

## LOG OF MEETING


**SUBJECT:** Deep Fat Fryer Thermal Scalds/Burn Hazard Reduction

**DATE:** July 22, 1998

**PLACE:**

CPSC Headquarters  
4330 East-West Highway  
Bethesda, MD

**DATE OF LOG ENTRY:** July 23, 1998

**SOURCE OF LOG ENTRY:** Andrew Trotta, ESEE 

### CPSC PARTICIPANTS:

William King, Engineering Sciences (ES) Directorate  
Marc Schoem, Recalls and Compliance Division  
Julie Ayres, Office of Hazard Identification and Reduction  
Terry Karels, Economics Directorate  
Anna Luo, ES  
Carolyn Meiers, ES  
Andrew Trotta, ES

### NON-CPSC PARTICIPANTS:

Wayne Morris, Association of Home Appliance Manufacturers  
Lori Baker, The Rival Company  
Mark Sesler, The Rival Company  
Alain Roclore, T-Fal Corporation  
Edward Hickey, Thompson, Hine & Flory PLL (representing Sunbeam Corporation)  
Robert DellaValle, Underwriters Laboratories  
Charles Samuels, Association of Home Appliance Manufacturers  
Bruce Jamison, Toastmaster, Inc.  
Larry Tignor, National Presto Industries  
Larry Johnson, National Presto Industries  
Charles Hupf, RegalWare, Inc.  
Debra Kumm, West Bend  
Neil Halvorson, West Bend  
Sam Christy, Product Safety Letter

### SUMMARY:

United States Consumer Product Safety Commission (CPSC) staff met with representatives from the Association of Home Appliance Manufacturers (AHAM) and its deep fat fryer manufacturer members to discuss CPSC proposals for changes to the industry voluntary standard (UL1083 - *Household Electric Skillets and Frying-Type Appliances*). Industry members estimated that over 90% of the U.S. deep fat fryer market was represented by the manufacturers at the meeting. CPSC staff requested that the manufacturers consider a change to UL 1083 to require a latching lid or some other device to minimize or contain hot oil released by a tipped deep fat fryer. The proposal was initiated by a CPSC staff analysis of nine detailed incident reports, which involved severe injuries and two deaths of children under six years old from spills of deep fat fryers, and results of tests performed on a currently-available model, which has a latchable, hinged lid for use during cooking and cool down. Industry members expressed concern over establishing a hazard pattern from the limited number of incidents and doubts that consumers would use a latching lid, particularly during cool down, thereby limiting the effectiveness of such an approach. CPSC staff agreed that the number of incidents appeared to be low, but the severity of the resulting injuries warranted consideration of design changes. Some manufacturers representatives also indicated that a lid could increase tip-over hazards and prohibitively raise the cost of low-end models.

CPSA 6 (b)(1) Cleared  
A No Mfrs/PrvtLbrs or  
Products Identified  
Exempted by CPSC  
Firms Notified  
Comments Processed

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