

IS 4250: 1980 Specification for Domestic Electric Food-Mixers (Liquidizers and Grinders)

About the product

Grinding are essential tasks in our everyday meal preparation, made effortless by the invention of electric mixer grinders. The concept of grinding food ingredients dates back to ancient civilizations, where people used simple manual tools like mortar and pestle to grind grains, spices, and other food items. These tools, made from stones or wood, were labor-intensive and time-consuming. The mixer grinder has truly transformed the cooking experience.

Customers' expectations wrt quality of a Domestic Electric Food Mixer

While purchasing a Domestic Electric Food Mixer, the prime concern a customer has in mind is safety of the user. The safety parameters inter-alia include Shockproof body, Overload protection, Anti-skid feet, Insulation, Accessibility to moving or current carrying parts, spillage etc

In addition, determination of performance of food-mixers is also a very important aspect for evaluating the quality of food-mixers.

This necessitates conducting some actual operational tests for which the food-mixers are designed.

Safety and Performance Requirements specified in IS 4250

This Standard specifies safety and performance requirements for domestic electric food-mixers, including liquidizers, grinders, and centrifugal juicers. In this standard reference with regard to general and safety requirements and methods of test have been made to IS 302: 1979 (Safety of household and similar electrical appliances) which is a necessary adjunct to this standard.

Key features include requirements for materials, with food-contact surfaces recommended to be stainless steel or food-grade plastic, ensuring hygienic and safe operation. The Standard outlines essential tests to evaluate durability, such as resistance to temperature changes, overload protection, and operational endurance under different conditions. Each appliance is tested for its ability to withstand stress and meet safety standards against electric shock, moisture resistance, and mechanical hazards.

The Standard also ensures that the Domestic Electric Food-Mixers withstand the various fault conditions, (which may be encountered during routine usage) specified in the ISS such as spillage of liquids, Abnormal operation, Stability, Resistance to heat, fire and tracking etc. so that safety of the user is not compromised.