



UL 763

STANDARD FOR SAFETY

Motor-Operated Commercial Food Preparing Machines

UL Standard for Safety for Motor-Operated Commercial Food Preparing Machines, UL 763

Fifth Edition, Dated February 28, 2018

Summary of Topics

This revision of ANSI/UL 763 dated March 27, 2020 includes changes in the following requirements:

Power Supplies; [6.14.2](#)

Grounding Continuity Test; [16.1.3](#), Section [59A](#)

Immersion Blenders; [3.20](#), [3.21](#), [31.1](#), [31.5](#), [31.6](#), [65.6](#), [Figure 31.1](#) and [Figure 31.2](#)

Strain Relief Test; [51.2](#)

Leakage Current Test; [38.1](#)

Insulating Tape; [6.18.1](#)

Intentionally Ungrounded Parts; [16.1.3](#), [63.4.8](#)

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The requirements are substantially in accordance with Proposal(s) on this subject dated May 10, 2019, November 8, 2019 and December 20, 2019.

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1

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February 28, 2018

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The most recent designation of ANSI/UL 763 as an American National Standard (ANSI) occurred on March 27, 2020. ANSI approval for a standard does not include the Cover Page, Transmittal Pages, and Title Page.

The Department of Defense (DoD) has adopted UL 763 on October 3, 1994. The publication of revised pages or a new edition of this Standard will not invalidate the DoD adoption.

Comments or proposals for revisions on any part of the Standard may be submitted to UL at any time. Proposals should be submitted via a Proposal Request in UL's On-Line Collaborative Standards Development System (CSDS) at <https://csds.ul.com>.

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CONTENTS

INTRODUCTION

1	Scope	9
2	Terminology	9
3	Glossary	9
4	Units of Measurement	11
5	References	11

CONSTRUCTION

6	Components	11
6.1	General	11
6.2	Attachment plugs, receptacles, connectors, and terminals	12
6.3	Capacitors and filters	13
6.4	Controls	14
6.5	Cords, cables, and internal wiring	16
6.6	Cord reels	17
6.7	Field wiring boxes and raceways	17
6.8	Heating elements	17
6.9	Lampholders, indicating lamps and lighting ballasts	17
6.10	Motors	18
6.11	Motor overload protection	18
6.12	Overcurrent protection	20
6.13	Polymeric materials and enclosures	21
6.14	Power supplies	21
6.15	Printed wiring boards	22
6.16	Semiconductors, relays and small electrical and electronic components	22
6.17	Solenoids and electrically operated valves	22
6.18	Supplemental insulation, insulating bushings and assembly aids	22
6.19	Switches, timers and interlocks	23
6.20	Transformers	25
7	Field Attached Accessories	26
8	Frame and Enclosure	27
9	Mechanical Assembly	30
10	Protection Against Corrosion	31
11	Accessibility of Live Parts	33
12	Supply Connections	37
12.1	Cord-connected machines	37
12.2	Permanently connected machines	40
13	Current-Carrying Parts	42
14	Insulating Material	42
15	Internal Wiring	42
15.1	Mechanical protection	42
15.2	Splices and connections	43
16	Grounding	44
16.1	General	44
16.2	Grounding identification	45
17	Spacings	45
18	Alternate Spacings – Clearances and Creepage Distances	47
19	Flooding of Live Parts	48
20	Air Filters	48

PROTECTION AGAINST INJURY TO PERSONS

21	General	49
22	Sharp Edges	49
23	Enclosures and Guards	49
24	Materials	50
25	Rotating or Moving Members	51
26	Parts Subject to Pressure	51
27	Pressure Relief Devices	52
28	Switches, Controls, and Interlocks	53
29	Liquid Mixing and Blending Machine	55
30	Blenders Provided with a Capacitive Touch-Screen	55
31	Wand-type Mixers (Immersion Blenders)	56
32	Stability	58

PERFORMANCE

33	General	59
34	Starting Current Test	59
35	Input Test	60
36	Normal Temperature Test	60
36.1	General	60
36.2	Meat saws and meat slicers	64
36.3	Meat choppers and meat grinders	64
36.4	Meat tenderizers	64
36.5	Ice crushers	64
36.6	Ice dispensers	64
36.7	Liquid dispensers	65
36.8	Vegetable shredder-slicers	65
36.9	Bread slicers	65
36.10	Food mixers	65
36.11	Coffee grinders and coffee mills	66
36.12	Food cutters and food slicers	66
36.13	Food mixers-grinders	66
36.14	Food processors	66
36.15	Potato peelers	67
36.16	Churns	67
36.17	Dough rollers, molders, and dividers	67
36.18	Liquid mixers – spindle type	67
36.19	Vegetable trimmers	68
36.20	Blending mixers	68
36.21	Can openers	69
36.22	Wand-type mixers	69
36.23	Centrifugal juicers	69
36.24	Reamer (citrus) juicers	69
37	Dielectric Voltage-Withstand Test	69
38	Leakage Current Test	70
39	Leakage Current Following Humidity Conditioning Test	74
40	Overspeed Test	74
41	Flooding of Live Parts Tests	74
42	Wand-type Mixer Moisture Resistance Test	75
43	Blender Cover Opening Splash Test	75
44	Test for Deterioration of Parts Subject to Flexing	75
45	Test for Parts Not Subject to Flexing	76
46	Insulation Resistance Test	76
47	Hydrostatic Pressure Test	77

48	Switch Overload Test.....	77
49	Interlock System Endurance Test	77
50	Wiring Flexing Test.....	78
51	Strain Relief Test.....	79
52	Stability Test	79
53	Abnormal Operation Test	79
54	Abnormal Filter Blockage Test.....	79
55	Water Spray Test.....	80
56	Adequacy of Mounting Test.....	84
57	Mold Stress-Relief Distortion Test.....	86
58	Permanence of Marking Tests	86
59	Accessory Installation Test.....	86
59A	Grounding Continuity Test	86

MANUFACTURING AND PRODUCTION-LINE TESTS

60	Dielectric Voltage-Withstand	87
61	Continuity Tests	88
61.1	Grounding	88
61.2	Polarization	88
61.3	Electrical indicating device.....	89

RATINGS

62	Details.....	89
----	--------------	----

MARKINGS

63	Details.....	89
63.1	General	89
63.2	Permanently connected machines.....	90
63.3	Components	91
63.4	Cautionary marking	91
63.5	Attachment and accessory marking.....	92
63.6	Specific machine markings	92
63.7	Machines in protected locations	92
64	Accessory Installation Instructions.....	93
65	Instructions	93

SUPPLEMENT SA – (Normative) – EVALUATION OF ELECTRONIC CIRCUITS

INTRODUCTION

SA1	Scope.....	95
SA2	General	95
SA3	Glossary	95

CONSTRUCTION

SA4	Components	96
SA4.1	Capacitors	96
SA4.2	Isolation devices.....	96
SA4.3	Printed wiring boards	97
SA4.4	Switch mode power supplies	97
SA4.5	Temperature sensing, thermistor devices	97

SA4.6	Transformers	97
SA5	Identification of Safety Critical Circuit Functions	98
SA5.1	General	98
SA5.2	Protective Electronic Circuits (PEC)	98
SA5.3	Operating circuits that mitigate a dangerous malfunction	98
SA6	Evaluation of the Different Types of Electronic Circuits	98
SA6.1	All types of circuits	98
SA7	Circuits that provide Safety Critical Functions	99

PERFORMANCE

SA8	General Conditions for the Tests	99
SA8.1	Details	99
SA8.2	Intentionally weak parts	100
SA8.3	Test results determined by overcurrent protection operation	100
SA9	Low-Power Circuits	101
SA10	Abnormal Operation and Fault Tests	102
SA10.1	General	102
SA10.2	Determination of fault conditions	102
SA10.3	Low-power circuit fire tests	103
SA10.4	Transformer overload test	103
SA10.5	Switch mode power supply overload test	104
SA11	Programmable Component Reduced Supply Voltage Test	104
SA12	Electromagnetic Compatibility (EMC) Requirements – Immunity	104

MANUFACTURING AND PRODUCTION LINE TESTING

SA13	Function of Circuits	105
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SUPPLEMENT SB – THERMOELECTRIC COOLING (PELTIER EFFECT)

SB1	Scope	107
SB2	Thermoelectric System	107
SB3	Thermoelectric Cooling Appliances	107
SB3.1	General	107
SB3.2	Thermoelectric cooling appliances without fans	108
SB3.3	Thermoelectric cooling appliances with fans	108
SB3.4	Thermoelectric circuits powered by other than a Class 2 supply	108
SB3.5	Dielectric voltage withstand – 5000 volt test	108

APPENDIX A (Informative) Secondary Circuits and the Level of Evaluation Required

A1	General	109
A2	Class 2 Circuits	110
A3	Limited Voltage/Current Circuits	110
A4	Limited Voltage Circuit Requirements	112
A5	Limited Energy Circuits	113
A6	Limiting Impedance Circuits	113
A7	Safety Extra-Low Voltage Circuits	115
A8	Secondary Circuit Tests	115
A8.1	General	115
A8.2	Maximum voltage	115
A8.3	Maximum current test for inherently limited circuits	116
A8.4	Maximum power (limited energy) test	116
A8.5	Limited power point determination test	117

A8.6 Power dissipation test 117

A8.7 Component failure 117

APPENDIX B (Normative) Rechargeable Battery-Powered Appliances

B1 General..... 119