

AHAM ER-1-2017



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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 that may be applied to any brand or model of household electric range for measuring performance. Results of tests in accordance with this standard may be publicly stated.

Recommended levels of performance which are considered important to include but which, necessarily, are recommendations only.

With regard to safety, AHAM recommends that all appliance products--both major and portable--manufactured or marketed in the United States be submitted to an appropriate independent laboratory for inspection and listing in conformance with the safety standards and procedures followed by such laboratories. The relevant standard for electric ranges is ANSI/UL 858, "Standard for Safety, Household Electric Ranges."

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 request 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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