

STANDARD INFORMATION

Standard Number: UL 763
Standard Name: Motor-operated Commercial Food Preparing Machines
Standard Edition and Issue Date: 4th Edition Dated January 31, 2012
Date of Revision: October 23, 2017
Date of Previous Revision of Standard: September 24, 2014

EFFECTIVE DATE OF NEW/REVISED REQUIREMENTS

Effective Date: **November 17, 2018**

IMPACT, OVERVIEW, AND ACTION REQUIRED

Impact Statement: A review of all Listing Reports is necessary to determine which products comply with new/revise requirements and which products will require re-evaluation. **NOTE:** Effective immediately, this revised standard will be exclusively used for evaluation of new products unless the Applicant requests in writing that current requirements be used along with their understanding that their listings will be withdrawn on Effective Date noted above, unless the product is found to comply with new/revise requirements.

Overview of Changes:

- Normal load for ice crushing ice dispensers.
- Thermoelectric cooling requirements.

Specific details of new/revise requirements are found in table below.

If the applicable requirements noted in the table are not described in your report(s), these requirements will need to be confirmed as met and added to your report(s) such as markings, instructions, test results, etc. (as required).

Client Action Required:

Information – To assist our Engineer with review of your Listing Reports, please submit technical information in response to the new/revise paragraphs noted in the attached or explain why these new/revise requirements do not apply to your product (s).

Current Listings Not Active? – Please immediately identify any current Listing Reports or products that are no longer active and should be removed from our records. We will do this at no charge as long as Intertek is notified in writing prior to the review of your reports.



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CLAUSE	VERDICT	COMMENT
		<i>Additions to existing requirements are <u>underlined</u> and deletions are shown lined-out below.</i>
33	Info	Normal Temperature Test
33.5	Info	Ice crushers
33.5.1		The input test is to be conducted processing ice cubes <u>that are approximately 1 in³(25 mm³) in size</u> 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; <u>see 33.1.8.</u>
33.5.2		<i>New clause added;</i> Ice crushers integral with an ice dispenser are to be operated as specified in 33.6.
33.6	Info	Ice dispensers
33.6.1		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. <u>If the ice dispenser includes an ice crushing feature, testing shall be conducted with and without the ice crusher operating.</u>
CUSTOMERS PLEASE NOTE: This Table and column “Verdict” can be used in determining how your current or future production is or will be in compliance with new/revised requirements.		