

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**

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