

# STANDARDS UPDATE NOTICE (SUN) ISSUED: March 30, 2018

## STANDARD INFORMATION

Standard Number: ANSI Z21.89 / CSA 1.18

Standard Name: Outdoor Cooking Specialty Gas Appliances

Standard Edition and Issue Date: 5<sup>th</sup> Edition Dated October 1, 2017

Date of Revision: October 1, 2017

Date of Previous Revision of Standard: July 1, 2013

#### EFFECTIVE DATE OF NEW/REVISED REQUIREMENTS

Effective Date: December 27, 2018

### IMPACT, OVERVIEW, AND ACTION REQUIRED

**Impact Statement:** A review of all Listing Reports is necessary to determine which products comply with new/revised requirements and which products will require re-evaluation. **NOTE:** Effective immediately, this revised standard will be exclusively used for evaluation of new products unless the Applicant requests in writing that current requirements be used along with their understanding that their listings will be withdrawn on Effective Date noted above, unless the product is found to comply with new/revised requirements.

**Overview of Changes:** Specific details of new/revised requirements are found in table below.

- Added requirements for thermometers.
- Added markings stating boilers are for heating water and not frying.
- Added marking for Class IIIA-2 appliances

If the applicable requirements noted in the table are not described in your report(s), these requirements will need to be confirmed as met and added to your report(s) such as markings, instructions, test results, etc. (as required).

#### **Client Action Required:**

**Information** – To assist our Engineer with review of your Listing Reports, please submit technical information in response to the new/revised paragraphs noted in the attached or explain why these new/revised requirements do not apply to your product (s).

Current Listings Not Active? – Please immediately identify any current Listing Reports or products that are no longer active and should be removed from our records. We will do this at no charge as long as Intertek is notified in writing prior to the review of your reports.



## **STANDARD INFORMATION**

CLAUSE	VERDICT	COMMENT
4.1	Info	General construction and assembly
4.10.20		Each fryer/boiler shall include as standard equipment and be shipped with a thermometer for measuring the temperature of the cooking liquid. The thermometer shall be sized to fit the cooking vessel(s) specified by the manufacturer for use with the appliance. (See Clause 4.19.) The thermometer shall meet the following criteria:  a) the length of the thermometer shall be at least as long as 3/4 of the
		cooking vessel depth;
		<ul> <li>the thermometer shall include an adjustable clip for attaching it to the cooking vessel;</li> </ul>
		<ul> <li>a) for an analog type thermometer, it shall not be possible to change the relative position of the temperature indicating needle to the temperature scale when tested in accordance with the Method of Test under Clause 5.27;</li> </ul>
		<ul> <li>d) b) the temperature markings shall remain legible when tested per the oil immersion Method of Test under Clause 5.28;</li> </ul>
		e) c) the thermometer shall not have an error greater than ± 20°F (11 °C) from the measured temperature value when calibrated at 212°F (100 °C) and 400°F (204 °C), in accordance with the Method of Test under Clause 5.29;
		<ul> <li>d) the thermometer shall incorporate a mechanical stop to prevent multiple rotations of the temperature indicator;</li> </ul>
		g) e) the indicator dial of the thermometer shall be marked with a red zone that starts at a temperature no higher than 400°F or 200 °C and continues to the maximum temperature of the dial. The red zone shall state, "Fire Hazard"; and
		h) the thermometer shall comply with the calibration test under Clause 5.29 after being conditioned at an ambient temperature of -40°F (-40°C) for a period of 48 hours.
4.19	Info	Instructions
4.19.2 e)		for boilers, a statement that the appliance is only intended for heating water (not oil or grease).
4.20	Info	Markings



4.20.3	A fryer <del>/boiler</del> not approved as a turkey fryer shall have the following marking:
4.20.3	"This appliance is not for frying turkeys."
	New clause added;
4.20.4	
	"This appliance is not for frying."
4.20.5 h)	identification of this standard by indicating either this edition of the standard, or the most recent effective addenda thereto, with one of the following markings: "ANS Z21.89-(year) • CSA 1.18-(year) Outdoor Cooking Specialty Gas Appliance;" "ANS Z21.89a-(year) • CSA 1.18a-(year) Outdoor Cooking Specialty Gas Appliance;" or "ANS Z21.89b-(year) • CSA 1.18b-(year) Outdoor Cooking Specialty Gas Appliance."
	New clause added;
	Each appliance shall bear Class IIIA-2 marking located on the appliance where it can be easily read during operation of the burner control, and on which shall appear the following:
4.20.7	a) "Read all instructions before lighting."
4.20.7	b) "Open lid during lighting." and
	<ul><li>c) "If ignition does not occur in 5 seconds, turn the burner control(s) off, wait</li><li>5 minutes, and repeat the lighting procedure."</li></ul>
	Exception: If the appliance does not have a lid, item (b) may be eliminated. This marking shall have a minimum letter height of $1/8$ in (3.2 mm).
	New clause added;
	Carton marking
4.20.15	A carton (individual marketing container) for a boiler shall state the following: "This appliance is not for frying." The marking shall:
	a) be located on two sides of the outside surface of the carton; and
	b) appear in lettering not less than 1/2 in (12.7 mm) or 36-point type.
	CUSTOMERS PLEASE NOTE: This Table and column "Verdict" can be used in determining how your current or future production is or will be in compliance with new/revised requirements.