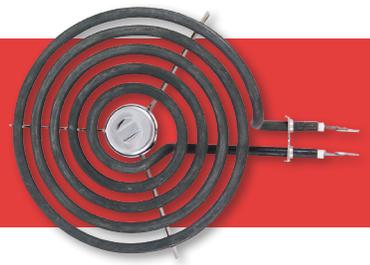


NEW REGULATIONS FOR ELECTRIC RANGES

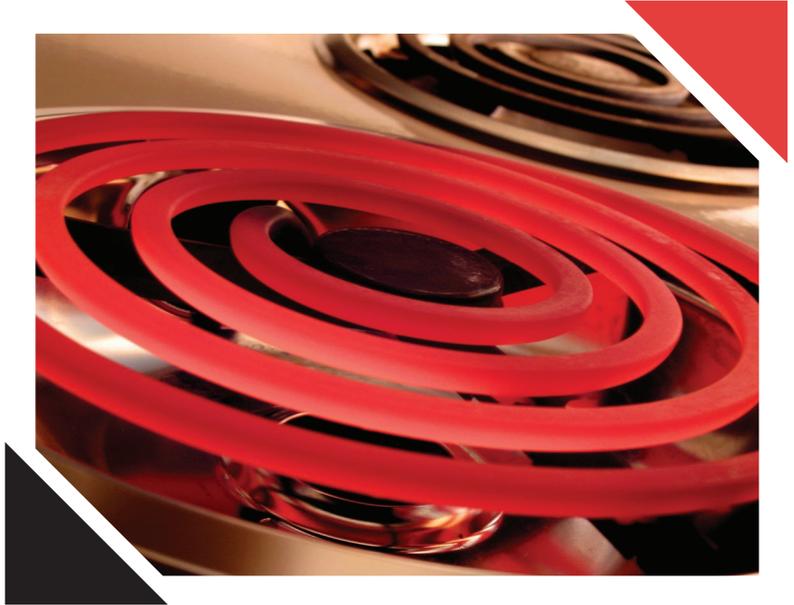


Safety Shut-Off Device

In 2018, UL regulation requires all coil top ranges to have temperature limiting capabilities to reduce the risk of cooktop oil and grease fires. **Cooking is the leading cause of household fires and fire injuries in North America**; data shows it is responsible for almost *half* of all household fires.

The new UL858 (60A) standard published by Underwriters Laboratories includes a new test requirement for cooking oil ignition. To be listed for sale anywhere in the United States, all new household electric coiled cooktops/ranges must meet the new test requirement by April 2019. In its simplest form this new test requires that an

electric coil stovetop be turned to its maximum heat setting with a pan of oil on the element and allowed to operate for 30 minutes or until the cooking oil ignites, whichever comes first. If there is ignition, then the product fails and cannot be listed for sale in North America.



All cooking appliances sold in North America are subject to testing and meeting established industry standards for safety. Until now there has never been a testing requirement to help prevent stovetop cooking fires, especially in those instances where the stovetop is left unattended (the leading reason for these fires).

How Does It Work?

When the safety shut-off device detects a pan temperature near the limit, the burner will shut off automatically until a lower, safe pan temperature is reached. At that point, heat will resume to the burner. This will not affect every day cooking, as automatic shut-off is temporary and only happens at very high temperatures.

During the temporary automatic shut-off:

- The burner will cycle ON (bright red) and OFF (dark) to maintain safe cooking temperatures.
- When cycling OFF, the burner retains enough heat to continue cooking. The burner will cycle back ON automatically.
- This cycling will continue during the cooking time.

**To avoid overcooking, remove pans from the burner when the food is cooked. Avoid placing anything on the burner until it has cooled completely.*