



IS 14756: 2022 **Stainless Steel Utensils**

IS 14756: 2022 outlines specifications for Stainless Steel Utensils used for cooking, serving, table use and storage. It ensures that utensils meet quality and safety requirements for material, design, and performance. Raw material SS sheet used to manufacture utensils must be as per IS 5522 or IS 15997. Composite bottoms should conform to IS 15960, and 3-ply constructions are defined with specific materials for each layer. Minimum sheet thickness is specified for various utensil types, e.g., 0.9 mm for cooking utensils. Shapes and sizes can vary as per manufacturer and buyer agreements. The Standard stipulates following tests on Stainless Steel Utensils-

- Workmanship and Finish- Utensils must be free from sharp edges, dents, and other defects.
- Durability: Includes mechanical, thermal shock, and dry heat tests for clad and 3-ply utensils.
- Staining Resistance: Tested in acidic and saline solutions.
- Tempered Glass Lid: Subject to impact, fragmentation, and thermal shock tests.
- Capacity must be marked in ltrs or dimensions in centimeters with no negative tolerances.
- Each utensil should include details like category, capacity, material grade, manufacturer, and batch number.
- Products meeting the standard can bear the BIS certification mark.

This standard ensures that stainless steel utensils made in India are safe, durable, and meet national quality criteria, reflecting BIS's commitment to consumer safety and product consistency.