

STANDARD INFORMATION

Standard Number: UL 1026

Standard Name: Electric Household Cooking and Food Serving Appliances

Standard Edition and Issue Date: 6th Edition Dated May 29, 2014

Date of Revision: February 2, 2018

Date of Previous Revision of Standard: August 24, 2017

EFFECTIVE DATE OF NEW/REVISED REQUIREMENTS

Effective Date: **February 2, 2022**

IMPACT, OVERVIEW, AND ACTION REQUIRED

Impact Statement: A review of all Listing Reports is necessary to determine which products comply with new/revise 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requests in writing that current requirements be used along with their understanding that their listings will be withdrawn on Effective Date noted above, unless the product is found to comply with new/revise requirements.

Overview of Changes: New Supplement SB for hospitality-use electric cooking appliances. Specific details of new/revise requirements are found in table below.

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:

Information – To assist our Engineer with review of your Listing Reports, please submit technical information in response to the new/revise paragraphs noted in the attached or explain why these new/revise 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 – Please immediately identify any current Listing Reports or products that are no longer active and should be removed from our records.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.



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CLAUSE	VERDICT	COMMENT
		<i>Additions to existing requirements are underlined and deletions are shown lined out below.</i>
Supplement SB		<i>New supplement added;</i>
		HOSPITALITY-USE ELECTRIC COOKING APPLIANCES
SB1		Scope
SB1.1		The requirements in this supplement cover electric hospitality-use cooking appliances and other similar appliances specifically designed for use in office buildings, hotels, and the like, away from home settings where use will be performed by laypersons, and that are to be cord-connected to a nominal 120 V supply in accordance with the National Electrical Code. These requirements are in addition to or modify the applicable requirements in Sections 1 – 72 and Supplement SA.
SB1.2		These requirements do not cover electric cooking appliances intended for commercial use that are found in commercial kitchens, restaurants, or other business establishments where food is dispensed.
SB1.3		These requirement do not cover electric hospitality-use cooking appliances intended for outdoor use.
SB2		Assembly
SB2.1		A hospitality-use cooking appliance shall be completely assembled before shipping and not require any assembly by the user.
		A hospitality-use cooking appliance shall be assembled such that the enclosure of electrical parts cannot be opened for user servicing with ordinary tools. If tamper-resistant screws are employed to comply with this requirement, they shall comply with the following:
SB2.2		a) The securing means as determined through trial removal are unlikely to be removed; b) The securing means is provided with a tool interface that will not accommodate a slotted, a Phillips, a square, or torx driver, or wrench of any type for removal; c) The securing means has a head that cannot be gripped by pliers. A securing means provided with a maximum 0.020-inch (0.50-mm) height above the exposed outer surface of the appliance to which the securing means is affixed is considered as not capable of being gripped; and d) A minimum of two such securing means are provided.
SB3		Supply Connections
SB3.1		A hospitality-use cooking appliance shall be provided with a length of attached flexible cord and an attachment plug for connection to the supply circuit.



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SB3.2		The power supply cord shall be terminated by an attachment plug that is of a grounding type.
SB3.3		The length of an attached flexible cord provided shall be minimum 3 feet (0.9 m) long and maximum 4 feet (1.2 m) long.
SB3.4		A detachable power supply cord shall not be provided with a hospitality-use cooking appliance.
SB3.5		The type of flexible cord shall be SJ, SJO, SJT, SJTO, HPN, HSJ or HSJO.
SB4		Grounding
SB4.1		In a hospitality-use cooking appliance, a conductive connection between separate accessible metal parts that are likely to become energized shall be provided.
SB5		Operating Controls
SB5.1		An operating control device shall have a current and voltage rating not less than that of the circuit (load) it controls. The temperature rating of the materials used in such a device shall not be exceeded during the normal operation test unless the requirement for transient temperatures mentioned in Section 41 apply.
SB5.2		A hospitality-use cooking appliance shall be provided with an automatic shutoff manual-reset operating control to turn a hospitality-use cooking appliance "off" when not in use. The control shall operate in no more than 60 minutes, or the time specified in Section 22, whichever is less. Exception: Slow cookers shall be provided with an automatic shutoff manual-reset operating control that operates in 12 hours or less after energization of the appliance to turn the appliance "off" when not in use.
SB5.3		The operating control mentioned in SB5.2 shall disconnect or cause disconnection of the ungrounded conductor from the supply to the heating assembly.
SB5.4		In a hospitality-use cooking appliance, all additional operating controls with single-pole switching capability shall be wired in the ungrounded conductor.
SB6		Power-On Indicator
SB6.1		A hospitality-use cooking appliance shall be provided with a power-on indicator that is readily visible and distinguishable from the "off" position. Exception: A hospitality-use cooking appliance with an automatic shutoff manual-reset operating control that operates in 5 minutes or less need not be provided with a power-on indicator.
SB6.2		The power-on indicator shall be significantly different from any indicator that may be used to indicate "off" on the product. Indicators, such as an illuminated switch, pilot light and colored flag, are means of complying with SB6.1. An ordinary on-off position marking is unacceptable.
SB7		Operation Tests
SB7.1		Operation of an appliance while simulating anticipated conditions of use shall not increase the risk of fire, electric shock, or injury to persons.



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SB7.2		In conducting the test, the conditions mentioned in the manufacturer's instructions and provided on an attached cord tag are to be specifically followed so as to simulate reasonably foreseeable actions of the user.
SB8		Markings
SB8.1		A permanent marking shall be provided on the enclosure that shall include the signal word "WARNING" and the following or the equivalent: "Risk of Fire or Electric Shock. Do not open. No user serviceable parts inside. Repair should be done by authorized service personnel only." The signal word "WARNING" shall be in letters not less than 3/32 inch (2.4 mm) high, with remaining wording not less than 1/16 inch (1.6 mm) high.
SB8.2		An appliance shall be marked, where readily-visible, to indicate that the appliance is intended for hotel or office environment type usage, such as "Hospitality Type", "Hospitality Use Only", and the like. Lettering shall be not less than 3/32 inch (2.4 mm) high.
SB9		Important Safeguards
		The following or equivalent statements that apply to particular hospitality-use cooking appliance constructions shall be provided with a tag that is permanently attached to the power supply cord located within 2 inches (51 mm) of the appliance when shipped from the factory. The tag material and means of attachment to the power supply cord shall comply with the requirements in Section 62, Test for Permanence of Cord Tag. All letters on the tag shall be black on a white background. Upper case letters shall not be less than 0.08 inch (2.0 mm) in height, and lower case letters shall not be less than 0.06 inch (1.5 mm) in height.
		IMPORTANT SAFEGUARDS
SB9.1		When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons including the following: <ol style="list-style-type: none">1. To protect against electric shock, do not immerse cord, plugs, or (state specific part or parts in question) appliance in water or other liquid.2. Close supervision is necessary when any appliance is used by or near children.3. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.4. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions, or has been damaged in any manner.5. Do not let cord hang over edge of table or counter, or touch hot surfaces.7. Do not use appliance for other than intended use.
SB9.2		Instructions required by other paragraphs than SB9 and SB10 of this Standard are not to be included with the Important Safeguards.
SB10		Important Safeguards for Specific Appliances



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SB10.1		<p>The following or equivalent statements that apply to specific hospitality-use cooking appliances shall be provided on the tag after the general important safeguards in SB9.1.</p> <p>For baby food warmers/servers:</p>
SB10.2		<p>a) "Before serving, be sure food is at safe temperature." b) "Before serving, unplug cord from wall outlet and dish. Do not leave cord within child's reach."</p> <p>For broiler-ovens:</p>
SB10.3		<p>a) "Use extreme caution when removing tray or disposing of hot grease." b) "Do not clean with metal scouring pads."</p> <p>For bun/bread-warmers (fabric enclosed heater):</p>
SB10.4		<p>a) "Do not use metallic fasteners to hold the fabric in place. Sharp utensils should not be used." b) "Do not crush or fold the heater."</p>
SB10.5		<p>For nonmetallic pots – "Avoid sudden temperature changes, such as adding refrigerated foods into a heated pot." (This may be omitted for vessels of materials which are capable of withstanding such temperature extremes).</p> <p>For toasters:</p>
SB10.6		<p>a) "Oversize foods, metal foil packages, or utensils must not be inserted in a toaster." b) "A fire may occur if toasters are covered or touching flammable material, including curtains, draperies, walls, and the like, when in operation." c) "Do not attempt to dislodge food when toaster is plugged in." (This may be omitted if toaster employs sheathed type heating elements.) d) "Do not operate unattended." e) "When heating toaster pastries, always use the lightest toast color setting."</p> <p>Exception: If the body of the user manual includes specific instructions regarding toaster pastries, the instructions in the user manual, or equivalent, may replace Item (e) in the Important Safeguards.</p> <p>For toaster-ovens (not broilers):</p>
SB10.7		<p>a) "Oversize foods or metal utensils must not be inserted in a toaster-oven." b) "A fire may occur if the toaster-oven is covered or touching flammable material, including curtains, draperies, walls, and the like, when in operation. Do not store any item on top of the appliance when in operation." c) "Do not clean with metal scouring pads." d) "Extreme caution should be exercised when using containers constructed of other than metal or glass."</p>



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		<p>e) "Do not store any materials, other than manufacturers recommended accessories, in this oven when not in use."</p> <p>f) "Do not place any of the following materials in the oven: (List all materials – that is, paper, cardboard, plastic, and the like)."</p> <p>g) "Do not cover crumb tray or any part of the oven with metal foil. This will cause overheating of the oven."</p> <p>h) The manufacturer shall explain how the toaster-oven is turned off. (An off means must be provided other than unplugging the cord.)</p>
SB10.8		<p>For under cabinet and wall mounted appliances:</p> <p>a) "To reduce the risk of fire, do not place any heating or cooking appliance beneath the appliance."</p> <p>b) "To reduce the risk of fire, do not store anything directly on top of the appliance surface when the appliance is in operation."</p>
SB10.9		<p>For dual voltage rated appliances;</p> <p>a) "Be sure dual voltage selector, if provided, is in correct voltage position before operating. Before plugging in, read the information about the dual voltage contained in the instruction manual."</p> <p>b) "This appliance was set at the factory to be operated at ____V. Refer to the operating instructions for conversion to ____V operation" or equivalent. (The blanks are to be filled in with the appropriate voltage information.)</p>
SB10.10		<p>For glass/ceramic food warming or induction cooking surfaces:</p> <p>a) "Do Not Cook on Broken Cook-Top – If cook-top should break, cleaning solutions and spillovers may penetrate the broken cook-top and create a risk of electric shock."</p> <p>b) "Clean Cook-Top with Caution – If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn, some cleaners can produce noxious fumes if applied to a hot surface."</p>
SB10.11		<p>For induction table stoves:</p> <p>a) "Do not place metallic objects such as knives, forks, spoons and lids on the table stove since they can get hot."</p>
SB11		User Maintenance



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SB11.1		<p>The instruction manual for a hospitality-use cooking appliance shall meet the following requirements:</p> <p>a) Include the following statement located at the top of the first page of the manual: "At least one copy of this manual should be kept in a location available at all times to maintenance and management staff and other users." This statement shall be legible and contrast with the background. The upper case letters shall be not less than 5/64 inch (2 mm) high.</p> <p>b) Include instructions for operating, cleaning, and user maintenance; and</p> <p>c) Warn office building, hotel maintenance, and management staff that servicing should be performed by an authorized service facility.</p>
		<p>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.</p>