

Rebecca,

Thanks for all the information and work that you have done here. I have several questions and comments.

1. In regards to Draft 2 of Version 1.0 that was sent, the classification of oven type can be confusing. Where does an oven fit (combination or convection) if it is a convection oven but offers the ability (or option) to have some moisture (steam) added into the oven during the cooking or baking process? Several convection ovens have options like that. I don't think most people even hook up the water to these ovens but they could if so desired to add moisture into the baking process.
2. Is there any advantage or distinction given to ovens which separate their products of combustion from the food area vs. those which allow them to mix and pass through the food zone?
3. If I understand your comment in item 4) of your draft, you are relying on each company to perform tests and verify (self certify) their products to the relevant ASTM standard without a third party verification, correct?

Thanks

Tom

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