

# INTERNATIONAL STANDARD

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AMENDMENT 1  
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Amendment 1

**Household and similar electrical appliances –  
Safety –**

**Part 2-75:  
Particular requirements for commercial  
dispensing appliances and vending machines**

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International Electrotechnical Commission  
Международная Электротехническая Комиссия

## FOREWORD

This amendment has been prepared by IEC technical committee 61: Safety of household and similar electrical appliances.

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

FDIS	Report on voting
61/2743/FDIS	61/2795/RVD

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

The committee has decided that the contents of this amendment and the base publication will remain unchanged until the maintenance result 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- withdrawn,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.

## INTRODUCTION

*Replace the second sentence of the second paragraph by the following:*

It also covers abnormal situations that can be expected in practice and takes into account the way in which electromagnetic phenomena can affect the safe operation of appliances.

### 1 Scope

*Add the following new dashed item to Note 101:*

- coffee grinders

*Add the following new paragraph after Note 102:*

This standard also deals with the hygiene aspects of appliances.

### 3 Definitions

**3.8.5** *Replace the existing text by the following:*

#### **maintenance operation**

operation performed in the **maintenance area** or **user area**, such as preparing the appliance for new products or new operating methods, cleaning, price changing, replenishing, coin collecting and setting of controls or similar operations

NOTE 101 **Maintenance operation** does not include operations performed in the **service area**.

*Add the following new definition:*

### 3.114

#### **potentially hazardous food**

food which includes natural or synthetic ingredients that are capable of supporting rapid and progressive growth of pathogenic or toxin producing micro-organisms

NOTE 1 Examples of **potentially hazardous food** are milk, eggs, meat, poultry, shellfish, crustacean, and their products, either raw or heat treated, as well as food of plant origin that is ready for consumption without the need for any further preparation or processing.

NOTE 2 Food may become **potentially hazardous food** during processing, for example when powdered ingredients are mixed with water or when food is stored at incorrect temperature.

NOTE 3 **Potentially hazardous food** does not include:

- candy, nuts, gum and similar confectionery;
- cookies, crackers and similar bakery products;
- instant-coffee, chocolate, cocoa and sugar;
- food having a pH level of not greater than 4,6 or a water activity ( $A_w$ ) value not greater than 0,85 at 25 °C;
- food maintained at a temperature not exceeding 5 °C for periods specified by the producer, but for not more than 5 days;
- food maintained at a temperatures above 65 °C or below -18 °C;
- food in hermetically sealed containers;
- food that has been processed to prevent spoilage.

## 7 Marking and instructions

**7.12.1** *Add the following paragraph after the second paragraph:*

The installation instructions shall state the maximum and minimum ambient temperatures for correct operation.

**7.12.101** *Add to the second sentence the following:* “including how to use the **access key** and the **override key**”

**7.12.101.1** *Replace the first paragraph by the following:*

The **instructions for maintenance** shall specify the method and frequency of cleaning. They shall include details for descaling, disinfecting, flushing and removal of any residual cleaners, sterilizers or descalers from the appliance, if applicable. Recommended cleaning or disinfecting agents shall be specified.

NOTE 101 The agents may be identified by their chemical denomination.

*Add the following new subclauses:*

**7.12.101.6** The **instructions for maintenance** shall specify the types of food for which the appliance is suitable, and give details on how to ensure hygienic operation.

*Compliance is checked by inspection.*

**7.12.101.7** The **instructions for maintenance** for appliances intended for dispensing **potentially hazardous food**, when the safety of the food depends upon the temperature and duration of storage, shall include details for the safe handling of the food.

*Compliance is checked by inspection.*

**7.12.102** The instructions shall state that access to the **service area** is restricted to persons having knowledge and practical experience of the appliance, in particular as far as safety and hygiene are concerned.

*Compliance is checked by inspection.*

## 21 Mechanical strength

*Replace the addition by the following:*

### 21.1 Addition:

*The impact energy of 0,5 J is applied in the **maintenance area**. In the **user area**, the value of the impact energy is 1,0 J.*

## 22 Construction

### 22.104 Delete the note.

*Add the following new subclauses:*

**22.111** Appliances for dispensing **potentially hazardous food** shall incorporate means to prevent the dispensing of the food if it has been adversely affected by storage or process temperatures.

*Compliance is checked by inspection.*

**22.112** Surfaces of food areas and splash areas shall be cleanable so that all unwanted matter can be removed. If necessary, food areas shall be capable of being disinfected.

NOTE The food area comprises surfaces in contact with the food and surfaces that the food may contact during preparation of the product. The splash area comprises surfaces on which part of the food may splash or flow during normal use but this food does not become part of the product.

*Compliance is checked by inspection after having operated the appliance as in normal use and then cleaning and disinfecting it in accordance with the **instructions for maintenance**.*

**22.113** Non-food areas that are not adequately separated from food areas of appliances that dispense food shall be constructed so that the retention of moisture or unwanted matter, and the ingress of vermin, is prevented. When this is unavoidable, the surfaces of the non-food areas shall be cleanable in accordance with 22.112.

NOTE 1 Non-food areas do not include splash areas.

NOTE 2 This requirement does not apply to appliances that dispense food in sealed containers such as cans and bottles.

*Compliance is checked by inspection.*

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