Household Electric Ranges

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ASSOCIATION OF HOME APPLIANCE MANUFACTURERS

Leadership ➤ Knowledge ➤ Innovation

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PREFACE

The Association of Home Appliance Manufacturers develops standards in accordance with AHAM's "Policy and Procedures Governing Technical Standards" which states:

> "AHAM Standards shall be in the best interest, mutually, of consumers who use appliances, the industries which provide and service appliances, and other interested parties. They shall relate to actual use conditions, be technically and scientifically sound."

Use or observance of AHAM standards is voluntary.

This standard contains

> Test procedures that may be applied to any brand or model of household electric range for measuring performance. Results of tests in accordance with this standard may be publicly stated.
>
> Recommended levels of performance which are considered important to include but which, necessarily, are recommendations only.

With regard to safety, AHAM recommends that all appliance products--both major and portable--manufactured or marketed in the United States be submitted to an appropriate independent laboratory for inspection and listing in conformance with the safety standards and procedures followed by such laboratories. The relevant standard for electric ranges is ANSI/UL 858, "Standard for Safety, Household Electric Ranges."

AHAM welcomes comments and suggestions regarding this standard. Any standard may be reviewed and improved as needed. Any interested party, at any time, may request a change in an AHAM standard. Such request should be addressed to AHAM's President, and should be accompanied by a statement of reason for the request and a suggested alternate proposal.

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1. PURPOSE

This standard establishes a uniform, repeatable procedure or standard method for evaluating the performance of household electric ranges as indicated in Section 2.

The standard methods provide a means to compare and evaluate different brands and models of household electric ranges regarding characteristics significant to product use.

The standard methods are not intended to inhibit improvement and innovation in product testing, design or performance.

2. SCOPE

This standard applies to household electric ranges: free-standing ranges equipped with surface units and one or more ovens; built-in combinations of surface units and one or more ovens; wall-mounted ovens with one or more ovens; built-in ovens with one or more ovens; and counter-mounted surface assemblies. Microwave oven performance is not included.

Hereinafter, the word "range" will apply to all the above types unless otherwise specified.

3. DEFINITIONS

3.1. Definitions of Operations Performed on Range Products

3.1.1. Oven Cooking

3.1.1.1. Baking. To cook food by a combination of radiated, convected and conducted heat.

3.1.1.2. Broiling. To cook food by exposure to radiant heat.

3.1.1.3. Roasting. To cook meat by a combination of radiated, convected and conducted heat with a minimum of moisture present.

3.1.2. Surface Cooking. To cook food by heat conducted through a cooking container (utensil).

3.1.2.1. Boiling. To cook food using water as a medium to assist in conducting heat.

3.1.2.2. Frying. To cook food using oil or fat as a medium to assist in conducting heat.

3.1.3. Oven Cleaning

3.1.3.1. Pyrolytic Self-Cleaning Oven. A cooking compartment that uses a process whereby the cooking soil is reduced to light ash during a separate high temperature cycle.

The remaining ash is removable with a damp cloth.

3.1.3.2. Continuous Cleaning Oven. Oven soil is gradually reduced to a presentably clean condition on porous porcelain enamel (3.5.1.2) during normal baking or roasting operations.