

International **Standard**

ISO 21364-21

Domestic gas cooking appliances — Safety —

Part 21:

Particular requirements for gas and ar ls hobs, gas grills and gas griddles

Appareils de cuisson domestiques utilisant les combustibles gazeux — Sécurité —

Partie 21: Exigences particulières pour les tables de cuisson à gaz, grils à gaz et grils par contact à gaz

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This document was prepared by Technical Committee ISO/TC 291, *Domestic gas cooking appliances*.

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