## Dont Let a Quick Decision Fail Your Family or Pocket in Inspections

## true INDUCTION 5

## Why You Should Choose Certified Cooktops

In 2018, Underwriters Laboratories (UL) introduced a new safety regulation requiring electric coil cooktops and ranges to have a feature that limits high temperatures in order to reduce the risk of stovetop fires caused by cooking oil and grease. Cooking accidents are the primary cause of household fires and burn injuries in North America, with data showing cooking is responsible for nearly half of all home fires. The new UL858 standard includes a test to check for ignition of cooking oil. For an electric coil cooktop or range to be approved for sale in the United States, it must pass this new test by April 2019. Basically, this test involves turning an



electric coil stovetop to maximum heat with a pan of oil on the element and letting it run for 30 minutes or until the oil catches fire, whichever happens first. If the oil ignites, the product fails and cannot be sold in North America. All cooking appliances marketed in North America must be tested and meet established safety standards. Until now, there has never been a test to help prevent stovetop cooking fires, especially when the cooktop is left unattended (the main cause of these fires).

The safety shut-off device works by automatically turning off the burner when it senses the pan temperature is nearing the limit. Once the pan cools to a safer temperature, the device will resume heating the burner. This will not affect normal cooking, since the automatic shut-off is temporary and only occurs at extremely high temperatures.

## **During the Temporary Automatic Shut-Off:**

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