

STANDARD INFORMATION

Standard: CSA E60335-2-6

Standard ID: Household and Similar Electrical Appliances - Safety - Part 2-6: Particular Requirements for Stationary Cooking Ranges, Hobs, Ovens and Similar Appliances [CAN/CSA E60335-2-6:2018 Ed.4+A1]

Previous Standard ID: Household and Similar Electrical Appliances - Safety - Part 2-6: Particular Requirements for Stationary Cooking Ranges, Hobs, Ovens and Similar Appliances [CAN/CSA E60335-2-6:2018 Ed.4]

EFFECTIVE DATE OF NEW/REVISED REQUIREMENTS

Effective Date: **August 1, 2024**

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 Reports not updated to this version by the effective date above will be withdrawn.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 requirements for flexible induction cooking zone
- Modification to requirements for ovens provided with a rotating spit to conduct two separate tests
- New spillage test procedure
- Additional restrictions for the use of grills with remote operation or delayed start timers
- New requirements for programmable electronic circuits that limit the number of heating elements or motors from being energized at the same time

Specific details of new/revise 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 – Please immediately identify any current Listing Reports or products that are no longer active and should be removed from our records.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>
3	Info	Terms and definitions <i>New clause added;</i> Induction hob elements in a flexible induction cooking zone are operated with: a) the maximum number of vessels which can be separately controlled at the same time, arranged to cover the flexible induction cooking zone as far as possible. Any combination of vessels giving the most unfavourable results shall be used for the test. Several vessels with the same diameter may be used; b) the vessel which provides the highest power density (W/cm ²); c) the smallest vessel that allows an induction hob element to operate. Note 1 to entry: Vessels according to Figure 102 should be used for the tests. The vessel diameters specified in Figure 101 should be considered for the tests. Operation as specified in a), b) or c), that results in the most unfavourable condition for the tests specified in the relevant subclauses is applied. In the existing seventh paragraph, add before “induction wok elements” the words “those in a flexible induction cooking zone and”.
3.1.9.101		
		Flexible Induction Cooking Zone
3.124	Info	Area on a cooking zone with induction hob elements that is not marked to indicate where vessels are to be placed for heating food.
7	Info	Marking and instructions <i>New clause added;</i>
7.9		Flexible induction cooking zone switches, touch controls, displays and the like shall be marked or placed so as to indicate clearly as to which vessel is assigned to which switch, touch control, display or the like.



CLAUSE	VERDICT	COMMENT
11	Info	Heating Ovens are operated for 60 min starting from the cold condition. If a rotating spit is provided, it is in operation. Lamps in ovens are not manually switched on.
11.7.102		If an appliance incorporates two ovens that can be energized simultaneously, they are tested together. <u>Delete the second sentence of the first paragraph and add a new paragraph stating "Ovens provided with a rotating spit are also operated with the spit rotating for 60 min".</u>
15	Info	Moisture resistance <i>New clause added;</i> Cooking ranges and hobs are positioned so that the hob surface is horizontal. A vessel having the largest diameter shown in Figure 101, that does not exceed the diameter of the cooking zone, is completely filled with the spillage solution and positioned centrally over the cooking zone. A further quantity of 0,5 l of the spillage solution is poured steadily into the vessel over a period of 15 s. The test is carried out on each cooking zone in turn, after removing any residual spillage solution from the appliance. For hob elements incorporating a switch or a thermal control, 0,02 l of the spillage solution is poured over the hob element so that it flows over the switch or control. A vessel is then placed on the hob element to depress any movable part. If controls are mounted in the hob surface, 0,5 l of the spillage solution is poured over them in a period of 15 s. 15.2 For hobs having ventilating openings in the hob surface, 0,2 l of the spillage solution is poured steadily through a funnel onto the ventilating openings. The funnel has an outlet diameter of 8 mm and is positioned vertically with the outlet 200 mm above the hob surface. The funnel is positioned above the ventilating openings so that the spillage solution enters the appliance in the most unfavourable way. If the opening is protected, the funnel is positioned so that the spillage solution falls onto the hob surface as close as possible to the opening. Care is to be taken to ensure that the spillage solution is not poured over controls located close to ventilating openings. For ovens and grills, 0,5 l of the spillage solution is poured over the floor of the oven or grilling compartment.



CLAUSE	VERDICT	COMMENT
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For appliances having a drip tray or similar receptacle, the receptacle is filled with the spillage solution. A further quantity of the spillage solution, equal to 0,01 l per 100 cm² of the area of the top surface of the receptacle, is poured onto the receptacle through openings in the hob surface. However, the total quantity of spillage solution shall not exceed 3 l.

For hobs having a lid, 0,5 l of the spillage solution is poured uniformly over the closed lid. When the spillage solution has run off, the surface is dried and a further 0,125 l of the spillage solution is poured steadily from a height of approximately 50 mm onto the centre of the lid over a period of 15 s. The lid is then opened as in normal use.

Hobs with controls mounted below the hob surface and built-in ovens that are intended for use installed under work surfaces shall be subjected to a spillage test with 0,5 l of the spillage solution. They shall be installed according to the manufacturer's instructions except that the front surface of the oven (excluding control knobs, handles) shall align with front edge of a 30 mm thick wooden work surface with a square front edge, see Figure 105. The spillage solution shall be poured on the work surface at the area which gives the most unfavourable conditions representing the pouring likely to occur, so that the spillage solution flows down the front surface of the oven over controls, joints, vents and similar openings. If necessary, the test is repeated until all different controls or gaps are covered by the spillage test. The appliance is dried between each test.

The test is performed as follows:

A bottle with a shape similar to the one in Figure 107 and a cap is filled with 0,5 l of the spillage solution.

The cap of the bottle shall have a hole of 8 mm diameter, placed off-centre according to Figure 106. The bottle shall also have a hole of 8 mm diameter near the bottle base (see Figure 107) to equalize the liquid pressure.

Other suitable containers may be used provided the spillage solution amount is poured over the appliance under test in the same manner.

The hole in the cap of the bottle is put on the horizontal work surface at approximately 80 mm horizontal distance with respect to the front of the oven. The inclination of the bottle shall be higher than 30° and lower than 45°. The lower part of the bottle hole in the cap shall be in contact with the work surface, with the hole in the cap placed down closest to the surface. See Figure 108.

NOTE 101 The intention of the inclination and distance is avoiding the spillage "jumping" over the front of the oven.



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		<p>NOTE 102 When using holes of 8 mm diameter, the specified solution amount is spilled in about 15 s.</p> <p>When the 0,5 l of spillage solution has been poured, the remaining solution on the work surface is pushed towards the front so that the remaining solution spills homogeneously over the front with a suitably flat means.</p> <p>Steam generators intended to be connected to the water mains are supplied at rated water pressure. Control devices for the supply of water are held open. If more than one device is used, they are tested in turn. Water is allowed to flow for 1 min after the first evidence of overflow, unless the inflow stops automatically.</p>
22	Info	Construction
22.102		<p>Remote operation and timers intended to delay the operation of a heating element shall not control a grill, unless the grill is thermally controlled, incorporated in an oven or compartment <u>and it is only possible to operate the grill with the door of the oven or compartment being closed</u>. Delayed start timers shall not control a hob element.</p> <p>Compliance is checked by inspection. <u>However, if monitoring of the door is by a programmable electronic circuit, the software shall contain measures to control the fault/error conditions specified in Table R.1 and is evaluated in accordance with the relevant requirements in Annex R.</u></p>
22.122		<p><i>New clause added;</i></p> <p>This requirement also does not apply to shelves that are designed to be used in steam ovens, having a depth lower than 320 mm and perforated to contain vegetables. Add the following text to the end of the second paragraph:</p> <p>"or 50 % of the depth of the shelf whichever is less".</p>
22.138		<p><i>New clause added;</i></p> <p>For appliances that are controlled by programmable electronic circuits that limit the number of heating elements and motors from being energised at the same time, simultaneous activation of any combination of heating elements and motors shall not render the appliance unsafe.</p> <p>Compliance is checked as follows:</p> <ul style="list-style-type: none">– the fault/error conditions specified in Table R.1 are applied and evaluated in accordance with the relevant requirements of Annex R; or– the appliance is operated under the conditions of Clause 11 while being supplied at rated voltage, the programmable electronic circuits being modified to allow simultaneous activation of all heaters and motors under their control. Under these conditions, compliance with 19.13 shall be fulfilled.