/ Easy grip 	Height 50 mm ± 10 mm dimensions at the top of the dish 250 mm × 250mm for smaller cavities: dimensions at the top of the dish 210 mm × 210 mm
Sponge cake, potato gratin, cake (Subclauses 12.3.2, 12.3.4, 12.3.5)	Cake dish 	Height 50 mm ± 10 mm External diameter of the top dimensions 220 mm
Meatloaf (Subclause 12.3.3)	Loaf dish 	Loaf dish length to width 2,25:1 dimensions at the top of the dish 250 mm × 124 mm

A1 Annex C
(informative)

Stirrer

This annex gives an example of a thermocouple with low heat conductivity. This thermocouple with a plastic stirring adapter should be used in Clauses 8 and 14. The thermocouple should be in accordance with 6.7.

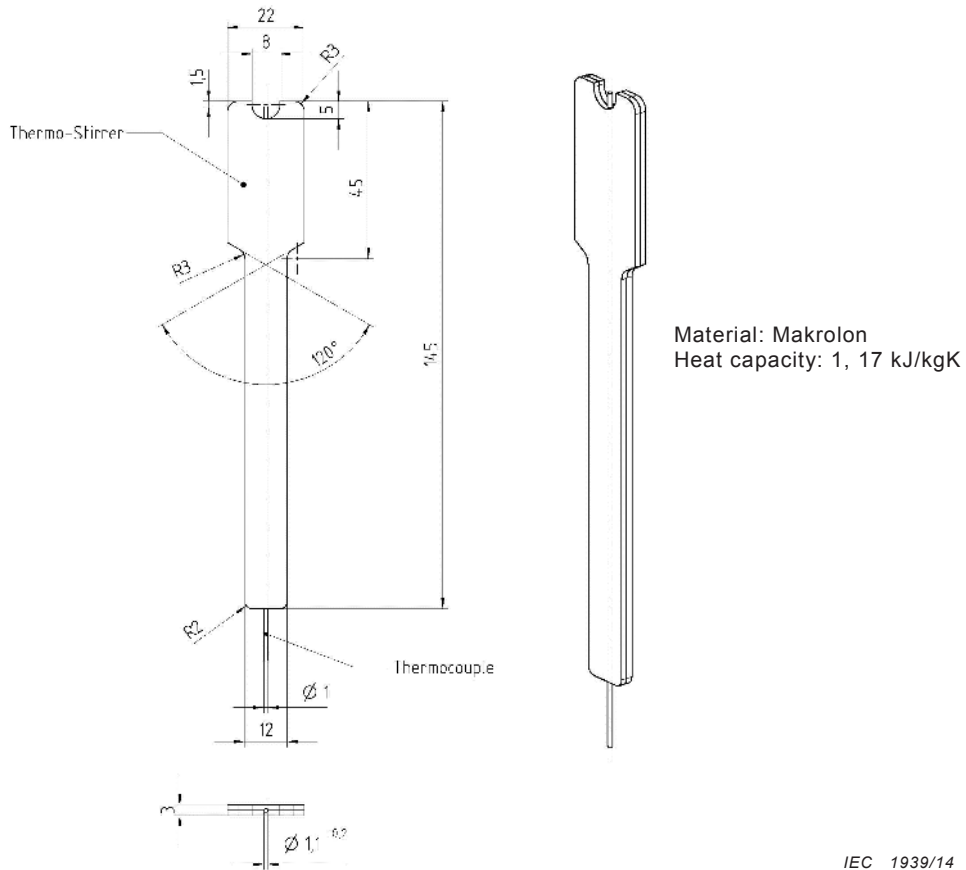
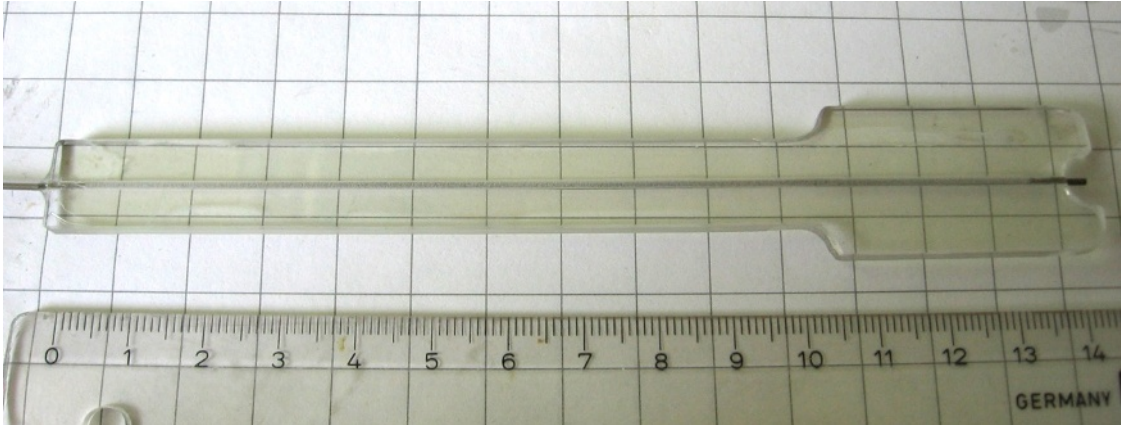


Figure C.1 – Plastic stirring adapter

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IEC 1940/14

Figure C.2 – Example stirrer

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A1 Annex D
(informative)

Glass container for Clauses 8 and 14

The following catalogue numbers in Table D.1 are relevant for the glass container used in Clauses 8 and 14.

Table D.1 – Specification – glass containers

Load	Glass container, cylindrical made of borosilicate glass	Nominal water amount (m_w) pure tap water	Possible supplier glass container
Small (s) (Clause 14)	External diameter d \varnothing 90 mm \pm 1 mm external height h 125 mm \pm 1 mm capacity 600 ml Maximum weight 200 g	275 g \pm 1 g	Duran Cat.-No 2110648 "Beaker low height"
Middle (m) (Clause 14)	External diameter d \varnothing 140 mm \pm 1 mm external height h 76 mm \pm 1 mm capacity 900 ml Maximum weight 250 g	350 g \pm 1 g	Duran Cat.-No 2131354 "Crystallizing dish"
Large (l) (Clauses 8 and 14)	External diameter d \varnothing 190 mm \pm 1 mm external height h 90 mm \pm 1 mm capacity 2 000 ml Maximum weight 450 g	1 000 g \pm 1 g	Duran Cat.-No 2131359 "Crystallizing dish"

Figure D.1 shows how to measure the dimensions from the recommended containers.

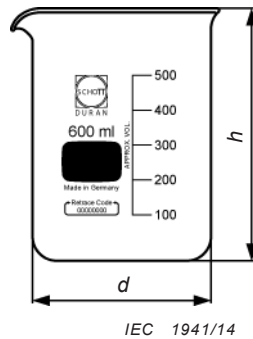


Figure D.1 – Example: small beaker (600 ml)

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Annex E
(informative)

Data and calculation sheet: Energy consumption for a cooking cycle with microwave function (Clause 14)

Identification of the appliance:	Factory & Brand:	Test lab:
Supply voltage:	Calculated volume	Operator:
Rated output-power	Cavity material:	Date:
Type microwave oven or combi oven:	Turntable, reciprocating tray:	Position of load:
Output-Power (see 8.1)	Comment:	

Nominal mass of water:	1000	g	Ambient Temperature:	°C	Container-Diameter outside:	190	mm
Target Temperature:	55°C - 60°C						
Heating time t_{low} :	sec	Mass of container:	g	Initial water temp.:	°C	Mass of water	g
Temperatur rise:	calc	Total-Temp. rise:	K	Normalized temp. rise:	calc	K	°C
Target Temperature:	60°C - 65°C						
Heating time t_{high} :	sec	Mass of container:	g	Initial water temp.:	°C	Mass of water	g
Temperatur rise:	calc	Total-Temp. rise:	K	Normalized temp. rise:	calc	K	°C
						Final water temp.:	°C
						Energy to reach 50K:	Wh
						Quotient	Wh/K
						calc	calc
						Energy-Consumption:	Wh
						Time to reach 50K:	Sec
						calc	calc

NOTE Cells with content "calc." should be calculated.

This publication contains an attached file in the form of an Excel® 97-2003 data sheet program. This file is intended to be used as a complement and does not form an integral part of the publication.



Nominal mass of water: 350 g		Ambient Temperature: °C		Container-Diameter outside: 140 mm	
Target Temperature: 55°C - 60°C					
Heating time t_{low} :	sec	Mass of container:	g	Initial water temp.:	°C
Temperatur rise:	calc	Total-Temp. rise:	calc	Normalized temp. rise:	K
				Mass of water	g
				Final water temp.:	°C
				Energy to reach 50K:	Wh
				Quotient	calc
				Energy-Consumption:	Wh
				Time to reach 50K	Sec

Nominal mass of water: 275 g		Ambient Temperature: °C		Container-Diameter outside: 90 mm	
Target Temperature: 55°C - 60°C					
Heating time t_{low} :	sec	Mass of container:	g	Initial water temp.:	°C
Temperatur rise:	calc	Total-Temp. rise:	calc	Normalized temp. rise:	K
				Mass of water	g
				Final water temp.:	°C
				Energy to reach 50K:	Wh
				Quotient	calc
				Energy-Consumption:	Wh
				Time to reach 50K	Sec

Consumption per cooking cycle:					
Water load:	Weighting factor:				
1000 g	2	calc	Wh		
350 g	6	calc	Wh		
275 g	3	calc	Wh		
				Total Energy Consumption:	calc
					Wh

NOTE Cells with content "calc." should be calculated.



A1 Annex F
(informative)

Energy consumption for the cooling down period

For measuring the energy consumption of the **cooling down period** the loads according to Table 3 are placed in the appliance according to 14.4.

NOTE 1 As residual heat from components influence the duration of ventilation, the appliance should be cooled for at least 6 h before measuring.

*The heating shall be started by switching the appliance on within 30 s after the preparation of the water load. The power control for the **microwave function** is set to the highest possible position. If available the measurements are made with boost function.*

The heating time is calculated for a temperature rise of 50 K determined by 14.5 rounded to seconds as follows:

The quotient of time per temperature rise ($Q_{50, t}$) in s/K is calculated.

$$Q_{50, t} = \frac{(t_{\text{high}} - t_{\text{low}})}{(\Delta T_{\text{high, norm}} - \Delta T_{\text{low, norm}})} \quad (\text{F.1})$$

NOTE 2 Definitions for $\Delta T_{\text{high, norm}}$ and $\Delta T_{\text{low, norm}}$ are given in 14.6, Formulae (5) and (6).

The time to heat up the amount of water by 50 K (t_{50}) is calculated.

$$t_{50} = t_{\text{low}} + Q_{50} \cdot (50 - \Delta T_{\text{low, norm}}) \quad (\text{F.2})$$

The time for operating the oven t_{50} is calculated for each load separately.

*After the respective heating up time t_{50} (calculated for each load: the small, middle and large load) is up, then the appliance is **set to off mode**. If the appliance doesn't offer an off mode it is **set to standby mode**.*

*The load is removed and the door shall be closed after (30 ± 2) s. The measurement of the energy consumption is started immediately when the appliance is **set to off mode** (see Figure F.1).*

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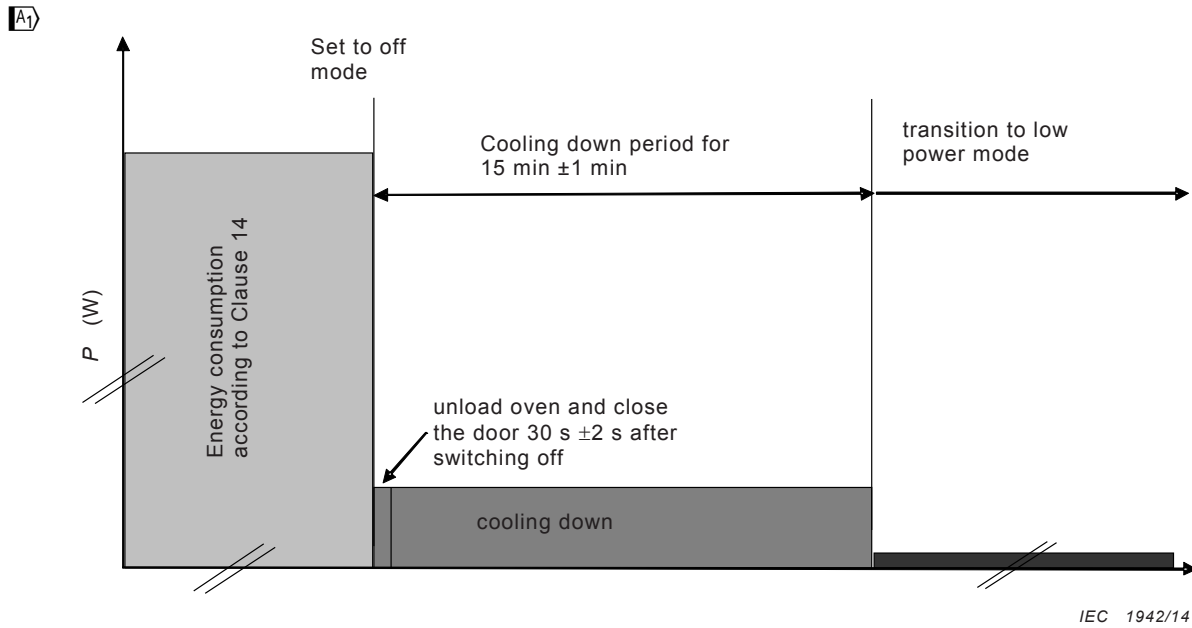


Figure F.1 – Phases of energy consumption measurement – example

The measurement is stopped after 15 min \pm 2 s, independently, whether the ventilation stops automatically or not.

The energy consumption for the **cooling down period** W_v is noted in Wh for each load.

Ensure that the following conditions remain relevant for the duration of the measurement:

- connected to mains power for the duration of the test;
- no network is connected to the product.

Bibliography

- [1] IEC 60335-2-25:2002, *Household and similar electrical appliances – Safety – Part 2-25: Particular requirements for microwave ovens, including combination microwave ovens*

NOTE Harmonized as EN 60335-2-25:2002¹⁾ (not modified).

- [2] IEC 60335-2-90:2006, *Household and similar electrical appliances – Safety – Part 2-90: Particular requirements for commercial microwave ovens*

NOTE Harmonized as EN 60335-2-90:2006 (not modified).

- [3] IEC 60350:1999, *Electric cooking ranges, hobs, ovens and grills for household use – Methods for measuring performance*

NOTE Harmonized as EN 60350:1999²⁾ (not modified).

- [4] CISPR 11:2009, *Industrial, scientific and medical equipment – Radio-frequency disturbance characteristics – Limits and methods of measurement*

NOTE Harmonized as EN 55011:2009 (modified).

¹⁾ Superseded by EN 60335-2-25:2012 (IEC 60335-2-25:2010, modified).

²⁾ Superseded by EN 50304:2009/EN 60350:2009 (IEC 60350:1999, modified) + A1:2005, modified + A2:2008, modified).

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