



Area Group (TAG). The Task Group is purely advisory in nature and does not have the authority to change any standards.

The first item on the agenda was to consider the CSA recommendations made as Item 10 to the TAG meeting on September 24, 2002 in Toronto. The Task Group carefully reviewed all of the comments and determined to accept or accept in principal most of the conclusions. The majority of CSA comments had to do with warnings, cautions, and instructions. Most of the comments that CSA had were already addressed by the standard. The Task Group decided to reformat the warnings and cautions in the manuals, instructions, and on the appliance itself to address the concerns brought by CSA. Please see attached.

The second item on the agenda was to address comments by Underwriters Laboratories (UL). Please see attached.

## **TURKEY FRYER TASK GROUP**

### **SUMMARY OF TABLED AND OUTSTANDING AGENDA ITEMS**

- 1. TEMPERATURE LIMITING DEVICES**
- 2. THERMOMETERS**
- 3. OIL OVERFILL CONTROL**
- 4. SPLASH SHIELDS**
- 5. STABILITY**
- 6. HOT SURFACES**
- 7. FLOOR TEMPERATURES**
- 8. PLACEMENT OF PROPANE TANK**
- 9. MAXIMUM AND MINIMUM O.D. OF COOKING UTENSIL**
- 10. INSTRUCTIONS**
- 11. FIXED RELATIONSHIP BETWEEN PARTS**

**1. TEMPERATURE LIMITING DEVICES (for limiting the temperature of cooking liquids used with fryer/boilers)**

**STATUS: TABLED (input requested from controls industry)**

**COMMENTS/CONCERNS:**

- **1.10.1 400F may lead to nuisance problems. 475F is the limit in ANSI Z83.11/CSA 1.8**
- **1.10.2 Review standards references**
- **1.10.5 Relies on user & movement of device may cause damage – no requirement for appliance to fail to operate if not installed or broken**
- **The appliance shall be capable of maintaining the temperature of cooking oil below a temperature that will allow the oil to reach the flash point, with some allowance for safety. The minimum quantity of oil specified by the manufacturer shall be placed in the smallest cooking vessel specified by the manufacturer for frying purposes, but not less than some quantity (percentage) of the smallest capacity cooking vessel recommended by the manufacturer for use with this appliance.**

**Notes:**

- 1. The maximum diameter of the smallest capacity cooking vessel must be specified by the manufacturer shall be used for this test.**
- 2. The environmental conditions of this test will have to be standardized.**

*Rationale: The purpose of this test is to provide requirements that will establish uniform acceptance tolerance for preventing the cooking oil from approaching its flash point. The maximum diameter of the smallest pot specified by the manufacturer is required for this test because it will allow the maximum heat transfer.*

**UL PROPOSAL:**

**1.10 FRYER TEMPERATURE LIMITING DEVICES**

**1.10.1 Fryers shall be equipped with a separate high temperature limit control, having a maximum temperature setting, which functions to shut off the main burner(s) so that the cooking oil temperature will not exceed 400°F (204.4°C). This control may be in combination with the gas regulating control.**

**1.10.2 The high oil temperature cutoff shall comply with the Safety Standard for Limit Controls, ANSI/UL 353, or the Standard for Combination Gas Controls for Gas Appliances, ANSI Z21.78•CGA 6.20.**

**1.10.3 The construction of a temperature control valve shall be such that operating parts are not capable of field disassembly. Use of tamper-resistant fastenings is acceptable.**

**1.10.4 The manufacturer shall supply evidence satisfactory to the testing agency that material used as a protective coating for thermal sensing element tubes is suitable for the service, particularly with respect to toxicity, solubility, brittleness and temperature limits.**

Evidence of current certification under National Sanitation Foundation Standard *ANSI/NSF 51, Food Equipment Materials*, with appropriate end use shall be deemed acceptable.

1.10.5 A fryer provided with a temperature limiting device having a remote temperature limiting sensor mounted in a liftable part shall bear a caution label on Class IIA marking material attached in a conspicuous location close to the lifting part that holds the temperature limiting sensor.

The label shall state:

“Caution! Gas valve must be off before removing oil temperature limiting sensor from oil.”

## 2.13 FRYER TEMPERATURE LIMITING DEVICES

The high temperature limit control provided on a fryer shall shut off the gas supply to the main burner(s) so that the cooking oil temperature will not exceed 400°F (204.4°C).

### Method of Test

The test shall be conducted at normal inlet test pressure. The cooking utensil shall be filled with cooking oil in accordance with the manufacturer’s instructions.

Temperature readings shall be taken with an indicating or recording potentiometer and a thermocouple with the thermocouple junction immersed in the center of the cooking utensil *X* inches (*Y* mm) below the surface of the cooking oil. (*Specific dimensions of temperature measurement to be determined.*)

Starting the appliance at room temperature and with the gas pressure regulator set at its maximum setting the gas to the main burner(s) shall be ignited and the appliance operated until the limit control functions to shut off the gas supply.

The temperature of the cooking oil shall be continuously recorded and shall at no time, either prior to or after shutoff of the gas supply, exceed 400°F (204.4°C).

*Rationale: A method to limit the maximum oil temperature is required to reduce the risk of auto-ignition of the cooking oil. These requirements are based upon those in ANSI Z83.11 and ANSI Z21.22.*

## 2. THERMOMETERS

STATUS: TABLED (handle with UL proposal)

COMMENTS/CONCERNS:

- Proposed 2.24.1 should be a construction provision under 1..2.18
- Oil resistance & 48 hour submersion test – rationale needed linking the two
- CSA to provide revised proposal

CSA PROPOSAL:

### 2.24 Thermometers

2.24.1 The monitoring thermometer markings shall be tamper-proof, and shall be oil resistant.

All parts of a thermometer must be capable of maintaining a fixed relationship with each other and must not be adjustable with either hand tools or with the bare hands.

The marking on a thermometer shall remain legible after complete and continuous submergence in cooking oil at room temperature for a period of 48 hours.

2.24.2 Accessory thermometers must be verified in the laboratory to register 350F or higher when compared with a calibrated thermometer in an oil bath at 350F.

*Rationale: The above requirements of this section are intended to address what a suitable thermometer means.*

### 3. OIL OVERFILL CONTROL

STATUS: TABLED (handle with UL proposal)

COMMENTS/CONCERNS:

- References to “oil” were changed to “cooking liquid” throughout
- No need for a section b. For Fryers – all other proposals were included under 1.20.2a14 (a) through (p) – proposal below renumbered as new 1.20.2a14(r)

CSA PROPOSAL:

#### 1.20 INSTRUCTIONS

1.20.2 The instructions accompanying the appliance include:

a. For all appliances:

134. If applicable, statements indicating that:

(r) Manufacturers shall specify the maximum and minimum quantity, or the required maximum and minimum level of the cooking liquid in the cooking vessel for each type of food product for which this fryer is intended to cook. The quantities may be indicated by permanent marks on the cooking vessel. The maximum level of cooking liquid obtainable when the largest volume of food is placed in the cooking vessel must be marked on the vessel.

*Rationale: To provide the user with oil quantities that will prevent over-filling, which could result in cooking liquid spillage, and under-filling which could result in overheating the cooking liquid.*

STATUS: TABLED (boxed warning 6 and new 1.21.3 until December meeting)

COMMENTS/CONCERNS:

- Boxed warnings 1 through 5 rejected – already addressed elsewhere

UL PROPOSAL:

#### 1.20 INSTRUCTIONS

1.20.1 Add the following instructions in boxed warnings:

Follow these instructions prior to using the appliance:

1. Place the food product on the holder.
2. Place the food product and holder into the empty utensil.
3. Fill the utensil with water just until the food product is completely submerged.
4. Remove the food product from the utensil and either mark the water level on the side of the utensil or measure the amount of water in the utensil.
5. Remove the water and completely dry the utensil

**6. This is the amount of cooking oil the utensil is to be filled with to cook the food product. IN ANY CASE, DO NOT FILL PAST THE MAXIMUM FILL LINE ON THE UTENSIL.**

**“WARNING – DO NOT FILL PAST THE MAXIMUM FILL LINE MARKED ON THE UTENSIL.”**

**WARNING - If the information in items 1 – 6 above is not followed exactly, a fire causing death or serious injury may occur.**

## 1.21 MARKING

**1.21.3 Each cooking utensil for a fryer/boiler shall bear a Class I marking on the exterior of the cooking utensil showing the manufacturers maximum recommended oil fill level. This marking shall be accompanied by a Class I marking referring the user to the instruction manual for instructions on determining the proper amount of cooking oil to be used.**

*Rationale: In order to reduce the risk of fire, an indication should be made regarding the maximum level of cooking oil recommended by the manufacturer. Further, it is being recommended that instructions be provided for a test fill of the utensil using water and the food product. The purpose of the test fill being to give the user a reference for the amount of oil required to just cover the food product. This is intended to reduce the risk of cooking oil spilling or boiling over the sides of the appliance and coming in contact with an ignition source. These requirements are based upon the current requirements in Z21.89 and Z21.58A and are supplemented with new wording.*



#### 4. SPLASH SHIELDS

STATUS: TABLED

COMMENTS/CONCERNS:

- Reference to drip tray changed to splash shield
- Max temperature (300F) – is it reasonable & attainable in designing a shield – must consider effects on combustion & burner operating characteristics
- Must work with largest and smallest pots

UL PROPOSAL:

#### 1.15 SPLASH SHIELDS

Splash shields shall be provided as a permanent part for all fryers/boilers and on other appliances as necessary. Splash shields shall:

- a. Be constructed of corrosion-resistant material or have a corrosion-resistant finish suitable for the temperatures encountered under normal operation with occasional exposure to cooking oil or water.
- b. Have the edges raised, the corners made tight and the edges smooth; and
- c. Be so constructed as to direct oil from boil over and overflow away from contact with a source of ignition, as determined by 2.17, Splash Shields.

#### 2.17 SPLASH SHIELDS

2.17.1 The maximum temperature on the surface of splash shields, as required by 1.15A, shall not exceed 300°F (149°C).

##### Method of Test

This test shall be conducted in conjunction with 2.20, Wall and Floor Temperatures. During the test period, temperatures on the surface of the splash shield shall be determined.

2.17.2 Construction of the splash shield shall be such that any overflow of liquid shall be directed away from any potential sources of ignition.

##### Method of Test

Prior to filling the cooking utensil with cooking oil, the utensil shall be filled with water to a level one inch below the top of the cooking utensil. Submerge an object having a volume 80 percent of the volume of the cooking utensil at a rate of 6 inches per second, while observing the path of the displaced water.

The cooking utensil shall be emptied of water, dried and filled with cooking oil to a level two inches below the top. With the burner operating at its highest pressure and when the cooking oil

reaches maximum cooking temperature (400 °F), the test shall be repeated. There shall be no ignition of any displaced cooking oil.

**Under PART IV, DEFINITIONS**

**SPLASH SHIELD. A shield used to direct cooking oil from coming in contact with a source of ignition due to overfill or boil over.**

*Rationale: A means of deflecting any spilled or boiled over cooking oil from contacting a source of ignition is necessary. While steps are being recommended to reduce this risk by including a maximum fill mark (with corresponding instructions) and recommended instructions for removing as much moisture as possible from food product prior to placement in oil, there is still a reasonably foreseeable risk of spillage and boil-over. Also, a definition of "splash shield" is being recommended. These suggested requirements expand upon those currently in Z21.89 for drip trays.*

## 5. STABILITY

STATUS: TABLED (mfrs. to provide feedback)

### COMMENTS/CONCERNS:

- Proposed requirement for a minimum footprint rejected
- Proposed additional 10 degree cooking utensil tip test rejected
- During the Tip Test, 2.19.4, the vessel shall be filled to the maximum fill level obtainable when the largest quantity of food product for which the appliance is designed to cook is in the vessel. The water or oil shall not spill at anytime during this test.
- Clause 2.19.4 shall be amended so that the tip test is also applied to the vessel, regardless of how the appliance is anchored to a base.
- An Impact Test to simulate the vessel being impacted by a turkey being transferred to the cooking vessel.
- CSA to provide revised coverage (off-set or centered pot)

### UL PROPOSAL:

#### 2.19 APPLIANCE STRUCTURE

- 2.19.4 An appliance shall be constructed so it cannot be tipped by any reasonable pressure. This shall not apply to appliances that are provided with means, including necessary screws, bolts or both, and instructions for attaching them to the floor or mounting their bases in the ground.

#### Method of Test

With all lids or covers in the closed position, water filled cooking utensils of the maximum size recommended by the manufacturer in place, or fryer or boiler utensils provided by the manufacturer in place; if applicable, the appliance shall be tipped in any direction at an angle of 15 degrees (0.26 rad) from the vertical and shall not tip over when released.

Additionally for fryers and boilers, when the appliance does not adequately restrict the movement of the cooking utensil, the cooking utensil shall be subjected to a force equal to 1/3 of the weight of the cooking utensil when filled with the maximum recommended level of oil, see 1.21.3A, but not less than a 20 pound-force (9.1 kg), applied to the top of the cooking utensil in any direction. During the test, the cooking utensil is to be resting on its intended appliance. As a result of the force, the cooking utensil shall not tip over.

An appliance for connection to a self-contained LP-gas supply system shall comply with this test with and without a full cylinder in place.

*Rationale: The current stability requirements of Z21.89 are inadequate for fryers and boilers. Many of these products are susceptible to tip over. Also, the current requirements only address the stability of the cooking appliance, not the utensil. These requirements expand upon the existing Z21.89 requirements.*

**6. HOT SURFACES**

**STATUS: TABLED (handle with UL proposal)**

**COMMENTS/CONCERNS:**

**CSA PROPOSAL:**

**2.21 HANDLE TEMPERATURES**

**Revise 2.21 to add: The cooking vessel handles and pot handles shall also be subjected to the same Handle Temperature limits of Section 2.21 of the latest standard.**

*Rationale: The handle of a cooking vessel is very susceptible to being held while hot, so it must meet the same requirements as Section 2.21.*

**STATUS: OUTSTANDING**

**COMMENTS/CONCERNS:**

**UL PROPOSAL:**

**2.21 HANDLE TEMPERATURES**

**The surface temperatures of the grasping area of handles of burner valves and for appliances with self-contained LP-gas supply systems, LP-cylinder shutoff valve hand wheel, and if provided, knobs doors, lids, covers, spit handles and handles (including areas surrounding the handle if they are likely to be contacted while holding the handle) intended for use in moving an appliance or its intended cooking utensil, shall not exceed the following limits:**

<b>Metallic handles</b>	<b>54°F (30°C) above room temperature</b>
<b>Nonmetallic handles</b>	<b>90°F (50°C) above room temperature</b>

**And shall not exceed the following temperatures regardless of the room temperature:**

<b>Metallic handles</b>	<b>144°F (62°C)</b>
<b>Nonmetallic handles</b>	<b>180°F (82°C)</b>

**(Also see B.1.4-b.)**

**Method of Test**

**This test shall be conducted at normal test pressure.**

**A rotisserie (motor, bracket and spit), if provided, shall be installed in accordance with the manufacturer's instructions and operated throughout the specified test period.**

**The gas input to the burners shall be regulated to maintain an equilibrium condition as defined below:**

- Fryer/Boiler -** The contents of a cooking vessel of the maximum diameter specified by the manufacturer filled to 75% of its capacity with cooking oil shall be 350+/-10°F (176.5+/-5.5°C).
- Smoker -** The cooking chamber of the unit shall be 250+/-10°F (139+/-5.5°C).
- Table Top -** The cooking grate plane to be 550+/-10°F (288+/-5.5°C).

(If for an appliance, the specified temperature cannot be reached on high setting then the test is to be done at the maximum obtainable temperature. If an appliance exceeds the specified maximum temperature on the lowest setting at normal pressure, then the test is to be done at the temperature obtained.)

The equilibrium temperature for fryer/boiler shall be measured as follows:

A No. 24 AWG (0.20 mm<sup>2</sup>) iron-constantan thermocouple shall be placed 2 inches (50.8 mm) below the cooking oil surface in the center of the cooking vessel. The thermocouple shall be read using a measuring instrument of sufficient response time. The gas shall be ignited and the appliance allowed to operate until the cooking oil reaches equilibrium.

The equilibrium temperatures for smoker and table top units shall be measured as follows:

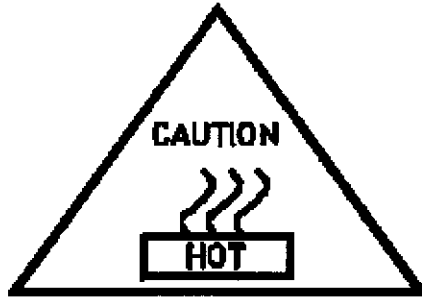
Temperatures shall be determined by means of an indicating potentiometer and nine No. 24 AWG (0.20 mm<sup>2</sup>) thermocouples connected in parallel. The thermocouples shall be evenly placed on the main cooking grate and shall measure the air temperature. Final placement is up to the determination of the certifying agency.

With the appliance at room temperature, the gas shall be turned on, ignited and the door or cover, if provided, closed. Handle temperatures shall be taken 1 hour after constant temperature of the operating section has been reached.

The surfaces to be measured shall be instrumented with No. 24 AWG (0.20 mm<sup>2</sup>) iron-constantan thermocouples with a beaded or with the junction brazed in the face of a copper plate 0.218 inch (5.54 mm) in diameter and 0.024 inch (0.61 mm) thick whichever method is most applicable by the agency based on the appliance design. The temperatures are to be read by a calibrated measuring device.

## 1.21 MARKING

**1.21.6 For fryers and boilers, the surface of the cooking utensil shall bear a Class 1 marking with the words "CAUTION – HOT" or the following symbol:**



**SM218**

*Rationale: The existing standard does not address contact with hot surfaces of the cooking utensil, it only addresses contact with the appliance. This recommendation expands the existing requirements to the handles of the cooking utensil. Further, some existing designs of cooking utensils do not have sufficient clearance between the handle and the main portion of the utensil. Therefore, it is likely that contact will occur with the main portion of the utensil. It is recommended in those cases that the surrounding area of the cooking utensils handle also be required to be below the maximum temperature. Also, recommendation is being made for markings to be put on the main body of the utensil to avoid contact. These requirements are an expansion on the current requirements based upon the requirements of UL 197.*

**STATUS: OUTSTANDING (formerly Item 16 from Sept 24-25, 2002 TAG mtg)**

**COMMENTS/CONCERNS:**

- At the Sept 24-25, 2002 TAG mtg, Mr. Fort asked that the task group consider the following:

**Background:**

In a memo dated February 25, 2002, Mr. Rick Fort of CSA International, suggested that section 2.15 of the final draft of ANSI Z21.89/CSA 1.18 standard was in error. A proposal from Mr. Fort was reviewed at the February JSC meeting and generally supported by the JSC. However, there were a few identified issues that needed to be better defined/addressed. These included:

- exemption of handle(s) of access cover(s) for Smokers
- proposed minimum letter height of ¼ inch (6.4 mm)
- lack of coverage for other appliance's compartments similar to smoking chambers that may need a marking indicating the word "HOT".

## 7. FLOOR TEMPERATURES

STATUS: OUTSTANDING

COMMENTS/CONCERNS:

UL PROPOSAL:

### 2.20 WALL AND FLOOR TEMPERATURES

At the end of the test, the maximum temperature on the walls, and the floor shall not exceed 194°F (90°C).

#### Method of Test

##### a. Test Structure

The appliance shall be installed in a partial enclosure with its back and sides parallel to the walls of the enclosure as shown in Figure 3 (Typical Test Enclosure for Wall and Floor Temperature Tests of Outdoor Specialty Cooking Appliances), and with the clearances specified by the manufacturer.

Vertical walls of the enclosure shall be constructed of nominal 1 inch-thick wooden boards or 0.750 inch plywood and finished in dull black. The back wall shall be 6 feet (1.83 m) high and the side walls shall extend 6 inches (152 mm) beyond the front of the appliance. The floor shall be constructed of 1 inch tongue-and-groove oak flooring finished with clear varnish.

An appliance whose design is not compatible with the test enclosure shown in Figure 3 shall be installed in a modified test enclosure, as deemed necessary by the testing agency.

##### b. Instrumentation

Enclosure surface temperatures shall be determined by means of an indicating potentiometer and No. 24 AWG (0.20 mm<sup>2</sup>) iron-constantan thermocouples, the junctions of which are copper discs 0.687 inch (17.45 mm) in diameter and 0.022 inch (0.559 mm) thick, to which the thermocouple wires are silver-soldered 0.125 inch (3.2 mm) apart. The discs shall be embedded so their surfaces are flush with the surrounding surfaces. The surfaces of the copper discs, except those in the floor, shall be finished dull black.

Thermocouples shall be placed at intervals of 3 inches (76.2 mm) apart over the surfaces of panels facing the appliance. Thermocouples embedded in the floor shall be 6 inches (152 mm) apart, with thermocouples specifically being embedded at the points where the appliance contacts the floor. The center line of one row of thermocouples on the side panel shall be 1 inch (25.4 mm) below the cooking top.

The thermometers for determining room temperature shall be installed adjacent to the test area as shown in Figure 4 (Location of Thermometers for Determining Ambient Room Temperature During Wall and Floor Temperature Test).

### **c. Operating Conditions of the Appliance**

The various sections and components of the appliance shall be operated during this test as follows:

- 1. Appliances shall be operated as indicated in Table X (Appliance Operating Conditions for the Wall and Floor Temperature Test).**
- 2. Any electrical equipment provided, such as a rotisserie motor, shall be installed but not operated throughout the specified test periods.**
- 3. On an outdoor specialty cooking gas appliance for connection to a self-contained LP-gas supply system, the gas from the supply cylinder shall be purged outside of the test structure at a rate equal to manufacturer's specified hourly input rate of the outdoor cooking gas appliance within +/-5% for determining compliance with 1.6.19. This test shall be started with the LP-gas cylinder no more than 50% full.**

### **d. Test Period**

The appliance shall be operated at normal test pressure and in accordance with the specified conditions of time and burner input, as specified in Table IX (Body Loading), and under any further special conditions specified in the Notes to Table IX. If the appliance is provided with a cover or hood, the above test shall be conducted with the cover or hood in the position deemed most critical by the testing agency.

At the end of the specified test periods and operating conditions listed in Table IX, all wall temperatures shall be determined and recorded. Ambient room temperature shall be determined by thermometers located as shown in Figure 4 and recorded.

At the end of the test period, no wall or floor temperature shall exceed; 194°F (90°C).

*Rationale: Currently requirements do not ensure that floor temperatures will be measured directly where the appliance rests on the floor (where high temperatures are expected to be found). Therefore, it is recommended that it be required that this area of the floor's temperature be measured.*



## **8. PLACEMENT OF PROPANE TANK**

**STATUS: OUTSTANDING**

**COMMENTS/CONCERNS:**

- **Developing a Tripping Test to simulate someone tripping on the supply hose, unless the design of the cylinder and appliance with the cooking vessel retention means prevents this from occurring.**
- **The current standard does not address placement of the propane tank. The gas supply hose should be long enough to reduce the risk of the propane tank and appliance coming in contact (even if either falls over). However, the supply hose should not be so long as to increase the risk of foot traffic between the tank and the appliance (increasing the risk of tripping on the supply tank).**
- **1.20.2b11 requires the cylinder placement diagram to be in a WARNING format in accordance with ANSI Z535.4. ANSI Z535.4 requires the WARNING format to be printed in orange. This is similar to the situation previously discussed for the cylinder label. The marking should be in black and white.**
- **At the Sept 24-25, 2002 TAG mtg, Daryl Hossler indicated the ANSI Z21/83 committee has requested the removal of all references to ANSI Z535.4 in all Z21/83 standards.**
- **The requirements of 1.6.2 are applicable to appliances that do not incorporate wheels or other means of movement other than lifting. Yet the specific instruction and marking requirements referenced (1.20.2b.11 and 1.21.3) are now proposed to state that they are only applicable to appliances “intended for use with other than a CGA No. 600 connection”. The actual test under 2.19.6 is OK as currently written because it refers to appliances complying with the requirements of 1.6.2.**
- **As mounting space is limited on many specialty appliance designs, manufacturers continue to request the use of a tag. There is established construction and performance coverage in the ANSI Z21.11.2 dealing with flexible fasteners, metal tags, and Class IIIA-3 permanent tags.**

**9. MAXIMUM AND MINIMUM O.D. OF COOKING UTENSIL**

**STATUS: OUTSTANDING**

**COMMENTS/CONCERNS:**

- **Testing should be conducted with the maximum and minimum O.D. cooking utensils recommended by manufacturer to ensure that the product meets the requirements of the standard in all possible configurations.**

## 10. INSTRUCTIONS

STATUS: OUTSTANDING

COMMENTS/CONCERNS:

- Requirements for instructions are lacking, in addition to previously mentioned, the following are some areas of concern.
  - a) Importance of slowly submersing food product into fryer.
  - b) Importance of ensuring food product is as free of moisture as possible.
  - c) Instructions (and marking cooking utensil) to not tamper with safety controls in order to exceed the 400°F limit.
  - d) Importance of avoiding fire risk due to combustibles surrounding the appliance.
  - e) Importance of avoiding hot surfaces of appliance and utensil.
  - f) Instructions to only use cooking utensils which are recommended by the manufacturer (and which meet the requirements of the standard).
  - g) g) What to do in case of fire:
    1. Call the Fire Department.
    2. Do not attempt to extinguish with water.
    3. Stay clear from flame.

**11. FIXED RELATIONSHIP BETWEEN PARTS**

**STATUS: OUTSTANDING**

**COMMENTS/CONCERNS:**

- **Clause 1.2.10 (fixed relationship of parts) shall also apply to accessories, such as cooking vessels.**