

	IEC 60335-2-25 Household	IEC 60335-2-90 Commercial	Commercial Oven Advantages over Domestic Ovens
	Not intended for commercial use. Designed and built for residential use only.	Designed and built for commercial use.	More durably built to withstand the heavy-duty use of a foodservice environment.
Heating Test <i>This test is designed measure the temperature of the oven components to make sure they do not reach excessive temperatures during normal use.</i>	The oven is run for 10 minutes, then a one-minute break. This test is repeated 3 times for a maximum run of 30 minutes.	The oven is run for 4 minutes, then a one-minute break, over and over until temperatures stabilize. This test usually runs for 4 to 6 hours.	More rigorous testing requirements mean commercial oven components are designed to better handle the rigorous demands of a busy foodservice establishment.
Door and Interlock Safety Switch Test <i>Tests the door system including the door interlock safety switch to ensure they can withstand what would be expected during normal use. The oven and door system must still function after test. Also tests for microwave leakage.</i>	The door is open and shut for 100,000 cycles. The interlock safety switch is electronically interrupted 50,000 cycles.	The door is open and shut for 200,000 cycles. The interlock safety switch is electronically interrupted 100,000 cycles. Amana exceeds this interlock safety switch standard by testing our ovens to surpass 200,000 cycles.	Commercial ovens are tested to handle double the use of a domestic oven showing commercial ovens are built to better withstand frequent use.
Fire Containment Test <i>This test forces a fire inside the oven cavity. In order to pass, the fire must be contained within the oven cavity.</i>	For the fire containment test, a single item is heated regardless of the wattage of the oven.	For 1000 Watt to 2000 Watt commercial microwave ovens six items are heated. Higher wattage ovens use additional items.	The fire containment test for commercial ovens use heavier food loads which more closely simulates a foodservice environment. Commercial ovens can handle higher loads and pose significantly less of a safety risk than a domestic oven used in a foodservice environment.
Mechanical Strength Test <i>Several tests are run to test the door and door hinge systems. Microwave leakage tests are run as well.</i>	Various mechanical strength tests are performed including: Door slam test – 10 times Side Hinge Force – 5 times Force to door – 5 times	The same mechanical tests are performed Including: Door slam test – 50 times Side Hinge Force – 10 times Force to door – 25 times	Commercial ovens are required to be more durable to withstand the rigors of a busy foodservice environment. Commercial ovens are tested up to 5 times the standard of domestic ovens.
Power Cord	Not required to have heavy duty oil-resistant casing.	Heavier duty cord must also have oil-resistant casing.	Commercial microwave ovens must have heavier-duty cords that resist oil and grease to allow it to withstand the conditions often found in a commercial foodservice environment.