

Product specific requirements: 202. Rice Cooker

Version: 4.0
Last update: 06.04.2022

Material	Products	Remark
-	Rice Cooker	-

No	Parameter	Method	Reference	Requirement
Safety				
1	LVD	-	Low Voltage Directive 2014/35/EU EN 60335-1 EN 60335-2-15 EN 62233	Have to fulfil requirements
2	EMC	-	EMC Directive 2014/30/EU EN 55014-1 EN 55014-2 EN 61000-3-2 EN 61000-3-3	Have to fulfil requirements
3	ErP	-	Eco-design Directive 2009/125/EC (Erp) (EC) No 1275/2008 (EC) No 801/2013	Have to fulfil requirements
Chemical Requirements				
4	WEEE	-	Directive 2012/19/EU EN 50419	Have to fulfil requirements
5	RoHS	-	Directive 2011/65/EU amended by EU directive 2015/863	Have to fulfil requirements
6	PAHs	-	REACH regulation 1907/2006/EC Annex XVII Entry 50 ((EU) 1272/2013)	Have to fulfil requirements
7	PAHs	-	AIPS GS 2019:01 PAK	Have to fulfil requirements
8	REACH SVHC	-	Regulation (EC) No 1907/2006	Have to fulfil requirements
9	Food Contact Material	-	Regulation (EC) No 1935/2004	Have to fulfil requirements
10	Food Contact Material	-	or Décret 92-631/ Decree 92-631 Décret 2007-766 / Decree 2007-766 DGCCRF 2014-108/	Have to fulfil requirements
11	Food Contact Material	-	LFGB Section 30.31 BfR recommendation	Have to fulfil requirements
12	Food Contact Material	-	Regulation (EC) No 2023/2006	Self-declaration
13	Food Contact Material	-	Regulation (EU) 2018/213	Have to fulfil requirements
14	Food Contact Material	-	French Act No. 2012-1442	Have to fulfil requirements
15	SCCP	-	POPs Regulation (EU) 2019/1021 and its amendments	Have to fulfil requirements
Performance Requirements				
16	Durability	Actual Use	-	Switch test Test preparation: Set rated voltage: Pre-condition the sample: Set maximum setting of the operation switch. Test cycle: Press all of the switch at a frequency of 6-10/Min Rating(cycles): Pass ≥ 1825 Poor < 1825

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17	Durability	Actual Use	-	<p>Endurance</p> <p>Test preparation Set rated voltage Pre-condition the sample: Set maximum setting of the operation switch. Add 80% maximum capacity of water. Test cycle Switch on: 60 min. Rest time: 30 min</p> <p>Rating(hours): Very Good ≥ 365 Good ≥ 274 Satisfactory ≥ 183 Sufficient ≥ 92 Poor < 92</p>
18	Durability	Actual Use	-	<p>Hi-pot test after load life test</p> <p>Test preparation This test is for safety review, and the detail as below: 3000V/1m (100mA) for reinforced insulation 1250V/1m (100mA) for basic insulation</p>
19	Durability	Actual Use	-	<p>Test result analysis</p> <p>After test, the test units must be torn down for checking. Pay attention to the heating element and switch.</p>
20	Function Test	Actual Use	-	<p>Function check</p> <p>The test procedures and measurements shall be carried out under the following conditions: Temperature: (23 ± 2) °C; Relative humidity: (60 ± 15) %; Air pressure: 86 kPa to 106 kPa. The measurements shall be made at rated frequency and at a voltage which is within ± 0.5 % of the rated voltage or the mean of the rated voltage range.</p>
21	Function Test	Actual Use	-	<p>Heat conducting efficiency</p> <p>Test preparation The mass G of 80% maximum capacity of water is poured into the appliance which has been preconditioned at a temperature of 23 ± 2 °C. The appliance is switched on immediately, any control being set to its maximum position. The initial temperature of the water t1 is measured by a watertight thermocouple situated (10 ± 2) mm above the bottom centre of the water container. The power shall be switched off when the water temperature reaches 90 °C. The temperature is recorded continuously. The highest temperature value t2 is measured. The energy consumption E is the energy to raise the temperature of the water to 90 °C. The heat-conducting efficiency is calculated from the formula: $\eta = 1.16G(t_2 - t_1) / E \times 100$ η is the heat conducting efficiency [%] G is the mass of the water before test [kg] t1 is the initial temperature of the water [°C] t2 is the highest temperature after switch off [°C] E is the energy consumption [Wh] Energy efficiency Class</p>
22	Function Test	Actual Use	-	<p>Temperature of keep warm</p> <p>Test preparation The maximum capacity of rice and water are cooked according to the manufacturer's instructions. Measured the energy consumption for 5 hours after the appliance transfer to keep warm function automatically. Calculate the arithmetic mean value of energy consumption per hour.</p> <p>The energy consumption was measured for 5 hours after the appliance transfer to keep warm function automatically. [Wh] Calculate the arithmetic mean value of energy consumption per hour. [Wh]</p> <p>Rating: ≤ 1/3 (very good) ≤ 2/3 (good) ≤ 1 (satisfactory)</p>

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No	Parameter	Method	Reference	Requirement
23	Function Test	Actual Use	-	<p>Energy consumption for keep warm function</p> <p>Test preparation The maximum capacity of rice and water are cooked according to the manufacturer's instructions. Measured the energy consumption for 5 hours after the appliance transfer to keep warm function automatically. Calculate the arithmetic mean value of energy consumption per hour.</p> <p>The energy consumption was measured for 5 hours after the appliance transfer to keep warm function automatically. [Wh] Calculate the arithmetic mean value of energy consumption per hour. [Wh]</p> <p>Rating: ≤ 1/3 (very good) ≤ 2/3 (good) ≤ 1 (satisfactory)</p>
24	Function Test	Actual Use	-	<p>Power consumption in standby model</p> <p>Test preparation The appliance shall be prepared and set up in standby model in accordance with the instructions for use. Measured energy consumption over 4 hours and dividing by the time.</p> <p>The energy consumption over 4 hours and dividing by the time. [Wh]</p> <p>Rating: ≤ 0,4 (very good) ≤ 0,7 (good) ≤ 1 (satisfactory)</p>
25	Function Test	Actual Use	-	<p>Adhesive force of the coating</p> <p>Test preparation Hold the cutting tool with the blade normal to cut 100 lattices at the bottom of the container. With uniform pressure on the cutting tool and using the appropriate spacing guide, make the 1 mm x 1mm cuts in the coating at a uniform cutting rate. All the cuts shall penetrate to the substrate surface. □ The water was poured into container until to quarter of maximum capacity. Continue to heat the water for 15 minutes after boiled. Empty the container and wiped it by tissue. Place the centre of the tape over the lattice in a direction parallel to one set of cuts and smooth the tape into place over the area of the lattice and for a distance of at least 20 mm beyond with a finger. To ensure good contact with the coating, rub the tape firmly with a fingertip or fingernail. The colour of the coating seen through the tape is a useful indication of overall contact. Within 5 min of applying the tape, remove the tape by grasping the free end and pulling it off steadily in 0,5 s to 1,0 s at an angle which is as close as possible to 60° The coating flaked shall not greater than 10%.</p> <p>Rating: Classification 0 =very good Classification 1=good Classification 2=satisfactory</p>
26	Handling	Actual Use	-	<p>Unpacking / assembly</p> <p>Check the suitability and convenience for unpacking and assembly the sample.</p>
27	Handling	Actual Use	-	<p>Switch/Buttons</p> <p>On/off switch Cord rewinder button</p>
28	Handling	Actual Use	-	<p>Panel operation</p> <p>Check the suitability and convenience for Panel operation.</p>
29	Handling	Actual Use	-	<p>Lid</p> <p>Record the net weight of the sample with necessary accessories installed. Check the balance and stability of it.</p>
30	Handling	Actual Use	-	<p>Container</p> <p>Pour out maximum capacity rice after cook Store in (150 ± 2) °C condition for 1 hour, put out and add one egg until the albumen is solidifying, use non-metal utensils to take out the egg</p>
31	Handling	Actual Use	-	<p>Accessories</p> <p>Check the suitability and convenience for accessories.</p>

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32	Handling	Actual Use	-	Cleaning Dismantling Provision of special cleaning utensils provided by the manufacturer Provision of special cleaning seal ring provided by the manufacturer	
33	Handling	Actual Use	-	Anti-slip feet Record the net weight of the sample	
34	Handling	Actual Use	-	Radius of action Record the length of power cord. Check if it is long enough when using	
35	Handling	Actual Use	-	Weight / Balance	
36	Handling	Actual Use	-	Maintenance / Care	
37	Finishing	In-House Method	-	Housing Marking Switch / Buttons Control panel Lid Container Heating element Accessories Power cord Check the workmanship and type of the product.	
Instruction manual					
38	Instruction manual	In-House Method	DIN EN 82079-1:2013-06 DIN EN 60335-2-15 DIN EN 82079-1:2018	Product identification	Check for : - Type - Description - Technical data - Address of Retailer / Distributor / Manufacturer
				Safety instruction	- All safety instructions acc. safety standard are included - Additional instructions by manufacturer - Hazards from special features - Explanation of symbols / pictograms - Information in case of emergency
				Information for use	- Intended purpose of use, features, ranges of adjustment - Intended use - Forbidden and not intended use
				Installation / assembly	Unpacking, checking, assembling, installation, transport
				Putting into operation	- Safety warning before each operation step - Putting into operation - Explanation and assembly of accessories - Explanation of controls
				Performing work process	Performing work process Handling and adjustment of special features
				End work process	Ending work process
				Care / maintenance	- User maintenance - Type / consumption / quantity of auxiliary supplies - Maintenance by service centre - Cleaning and lubrication - Storage / abandonment
				Troubleshooting	Checklist
				Guarantee / service	- Warranty declaration - Service address / reachability - Spare parts list - Recycling / proper disposal information appliance - Recycling / proper disposal information packaging
	Layout	- Page size / paper quality - Binding - Height of characters - Line spacing and length - Colour / Black & White - Photos / sketches - Drawings / tables			
	Language / grammar	- Comprehensibility - Correctness of grammar / spelling - Language checked			