

Association of Home Appliance Manufacturers **Method for Measuring Performance of** *Household Electric Slow Cookers*

AHAM SC-1-2007
(Revision of AHAM SC-1:1979)

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Preface

The Association of Home Appliance Manufacturers develops standards in accordance with AHAM's "Policy and Procedures Governing Technical Standards" which states:

"AHAM Standards shall be in the best interest, mutually, of consumers who use appliances, the industries which provide and service appliances, and other interested parties. They shall relate to actual use conditions, be technically and scientifically sound."

Use or observance of AHAM standards is voluntary.

This standard contains test procedures which may be applied to any brand or model of household electric slow cooker for measuring performance. Results of tests in accordance with this standard may be publicly stated.

With regard to safety, AHAM recommends that all appliances manufactured or marketed in the United States be submitted to an appropriate independent Nationally Recognized Testing Laboratory for inspection and listing in conformance with the safety standards and procedures followed by such laboratories.

AHAM welcomes comments and suggestions regarding this standard. Any standard may be reviewed and improved as needed. Any interested party, at any time, may request a change in an AHAM standard. Such requests should be addressed to AHAM's President, and should be accompanied by a statement of reason for the request and a suggested alternate proposal.

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1. PURPOSE

The purpose of this standard is to establish a uniform and repeatable procedure or standard method for measuring specified product characteristics of household electric slow cookers.

The standard methods included herein are intended to provide a means by which different brands and models of household electric slow cookers can be compared and evaluated with respect to characteristics of significance in the use of the product. Food safety issues are not addressed in this standard. See Clause 6 for suggested resources pertaining to food safety.

The standard methods are not intended to prevent improvement or innovation in product testing, design or performance.

2. SCOPE

This standard applies to household electric slow cookers as defined in Section 3.

This standard establishes standard methods for measuring performance and also includes sections on definitions, standard test conditions and instrumentation, and safety.

3 DEFINITIONS

3.1 Household Electric Slow Cooker. An electrically heated cooking utensil primarily intended for cooking of foods in a vessel at low heat over a long period of time. The product may or may not contain a thermostat.

3.2 Temperature Stabilization. Temperature is stabilized during the test when the temperature of the food load has not varied by more than 5°F (3°C) over the previous 2 hour period.

3.3 Slow Cooker Capacity

3.3.1 Maximum Capacity. The maximum amount of liquid contained in the vessel when filled to overflow.

3.3.2 Usable Capacity. The amount of liquid contained in the vessel when filled to the point just below the lowest point of the lid. If no lid is provided, the usable capacity is the amount of liquid contained in the vessel when filled to a point ½ inch from the top (point of overflow).

3.4 Warm Setting. Slow cooker setting specified by the manufacturer to keep food warm after it has been cooked. While on the warm setting, the temperature of the food shall not fall below 140°F.¹

4 STANDARD TEST CONDITIONS AND INSTRUMENTATION

4.1 Standard Voltage and Frequency. Conduct tests at 120 volts, 60 Hertz, measured at appliance plug when slow cooker is energized.

¹ United States Department of Agriculture (USDA), August 2003 Fact Sheet, "Food Borne Illnesses – What Consumers Need to Know."