

# INTERNATIONAL STANDARD

# ISO 8187

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**AMENDMENT 1**  
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## Household refrigerating appliances — Refrigerator-freezers — Characteristics and test methods

AMENDMENT 1: Special compartments for the  
preservation of highly perishable foodstuffs

*Réfrigérateurs à usage ménager — Réfrigérateurs-congérateurs —  
Caractéristiques et méthodes d'essai*

*AMENDEMENT 1: Compartiments spéciaux destinés à l'entreposage des  
denrées hautement périssables*



Reference number  
ISO 8187:1991/Amd.1:1997(E)

## Foreword

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Draft International Standards adopted by the technical committees are circulated to the member bodies for voting. Publication as an International Standard requires approval by at least 75 % of the member bodies casting a vote.

Amendment 1 to International Standard ISO 8187:1991 was prepared by Technical Committee ISO/TC 86, *Refrigeration*, Subcommittee SC 5, *Construction and testing of household refrigerators*.

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International Organization for Standardization  
Case postale 56 • CH-1211 Genève 20 • Switzerland  
Internet central@iso.ch  
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## Household refrigerating appliances — Refrigerator-freezers — Characteristics and test methods

### AMENDMENT 1: Special compartments for the preservation of highly perishable foodstuffs

Page 1

#### 1 Scope

Add at the end of the clause:

Appliances covered by this International Standard may also incorporate special compartments for the storage of highly perishable foodstuffs.

Page 2

Add the definition:

**3.2.7 chill compartment:** Compartment intended specifically for the storage of highly perishable foodstuffs in which the temperatures can be maintained between  $-2\text{ }^{\circ}\text{C}$  and  $+3\text{ }^{\circ}\text{C}$ , and the volume of which is capable of accommodating at least 2 "M" packages (see 13.1.1).

Page 3

#### 3.3.5.3 total gross volume

and

#### 3.3.5.7 total storage volume

Replace "and cellar compartment(s)" with "chill compartment(s), and cellar compartment(s)"

Page 4

Add the definition:

**3.4.3.4 chill compartment temperatures,  $t_{\text{CC max}}$ ,  $t_{\text{CC min}}$ :** Maximum and minimum instantaneous temperatures of any "M" package of a load in storage as specified in 8.5.

### 3.4.5 Defrosting

Delete note 2 and add the following text:

The method of defrosting shall be specified separately for the fresh food storage compartment(s), the food freezer compartment, low temperature compartment(s) and for the chill compartment, if any.

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### 5.6 Disposal of defrost water

Replace in NOTE 3 "and cellar compartments only" with ", cellar and chill compartments only."

### 6.1.4 Rated storage shelf area

Replacement text

The measured storage shelf area, including that of any cellar and chill compartment, shall not be less than the rated storage shelf area by more than 3 % of the latter.

Page 9

Add the following as column 8 in table 2

<b>Chill compartment</b> (see 3.4.3.4)
$t_{cc \text{ max, min}}$
$-2 \leq t_{cc \text{ min}}, t_{cc \text{ max}} \leq +3$

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### 7.2.2 Determination of the total storage volume

*In both paragraphs, replace "cellar compartment(s)" with "cellar compartment(s) and chill compartment(s)"*

### 7.2.3 Storage volume of fresh food storage and cellar compartments (if applicable)

*Replace the subtitle and the first sentence with:*

### 7.2.3 Storage volume of fresh food storage, chill and cellar compartments (if applicable)

The storage volume of the fresh food storage, cellar and chill compartments shall be the gross volume of the compartment minus

*Replace the last dashed text with:*

- the space between the inner door protrusion (dykes) and the inner liner of the fresh food storage, cellar and chill compartment.

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### 7.3.1.7.2 Fresh food storage compartment and cellar compartment, if any and

### 7.3.3.1 Fresh food storage compartment and cellar compartment, if any

*Replace in the subtitle " and cellar compartment" with ", chill and cellar compartments"*

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### 8.2.2 Composition

*Add the following after item a) of this subclause:*

b) For the measurement of chill compartments, it is necessary to take test packages with a freezing point of  $-5^{\circ}\text{C}$  and a suitable filling containing per 1 000 g:

- 232 g of oxyethylmethylcellulose
- 725 g of water
- 43 g of sodium chloride
- 0,8 g of 6-chloro-*m*-cresol.

The freezing point of this material is near to  $-5^{\circ}\text{C}$  (its thermal characteristics correspond to those of lean beef);

*The present item b) becomes c).*

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Replace the subtitle and 1st paragraph of subclause 8.5 as follows:

### **8.5 Measurement of the temperature of the fresh food storage compartment, cellar compartment and chill compartment**

The temperatures  $t_1$ ,  $t_2$ ,  $t_3$  (see 3.4.3.1) and  $t_{c1}$ ,  $t_{c2}$ ,  $t_{c3}$  (see 3.4.3.3) shall be measured in copper or brass cylinders, except for the freezing test when they shall be measured in "M" packages, suspended and located at the temperature sensing points  $T_1$ ,  $T_2$ ,  $T_3$ , and  $T_{c1}$ ,  $T_{c2}$ ,  $T_{c3}$ , as shown in figures 11 and 12 halfway between the rear internal wall of the appliance and the internal wall of the closed door.

The temperatures  $t_{cc \max}$ ,  $t_{cc \min}$  (see 3.4.3.7) shall always be measured in "M" packages positioned or suspended at least 25 mm away from all walls and ceiling and from the other packages of the test load (see 13.1.1).

In chill compartments "M" packages shall be placed where the highest and lowest temperatures are expected.

When "M" packages are used, these shall be suspended with the largest surface horizontal, except for the following special case of a chill compartment.

In the case of a chill compartment with special subdivisions (shelves, etc.) which are part of the design, if the dimensions are too small to allow the horizontal positioning of the "M" packages, it is permissible to position them vertically. Moreover, if the dimensions are too small to accommodate an "M" package (for example in door shelves), a special support shall be used to position the "M" package next to the shelf and as close as possible to the door liner.

The mean internal temperatures,  $t_m$  and  $t_{cm}$ , shall then be calculated as specified in 3.4.3.1 and 3.4.3.3.

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Replace the subtitle of subclause 12.1.2 as follows:

### **12.1.2 Fresh food storage, chill and cellar compartments (if applicable)**

#### **13.1.1 Preparation of the appliance**

Add this paragraph at the end of the subclause:

If the chill compartment has thermostat(s) and/or other temperature control device(s) which is/are designed for adjustment by the user, the thermostat(s) and/or device(s) shall be set at the manufacturer's recommended position(s) for normal operation at the appropriate ambient temperature. Different re-adjustment may be allowed when required to compensate for different ambient temperatures and/or different operating conditions of the other compartments during the tests specified in clauses 13, 17 and 18.

### 13.1.2 Storage plan

Add the following at the end of the 1st paragraph:

The chill compartment shall be loaded as follows:

- for chill compartments with a storage volume up to 10 litres: two "M" packages;
- for chill compartments with a storage volume greater than 10 litres: two "M" packages and one additional 500 g test package for each additional 10 litres of storage volume to a maximum of 10 packages as follows:

Storage volume $V$ of chill compartment litres	Number of packages
$V < 10$	2
$10 \leq V < 20$	3
$20 \leq V < 30$	4
$70 \leq V < 80$	9
$V \geq 80$	10

There shall always be at least two "M" packages although it is permissible to replace the test packages by "M" packages.

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### 13.2 Test report

Add the following:

- g) the value of the recorded chill compartment temperatures  $t_{cc \max}$  and  $t_{cc \min}$ ;
- h) a sketch of the loading arrangement of the chill compartment, showing the locations of the "M" packages with the highest and the lowest temperatures (see 3.4.3.4).

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### 15.2.1 General temperature conditions

Add the following as item f)

- f)  $t_{cc \max} \leq +3 \text{ }^\circ\text{C}$

In table 4 add the following note and make the existing one NOTE 1.

NOTE 2 If there are any chill compartments, the temperature  $t_{cc \max}$  shall be as close as possible to, but shall not exceed,  $+3 \text{ }^\circ\text{C}$ .

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Replace the subtitle and text of subclause 17.1.3.2 as follows:

#### **17.1.3.2 Cellar and chill compartment**

The cellar compartment shall be loaded with "M" packages at the sensing points in accordance with 8.5.

The chill compartment shall be loaded with "M" packages and test packages as for the storage temperature measurement test of clause 13.

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#### **17.1.4.1 Starting conditions**

Add the following as item g):

g)  $t_{cc \text{ max}}$  as close as possible to but not exceeding +3 °C.

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#### **17.1.4.3 Freezing of the light load**

Add the following at the end of the subclause:

During the test, the temperature of the "M" packages in chill compartments, if any, are not measured.

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#### **18.1.2 Preparation of the appliance**

Replace the second paragraph with the following:

Ice trays shall be removed and the fresh food storage compartment, cellar compartment and chill compartment, if any, shall be equipped with copper or brass cylinders or "M" packages or test packages in accordance with 8.5.

#### **18.1.3 Measurements**

Add the following at the end of the subclause:

Throughout the ice making test,  $t_{cc \text{ min}}$  shall remain above  $-2 \text{ °C}$  and  $t_{cc \text{ max}}$  shall remain below  $+3 \text{ °C}$ .

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## 19 Test for absence of odour and taste

Replace "and cellar compartment" with ", cellar and chill compartment"

### 19.1.3 Thermostat setting

Add the following at the end of the subclause:

c) Chill compartment:

$$-2\text{ °C} \leq t_{\text{cc min}}, t_{\text{cc max}} \leq +3\text{ °C}$$

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### 19.1.4 Samples

Replace in the penultimate paragraph "and cellar compartments" with ", cellar and chill compartments"

### 19.2.2 Evaluation

Replace item e) with the following:

e) temperature adjustment in the fresh food storage, cellar and chill compartment for the second test for absence of odour and taste.

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## 2.1 Rating plate

Add at the end of item f):

- the chill compartment(s), if any;

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## 22.2 Identification of food freezer compartments

Just before figure 8 add the following text:

In the case of a "two star" section in a food freezer compartment, the standard two star symbol shall also appear close to the standard four star symbol wherever it appears.