

INTERNATIONAL STANDARD

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**Household electric cooking appliances –
Part 2: Hobs – Methods for measuring performance**

**Appareils de cuisson électrodomestiques –
Partie 2: Tables de cuisson – Méthodes de mesure de l'aptitude à la fonction**



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INTERNATIONAL ELECTROTECHNICAL COMMISSION

**Household electric cooking appliances -
Part 2: Hobs - Methods for measuring performance**

FOREWORD

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IEC 60350-2 has been prepared by subcommittee 59K: Performance of household and similar electrical cooking appliances, of IEC technical committee TC 59: Performance of household and similar electrical appliances. It is an International Standard.

This third edition cancels and replaces the second edition published in 2017 and Amendment 1:2021. This edition constitutes a technical revision.

This edition includes the following significant technical changes with respect to the previous edition:

- a) new definitions for [portable hob \(3.24\)](#), [hob with down-draft system \(3.23\)](#) and low power modes are amended in [Clause 3](#);
- b) revision of [Clause 5](#): Tolerance for water amount added, requirements for dimension measurement added;
- c) removal of 6.4 Level of [solid hotplates \(3.5\)](#);
- d) revision of [Clause 7](#) in order to improve the application of the smoothing average;
- e) revision of [Table 1](#) and [Table 3](#) in order to amend missing tolerances;
- f) Ry replaced by L* in [Clause 9](#) and reference to IEC TS 63350;
- g) requirements for digital assessment in [9.1.6](#) removed as they are covered in IEC TS 63350;
- h) revision of [Clause 12](#) Power measurement of low power modes;
- i) removal of [Clause 13](#) Spillage capacity of hobs;
- j) [Annex G](#) Low-power mode measurements added;
- k) removal of [Annex D](#) 'Shade chart' as the shade charts are specified in IEC TS 63350;
- l) removal of [Annex E](#) 'Data and calculation sheet' as the calculation sheet is substituted by a supporting document located on the IEC web site;
- m) update of former [Annex F](#) 'Addresses of suppliers' by removal of former [Clause F.6](#), [F.7](#) and [F.8](#) and by adding a further possible supplier in new [D.4](#).

The text of this International Standard is based on the following documents:

Draft	Report on voting
59K/395/CDV	59K/407/RVC

Full information on the voting for its approval can be found in the report on voting indicated in the above table.

The language used for the development of this International Standard is English.

This document was drafted in accordance with ISO/IEC Directives, Part 2, and developed in accordance with ISO/IEC Directives, Part 1 and ISO/IEC Directives, IEC Supplement, available at www.iec.ch/members_experts/refdocs. The main document types developed by IEC are described in greater detail at www.iec.ch/publications.

A list of all parts in the IEC 60350 series, published under the general title *Household electric cooking appliances*, can be found on the IEC website.

The committee has decided that the contents of this document will remain unchanged until the stability date indicated on the IEC website under webstore.iec.ch in the data related to the specific document. At this date, the document will be

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1 Scope

This part of IEC 60350 defines methods for measuring the performance of electric hobs (3.2) for household use.

Appliances covered by this document can be built-in or designed to be placed on a work surface. The hob (3.2) can be part of a cooking range (3.1) and it can have an integrated cooking fume extractor, i.e. a hob with down-draft system (3.23).

This document defines the main performance characteristics of hobs (3.2) which are of interest to the user and specifies methods for measuring these characteristics.

This document does not specify a classification or ranking for performance.

NOTE 1 Some of the tests which are specified in this document are not considered to be reproducible since the results can vary between laboratories. They are therefore intended for comparative testing purposes only.

NOTE 2 This document does not deal with safety requirements (IEC 60335-2-6 [1] and IEC 60335-2-9 [2]).

NOTE 3 This document is also applicable for portable appliances with similar functionality.

2 Normative references

The following documents are referred to in the text in such a way that some or all of their content constitutes requirements of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

IEC 60364-5-54, *Low-voltage electrical installations - Part 5-54: Selection and erection of electrical equipment - Earthing arrangements and protective conductors*

IEC 62301, *Household electrical appliances - Measurement of standby power*

IEC TS 63350, *Household electric appliances - Specification of the properties of a digital system for measuring the performance*

IEC 63474, *Electrical and electronic household and office equipment - Measurement of networked standby power consumption of edge equipment*

ISO 80000-1:2009, *Quantities and units — Part 1: General*

3 Terms and definitions

For the purposes of this document, the following terms and definitions apply.

ISO and IEC maintain terminological databases for use in standardization at the following addresses:

- IEC Electropedia: available at <https://www.electropedia.org/>
- ISO Online browsing platform: available at <https://www.iso.org/obp>

3.1

cooking range

appliance having a hob (3.2) and at least one oven and which can incorporate a grill

Note 1 to entry: Methods for measuring performance of ovens are described in IEC 60350-1:2023 [3].