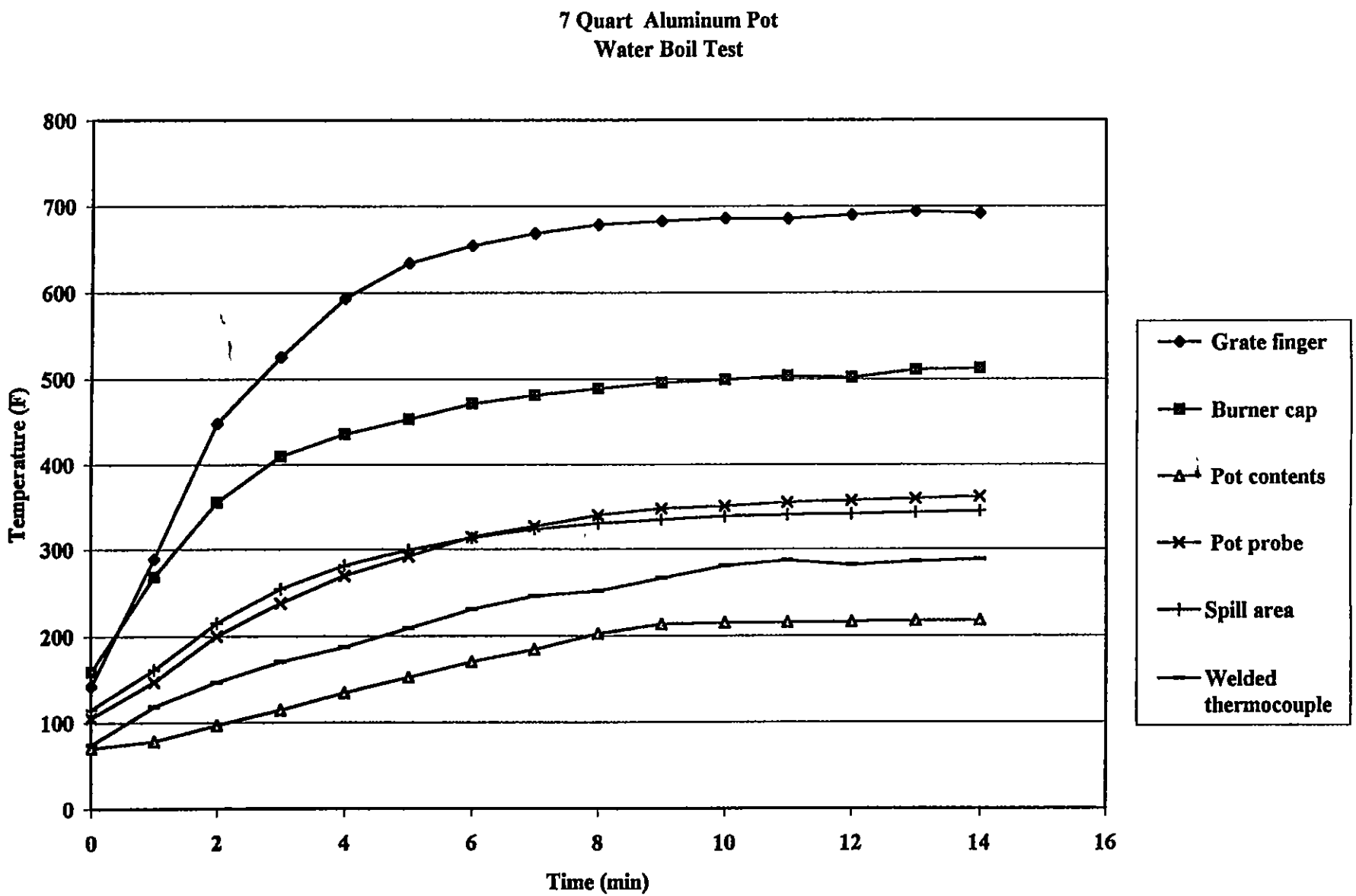
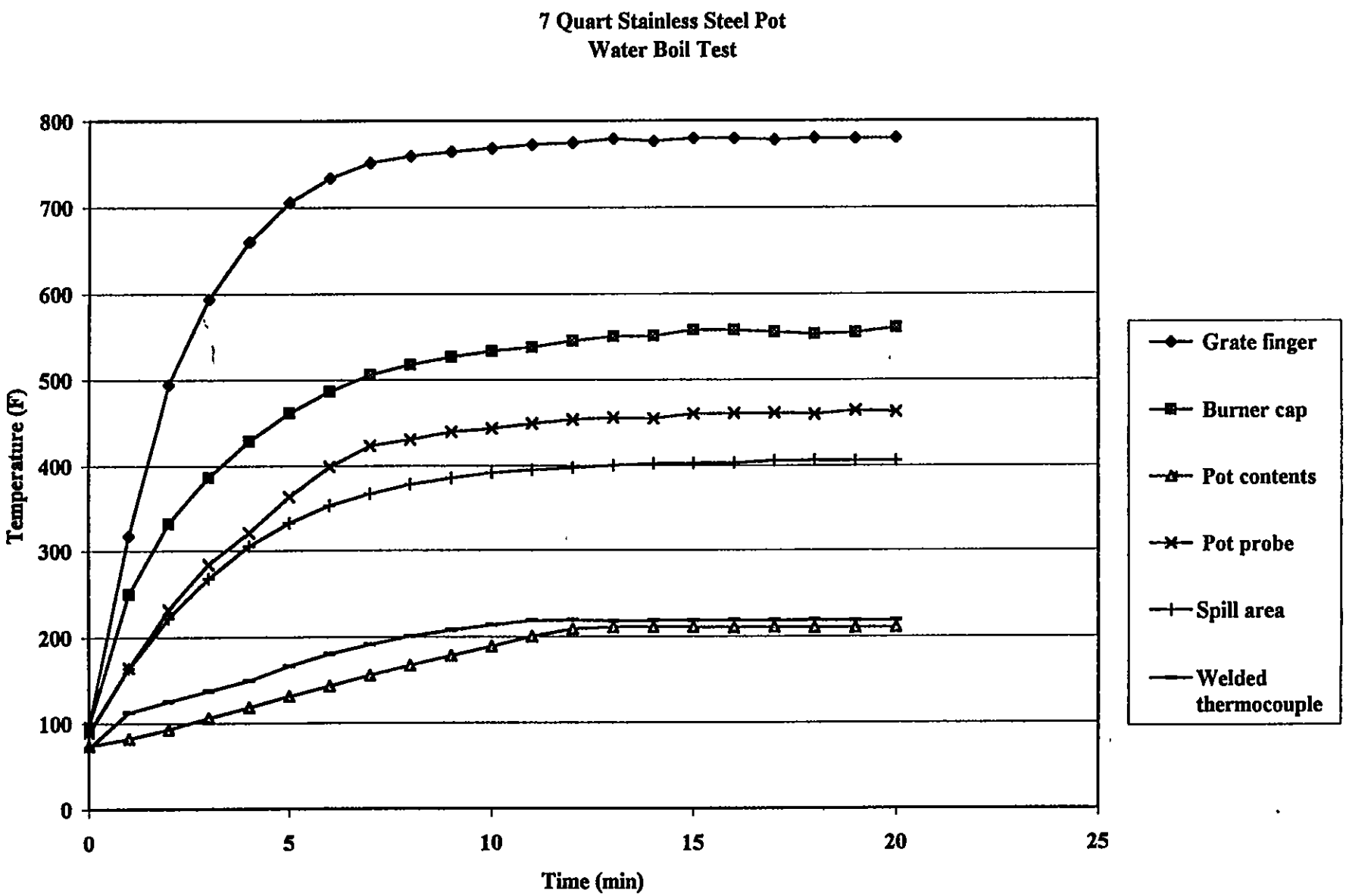
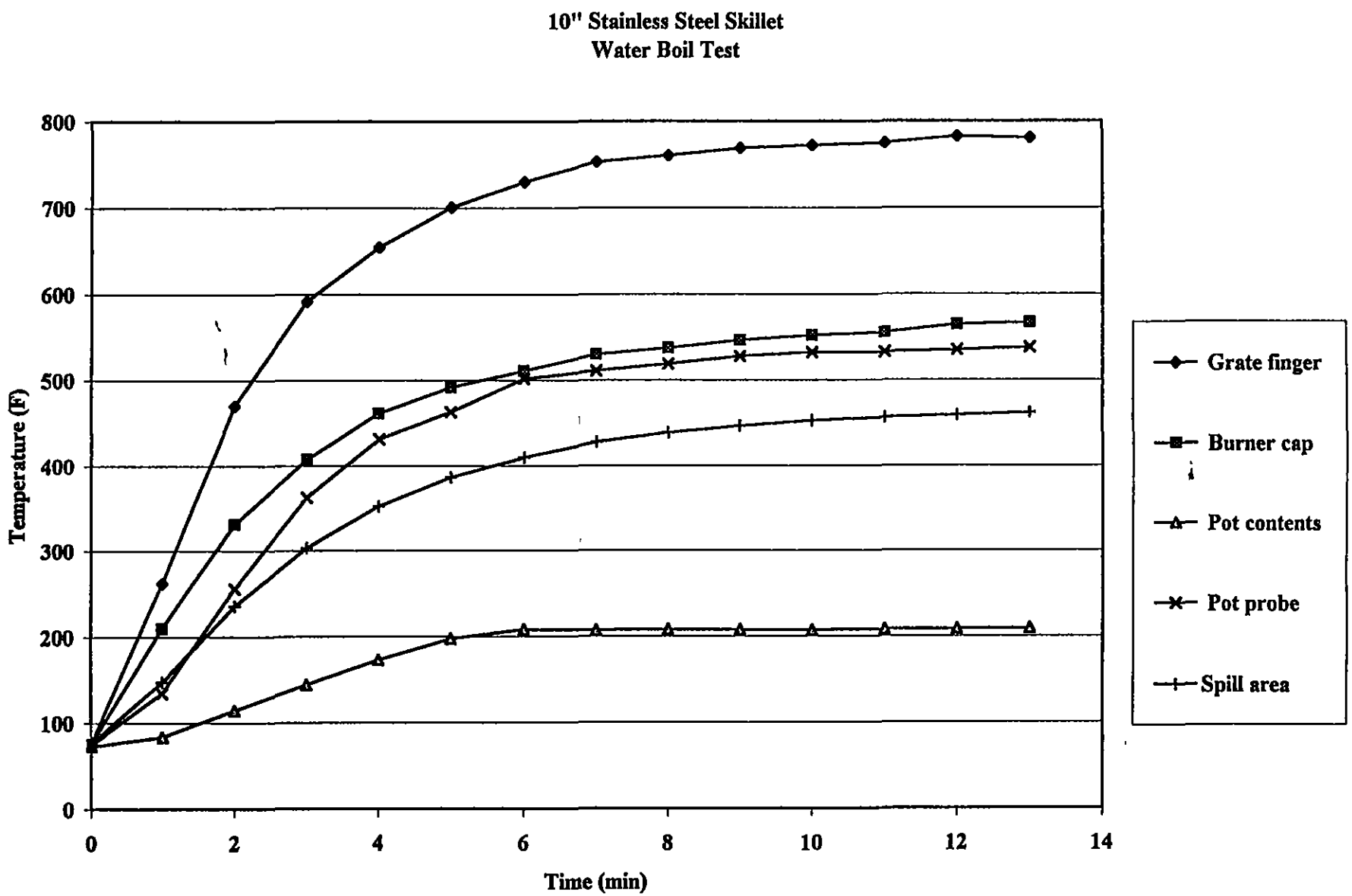

7 Quart Aluminum Pot
Water Boil Test
Temperature (F)
800
700
600
500
400
300
200
100
0
0
2
4
6
8
10
12
14
16
Time (min)
Grate finger
Burner cap
Pot contents
Pot probe
Spill area
Welded thermocouple

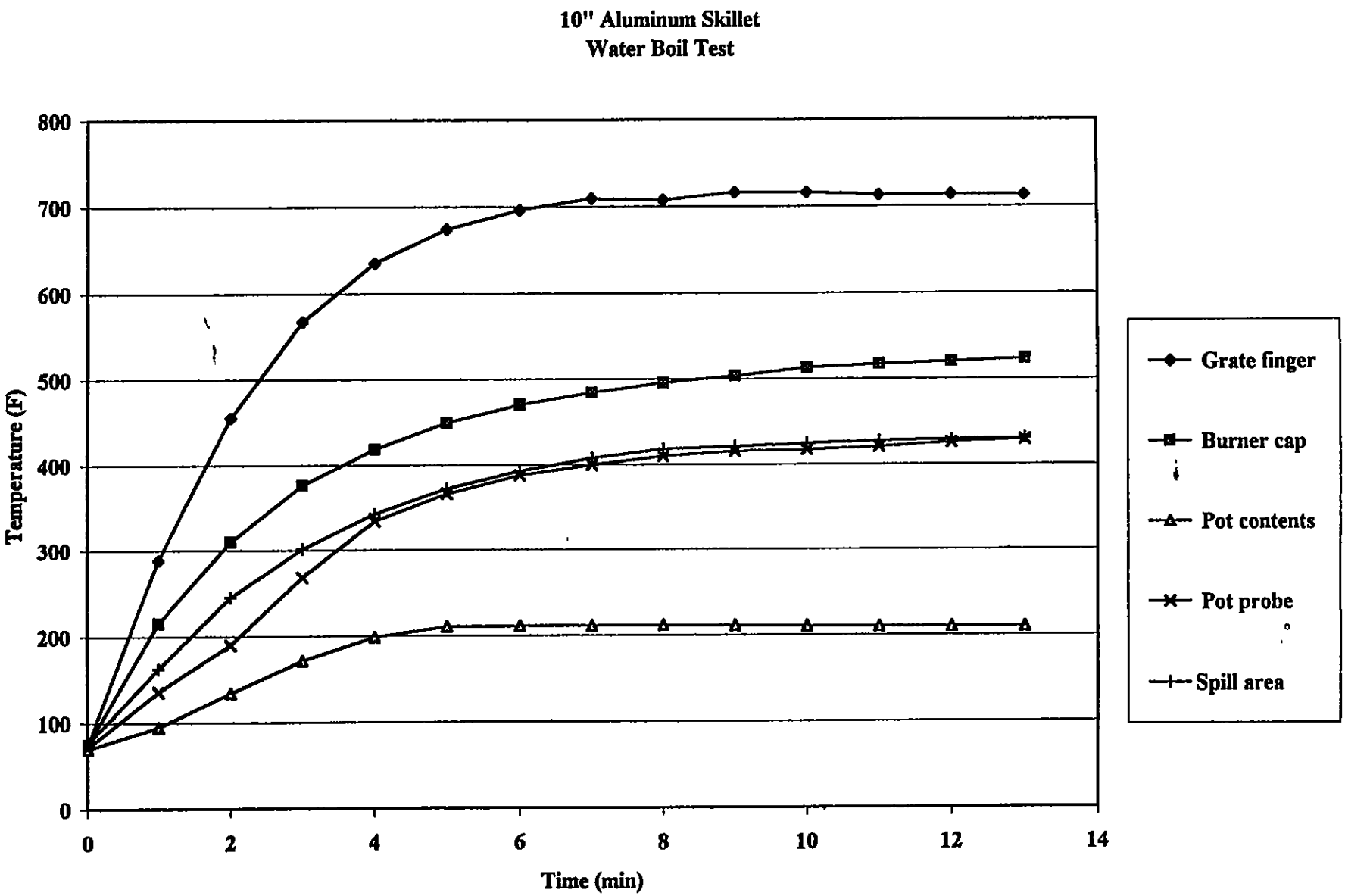
test59a.xls


7 Quart Stainless Steel Pot
Water Boil Test
Temperature (F)
800
700
600
500
400
300
200
100
0
0
5
10
15
20
25
Time (min)
Grate finger
Burner cap
Pot contents
Pot probe
Spill area
Welded thermocouple

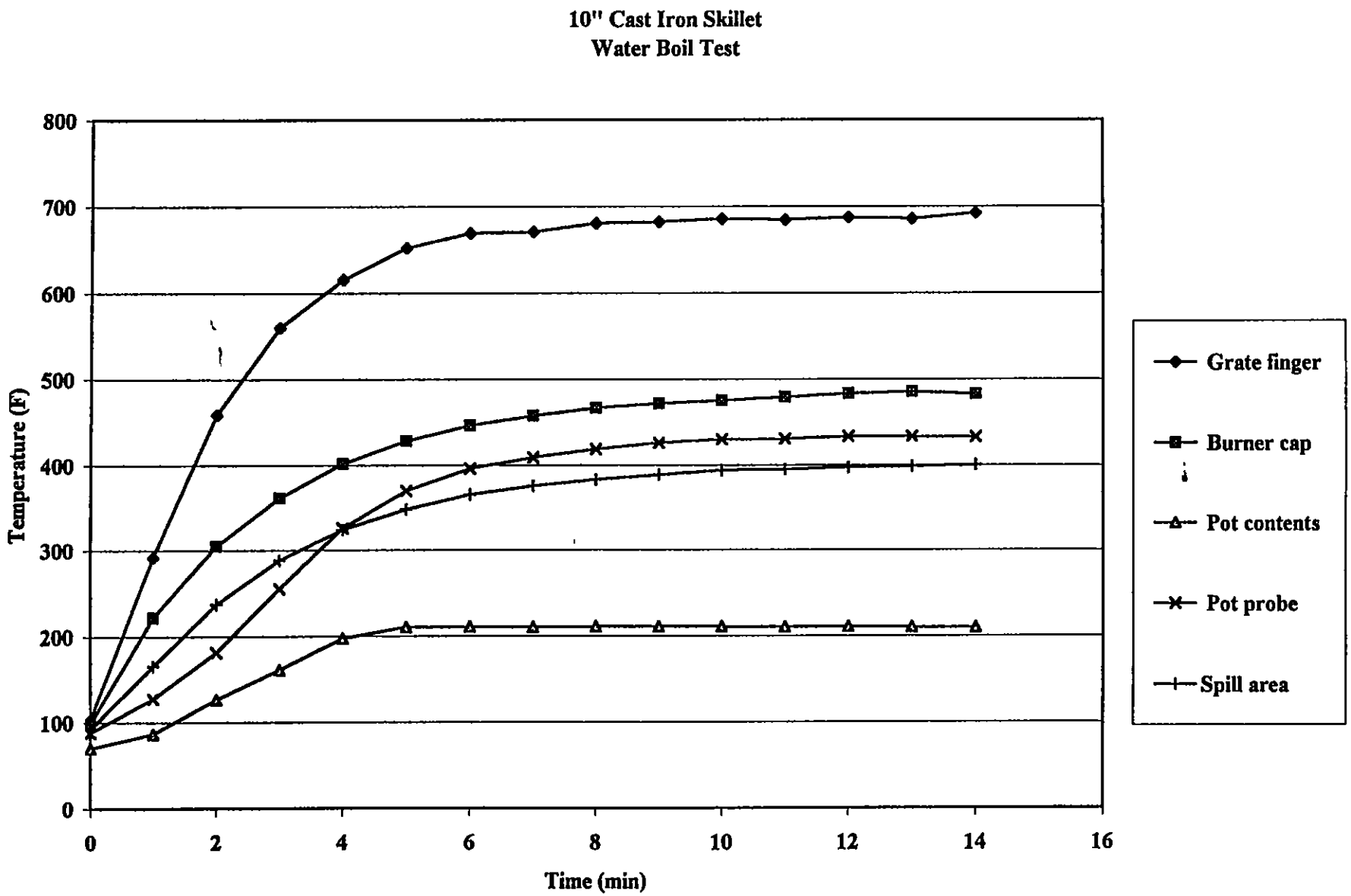
test61a.xls


10" Stainless Steel Skillet
Water Boil Test
Temperature (F)
800
700
600
500
400
300
200
100
0
0
2
4
6
8
10
12
14
Time (min)
Grate finger
Burner cap
Pot contents
Pot probe
Spill area

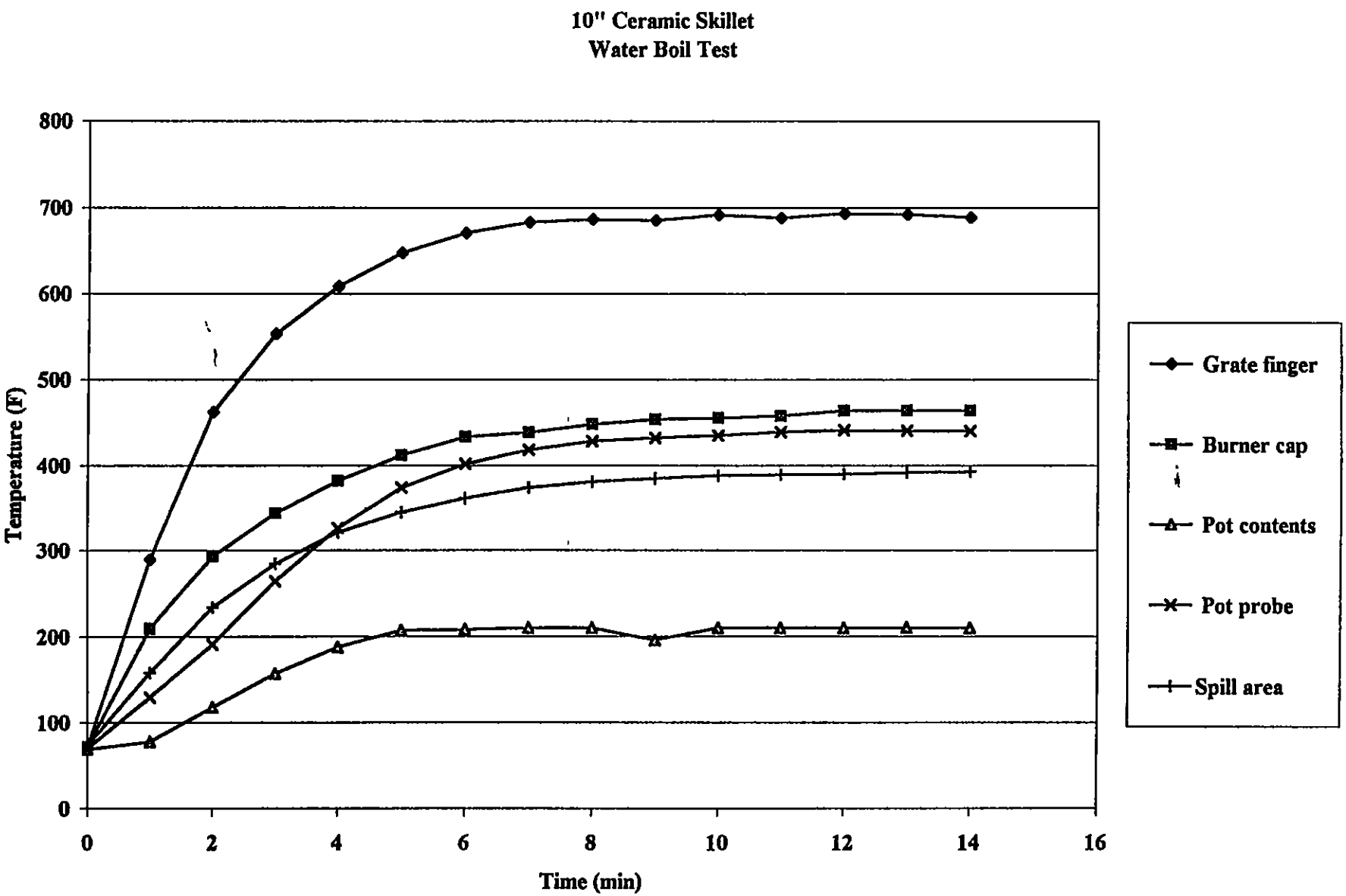
test11a.xls


10" Aluminum Skillet
Water Boil Test
Temperature (F)
800
700
600
500
400
300
200
100
0
0
2
4
6
8
10
12
14
Time (min)
Grate finger
Burner cap
Pot contents
Pot probe
Spill area

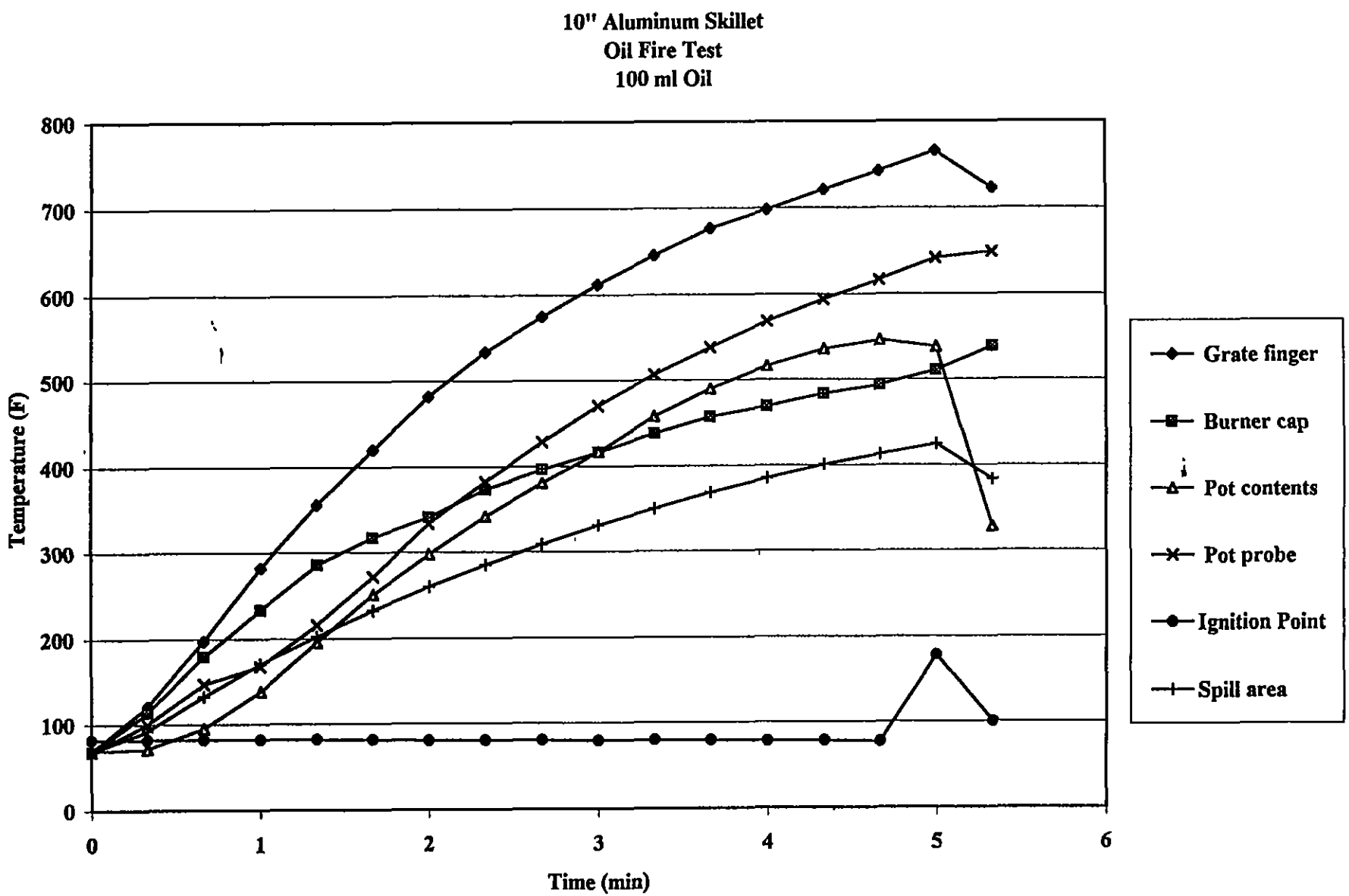
test09a xls


10" Cast Iron Skillet
Water Boil Test
Temperature (F)
800
700
600
500
400
300
200
100
0
0
2
4
6
8
10
12
14
16
Time (min)
Grate finger
Burner cap
Pot contents
Pot probe
Spill area

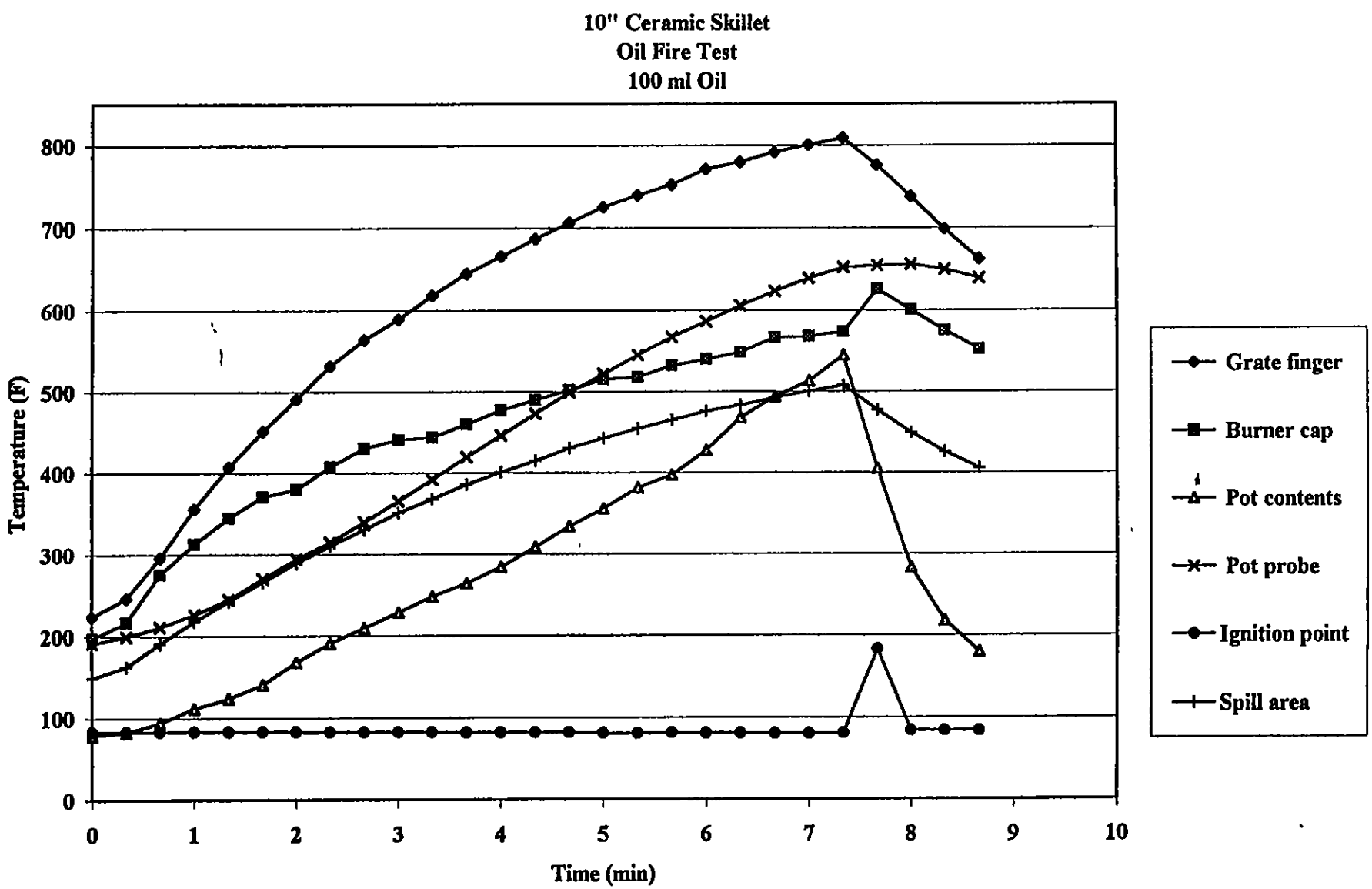
test08a.xls


10" Ceramic Skillet
Water Boil Test
Temperature (F)
800
700
600
500
400
300
200
100
0
0
2
4
6
8
10
12
14
16
Time (min)
Grate finger
Burner cap
Pot contents
Pot probe
Spill area

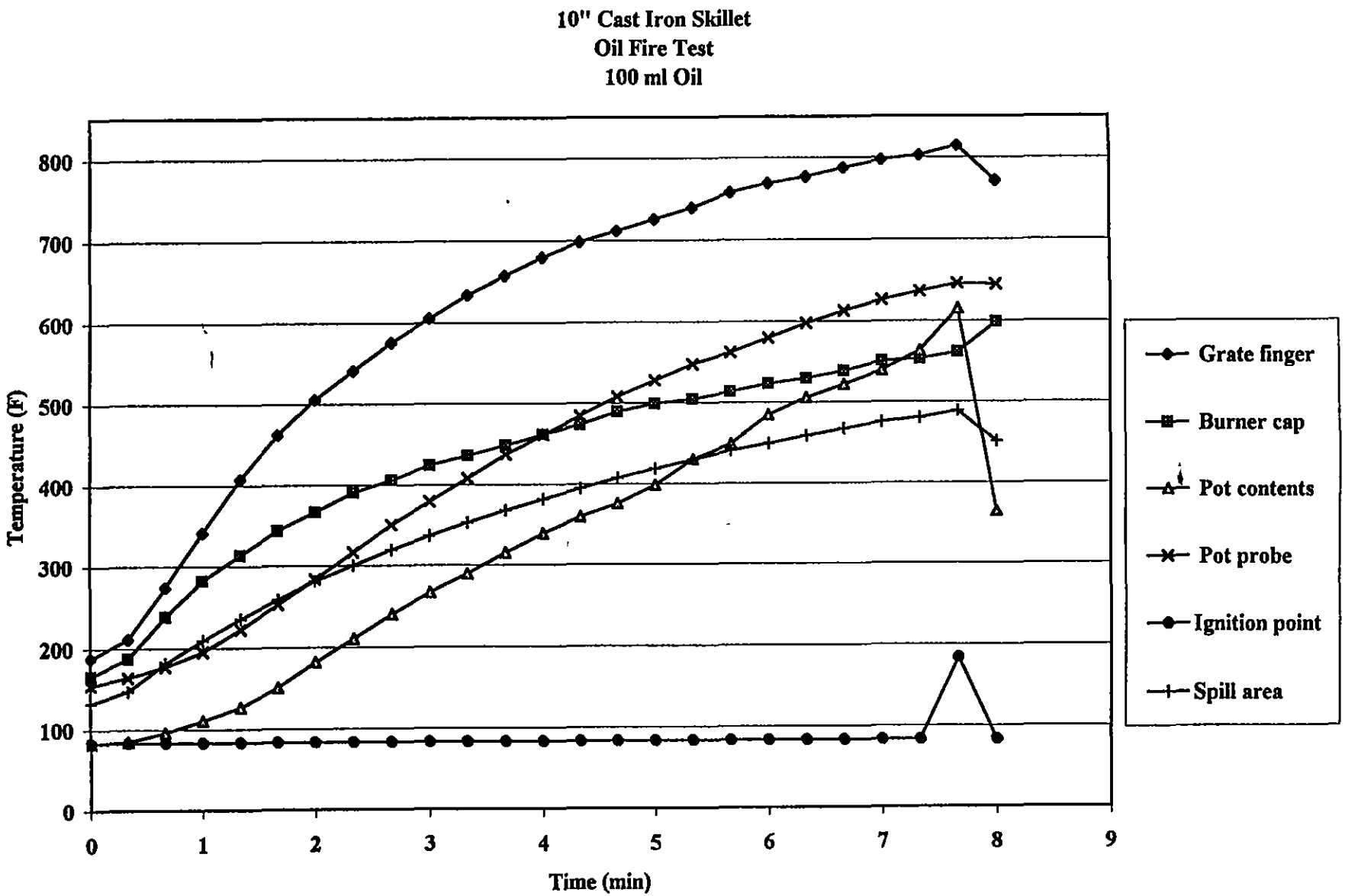
test07a.xls


10" Aluminum Skillet
Oil Fire Test
100 ml Oil
Temperature (F)
800
700
600
500
400
300
200
100
0
0
1
2
3
4
5
6
Time (min)
Grate finger
Burner cap
Pot contents
Pot probe
Ignition Point
Spill area

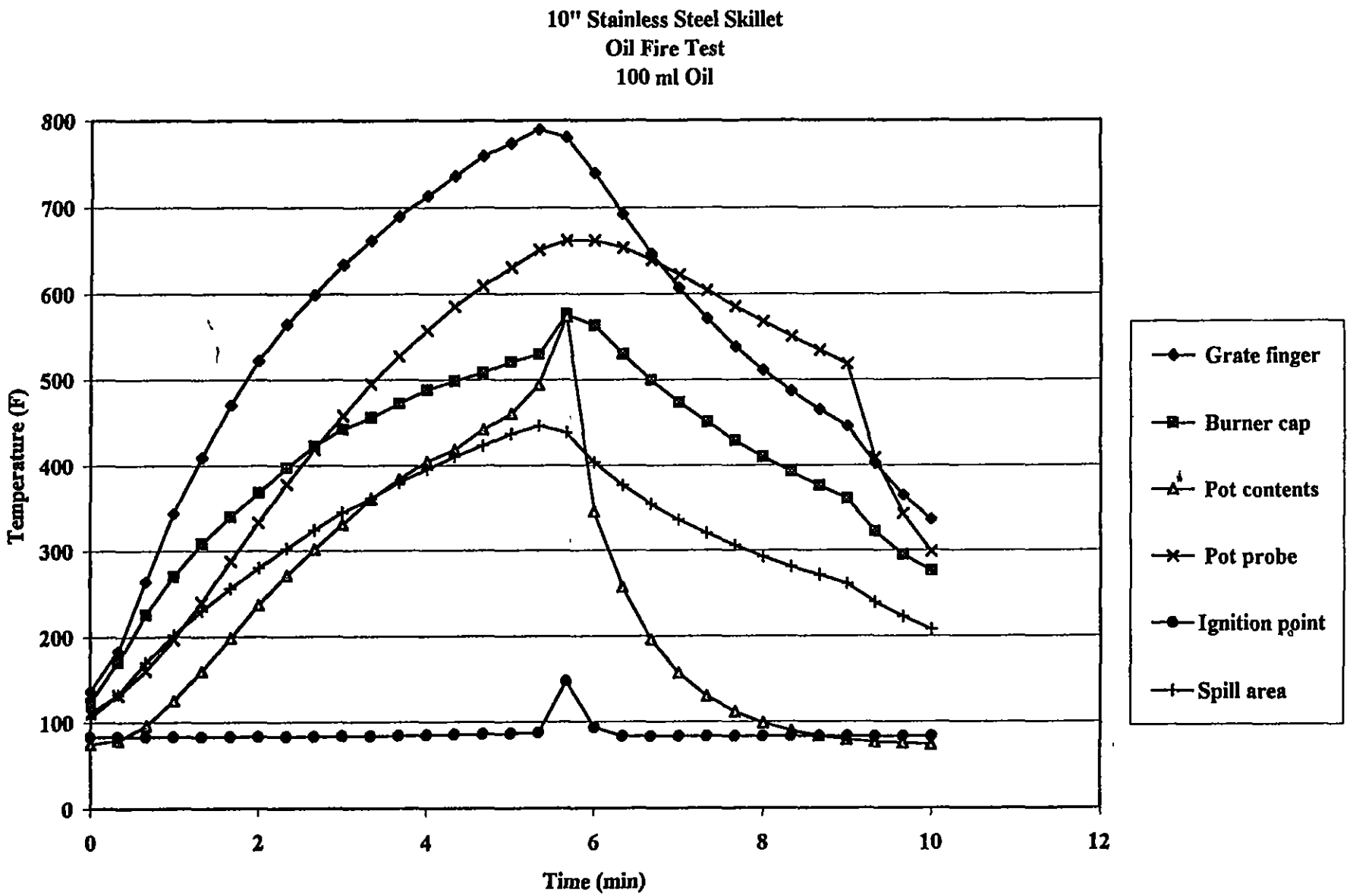
test25a.xls


10" Ceramic Skillet
Oil Fire Test
100 ml Oil
Temperature (F)
0
100
200
300
400
500
600
700
800
Time (min)
0
1
2
3
4
5
6
7
8
9
10
Grate finger
Burner cap
Pot contents
Pot probe
Ignition point
Spill area

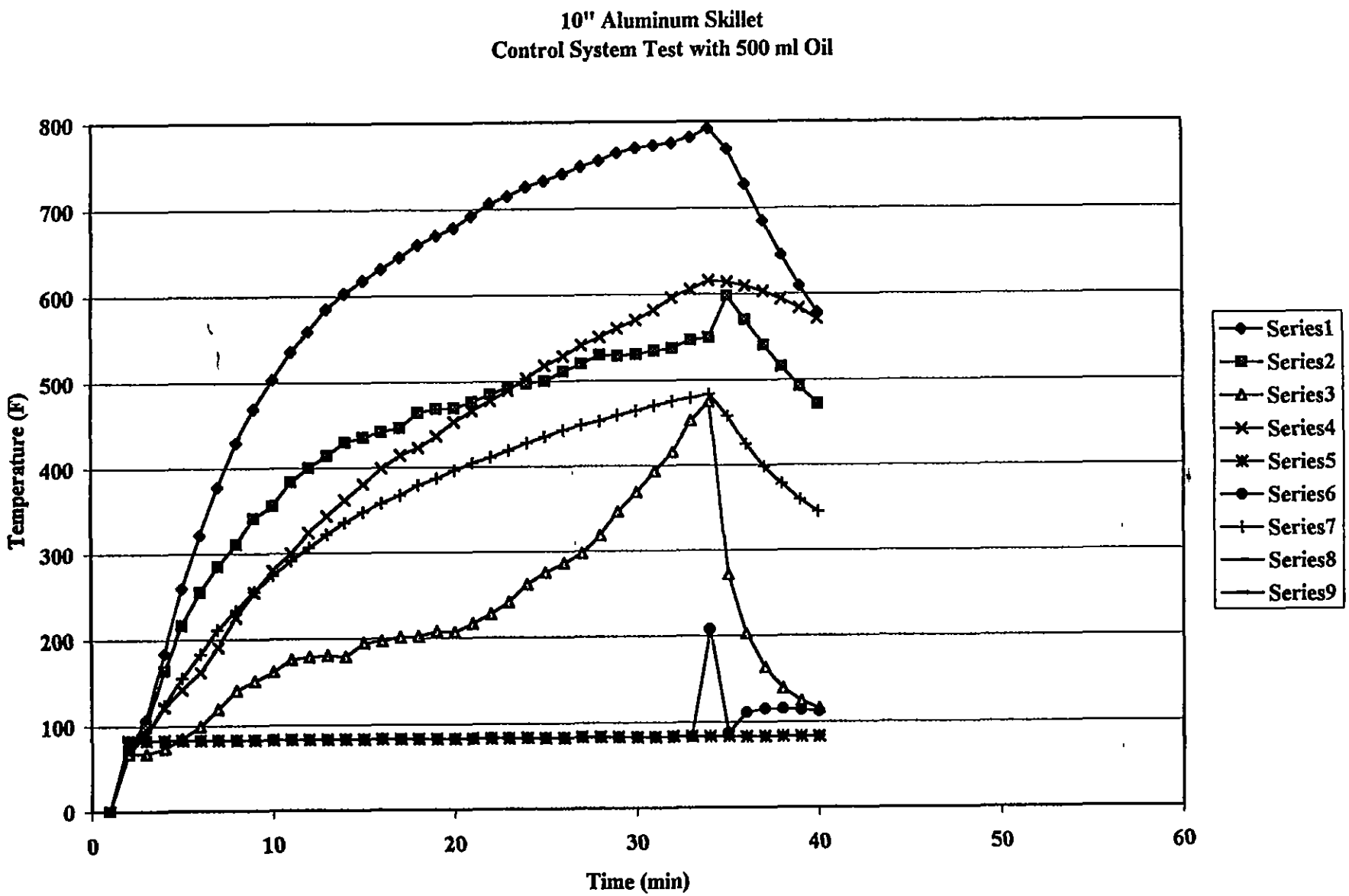
test24a.xls

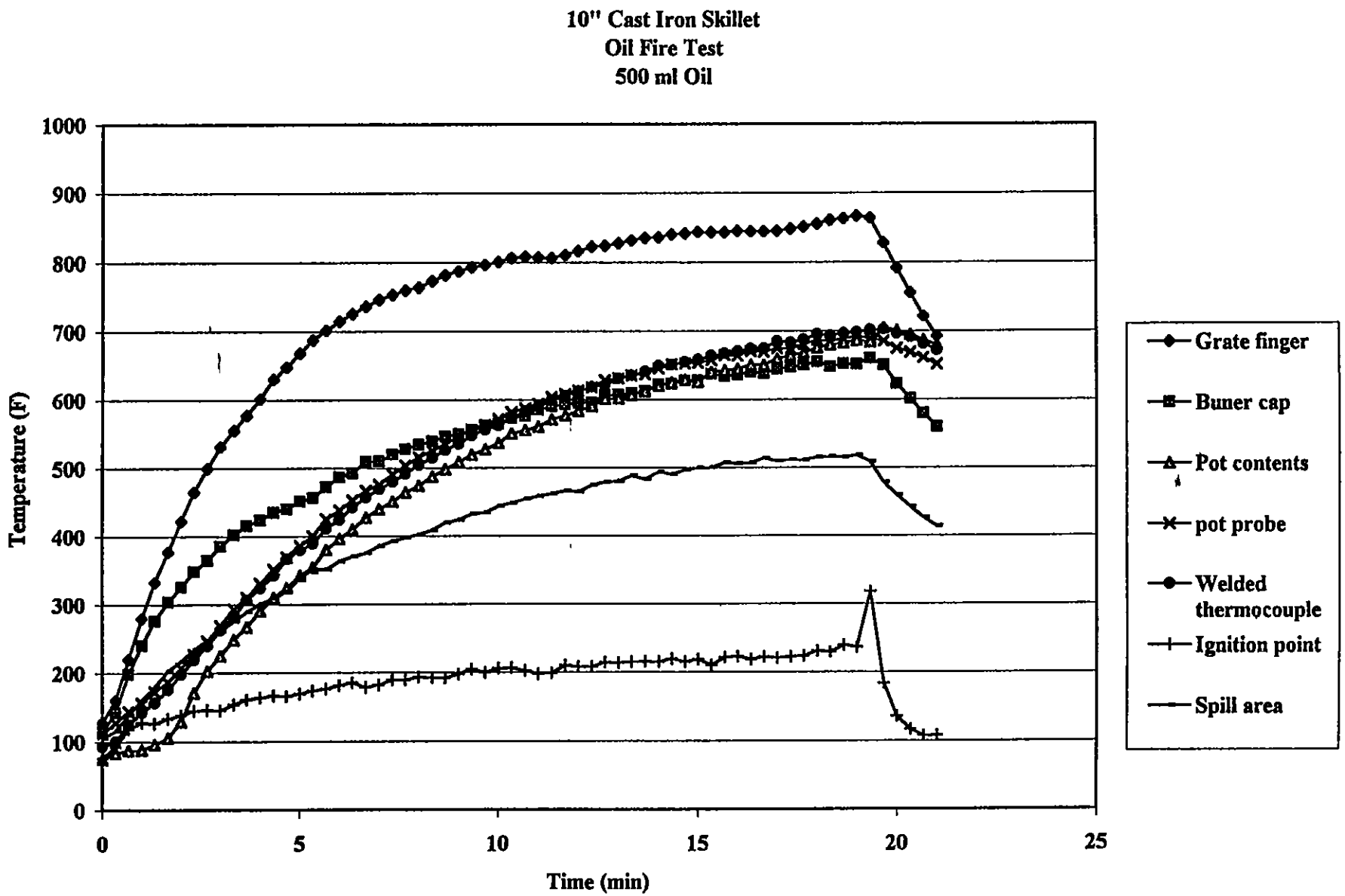

10" Cast Iron Skillet
Oil Fire Test
100 ml Oil
Temperature (F)
0
100
200
300
400
500
600
700
800
Time (min)
0
1
2
3
4
5
6
7
8
9
Grate finger
Burner cap
Pot contents
Pot probe
Ignition point
Spill area

test23a.xls

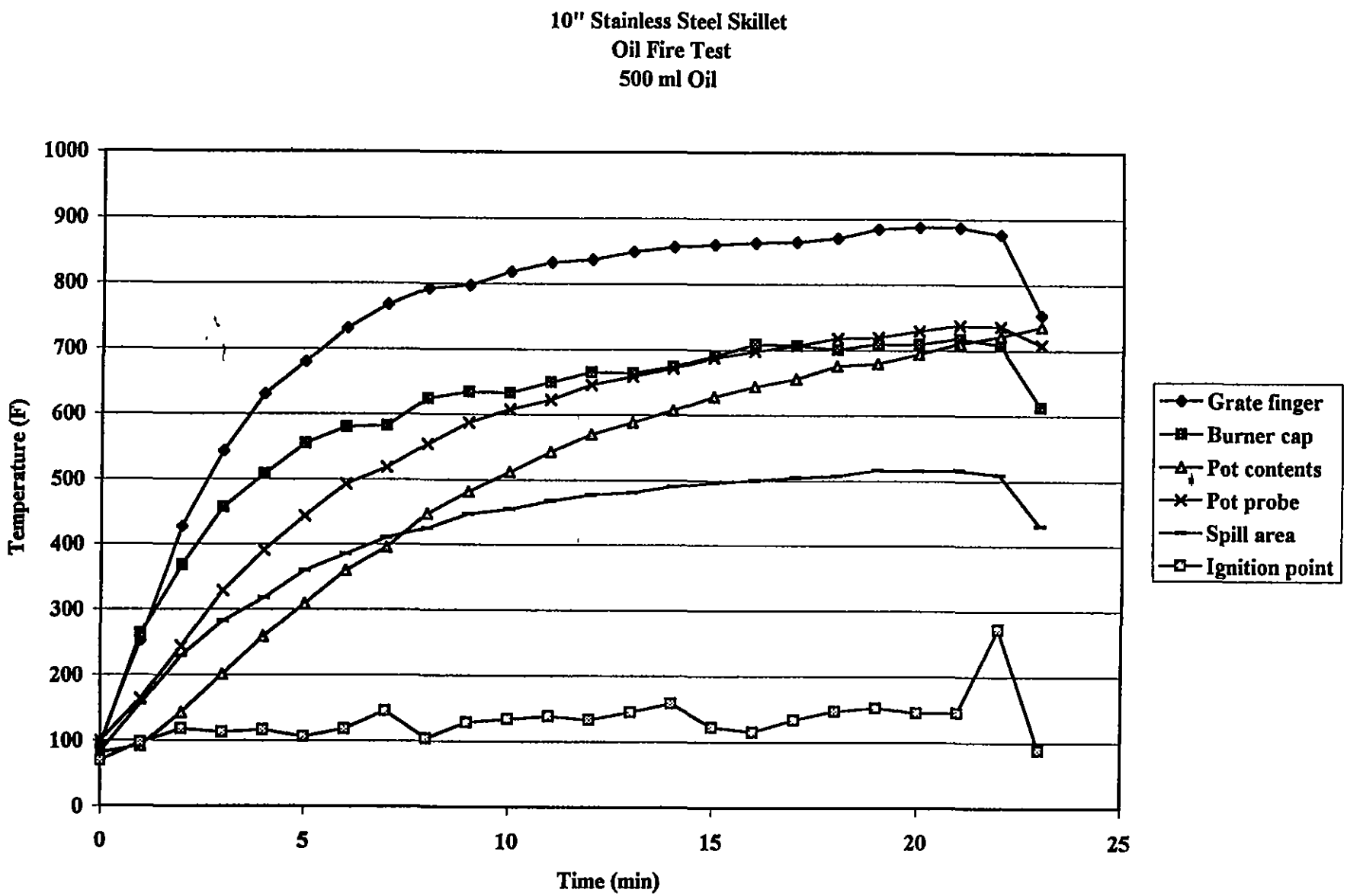

10" Stainless Steel Skillet
Oil Fire Test
100 ml Oil
Temperature (F)
800
700
600
500
400
300
200
100
0
0
2
4
6
8
10
12
Time (min)
Grate finger
Burner cap
Pot contents
Pot probe
Ignition point
Spill area

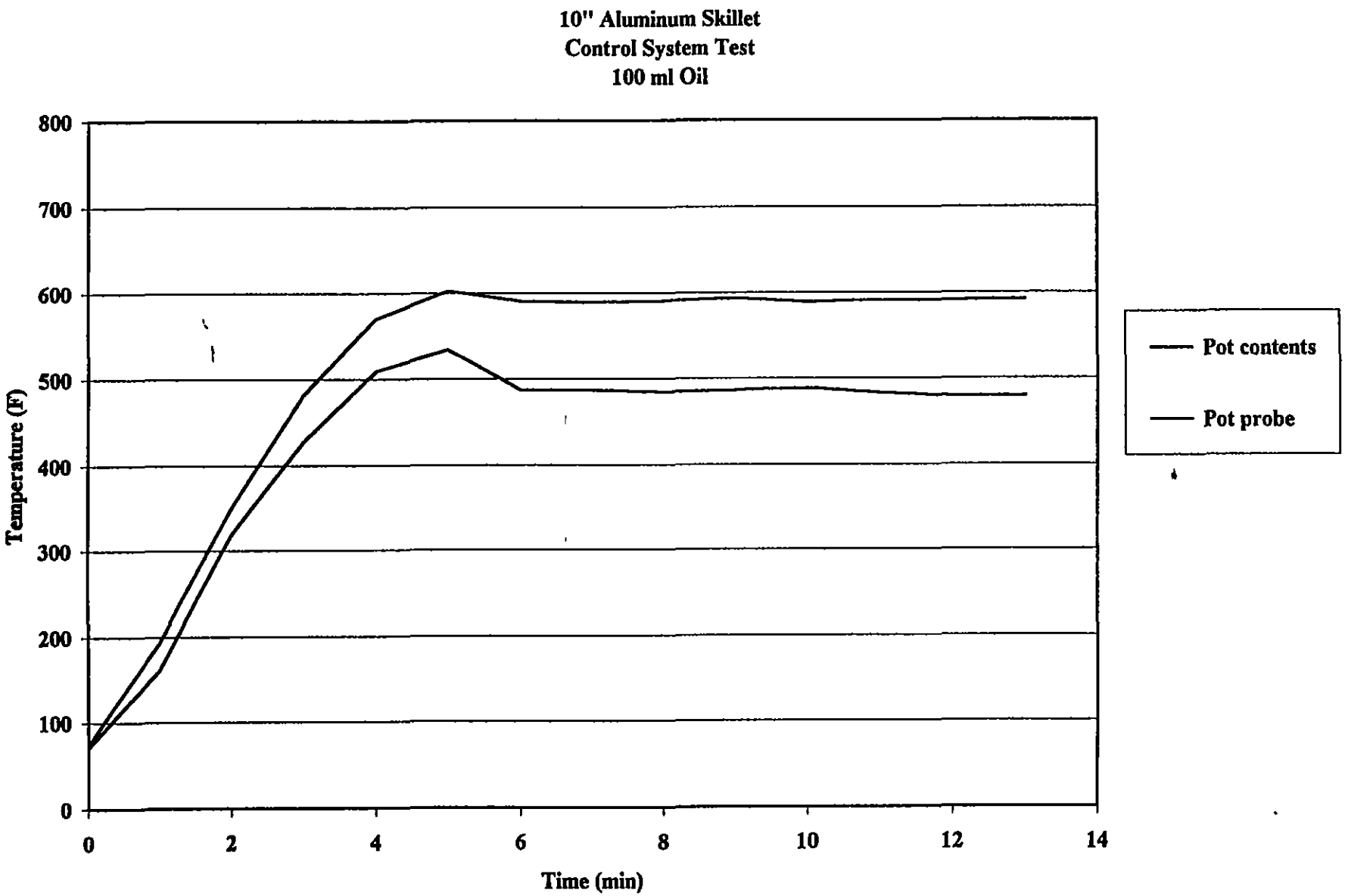
test22a.xls


10" Aluminum Skillet
Control System Test with 500 ml Oil
Temperature (F)
Time (min)
0
100
200
300
400
500
600
700
800
0
10
20
30
40
50
60
Series1
Series2
Series3
Series4
Series5
Series6
Series7
Series8
Series9

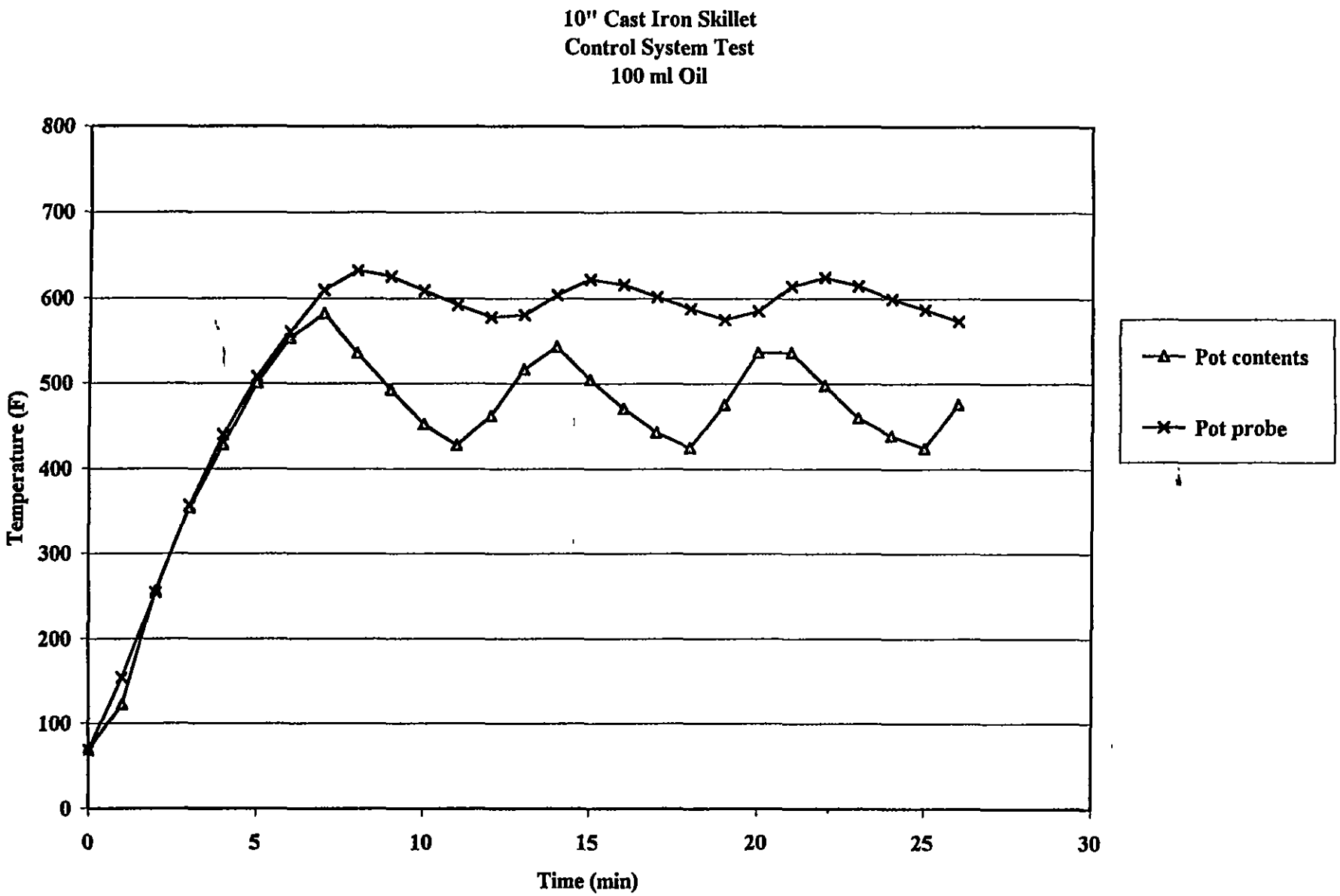


cast5003a.xls

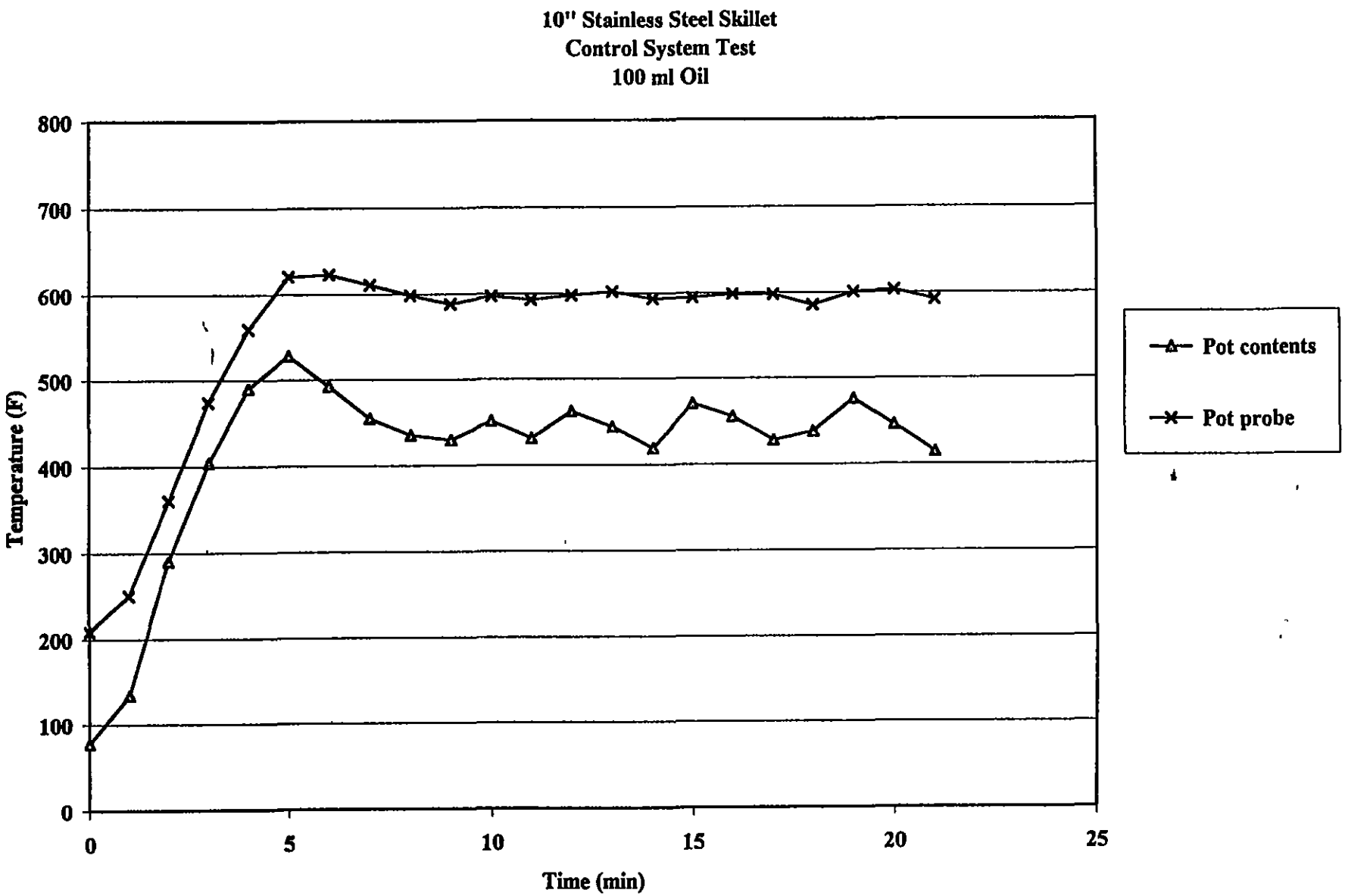

10" Stainless Steel Skillet
Oil Fire Test
500 ml Oil
Temperature (F)
1000
900
800
700
600
500
400
300
200
100
0
0
5
10
15
20
25
Time (min)
Grate finger
Burner cap
Pot contents
Pot probe
Spill area
Ignition point


10" Aluminum Skillet
Control System Test
100 ml Oil
800
700
600
500
400
300
200
100
0
Temperature (F)
0
2
4
6
8
10
12
14
Time (min)
Pot contents
Pot probe

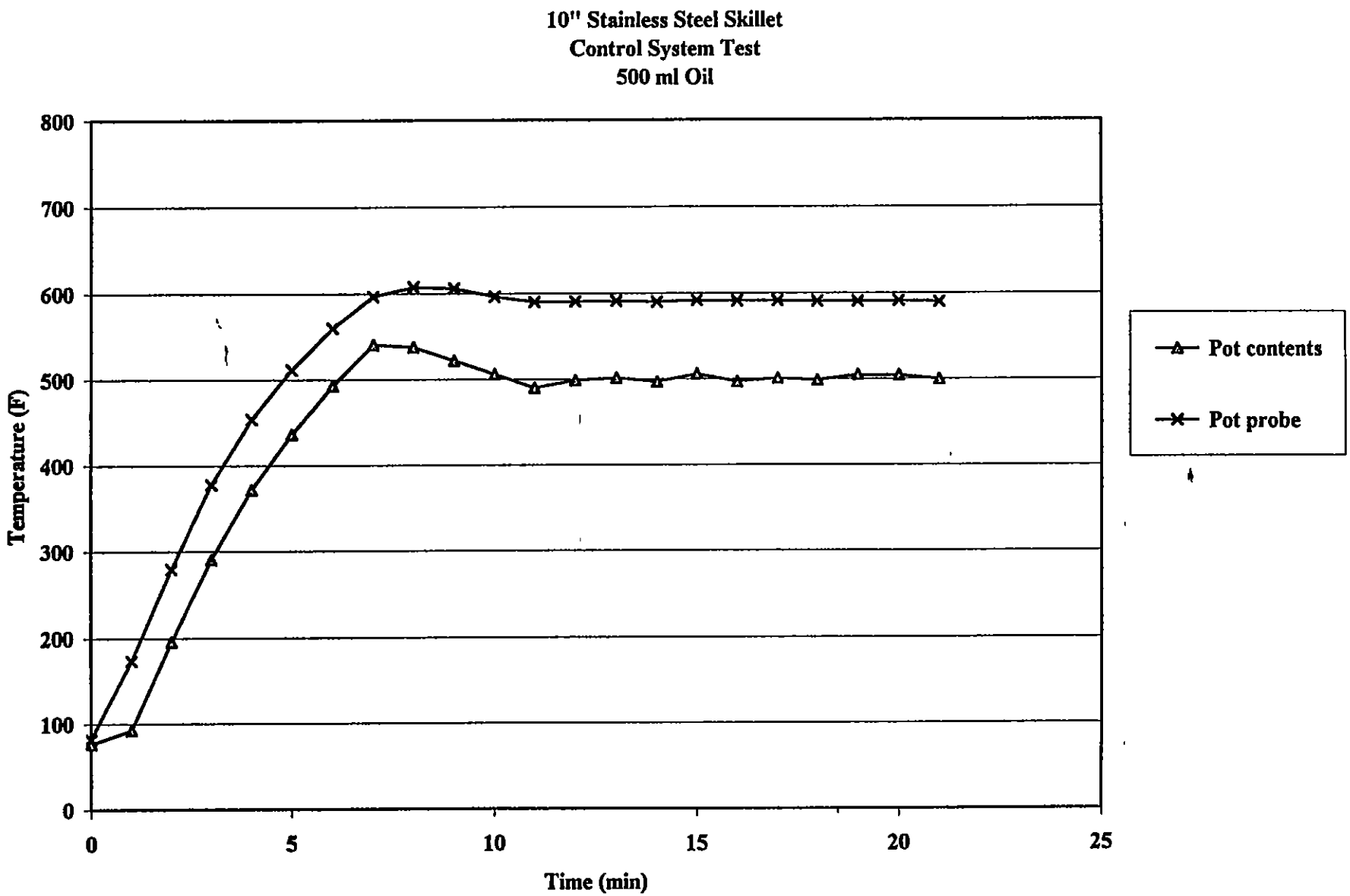
test29a.xls


10" Cast Iron Skillet
Control System Test
100 ml Oil
Temperature (F)
800
700
600
500
400
300
200
100
0
0
5
10
15
20
25
30
Time (min)
Pot contents
Pot probe

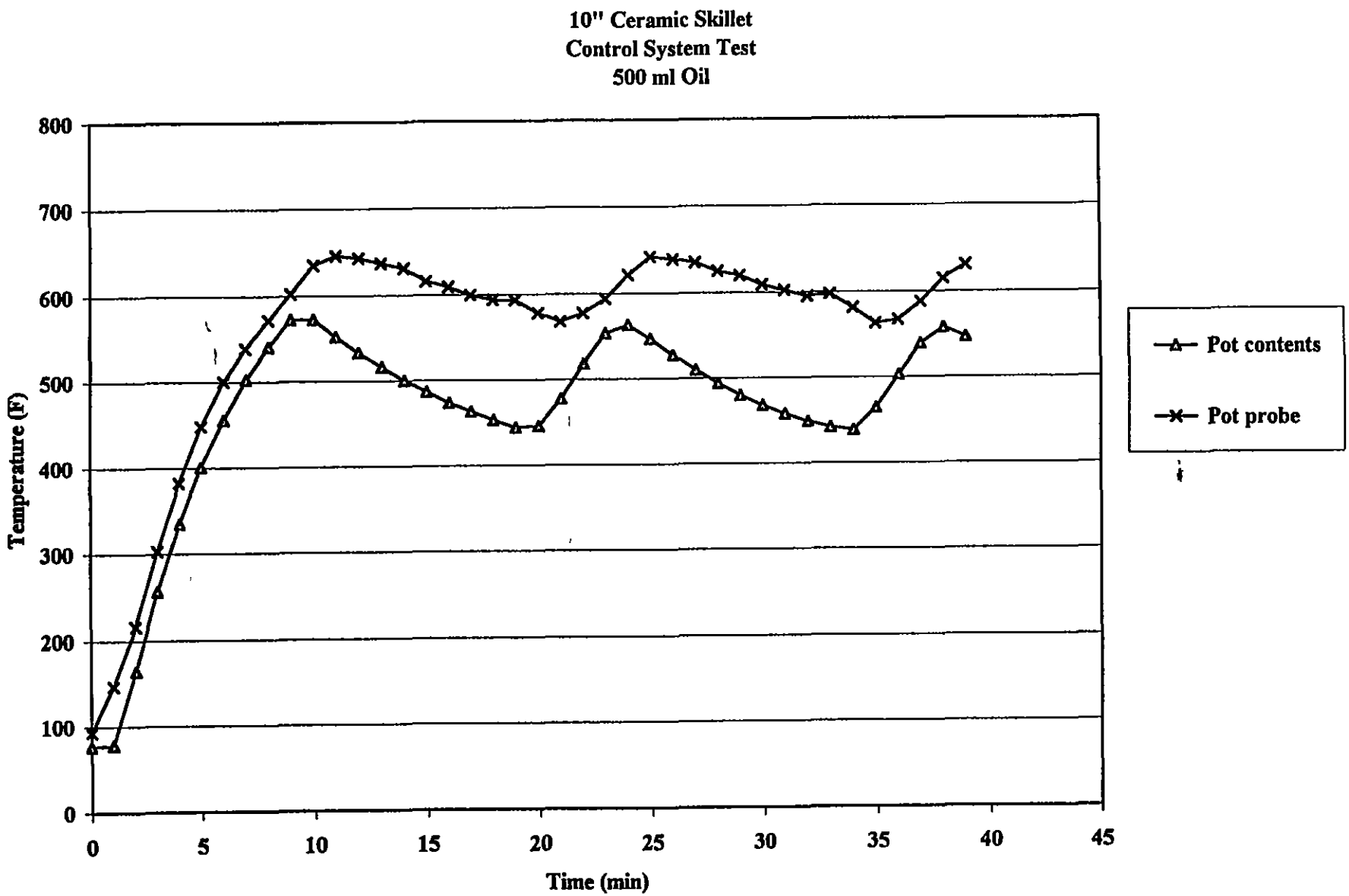
test28a.xls


10" Stainless Steel Skillet
Control System Test
100 ml Oil
Temperature (F)
800
700
600
500
400
300
200
100
0
0
5
10
15
20
25
Time (min)
Pot contents
Pot probe

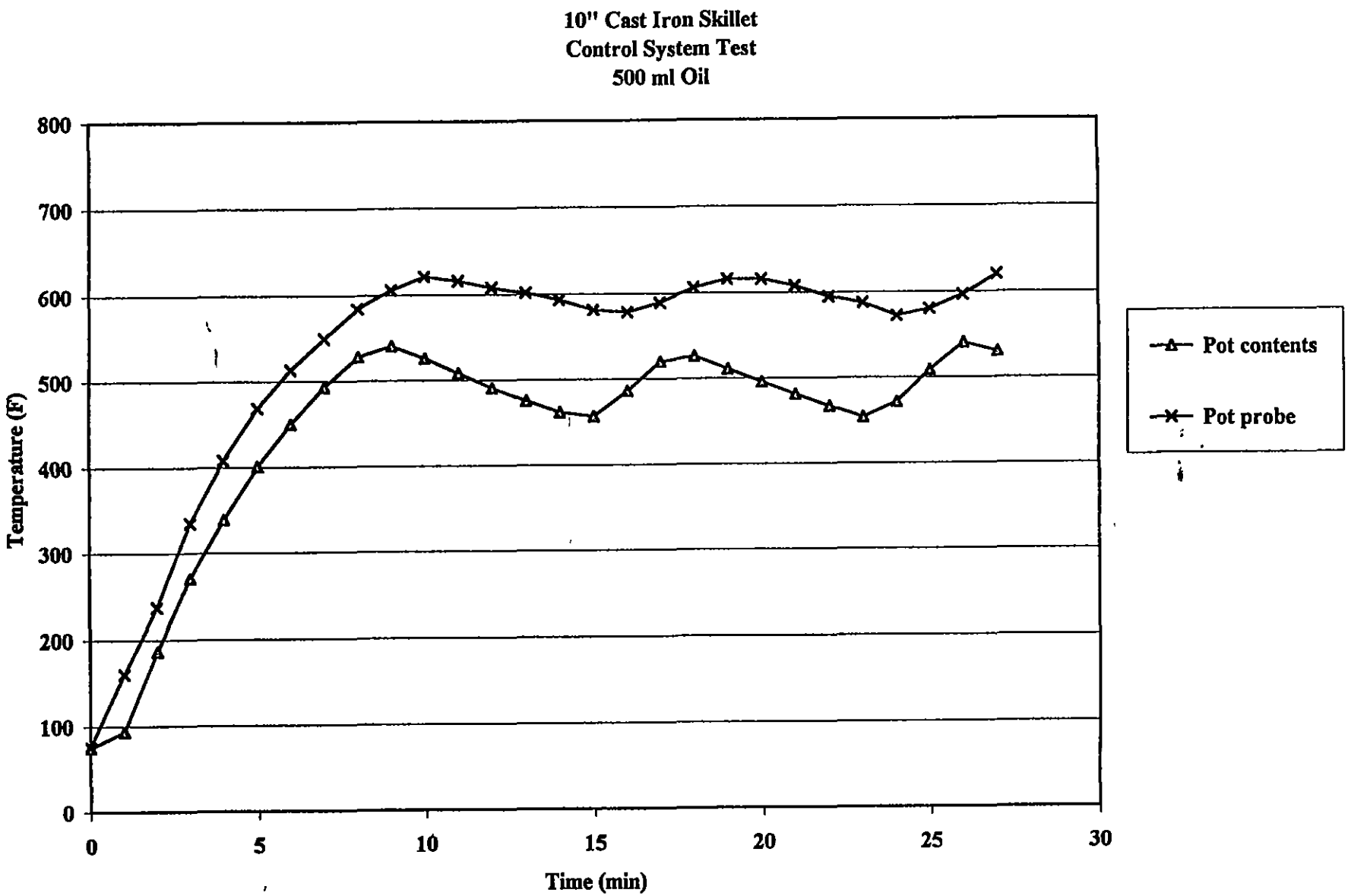
test26a.xls


10" Stainless Steel Skillet
Control System Test
500 ml Oil
800
700
600
500
400
300
200
100
0
Temperature (F)
0
5
10
15
20
25
Time (min)
Pot contents
Pot probe

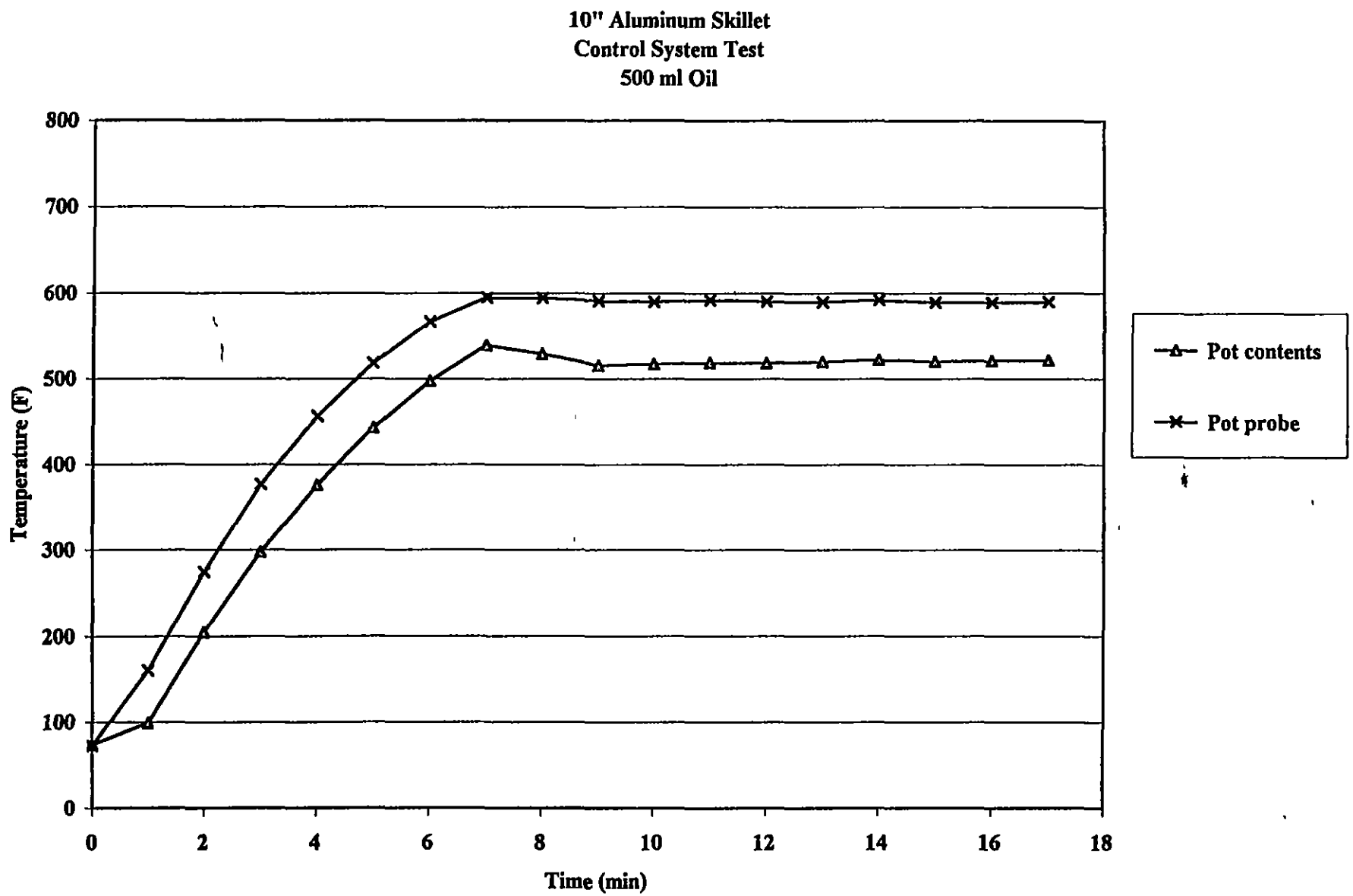
test42a.xls


10" Ceramic Skillet
Control System Test
500 ml Oil
Temperature (F)
800
700
600
500
400
300
200
100
0
0
5
10
15
20
25
30
35
40
45
Time (min)
Pot contents
Pot probe

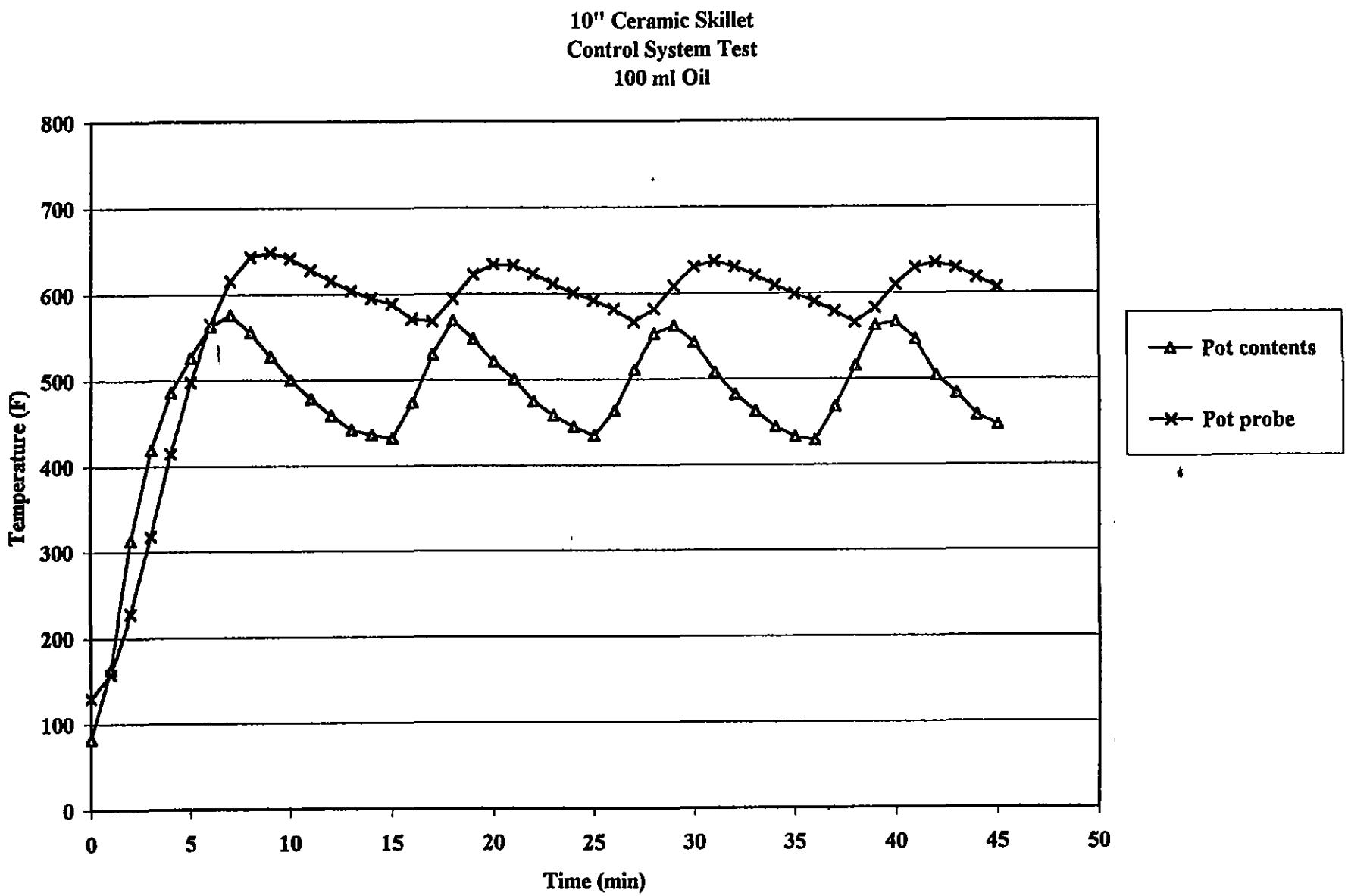
test41a.xls


10" Cast Iron Skillet
Control System Test
500 ml Oil
Temperature (F)
800
700
600
500
400
300
200
100
0
0
5
10
15
20
25
30
Time (min)
Pot contents
Pot probe

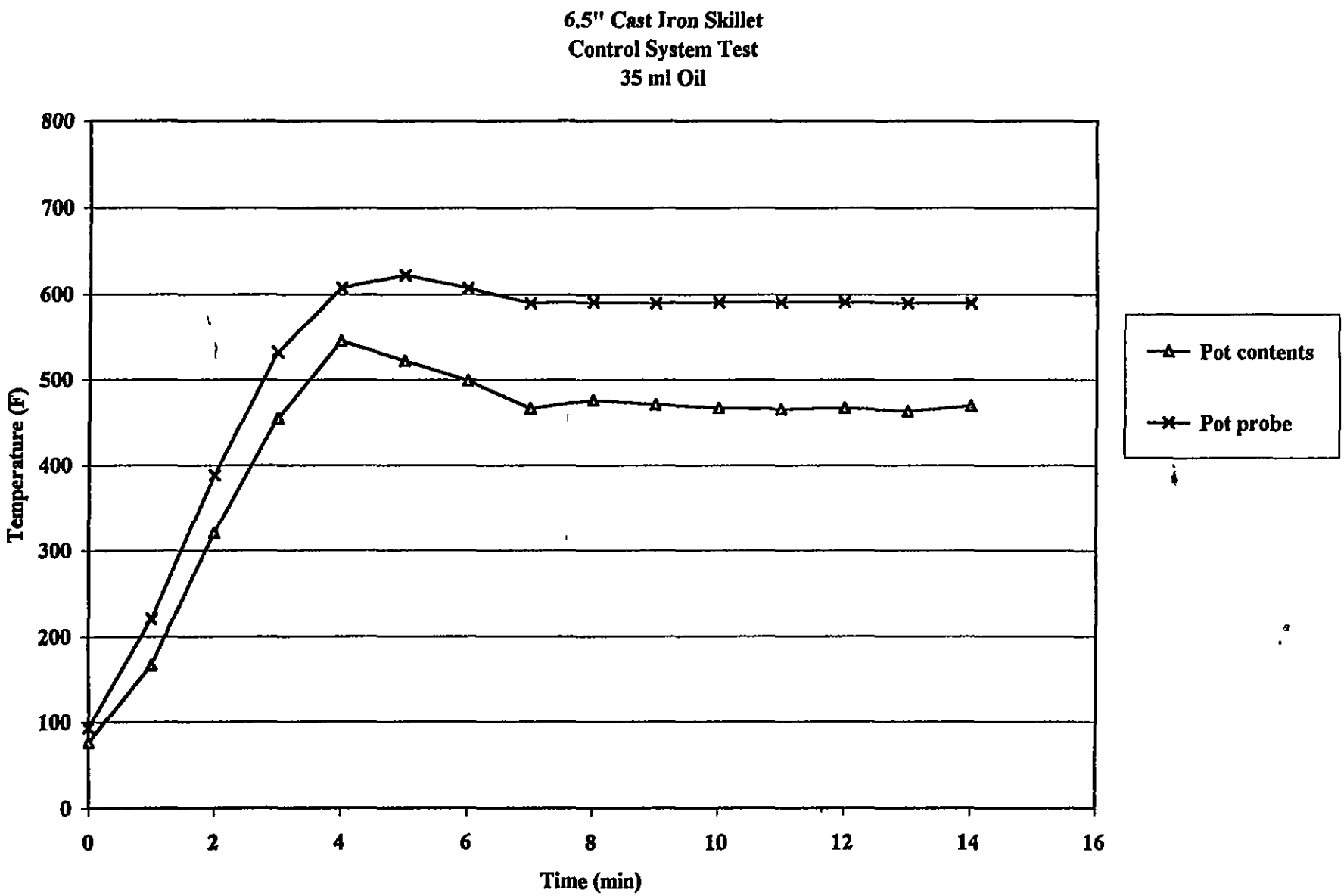
test40a.xls


10" Aluminum Skillet
Control System Test
500 ml Oil
Temperature (F)
800
700
600
500
400
300
200
100
0
0
2
4
6
8
10
12
14
16
18
Time (min)
Pot contents
Pot probe

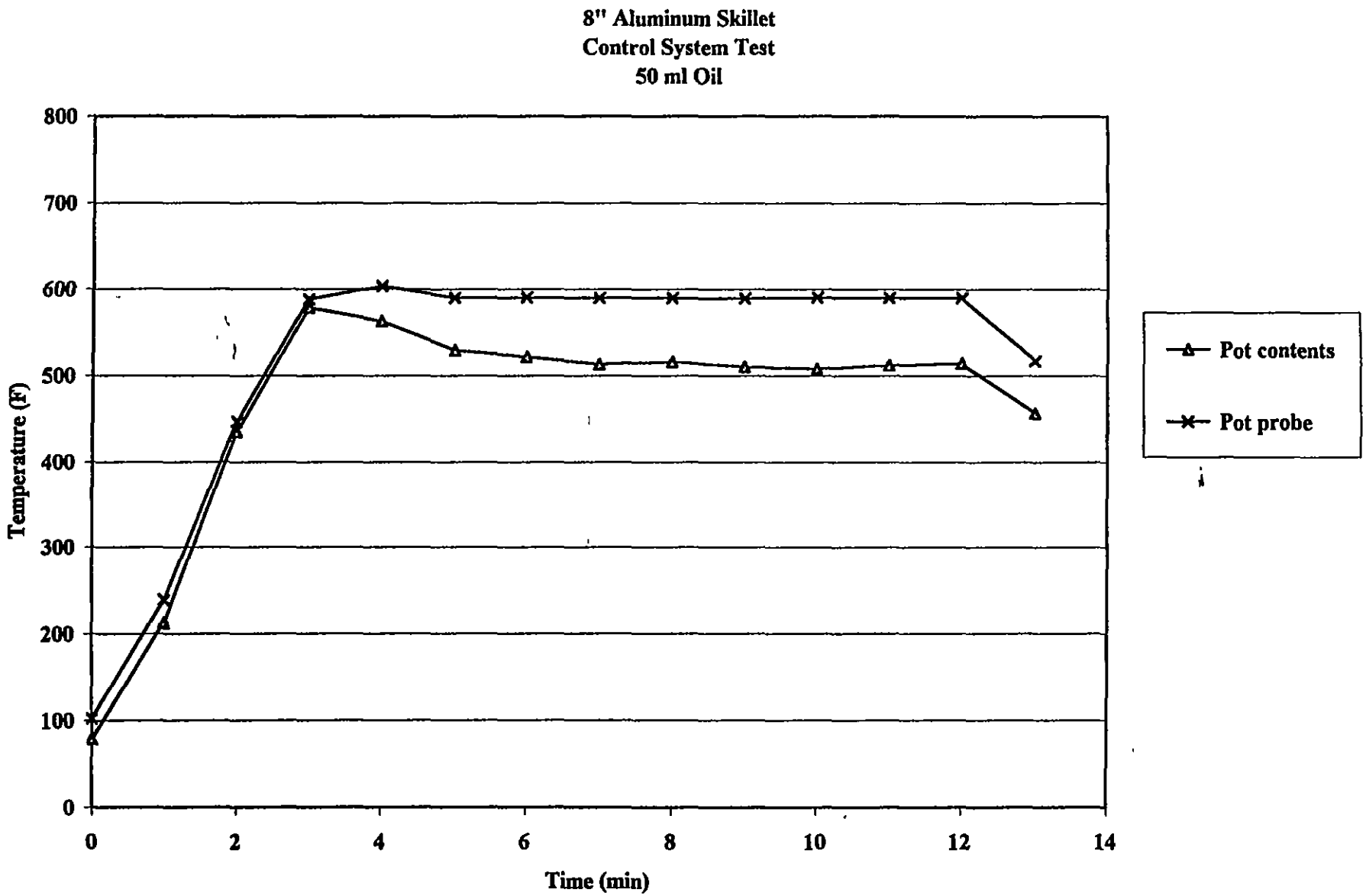
test39a.xls


10" Ceramic Skillet
Control System Test
100 ml Oil
Temperature (F)
800
700
600
500
400
300
200
100
0
0
5
10
15
20
25
30
35
40
45
50
Time (min)
Pot contents
Pot probe

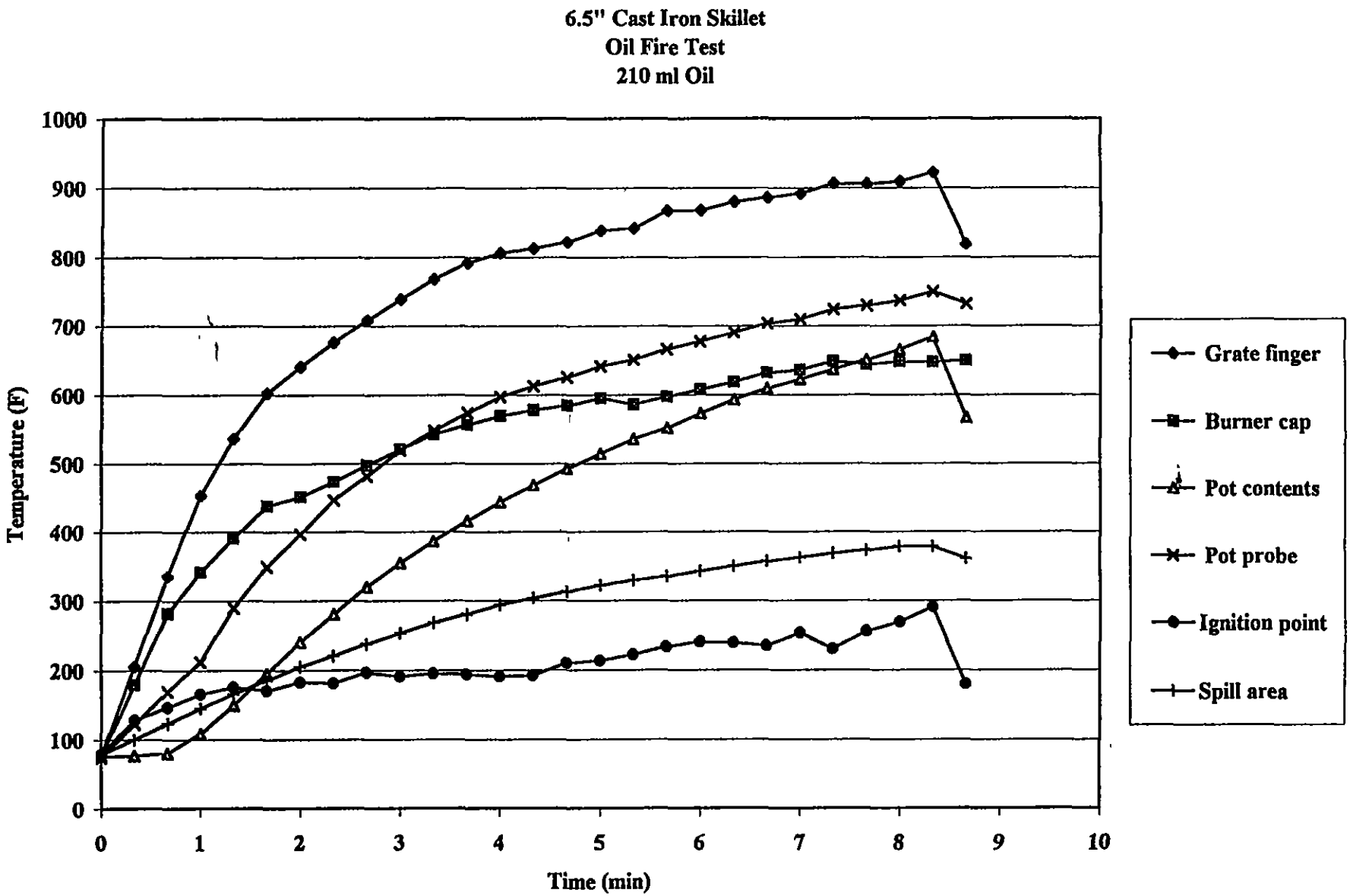
test30a.xls


6.5" Cast Iron Skillet
Control System Test
35 ml Oil
800
700
600
500
400
300
200
100
0
Temperature (F)
0
2
4
6
8
10
12
14
16
Time (min)
Pot contents
Pot probe

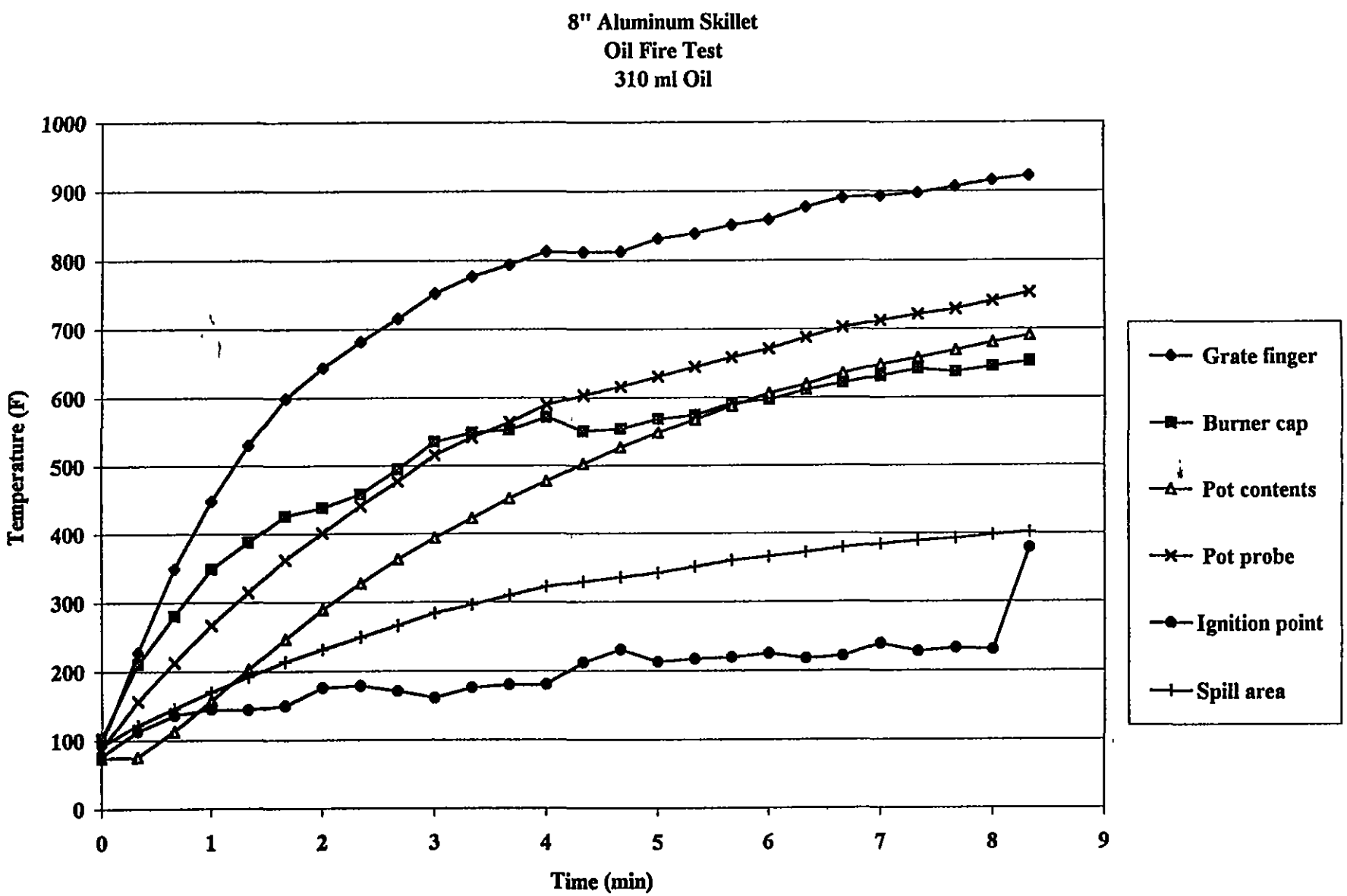
test43a.xls


8" Aluminum Skillet
Control System Test
50 ml Oil
Temperature (F)
800
700
600
500
400
300
200
100
0
0
2
4
6
8
10
12
14
Time (min)
Pot contents
Pot probe

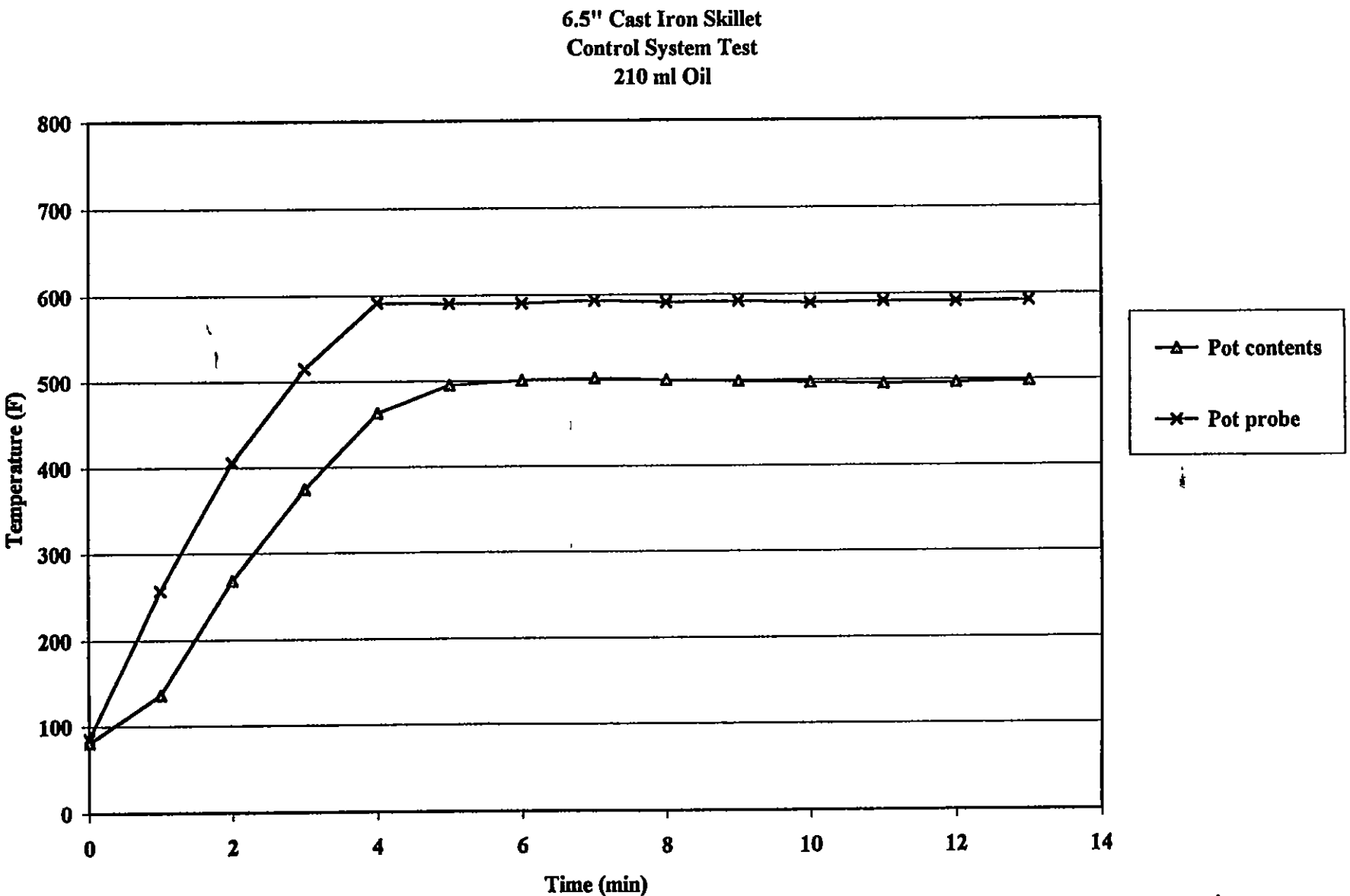
test44a.xls


6.5" Cast Iron Skillet
Oil Fire Test
210 ml Oil
Temperature (F)
Time (min)
0
100
200
300
400
500
600
700
800
900
1000
0
1
2
3
4
5
6
7
8
9
10
Grate finger
Burner cap
Pot contents
Pot probe
Ignition point
Spill area

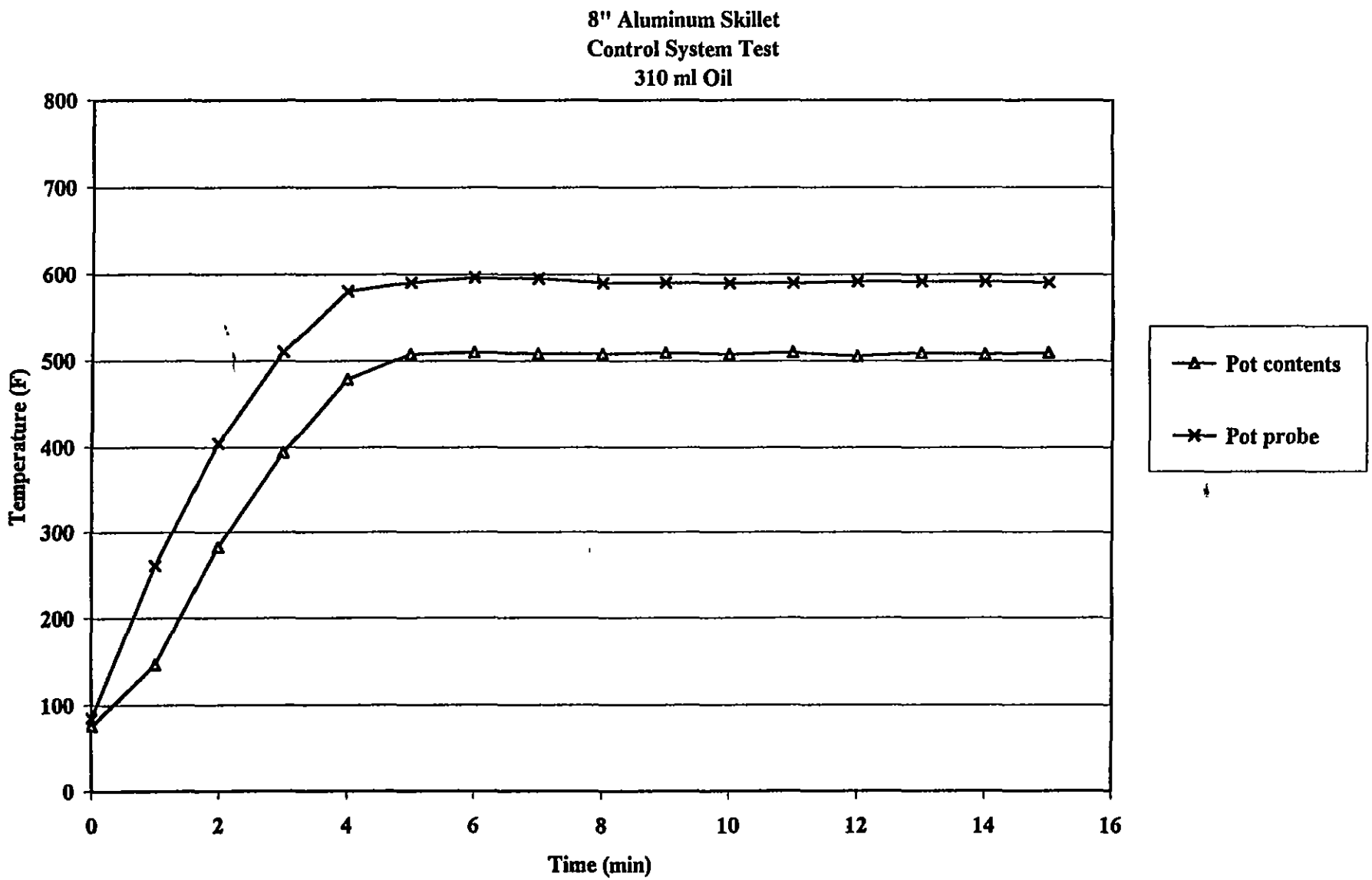
test51a.xls


8" Aluminum Skillet
Oil Fire Test
310 ml Oil
Temperature (F)
Time (min)
0
100
200
300
400
500
600
700
800
900
1000
0
1
2
3
4
5
6
7
8
9
Grate finger
Burner cap
Pot contents
Pot probe
Ignition point
Spill area

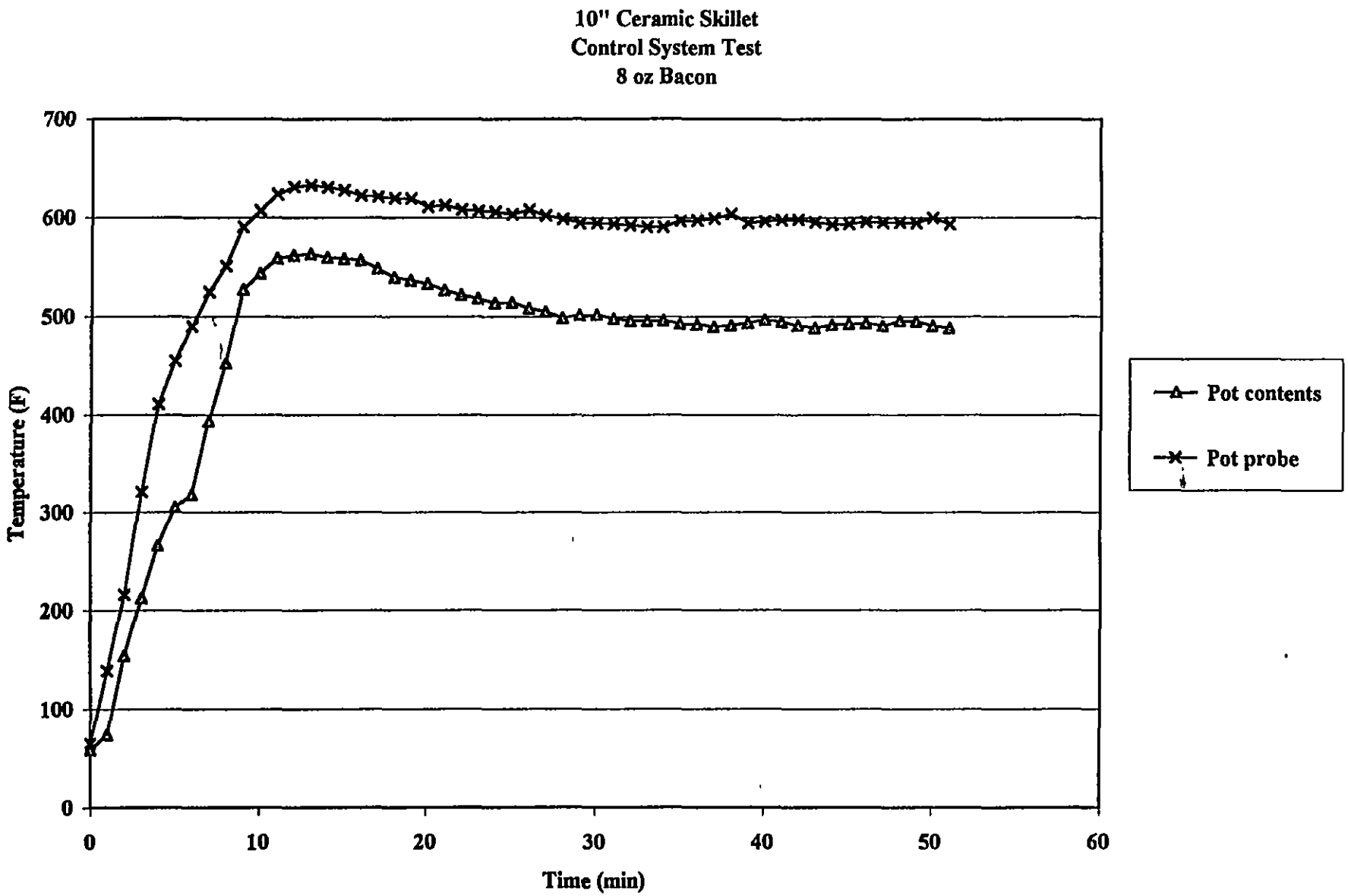
test50a.xls


6.5" Cast Iron Skillet
Control System Test
210 ml Oil
Temperature (F)
800
700
600
500
400
300
200
100
0
0
2
4
6
8
10
12
14
Time (min)
Pot contents
Pot probe

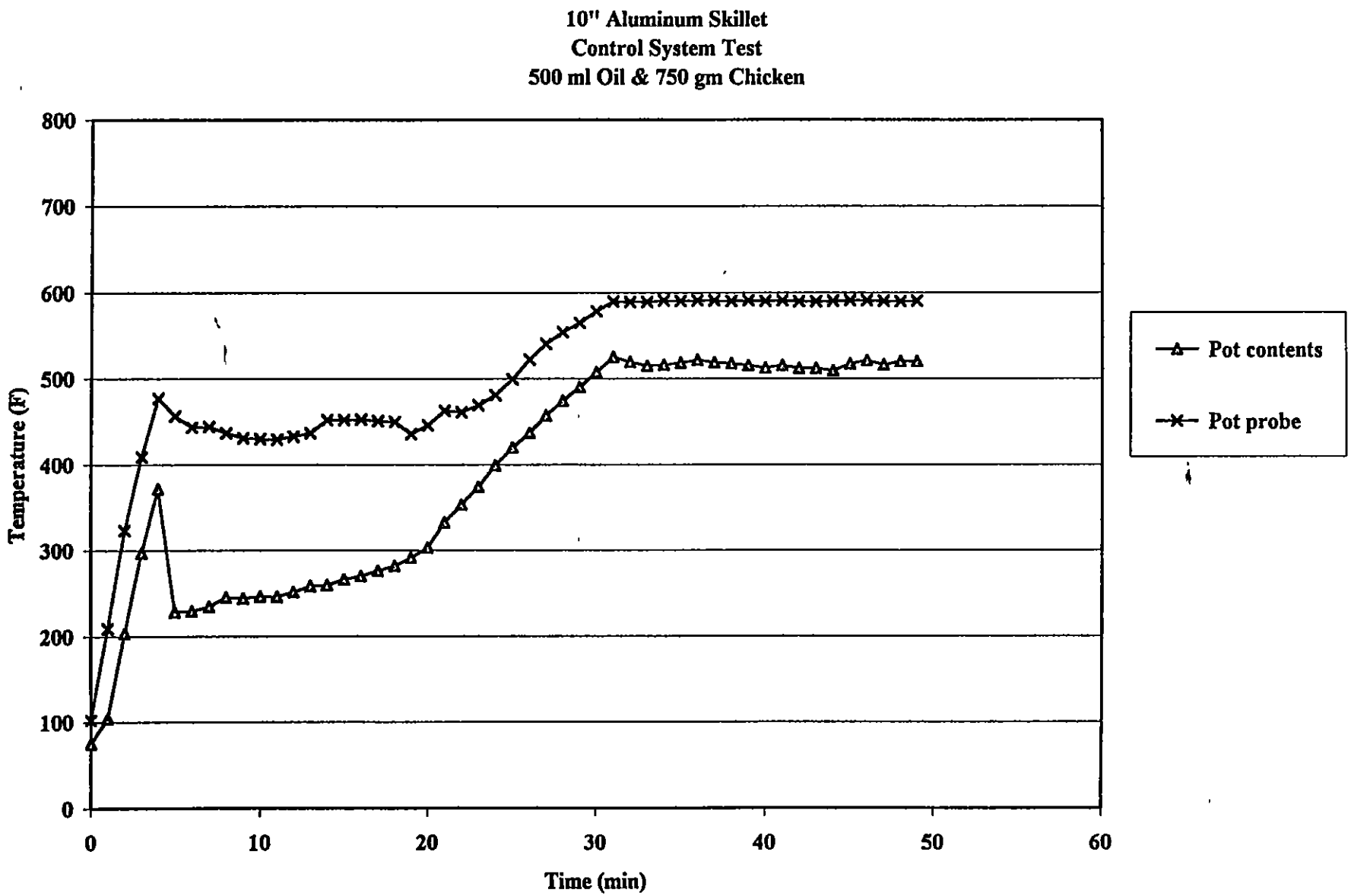
test53a xls


8" Aluminum Skillet
Control System Test
310 ml Oil
Temperature (F)
800
700
600
500
400
300
200
100
0
0
2
4
6
8
10
12
14
16
Time (min)
Pot contents
Pot probe

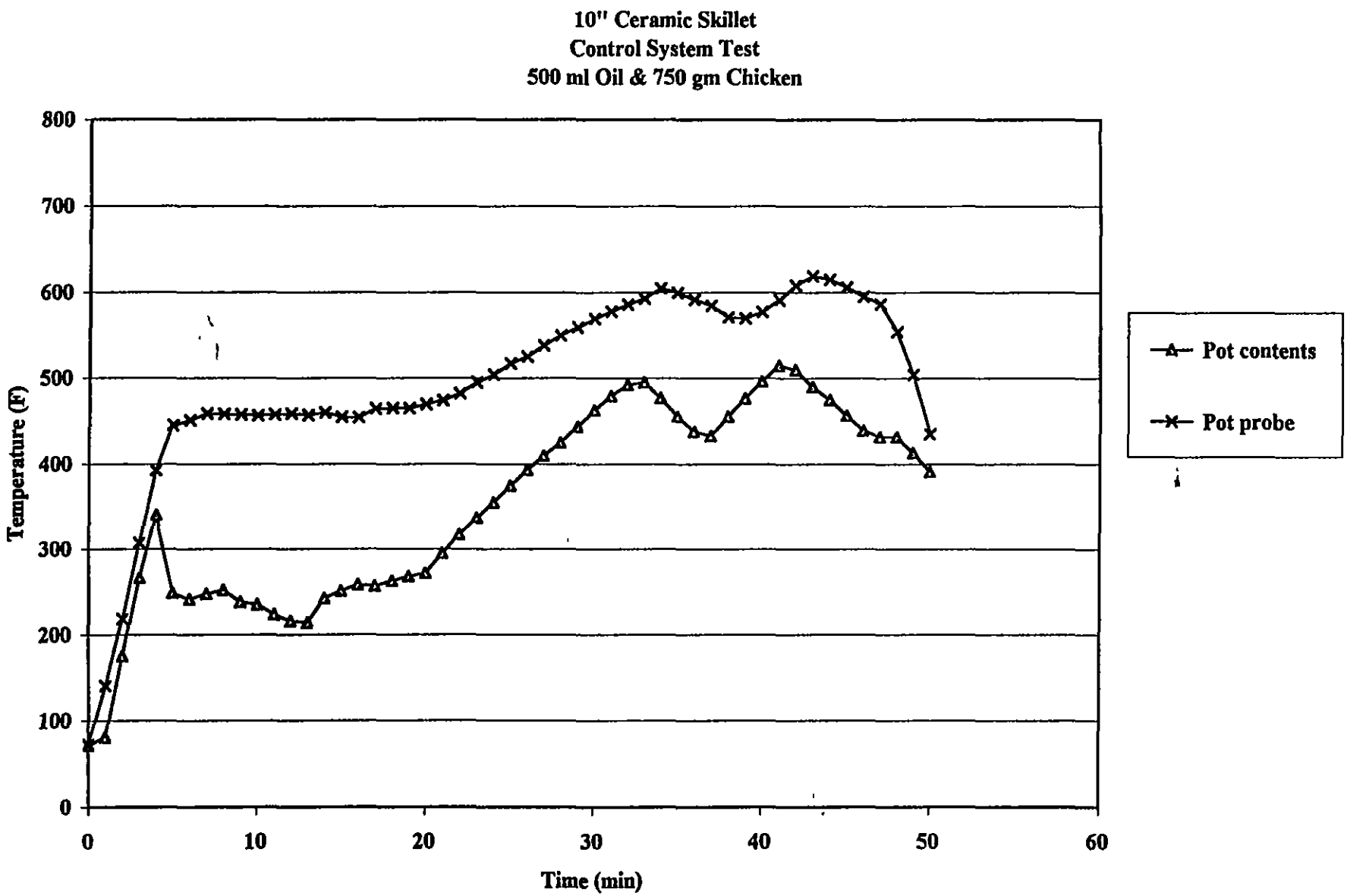
test52a.xls


10" Ceramic Skillet
Control System Test
8 oz Bacon
Temperature (F)
700
600
500
400
300
200
100
0
0
10
20
30
40
50
60
Time (min)
Pot contents
Pot probe

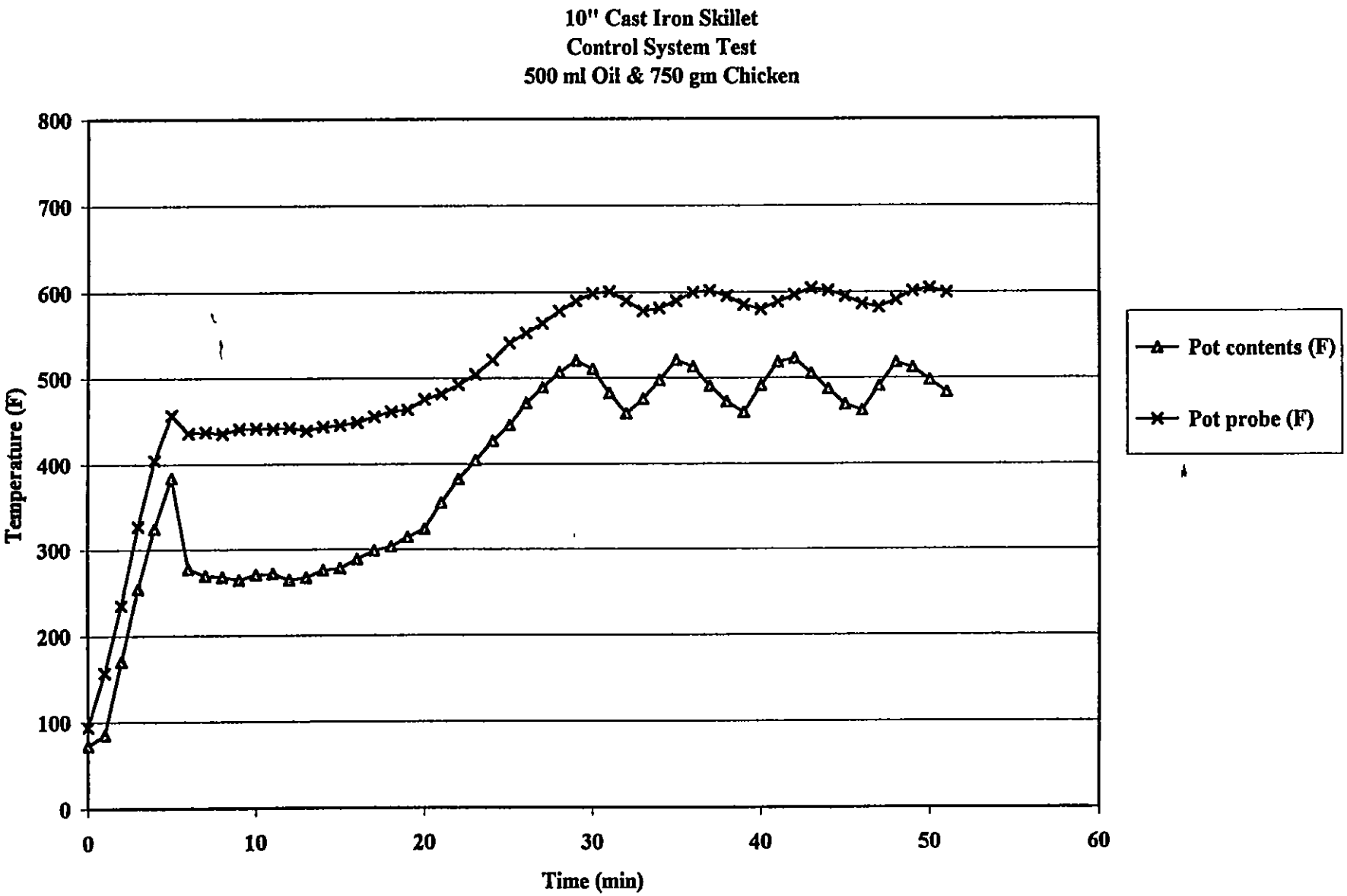
test62a.xls


10" Aluminum Skillet
Control System Test
500 ml Oil & 750 gm Chicken
Temperature (F)
800
700
600
500
400
300
200
100
0
0
10
20
30
40
50
60
Time (min)
Pot contents
Pot probe

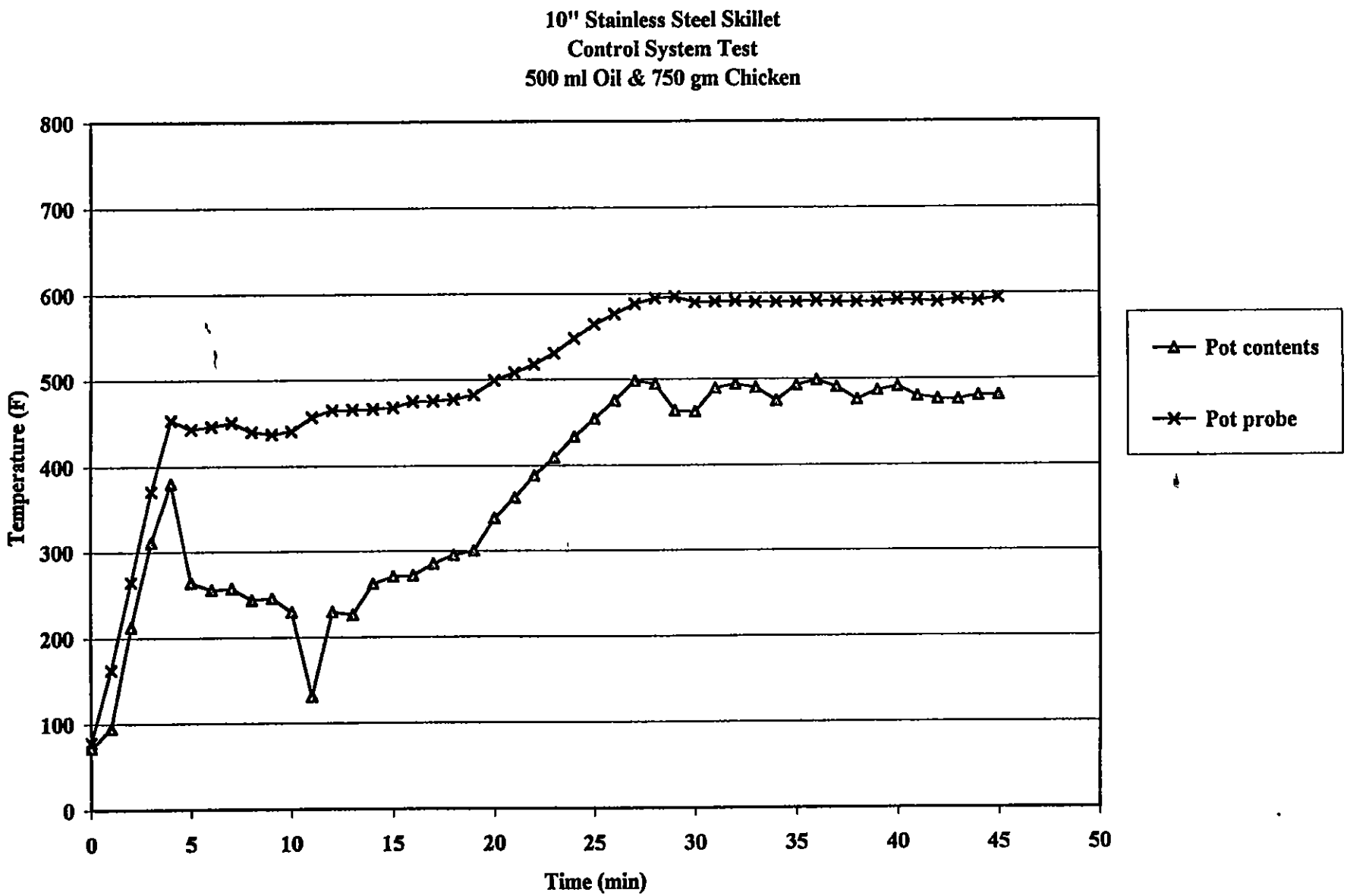
test38a.xls


10" Ceramic Skillet
Control System Test
500 ml Oil & 750 gm Chicken
Temperature (F)
800
700
600
500
400
300
200
100
0
0
10
20
30
40
50
60
Time (min)
Pot contents
Pot probe

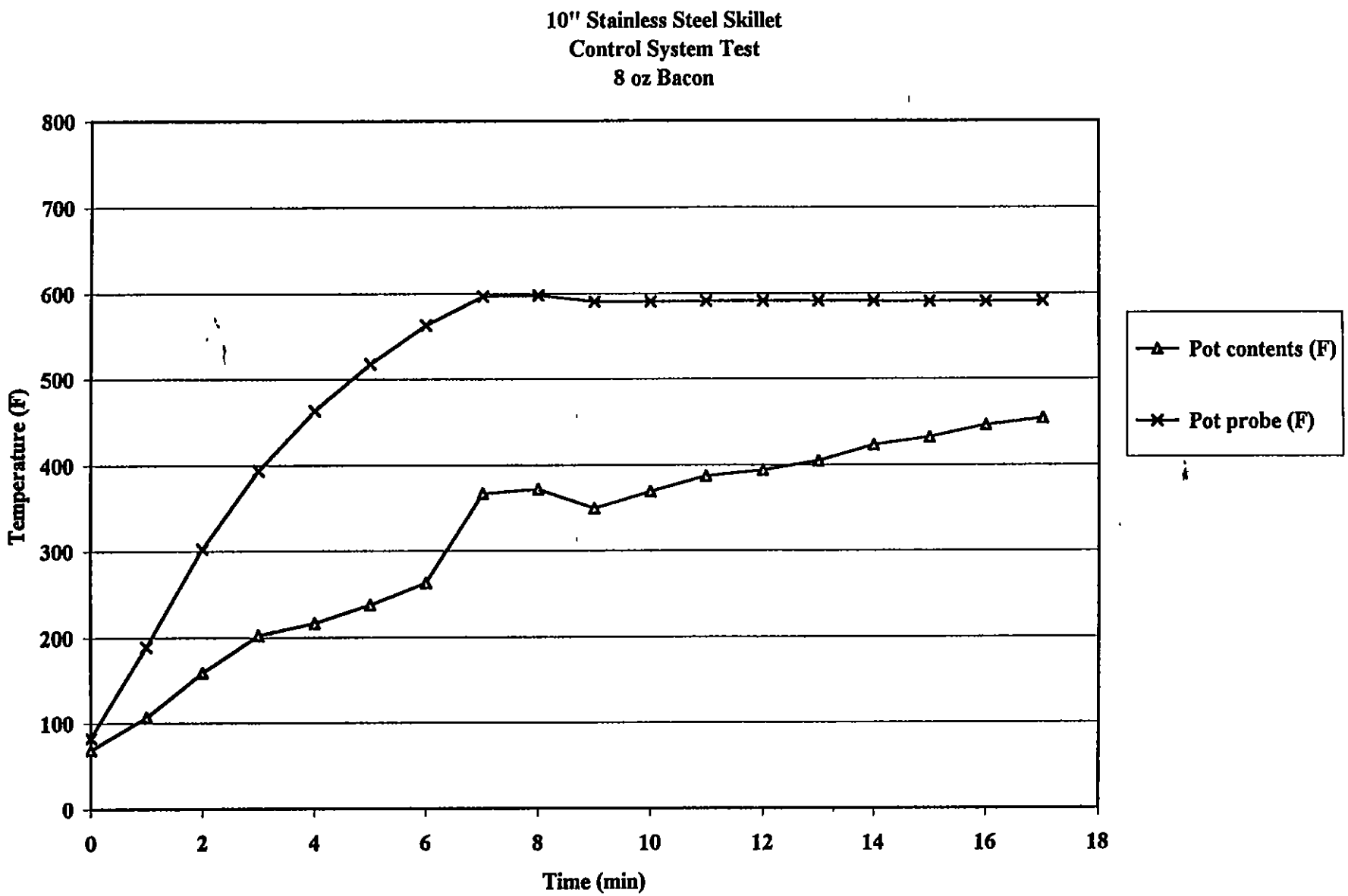
test37a.xls


10" Cast Iron Skillet
Control System Test
500 ml Oil & 750 gm Chicken
Temperature (F)
800
700
600
500
400
300
200
100
0
0
10
20
30
40
50
60
Time (min)
Pot contents (F)
Pot probe (F)

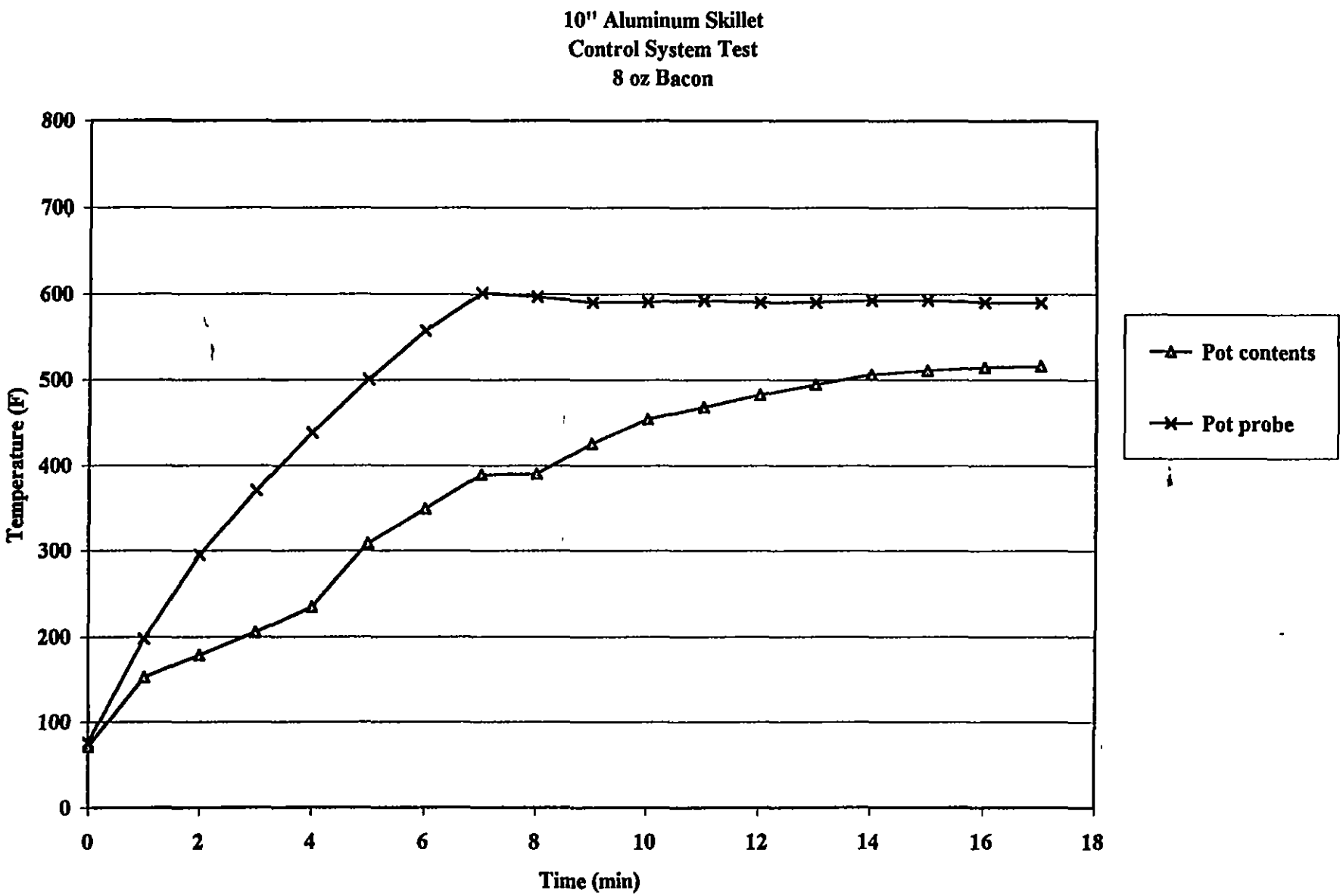
test36a.xls


10" Stainless Steel Skillet
Control System Test
500 ml Oil & 750 gm Chicken
Temperature (F)
800
700
600
500
400
300
200
100
0
0
5
10
15
20
25
30
35
40
45
50
Time (min)
Pot contents
Pot probe

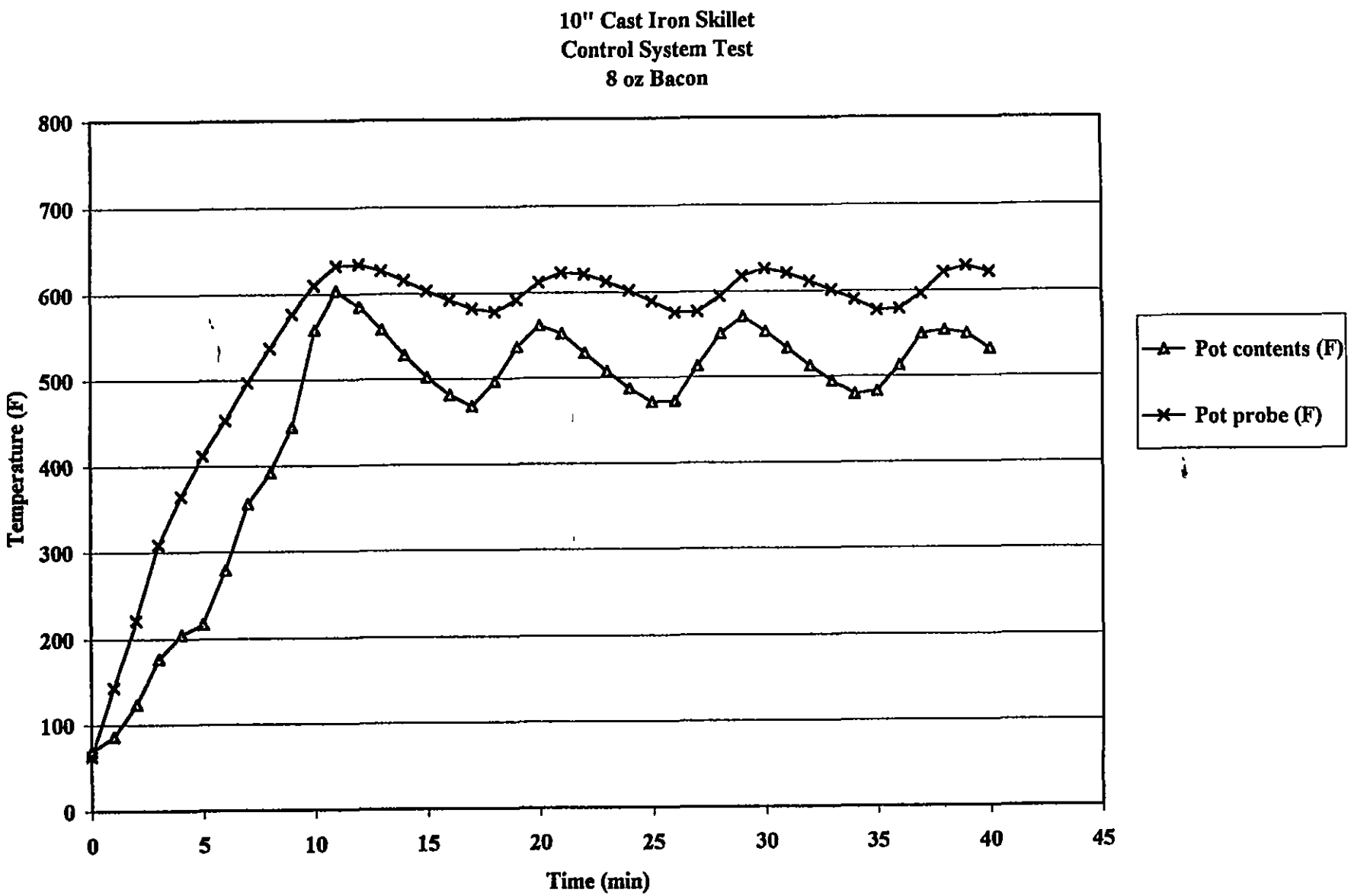
test35a.xls


10" Stainless Steel Skillet
Control System Test
8 oz Bacon
Temperature (F)
800
700
600
500
400
300
200
100
0
0
2
4
6
8
10
12
14
16
18
Time (min)
Pot contents (F)
Pot probe (F)

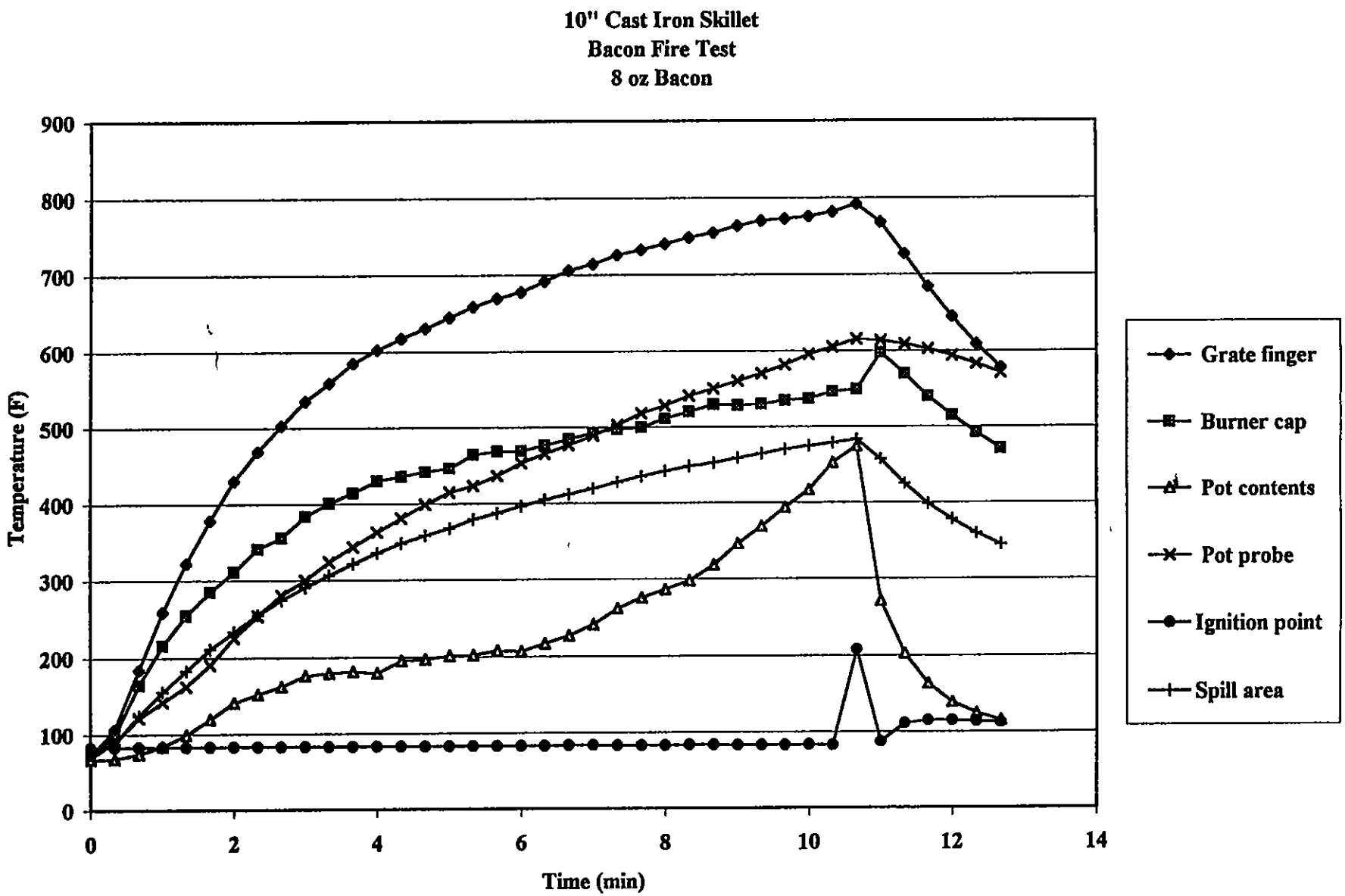
test34a.xls


10" Aluminum Skillet
Control System Test
8 oz Bacon
Temperature (F)
800
700
600
500
400
300
200
100
0
0
2
4
6
8
10
12
14
16
18
Time (min)
Pot contents
Pot probe

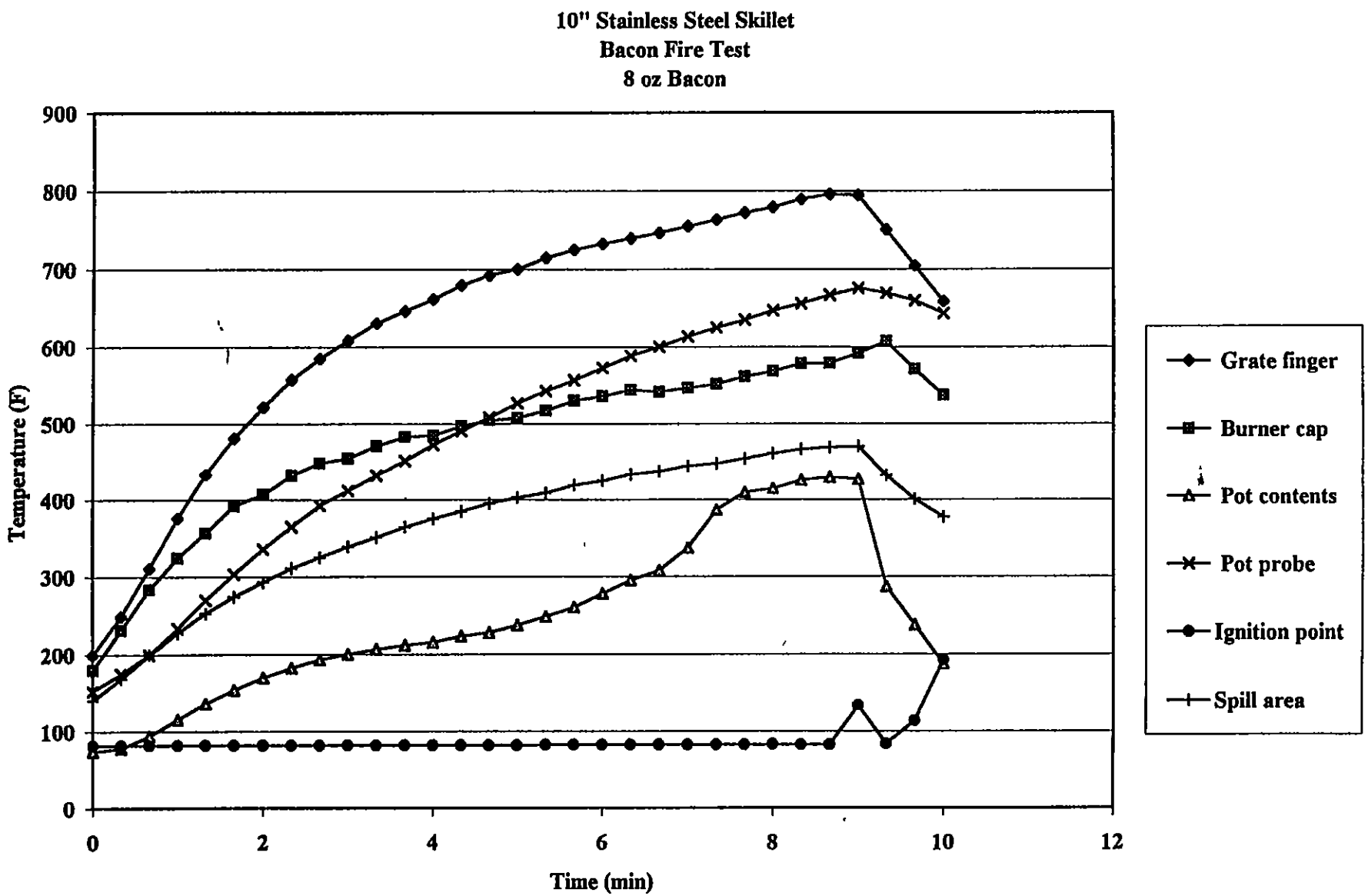
test32a.xls


10" Cast Iron Skillet
Control System Test
8 oz Bacon
Temperature (F)
800
700
600
500
400
300
200
100
0
0
5
10
15
20
25
30
35
40
45
Time (min)
Pot contents (F)
Pot probe (F)

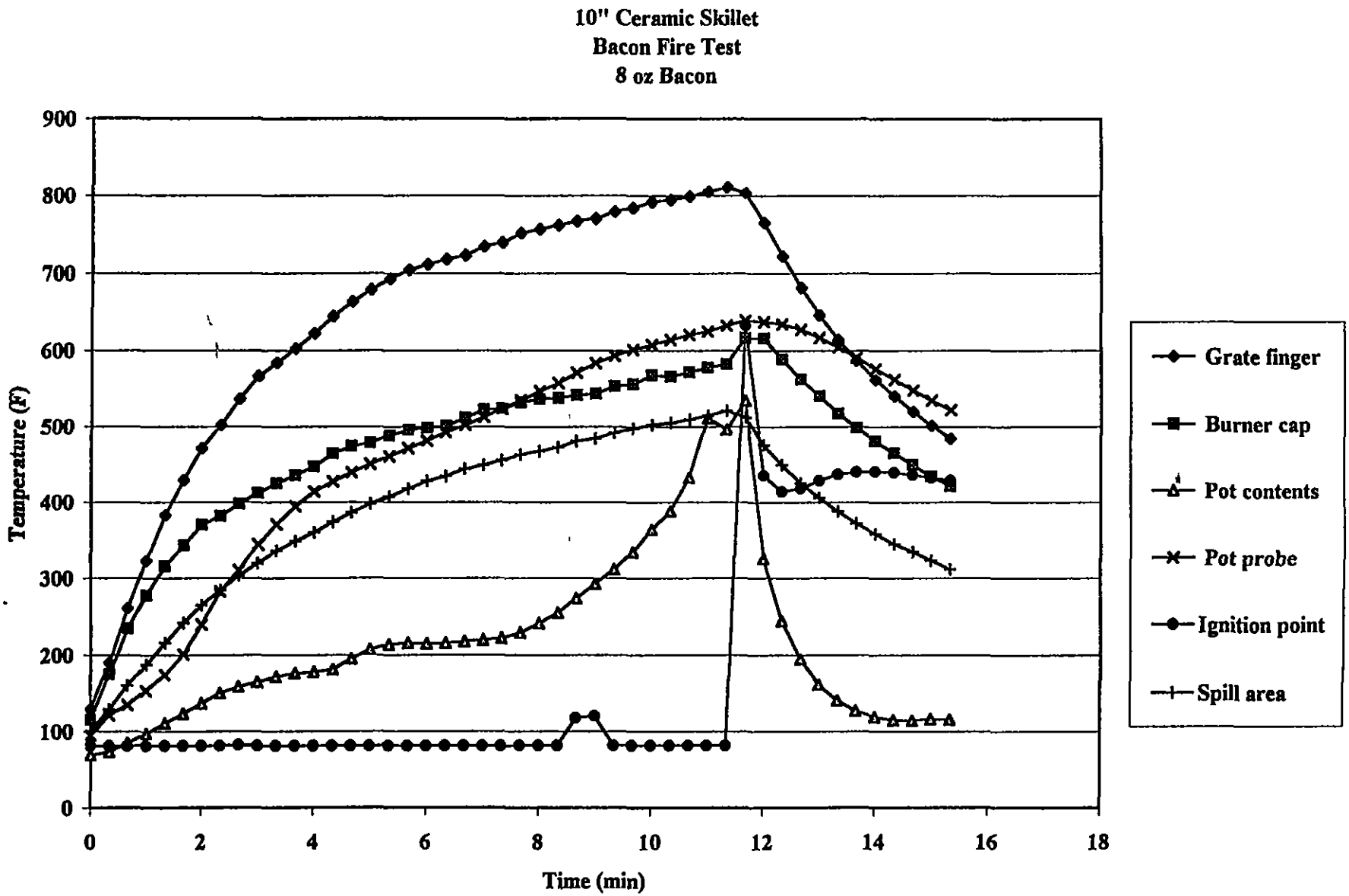
test31a.xls


10" Cast Iron Skillet
Bacon Fire Test
8 oz Bacon
Temperature (F)
900
800
700
600
500
400
300
200
100
0
0
2
4
6
8
10
12
14
Time (min)
Grate finger
Burner cap
Pot contents
Pot probe
Ignition point
Spill area

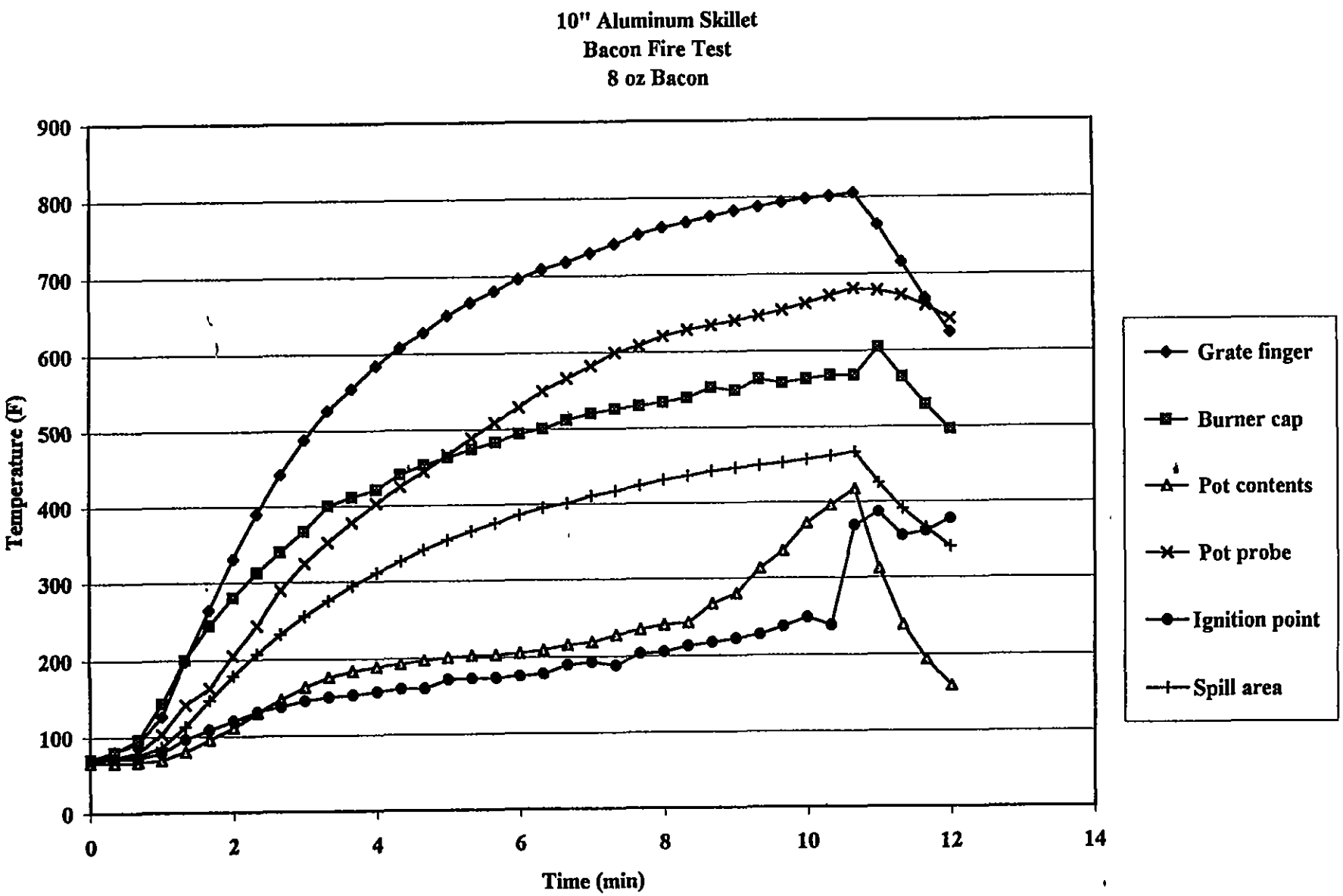
test21a.xls


10" Stainless Steel Skillet
Bacon Fire Test
8 oz Bacon
Temperature (F)
900
800
700
600
500
400
300
200
100
0
0
2
4
6
8
10
12
Time (min)
Grate finger
Burner cap
Pot contents
Pot probe
Ignition point
Spill area

test20a.xls


10" Ceramic Skillet
Bacon Fire Test
8 oz Bacon
Temperature (F)
900
800
700
600
500
400
300
200
100
0
0
2
4
6
8
10
12
14
16
18
Time (min)
Grate finger
Burner cap
Pot contents
Pot probe
Ignition point
Spill area

test19a.xls


10" Aluminum Skillet
Bacon Fire Test
8 oz Bacon
Temperature (F)
900
800
700
600
500
400
300
200
100
0
0
2
4
6
8
10
12
14
Time (min)
Grate finger
Burner cap
Pot contents
Pot probe
Ignition point
Spill area

test18a.xls