

STANDARD INFORMATION

Standard: CSA C22.2 No. 60335-2-9

Standard ID: Household and Similar Electrical Appliances - Safety - Part 2-9: Particular Requirements for Grills, Toasters and Similar Portable Cooking Appliances [CSA C22.2#60335-2-9:2014 Ed.1+A2]

Previous Standard ID: Household and Similar Electrical Appliances - Safety - Part 2-9: Particular Requirements for Grills, Toasters and Similar Portable Cooking Appliances [CSA C22.2#60335-2-9:2014 Ed.1+A1]

EFFECTIVE DATE OF NEW/REVISED REQUIREMENTS

Effective Date: **December 1, 2023**

IMPACT, OVERVIEW, AND ACTION REQUIRED

Impact Statement: Per our accreditation, Intertek is required to review reports against the standard revisions to confirm compliance. Once compliance is confirmed, the standard reference in the report is updated to show continued compliance to the technical requirements of the standard. Reports not updated to this version by the effective date above will be withdrawn.

Overview of Changes:

- New marking requirements for hotplates
- Additional testing condition for induction hotplates
- Additional test condition for barbecues
- New test sequence for induction hotplates
- New test for induction hotplates and induction wok hotplates
- New requirements for ovens (shelf loading test)
- New requirements for toasters (secondary control)
- New requirements for appliances with a clock-operated switch incorporating a stay-on feature

Specific details of new/revised requirements are found in table below.

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 – Please immediately identify any current Listing Reports or products that are no longer active and should be removed from our records.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.



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CLAUSE	VERDICT	COMMENT
		<i>Additions to existing requirements are <u>underlined</u> and deletions are shown lined out below.</i>
7	Info	Marking and instructions <i>New clause added;</i>
7.101		The cooking zone of hot plates shall be identified by appropriate marking unless it is obvious. Compliance is checked by inspection.
11	Info	Heating <i>New clause added;</i>
11.6		Induction hot plates are also operated with vessels, as specified in Figure 104, containing water and covered with a lid. Controls are adjusted to their highest setting until the water boils and then adjusted so that the water simmers. Water is added to maintain the level during simmering.
		Ovens, rotary grills and cookers are placed as specified in 11.2 and are supplied at rated power input and operated under normal operation. All heating units that can be energised simultaneously during normal use are switched on. Ovens are operated without shelves or other accessories.
11.102		<ul style="list-style-type: none">- Temperature rises are not measured on the following surfaces (see Figure 106):- Surfaces on the oven door within 10 mm from the edge of the door (Zone 1);- Surfaces around the oven door within 10 mm from the left, right or lower edge of the door, or 25 mm from the upper edge of the door (Zone 2);- Surfaces within 25 mm of vents (Zone 3);- Underside surfaces that are not accessible with test probe 41 of IEC 61032, the probe being applied with a force not exceeding 1 N;- The rear surface of appliances which, according to the instructions, shall be placed against a wall;- Surfaces within 25 mm from the level of the top surface of cookers when the hotplates are in operation. Appliances are operated until steady conditions are established or for 60 min, whichever is shorter.



CLAUSE	VERDICT	COMMENT
		<p>During the test, the temperature rise of surfaces shall not exceed the values specified in Table 102.</p> <p>Ovens having settings higher than 240 °C are also operated at the maximum setting until steady conditions are established or for 60 min, whichever is shorter. The temperature rise limits of Table 102 for top surfaces and door surfaces are increased by 10 K.</p> <p><u>Insert “and rear surfaces” after “underside surfaces” in the fourth dashed item of the fourth paragraph.</u></p> <p><u>Delete the fifth dashed item of the fourth paragraph.</u></p>
		<p>Contact grills, waffle irons, radiant grills, raclette grills, barbecues, candy floss appliances and hot plates are placed as specified in 11.2 and are supplied at rated power input and operated under normal operation.</p> <ul style="list-style-type: none">- During the test, the temperature rise of surfaces shall not exceed the values specified in Table 102.- Temperature rises are not measured on surfaces within 25 mm around the outline of the hot functional surface;- Surfaces within 25 mm from the ventilation openings;- Underside surfaces that are not accessible with test probe 41 of IEC 61032, the probe being applied with a force not exceeding 1 N;- The lid of contact grills, if any, used to prevent splashing.
11.103		<p><u>Add the following to the first paragraph:</u></p> <p><u>Induction hotplates and induction wok hotplates are operated at rated voltage instead of rated power input.</u></p> <p><u>Add the following as a new second paragraph:</u></p> <p><u>The test for barbecues is repeated with an aluminium plate placed on the food support. The aluminium plate shall be approximately 1,5 mm thick and shall be made of commercially available aluminium. Its dimensions shall be such that there is a 10 mm gap between the edges of the plate and outer edges of the food support.</u></p> <p><u>In the 4th dashed item of the third paragraph, replace “contact grills” with “griddles”.</u></p>



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19	Info	Abnormal operation The tests of 19.4 and 19.5 are only applicable to <ul style="list-style-type: none">– breadmakers;– contact grills;– food dehydrators;– the following appliances, if they incorporate a timer or if their instructions indicate a cooking operation longer than 1 h:<ul style="list-style-type: none">• cookers;• hotplates;• ovens;• roasters;• rotary grills.
19.1		Toasters are also subjected to the tests of 19.101, 19.102 and 19.103. Induction hotplates are also subjected to the tests of 19.104 and 19.105. However, induction wok hotplates are not subjected to the test of 19.104. Pop-corn makers are also subject to the test of 19.106. <u>In the first paragraph of the addition delete the second dashed item.</u> <u>In the first paragraph, fourth dashed item second dot item of the addition add “other than induction hotplates”.</u> <u>In the first sentence of the penultimate paragraph of the addition replace “19.104 and 19.105” by “19.104, 19.105 and 19.107, but 19.2, 19.3 and 19.4 are not applicable”.</u>
19.107		<i>New clause added;</i> Induction hotplates are operated under the conditions of Clause 11 but with empty vessels, controls being adjusted to the highest setting. Induction wok hotplates are operated under the conditions of Clause 11 with an empty wok pan that is supplied by the manufacturer with the induction wok hotplate at the point of sale, controls being adjusted to the highest setting.
20	Info	Stability and mechanical hazards <i>New clause added;</i>
20.101A		Ovens shall comply with the following shelf loading test. Testing shall be performed with the oven at ambient temperature except where noted otherwise.



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If a pan is provided with the appliance, the test shall be conducted using the supplied pan. Otherwise, a pan suitable for the test shall be used.

With the oven shelf in the lowest position and fully inserted in the appliance, the pan with the test weight of Table 20.101A (evenly distributed on the pan) shall be placed on the centre of the shelf. The test weight includes the weight of the pan. The shelf shall then be pulled out completely over a period of approximately 2 s. If a shelf stop is not provided, the shelf shall be pulled out to a distance measuring approximately 50% of the shelf depth dimension, as measured from the inner plane of the opening where the shelf exits the appliance. The shelf shall remain fully extended for a period of 1 min. The test shall be repeated with the shelf in all possible orientations and positions.

During the test, the shelf shall not fall from its supports, the test weight shall not slide off the shelf, and the appliance shall not tip.

The oven shall then be operated at the maximum temperature setting for a minimum of 1 h, with the oven shelves in place, but without the test weight. The shelf loading test above shall then be repeated.

The appliance shall be allowed to recover to the initial temperature between each shelf position or location test.

The oven shall then be cooled down to ambient temperature and the shelf loading test above shall be repeated once more.

New table added;

Test weight (including test pan)

Table	Cavity volume*, L	Test weight, kg
20.101A	≤ 8.2	1.8
	> 8.2	3.6

* Volume is calculated with the maximum usable height from the top surface of the shelf to the heating element or other physical barrier at the top of the oven cavity. If the appliance is provided with instructions regarding clearance to a top heating element, they shall be considered when determining the usable height.

22	Info	Construction
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New clause added;

22.115L	Toasters shall be provided with a secondary control (back-up) that operates when the main control which deactivates the elements at the end of a normal cycle is rendered inoperative. The secondary control shall be non-automatically resettable and shall be functionally independent from the main control such that any single
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fault in the appliance shall not render both the main and secondary controls inoperative at the end of a cycle. The following test shall be conducted.

Note: The secondary control is not required if the appliance complies with the following test with all controls that deactivate the elements at the end of a normal cycle rendered inoperative.

The appliance shall be operated under the conditions of Clause 19.102, except that the main control that deactivates the elements at the end of a normal cycle shall be rendered inoperative. The ejector mechanism shall be prevented from releasing and the supply shall be maintained to the toaster after completion of a cycle. The following four food loads shall be tested on two separate samples:

- a) with a single slice of bread in an outside slot;
- b) with all slots loaded with bread;
- c) with a single frosted toaster pastry in an outside slot; and
- d) with all slots loaded with frosted toaster pastry.

The frosted toaster pastry shall be commercially available hard-frosted, strawberry fruit-filled toaster pastry weighing approximately 52 g each, with stated sugar content of $16 \text{ g} \pm 1 \text{ g}$ and a calorie statement of 200 ± 10 .

There shall be no ignition of the food load. The test duration shall be recorded. The secondary control, if provided, shall open the elements no more than 60 s after the maximum cycle time. If no secondary control is provided, each test shall be conducted for 30 min.

The maximum cycle time is determined by operating three samples under normal operation, except that only one cycle shall be measured and the toaster settings shall be adjusted to cause the elements to be energized for the maximum duration (this may be accomplished by selecting the maximum darkness, as well as additional features such as "Frozen" or "Defrost").

New clause added;

22.115M

Appliances provided with a clock-operated switch incorporating a stay-on feature which is activated in the same direction as the countdown to OFF shall be as follows:

- a) The clock-operated switch shall require two operations to engage the stay-on feature.
 - b) The clock-operated switch shall turn the appliance OFF with a single action or operation.
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