

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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IEC 60335-2-6

Edition 6.0 2014-02

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NORME INTERNATIONALE

**Household and similar electrical appliances – Safety –
Part 2-6: Particular requirements for stationary cooking ranges, hobs, ovens
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Partie 2-6: Exigences particulières pour les cuisinières, les tables de cuisson,
les fours et les appareils fixes analogues**

INTERNATIONAL
ELECTROTECHNICAL
COMMISSION

COMMISSION
ELECTROTECHNIQUE
INTERNATIONALE

PRICE CODE
CODE PRIX



ICS 13.120, 97.040.20

ISBN 978-2-8322-1400-8

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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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This part of International Standard IEC 60335 has been prepared by IEC technical committee 61: Safety of household and similar electrical appliances.

This sixth edition cancels and replaces the fifth edition published in 2002 including its Amendment 1 (2004) and its Amendment 2 (2008). It constitutes a technical revision.

The principal changes in this edition as compared with the fifth edition of IEC 60335-2-6 are as follows (minor changes are not listed):

- introduction of requirements for steam ovens;
- introduction of requirements for ovens intended for use on ships;
- clarified requirements for oven shelf construction and test;
- introduction of optional values for the accessible surface temperatures of ovens;

- introduction of stabilising means including warnings;
- clarified representative periods for various appliances (Clause 10);
- introduction of a spillage test for built-in under-bench ovens.

The text of this standard is based on the following documents:

FDIS	Report on voting
61/4668/FDIS	61/4708/RVD

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

This publication has been drafted in accordance with the ISO/IEC Directives, Part 2.

This part 2 is to be used in conjunction with the latest edition of IEC 60335-1 and its amendments. It was established on the basis of the fifth edition (2010) 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: Safety requirements for stationary electric 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 publication will remain unchanged until the stability date indicated on the IEC web site under "http://webstore.iec.ch" in the data related to the specific publication. At this date, the publication will be

- reconfirmed,
- withdrawn,
- replaced by a revised edition, or
- amended.

NOTE 4 The attention of National Committees is drawn to the fact that equipment manufacturers and testing organizations may 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.

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.

The following differences exist in the countries indicated below.

- 6.1: **Class 0I appliances** are allowed (Japan).
- 7.12: The minimum indicated water pressure is 1 MPa (Norway).
- 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.

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 may 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.

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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 and generic standards 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. For example, in the case of temperature requirements for surfaces on many appliances, generic standards, such as ISO 13732-1 for hot surfaces, are not applicable in addition to Part 1 or part 2 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.

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 International Standard deals with the safety of **stationary electric cooking ranges, hobs, ovens** and similar appliances 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.

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

NOTE 101 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.**

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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 knowledge
 prevents them from using the appliance safely without supervision or instruction;
- children playing with the appliance.

NOTE 102 Attention is drawn to the fact that

- for appliances intended to be used in vehicles or on board ships or aircraft, additional requirements may 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.

NOTE 103 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 60068-2-6:2007, *Environmental testing – Part 2-6: Tests – Test Fc: Vibration (sinusoidal)*

IEC 60068-2-27:2008, *Environmental testing – Part 2-27: Tests – Test Ea and guidance: Shock*

IEC 60068-2-52:1996, *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.

3.1.6 Addition:

Note 101 to entry: For appliances having more than three heating units per phase, 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 Replacement:

normal operation

operation of the appliance as specified in 3.1.9.101 to 3.1.9.107

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 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 may 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 mm ± 0,5 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 °C ± 4 °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 **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 may 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 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 may 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**.

3.101 oven

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

3.102 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.

3.103 hob

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

3.104 cooking range

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

3.105 pyrolytic self-cleaning oven

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

3.106

steam oven

oven intended for cooking food by steam in the appliance

3.106.1

steam convection oven

steam oven intended for cooking food by conventional heating and steam generated at atmospheric pressure in the appliance

Note 1 to entry: The operation temperature can exceed the boiling point of water.

3.106.2

atmospheric steam oven

steam oven in which the pressure within the cooking compartment does not differ significantly from atmospheric pressure

3.106.3

pressure steam oven

steam oven intended for cooking food by direct steam generated at a pressure that is significantly higher than atmospheric pressure

Note 1 to entry: Significantly higher is considered to be greater than 50 kPa.

3.107

griddle

heating unit having a surface on which the food is placed directly for cooking

3.108

induction hob

hob containing at least one **induction hob element** or one **induction wok element**

3.109

heating unit

any part of the appliance that fulfils an independent cooking or warming function

Note 1 to entry: Examples are **hob elements**, **ovens**, **grills** and warming drawers.

3.110

hob surface

horizontal part of the appliance on which vessels can be placed

3.111

hob element

heating unit attached to the **hob surface** or positioned below the **cooking zone**

3.112

induction hob element

hob element that heats metallic vessels by means of eddy currents

Note 1 to entry: The eddy currents are induced in the vessel by the electromagnetic field of a coil.

3.113

induction wok element

induction hob element with the hob surface of an approximate spherical shape to accept a wok

3.114

cooking zone

area marked on a **hob surface** where the vessel is placed for heating food

Note 1 to entry: When a **hob element** protrudes above the **hob surface**, its surface is the **cooking zone**.

3.115**pan detector**

device incorporated in a **hob element** that prevents its operation unless a vessel is placed on the **cooking zone**

3.116**touch control**

control actuated by contact or proximity of a finger, with little or no movement of the contact surface

3.117**temperature-sensing probe**

device that is inserted into the food to measure its temperature and which is a part of an **oven** control

3.118**rated water pressure**

water pressure assigned to the appliance by the manufacturer

3.119**rated cooking pressure**

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

3.120**pressure regulator**

control that maintains the pressure at a particular value during normal use

3.121**pressure-relief device**

control that limits the pressure under abnormal operating conditions

3.122**open deck**

area that is exposed to marine environment

3.123**dayroom**

area that may be exposed to marine environment from time to time

4 General requirement

This clause of Part 1 is applicable.

5 General conditions for the tests

This clause of Part 1 is applicable except as follows.

5.3 Addition:

*For **pyrolytic self-cleaning ovens**, the tests of 22.108 to 22.111 are carried out before the tests of Clause 19.*

5.4 Addition: