permit contact of the flat end of a 5/16 inch (8 mm) diameter rod of unlimited length with the blades, when placed at an angle of 45 degrees to the drive shaft. The bottom circular opening shall not be guarded in a manner that would interfere with the intended operation of the appliance.

31.4 If the blades are removable, the slicing/cutting assemblies provided with wand-type mixers shall be provided with a means to minimize the risk of a cut-type injury (such as stems, finger holes, grips handles and the like) during insertion and removal.

31.5 For wand-type mixer provided with a whisk or mixer attachment, a guard shall be provided to avoid accidental slipping of the hand into the rotating parts. The dimension of the guard shall be at least 1.2 inches (30 mm) greater than the dimensions of the grip zone specified by the manufacturer in all direction, and it shall be located between the grip zone and the rotating attachment as shown in <u>Figure 31.2</u>.



Figure 31.2

31.6 The switch is considered to be recessed or guarded to reduce the risk of unintentional operation if a cylindrical rod, having a diameter of 1.58 inches (40 mm) and a hemispherical end, applied with a force not exceeding 1.1 lbf (5 N) perpendicular to the switch actuator, does not operate the unit.

NOTE: Based on the design of the product, if necessary, the appliance can be dis-assembled to conduct this test.

## 32 Stability

32.1 A machine shall not overturn when tested as described in the Stability Test, Section 52.

Exception No. 1: A machine that is completely hand supported in normal use need not be tested.

Exception No. 2: A machine that is intended to be mounted to a supporting surface such as the floor, wall, or ceiling need not be tested.

#### PERFORMANCE

#### 33 General

33.1 Representative samples of the machine shall be subjected to the applicable tests described in Sections 34 - 58. Each test shall be conducted at the input voltage indicated in Table 33.1 unless otherwise specified.

Rated voltage (V)	Test voltage (V)
110 – 120	120
200 – 208	208
220 – 240	240
265 – 277	277
440 – 480	480
555 – 600	600

Table 33.1 Test voltages

33.2 In tests on a machine, the maximum normal load is considered to be that load which approximates as closely as possible the most severe conditions of normal use. It is not a deliberate overload except as the conditions of actual use are likely to be somewhat more severe than the maximum load conditions that are recommended by the manufacturer of the machine. Test loads that have been found to be close approximations of the most severe conditions of normal use are described in <u>36.2.1</u> – <u>36.20.5</u> for some common machine. However, machines having features not contemplated in these test procedures may be tested as necessary to meet the intent of these requirements.

33.3 Where a test requires a food load, the machine is to be loaded to the maximum amount possible unless specifications are provided with the machine. Unless otherwise indicated, the foods used are to be those recommended by the manufacturer.

33.4 A machine having a single frequency rating is to be tested at that frequency. A machine rated ac/dc or dc-60 Hz is to be tested on direct current or 60-Hz alternating current, whichever results in higher temperatures. A machine rated 25 - 60 Hz or 50 - 60 Hz is to be tested on 60-Hz alternating current.

#### 34 Starting Current Test

34.1 A machine shall start and operate normally on a circuit protected by a non time-delay fuse having a current rating corresponding to that of the branch circuit to which the machine should be connected. The performance is unacceptable if the fuse opens or an overload protector provided as part of the machine trips.

Exception: The requirement concerning a non time-delay fuse does not apply if:

a) The construction of the machine, or the nature of its usage, is such that it is likely to be used continually on the same branch circuit after installation,

- b) The machine will start and operate normally on a circuit protected by a time-delay fuse, and
- c) The machine is marked in accordance with <u>63.1.7</u>.

34.2 In a test to determine whether a machine complies with the requirement in 34.1, the machine is to be started three times, with the machine at room temperature at the beginning of the test. Each start of the motor is to be made under conditions representing the beginning of normal operation – the beginning of the normal operating cycle, in the case of an automatic machine – and the motor is to be allowed to come to rest between successive starts.

# 35 Input Test

35.1 The current or wattage input to a machine shall not be more than 110 percent of the rated value when the machine is operated under the condition of maximum normal load as described in <u>33.2</u> and <u>36.2.1</u> – <u>36.22.1</u> as applicable, and when connected to a supply circuit of maximum rated voltage.

35.2 For a machine having a single voltage rating, such as 115 V, maximum rated voltage is considered to be that single value of voltage. If the rating is given in terms of a range of voltages, such as 110 - 120 V, maximum rated voltage is considered to be the highest value of the range.

## 36 Normal Temperature Test

### 36.1 General

36.1.1 A machine, shall be tested as described in <u>33.2</u> and <u>36.2.1</u> – <u>36.22.1</u> and shall not reach a temperature at any point high enough to cause a risk of fire, to damage any materials in the machine, or to exceed the temperature rises specified in <u>Table 36.1</u>. The vibration of normal operation shall not cause any adverse effects, such as loosening of any mechanical or electrical connections of the machine, as determined by physical inspection of the machine performed after the completion of this test.

36.1.2 A thermal- or overload-protective device shall not open the circuit during the temperature test.

36.1.3 All values of temperature rise in <u>Table 36.1</u> are based on an assumed ambient temperature of  $25^{\circ}$ C (77°F). Tests may be conducted at any ambient temperature within the range of  $10 - 40^{\circ}$ C (50 -  $104^{\circ}$ F).

36.1.4 Coil or winding temperatures are to be measured by thermocouples unless the coil is inaccessible for mounting of these devices – for example, a coil immersed in sealing compound – or unless the coil wrap includes thermal insulation or more than two layers – 1/32 inch (0.8 mm) maximum – of materials, such as cotton, paper, or rayon. For a thermocouple-measured temperature of a coil of an alternating-current motor, other than a universal motor, having a diameter of 7 inches (178 mm) or less – items 7 and 9 in <u>Table 36.1</u> – the thermocouple is to be mounted on the integrally applied insulation on the conductor.

Table 36.1				
Maximum temperature rise	es			

			Degrees	
	Materials and component parts	С	F	
1.	Capacitors:			
	Electrolytic <sup>a</sup>	40	72	
	Other types <sup>b</sup>	65	117	
2.	Fuses:			
	Class CC, G, J, or T	85	153	
	a)			

#### Table 36.1 Continued on Next Page

## Table 36.1 Continued

			Degrees	
	Materials and component parts	С	F	
	Other than Class CC, G, J, and T <sup>c</sup> b)	65	117	
3.	Fiber employed as electrical insulation.	65	117	
4.	At any point within a terminal box or wiring compartment of a permanently connected machine in which power-supply conductors are to be connected, including such conductors themselves, unless the machine is marked in accordance with <u>63.2.1</u> .	35	63	
5.	For a machine that is not likely to be moved often in service, a surface upon which the machine may be supported and surfaces that may be adjacent to the machine when so supported.	65	117	
6.	Class A insulation system on coil windings of an a-c motor having a diameter of more than 7 inches (178 mm), of a d-c motor, and of a universal motor <sup>d,e</sup>			
	In an open motor: a)			
	7 Thermocouple method	65	117	
	Resistance method	75	135	
	In a totally enclosed motor:			
	b)			
	Thermocouple method	70	126	
	Resistance method	80	144	
7.	Class A insulation systems on coil windings of an a-c motor having a diameter of 7 inches (178 mm) or less, not including a universal motor, and on a vibrator coil <sup>d,e</sup>			
	In an open motor and on a vibrator coil:			
	a)			
	Thermocouple or resistance method	75	135	
	In a totally enclosed motor: b)			
	Thermocouple or resistance method	80	144	
8	Class B insulation systems on coil windings of an a-c motor having a frame diameter of more than 7 inches (178 mm), of a d-c motor, and of a universal motor <sup>d,e</sup>			
	In an open motor:			
	a)			
	Thermocouple method	85	153	
	Resistance method	95	171	
	In a totally enclosed motor: b)			
	Thermocouple method	90	162	
	Resistance method	100	180	
9.	Class B insulation system on coil windings or an a-c motor having a diameter of 7 inches (178 mm) or less, not including a universal motor <sup>d,e</sup>			
	In an open motor:			
	Thermocouple or resistance method	95	171	
	In a totally enclosed motor: b)			
	. Thermocouple or resistance method	100	180	

# Table 36.1 Continued on Next Page

Table	36.1	Continued
Tuble		oominaca

			Degrees	
	Materials and component parts	С	F	
10.	Class 155 (F) insulation systems on coil windings on an a-c motor having a frame diameter of 7 in (178 mm) or less, not including a universal motor, and on a vibrator coil <sup>a</sup>			
	a) In an open motor:			
	Thermocouple or resistance method	120	216	
	b) In a totally enclosed motor:			
	Thermocouple or resistance method	125	225	
11.	Class 155 (F) insulation on coil windings of a-c motors having a frame diameter of more than 7 in (178 mm), and of a d-c motor, and a universal motor <sup>a</sup>			
	a) In open motors:			
	Thermocouple method	110	198	
	Resistance method	120	216	
	b) In totally enclosed motors:			
	Thermocouple method	115	207	
	Resistance method	125	225	
12.	Class 180 (H) insulation on coil windings of a-c motors having a frame diameter of 7 in (178 mm) or less – not including a universal motor – and on a vibrator coil <sup>a</sup>			
	a) In open motors:			
	Thermocouple or resistance method	135	243	
	b) In totally enclosed motors:			
	Thermocouple or resistance method	140	25	
13.	Class 180 (H) insulation on coil windings of a-c motors having a frame diameter of more than 7 in (178 mm), of a d-c motor, and a universal motor <sup>a</sup>			
	a) In open motors:			
	Thermocouple method	125	225	
	Resistance method	135	243	
	b) In totally enclosed motors:			
	Thermocouple method	130	234	
	Resistance method	140	252	
14.	Class 105 insulation systems on windings of an electrical component, such as a relay or a solenoid <sup>d</sup>			
	Thermocouple method	65	117	
	Resistance method	85	153	
15.	Class 130 insulation systems on windings of an electrical component, such as a relay or a solenoid <sup>d</sup>			
	Thermocouple method	85	153	
	Resistance method	105	189	
16.	Class 130 insulation systems on vibrator coils:			
	Thermocouple or resistance method	95	171	
17.	Phenolic composition employed as electrical insulation or as a part the deterioration of which would result in a risk of fire or electric shock $^{\rm f}$	125	225	
18.	Rubber- or the thermoplastic-insulated wire and cord <sup>f,g,h</sup>	35	63	
19.	Sealing compound	40°C ( less than m	104°F) nelting point	

# Table 36.1 Continued on Next Page

				Deg	rees
	Materials and component parts			С	F
20.	Varnished-clo	th insulation		60	108
21.	Wood and oth	er combustible material.		65	117
22.	Transformers	with Class 105 insulation system:			
	Thermo	couple method		65	117
	Resistar	nce method		75	135
23.	Copper,	tinned or bare strands			
	a)				
	1) L	ess than 0.015 inch (0.38 mm) diameter		125	225
	2) 0	.015 inch (0.38 mm) diameter and larger		175	315
	Nickel, gold, or silver platings or combinations of those platings, over copper b) conductors			225	405
<sup>a</sup> The or at	e temperature ris ached to a moto	e on insulating material integral with the e r may be not more than 65°C (117°F).	enclosure of an electrolytic capacitor	that is physically	integral with
<sup>b</sup> A c limit.	apacitor that ope	erates a temperature rise of more than 65	°C (117°F) may be judged on the bas	sis of its marked	temperature
<sup>c</sup> A fu	ise that has beer	n investigated and found to be acceptable	e for use at a higher temperature may	y be used.	
<sup>d</sup> At a by a	a point on the su thermocouple m	face of a coil where the temperature is at a ye higher by the following amount that	ffected by an external source of heat n the maximum indicated:	, the temperature	e rise measured
	Additional temperature rise				
	Degrees				
		Item	С		F
		Part A of item 6	15	2	27
		Part A of item 7	5	9	
		Part A of item 8	20	36	

## Table 36.1 Continued

provided that the temperature rise of the coil, as measured by the resistance method, is not more than that specified in the table.

10

15

15

18

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<sup>e</sup> See footnote a of <u>Table 17.1</u>.

Part A of item 9

14

15

<sup>f</sup> The limitations on phenolic composition and on rubber and thermoplastic insulation do not apply to compounds that have been investigated and found acceptable for use at high temperatures.

<sup>g</sup> Rubber-insulated conductors within a Class-A-insulated motor, rubber-insulated motor leads, and a rubber-insulated flexible cord entering a motor may be subjected to a temperature rise of more than 35°C (63°F), if the conductor is provided with a braid that has been investigated and found acceptable for use at the higher temperature; and a rubber-insulated conductor of a flexible cord may be subjected to a higher temperature rise. However, this does not apply to themoplastic-insulated wires or cords.

<sup>h</sup> A short length of rubber- or thermoplastic-insulated flexible cord exposed to a temperature of more than 60°C (140°F), such as at terminals, is acceptable if supplementary heat-resistant insulation of adequate dielectric strength is employed on the individual conductors of the cord to protect the conductor insulation against deterioration.

36.1.5 Thermocouples are to consist of wires not larger than 24 AWG (0.21 mm<sup>2</sup>) and not smaller than 30 AWG (0.05 mm<sup>2</sup>). Whenever referee temperature measurements by thermocouples are necessary, thermocouples consisting of 30 AWG iron and constantan wire and a potentiometer-type instrument are to be used. The thermocouple wire is to conform with the requirements for Special Tolerances thermocouples as listed in the Tolerances on Initial Values of EMF versus Temperature tables in the Standard Specification and Temperature-Electromotive Force (emf) Tables for Standardized Thermocouples, ANSI/ASTM E230/E230M.

36.1.6 If a machine incorporates a reel for the power-supply cord, one-third of the length of the cord is to be unreeled for the temperature test.

36.1.7 For a machine that is obviously not intended for continuous operation, the intermittent or short-time operation of the machine is to be taken into consideration when conducting the temperature test.

36.1.8 With reference to those tests that are to be continued until constant temperatures are attained, thermal equilibrium is considered to exist when three successive readings taken at intervals of 10 percent of the previously elapsed duration of the test, but not less than 5-minute intervals, indicate no change.

36.1.9 In accordance with 20.1, a machine incorporating an air filter at ventilation openings shall be tested under maximum normal load with a clean filter in place. The test shall be repeated with the air filter blocked 50 percent. For the blocked condition, the 50 percent blockage is stated as a percentage of the total air flow of a new filter through the effective area of the filtered opening. The 50 percent air flow shall be maintained across the effective area of the filtered opening. The filter shall be of the type recommended by the manufacturer and installed in accordance with the instructions.

Exception: In accordance with 20.4 and 54.1, the test may be conducted with a clean filter and with the air filter completely (100%) blocked.

## 36.2 Meat saws and meat slicers

36.2.1 A meat saw or meat slicer is to be operated without a food load for the input and temperature tests. For the temperature test, the machine is to be operated continuously until temperatures stabilize.

## 36.3 Meat choppers and meat grinders

36.3.1 The input test is to be conducted grinding or chopping pieces of beef, such as boneless chuck. During the test, the meat is to be self-fed into the hopper without the application of external pressure to force it into the machine.

36.3.2 For the temperature test, the machine is to be operated continuously without a load, except that small pieces of meat are to be chopped or ground occasionally or lubricating oil applied during the test to lubricate the cutting teeth, until temperatures stabilize.

## 36.4 Meat tenderizers

36.4.1 The input test is to be conducted tenderizing 1/2 inch (13 mm) thick boneless steak. For the temperature test, the machine is to be operated continuously without a food load until temperatures stabilize.

## 36.5 Ice crushers

36.5.1 The input test is to be conducted processing ice cubes that are approximately 1 in<sup>3</sup> (25 mm<sup>3</sup>) in size with the control adjusted to all settings. For the temperature test, the machine is to be operated continuously processing ice cubes at the setting that resulted in the highest input until temperatures stabilize; see 36.1.8.

36.5.2 Ice crushers integral with an ice dispenser are to be operated as specified in <u>36.6</u>.

## 36.6 Ice dispensers

36.6.1 The input test is to be conducted dispensing ice with the hopper full. For the temperature test, the machine is to be operated dispensing ice;

a) Continuously until the hopper is empty; and

b) 5-seconds on, 15-seconds off until temperatures stabilize.

The hopper is to be refilled when emptied during the cycling operation. If the ice dispenser includes an ice crushing feature, testing shall be conducted with and without the ice crusher operating.

## 36.7 Liquid dispensers

36.7.1 The input test is to be conducted dispensing water in the intended manner. For the temperature test, the machine is to be operated cyclically, 5-seconds of dispensing water, followed by a 15-seconds off until temperatures stabilize.

#### 36.8 Vegetable shredder-slicers

36.8.1 The input test is to be conducted shredding and slicing vegetables using the various attachments provided. The food is to be placed in the food chute and pressure is to be applied on the food pusher to maintain the cutting action without forcing the process.

36.8.2 For the temperature test, the machine is to be operated continuously without a food load until temperatures stabilize.

Exception: A machine that processes food at a rate of 2-1/2 pounds (1.1 kg) or less per minute, and is constructed with a feed and discharge opening, may be tested slicing 50 pounds (22.8 kg) of potatoes, followed by a 5-minute off period, and then followed by shredding 50 pounds (22.8 kg) of carrots.

### 36.9 Bread slicers

36.9.1 A bread slicer is to be operated without a food load, for the input and temperature tests. For the temperature test, the machine is to be operated continuously until temperatures stabilize.

#### 36.10 Food mixers

36.10.1 The input test is to be conducted while the machine is mixing the bread dough load specified in <u>Table 36.2</u>. The speed and amount shall be in accordance with the instructions provided with the machine.

Ingredient	Percentage of dough weight	
Flour	55.4	
Water	33.2	
Yeast	1.1	
Salt	1.4	
Sugar	2.8	
Shortening	2.8	
Dry skim milk	3.3	

# Table 36.2Specification for bread dough

36.10.2 For the temperature test, the machine is to be operated continuously at 80 percent of the maximum average input obtained during the input test until temperatures stabilize.

36.10.3 As an alternate means of evaluation, a food mixer may be subjected to the input and temperature tests described in 36.10.4 and 36.10.5.

36.10.4 The input test is to be conducted while the machine is mixing the ingredients for the bread dough load as specified in <u>Table 36.2</u>. The speed of the machine and the amount of dough is to be in accordance with the instructions provided with the machine. The mixer is to be operated until the desired consistency of the dough is reached. At that time, the total "on" time of the mixer and the input are to be recorded for use during the temperature test, described in <u>36.10.5</u>.

36.10.5 The Normal Temperature Test is to be conducted with the mixer operating continuously through cycles of operation while loaded at the recorded input value until temperatures stabilize. Each "on" period is to be of the same length of time as recorded during the input test. The "off" period is to be as indicated in <u>Table 36.3</u>.

# Table 36.3 "Off" time

	"Off" time (min)		
Dough capacity (lbs)	Without removable bowl/trolley	With removable bowl/trolley	
0 – 150	6	2	
151 – 200	9	3	
201 – 300	12	5	
> 300	15	7	

## 36.11 Coffee grinders and coffee mills

36.11.1 The input test is to be conducted processing coffee beans in each grinding mode. For the temperature test, the machine is to be operated continuously grinding coffee beans in the mode that caused the highest input obtained during the input test until temperatures stabilize.

## 36.12 Food cutters and food slicers

36.12.1 A food cutter or food slicer is to be operated without a food load for the input and temperature tests. For the temperature test, the machine is to be operated continuously until temperatures stabilize.

# 36.13 Food mixers-grinders

36.13.1 The input test is to be conducted, first mixing and then grinding meat, such as boneless chuck. For the temperature test, the machine is to be operated continuously without a load, except that small pieces of meat are to be dropped in occasionally or lubricating oil applied during the test to lubricate the cutting piece, until temperatures stabilize.

# 36.14 Food processors

36.14.1 For a food processor having a capacity of 10 quarts (10.6 L) or less, the input test is to be conducted as follows:

a) Processing various foods, such as meats and hard cheese, in the quantities recommended in the instructions provided with the machine using the metal cutting-mixing blade (S-blade), and

b) Slicing or shredding the various foods recommended using the slicing or shredding discs. The food is to be placed in the food chute and pressure is to be applied on the food pusher to maintain the cutting action without forcing the process.

If the input current fluctuates, the maximum average value for each food processed is to be recorded.

36.14.2 The temperature test for the food processor described in <u>36.14.1</u> is to be conducted as follows:

a) The machine is to be operated in accordance with the test outlined in <u>36.8.2</u> if the machine is provided with an attachment for shredding or slicing, and then

b) At a duty cycle of 1 minute "on", 1 minute "off" with the metal cutting-mixing blade (S-blade) installed and loaded to cause the highest input measured during the input test. This cyclic operation is to continue until temperatures stabilize.

Exception: A food processor that has a bowl capacity of 2.5 quarts (2.37 L) or less is to be tested as above except the duration is to be two hours.

36.14.3 For a food processor having a capacity of more than 10 quarts (10.6 L) and not more than 60 quarts (63.4 L), the input test is to be conducted processing the bread dough specified in <u>Table 36.2</u>. The temperature test is to be conducted making bread dough from the ingredients specified in <u>Table 36.2</u> for 15 cycles, with a 4 minute "off" period between cycles. The speed and amount of dough processed shall be in accordance with instructions provided with the machine. The maximum temperatures attained are to be recorded.

## 36.15 Potato peelers

36.15.1 The input test is to be conducted peeling potatoes. For the temperature test, the machine is to be operated peeling ten hoppers of potatoes. If necessary for reloading the hopper, the machine is to be stopped and restarted after each full hopper of potatoes has been peeled; otherwise the operation is to be continuous. For a machine provided with a timer switch, the switch is to be reset while the hopper of potatoes is being peeled if a single maximum on period of the switch does not result in a thorough peeling operation. The same potatoes may be used throughout the test; in which case the time for completing the peeling of the first hopper of potatoes is to be noted and the same time interval used for each of the remaining loads.

#### 36.16 Churns

36.16.1 The input and temperature tests are to be conducted making butter using a mixture of eight parts of heavy cream to one part buttermilk. The mixture is to be kept at a temperature of  $18^{\circ}$  C ( $64^{\circ}$  F) for several hours prior to the tests. For the tests, a churn is to be loaded to the capacity that it will accommodate without spillage while operating. The churn is to be operated until butter is produced. Operation is to be discontinued 3 minutes after the first evidence of butter formation appears.

## 36.17 Dough rollers, molders, and dividers

36.17.1 The machine is to be operated processing dough as intended for the input and temperature tests. For the temperature test, the machine is to be operated continuously until temperatures stabilize.

## 36.18 Liquid mixers – spindle type

36.18.1 The input test is to be conducted using a water load. For the temperature test, a liquid mixer is to be operated for 10 complete cycles, each cycle consisting of 3 minutes of operation with the maximum capacity water load, followed by a 1-minute idling period. During the idling period, the liquid container is completely removed from the driving mechanism. If adverse operation or abuse to the rotating drive coupling could occur during removal or replacement of the liquid container, the 1-minute period between water loads is to be with the drive coupling not rotating but with the motor running or the unit is to be deenergized if necessary to stop the rotation of the drive coupling. A liquid mixer so tested shall have operating instructions provided that describe this method of usage, that is, that the driver is to be stopped when removing or replacing the liquid container.

36.18.2 Except as indicated in  $\underline{36.18.3}$ , the liquid-mixer capacity mentioned in  $\underline{36.18.1}$  is to be the amount of water which completely fills the container with the unit operating at the highest speed setting. A container cover is to be removed when the capacity is determined.

36.18.3 If the amount of water placed in the container for determining the capacity of the liquid-mixer is less than either:

- a) The marked capacity of the container; or
- b) The maximum amount recommended in the instructional material packaged with the mixer,

the amount of water placed in the container is to be the greater of these two amounts. The cover, if provided, is then to be left in place.

#### 36.19 Vegetable trimmers

36.19.1 The input test is to be conducted trimming vegetables. For the temperature test, the machine is to be operated continuously without a food load until temperatures stabilize.

#### 36.20 Blending mixers

36.20.1 A blending mixer of the type intended to reduce the combination of solid vegetables, or fruits, and a liquid to a blend of the two (a blender, emulsifier, or liquidizer) is to be tested for input and temperature as follows: The machine is to be subjected to 10 cycles of operation, with each cycle consisting of 3 minutes of operation followed by a 1-minute off period. For each cycle, a single-speed mixer is to be loaded to capacity with a mixture of soaked diced carrots and water. A multispeed mixer is to be tested at its highest and lowest speed in the manner just described, except that the load for the test at the lowest speed is to consist of water alone. The capacity of the mixer is to be determined in accordance with 36.20.4.

36.20.2 The input measurement is to be recorded 30 seconds after the first load cycle begins. If the machine stalls at the beginning of any cycle, the obstruction is to be removed and the test continued. If it stalls while running, the obstruction is to be removed and the entire test restarted after the machine has cooled to room temperature. If the machine stalls more than twice while running, the results of the test are not acceptable.

36.20.3 Paragraphs 36.20.1 and 36.20.2 do not apply to a machine intended for operation without liquid – such a machine is to be given separate consideration, with the load and duty cycle selected in such a manner as to take into account the intended use.

36.20.4 Except as indicated in <u>36.20.5</u>, the blending mixer capacity is to be determined by loading the mixer with a mixture of soaked diced carrots and water in the ratio of 2 to 3 by weight, with approximately half of the weight of carrots consisting of pieces having a maximum dimension of less than 1/2 inch (12.7 mm) and the remainder consisting of pieces having a maximum dimension between 1/2 and 3/4 inch (12.7 and 19.1 mm). The carrot pieces are to be soaked in water for 24 hours and drained before being weighed and added to the mixture. The blending mixer is to be turned on to its highest speed, with the two-piece cover in place. More test mixture is to be added until no more mixture can be added without spillover or leakage, without the two-piece cover in place.

36.20.5 If the amount of mixture placed in the container for determining the capacity of the blending mixer, as determined by the method described in  $\frac{36.20.4}{36.20.4}$  is less than either:

- a) The marked capacity of the container, or
- b) The maximum amount recommended in the instructional material packaged with the mixer,