

IN-HOUSE PROCEDURE

PROCEDURE FOR VERIFYING OVENS

Item: Oven

Purpose:

This method provides instructions for verifying the settings on general-purpose ovens.

Inspection Equipment Required:

1. A calibrated thermometer graduated in 1.0 C increments having a range which includes the temperature range to be checked.
2. A brass thermometer well or large beaker of sand to retain heat while the door is open. This is not required for ovens that provide accommodations for a thermometer which can be read without opening the oven door.

Tolerance:

Ovens shall be capable of maintaining a constant temperature range listed in the appropriate test methods.

Procedure:

1. Place the thermometer inside the brass well, beaker of sand, or in the thermometer well provided by the oven allowing temperature readings external to the oven. At least two inches of the thermometer tip shall protrude into the oven.
2. Take the first reading at least one hour after closing the oven (the oven should remain undisturbed during this time).
3. Take at least three consecutive readings that are approximately 30 minutes apart.
4. If a reading is outside the specified range, adjust the temperature of the oven and begin step three again.
5. The oven is deemed acceptable if all three consecutive readings are within the specified tolerance.

Ovens shall be calibrated at a minimum of three temperatures: the typical target temperature (F) typical target plus 20 F, and typical target minus 20 F. This requirement may be excused for ovens that are to remain at a constant temperature.