

INTERNATIONAL STANDARD

NORME INTERNATIONALE



**Household and similar electrical appliances – Safety –
Part 2-6: Particular requirements for stationary cooking ranges, hobs, ovens and
similar appliances**

**Appareils électrodomestiques et analogues – Sécurité –
Partie 2-6: Exigences particulières pour les cuisinières, les tables de cuisson,
les fours et les appareils fixes analogues**

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INTERNATIONAL ELECTROTECHNICAL COMMISSION

HOUSEHOLD AND SIMILAR ELECTRICAL APPLIANCES – SAFETY –

Part 2-6: Particular requirements for stationary cooking ranges, hobs, ovens and similar appliances

FOREWORD

- 1) The International Electrotechnical Commission (IEC) is a worldwide organization for standardization comprising all national electrotechnical committees (IEC National Committees). The object of IEC is to promote international co-operation on all questions concerning standardization in the electrical and electronic fields. To this end and in addition to other activities, IEC publishes International Standards, Technical Specifications, Technical Reports, Publicly Available Specifications (PAS) and Guides (hereafter referred to as "IEC Publication(s)"). Their preparation is entrusted to technical committees; any IEC National Committee interested in the subject dealt with may participate in this preparatory work. International, governmental and non-governmental organizations liaising with the IEC also participate in this preparation. IEC collaborates closely with the International Organization for Standardization (ISO) in accordance with conditions determined by agreement between the two organizations.
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IEC 60335-2-6 has been prepared by IEC technical committee 61: Safety of household and similar electrical appliances. It is an International Standard.

This seventh edition cancels and replaces the sixth edition published in 2014 and Amendment 1:2018. This edition constitutes a technical revision.

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

- a) alignment with IEC 60335-1:2020;
- b) deletion of notes (15.2) and conversion of notes to normative text (Clause 1, 3.1.9.101, 7.103, 11.7, 15.2, 16.2, 22.109, 22.120, 22.132, 22.124, Figure 103);

- c) application of test probe 19 (8.1.1, 20.2);
- d) alignment of limits on the temperature rise of external accessible surfaces (Clause 11);
- e) addition of requirements for automatic regulation systems and remote automatic regulation systems for induction hobs (3.7.103, 3.11.4, 3.11.5, 3.11.101, 7.12, 19.102, 22.40, 22.62, Annex AA);
- f) addition of requirements for remote operation of ovens (22.51).

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

Draft	Report on voting
61/7253/FDIS	61/7275/RVD

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 of the IEC 60335 series, under the general title: *Household and similar electrical appliances – Safety*, can be found on the IEC website.

This part 2 is to be used in conjunction with the latest edition of IEC 60335-1 and its amendments unless that edition precludes it; in that case, the latest edition that does not preclude it is used. It was established on the basis of the sixth edition (2020) of that standard.

NOTE 1 When "Part 1" is mentioned in this standard, it refers to IEC 60335-1.

This part 2 supplements or modifies the corresponding clauses in IEC 60335-1, so as to convert that publication into the IEC standard: Particular requirements for stationary cooking ranges, hobs, ovens and similar appliances.

When a particular subclause of Part 1 is not mentioned in this part 2, that subclause applies as far as is reasonable. When this standard states "addition", "modification" or "replacement", the relevant text in Part 1 is to be adapted accordingly.

NOTE 2 The following numbering system is used:

- subclauses, tables and figures that are numbered starting from 101 are additional to those in Part 1;
- unless notes are in a new subclause or involve notes in Part 1, they are numbered starting from 101, including those in a replaced clause or subclause;
- additional annexes are lettered AA, BB, etc.

NOTE 3 The following print types are used:

- requirements: in roman type;
- *test specifications: in italic type;*
- notes: in small roman type.

Words in **bold** in the text are defined in Clause 3. When a definition concerns an adjective, the adjective and the associated noun are also in bold.

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

- reconfirmed,
- withdrawn, or
- revised.

NOTE 4 The attention of National Committees is drawn to the fact that equipment manufacturers and testing organizations can need a transitional period following publication of a new, amended or revised IEC publication in which to make products in accordance with the new requirements and to equip themselves for conducting new or revised tests.

It is the recommendation of the committee that the content of this publication be adopted for implementation nationally not earlier than 12 months or later than 36 months from the date of publication.

The following differences exist in the countries indicated below.

- 11.101: Table 103 is applicable for limits on surface temperatures (Australia, New Zealand).
- 24.101: Socket-outlets have to be provided with residual current devices which may be combined with the overcurrent protective device (Australia).
- 25.3: **Cooking ranges** that are not built-in shall not be permanently connected to the fixed wiring (New Zealand).

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INTRODUCTION

It has been assumed in the drafting of this International Standard that the execution of its provisions is entrusted to appropriately qualified and experienced persons.

Guidance documents concerning the application of the safety requirements for appliances can be accessed via TC 61 supporting documents on the IEC website

<https://www.iec.ch/tc61/supportingdocuments>

This information is given for the convenience of users of this International Standard and does not constitute a replacement for the normative text in this standard.

This standard recognizes the internationally accepted level of protection against hazards such as electrical, mechanical, thermal, fire and radiation of appliances when operated as in normal use taking into account the manufacturer's instructions. It also covers abnormal situations that can be expected in practice and takes into account the way in which electromagnetic phenomena can affect the safe operation of appliances.

This standard takes into account the requirements of IEC 60364 as far as possible so that there is compatibility with the wiring rules when the appliance is connected to the supply mains. However, national wiring rules can differ.

If an appliance within the scope of this standard also incorporates functions that are covered by another part 2 of IEC 60335, the relevant part 2 is applied to each function separately, as far as is reasonable. If applicable, the influence of one function on the other is taken into account.

When a part 2 standard does not include additional requirements to cover hazards dealt with in Part 1, Part 1 applies.

NOTE 1 This means that the technical committees responsible for the part 2 standards have determined that it is not necessary to specify particular requirements for the appliance in question over and above the general requirements.

This standard is a product family standard dealing with the safety of appliances and takes precedence over horizontal and generic standards covering the same subject.

NOTE 2 Horizontal publications, basic safety publications and group safety publications covering a hazard are not applicable since they have been taken into consideration when developing the general and particular requirements for the IEC 60335 series of standards.

An appliance that complies with the text of this standard will not necessarily be considered to comply with the safety principles of the standard if, when examined and tested, it is found to have other features that impair the level of safety covered by these requirements.

An appliance employing materials or having forms of construction differing from those detailed in the requirements of this standard may be examined and tested according to the intent of the requirements and, if found to be substantially equivalent, may be considered to comply with the standard.

NOTE 3 Standards dealing with non-safety aspects of household appliances are:

- IEC standards published by TC 59 concerning methods of measuring performance;
- CISPR 11, CISPR 14-1 and relevant IEC 61000-3 series standards concerning electromagnetic emissions;
- CISPR 14-2 concerning electromagnetic immunity;
- IEC standards published by TC 111 concerning environmental matters.

HOUSEHOLD AND SIMILAR ELECTRICAL APPLIANCES – SAFETY –

Part 2-6: Particular requirements for stationary cooking ranges, hobs, ovens and similar appliances

1 Scope

This clause of Part 1 is replaced by the following.

This Part of IEC 60335 deals with the safety of **stationary electric cooking appliances**, such as **cooking ranges, hobs, and ovens**, for household use, their **rated voltage** being not more than 250 V for single-phase appliances connected between one phase and neutral, and 480 V for other appliances including direct current (DC) supplied appliances and **battery-operated appliances**.

This standard also includes some requirements for **ovens** that are intended to be used on board ships.

Examples of appliances that are within the scope of this standard are:

- **griddles;**
- **grills;**
- **induction hobs;**
- **induction wok elements;**
- **pyrolytic self-cleaning ovens;**
- **steam ovens.**

As far as is practicable, this standard deals with the common hazards presented by appliances that are encountered by all persons in and around the home. However, in general, it does not take into account:

- persons (including children) whose
 - physical, sensory or mental capabilities; or
 - lack of experience and knowledgeprevents them from using the appliance safely without supervision or instruction;
- children playing with the appliance.

Attention is drawn to the fact that:

- for appliances intended to be used in vehicles or on board ships or aircraft, additional requirements can be necessary;
- in many countries, additional requirements are specified by the national health authorities, the national authorities responsible for the protection of labour, the national water supply authorities and similar authorities.

This standard does not apply to:

- appliances intended for commercial catering;
- appliances intended to be used in locations where special conditions prevail, such as the presence of a corrosive or explosive atmosphere (dust, vapour or gas);
- grills, toasters and similar **portable cooking appliances** (IEC 60335-2-9);
- microwave ovens (IEC 60335-2-25).

2 Normative references

This clause of Part 1 is applicable except as follows.

Addition:

IEC 60584-1, *Thermocouples – Part 1: EMF specifications and tolerances*

IEC 60068-2-6, *Environmental testing – Part 2-6: Tests – Test Fc: Vibration (sinusoidal)*

IEC 60068-2-27, *Environmental testing – Part 2-27: Tests – Test Ea and guidance: Shock*

IEC 60068-2-52:2017, *Environmental testing – Part 2-52: Tests – Test Kb: Salt mist, cyclic (sodium chloride solution)*

3 Terms and definitions

This clause of Part 1 is applicable except as follows.

3.1 Definitions relating to physical characteristics

3.1.6

rated current

Note 101 to entry: For appliances having more than three **heating units** per phase, other than those that are controlled by programmable **electronic circuits** that limit the number of heating elements and/or motors from being energized at the same time, a diversity factor is applied to the **rated current** or **rated power input** when determining the current used to establish the size of the terminals and the nominal cross-sectional area of the **supply cord**. The diversity factor F is calculated from the following formula, where N is the number of **heating units** per phase that can be energized together:

$$F = 0,35 + \frac{0,65}{\sqrt{N}}$$

3.1.9 *Modification:* **normal operation**

Replace the first paragraph with the following:

operation of the appliance as specified in 3.1.9.101 to 3.1.9.107

Replace the first dashed item of the second paragraph with the following:

- the **battery** that is **fully discharged** is charged with the **battery-operated appliance** operating as specified, if allowed by the construction of the appliance.

3.1.9.101 Hob elements, other than **induction hob elements** and **induction wok elements**, are operated with vessels containing cold water. The vessel is made of unpolished commercial quality aluminium, has a flat bottom and is covered with a lid that is positioned so that steam does not affect the tests. Thermal controls are adjusted to their highest setting until the water boils and then adjusted so that the water boils gently. Water is added to maintain the level during boiling.

In case of doubt, vessels as specified in Figure 101 are used.

Induction hob elements are operated with vessels as specified in Figure 102 that contain cooking oil at **room temperature**. Thermal controls are adjusted to their highest setting until the oil temperature reaches $180\text{ °C} \pm 4\text{ °C}$ and then adjusted so that this temperature is maintained. The oil temperature is measured 10 mm above the centre of the bottom of the vessel.

Induction hob elements in a **flexible induction cooking zone** are operated with vessels according to Figure 102 with diameters as specified in Figure 101 as follows:

- a) the maximum number of vessels which can be separately controlled at the same time, arranged to cover the **flexible induction cooking zone** as far as possible. Any combination of vessels giving the most unfavourable results shall be used for the test. Several vessels with the same diameter may be used;
- b) the vessel which provides the highest power density (W/cm^2);
- c) the smallest vessel that allows an **induction hob element** to operate.

Operation as specified in a), b) or c), that results in the most unfavourable condition for the tests specified in the relevant subclauses is applied.

Induction wok elements are operated with a wok having an equivalent sphere diameter that does not differ from the equivalent sphere diameter of the **induction wok element** cavity by more than $\begin{matrix} 0 \\ -1 \end{matrix}$ %. This wok can be supplied by the manufacturer.

The wok is made of low carbon steel having a maximum carbon content of 0,08 % and a thickness of $2\text{ mm} \pm 0,5\text{ mm}$. The height of the wok shall be approximately twice the depth of the **induction wok element** cavity.

The wok is filled to approximately half of its height with cooking oil at **room temperature**. Thermal controls are adjusted to their highest setting until the oil temperature reaches $180\text{ °C} \pm 4\text{ °C}$ and then adjusted so that this temperature is maintained. The oil temperature is measured 10 mm above the centre of the bottom of the vessel.

For all **hob elements** other than those in a **flexible induction cooking zone** and **induction wok elements**, the diameter of the bottom of the vessel is approximately equal to the diameter of the **cooking zone** and the quantity of liquid is specified in Table 101. The vessel is positioned centrally on the **cooking zone**.

If several **cooking zones** are marked for one **hob element**, the most unfavourable **cooking zone** is used for the test.

For **non-circular cooking zones**, the smallest non-circular vessel is used which will cover the **cooking zone** as far as possible, taking into account the **hob** rim and the other vessels. The quantity of liquid is determined on the basis of the minor diameter of the **cooking zone**.

Table 101 – Quantity of liquid in the vessel

Diameter of cooking zone mm	Quantity of water or oil l
≤ 110	0,6
> 110 and ≤ 145	1,0
> 145 and ≤ 180	1,5
> 180 and ≤ 220	2,0
> 220 and ≤ 300	3,0

3.1.9.102 Ovens and steam convection ovens are operated empty with the door closed. Thermal controls are adjusted so that the mean temperature in the centre of the **oven** is maintained at

- 220 °C ± 4 °C for **ovens** with forced air circulation;
- 240 °C ± 4 °C for other **ovens**.

If the temperature cannot be attained, the thermal control is adjusted to its highest setting.

Ovens without thermal controls are switched on and off so that the temperature in the centre of the **oven** is maintained at 240 °C ± 15 °C.

Atmospheric steam ovens and pressure steam ovens are operated in accordance with the instructions. Lids, doors and covers are in position and closed. Controls are adjusted to their highest setting until the cooking temperature is reached and then adjusted to the lowest setting that maintains this temperature.

Steam generators intended to be filled by hand are filled according to the instructions, water being added to maintain the steam generation.

Steam generators intended to be filled automatically are connected to a water supply, the pressure of which is set according to the instructions.

The supply water has a temperature of

- 15 °C ± 5 °C for appliances to be connected to a cold water supply;
- 60 °C ± 5 °C or the temperature indicated in the instructions, whichever is the higher, for appliances to be connected to a hot water supply.

Steam convection ovens are also operated while generating steam but with the thermal controls adjusted as for operation without steam.

3.1.9.103 Grills are operated empty with the grill pan and food supports in the most unfavourable position for normal use, the door and any other accessories being positioned in accordance with the instructions. In the absence of such instructions, the door and other accessories are placed in the most unfavourable position in which they can be left. Thermal controls are adjusted to their highest setting. However, if the instructions for **grills** incorporated in **ovens** specify a lower setting, this setting is used. Any reflectors intended to be placed above heating elements are in position.

3.1.9.104 Rotating spits in **ovens** or **grills** are operated with the load on the rotating spit as shown in Figure 103. The load is positioned on the rotary spit so that the fixing screw contacts the diameter of the spit. The appliance is operated taking into account the instructions with regard to:

- the heating elements to be operated;
- the setting of the thermal control;
- the position of the door and grill pan.

In the absence of such instructions, the control is adjusted to its highest setting and the door is fully open or is placed in the most unfavourable intermediate position in which it can be left.

Any grill pan is placed in its lowest position.

3.1.9.105 Warming drawers and similar compartments are operated in the closed position with their controls adjusted to the highest setting.

3.1.9.106 Griddles are operated so that the temperature at the centre of the heated surface is maintained at $275\text{ °C} \pm 15\text{ °C}$ by adjusting their thermal controls or by switching the supply on or off.

3.1.9.107 Cooking ranges are operated with their individual **heating units** being operated under their stated conditions of **normal operation**.

3.1.101

rated water pressure

water pressure assigned to the appliance by the manufacturer

3.1.102

rated cooking pressure

maximum working pressure of **pressure steam ovens** assigned by the manufacturer to the pressurized parts of the appliance

3.5 Definitions relating to types of appliances

3.5.101

oven

appliance having a heated cavity with a door and constructed so that food, which can be in a container, can be placed on a shelf

3.5.102

grill

heating unit constructed so that the food is supported on a grid or spit and is cooked by radiant heat

Note 1 to entry: The cooking operation in a **grill** is known as grilling or broiling.

3.5.103

hob

appliance that incorporates a **hob surface** and one or more **hob elements**, and is built in or part of a **cooking range**

3.5.104

cooking range

appliance incorporating a **hob** and an **oven** and which can incorporate a **grill** or **griddle**

3.5.105

pyrolytic self-cleaning oven

oven in which cooking deposits are removed by heating the **oven** to a temperature exceeding 350 °C

3.5.106

steam oven

oven intended for cooking food by steam in the appliance