LOG OF MEETING

SUBJECT: Smoke Detector-Based Range Shut-off System

DATE: February 24, 1999 **PLACE:** CPSC Headquarters, Bethesda, MD

DATE OF LOG ENTRY: March 1, 1999

SOURCE OF LOG ENTRY: Andrew Trotta, ESEE

CPSC PARTICIPANTS:
Julie Ayres, Office of Hazard Identification and Reduction
Bob Franklin, Economics Directorate
Andrew Trotta, Engineering Sciences (ES) Directorate

NON-CPSC PARTICIPANTS:
Manny Hillman
Jose Longoria
Jose Fajardo
Alain Yanes
Wayne Morris, Association of Home Appliance Manufacturers

SUMMARY:
Messrs. Hillman, Longoria, Fajardo and Yanes are members of a partnership, which they formed to market a cooking range shut-off system that they have developed. The goal of the system is to shut off the electric power or gas supply to the range before a cooking fire occurs. The system uses a stock, ionization-type smoke detector that is intended for use in heating/air conditioning ducts. The smoke detector is located on the ceiling, approximately 10 to 12 feet from the cooktop. They have demonstrated some success in preventing ignition in a limited number of tests on a prototype that was connected to an electric range. The partnership showed a videotape of a demonstration of the operation of the system in which french fries in oil were overcooked on the high setting on an electric range. CPSC and AHAM representatives presented additional key issues for consideration, such as sensitivity to extreme normal cooking (e.g., blackening or stir fry), location of the smoke detector on performance, rate of false alarms, environmental effects such as air flow and temperature and safe restart of non-piloted gas ranges. The partnership hopes to conduct additional tests to verify the operation of the system with the eventual goal of licensing their technology.