



UL 1083

STANDARD FOR SAFETY

Household Electric Skillets and Frying-Type Appliances

UL Standard for Safety for Household Electric Skillets and Frying-Type Appliances, UL 1083

Sixth Edition, Dated January 9, 2009

Summary of Topics

This revision to ANSI/UL 1083 is being issued to allow for use of commercially available peanut oil in place of pure cold pressed peanut oil for testing in revised 31.2.2.1, 31.2.4.3, 31.2.10.1, 40.2, 46.3.1, and 46.4.1.

The revised requirements are substantially in accordance with Proposal(s) on this subject dated August 5, 2016.

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Sixth Edition

January 9, 2009

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The most recent designation of ANSI/UL 1083 as an American National Standard (ANSI) occurred on October 4, 2016. ANSI approval for a standard does not include the Cover Page, Transmittal Pages, or Title Page.

The Department of Defense (DoD) has adopted UL 1083 on October 20, 2010. The publication of revised pages or a new edition of this Standard will not invalidate the DoD adoption.

Comments or proposals for revisions on any part of the Standard may be submitted to UL at any time. Proposals should be submitted via a Proposal Request in UL's On-Line Collaborative Standards Development System (CSDS) at <http://csds.ul.com>.

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APPENDIX A**APPENDIX B**

B.1 Food Color ChartsB1
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INTRODUCTION

1 Scope

1.1 These requirements cover portable electric household skillets and other frying-type appliances, rated at 125 V or less, for use in ordinary locations in accordance with the National Electrical Code, NFPA 70.

1.2 Frying-type appliances in this standard include frying-pans, sauce-pans, griddles, corn poppers, deep fryers, oil fondues, low temperature fondues, tempuras, woks, waffle makers, sandwich makers, contact grills, and other similar appliances which may or may not be thermostatically controlled.

1.2 revised October 20, 2012

1.2.1 These requirements do not cover skillets or frying-type appliances with marked capacities of more than 5.3 quarts (5 liters) of cooking oil.

1.2.1 added July 1, 2013

1.3 These requirements do not cover skillets or frying-type appliances intended for outdoor use, warming trays, or appliances that are covered in individual requirements that are separate from this standard.

1.4 In the following text, a requirement which applies to one type of equipment coming within its scope (skillet, waffle-maker, and the like) will be so identified by a specific reference in that requirement to the type of equipment involved. In the absence of such specific reference or if the term "appliance" is employed, it is to be understood that the requirement applies to all of the types of equipment covered by the standard.

1.5 A heating appliance covered by this Standard and intended to cook with oil to a depth greater than 0.5 inches (13 mm) during normal operation shall be subjected to the additional requirements for Deep Fryers / Cooker Fryers / Oil Fondues specified in this Standard.

Added 1.5 effective October 20, 2012

2 Components

Section 2 deleted June 17, 2011

3 Undated References

3.1 Any undated reference to a code or standard appearing in the requirements of this Standard shall be interpreted as referring to the latest edition of that code or standard.